

# 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. 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 but not 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 with an earthy blackcurrant undertone.

**Maturity:** Medium

**Yield:** 1,900 - 2,100 lbs/acre

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



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