



## CHARACTERISTICS

A low dose delivers soft florals and fragrant spices reminiscent of a noble variety, while a high dose delivers grapefruit and tropical flavours that can be used to balance heavier malt bills and strong yeast characters in many beer styles.

## FLAVOUR PROFILE

Floral, Spice

## ANCESTRY

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

## RECOMMENDED BEER STYLES

Lager, Pale Ale, Pilsner, Stout

## 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
Cuholmone (% of alpha acids)	33.0 - 44.0
Total Oils (ml/100g)	1.2 - 2.3
Oil Concentration (microlitres of oil/g alpha)	83.0 - 149.0
Myrcene (% of whole oil)	34.0 - 40.0
Linalool (% of whole oil)	0.4 - 0.6
Caryophyllene (% of whole oil)	5.9 - 14.1
Farnesene (% of whole oil)	0.1 - 0.5
Humulene (% of whole oil)	16.3 - 19.4
Selinene (% of whole oil)	2.8 - 4.4
Humulene/Caryophyllene Ratio	1.4 - 2.8

