



Specialty Malts that Make Your Beer So Special

TOPAZ

BREWING QUALITY

The flavour potential of Topaz went unnoticed for some time, as it was sold primarily for alpha acid.

When used as a late addition, Topaz is capable of contributing very pleasant light tropical fruit characters (lychee), overlying a satisfying earthy background.

Dry hopping results in a more resinous, grassy character which remains very approachable.

The perception of the flavour contributed by Topaz is modulated by the specific combination of malt, yeast, brewing and fermentation conditions used, with the lighter tropical fruit characters more pronounced in higher gravity brews.



ORIGIN / HISTORY

Topaz is a triploid high alpha acid type cultivar bred by Hop Products Australia at their Rostrevor Breeding Garden Victoria. This variety was bred in 1985 by crossing a female Tetraploid J78 with a male 29/70/54. Topaz was selected for commercial production due to its high alpha acid content.

ACID COMPONENTS

Alpha Acids	15 – 18% w/w
Beta Acids	6 - 7% w/w
Alpha/Beta Ratio	2.3 – 2.8
Cohumulone	47 - 50% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.8 – 1.7 mls/100 grams
Oil Concentration	78 (ul oil/g alpha)
Caryophyllene	7 - 13% of whole oil
Selinene	2 – 5% of whole oil
Humulene	11 - 17% of whole oil
Myrcene	25 - 50% of whole oil
Linalool	0.4 – 0.7 of whole oil
Humulene/Caryophyllene ratio	1.1 – 1.2

Type Leaf Hops



Possible Substitutions: Rakau, Ella, Summit, Columbus

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La Malterie du Château SA (Castle Malting)

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