

Callista (CAL) – the New Huell Aroma Hop


Successful in Large Scale Field Trials and Brewing Trials

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Pedigree and Agronomic Features

Pedigree	Hallertauer Tradition x Huell male breeding line
Advantages	vigorous homogenous growth, good twining ability, nice large cones
Disadvantages	slightly club-shaped, sl.hermaphrodite, no sites with Vert.wilt
Maturity	medium - late (like Hersbrucker Spät)
Harvest	good pickability and drying
Climate tolerance	robust, no early flowering, resilient to stress and drought
Yield Potential	high (same or sl. higher than Hallertauer Tradition + Perle)

Resistance towards

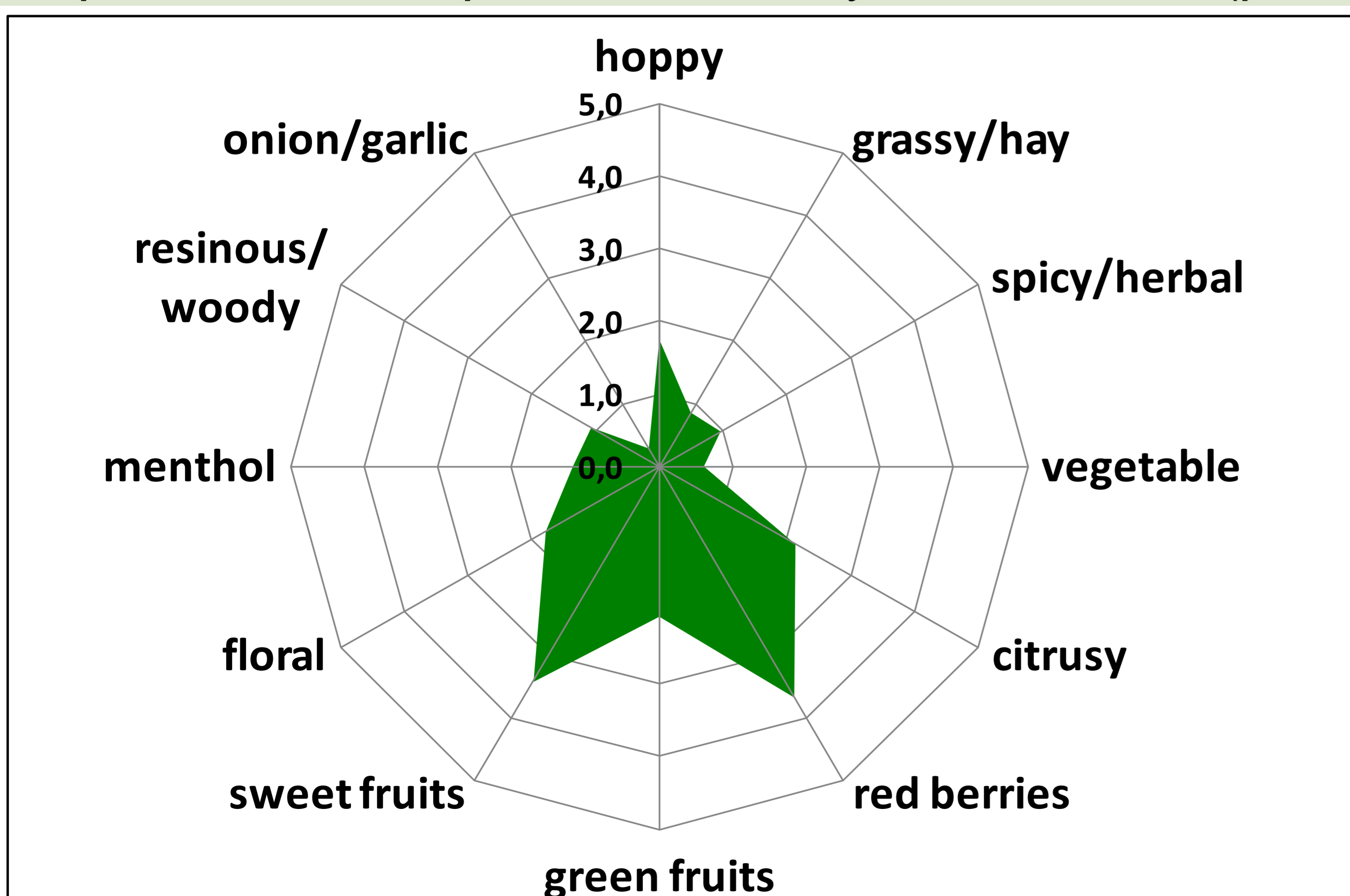
Verticillium wilt	good	
Downy Mildew	high	
Powdery Mildew	resistant	
Botrytis	poor - medium	
Red Spider Mite	medium	
Hop Aphid	medium	

