



*Belgian Malts that Make Your Beer So Special*

## CALLISTA

### BREWING QUALITY

With low total alpha acids (2-5%) and a low cohumulone (15-21), Callista will appeal to brewers who prefer classic noble hop variety characteristics with traditionally smooth hoppy notes, but who have been craving a fruity profile to take advantage of current trends. Callista has apricot, blackberry and raspberry notes when in its raw hop form. In brewing trials, some of the flavors it imparts are *passion fruit, peach, grapefruit and gooseberry* depending upon usage and the type of beer brewed. This breeding line is extremely versatile in various beer types.



### ORIGIN / HISTORY

Callista is a flavour variety developed in Institute for Crop Science and Plant Breeding Hop Research Center of Hüll in Germany. The variety was developed from Hallertauer Tradition x Hüll male breeding line hopgermplasm.

### ACID COMPONENTS

Alpha Acids	3.3 (2 – 5) % w/w
Beta Acids	7.0 (5 – 10) % w/w
Cohumulone	18 (15- 21) % of alpha acids
Xanthohumol	0.5 (0.3 – 0.6) %

Type T90 Hop Pellets



### OIL COMPONENTS

Total Oil	1.7 (1.4 – 2.1) ml/100 grams
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**Possible Substitutions:** Unknown



# Castle Malting - True Brewers know why!