

# Hydro Dynamics, Inc.

Harnessing the Power of Cavitation



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## **Yazoo Brewing Company Purchases ShockWave Xtractor™ Hop Extraction Technology from Hydro Dynamics XtractMor**

*HDI's ShockWave Xtractor™ hop extraction technology is installed in Yazoo Brewing Company, in Nashville, TN.*



Yazoo Brewing Company Logo  
(Image courtesy of Yazoo Brewing Company)

**Nashville, TN** – XtractMor and its parent Hydro Dynamics, Inc, (HDI) would like to announce the installation of its hop ShockWave Xtractor™ extraction technology at [Yazoo Brewing Company](http://www.yazoo.com) (Yazoo) in Nashville, TN. Hop Perfect IPA was the first Yazoo beer made commercially with the technology. Hop Perfect showcases the ability of the technology to extract more flavor from hops allowing dry hop additions to be reduced 40% while still providing full flavor. The technology will also allow for efficiencies in some of Yazoo's other beers.

Established in 2003, Yazoo Brewing Company is located in downtown Nashville. Yazoo's award winning beers can be found throughout most of Tennessee and Alabama. Doug Mancosky, CEO of XtractMor stated, "Yazoo's IPA is the perfect showcase for our technology. With Yazoo's location just blocks from next spring's 2018 Craft Brewers Conference we're excited that brewers from all over the world will get to see and try Yazoo beer made with our technology."

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The cavitation technology is manufactured by [Hydro Dynamics, Inc.](http://www.hydrodynamics.com) The ShockWave Xtractor™ harnesses the pressure fluctuations of cavitation to improve extraction and increased hop flavor. With the proliferation of craft breweries, the demand for hops and prices have increased. The ShockWave Xtractor™ technology can allow brewers to produce bitter beers with up to 50% less hops, both bittering and aroma hops for dry-hopping, as well as improve the extraction of fruits, coffee and other flavors. The ShockWave Xtractor™ can also increase production through faster dry hopping and increase beer yield by producing less beer soaked hop waste.



ShockWave Xtractor™ at Yazoo  
(Images courtesy of Doug Mancosky of XtractMor)

### **About Hydro Dynamics**

Hydro Dynamics, Inc. is located in Rome, Georgia and is the developer and manufacturer of the cavitation based ShockWave Xtractor™ Technology. XtractMor is HDI's subsidiary and the exclusive marketer of the technology for brewery. The ShockWave Xtractor™ equipment uses the physical phenomenon of cavitation, normally known as destructive force, and harnesses it to solve critical industrial mixing, extraction and heating problems. The technology can now be found on five continents in applications ranging from biodiesel production to hops extraction for beer. Learn more at: [www.hydrodynamics.com](http://www.hydrodynamics.com).