



CRACK THE CODE WITH AUSTRALIA'S

# ENIGMA<sup>®</sup>

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<sup>®</sup> 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 (%)	16.7 - 19.4
Beta Acids (%)	5.2 - 7.1
Alpha/Beta Ratio	2.5 - 3.5
Cuomulone (% of alpha acids)	37.0 - 43.0
Total Oils (ml/100g)	1.9 - 2.8
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

