



WILLAMETTE VALLEY HOPS, LLC

## ADVANCED PRODUCT DATA SHEET



# OAK AGEING & HOP AROMA

## DRY HOPPING PELLET • US STYLE

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

Intense, sweet hop aroma - paired with the typical heavy notes of toasted oak casks:  
red berries, dried fruit, bourbon, oranges, full-bodied, barrique, wild berries, vanilla

### 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.**

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