



*Specialty Malts that Make Your Beer So Special*

## **CALYPSO**

### **BREWING QUALITY**

Dual Purpose hop with a pleasantly complex fruity and citrusy aroma, and hints of pear, apple, lemon lime brilliance, as well as notes of earthy tea. Used for: Ales, Stouts and Barley Wines.



### **ORIGIN / HISTORY**

A diploid aroma-type hop, originated from a cross between Hopsteiner breeding female 98005 and a Hopsteiner male derived from Nugget and USDA 19058m.

### **AGRONOMICS**

Resistant to powdery mildew; very tolerant to downy mildew.

### **ACID COMPONENTS**

Alpha Acids	12.0 – 14.0 % w/w
Beta Acids	5.0 – 6.0 % w/w
Cohumulone	40.0 – 42.0 % w/w

**Type T90 Hop Pellets**



### **OIL COMPONENTS**

Total Oil	1.6 – 2.5 mls/100 grams
Humulene	20.0 – 35.0 % of whole oil
Myrcene	30.0 – 45.0 % of whole oil
Farnesene	< 1 % of whole oil
Caryophyllene	9.0 – 15.0 % of whole oil
Linalool	0.3 – 0.5 % of whole oil

**Type Leaf Hops**



**Possible Substitutions:** Cascade, Belma or any fruity hop

**Castle Malting - True Brewers know why!**

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