



**CHARLES
FARAM**

1865



ERNEST

Named for its breeder, Prof Ernest Salmon, it was selected at Wye College in Kent as a seedling under code OZ97a in 1923. It was used in brewing trials conducted by the Institute of Brewing in 1959 but it was considered to be a poor substitute for the control variety, Fuggle, due to its "strong, coarse, American aroma". It has clear "New World" characteristics producing a complex flavour with predominantly fruity notes, especially apricot, citrus and spice.

IN THE BEER



STONE FRUIT



SPICE



CITRUS

IN THE RUB



APRICOT



SPICE



NECTARINE

TECH SPECS

Alpha Acid	5-7%
Beta Acid	4-5.5%
Cohumulone	50-55%
Total Oil	0.7-1.1ml/100g

OIL COMPOSITION

Myrcene	55%
Humulene	10%
Farnesene	Trace

Flavour Intensity 8



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