



Originally selected for its insanely high alpha acid content, Topaz™ was initially sold predominantly into the extract market. Unexpectedly, dried hop cones presented for sensory analysis at trade shows repeatedly received positive feedback from brewers, prompting investigation into the flavour potential of Topaz™. Now, craft brewers regularly use early additions for a pleasant bitterness and late in large doses for more exotic lychee and lighter tropical fruit flavours that really shine in a sessional setting. Topaz™ features in some notable beers, including Furphy and Aether's All Australian Pale Ale.

Breeding

Topaz™ TC-85-70 c.v. was created by HPA's hop breeding program in 1985 through a cross-pollination of the mother of Galaxy and a male genotype from Wye College, which provides an interesting mix of English, European and North American ancestry.

Growing

Topaz™ is ever reliable, with predictable agronomic attributes and plants ready for harvest within the expected window year after year. Yield was within expectations, and alpha content, oil content and HSI were all slightly below the 5-year average.

Contracting

One of our major growers retired after completing the crop 2023 harvest, which means production volume will halve between 2023 and 2025. Although Topaz™ doesn't enjoy the same stardom as Galaxy®, it has true diversity of flavour, and the plant's impressive yield per hectare means Topaz™ will remain in the mix for the foreseeable future.

Aroma & flavour

Citrus

Grapefruit



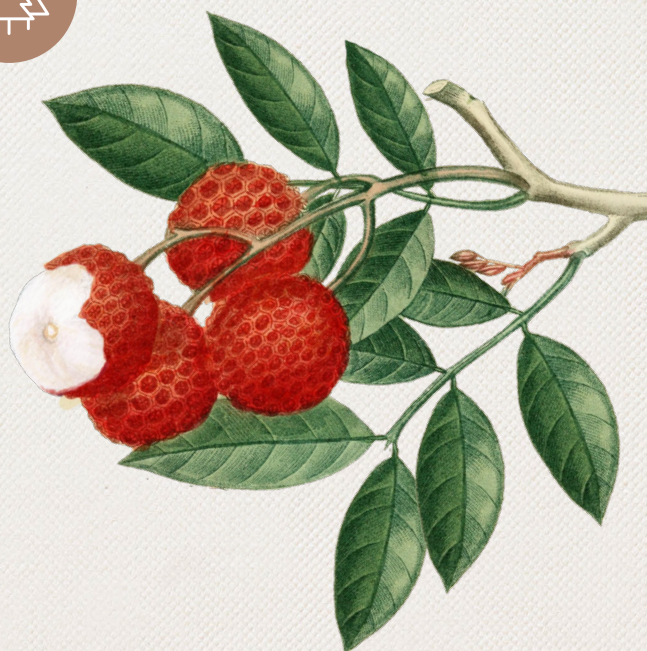
Sweet Fruits

Peach, Lychee



Woody Aromatic

Tobacco, Pine



Topaz is a misunderstood hop. It's easily pigeonholed as a bittering hop thanks to its high alpha content and relatively low cohumulone content, but it can also outcompete other hero hops in the dry hop at a smaller ratio. I describe it as more refined within the citrus space. Its unique and fantastic.

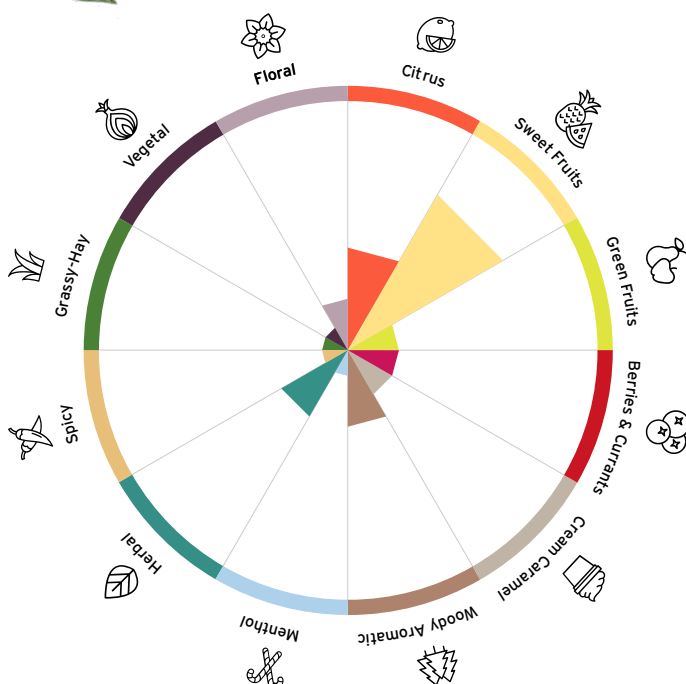
JESSE SEARLS, YOUNG HENRYS BREWERY

Topaz is so unique. It's quite high Alpha so we use it predominantly as a dry hop or sparingly in the whirlpool where it throws up beautifully delicate stone fruit and lychee aromas that work oh so well in XPAs, Summer Ales, and Hazy Pales.

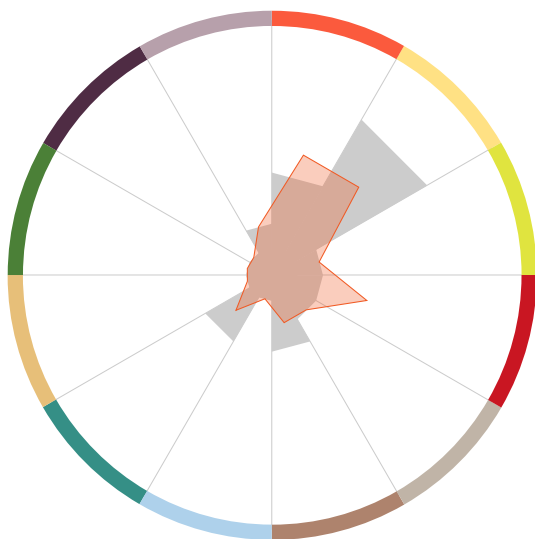
MATT CUTHBERT, REVEL BREWING CO



Beer sensory



Raw hop sensory



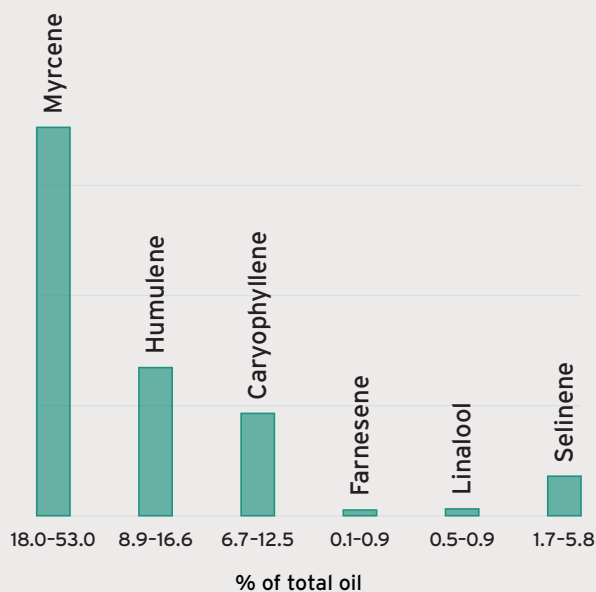
Analytical data

Alpha 17.9 - 20.6% **Beta** 5.5 - 7.0%

Cohumulone 47.0 - 53.0% of α -acids

Total oil 1.6 - 2.0ml/100g

Hop oil composition



Recommended beer styles

IPL, Amber Ale, XPA, Wheat, ESB

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