

PLANETS ALIGN WITH AUSTRALIA'S

Eclipse®

MANDARIN & CITRUS PEEL



At first, Eclipse® was second choice to another experimental hop, but the half-sister of world-renowned Galaxy® catapulted to the front of the cohort once brewing trials began. It's bursting with sweet mandarin, zesty citrus peel and fresh pine needle characteristics. These shone through in neighbour Bridge Road Brewers' Dark Harvest collaboration with Mikeller in 2012, and CBCo's Pioneer IPA in 2017. Since then, its classic hop profile has been featured in some notable beers, from Black Hops' East Coast Haze and Young Henrys' Stayer to Crooked Stave's Indigo Island Hazy, working well as a single hop or to compliment and elevate other hops by creating layers of complexity and a more balanced hop profile.

Breeding

Eclipse® 04-337-016 c.v. was created by HPA's breeding program in 2004 and commercialised in 2020, which marked our pivot from 100% bittering hops to 100% flavour hops. Its ancestry is a cross-pollination of high alpha Australian and North American hops, with previous generations of cross-pollination including Fuggle, Brewer's Gold, Comet, and Pride of Ringwood.

Growing

A fairly typical spring period allowed farm operations to proceed as planned. As we entered a cool summer period, growth was somewhat subdued. This did not impact metabolite accumulation, with the plants maturing as normal and meeting yield expectations.

Contracting

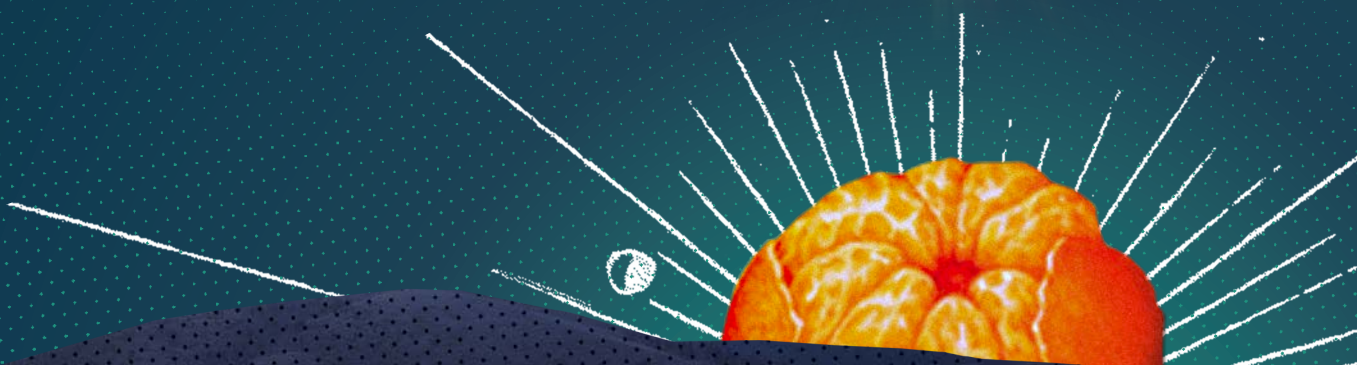
A strategic increase in production volume since commercialisation has reached an end, ensuring great availability for those who are yet to try Eclipse®.

Aroma & flavour

Citrus
Mandarin



Woody Aromatic
Pine



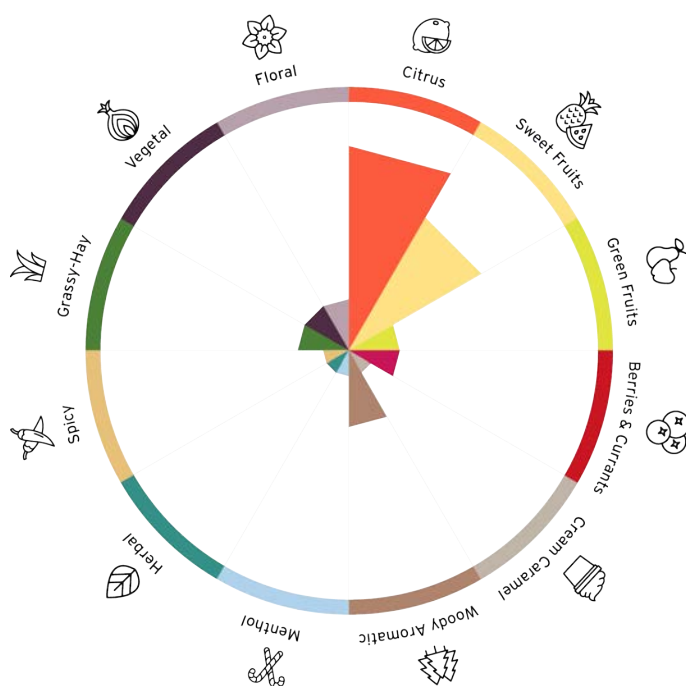
I find Eclipse to be more subtle than Galaxy. Passionfruit aromas dominate immediately post ferment, but then the juicy mandarin starts to come through. Small doses over a few additions is the way to go.

JUSTIN BISHOP, BRIGHT TANK BREWING

I admire Eclipse hops for their versatility and unique flavour profile. Its balanced combination of citrus, floral, and herbal characteristics adds complexity to any beer. It's ideal for cold side dry hopping, but also works well in late boil additions for additional flavour and aroma.

DAMIEN MARTIN, DANGEROUS ALES

Beer sensory



Raw hop sensory



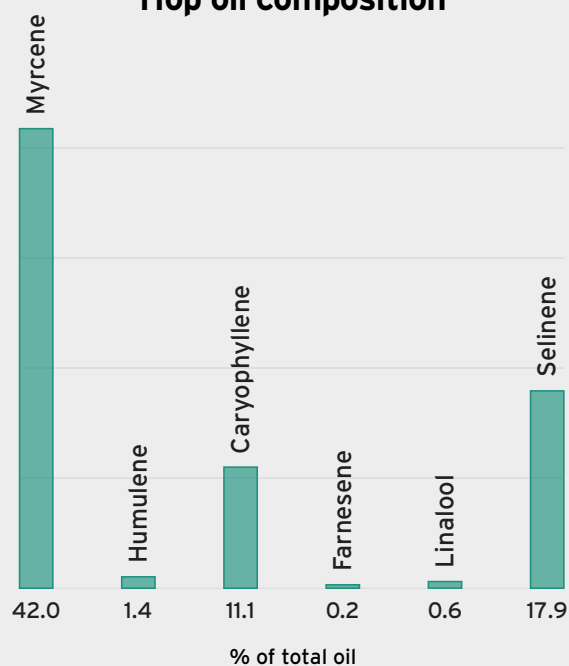
Analytical data

Alpha 17.4 - 19.1% **Beta** 7.2 - 7.9%

Cohumulone 33.0 - 37.0% of α -acids

Total oil 2.5 - 3.0ml/100g

Hop oil composition



Recommended beer styles

Lager, XPA, Hazy Pale, NEIPA, IPA

Ask about our little book of beer recipes that passed the pub test