



Belgian Malts that Make Your Beer So Special

BRAMLING CROSS

BREWING QUALITY

Bramling Cross is often used as a general purpose kettle hop for a smallish proportion of the hop grist. However, the variety has also of late been used to provide special fruity, blackcurrant and lemon notes in traditional brews, especially in Christmas ales. If used as a late hop or dry hop, the effect on the final beer flavour can be very interesting. This is an under-appreciated hop which can give the brewer considerable scope for experiment with specialty or new beers.



ORIGIN / HISTORY

UK origin. Bred at Wye in the 1920ies from a Bramling (a traditional Golding variety) and a male seedling of the Manitoban wild hop.

AGRONOMICS

Tolerant to wilt; susceptible to both powdery and downy mildew.

ACID COMPONENTS

Alpha Acids 5.0 – 7.0% w/w
Beta Acids 2.3 – 3.2% w/w
Cohumulone 33 – 35% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil 0.7 – 1.0 ml/100 g
Caryophyllene 16% of whole oil
Farnesene 0.2% of whole oil
Humulene 31% of whole oil
Myrcene 36% of whole oil

Type Leaf Hops



Possible Substitutions: Willamette



Castle Malting - True Brewers know why!