



Belgian Malts that Make Your Beer So Special

CLUSTER

BREWING QUALITY

An excellent general purpose hop with medium and well balanced bittering potential and a very deep fruity aroma. Gives great depth of character with a strong hop/fruit aroma.



ORIGIN / HISTORY

US origin. Not known but possibly the result of a cross between an English variety and an American male hop. The standard US cultivar was improved by mass selection in the mid 1960s.

AGRONOMICS

Very susceptible to downy mildew but not seriously affected by Prunus necrotic ring-spot virus.

ACID COMPONENTS

Alpha Acids	6 – 9% w/w
Beta Acids	4.5 – 5.5% w/w
Cohumulone	36 – 42% of alpha acids

T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.4 – 0.8 mls/100 grams
Caryophyllene	6 - 7% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 18% of whole oil
Myrcene	45 - 55% of total oil

Leaf Hops



Possible Substitutions: Willamette, Galena



Castle Malting - True Brewers know why!