



YAKIMA CHIEF HOPS®

As a 100% grower-owned network of family hop farms, Yakima Chief Hops fosters strong relationships between the growers who supply their super-premium hops and the innovative brewing customers who utilize their products in their beer. Their purpose is to create, grow and protect value for all by developing first-class hop varieties, relentlessly pursuing quality, and building meaningful relationships.

CRYO HOPS

Cryo Hops®

Cryo Hops® is the concentrated lupulin of whole-leaf hops containing resins and aromatic oils. It is designed to provide intense hop flavor and aroma, enabling brewers to efficiently dose large quantities of alpha acids and oils without introducing astringent flavors or vegetative material.

Cryo Hops® is designed with efficiency and savings in mind. The leafy material of the hop cone is removed during production, reducing the amount of plant material in the brewhouse. This translates to less trub loss and results in increased brewhouse yields - simultaneously improving beer quality and the bottom line.

Cryo Hops Pellets versus T90 Pellets:

- The proprietary cryogenic hop processing technology provides less oxidation/damage to lupulin glands, resulting in stronger flavor and aroma contribution than traditional hop pellets.
- Less vegetative material going in your beer results in higher yields of finished beer (less absorption and less waste).
- Juicy, fruity flavors of hops tend to be stronger as they are well preserved during the Cryo Hops process.
- Pelletized format (not powder) makes handling the same as typical pellets.
- Concentrated hop product results in lower shipping costs and takes up less space in the cooler.
- Require half (50%) of the amount of traditional T90 pellets for similar flavor/aroma contribution.
- Ideal for late additions and dry hopping.

La Cachette du Bootlegger

Plaza Baie-D'Urfe

www.cachettedubootlegger.ca 514-457-1455