



Belgian Malts that Make Your Beer So Special

BRAMLING CROSS

BREWING QUALITY

Dual purpose hop. A hop of considerable character. Its distinctive “American” aroma put many brewers off this variety in its early years. It has a strong spicy/blackcurrant flavour and good alpha characteristics. Bramling Cross has now made something of a comeback in traditional cask conditioned beers because of its very distinctive characteristics and has done very well in all styles of beer.



ORIGIN / HISTORY

UK origin. Bred from a cross in 1927 between Bramling (one of the traditional Golding varieties) and a male seedling of the Manitoban (Canadian) wild hop.

AGRONOMICS

Tolerant to wilt; susceptible to both powdery and downy mildew.

ACID COMPONENTS

Alpha Acids 5 – 8% w/w

Beta Acids 2 – 3.5% w/w

Cohumulone 26 – 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.7 – 1.0 ml/100 g

Caryophyllene 14-18% of whole oil

Farnesene <1% of whole oil

Humulene 25-33% of whole oil

Myrcene 35-40% of whole oil

Type Leaf Hops



Possible Substitutions: Progress,
East Kent Golding, Brewer’s Gold

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB