

PRODUCT INFORMATION SHEET

PRODUCT NAME: YC-HopAroma

MANUFACTURER: Yakima Chief, Inc.
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DESCRIPTION:

YC-HopAroma is the beta acid oil fraction of hops derived from YC-Hop Extract. The mild extraction and subsequent separation conditions preserve all the essential hop oils and other hop compounds that contribute to a complex hoppy character. This hop extract is virtually free of alpha acids and will not provide any bitterness or contribute to a sun struck flavor.

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

APPLICATION:

YC-HopAroma is primarily used as kettle hop ingredient to *economically replace or reinforce the aroma fraction of the traditional kettle hop bill*. It is designed to *provide hop character* to beer. It is our belief that the quantity of hop oils and the time of addition of these oils will have more influence on the hoppiness in beer than the oil profile of the hops.

YC-HopAroma used in the brew kettle will lead to *improved trub formation*. Also, the beta acids and the hop oils will enhance the *antimicrobial and antifoam properties* in wort.

ADDITION PROCEDURE:

Add the YC-HopAroma into wort early during kettle boil to control excessive foaming and contribute to the kettle break and late during kettle boil to provide hop aroma to beer. YC-HopAroma packaged in wide mouth pails has to be heated up to 40°C to be melted prior to pouring it into the brew kettle. Heating temperature and time to melt may vary slightly. Temperatures above 50°C are not recommended to prevent loss of delicate aroma components. The addition of 0.5 Kg of YC-HopAroma to the equivalent of 100 hL of finished beer 10-15 minutes before kettle break will provide a good base for evaluation of hop character. YC-HopAroma typically contains between 10 and 15% v/w of hop oils. YC-HopAroma packaged in the wide mouth plastic pails can be directly flushed with hot wort in the brew kettle or specific by-pass dosing system.

AROMA:

The aroma of the extract is described as herbal, floral, piney or citrus. Aromatic notes will be variety specific. Perception of hoppy character and various related notes in beer will depend on the quantity of product added and the time of addition during kettle boil.

PACKAGING:

Standard packaging is available in wide mouth plastic pails containing 3.4 Kg of extract.

STORAGE:

YC-CO₂ HopAroma may be stored at room temperature or refrigerated.