



TOPPAZ

Topaz was originally selected as a seedless high alpha-acid hop for the production of extract, but recent work has shown it to have excellent flavour potential, to the point that a beer hopped solely with Topaz was the most preferred of a group of five single hop beers by tasters at Brau 2010. As a flavour addition Topaz can provide earthy notes similar in character to old English cultivars, and fruit flavour such as lychee can be detected in later additions and higher gravity brews.



Analytical Data

Yield (Kg/Ha)	3800—4200
Alpha acids (%)	15.5—18.0
Beta acids (%)	6.0—7.0
Alpha/Beta Ratio	2.3—2.8
Cohumulone (%)	47—50
Total Oils (ml/100g)	0.8—1.7
Oil Concentration (ml oil/g alpha)	78
Myrcene (% of whole oil)	25—43
Caryophyllene (% of whole oil)	10—11
Farnesene (% of whole oil)	0.0
Humulene(% of whole oil)	11—13
Selinene (% of whole oil)	2—4
Humulene/Caryophyllene ratio	1.1—1.2

Hop Acids by HPLC (ICE)

Steam distilled essential oil analyzed by GC-MS

The analytical values are typical for T90 pellets at time of packaging, but values can vary among crop years, growing areas, growers, and with aging after harvest.

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