

INTRODUCING...

HyperBoost™

OIL-BOOSTED HOP EXTRACT

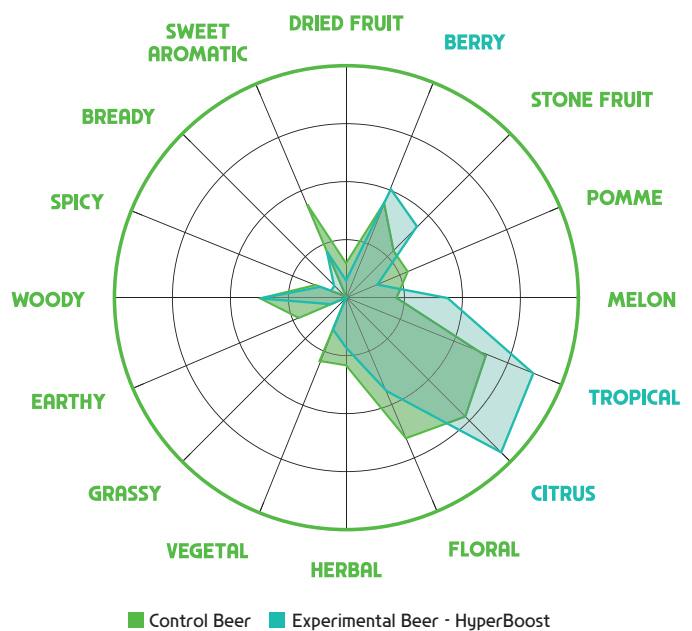


AROMA HOP EXTRACT - BOOSTED!

HyperBoost™, formerly YCH 701, is a concentrated hop oil extract produced via a novel supercritical extraction technique. Intended to amplify hop aromatics and increase yield, HyperBoost excels at adding beautiful hop aroma anywhere pellets are normally used, including cold-side applications. HyperBoost is made from single-hop varieties to deliver variety-specific aroma boosts to your finished beer.

VARIETIES AVAILABLE

HyperBoost is currently available in Citra®, Simcoe®, Mosaic®, and more!



"Control" was a regularly brewed recipe with T-90 pellets. "Experimental" had a portion of the whirlpool hop addition replaced with HyperBoost™. Sensory panelists detected a significant increase in berry, citrus, and tropical aromas.



THE WHOLE PACKAGE

Through a proprietary extraction and separation process, HyperBoost is concentrated to no less than 40% oil content. It is currently ready to ship in 100g and 1kg aluminum bottles and should be stored between 20°F and 41°F (-1°C and 5°C). HyperBoost will remain fluid even at freezing temperatures, and stable in its sealed container for two years.

Elevate your efficiency! Contact your sales representative or reach out to us at brewinghelp@yakimachief.com to learn more about HyperBoost™.

 YAKIMA CHIEF HOPS®

FAQ

Frequently Asked Questions



WHAT ARE ITS KEY BENEFITS?

- Increased efficiency
- Ease of use
- Increased aroma
- Less storage space needed
- High concentrations of survivable compounds
- Reduction of waste

HOW DO I USE IT?

Most brewers are using HyperBoost in the fermenter as an active or post-fermentation dry hop addition. It is also effective in whirlpool usage.

For dry hop additions, we recommend using HyperBoost for 25-50% of the addition and using T-90 or Cryo® pellets for the remainder of the hop charge. YCH recommends replacing up to 100% of whirlpool additions with HyperBoost.

WHAT VARIETIES ARE AVAILABLE?

HyperBoost is currently available in Citra®, Simcoe®, Mosaic®, and more!

WHAT IS THE SUGGESTED DOSING RATE?

Dosing will vary by process, equipment, and desired outcome. As a dry hop, we suggest starting with a replacement rate of 100:1 HyperBoost to T-90 pellets by weight (10g HyperBoost in place of 1kg T-90) to 125:1 (8g HyperBoost in place of 1 kg T-90). We suggest replacing T-90 pellet additions in the whirlpool at a rate of 50:1 by weight (20g of HyperBoost to replace 1 kg T-90). Your brewery might choose to use more or less depending on beer style or overall goal.

WHAT IS THE DIFFERENCE BETWEEN HYPERBOOST & DYNABOOST?

HyperBoost and DynaBoost are both concentrated hop oil products, created using CO2 extraction and a novel technique. DynaBoost is a whirlpool supplement, and HyperBoost has been formulated as a suggested cold side addition. Both contain high concentrations of hop oil, with DynaBoost standardized at 20%, and HyperBoost ranging from 40-70% oil depending on the variety. DynaBoost is pourable at room temperature, while HyperBoost remains flowable even below freezing temperatures, making it easy to disperse in the fermenter – even after cold crashing.

DOES HYPERBOOST CONTAIN ALPHA ACID?

Yes, HyperBoost contains moderate quantities of alpha acid, typically ranging from 15-40%. The alpha acid should have a negligible effect in cold-side usage scenarios, and bitterness contributions can be easily calculated for hot-side use.

WHAT SHOULD I KNOW ABOUT SHIPPING HYPERBOOST?

Thanks to its high oil concentration, HyperBoost has a low flash point. It must be labeled, shipped, and stored according to local, state, and federal guidelines.

MORE QUESTIONS?

We are happy to help with questions on utilization, storage, product specifications, or anything else you can think of. Contact your sales representative directly or reach out to brewinghelp@yakimachief.com.

“ON A 15-BARREL BATCH OF PALE ALE, WE REPLACED T-90S FOR HYPERBOOST™ IN THE DRY HOP AND GAINED A BARREL OF EXTRA BEER. JUST HYPERBOOST™ AND CRYO®. SO, WE USED TWO WAY MORE EFFICIENT PRODUCTS FOR AROMA, AND THEN GOT TWO EXTRA KEGS. THAT PRETTY MUCH PAYS FOR ITSELF.”

**STEVE LUKE - HEAD BREWER & FOUNDER
CLOUDBURST BREWING, SEATTLE, WA**

