



*Belgian Malts that Make Your Beer So Special*

## CLUSTER

### BREWING QUALITY

Cluster is an excellent dual-purpose hop and is often used in the reproduction of historical beer styles. Medium and well-balanced bittering potential. Gives great depth of character with a strong hop/fruit aroma.



### ORIGIN / HISTORY

US origin. Not known but possibly the result of a cross between an English variety and an American male hop. The standard US cultivar was improved by mass selection in the mid-1960s.

### AGRONOMICS

Medium compact cone maturing early to late season. Very susceptible to Downy Mildew but not seriously affected by Prunus necrotic ring-spot virus.

### ACID COMPONENTS

Alpha Acids	6 – 9% w/w
Beta Acids	4 – 6% w/w
Cohumulone	35 – 43% of alpha acids

**T90 Hop Pellets**



### OIL COMPONENTS

Total Oil	0.3 – 1.3 mls/100 grams
Caryophyllene	5 - 10% of whole oil
Farnesene	<1% of whole oil
Humulene	15 - 20% of whole oil
Myrcene	35 - 55% of total oil
Linalool	0.3 - 0.5% of total oil

**Leaf Hops**



**Possible Substitutions:** Northern Brewer, Galena



# Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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