



Special flavour hops

Callista



Bitter Substances

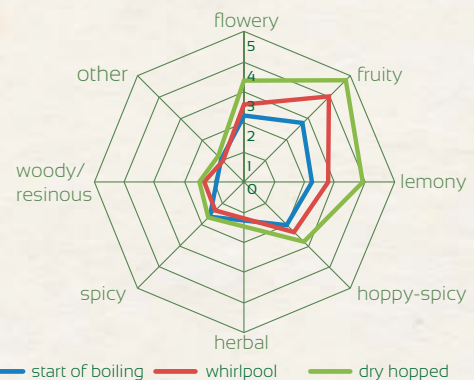
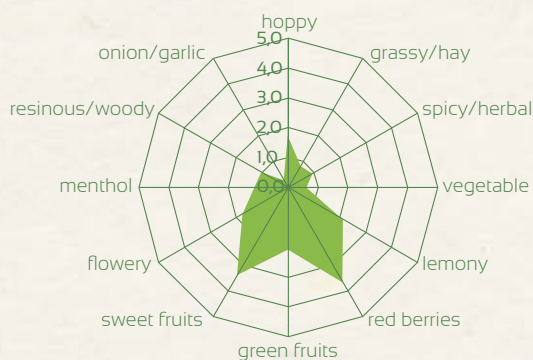
α -acids (EBC 7.4)	3,3
β : α (EBC 7.7)	2,1
cohumulone (EBC 7.7)	18

Polyphenols

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

Aroma Substances

Total oil (EBC 7.10)	1,7
β -caryophyllene:humulene	0,33
farnesene (EBC 7.12)	< 2
linalool (EBC 7.12; mg/100g)	5
linalool: α	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.