

REACH FOR THE STARS WITH AUSTRALIA'S

GALAXY[®]

PASSIONFRUIT, PEACH & CITRUS

The name Galaxy[®] first appeared in 2005, when samples were distributed to Tooheys and 100 US craft brewers, including Crux Fermentation Project. Their feedback led HPA to redefine the future potential of Galaxy[®], focus solely on flavour impact, and radically expand its acreage. Galaxy[®] was commercialised in 2009. That same year, Stone & Wood launched their Draught Ale, which would eventually become Pacific Ale, a style-defining Australian craft beer icon made with 100% Galaxy[®]. It's now our most recognised Aussie hop around the world due to its distinctively punchy passionfruit, juicy peach and tangy citrus characteristics. Galaxy[®] features in some notable beers, from Stone & Wood's Pacific Ale and Good George's Deckchair to SanTan's MoonJuice.

Breeding

Galaxy[®] 94-203-008 c.v. was created by HPA's hop breeding program in 1994 and commercialised in 2009. Its ancestry is a cross-pollination of high alpha Australian and Perle hops.

Growing

A wet and hot summer resulted in rapid growth and strong yield, permitting rigorous sensory review. Oil content is slightly below average, while alpha content remains steady. We expect this crop to produce well-balanced beers with true-to-type flavours and aromas.

Contracting

Our new pellet plant has elevated the quality of Galaxy[®] to another level. Strong yield for crop 2025 has resulted in excellent spot availability so brewers everywhere can experience it for themselves.

Aroma & flavour

Sweet Fruits

Passionfruit, Peach



Citrus

Orange, Lemon



Galaxy[®] is also available in
SPECTRUM
the next generation of
liquid dry hopping

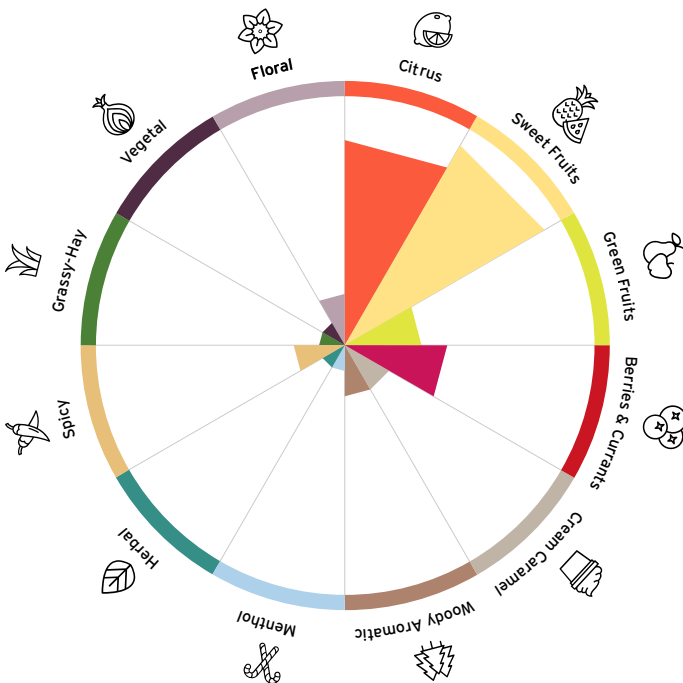
Galaxy has some great qualities. Mash high to achieve full-bodied flavour and mouthfeel, and dry hop at the start of fermentation to promote a stable haze.

CAOLAN VAUGHAN, STONE & WOOD BREWING CO.

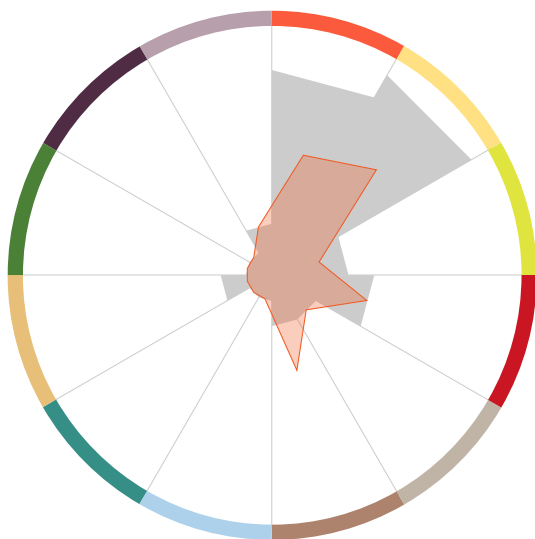
When brewing with Galaxy, especially in beer styles that have a lean malt profile, err on the side of caution when it comes to hop intensity to avoid some harsher characters coming through.

JAMES DITTKO, BRIDGE ROAD BREWERS

Beer sensory



Raw hop sensory



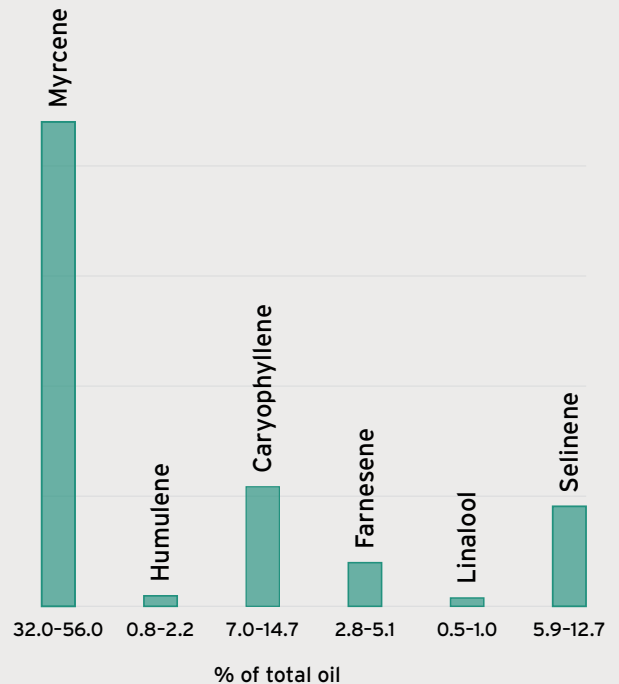
Analytical data

Alpha 15.9 - 19.8% **Beta** 7.8 - 9.9%

Cohumulone 32.0 - 43.0% of α -acids

Total oil 2.6 - 3.3ml/100g

Hop oil composition



Recommended beer styles

XPA, Pacific Ale, Hazy Pale, IPA, NEIPA

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