



Belgian Malts that Make Your Beer So Special

Enigma

BREWING QUALITY

Enigma imparts different flavours depending on how it is used. Dry hopping or late additions really maximise Enigma's potential. Aromas: white grape, raspberry, redcurrant, rockmelon. Recommended beer styles: IPA, Pale Ale.



ORIGIN / HISTORY

Enigma is a variety from the breeding program at Hop Products Australia family. It was released in 2013. With late addition aromas of grapes, raspberry, red currant and honey dew melon can be achieved. This variety was bred from Tettngang Tettnganger.

ACID COMPONENTS

Alpha Acids	15.63 - 18.43%
Beta Acids	5.07 - 6.87%
Cohumulone	37.0 - 43.0%

Type T90 Hop Pellets



OIL COMPONENTS

Total oil	2.07 - 2.87 ml/100g
Caryophyllene	3.77 - 4.33%
Farnesen	6.07 - 6.8%
Geraniol	0.13 - 0.13%
Ketone	1.07 - 1.07%
Myrcene	24.8 - 32.13%

Type Leaf Hops



Possible Substitutions: Nelson Sauvin, Huell Melon



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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