



CHARACTERISTICS

Our newest proprietary hop is bursting with sweet mandarin, zesty citrus peel and fresh pine needles. It can be used in large doses to make a hazy fruit bomb, or pared back to make a lighter style. This depth is best accessed through late additions or dry hopping.

FLAVOUR PROFILE

Mandarin, Citrus Peel, Pine

ANALYTICAL DATA

Cultivation Area	Australia
Ancestry	High Alpha Australian, North American
Alpha Acids (%)	15.7 - 18.7
Beta Acids (%)	5.9 - 9.0
Alpha/Beta Ratio	1.8 - 2.7
Cuomulone (% of alpha acids)	33.0 - 37.0
Total Oils (ml/100g)	1.7 - 1.9
Oil Concentration (microlitres of oil/g alpha)	108.0 - 119.0
Myrcene (% of whole oil)	42
Linalool (% of whole oil)	0.6
Caryophyllene (% of whole oil)	11.1
Farnesene (% of whole oil)	0.2
Humulene (% of whole oil)	1.4
Selinene (% of whole oil)	17.9
Humulene/Caryophyllene Ratio	0.1

ANCESTRY

Eclipse® was created by the HPA breeding program in 2004 and commercialised in 2020. Its ancestry is the result of cross pollination of high alpha Australian and North American hops.

RECOMMENDED BEER STYLES

IPA, NEIPA, XPA, Lager

