

# CLUSTER

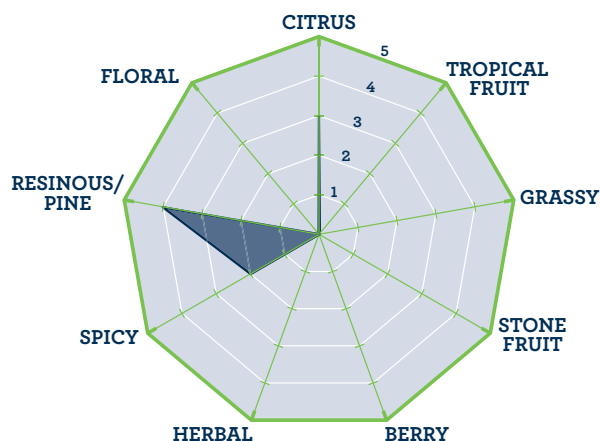
## American



**Origin:** USA. Cluster is the oldest hop variety grown in the US, and until relatively recently it accounted for the majority of the acreage as well. Though its exact history is unknown, the prevailing theory of its origin is pollination of hop varieties cultivated by English and Dutch settlers by indigenous wild hops.

**Usage:** With balanced bittering and pungent yet unpleasant aromatics, Cluster adds to the authenticity of historical recipes as well as throwback American lager styles.

**Aroma & Flavor Characteristics:** Somewhat strong and largely underrated. Spicy and floral due to its high myrcene oil content, with an earthy blackcurrant undertone.



### SENSORY HIGHLIGHTS

**Spicy  
Floral  
Blackcurrant**



### BREWING VALUES

Alpha Acid Range: 5.5 - 8.5%  
Beta Acid Range: 4.5 - 5.5%  
Co-Humulone as % of alpha: 33 - 43  
Total oils mL/100 gr.: 0.4 - 0.8

### OIL FRACTIONS

Myrcene: 38 - 46%  
Humulene: 15 - 20%  
Caryophyllene: 8 - 10%



### AGRONOMIC DATA

Maturity: Middle to late  
Yield: 1,900 - 2,100 lbs/acre

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