

# ENIGMA®

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from Australia

**Delivers different flavours depending on how it is used. Dry hopping or late additions really maximise Enigma's potential.**

## ANCESTRY

Enigma® was created by the HPA breeding program in 2002 and commercialised in 2015. Its ancestry is the result of a cross pollination of Swiss Tettnang and North American hops.

## FLAVOUR PROFILE

White Grape, Raspberry, Redcurrant, Rockmelon

## RECOMMENDED BEER STYLES

IPA, Pale Ale

## ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	Swiss Tettnang, North American
Alpha Acids (%)	16.7 - 19.4
Beta Acids (%)	5.2 - 7.1
Alpha/Beta Ratio	2.5 - 3.5
Cuomulone (% of alpha acids)	37.0 - 43.0
Total Oils (ml/100g)	1.9 - 2.8
Oil Concentration (microlitres of oil/g alpha)	109.0 - 160.0
Myrcene (% of whole oil)	23.0 - 30.0
Linalool (% of whole oil)	0.1 - 0.5
Caryophyllene (% of whole oil)	6.3 - 8.0
Farnesene (% of whole oil)	9.2 - 11.4
Humulene (% of whole oil)	12.4 - 18.8
Selinene (% of whole oil)	12.0 - 15.4
Humulene/Caryophyllene Ratio	2.3 - 2.4

