

INTRODUCING

YCH 702

OIL-ENRICHED WHIRLPOOL EXTRACT



YCH 702 IS AN OIL-ENRICHED EXTRACT THAT FLOWS EFFORTLESSLY AT AMBIENT TEMPERATURES.

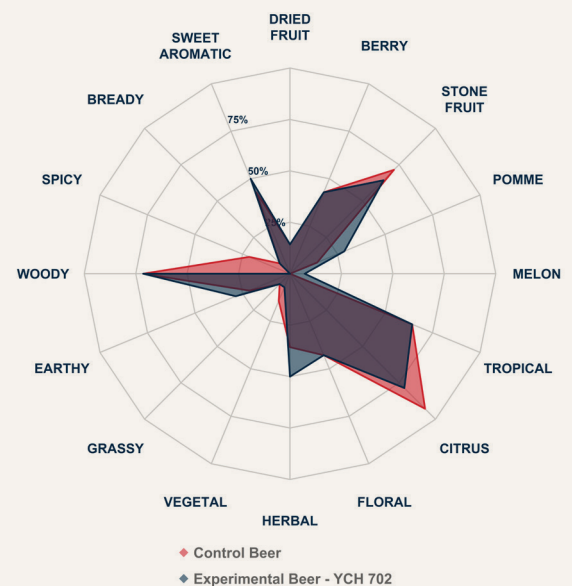
YCH 702 was crafted as a hassle-free whirlpool addition that amplifies aromatics through a concentration of wort-soluble compounds. Thanks to that solubility, you get less solid matter impacting your waste stream and more wort heading to your fermenter, with some brewers reporting up to a 5% increase in wort yield. The aromatic attributes are variety-specific and currently available in Citra®, Mosaic®, Simcoe®, and Sabro®, with more becoming available in 2024.

GO WITH WHAT FLOWS

Derived through supercritical CO₂ extraction and a unique proprietary process, we have created a product that sets itself apart. YCH 702's greatest strength is its extreme pourability! We recommend storing YCH 702 as you would any other hop product: below 25°C (77°F) and as low as -1°C (30°F). If you store YCH 702 in your cooler, simply take it out at the start of your brew day for maximum flowability.

FIRST RATE

The recommended usage rate for this product will vary by brewery but work out to be between 0.15 to 0.5 grams per liter. Our general guideline for subbing in YCH 702 for T-90 pellets is using a 1:10 ratio by weight. 10 kg (22 lbs.) of T-90 pellets can be replaced with 1 kg of YCH 702, or Current Pounds of T-90 x 45.4 = Grams of YCH 702 to Use.



"Control" was a regularly brewed recipe with T-90 pellets, and "Experimental" had a portion of the whirlpool hop addition replaced with YCH 702. Sensory panelists detected no significant difference in the finished beers.



PERFECT PACKAGE

From start to finish the product was designed with convenience in mind! You will find YCH 702 available in easy-to-pour graduated 1-kilogram and 10-kilogram recyclable HDPE bottles, allowing YCH 702 to occupy minimal space in your cooler and on your brew deck.

Maximizing your brewhouse efficiency is now more important than ever. The utilization of

YCH 702 can enhance the aroma profile of your beers while minimizing meddlesome wort-absorbing trub from your brewhouse. YCH 702 boasts a high concentration of soluble oils designed for whirlpool use and distinguishes itself with extreme pourability for ease of use. Due to the variety-specific nature of the product, alpha and beta acid concentrations will vary by hop variety.

Elevate your efficiency! Contact your sales representative or reach out to us at brewinghelp@yakimachief.com to learn more about YCH 702.

 YAKIMA CHIEF HOPS®

YCH 702

FAQ

FREQUENTLY ASKED QUESTIONS



WHAT IS YCH 702?

YCH 702 is an easily pourable oil-enriched CO₂ extract produced through supercritical CO₂ extraction, utilizing a novel technique. YCH 702 was designed to amplify hop aromatics and is most effective when used in the whirlpool.

WHAT ARE ITS KEY BENEFITS?

- Easy to use
- Increases hot side yield
- Reduction of solid matter in the whirlpool and waste stream
- Shipping and storage space reduction

WHAT VARIETIES ARE AVAILABLE?

Current availability includes Simcoe®, Citra®, Mosaic®, and Sabro®, with additional varieties coming soon.

WHAT IS THE SUGGESTED DOSING RATE?

The exact rate will vary by brewery, but typically 0.15 – 0.5 grams per liter. Or a 1:10 ratio by weight. Every 10 kilograms of T-90 pellets can be replaced with 1 kilogram of YCH 702, or

Pounds of T-90 pellets * 45.4 = number of grams of YCH 702

Pounds of Cryo® pellets * 22.7 = number of grams of YCH 702

HOW DO I USE IT?

What sets YCH 702 apart from other 'flowable' extracts is its ease of use! YCH 702 is highly pourable. It should be stored between -1°C (30°F) and 25°C (77°F), and as with all hop products, aromatic quality will remain more stable at cooler temperatures. Using one of the above calculations, determine how much YCH 702 you will need for your brew day.

If you are storing YCH 702 in your cooler, just take it out at the start of your brew day to bring it to ambient temperature. When it's time to make your whirlpool addition, pour YCH 702 directly in (so long as there is agitation). Higher retention of aromatic compounds can be expected at lower whirlpool temperatures, though active cooling is not required.

MORE QUESTIONS?

We are happy to help with questions on utilization, storage, product specifications, or anything else you can think of.

You can contact your sales representative directly or reach out to brewinghelp@yakimachief.com.

"WE INITIALLY TESTED YCH 702 IN OUR PILOT BREWERY, THEN SCALED UP TO FULL-SIZE BATCHES IN BOTH BREWERIES. WE LIKE THE EXTREME FLOWABILITY OF YCH 702, THE POSITIVE YIELD IMPACT, AND THE OVERALL COST SAVINGS. MOST IMPORTANTLY, WHEN USED IN CONJUNCTION WITH T-90 PELLETS, THE AROMA AND IMPACT HAVE BEEN GREAT."

VINNIE CILURZO - RUSSIAN RIVER BREWING COMPANY