



*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!**

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