



# Shine bright with Australia's **Topaz**<sup>TM</sup> Lychee & Tropical Fruit

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

The retirement of a seasoned contract grower resulted in some fluctuations. Oil content is below average, while alpha content is slightly above average. We expect this crop to deliver a pleasant earthy bitterness in beer.

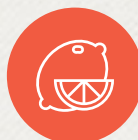
## Contracting

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



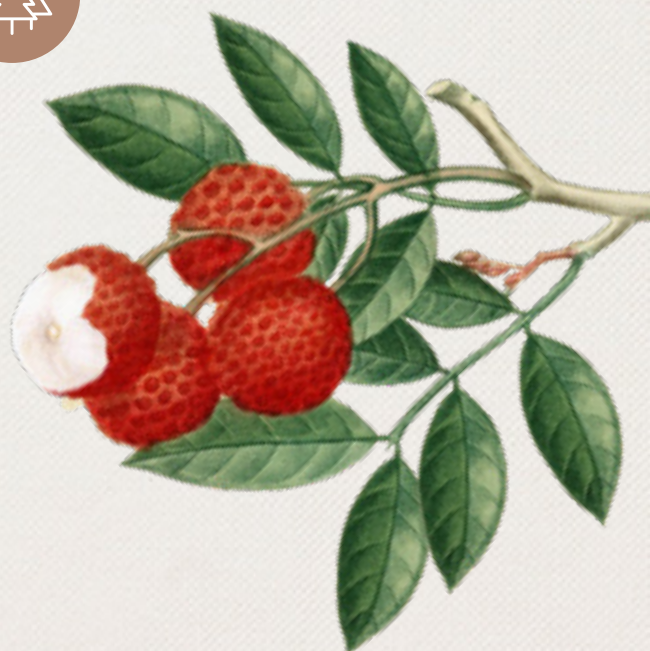
### Sweet Fruits

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.*

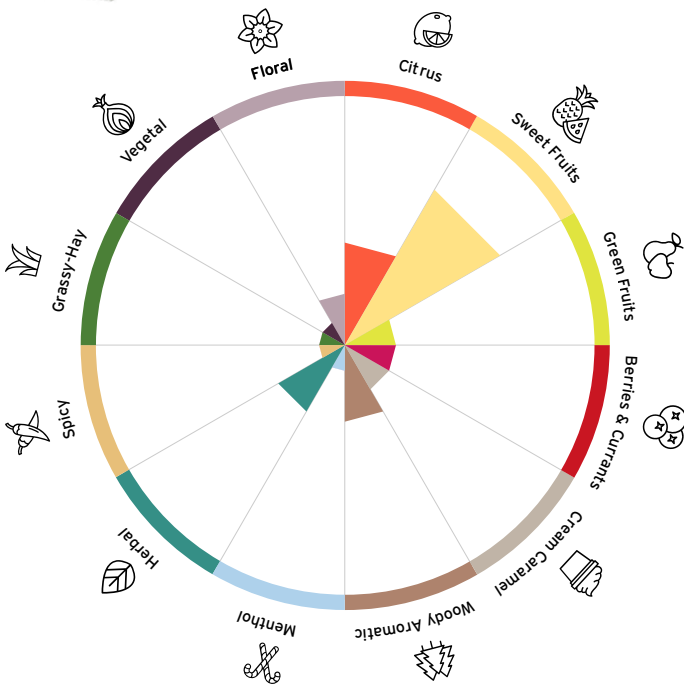
**JESSE SEARLS, YOUNG HENRYS BREWERY**

*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.*

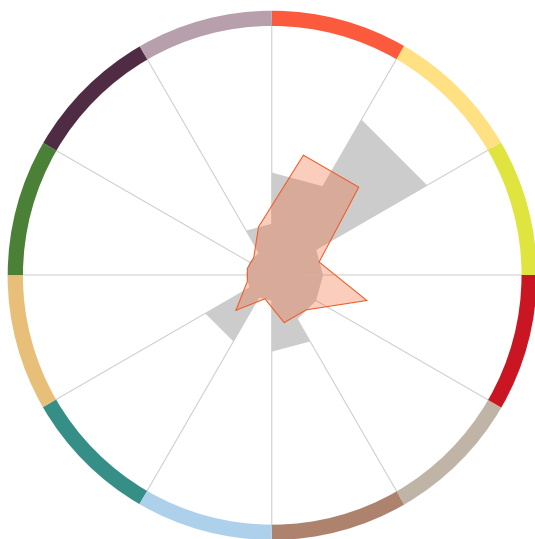
**MATT CUTHBERT, REVEL BREWING CO**



## Beer sensory



## Raw hop sensory



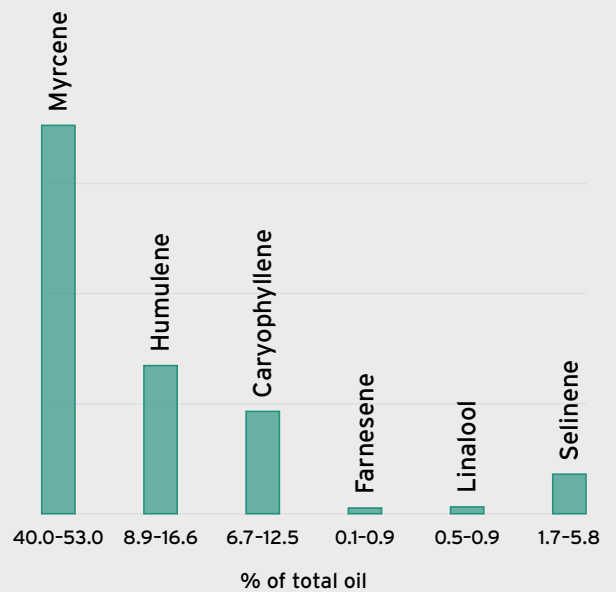
## Analytical data

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

**Cohumulone** 47.0 - 53.0% of  $\alpha$ -acids

**Total oil** 1.6 - 2.0ml/100g

## Hop oil composition



## Recommended beer styles

IPL, Amber Ale, XPA, Wheat, ESB

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