



Belgian Malts that Make Your Beer So Special

ELLA (formerly Stella)

BREWING QUALITY

Ella (formerly Stella) is a new aroma variety which contributes hoppy and floral notes, with subtle hints of anise and a satisfying fullness of palate. This newly developed aroma hop deserves experimentation – the hoppy characters and texture on the palate would provide a new twist to a pilsner or lager, while the floral characters could provide a highlight in a wide range of beerstyles.



ORIGIN / HISTORY

Ella (formerly Stella) is reminiscent of, yet distinctly different in character to noble European varieties, and provides a contrast to the citrus and tropical fruit characters of many modern hops.

AGRONOMICS

Ella (formerly Stella) grows vigorously, producing moderately large, dense cones which mature mid- to late- season, with a broad harvest window helping to ensure excellent physical and chemical quality in the final product.

ACID COMPONENTS

Alpha Acids	14 – 16% w/w
Beta Acids	4.0 – 4.5% w/w
Cohumulone	35.0% of alpha acids

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	2.9% ml/100 g
Caryophyllene	15% of whole oil
Farnesene	13% of whole oil
Humulene	1.2% of whole oil
Myrcene	33% of whole oil

Type Leaf Hops



Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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