



EXPRESSION BLENDS

PRODUCT OVERVIEW SHEET

WHY EXPRESSION BLENDS?

The value of blending has long been understood in most all aspects of the brewing process. By blending multiple batches a brewer gains the advantage of averages, allowing the anomalies of any single batch to be softened by the characteristics of the others. This can help tremendously in the pursuit of consistent, reliable product.

Additionally, blending can create combinations of flavors that no single ingredient can match. By targeting specific flavor components a brewer can blend hops, malts, yeasts, even different beers to create a whole that's greater than the sum of its parts. The synergy between blended ingredients opens up a wider flavor spectrum and allow brewers flexibility that can't be achieved by a single ingredient.

Yakima Chief Hops has a long history of utilizing blending for the very same reasons. Hop blends create unique advantages for both the grower and brewer, allowing new and innovative products to spring forth.

CHIEF ADVANTAGES

CONSISTENCY - Hops are an agricultural product and are therefore subject to environmental forces. Hop blends can create consistency by mitigating the highs and lows of different farms, regions, and pick windows.

RELIABILITY - Hop blends can target specific aromas and brewing values - rather than specific varietal ratios - to allow for a decreased dependence on any constituent part. This allows blends to be produced in times of varietal-specific shortage, increasing reliability for the brewer.

NOVELTY - Blending allows for the targeting of specific oil ratios, which can create unique flavors and aromas that no one variety can replicate.

QUALITY - Yakima Chief Hops blends are made from the hop fields of the American Pacific Northwest and produced in Yakima Chief Hops' industry-leading pellet facilities.

SUSTAINABILITY - Yakima Chief Hops blends are created from irrigated acreage, giving them tighter year-over-year consistency. They're also produced from existing acreage, reducing the need for acreage shifts and decreasing carbon footprint.

ECONOMY - Yakima Chief Hops blends are produced in large quantity. This economy of scale allows for a cost-effective product that provides value to the brewer.

CURRENT AVAILABILITY	PACKAGE SIZE		TYPICAL ANALYSIS	
	1X5KG/11 LB	4X5KG/11 LB	ALPHA BY UV SPECTROSCOPY & OIL BY DISTILLATION	
			ALPHA*	OIL* (mL/g)
INDEPENDENCE BLEND			4.8%	> 1
PACIFIC CREST BLEND			3.3%	> 1
ZYTHOS® BLEND			11.25%	1.15

* Actual alpha and oil percentages will vary based on lot and crop year.



COMMUNITY BLENDS

PRODUCT OVERVIEW SHEET

WHY COMMUNITY BLENDS?

At Yakima Chief Hops we strive to be a responsible neighbor as well as positive contributors to the communities in which we live. It is through our core values and a company-wide desire to create positive change that YCH is able to utilize our resources and include small and growing parts of the industry. The community blends programs in cooperation with brewing partners allow our supply chain to go beyond beer and make contributions that impact, inspire and bring people together.

What makes these blends unique is that YCH includes brewing partners and organizations in selection of varieties that will formulate the blend each year making the process a true collaboration from selection to brew.

OUR COMMUNITY BLENDS

FALCONER'S FLIGHT® BLEND - This blend was originally created in 2011 by Hopunion and comprised of many of the Northwest's most unique and aromatic varieties to honor and support the legacy of a Northwest brewing legend, Glen Hay Falconer. The initial "flight" was fully embraced by the brewing community and Hopunion was able to make a significant contribution to the Glen Hay Falconer Foundation whose funds are utilized for brewers to enhance and grow their knowledge in the industry through scholarship opportunities.



PINK BOOTS BLEND - Yakima Chief Hops joined forces with Pink Boots Society and created this blend to celebrate women in the brewing industry and support their education initiatives and programs. Each year members of Pink Boots Society and YCH get together to conduct sensory and select the hops that will go into the blend and March 8 (International Women's Day) has become Pink Boots Collaboration Brew Day across the globe where breweries and individuals get together and brew their chosen beer style. YCH is also able to donate a portion of proceeds from the blend sales back to Pink Boots Society to benefit their scholarship funds.



VETERANS BLEND - This initiative was brought forth by Yakima Chief Hops employees, some Veterans themselves, seeing an opportunity to support, thank and collaborate with Veteran owned brewery partners. Veteran brewers are invited to select the blend at CBC each year with YCH, and a portion of the proceeds from sales of the blend go to a non-profit supporting Veterans and their families. The hope with this blend is to inspire brewers to brew beers that multiply these efforts nationwide and celebrate US Armed Forces on 11/11.



CURRENT AVAILABILITY

PACKAGE SIZE

	1X5KG/11LB	4X5KG/11LB	56.6G/2OZ	454G/1LB
FALCONER'S FLIGHT® BLEND	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
PINK BOOTS BLEND	<input checked="" type="radio"/>	<input checked="" type="radio"/>		<input checked="" type="radio"/>
VETERANS BLEND	<input checked="" type="radio"/>	<input checked="" type="radio"/>		