



Ella™

**Use in brewing:**

Aroma hop. Can be used in a variety of beer styles. It's character changes depending on where in the process it is used. It can range from early earthy, floral, spicy characteristics to later citrusy, tropical characteristics.

Substitutions:

Substitutions are difficult to suggest as it depends where in the process you are using them and which characteristics you prefer. Try an earthy, floral, spicy aroma hop or if it's for dry hopping try something more citrusy.

Origin/History:

Bred from a mix of Spalt and triploid hops and is a sister to the Galaxy hop

Agronomics:

Late maturity



Apricot, Cedar, Peach



Australia

Alpha Acid	14-16%
Beta Acid	4.8-7.8%
Cohumulone	34-38
Oil Composition	Myrcene: 40-50%, Humulene: 16-22%, Farnesene: <1%
Total Oil	2.4-3.4ml/100g
Flavour Intensity	7