

# ORDER FORM

Please complete and submit your order by August 17, 2018.  
e-mail freshhops@ychhops.com or fax 509.453.1551

BREWERY NAME \_\_\_\_\_

CONTACT NAME \_\_\_\_\_

SHIPPING ADDRESS \_\_\_\_\_

CITY / STATE / ZIP \_\_\_\_\_

CONTACT PHONE \_\_\_\_\_

CONTACT E-MAIL \_\_\_\_\_

	TOTAL QUANTITY (total lbs in 10lb increments)	PRICE
<input type="checkbox"/> CASCADE	_____	\$5.50 / lb
<input type="checkbox"/> CITRA® HBC 394 CV.	_____	\$5.50 / lb
<input type="checkbox"/> EKUANOT™ HBC 366 CV.	_____	\$5.50 / lb
<input type="checkbox"/> LORAL® HBC 291 CV.	_____	\$5.50 / lb
<input type="checkbox"/> MOSAIC® HBC 369 CV.	_____	\$5.50 / lb
<input type="checkbox"/> SIMCOE® YCR 14 CV.	_____	\$5.50 / lb



Next Day Air  
Early AM



Next Day Air  
Standard



Next Day Air  
Saver



Freight Quote  
(1,000 lb min)

- Orders must be made in 10lb increments for the total number of pounds being purchased.
- Depending on preference, the usage ratio for Fresh Hops to dry hops can vary from 3:1 - 6:1.
- To ensure freshness, all Fresh Hops orders will be shipped by UPS via an overnight service.
- Custom quotes for freight shipping are available for orders exceeding 1,000 lb, FOB Yakima, WA.
- Shipping rates are quoted per 10 lb box. Box dimensions are 20x12x18.
- Anticipated harvest dates cannot be guaranteed and may vary per variety.
- Multiple varieties cannot be guaranteed to ship on the same day.
- Order quantities and shipping preferences cannot be changed after August 17, 2018.
- Order cancellations received after August 17 will be subject to a \$3.50/lb cancellation fee.
- Payment for all Fresh Hops product and associated shipping charges is due August 17, 2018.

By initialing, customer has read the enclosed Fresh Hops product information and agrees to the provided terms and conditions.

Customer Initials \_\_\_\_\_



## WHAT BREWERS ARE SAYING

**FAT HEAD'S** "Fresh hops are loaded with precious essential oils and aromas that showcase the entire spectrum of a particular hop variety. Brewing with fresh hops allows us to get a first-hand evaluation of a single hop from the harvest and see how it will contribute to our beers in its unadulterated state. Hoppportunity knocks once a year, so take advantage of these little green gems." Matt Cole, Fat Head's Brewery

**DOGFISH HEAD** "The greatest reward is that one time of the year beer that we can't do any other time. Creating a new recipe every year and seeing our fans delighted when they get to enjoy a pint or three at our pub." Tim Hawn, Dogfish Head Craft Brewery

**FOUNDERS** "At Founders, we have been making fresh hop beers for years and have always been concerned about quality. Washington to Michigan is a very long trip. Over the years, we have had them arrive in varying degrees from splendid to terrible, but no longer. YCH HOPS has it figured out! The hops we received this year were the best we have ever seen. They arrived cool and fresh and put smiles on the faces of our entire team. We were very pleased with the quality of the hops, the design of the box, and the ease of ordering. Many thanks to the growers and crew at YCH HOPS for designing and implementing a grand service to fresh hop brewers and devotees alike." Alec Mull, Founders Brewing Company

**UPLAND** "Love the Citra® hops! Harvest ale is hands down our most highly anticipated beer that we make." Pete Batule, Upland Brewing Company



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# FRESH HOPS

## ORDER FORM 2018



ychhops.com

# OUR STORY

At YCH HOPS, we believe in celebrating the agricultural roots of craft beer – in telling the story behind your pint – and in honoring small, independent hop farms throughout the nation. For us, this is the joy of being grower-owned. We take pride in the quality hops that our family farms produce and want to share their story with you through a pint of fresh hop ale.

For brewers, wet hops are the most exciting and unpredictable form of hops. They endow each harvest with a distinct flavor and layer fresh hop beers with multidimensional aromatic qualities.

Fresh Hops are harvested as whole, wet cones at farms throughout the Yakima Valley, and are delivered to breweries nationwide in less than 36 hours. The entire process is full of logistical challenges, but all agree, the taste of the resulting beer is worth it.

## AROMA

Fresh Hops aromas are unique, what can we say? They vary from year to year and are predominantly described as fresh and grassy. The unadulterated characteristic of these hops is enticing for craft consumers, but can prove to be a challenge for brewers when compared to more traditional forms of hops of the same variety.

## TIMING & AVAILABILITY

Due to varying maturity dates for multiple varieties, scheduling a fresh hop beer can be challenging. Factors such as weather and location all play a role and affect when a variety is ready to harvest. Brewers participating in the Fresh Hops program should be aware that while YCH HOPS' staff makes every effort to actively communicate anticipated harvest dates, mother nature is the ultimate decision maker.

## QUANTITY

Wet hop recipes require 3 to 6 times more hops than traditional whole leaf hops or hop pellets. This ratio can vary, but should always be greater than 1:1 due to water retention.

## EVAPORATION

From the moment Fresh Hops are harvested, water loss begins to occur. As a result, shipments are susceptible to small fluctuations in weight.

## SHIPPING

To ensure quality and freshness, Fresh Hops must be shipped via an overnight service. This results in increased costs, but allows brewers to have fresh Yakima Valley hops in their kettle less than 36 hours after harvest!

