



CRACK THE CODE WITH AUSTRALIA'S

ENIGMA[®]

WHITE GRAPE, REDCURRANT & ROCKMELON

CHARACTERISTICS

Crisp flavours of white grape, tart redcurrant and sweet rockmelon, with a complexity where different aspects shine depending on dose rate and addition time. Late additions or dry hopping really maximise the flavour and aroma outcomes.

FLAVOUR PROFILE

White Grape, Redcurrant, Rockmelon

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 Tettang and North American hops.

RECOMMENDED BEER STYLES

IPA, Pale Ale, New World Lager

ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	Swiss Tettang, North American
Alpha Acids (%)	17.9 - 19.5
Beta Acids (%)	6.7 - 7.6
Alpha/Beta Ratio	2.5 - 2.7
Cohumulone (% of alpha acids)	37.0 - 43.0
Total Oils (ml/100g)	3.0 - 3.7
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

