

# DYNABOOST<sup>™</sup> PRODUCT OVERVIEW SHEET



## **DYNABOOST OVERVIEW**

DynaBoost, formerly YCH 702, is designed to maximize aromatic contributions and yields in the whirlpool. While the alpha acids present will provide some bitterness, DynaBoost's strength comes from its high concentration of beer-soluble compounds. When dosed into the whirlpool, these 'survivable' compounds have a high chance of making their way into the final beer.

DynaBoost is an extremely flowable whirlpool hop extract designed to increase yields and can replace 10 kg (22 pounds) of T-90 pellets with just 1 kg of flowable extract. With the intention of replacing whirlpool additions, it is produced from single-hop varieties to deliver variety-specific aroma attributes to your brew through a high concentration of beer-soluble compounds.

## STORAGE

DynaBoost should be stored below 25°C (77°F), though as with all hop products, aromatic quality will remain more stable at cooler temperatures, as low as -1°C (30°F). Under these conditions, DynaBoost will remain stable in closed containers for two (2) years. Storage stability does vary per variety and can be negatively affected by exposure to oxygen, heat and/or light.

# DOSING

A typical replacement dosage for T-90 pellets with DynaBoost would be a 10:1 dilution, meaning for every kilogram of T-90 pellets, add 100g of DynaBoost.

### **QUICK FACTS**

- Oil enriched extract product
- Flowable at room temperature
- 1:10 replacement for T-90 hop pellets \*\*
- Standardized to 20% total oil
- Designed for whirlpool dosing
- Increased survivable compounds concentration in final beer when
- compared with similar products currently in market
- Variety specific sensory characteristics

### BENEFITS

- Leaf material reduction/elimination in whirlpool
- Shipping cost reduction
- Higher yields
- · Less refrigerated storage space needed

\*\* Varies (1:8 to 1:12) depending on brew system and recipe.

| AVAILABILITY                      | PACK<br>SIZE | TYPICAL ANALYSIS   ALPHA (%)* BETA (%)* TOTAL OIL (%)* |                 |                  |
|-----------------------------------|--------------|--|-----------------|------------------|
|                                   |              |  |                 |                  |
| CITRA <sup>®</sup> BRAND нвс 394  | 1 KG         | 35 - 50%   | 10 - 25%        | <b>18 - 22%</b>  |
| MOSAIC <sup>®</sup> BRAND нвс 369 | 1 KG         | <b>35 - 50%</b>  | 10 - 25%        | <b>18 - 22</b> % |
| SIMCOE <sup>®</sup> BRAND ycr 14  | 1 KG         | <b>35 - 50%</b>  | 10 - 25%        | <b>18 - 22</b> % |
| SABRO <sup>®</sup> BRAND HBC 438  | 1 KG         | <b>35 - 50%</b>  | 10 - 25%        | <b>18 - 22%</b>  |
| CENTENNIAL                        | 1 KG         | <b>35 - 50%</b>  | <b>10 - 25%</b> | <b>18 - 22</b> % |
| IDAHO 7 <sup>®</sup> BRAND J-007  | 1 KG         | <b>35 - 50%</b>  | 10 - 25%        | <b>18 - 22</b> % |

\* NOTE: Concentration dependent upon variety of hops. Additional varietal availability coming soon.