



Flavour Profile

Floral, Spice

Characteristics

Ella™ imparts subtle notes of floral and spice in low additions, or big tropical flavours in high additions.

Analytical Data

Cultivation Area	Australia
Ancestry	High Alpha Australian, Spalt
Alpha Acids (%)	13.4 - 19.2
Beta Acids (%)	5.2 - 7.5
Alpha/Beta Ratio	2.0 - 3.4
Cuhomulone (% of alpha acids)	33.0 - 40.0
Total Oils (ml/100g)	1.2 - 2.3
Oil Concentration (µL of oil/g alpha)	83.0 - 149.0
Myrcene (% of total oils)	34.0 - 40.0
Linalool (% of total oils)	0.4 - 0.6
Caryophyllene (% of total oils)	5.9 - 14.1
Farnesene (% of total oils)	0.1 - 0.5
Humulene (% of total oils)	16.3 - 19.4
Selinene (% of total oils)	2.8 - 4.4
Humulene/Caryophyllene Ratio	1.4 - 2.8

Ancestry

Ella™ was created by the HPA breeding program in 2001 and commercialised in 2011. It's ancestry is a cross pollination of high alpha Australian and Spalt hops.

Recommended Beer Styles

Lager, Pale Ale, Pilsner, Stour

Ella™ has been featured in beers by 3 Ravens, Black Hops, Hop Nation, Two Birds and Young Henrys.

