

CHARACTERISTICS

World-famous flavours of punchy passionfruit, juicy peach and tangy citrus. The high concentration of essential oils and alpha acids make these flavours more distinct through late addition in the kettle, whirlpool or dry hopping.

ANCESTRY

Galaxy[®] was developed by the HPA breeding program in 1994 and commercialised in 2009. Its ancestry is the result of a cross pollination of high alpha Australian and Perle hops.

FLAVOUR PROFILE

Passionfruit, Peach, Citrus

RECOMMENDED BEER STYLES

NEIPA, WCIPA, Pale Ale, Summer Ale

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 (microlitres of oil/g alpha)	112.0 - 204.0
Myrcene (% of whole oil)	32.0 - 56.0
Linalool (% of whole oil)	0.5 - 1.0
Caryophyllene (% of whole oil)	7.0 - 14.7
Farnesene (% of whole oil)	2.8 - 5.1
Humulene (% of whole oil)	0.8 - 2.2
Selinene (% of whole oil)	5.9 - 12.7
Humulene/Caryophllene Ratio	0.1 - 0.2



\$HPA

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