

**Resinous, grassy flavours when added early, or lychee and light tropical fruit flavours when added late in larger doses.**

## ANCESTRY

Topaz™ was created by the HPA breeding program in 1985 and commercialised in 1997. Its ancestry is the result of a cross pollination of high alpha Australian and Wye College hops, which provides an interesting mix of English, European and North American heritage.

## FLAVOUR PROFILE

Lychee, Tropical Fruits

## RECOMMENDED BEER STYLES

Amber Ale, APA, IPA, Session Ale

## ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	High Alpha Australian, Wye College
Alpha Acids (%)	16.2 - 0.1
Beta Acids (%)	4.9 - 6.7
Alpha/Beta Ratio	2.8 - 3.4
Cuomulone (% of alpha acids)	47.0 - 53.0
Total Oils (ml/100g)	1.3 - 1.8
Oil Concentration (microlitres of oil/g alpha)	70.0 - 107.0
Myrcene (% of whole oil)	18.0 - 53.0
Linalool (% of whole oil)	0.5 - 0.9
Caryophyllene (% of whole oil)	6.7 - 12.5
Farnesene (% of whole oil)	0.0 - 0.9
Humulene (% of whole oil)	8.9 - 16.6
Selinene (% of whole oil)	1.7 - 5.8
Humulene/Caryophyllene Ratio	1.1 - 1.6

