

## Flavour Profile

Passionfruit, Peach, Citrus

## Characteristics

The flavour of Galaxy<sup>®</sup> becomes more distinct when used late in the kettle, whirlpool or dry hopping.

## Analytical Data

|                                       |                              |
|---------------------------------------|------------------------------|
| Cultivation Area                      | Australia                    |
| Ancestry                              | High Alpha Australian, Perle |
| Alpha Acids (%)                       | 13.0 - 18.5                  |
| Beta Acids (%)                        | 6.1 - 11.6                   |
| Alpha/Beta Ratio                      | 1.3 - 2.7                    |
| Cuhomulone (% of alpha acids)         | 32.0 - 43.0                  |
| Total Oils (ml/100g)                  | 1.9 - 2.9                    |
| Oil Concentration (µL of oil/g alpha) | 112.0 - 204.0                |
| Myrcene (% of total oils)             | 32.0 - 56.0                  |
| Linalool (% of total oils)            | 0.5 - 1.0                    |
| Caryophyllene (% of total oils)       | 7.0 - 14.7                   |
| Farnesene (% of total oils)           | 2.8 - 5.1                    |
| Humulene (% of total oils)            | 0.8 - 2.2                    |
| Selinene (% of total oils)            | 5.9 - 12.7                   |
| Humulene/Caryophyllene Ratio          | 0.1 - 0.2                    |



## Ancestry

Galaxy<sup>®</sup> was created by the HPA breeding program in 1994 and commercialised in 2009. It's ancestry is a cross pollination of high alpha Australian and Perle hops.

## Recommended Beer Styles

IPA, NEIPA, Pale Ale

Galaxy<sup>®</sup> has been featured in beers by Ballistic, Balter, Burleigh, Feral and Stone & Wood.

