

Discover Australia's
VIC SECRET™
Pineapple & Pine



CHARACTERISTICS

Big pineapple and refreshing pine flavours best accessed by late addition in the whirlpool and dry hopping. Alternatively, kettle addition imparts dank and herbal flavours with some fruit.

FLAVOUR PROFILE

Pineapple, Pine, Herbs

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 (microlitres of oil/g alpha)	105.0 - 144.0
Myrcene (% of whole oil)	31.0 - 46.0
Linalool (% of whole oil)	0.7
Caryophyllene (% of whole oil)	9.8 - 10.7
Farnesene (% of whole oil)	0
Humulene (% of whole oil)	9.4 - 12.2
Selinene (% of whole oil)	3.8 - 4.2
Humulene/Caryophyllene Ratio	0.9 - 1.1

