



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















## 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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