



YAKIMA CHIEF HOPS®



FROZEN FRESH HOPS

FREQUENTLY ASKED QUESTIONS

WHAT ARE FROZEN FRESH HOPS?

YCH's Frozen Fresh Hops are raw, un-kilned whole cone hops that are harvested, and flash frozen within only a few hours to preserve the natural qualities of freshly picked hops.

HOW ARE FROZEN FRESH HOPS PRODUCED?

YCH's Frozen Fresh Hops are produced in a state-of-the-art BRC-certified food processing facility using a proprietary flash freezing process specifically designed to preserve the qualities of fresh agricultural products. This special production process helps to retain the delicate nuances of un-kilned hops by protecting lupulin gland integrity.

DO FROZEN FRESH HOPS HAVE THE SAME QUALITIES AND CHARACTERISTICS AS TRADITIONAL FRESH HOPS?

Unlike traditional freezing, flash freezing maintains the integrity of the hop cone from both a physical and aromatic perspective. The result is a product that perfectly preserves the magic of fresh hop season. YCH has conducted lab and sensory analysis on trial Frozen Fresh Hop beers to determine that brewers can expect the same unique field to pint aromas and flavors if stored and brewed using Fresh Hop best practices. Trials have also shown that the quick reduction of temperature in the freezing process can result in Frozen Fresh Hops arriving with a fresher appearance and quality.

HOW DO FROZEN FRESH HOPS NEED TO BE TRANSPORTED?

Frozen Fresh Hops must be transported via sub-freezing shipping containers and REEFER trucks.

HOW DO FROZEN FRESH HOPS NEED TO BE STORED?

In order to preserve the quality, Frozen Fresh Hops must be stored between 0°F and 14°F (-18°C and -10°C). If stored at any temperatures between 14°F and 35°F (-10°C and 2°C) they must be used within 48 hours.

HOW DOES THE COST DIFFER FROM TRADITIONAL FRESH HOPS?

The cost per pound of Frozen Fresh Hops is similar to that of traditional Fresh Hops. The greatest cost difference will be based on the temperature-controlled shipping requirements; however, it may still be comparable as overnight shipping will no longer be required. Please reach out to your regional sales team for a shipping estimate.

HOW DO I BREW WITH FROZEN FRESH HOPS?

Frozen Fresh Hops can be used ideally in whirlpool or hop-back setups but are also great for dry hopping. Their use can vary compared to traditional hop products so look to our webinars, instructional videos, and other content coming soon to provide guidance on how to best use Frozen Fresh Hops at different steps in the brewing process.

HOW DO I FORMULATE RECIPES WITH FROZEN FRESH HOPS?

Application and usage recommendations are the same as traditional fresh hops. We recommend three to six times by weight versus regular T90 pellets.

WHAT SPECIAL FLAVORS AND AROMAS SHOULD I EXPECT FROM BEERS BREWED WITH FROZEN FRESH HOPS?

Like Fresh Hops, Frozen Fresh Hops often deliver unexpected flavors unique to each growing season that make fresh hop ales a special celebratory beer style. They offer a diversity of typical and non-typical hop aromas including fresh citrus, pine, and tropical fruits, as well as jolly rancher, ripe berry, green grass and floral.

WHAT ARE THE BENEFITS OF FROZEN FRESH HOPS?

The overall benefits of Frozen Fresh Hops include better storability, higher quality upon arrival and logistical flexibility both with shipping and brewhouse operations. Frozen Fresh Hops also offer the option to store and combine multiple varieties into a single beer, something that is not possible with traditional fresh hops due to their higher perishability.

CAN I STILL PURCHASE TRADITIONAL FRESH HOPS?

While Frozen Fresh Hops will become the main offering in our Fresh Hop program, brewers still have the option of participating in local Farm Pick-Up for traditional fresh hops. Please contact your regional sales team for more information.

ADDITIONAL QUESTIONS?

Email us freshhops@yakimachief.com