



1865

Developed by Eric Desmarais at CLS Farms in Moxee, Yakima and released in 2010. Can be used to impart fruit throughout the brewing process, especcially as a late hop when tropical flavours and stone fruit abound.

IN THE BEER







IN THE RUB







TECH SPECS

Alpha Acid 13-17%
Beta Acid 7-8%
Cohumulone 28-33%
Total Oil 2.5-3.3ml/100g

OIL COMPOSITION

Myrcene 55-60% Humulene 10-15% Farnesene Trace

Flavour Intensity 6



CHARLES FARAM INC 10170 Mieras Rd, Yakima, WA, 98901 509-214-1010 or orders@charlesfaram.com CHARLES FARAM & CO LTD Monksfield Lane, Newland, Worcestershire, WR13 5BB Company Reg. No. 686409 +44 (0) 1905 830734 or sales@charlesfaram.co.uk CHARLES FARAM BREWING SUPPLIES INC 136 Skyway Ave, Etobicoke, ON, M9W 4Y9 416-907-9343 or orders@charlesfaram.ca