

PRODUCT INFORMATION SHEET

PRODUCT NAME: YC-AlphaRich

MANUFACTURER: Yakima Chief, Inc.
P.O Box 209
555 W. South Hill Road
Sunnyside, WA 98944
U.S.A
Tel: +1.509.839.90.22
Fax: +1.509.839.55.70

DESCRIPTION:

YC-AlphaRich is a proprietary super-high alpha-acid CO₂ extract. It retains all the brewing functionality of pure resin extract but with the additional advantages of a high alpha-acid content. The high alpha-acid content provides for better product flow, and economy in storage and transport. Typical content of the product is 60 - 70% alpha-acids, 7 -18% beta-acids and 2 -3% oil.

Fresh hop aroma and flavor characteristics will not change after extended periods of storage.

APPLICATION:

YC-AlphaRich is primarily used as kettle hop ingredient to provide “clean” bitterness and hop character to beer. Also, it will improve physical stability and will contribute to a more consistent beer.

ADDITION PROCEDURE:

Add the YC-AlphaRich into wort early during kettle boil for bitterness and late during kettle boil for aroma. YC-AlphaRich packaged in bulk drums has to be heated up to 50-60°C for some hours to be melted prior to injecting it into the brew kettle. Heating temperature and time may depend on hop variety and addition rate will depend on the alpha concentration in the extract.

YC-AlphaRich packaged in custom tins can be directly flushed with hot wort in the brew kettle or in specific by-pass dosing systems.

USE RATE CALCULATIONS:

Addition during early kettle boil to achieve average bitterness in high gravity wort/beer will typically lead to the isomerization of 35% of the alpha acids in the finished beer. Addition rates are calculated as follows:

$$\text{KgA} = \text{BU} \times \text{H1} / 3500$$

Where:

KgA = Kg of alpha acids to add in the brew kettle
BU = Is the desired amount of bitter units in the finished beer
H1 = H1 of finished beer

AROMA:

The aroma of the extract is described as herbal, floral, piney or citric. Aromatic notes will be varietal specific. Perception of hoppy character and various related notes in beer will be variety specific, and will

depend on the quantity of extract added and the time of addition during kettle boil.

ANALYSIS:

Alpha acids and beta acids are measured by HPLC with the International Calibration Extract as reference.

PACKAGING:

Standard packaging is available in bulk 55-gallon steel drums or in 0.5 Kg, 1 Kg, 2 Kg, 3 Kg and 4 Kg tins containing from 300 gr. alpha acids to 2.6 Kg alpha acids.

STORAGE:

YC-AlphaRich may be stored at room temperature or refrigerated.