



# Bramling Cross

**Use in brewing:**

Dual purpose hop.

A hop of considerable character. Its distinctive “American” aroma put many brewers off this variety in its early years. It has a strong spicy/blackcurrant flavour and good alpha characteristics. Bramling Cross has now made something of a comeback in traditional cask conditioned beers because of its very distinctive characteristics and has done very well in all styles of beer.

**Substitutions:**

Progress, Brewer’s Gold

**Origin/History:**

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.



Blackcurrant, Spicy



UK

Alpha Acid	5-8%
Beta Acid	2.3-3.2%
Cohumulone	26-31
Oil Composition	Myrcene: 36%   Humulene: 25%   Farnesene: Trace
Total Oil	0.7-1.0ml/100g
Flavour Intensity	8