

INTRODUCING CRYO FRESH™



WHAT IS CRYO FRESH™?

Combining the groundbreaking concept of Frozen Fresh Hops and the innovative technology of Cryo Hops®, we are pleased to introduce a new way to brew fresh hop beers with a convenient, easy-to-use, concentrated pelletized product. Cryo Fresh, an advancement of trial products YCH 301 and YCH 302, is derived from the concentrated lupulin of fresh whole-cone hops. This unique product captures the vibrant flavors and aromas of fresh hops, with a fraction of the footprint and the mess that comes with fresh whole cones. Cryo Fresh offers brewers the opportunity to replicate harvest-fresh aromatics year-round.

HOW IS IT MADE?

Cryo Fresh starts in the field with freshly harvested, un-kilned whole cone hops! These are immediately frozen, locking in their delicate aromas and preserving the integrity of the lupulin glands with a refined freezing process. From there, the whole fresh frozen cones undergo our patented cryogenic processing. This isolates the concentrated lupulin while preserving essential hop oils in a frozen, nitrogen-rich, low-oxygen environment, resulting in Cryo Fresh pellets.

HOW DO I USE IT?

Cryo Fresh can be used at any stage, including the cold side, where traditional whole cone fresh hops are simply impractical. However, to maximize the fresh hop attributes, YCH suggests using Cryo Fresh in the active or post-fermentation dry hop.

WHAT ARE THE BENEFITS?

One of Cryo Fresh's most significant advantages is flexibility. Unlike fresh whole-cone hops, there is no rush to brew immediately. Fresh Hop beers have a uniquely verdant aroma and are packed with fresh-picked flavors! Cryo Fresh makes those distinctive characteristics accessible to brewers everywhere, any time of year.

The pelletized format of Cryo Fresh eliminates the logistical challenges of handling and utilizing bulky whole-cone fresh hops. Consider that one 5 KG (11 lb.) box of Cryo Fresh pellets, which can easily be carried under an arm, packs the same lupulin punch as roughly 33 pounds of whole cone fresh hops!

With a three-year shelf life under proper frozen storage conditions, Cryo Fresh lets you brew a beer with bright, fresh hop flavor any time of year. Whether you want to capture those dynamic harvest aromas in a summertime IPA or release a fresh hop Winter Warmer, Cryo Fresh gives you the freedom to brew on your schedule.

HOW DO I BUY CRYO FRESH™?

Cryo Fresh will be available exclusively through pre-order for the 2025 harvest season. To secure your supply, please fill out our pre-order request form by July 31st, indicating your desired quantities for each variety. Once submitted, our sales team will reach out to provide a shipping quote based on your brewery's location. Please note that international orders require a 20 KG (44 pounds) minimum, and order fulfillment will be subject to Maximum Residue Limit (MRL) testing. Payment will be due at the time of shipment. Pre-orders are estimated to begin shipping in mid-September, with a final shipping deadline of July 31st, 2026.



SCAN QR
FOR PRE-ORDER
REQUEST FORM

FLAVOR * THAT'S * FRESH

Contact your sales representative, email us at brewinghelp@yakimachief.com or visit yakimachief.com to learn more about Cryo Fresh™!

 YAKIMA CHIEF HOPS®

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WHAT ARE THE SHIPPING & STORAGE REQUIREMENTS?

By refining our freezing process, we've optimized efficiency to reduce costs, making frozen fresh hops more accessible than ever. Cryo Fresh must remain frozen for the duration of shipping. We intend to begin shipping immediately after processing, allowing brewers the potential to meet fresh hop beer competition deadlines. All 2025 orders must be pulled by July 31st, 2026.

Cryo Fresh ships next-day air in 5 KG (11 lb.) boxes packed with dry ice to preserve freshness.

For optimal quality, store Cryo Fresh between 0° and 14°F (-18°C to -10°C) for up to 3 years. If the product is stored between 14° and 35°F (-10°C to 2°C), we recommend using it within 48 hours.

WHAT VARIETIES ARE AVAILABLE?

For the 2025 harvest, Cryo Fresh will be available in Simcoe®, Sabro®, Citra®, Mosaic®, and Krush™.

MORE QUESTIONS?

We are happy to help with questions, you can contact your sales representative directly or reach out to brewinghelp@yakimachief.com.

HISTORICAL FRESH HOP PICK WINDOWS

EARLY PICK		SIMCOE® BRAND August 28 - September 10
		SABRO® BRAND August 28 - September 6
LATE PICK		CITRA® BRAND September 6-16
		MOSAIC® BRAND September 9-20
		KRUSH™ BRAND September 10-20

"BREWING WITH WHOLE CONE FRESH HOPS LOGISTICALLY CHANGES THE WHOLE BREW DAY, CRYO FRESH DOESN'T CHANGE ANYTHING... IT'S BETTER THAN BREWING WITH A WET WHOLE CONE."

JOE MOHRFELD, PINTHOUSE BREWING

"THIS PRODUCT IS THE CLOSEST I'VE SEEN TO GETTING THAT HARVEST-READY HOP FIELD EXPERIENCE."

SEAN LAVERY, SIERRA NEVADA BREWING CO.