

GO BEYOND WITH
AUSTRALIA'S

LUNA®

MANGO, BERRY & CITRUS

When Dr Simon Whittock took over the HPA breeding program in 2007, he began sorting through the experimental hops in search of lupulin gold, and selected what would become Vic Secret™, Eclipse® and Luna® for extensive field trials. Luna® was selected for its early harvest window, but has always performed well in brewing trials. Brewers soon discovered the lush mango, dark berry and spicy citrus flavours of Luna® perfectly complement other modern hops and many popular beer styles. This is just the beginning of a commitment from HPA to bring new Australian hops to market more often based on selection criteria covering agronomic performance, flavour impact, and innovative product opportunities.

Breeding

Luna® 03-277-033 c.v. was created by HPA's breeding program in 2003 through a cross-pollination of high alpha Australian and Liberty parents. It's the latest progeny of a triploid breeding strategy designed to produce high impact dual-purpose hops that are more sustainable to grow, impart complex fruity characters, and support greater brewing quality at low cost-of-use relative to performance in beer.

Growing

A near-perfect growing season resulted in a strong agronomic performance from this early maturing hop. New plantings continue to mature and produce higher yields, with metabolite accumulation meeting expectations. Oil and alpha content remain steady following a production increase.

Contracting

A strategic increase in production volume is planned to support brewer interest, with plenty of capacity to scale acreage in response to commercial demand. Contracting for crop 2027 is encouraged.

Aroma & flavour

Sweet Fruits

Mango, Passionfruit



Berries & Currants

Blackberry, Blackcurrant



Citrus

Orange, Grapefruit



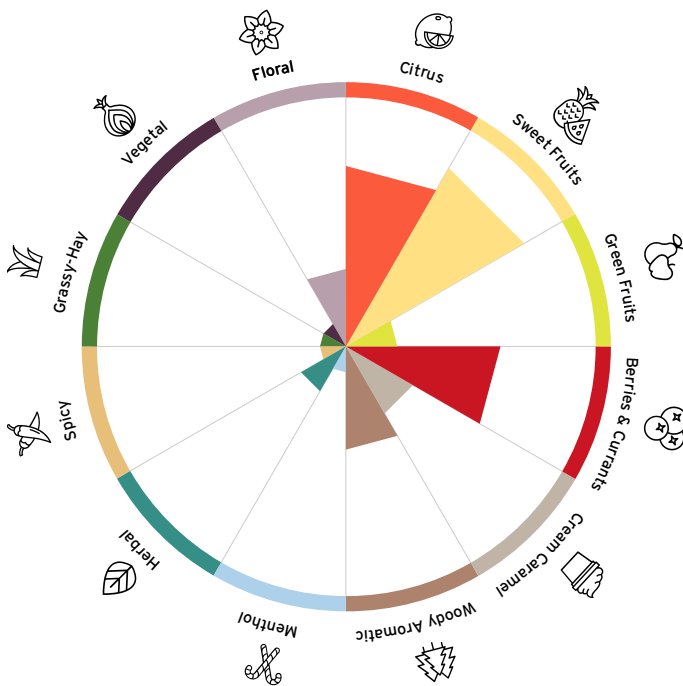
Luna's seriously good in beer. It creates some beautifully complex notes of spicy citrus on the hot side, and juicy mango on the cold side. I can see Luna becoming a very, very popular hop. I honestly reckon it's going to end up rivalling Galaxy.

ROSS TERLICK, ROCKY RIDGE BREWING

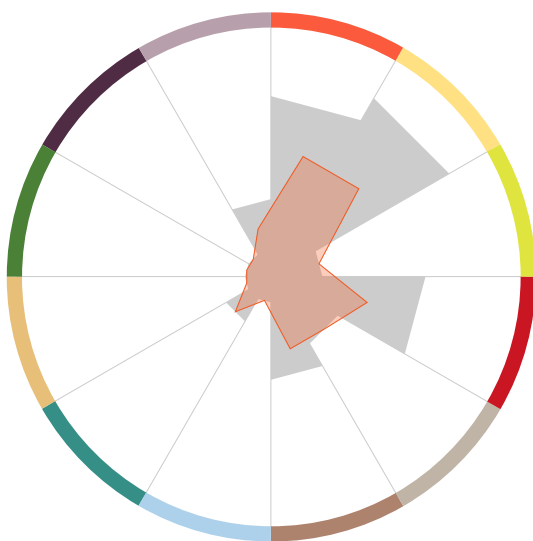
Luna screams mango puree and vibrant raspberry. It's very pronounced and perhaps HPA's best Aussie hop so far.

BRAYDEN RAWLINSON, FORK & BREWER

Beer sensory



Raw hop sensory



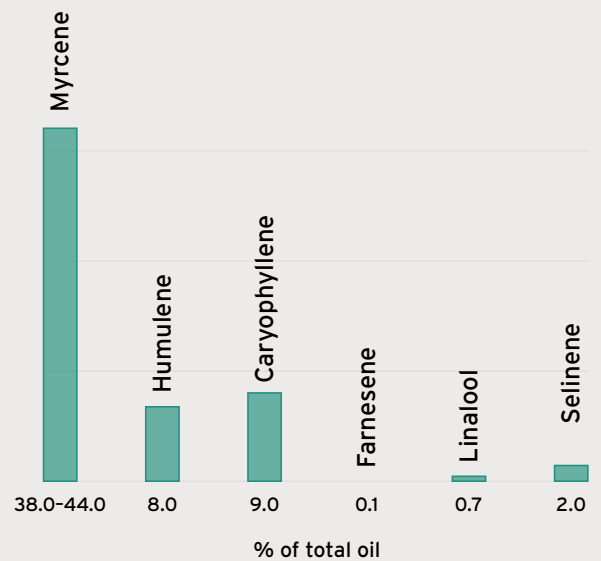
Analytical data

Alpha 13.2 - 15.0% **Beta** 7.5 - 8.2%

Cohumulone 35.0 - 39.0% of α -acids

Total oil 1.9 - 2.5ml/100g

Hop oil composition



Recommended beer styles

Lager, Pilsner, XPA, Pale Ale, IPA

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