



Discover Australia's

VIC SECRET™

Pineapple & Pine

Despite having high yield potential, Vic Secret™ was destined for the chopping block until it featured in neighbour Bridge Road Brewers' Harvest Ale in 2011. Always a favourite among HPA's Victorian farmers as a good hop to grow, this confirmation of impact in beer was all it took for Vic Secret™ to advance from the experimental cohort. Since then, its big pineapple and big pine flavours have been known to play well on their own, as well as with other hops. It features in a range of notable beers, including 3 Ravens Tropical Pale Ale, Beavertown's Neck Oil, and Firestone Walker's Double Hopnosis.

Breeding

Vic Secret™ 00-207-013 c.v. was created by HPA's hop breeding program in 2000 and commercialised in 2013. Its ancestry is a cross-pollination of high alpha Australian and Wye College hops, whose ancestry is an interesting mix of English, European and North American heritage.

Growing

Vic Secret™ responded well to the growing conditions in Victoria. Some gardens that were subject to flooding recovered well, with metabolite accumulation meeting expectations and the plants being ready for harvest within the target window.

Contracting

Vic Secret™ remains our second biggest variety. It continues on a growth trajectory which means spot availability is good and pricing remains stable through forward contracting.

Aroma & flavour

Sweet Fruits

Pineapple



Citrus

Ginger, Lime



Woody Aromatic

Pine



Vic Secret™ is also available in
SPECTRUM
the next generation of
liquid dry hopping



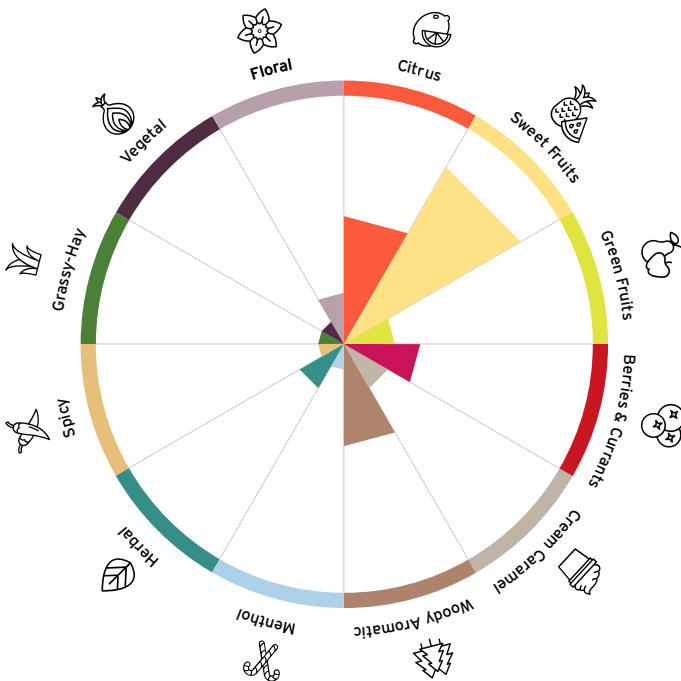
Vic Secret adds some really beautiful overripe or spicy pineapple and dank pine elements. Like many Aussie hops, it's an oil-content monster. I've actually found I can use 10-20% less than its Yakima Valley counterparts.

ZACH NICHOLS, CELLAR WEST BREWERY

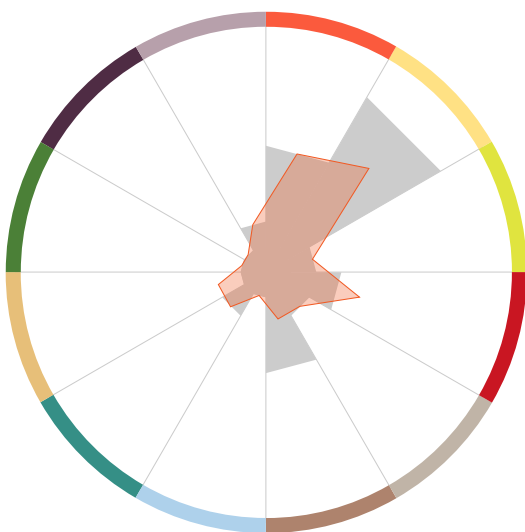
Vic Secret is strong and punchy, so removing as much particulate as you can before packaging will help give a crisp clean finish.

CURTIS UHRYN, DEEDS BREWING

Beer sensory



Raw hop sensory



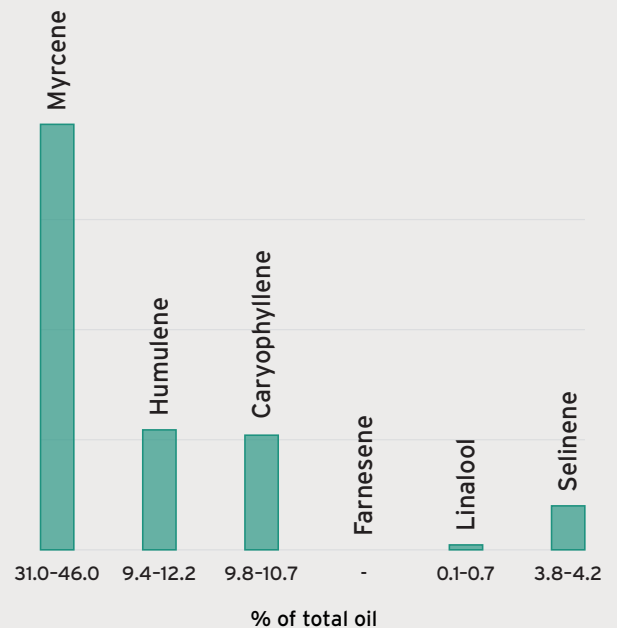
Analytical data

Alpha 18.4 - 21.6% **Beta** 6.3 - 7.8%

Cohumulone 51.0 - 56.0% of α -acids

Total oil 2.1 - 2.9ml/100g

Hop oil composition



Recommended beer styles

Lager, XPA, Hazy Pale, IPA, WCIPA

Ask about our little book of beer recipes that passed the pub test