## FLEXIBILITY

Flexibility is the name of the game with Fresh Hops. The logistical challenges are many, but we promise, the hops are fresh! Please be patient and know that we will communicate with you as soon as we can, and as often as we can.

# 2018 VARIETIES

YCH HOPS Fresh Hops are harvested fresh from fields in Yakima Valley Washington.



## CASCADE

Aroma(s): Citrus, Grapefruit & Floral  
Anticipated Harvest: 08/30 - 09/09

\$5.50 / lb



## CITRA® HBC 394 CV.

Aroma(s): Citrus, Grapefruit, Melon, Lime, Lychee, Gooseberry & Passionfruit  
Anticipated Harvest: 09/01 - 09/20

\$5.50 / lb



## EKUANOT™ HBC 366 CV.

Aroma(s): Citrus, Lemon, Lime, Tropical, Papaya, Apple, Herbal, Floral & Green Pepper  
Anticipated Harvest: 09/14 - 09/25

\$5.50 / lb



## LORAL® HBC 291 CV.

Aroma(s): Very Pleasant, Floral, Peppery, Lemon-citrus & Dark Fruit  
Anticipated Harvest: 09/09 - 09/14

\$5.50 / lb



## MOSAIC® HBC 369 CV.

Aroma(s): Tropical Fruit, Citrus, Blueberry, Herbal, Earth, Pine, Floral & Bubblegum  
Anticipated Harvest: 09/01 - 09/18

\$5.50 / lb



## SIMCOE® YCR 14 CV.

Aroma(s): Citrus, Tropical & Pine  
Anticipated Harvest: 08/30 - 09/06

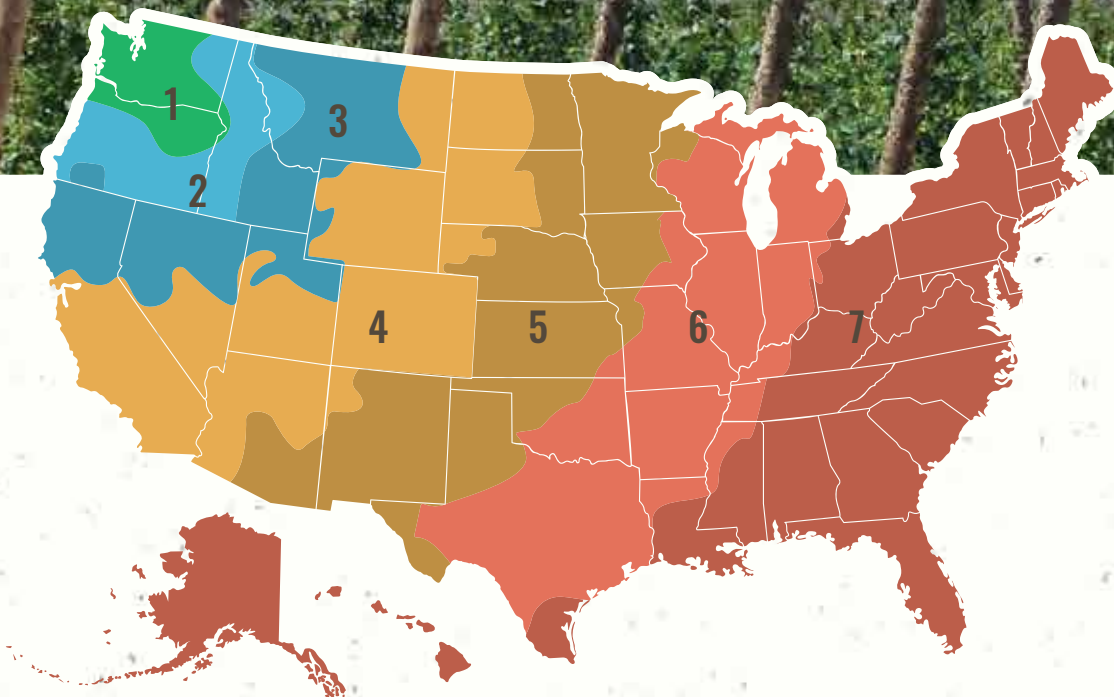
\$5.50 / lb

## FLAT RATE SHIPPING

All orders ship from YCH HOPS in Yakima, WA 98902 via UPS Next Day Air (NDA) services. Delivery times are as follows: Early AM 8:00AM to 11:30AM, Standard 10:30AM to 12PM, and Saver 3:00PM to 4:30PM. Early AM and Saver options may not be available in all locations. YCH HOPS reserves the right to arrange NDA Standard shipping if the selected option is unavailable. Rural and/or residential addresses may experience delayed delivery times. Payment for all Fresh Hops product and associated shipping charges is due August 17, 2018. \*Hawaii customers, please allow an additional 24 hours for delivery.

UPS NEXT DAY AIR SHIPPING SERVICE	ZONE 1	ZONE 2	ZONE 3	ZONE 4	ZONE 5	ZONE 6	ZONE 7
NDA SAVER	\$42	\$56	\$106	\$112	\$118	\$121	\$128
NDA STANDARD	\$48	\$61	\$112	\$120	\$124	\$128	\$131
NDA EARLY AM	\$121	\$165	\$255	\$272	\$285	\$293	\$298

RATES ARE QUOTED PER 10 LB BOX (20 x 12 x 18)  
FREIGHT ORDERS CALL FOR CUSTOM QUOTE, FOB YAKIMA, WA



# FRESH HOPS