



INTRODUCING...

DynaBoost™

WHIRLPOOL HOP EXTRACT

DynaBoost™ is an oil-enriched extract that flows effortlessly at ambient temperatures.

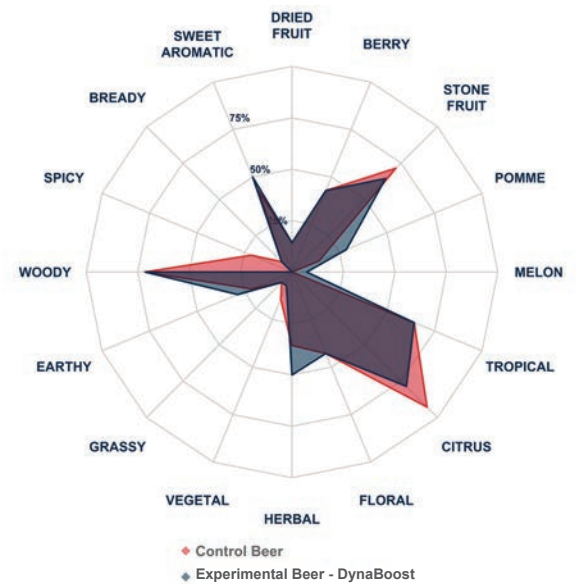
DynaBoost, formerly YCH 702, was crafted as a hassle-free whirlpool addition that amplifies aromatics through a concentration of wort-soluble compounds. Thanks to that solubility, you get less solid matter impacting your waste stream and more wort heading to your fermenter, with some brewers reporting up to a 5% increase in wort yield. The aromatic attributes are variety-specific and currently available in Citra®, Mosaic®, Simcoe®, Sabro®, Centennial, and Idaho 7® 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. DynaBoost's greatest strength is its extreme pourability! We recommend storing DynaBoost as you would any other hop product: below 25°C (77°F) and as low as -1°C (30°F). If you store DynaBoost 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 DynaBoost 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 DynaBoost to Use.



"Control" was a regularly brewed recipe with T-90 pellets, and "Experimental" had a portion of the whirlpool hop addition replaced with DynaBoost. 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 DynaBoost available in easy-to-pour graduated 1-kilogram and 10-kilogram recyclable HDPE bottles, allowing DynaBoost 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

DynaBoost can enhance the aroma profile of your beers while minimizing meddlesome wort-absorbing trub from your brewhouse. DynaBoost 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 DynaBoost.



DynaBoost™

FAQ

Frequently Asked Questions



WHAT IS DYNABOOST™?

DynaBoost is an easily pourable oil-enriched CO₂ extract produced through supercritical CO₂ extraction, utilizing a novel technique. DynaBoost 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®, Sabro®, Centennial, and Idaho 7® 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 DynaBoost, or

Pounds of T-90 pellets * 45.4 = number of grams of DynaBoost

Pounds of Cryo® pellets * 22.7 = number of grams of DynaBoost

HOW DO I USE IT?

What sets DynaBoost apart from other 'flowable' extracts is its ease of use! DynaBoost 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 DynaBoost you will need for your brew day.

If you are storing DynaBoost 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 DynaBoost 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 DYNABOOST IN OUR PILOT BREWERY, THEN SCALED UP TO FULL-SIZE BATCHES IN BOTH BREWERIES. WE LIKE THE EXTREME FLOWABILITY OF DYNABOOST, 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

