

### Flavour Profile

Lychee, Tropical Fruit

### Characteristics

Topaz™ imparts resinous, grassy flavours when added early, or lychee and light tropical fruit flavours when added late in larger doses.

### Analytical Data



Cultivation Area	Australia
Ancestry	High Alpha Australian, Wye College
Alpha Acids (%)	16.2 - 20.1
Beta Acids (%)	4.9 - 6.7
Alpha/Beta Ratio	2.8 - 3.4
Cuomulone (% of alpha acids)	47.0 - 53.0
Total Oils (ml/100g)	1.3 - 1.8
Oil Concentration (µL of oil/g alpha)	70.0 - 107.0
Myrcene (% of total oils)	18.0 - 53.0
Linalool (% of total oils)	0.5 - 0.9
Caryophyllene (% of total oils)	6.7 - 12.5
Farnesene (% of total oils)	0.0 - 0.9
Humulene (% of total oils)	8.9 - 16.6
Selinene (% of total oils)	1.7 - 5.8
Humulene/Cryophyllene Ratio	1.1 - 1.6

### Ancestry

Topaz™ was created by the HPA breeding program in 1985 and commercialised in 1997. It's ancestry is 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

Amber Ale, APA, IPA, Session Ale

Topaz™ has been featured in beers by 4 Pines, Bad Shepherd, Colonial, Modus Operandi and Rocky Ridge.

