



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



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
136 Skyway Ave, Etobicoke, ON, M9W 4Y9
416-907-9343 or orders@charlesfaram.ca

www.charlesfaram.com