

PRODUCT INFORMATION SHEET

PRODUCT NAME: YC-IKE Plus

MANUFACTURER: Yakima Chief, Inc.
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DESCRIPTION:

YC-IKE Plus (Isomerised Kettle Extract) is a viscous liquid, mobile at room temperature. It contains a consistent level of iso-alpha acids, beta acids and essential oils derived from CO₂ hop extract. Unlike other IKE formulations, the aroma profile of YC-IKE Plus closely resembles that of pure resin CO₂ hop extract.

APPLICATION:

Isomerized kettle extract (IKE) is used in the brewing process as a replacement for hops, hop pellets or hop extract. YC-IKE Plus is custom packaged to brewers' specifications for ease of addition, similar to pure resin CO₂ hop extracts.

TYPICAL ANALYSIS BY HPLC:

Iso-alpha acids: 50-65%
Alpha acids: <2.5%
Beta acids: 5-10%

ADDITION PROCEDURE:

It is recommended that YC-IKE Plus be added to the kettle at a later time than the products it replaces, as this will give the best utilization of the iso-alpha acids. Typically, kettle addition of YC-IKE Plus at about 30 minutes before the end of kettle boil offers the best efficiency of the iso-alpha acids and hop oils.

Iso-alpha acid utilization through to the finished beer is 70-80% as measured by HPLC when YC-IKE Plus is added to the kettle. This will be dependent on brewing gravity, hopping rate and beer style. Generally, the relative gain in overall efficiency from CO₂ Hop Extract to YC-IKE Plus will be 75-100%.

USE RATE CALCULATIONS:

Addition during early kettle boil to achieve average bitterness in high gravity wort/beer will typically lead to the isomerization of about 35% of the alpha acids in the finished beer. Addition rate is thus 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

Use rates may vary depending on the brewing process and the desired hopping level.

PACKAGING:

Tins ranging from 0.5 ltrs to 4.0 ltrs containing 300 GmIAA to 2.4 KgIAA. Drums of 200 kgs containing 120 KgIAA.

STORAGE:

The extract should be stable for three years when stored in closed containers at ambient temperatures. Cold temperatures (0-5° C) are optimal. Exposure to temperatures higher than 30° C for more than 1 week should be avoided, as well as frequent extreme temperature variations.