



# CHARLES FARAM

1865



# BRAMLING CROSS

Bred from a cross in 1927 between Bramling (one of the traditional Golding varieties) and a male seedling of the Manitoban (Canadian) wild hop. Also known as OT48, this variety was developed at Wye College by Professor Salmon.

It has a strong spice and blackcurrant flavour and is firm but pleasant bittering. Bramling Cross has made something of a comeback in traditional cask-conditioned beers because of these distinctive characteristics. Brews particularly well with crystal malts.

## IN THE BEER



## IN THE RUB



## TECH SPECS

Alpha Acid	5-8%
Beta Acid	2.3-3.2%
Cohumulone	26-31%
Total Oil	0.7-1.0ml/100g

## OIL COMPOSITION

Myrcene	36%
Humulene	25%
Farnesene	Trace

Flavour Intensity 8



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