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 flavor 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) %

OIL COMPONENTS
Total Oil 1.7 (1.4 – 2.1) ml/100 grams

Possible Substitutions: Unknown

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