



Specialty Malts that Make Your Beer So Special

CALYPSO ORGANIC

BREWING QUALITY

Dual Purpose hop with a pleasantly complex fruity and citrusy aroma, and hints of pear, apple, lemon lime brilliance, as well as notes of earthy tea. Used for: Ales, Stouts and Barley Wines.



ORIGIN / HISTORY

A diploid aroma-type hop, originated from a cross between Hopsteiner breeding female 98005 and a Hopsteiner male derived from Nugget and USDA 19058m.

AGRONOMICS

Resistant to powdery mildew; very tolerant to downy mildew.

ACID COMPONENTS

Alpha Acids	12.0 – 14.0 % w/w
Beta Acids	5.0 – 6.0 % w/w
Cohumulone	40.0 – 42.0 % w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	1.6 – 2.5 mls/100 grams
Humulene	20.0 – 35.0 % of whole oil
Myrcene	30.0 – 45.0 % of whole oil
Farnesene	< 1 % of whole oil
Caryophyllene	9.0 – 15.0 % of whole oil
Linalool	0.3 – 0.5 % of whole oil

Type Leaf Hops



Possible Substitutions: Cascade, Belma or any fruity hop

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium;
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

