



Ella™ captured hearts and minds with its strong yield potential and consistently positive feedback during brewing trials. It soon became clear that its impact in beer changes considerably depending on dose rate and addition point. A low dose on the hot side leads to just the right amount of floral and spice, while a high dose in the dry hop delivers tropical and grapefruit flavours that can be used to balance heavier malt bills and strong yeast characters. It features in some notable beers, from Mountain Goat's Very Enjoyable and Rocky Ridge's Ace Pale Ale to Stone's IPA.

Breeding

Ella™ 01-220-060 c.v., formerly known as Stella, was created by HPA's hop breeding program in 2001, and commercialised in 2011. Its ancestry is a cross-pollination of high alpha Australian and Spalt hops, making it the closest Australian grown substitute for European hops.

Growing

A return to El Niño delivered near-perfect weather conditions for the first time in years which had a positive impact on metabolite accumulation. Both oil content and alpha content are above the 5-year average. We expect this crop to deliver a real depth of flavour and complexity.

Contracting

Production volume recently increased in response to contracted demand, with strong yield for crop 2025 ensuring a healthy spot market. We will continue to be guided by contract and spot purchases to balance supply and demand going forward.

Aroma & flavour

Citrus

Grapefruit



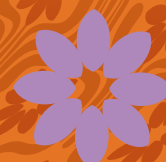
Sweet Fruits

Cantaloupe, Peach



Spicy

Pepper



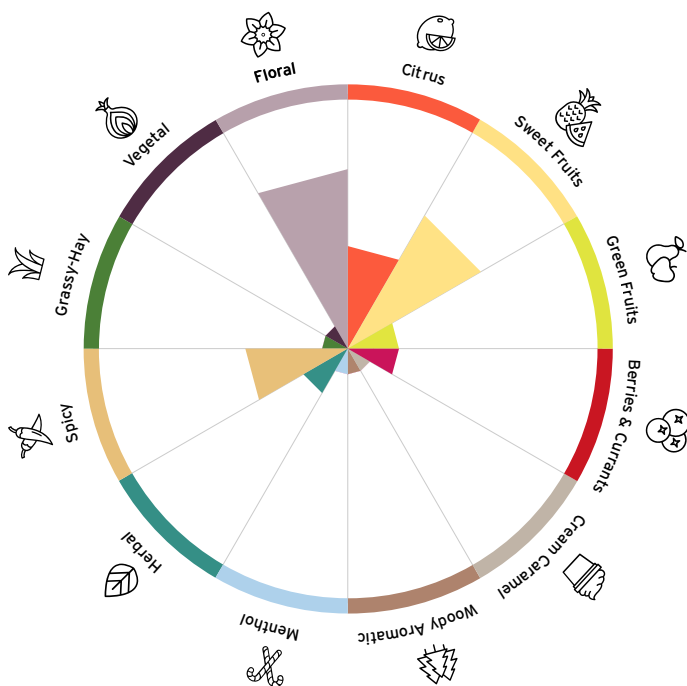
Ella has unique tropical flavours like papaya, mango, pineapple and lychee, that are like nothing else. Depth of flavour for sure marries with other new world hops like Centennial and Vic Secret. It's a great hop that adds a lot of complexity to beer.

STEVE GONZALEZ, STONE BREWING

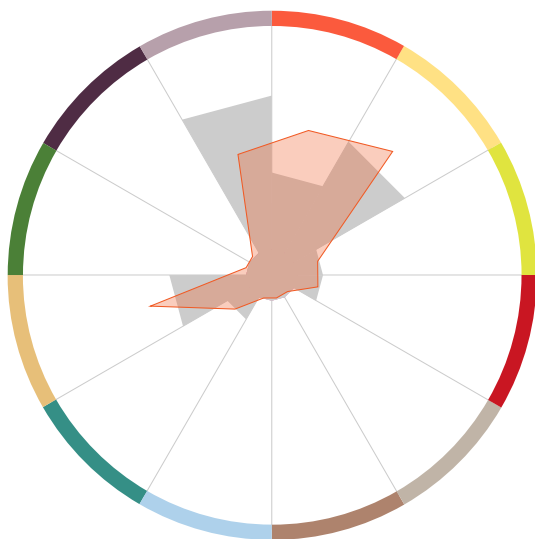
Ella is a fantastic hop for dark beers. A lower dose in the whirlpool imparts awesome floral and spice attributes that blend well with heavier and darker malt bills.

HENRY TANNER, SHAMBLES BREWERY

Beer sensory



Raw hop sensory



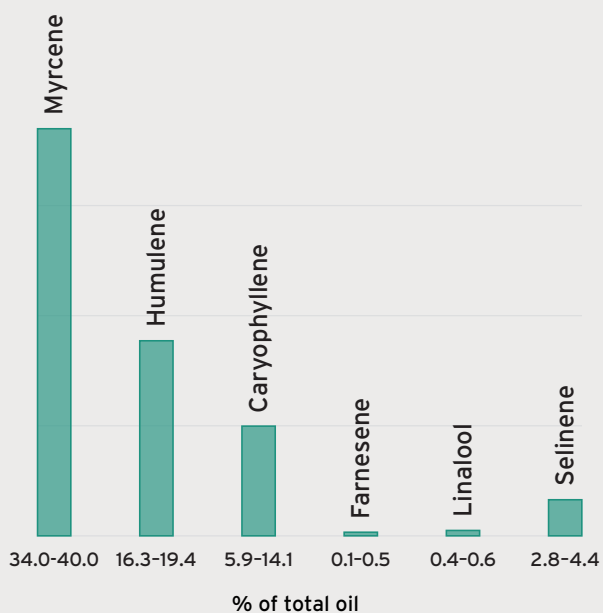
Analytical data

Alpha 16.2 - 18.4% **Beta** 6.5 - 7.5%

Cohumulone 33.0 - 44.0% of α -acids

Total oil 2.4 - 2.8ml/100g

Hop oil composition



Recommended beer styles

Pilsner, Pale Ale, IPA, Saison, Porter

Ask about our little book of beer recipes that passed the pub test