

CALYPSO®



The Calypso® was bred in the Yakima Valley region of the USA. It is not easy to find a lot of information on Calypso® but it is known that it is widely used in single hop by many craft breweries.

Its high level of alpha acids make it a very good Bittering (you'll also notice its high cohumulone, if you heat it up, it's going to kick ass), but its powerful citrus and lime notes also allow it to be a conversation piece in late brew additions; note that it was originally developed for its aroma! It is an incredibly complex hop with citrus and fruit notes.



TYPE OF HOPS

Dual

FORM

Pellets

ORIGIN

US

ACIDS

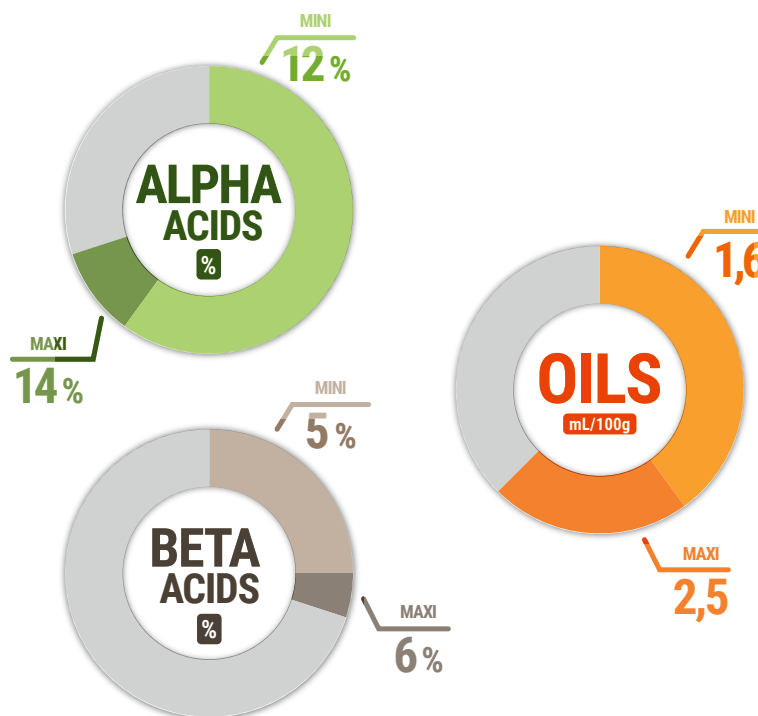
Alpha: 12 - 14
Beta: 5- 6%
Cohumulone: 40-42%

CUMULATIVE OILS

1.6 to 2.5ml/100g

POSSIBLE SUBSTITUTES

Citra®, Chinook



USE

Ale, stout, Barley Wine

CHARACTERISTICS

Citrus fruit, Lime, Apple, Pear



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