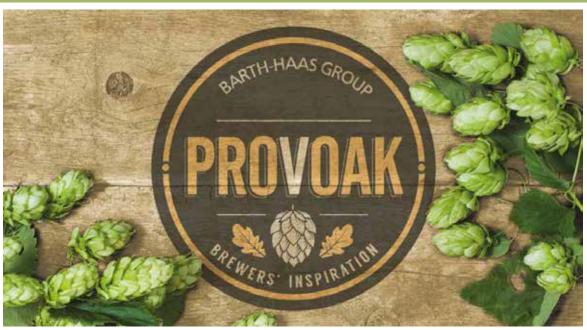


## ADVANCED PRODUCT DATA SHEET



# 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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