



**CHARLES
FARAM**

1865



CLUSTER

Possibly the result of a cross between an English variety and an American wild male hop. The standard US cultivar for decades was improved by mass selection in the mid-1960s. Mid-level alpha acid levels but gives a very well-balanced bittering. Gives great depth of character with a strong dark fruit flavour if used heavily.

IN THE BEER



IN THE RUB



TECH SPECS

Alpha Acid	6-9%
Beta Acid	4-6%
Cohumulone	37-43%
Total Oil	0.7-1.3ml/100g

OIL COMPOSITION

Myrcene	38-55%
Humulene	15-20%
Farnesene	<1%

Flavour Intensity 6



CHARLES FARAM INC
10170 Mieras Rd, Yakima, WA, 98901
509-214-1010 or orders@charlesfaram.com

CHARLES FARAM & CO LTD
Monksfield Lane, Newland, Worcestershire, WR13 5BB
Company Reg. No. 686409
+44 (0) 1905 830734 or sales@charlesfaram.co.uk

CHARLES FARAM
BREWING SUPPLIES INC
685 Ecclestone Dr, Bracebridge, ON. P1L 1X1
+ 1 416-907-9343 or orders@charlesfaram.ca

www.charlesfaram.com