



WARRIOR® BRAND

YCR 5

Developed by Yakima Chief Ranches, Warrior YCR 5 was selected for its high alpha content, low cohumulone, good storage stability and tolerance to powdery mildew. It is primarily used for its mild, clean bittering properties.

AROMA PROFILE

**CITRUS • WOOD • HERBAL • GRASS
STONE FRUIT**

BEER STYLES

AMERICAN PALE ALE • RYE ALE • IPA

BREWING VALUES



ACID/OIL

AVERAGE

LOW

HIGH

ALPHA ACIDS (25 - 28% COHUMULONE)



15.5 - 18 %

BETA ACIDS



4 - 5.5 %

TOTAL OIL



1 - 2.5 mL/100g

TOTAL OIL BREAKDOWN (% OF TOTAL OIL)

B-PINENE

0.5-0.7%

MYRCENE

40-50%

LINALOOL

0.2-0.5%

CARYOPHYLLENE

8-12%

FARNESENE

0.1-1%

HUMULENE

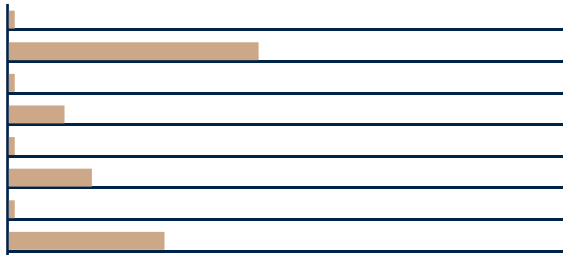
12-18%

GERANIOL

0.3-0.8%

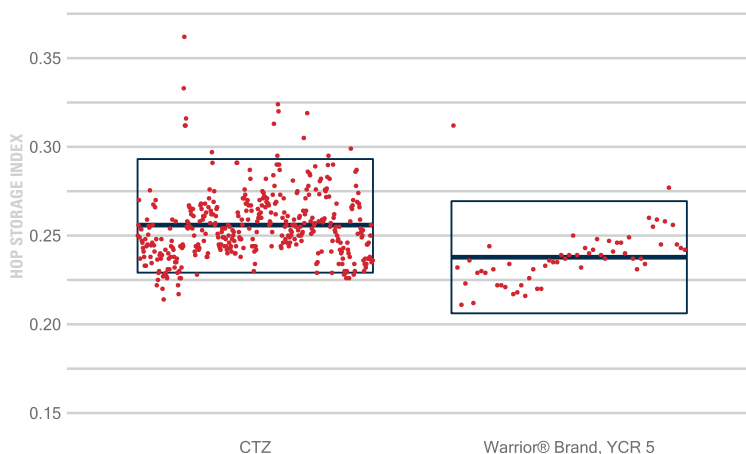
OTHER

17-38.9%



SUSTAINABILITY AND PERFORMANCE: WARRIOR® BRAND YCR 5

HSI VALUES (2017 - 2020 HARVEST LOTS)



Released in 2000 by Yakima Chief Ranches, Warrior® has been a mainstay of the craft brewing industry for over 20 years.

According to Jason Perrault, CEO and Head Breeder for Yakima Chief Ranches, Warrior® was originally bred to be an efficient alternative for Nugget. It exhibits several similarities including a low cohumulone content and smooth bitterness contribution. As an early-kettle bittering addition, Warrior® will yield mild resinous and citrus flavors with a clean bitterness profile, making it an ideal bittering hop for a wide range of beer styles.

"I have been using Warrior® since before it was even named Warrior®, back then it was an experimental hop called YCR 5. From the first time I used Warrior®, it became my go-to bittering hop and has continued to be ever since. I love the clean, neutral bittering profile and high alpha acid content it provides; it really leaves a clean slate for the rest of the hops to shine. Over the years I have tested other varieties, but I keep coming back to Warrior® (T90 pellet and extract) for its tried-and-true flavor profile."

– Vinnie Cilurzo, Russian River Brewing Company

Looking beyond brewhouse performance, sustainability and consistency are critical metrics to consider when selecting raw materials. When compared to CTZ, Warrior® shows better natural resistance to powdery mildew, a disease that can severely impact plant growth and, by extension, yield and alpha-acid content. Not only does this mean Warrior® requires fewer fungicide applications, but in years where hops are particularly affected by the disease Warrior® will still offer high-quality yields while CTZ falters. Furthermore, Warrior® exhibits significantly better storage stability. Consider that every bale of CTZ replaced with Warrior means another open space early in the processing schedule where a delicate aroma variety can be prioritized without sacrificing quality.

Whether you are looking to pilot a new recipe, or refine an old stand-by, trust Warrior® to be the backbone of your beer.



YAKIMA CHIEF HOPS®