

HPA-065



ANCESTRY

HPA-065 was created by the HPA breeding program in 2010. It has been producing consistent production volumes in field trials since 2015 and consistent flavour impact in brewing trials since 2019.

Its ancestry is the result of a cross pollination of Japanese, European, and Wye College hops descended from Northern Brewer and Neomexicanus.

FLAVOUR PROFILE

Lime, pineapple, ginger, saffron

ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	Japanese, European, Wye College
Alpha Acids (%)	17.3
Beta Acids (%)	9.7
Alpha/Beta Ratio	1.8
Cohumulone (% of alpha acids)	45.0
Total Oils (ml/100g)	3.9
Oil Concentration (microlitres of oil/g alpha)	225.0
Myrcene (% of whole oil)	67.0
Linalool (% of whole oil)	0.4
Geraniol (% of whole oil)	0.1
Caryophyllene (% of whole oil)	5.2
Farnesene (% of whole oil)	0.1
Humulene (% of whole oil)	8.1
Selinene (% of whole oil)	3.0
Humulene/Caryophyllene Ratio	1.6