

VIC SECRET™

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from Australia

A clean pineapple flavour with subtle notes of pine and herbs, best accessed by dry hopping or whirlpool addition. Late kettle addition imparts pleasant earthy flavours without the fruit.

ANCESTRY

Vic Secret™ was created by the HPA breeding program in 2000 and commercialised in 2013. 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

Pineapple, Pine, Herbs

RECOMMENDED BEER STYLES

IPA, Pale Ale, Porter, Stout

ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	High Alpha Australian, Wye College
Alpha Acids (%)	15.1 - 21.8
Beta Acids (%)	6.4 - 8.1
Alpha/Beta Ratio	2.5 - 3.0
Cuomulone (% of alpha acids)	51.0 - 56.0
Total Oils (ml/100g)	2.1 - 2.8
Oil Concentration (microlitres of oil/g alpha)	105.0 - 144.0
Myrcene (% of whole oil)	31.0 - 46.0
Linalool (% of whole oil)	0.7
Caryophyllene (% of whole oil)	9.8 - 10.7
Farnesene (% of whole oil)	0
Humulene (% of whole oil)	9.4 - 12.2
Selinene (% of whole oil)	3.8 - 4.2
Humulene/Caryophyllene Ratio	0.9 - 1.1

