

EL DORADO®

A premium hop released in 2010 from CLS Farms, LLC of Moxee, Washington. All rights reserved.



BURSTING WITH JUICY FRUIT AROMAS.

CLS Farms, in the Yakima Valley region, released this exciting and juicy variety in 2010. Bursting with tropical aroma notes, El Dorado is an exceptional dual-purpose hop with high alpha acid and intense flavors. High alpha acids make this an effective and efficient bittering hop, but it can also be used in late additions to maximize the fresh, fruity aroma and flavor. When used in later additions, El Dorado brings bright tropical flavors and aromas of pineapple, pear, watermelon and stone fruit. You can be confident you're purchasing the highest-quality El Dorado hops directly from Roy Farms with our unwavering commitment to sustainable farming and growing practices, as well as the 113 harvests under our belt.

BEER STYLES

-  LAGER
-  CREAM ALE
-  BLOND
-  RED ALE
-  AMERICAN PALE ALE
-  IPA

AROMA PROFILE

FRUITY-FLORAL CHARACTERISTICS

- CITRUS
- PEAR
- WATERMELON
- MINT
- APRICOT
- MANDARIN
- CHERRY



PEOPLE MAKE
OUR HOPS
 EXTRAORDINARY



SUSTAINABILITY SINCE DAY ONE

THE HEART AND SOUL
 OF ROY FARMS

- HUMAN AND FOOD SAFETY
- COMMUNITY AND ENVIRONMENTAL STEWARDSHIP
- EMPLOYEE EMPOWERMENT, INNOVATION AND CREATIVITY

DISTRIBUTED DIRECT TO BREWER

STAYING CONNECTED AND
 BUILDING STRONG RELATIONSHIPS

-  DRIED WHOLE CONES
-  HARVEST FRESH PELLETS
-  ORGANIC AVAILABILITY

HARVEST FRESH PELLETS

PICKED, PELLETTED AND PACKAGED
 WITHIN 36-48 HOURS FOR UNPARALLELED FRESHNESS

- PRESERVES NATURAL CHARACTERISTICS TO MAINTAIN VINE-FRESH QUALITY
- PRESERVES HARVEST-FRESH AROMA WITH OXYGEN-FREE SEALED BAGS
- 100% SOLAR-POWERED PELLETS





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THE SCIENCE BEHIND THE CRAFT.

BREWING VALUES

ALPHA ACIDS	13 % - 17 %
BETA ACIDS	6.4 % - 8.0 %
TOTAL OILS	2.5 - 3.3 ml/100g

TOTAL OIL COMPOSITION

MYRCENE	55 % - 60 % of total oil
HUMULENE	10 % - 15 % of total oil
CARYOPHYLLENE	28 % - 33 % of total oil
FARNESENE	< 1 % of total oil

Alpha acids are determined by conductometric titration (EBC 7.4) in Europe;
by spectrophotometric (ASBC Hops-6) in the USA.

