

Bramling Cross

Released in 1951 by Wye College in the UK from a cross made in 1927, between Bramling (a traditional English Golding variety) and a male seedling of the Manitoban (Canadian) wild hop. It is wilt tolerant.

Bramling Cross is a wonderful aromatic 'American-style' hop. It has high flavour intensity and works well as late copper, hop-back or dry hop addition and is a good experimental hop for brewers as a late or dry hop.

Also Known As

OT48

Group

Origin

United Kingdom

Primary Use

Dual Purpose

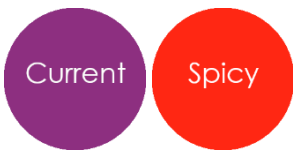
Height

Tall

Supply Restrictions

None

Key Flavours



Spicy, blackcurrant, loganberry and lemony citrus.

Beer Styles Guide

Golden Ale, Strong Ale, Stout, Porter

Growing Information

Season Maturity	Early to mid
Ease of Harvest	Difficult
Yield	1500 - 1680 kg/hectare
Wilt Resistance	Tolerant
Powdery Mildew Resistance	Susceptible
Downy Mildew Resistance	Susceptible
Hop Mosaic Resistance	Tolerant

Virus Information of Parentage

Arabis Mosaic Virus	Negative (2021)
Prunus necrotic ringspot virus	Negative (2021)
Hop Stunt Viroid	Negative (2021)
Hop Mosaic Virus	-
Hop Latent Viroid	Negative (2017)

Brewing Values

Alpha Acid	5 - 8%
Beta Acid	2.3 - 3.2%
Alpha - Beta Ratio	2:1
Hop Storage Index	-
Co-Humulone	33 - 35%
Total Oils	0.7 - 1.2 mL/100g
Myrcene	35 - 40%
Humulene	28 - 33%
Caryophyllene	14 - 18%
Farnesene	0 - 1%

Health Grade

