



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 Flavors 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

Flavor Intensity 6



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