



Flavour Profile

Pineapple, Pine, Herbs

Characteristics

The flavour of Vic Secret™ is best accessed by dry hopping or whirlpool addition. Late kettle addition imparts pleasant earthy flavours without the fruit.

Analytical Data

Cultivation Area	Australia
Ancestry	High Alpha Australian, Wye College
Alpha Acids (%)	15.1 - 21.8
Beta Acids (%)	6.4 - 8.1
Alpha/Beta Ratio	2.5 - 3.0
Cuomulone (% of alpha acids)	51.0 - 56.0
Total Oils (ml/100g)	2.1 - 2.8
Oil Concentration (µL of oil/g alpha)	105.0 - 144.0
Myrcene (% of total oils)	31.0 - 46.0
Linalool (% of total oils)	0.7
Caryophyllene (% of total oils)	9.8 - 10.7
Farnesene (% of total oils)	0.0
Humulene (% of total oils)	9.4 - 12.2
Selinene (% of total oils)	3.8 - 4.2
Humulene/Caryophyllene Ratio	0.9 - 1.1

Pedigree

Vic Secret™ was created by the HPA breeding program in 2000 and commercialised in 2013. It's ancestry is a cross pollination of high alpha Australian and Wye College hops, which provides an interesting mix of English, European and North American heritage.

Recommended Beer Styles

IPA, Pale Ale, Porter, Stout

Vic Secret™ has been featured in beers by Boatrockers, Bridge Road, Coopers, Garage Project and Hawkers.

