



# 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 flavor 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%

Flavor Intensity	6
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