

## Flavour Profile

White Grape, Raspberry, Redcurrant, Rockmelon

## Characteristics

Enigma<sup>®</sup> imparts different flavours depending on how it is used. Dry hopping or late additions really maximise its potential.

## Analytical Data



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

## Ancestry

Enigma<sup>®</sup> was created by the HPA breeding program in 2002 and commercialised in 2013. It's ancestry is a cross pollination of Swiss Tett nang and North American hops.

## Recommended Beer Styles

IPA, Pale Ale

Enigma<sup>®</sup> has been featured in beers by Bentspoke, Green Beacon, Kaiju, Moon Dog and Range.

