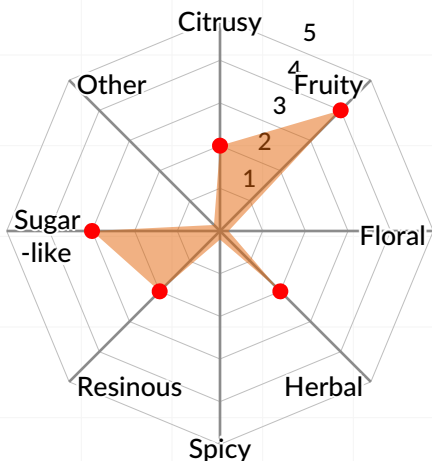


AROMA EVALUATION



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