

PRODUCT INFORMATION SHEET

PRODUCT NAME: YC-Leaf Hops

MANUFACTURER: Yakima Chief, Inc.
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DESCRIPTION:

YC- Leaf Hops are fresh hop cones dried to 8-12% moisture and compressed into bale form. Alpha-acid content, aroma and storage life of the product are entirely dependent upon hop variety.

YC-Leaf Hops are available from most hop varieties. Informational summaries for these hop varieties are available upon request.

APPLICATION:

YC Leaf Hops are primarily used as kettle hop ingredients to *provide bitterness and hop character* to beer. Traditionally, kettle hopping with leaf hops; pellets or extract will also lead to improved antimicrobial and antifoaming properties.

ADDITION PROCEDURE:

Add the Leaf Hops into wort before or early into kettle boil for bitterness and the best utilization of alpha-acid. Aroma-hop varieties are added late in kettle boil to maximize aroma. Leaf hops are thrown into the brew kettle during kettle boil or added via custom designed dosing systems. Leaf hops can also be added for dry hopping during fermentation although Type 90 Pellets are a more practical choice for this application.

USE RATE CALCULATIONS:

Addition during early kettle boil to achieve average bitterness in high gravity wort/beer will typically lead to the extraction and isomerization of about 25% of the alpha acids in the finished beer. Addition rate is thus calculated as follows:

$$\text{KgA} = \text{BU} \times \text{H1} / 2500$$

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.

Addition during kettle boil to provide bitterness and/or aroma will be dependent on the time of addition and the desired hop character in the finished beer. Hop formulation and addition rates will be determined on a case-by-case basis. Also, addition rates during or post-fermentation to reinforce aroma in beer will be determined on a case-by-case basis.

AROMA:

The aroma 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 also be variety specific in some instances and will depend on the quantity of Leaf Hops added and the time of addition during kettle boil.

PACKAGING:

YC-Leaf Hops are typically packed in burlap or plastic-fiber mesh. Standard bales weigh approximately 200 pounds (90.7 kg) and measure approximately 56" x 16" x 26" (142.2 cm x 40.6 cm x 66 cm). Half-bales are available and are typically shrink-wrapped for transport. Quarter-bales are sealed in a vacuum-packed foil pouch and shipped in cartons. Ten-pound portions are sold in vacuum-packed foil bags and shipped in cartons..

STORAGE:

YC-Leaf Hops should be stored in dry conditions with storage temperatures kept slightly below the freezing point of 32° F (0° C) to minimize oxidation. Prolonged storage above the freezing point should be avoided.