



CHARACTERISTICS

Early addition leads to a pleasant bitterness, while late addition in large doses leads to exotic lychee and lighter tropical fruit flavours. These fruity flavours really shine in sessional settings.

FLAVOUR PROFILE

Lychee, Tropical Fruits

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.

RECOMMENDED BEER STYLES

European Lager, XPA, APA, Amber Ale, Porter

ANALYTICAL DATA

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| Cultivation Area | Australia |
| Ancestry | High Alpha Australian, Wye College |
| Alpha Acids (%) | 17.9 - 20.6 |
| Beta Acids (%) | 5.5 - 7.0 |
| Alpha/Beta Ratio | 2.9 - 3.3 |
| Cohumulone (% of alpha acids) | 47.0 - 53.0 |
| Total Oils (ml/100g) | 1.6 - 2.0 |
| 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 |