Chemical Compounds

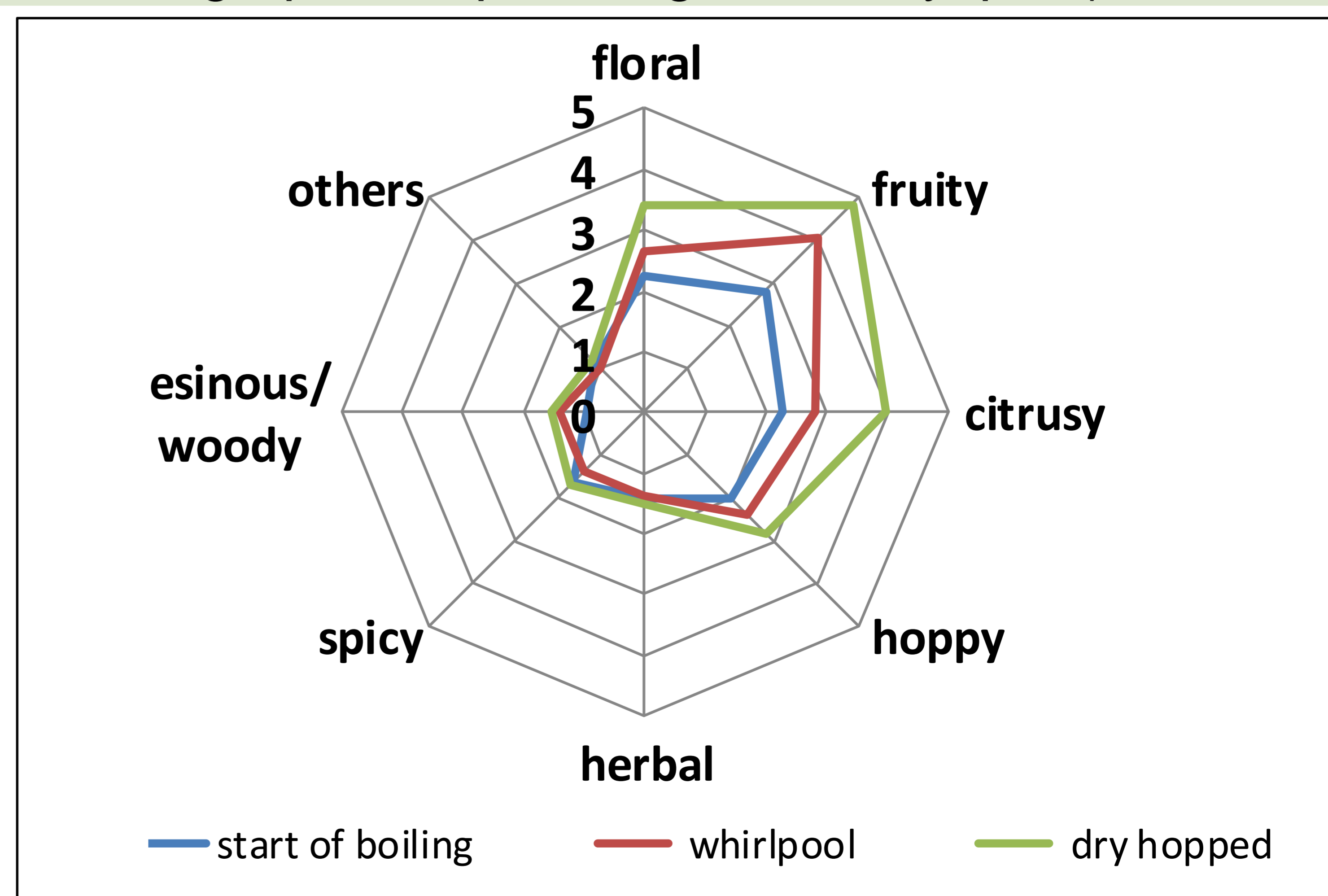
Bitter Substances (EBC 7.7):		
Alpha Acids (%)	3.0 (2 - 4)	
Beta Acids (%)	7.0 (5 - 10)	
Cohumulone (rel. in % of α -acids)	18 (15 - 21)	
Xanthohumol (%)	0.5 (0.4 - 0.6)	
Total Oil Content (EBC 7.10): ml/100 g	1.7 (1.4 - 2.0)	
Aroma Impression Raw Hops	pleasant hoppy note, fruity, sweet fruits (apricot, passion fruit), red berries (blackberry, raspberry), grapefruit	

Assessment based on Individual and Standardized Brewing Trials

This cultivar is extremely versatile in various beer types. Callista develops its fine aroma profile in classical top- and bottom-fermented beer styles (Lager, Pilsener, Ale, Wheat). When used for dry hopping this hop imparts a broad spectrum of fruity flavor notes (passion fruit, grapefruit, peach, gooseberry, pine) to beer.



aroma impressions in raw hops (mean values)



Aroma and flavor impressions of beers derived from systematic trial brews (mean values independent of beer type)