



## Hopco Pty Ltd

Importers of Quality Hops

### BRAMLING CROSS:

#### Brewers Notes:

Perhaps Brew Dog Brewery says it best when it speaks of Bramling Cross as being “elegant, refined, assured and understated.” However, they also attest that most of the problem is that people just don’t use enough of Bramling Cross to let its real flavor come through. Apparently when enough is used, it becomes a veritable “fruit riot.” Some have noted lemon, blackcurrant, and pear when added to the end of the boil. Others say blackberries and plums. Bramling Cross is a rather rare breed, mostly available in the U.K. It was first harvested in 1927 at Wye College, and is a cross between a Golding and a Canadian wild hop called the Manitoban.

#### Technical Data:

Purpose:	Bittering & Aroma
Alpha Acid Composition:	5% - 7.8%
Beta Acid Composition:	2.3% - 3.2%
Co-Humulone Composition:	33% - 35%
Country:	United Kingdom
Cone Size:	Medium
Cone Density:	Moderate
Season Maturity:	Early to Mid
Yield Amount:	1500-1680 kg/hectare (1340-1500 lbs/acre)
Growth Rate:	Moderate to High
Storability:	Retains 60%-70% alpha acid after 6 months storage at 20 degrees C
Total Oil Composition:	0.7 – 1.2 mL/100g
Myrcene Oil Composition:	35% - 40%
Humulene Oil Composition:	28% - 33%
Caryophyllene Oil:	14% - 18%
Farnesene Oil:	0% - 1%
Substitutes:	Whitbread Golding, Progress, East Kent Golding
Style Guide:	Golden Ale, Strong Ale