



Specialty Malts that Make Your Beer So Special

ORGANIC CALLISTA

BREWING QUALITY

Callista is suitable for ales and heavily dry-hopped beers such as IPAs. Due to its low cohumulone content, Callista imparts an extremely mild, balanced bitterness with a pronounced hoppy aroma profile when added in the brewhouse. It imbues the beer with aromas of passion fruit, peaches and sweet berries, depending upon the beer style, the amount of hops and the timing of the addition.



ORIGIN / HISTORY

German origin. Callista is one of the relatively new special flavor varieties developed as part of the flavor hop breeding program at the Hop Research Center in Hüll.

ACID COMPONENTS

Alpha Acids	2 - 5% w/w
Beta Acids	5 - 10% w/w
Alpha/Beta Ratio	2.0
Cohumulone	15 - 21% w/w

Type T90 Hop Pellets



OIL COMPONENTS

Total Oil	0.7 - 1.5 ml/100 grams
Myrcene	360 mg/100g
Farnesen	1 mg/100g
Linalool	11 mg/100g
Xanthohumol	0.3 – 0.6%

Type Leaf Hops



Possible Substitutions: Organic Hallertau Tradition

Castle Malting - True Brewers know why!

La Malterie du Château SA (Castle Malting)

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