



Bramling Cross

U.K.

Aroma Hop

Bred from a crossing in 1927 by Professor Salmon at Wye, of a Bramling (one of the traditional Golding varieties) with a male seedling of the Manitoban wild hop. This variety with its good yield, early ripening, tolerance to wilt and some resistance to mildews.

Pedigree	Bramling with a male seedling of the Canadian Manitoban wild hop
Aroma	Fruity with black current notes
Alpha Acids*	6.0 - 7.0 %
Beta Acids	2.2 - 2.8 %
Cohumulone	30 - 55 % of alpha acids
Total Oil	0.7 - 1.0 ml/100g
Myrcene	28 - 38 % of total oil
Humulene	20 - 38 % of total oil
Caryophyllene	10 - 15 % of total oil
Farnesene	< 1 % of total oil
Storage Stability	Fair

* Alpha acids are determined by conductometric titration (EBC 7.4) in Europe; by spectrophotometric (ASBC Hops-6) in USA