



# Special flavour hops

## Callista



### Bitter Substances

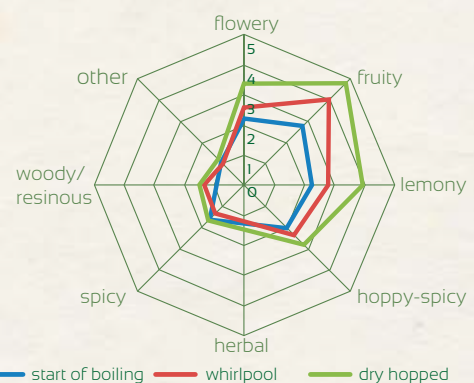
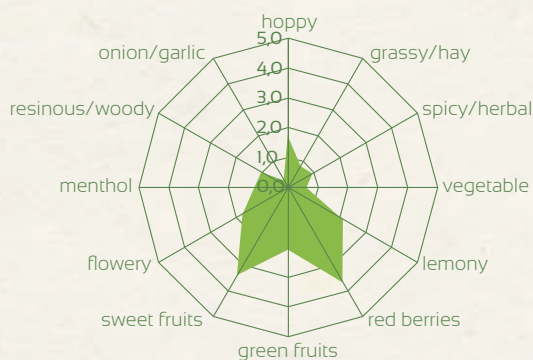
$\alpha$ -acids (EBC 7.4)	3,3
$\beta$ : $\alpha$ (EBC 7.7)	2,1
cohumulone (EBC 7.7)	18

### Polyphenols

polyphenols (EBC 7.14)	3,6
polyphenols: $\alpha$	1,09
xanthohumol (EBC 7.7)	0,5
xanthohumol : $\alpha$	0,152

### Aroma Substances

Total oil (EBC 7.10)	1,7
$\beta$ -caryophyllene:humulene	0,33
farnesene (EBC 7.12)	< 2
linalool (EBC 7.12; mg/100g)	5
linalool: $\alpha$	1,52



### Aromatic impressions of the raw hops:

Callista is characterised by a balanced hop note with impressive fruity aromas of apricot, passion fruit and red berries (forest fruits, blackberry, raspberry). A touch of grapefruit rounds off the flavour profile uniquely.

### Assessment from brew trials:

Callista is becoming more and more popular among brewers. Passion fruit, grapefruit, gooseberry and pine make it a genuine rarity in beer brewing.