



# Topaz

**Use in brewing:**

Dual purpose hop.

A high alpha variety, due to its origins it possesses a unique mix of Australian and European flavours.

**Substitutions:**

Amarillo

**Origin/History:**

Developed in 1985 by Hop Products Australia, it is the cross between an Australian female and UK male. Further experiments later into the 2000's lead to better understanding of its worth when used as an aroma hop when added late.

**Agronomics:**

Topaz has a very high yield at 3800-4200 kg/hectares.



Fruit Cake, Resin, Spicy



Australia

Alpha Acid	15-18%
Beta Acid	6-8%
Cohumulone	47-50
Oil Composition	Myrcene: 25-56%, Humulene: 8-13%, Farnesene: <1%
Total Oil	0.8-2.2ml/100g
Flavour Intensity	5