



Cultivated through our in-house breeding program, Enigma™ is the newest flavour hop in the Hop Products Australia family.

Our records show our new girl is a descendant of the Swiss Tett nang hop. But she's truly an enigma – she grows like a North American hop and throws up a range of flavours far removed from her heritage.

Typical descriptors don't work very well for Enigma™. Our formal tasting sessions have given us interesting

terms like 'Pinot Gris', 'raspberries', and 'redcurrant', through to rockmelon and light tropical fruit.

We don't feel that any of these are really adequate, but we do know that the flavours and aromas are irresistibly appealing!

After winning over a few local brewers with her beguiling ways in trial brews, we expanded our plantings at our Tasmanian farm in 2013, ready for her first generous crop in 2015.



## WHAT IS SHE MADE UP OF?

### ANALYTICAL DATA

Alpha acids (%)	13.5 – 16.5
Beta acids (%)	4.8 – 6.4
Alpha/Beta Ratio	2.4 – 3.5
Cohumulone (% of alpha acids)	38 – 40
Total Oils (ml/100g)	2.4 – 3.0
Oil Concentration (microlitres of oil/g alpha)	147 – 184

## IN THE BREWERY

As you'd expect from one so cheeky and enchanting, Enigma™'s great fun to play with. A bit of a chameleon - different aspects of her enigmatic character shine, depending on how you use her.

Dry hop or add her late in the brew to maximise her flavour and aroma potential.

Our newest plays nicely with her sisters, taking the lead or supporting them in many beer styles. Equally she stands strong on her own.

# WHAT BREWERS ARE SAYING ABOUT ENIGMA™

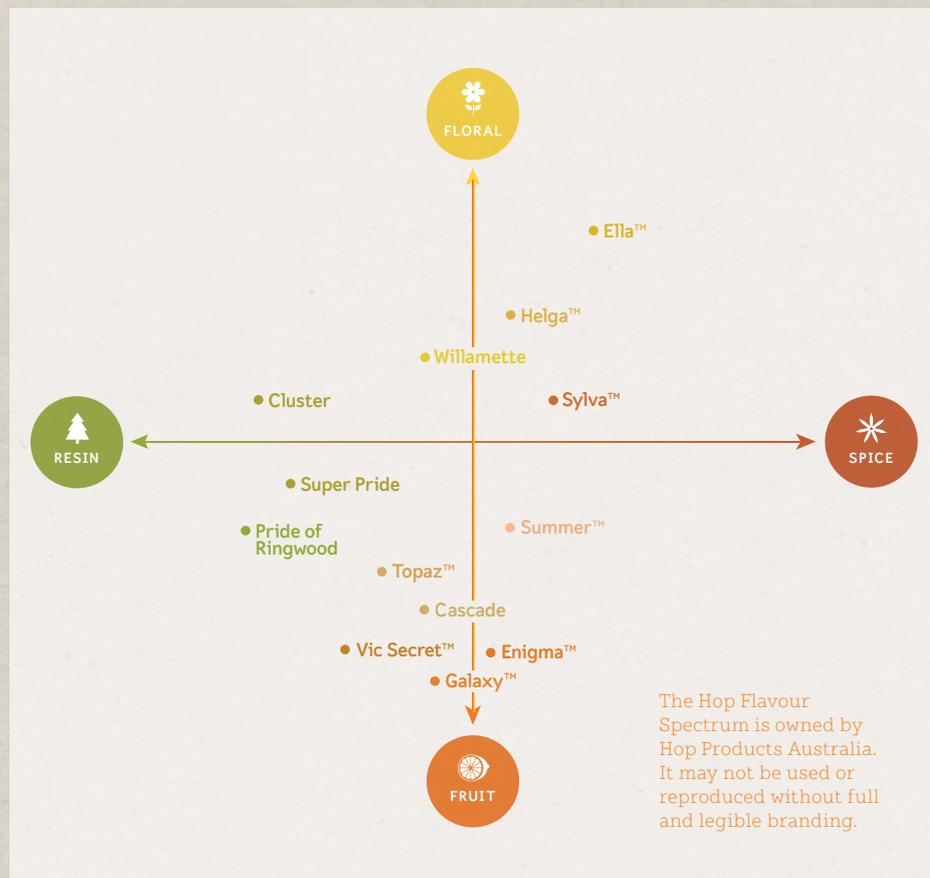
Two of the first to brew with Enigma™, here's Will and Lachlan on their impressions of our new girl.

Will Tatchell, Head Brewer Van Dieman Brewing "Feedback is always a critical component in testing, even more so when the pressure's on and you're the first to commercially brew with a new hop. Fortunately I've had nothing but great reactions from a broad range of drinkers. Most pick up on the fruity nature of the beer – it showcases a soft bitterness with a melon aroma and flavour."

Lachlan Macbean, Head Brewer Grain Fed Brewing "I didn't want to make a pale ale because the market is awash with them. Don't get me wrong I love a good hoppy pale, but there was something missing in many I've tried - HOPS! I thought Enigma™ would be perfect in a solid, hop driven all Australian pale ale, called 'Another One?' It has beautiful tropical fruit aromas, as well as mango/ pine notes and a good depth of flavour with solid oil content. Four Australian malts and one hop variety, Enigma™ are used in the beer for the desired effect – hop character. I have a new hoppy friend called Enigma™."



# HOP FLAVOUR SPECTRUM



Many years of hard work and experimentation has helped make the Hop Flavour Spectrum a valuable resource for brewers.

It's a tool we're proud of and one we trust will help brewers select hops to craft distinct flavours and aromas in their beers.

Our hop varieties are divided along four flavour profiles: fruit, floral, spice and resin. It allows a visual comparison of varieties to help inform how each hop may influence the flavour of a beer.

Within the Flavour Spectrum, each hop gravitates towards one or two flavour sectors, suggesting what will manifest in a beer. Each hop retains its own unique character with its sector, even if shared with other varieties.

Thanks to her fruit flavour dominance, Enigma™'s been plotted on the fruit axis but don't be fooled - she's very different from her neighbours on the spectrum.



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