



WILLAMETTE VALLEY HOPS, LLC

ADVANCED PRODUCT DATA SHEET



OAK AGEING & HOP AROMA

DRY HOPPING PELLET • EU STYLE

Complex and noble flavours with both hops and oak for innovative beers.

fruity and light hop aroma - paired with typical woody notes of untoasted oak casks:
tangerines, oranges, grapes, wine-like, tannic, oaky, pineapples

APPLICATION:

similar handling compared to dry-hopping with hop pellets without the disadvantages of barrel ageing (oxidation, labor-intensive, costs)

DOSAGE:

provoak is dosed according to the hop oil concentration comparable to dry-hopping (3-6 mL Oil/hL)

CONTACT TIME:

approx. 1 week if dosed during lagering

DUAL PURPOSE PRODUCT:

one product - one pellet - one dose with two aroma components: hops and oak

100% NATURAL AND FOOD GRADE PRODUCT

Varieties subject to availability. Contact your Territory Manager to place your order.

Jim Wolf • Central West
jim.wolf@wvhops.com
503.800.1448

Paul Allard • East Coast
paul.allard@wvhops.com
207.807.7074

Eric Bougie • Canada
eric.bougie@wvhops.com
514.621.9309

Main Office • Central East • Southwest
office@wvhops.com
503.633.4677

Brandon Nguyen • Northwest
brandon.nguyen@wvhops.com
541.908.3502

Willamette Valley Hops, LLC • 18711 French Prairie Rd NE • St. Paul OR 97137 • PH 503.633.4677 • FX 503.633.4679
TOLL FREE 1.855.815.HOPS(4677) • hops@wvhops.com • Mailing Address • PO Box 276 • Saint Paul, OR 97137