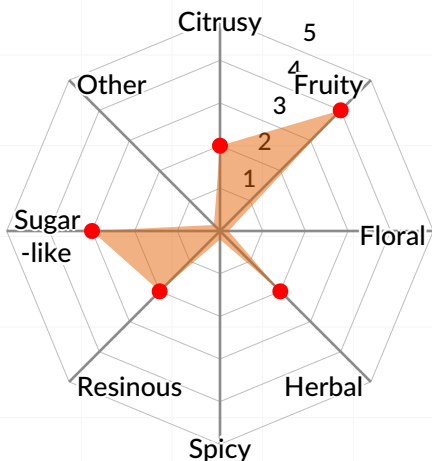


## AROMA EVALUATION



## VISUAL EVALUATION



## AROMA SPECIFICATION

pear, apple, tropical fruit, melon

## GENETIC ORIGIN

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

## AGRONOMIC ASPECTS

### GROWING

Yield (kg/ha)	2,800 - 3,000
Yield (lbs/acre)	2,500 - 2,700
Maturity	Early
Main Growing Country	USA
Acreage (ha)	33

### RESISTANCE AGAINST DISEASES

Downy mildew	Tolerant
Powdery mildew	Susceptible

## CHEMICAL INGREDIENTS

### BITTER COMPONENTS

Alpha-Acid %	12.0 - 14.0
Beta-Acid %	5.0 - 6.0
Co-Humulone % rel.	40 - 42
Hard Resins : Alpha-Acid	0.29 - 0.34

### POLYPHENOLS

Xanthohumol (EBC 7.7)	0.5 - 0.7
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### AROMA COMPONENTS

Total Oils (ml/100g)	1.6 - 2.5
Beta-Caryophyllene: Humulene	0.44
Farnesene % of total Oil	0.00 - 1.00
Linalool % of total Oil	0.3 - 0.5
Linalool: Alpha-Acid	0.03 - 0.04

## HOP ALTERNATIVES

### DRY HOPPING

Huell Melon

Calypso is a unique variety, delivering aromas "unlike anything else." Exploding with tropical fruit and sweet apple-pear, try dry hopping your next beer with Calypso!

**Hop Highlights:**  
12–14% Alpha  
5–6% Beta  
Unique Aroma  
Early Maturing Variety

**HOPS HOTLINE**  
**800.339.8710**