

CRACK THE CODE WITH AUSTRALIA'S

ENIGMA[®]

WHITE GRAPE, REDCURRANT & ROCKMELON

Being particularly sensitive to daylength, Enigma[®] is only grown in Tasmania, thriving in the warm and dry summer conditions. Different aspects of Enigma[®]'s white grape, tart redcurrant, and sweet rockmelon (otherwise known as cantaloupe) flavour profile shine depending on dose rate and addition time, with late additions or dry hopping enhancing the flavour and aroma outcomes. It features in some notable beers, including Gage Road's Single Fin, Felons' Australian Pale Ale, and Monkish's Inspired Lines.

Breeding

Enigma[®] 02-016-008 c.v. was created by HPA's hop breeding program in 2002 and commercialised in 2015. Its ancestry is a seedlot listed as Swiss Tettang, which suggests a European origin, but Enigma[®]'s genetic fingerprint tells a different story that is more closely aligned with a North American origin.

Growing

Above average temperatures and average solar radiation were offset by below average rainfall. Irrigation was used to ensure the plants matured as normal and met yield expectations. Oil and alpha content remain steady and should result in an excellent year of performance in beer.

Contracting

Production volume recently decreased in response to contracted demand. HPA remain committed to Enigma[®] and will be guided by contract and spot purchases to balance supply and demand going forward.

Aroma & flavour

Green Fruits

White Grape



Sweet Fruits

Cantaloupe



Berries & Currants

Redcurrant, Raspberry



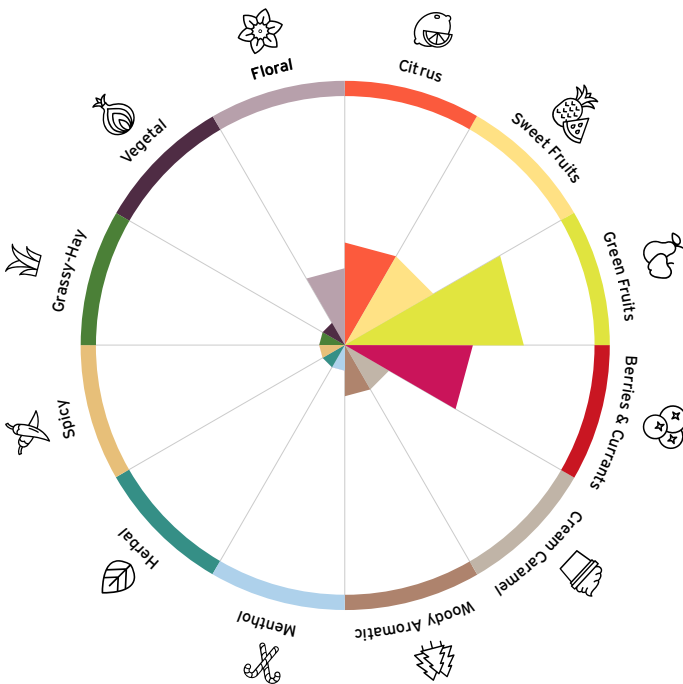
Enigma is versatile enough to be thrown in the whirlpool and the fermenter to great effect, but be wary of the high alpha acid percentage. Late whirlpool addition will help control bitterness when using large quantities on the hot side.

TOM WOOD, MISMATCH BREWING

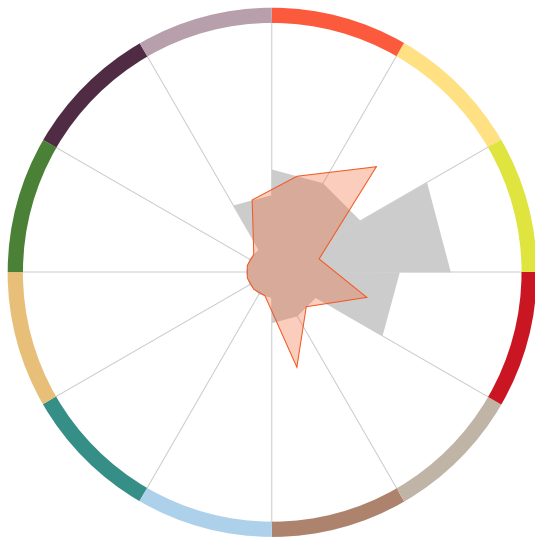
If you think about hop additions like a team sport, Enigma would have the league record for assists. When used heavily in late-addition dry hopping, Enigma helps accentuate stronger-flavoured hops and fill the mouthfeel while maintaining drinkability.

GEORGE MACGREGOR, AETHER BREWING

Beer sensory



Raw hop sensory



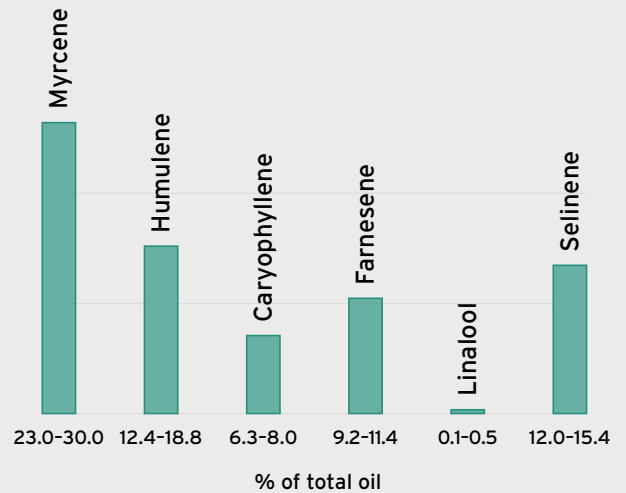
Analytical data

Alpha 17.9 - 19.5% **Beta** 6.7 - 7.6%

Cohumulone 37.0 - 43.0% of α -acids

Total oil 3.0 - 3.7ml/100g

Hop oil composition



Recommended beer styles

IPL, Pale Ale, Summer Ale, IPA, Sour

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