BREW OAK CHIPS

OAK ALTERNATIVES

Beer

General features

Brew Oak Chips is a medium+ toast oak chips product specifically selected for the brewing industry. It is designed to introduce a wide range of aromas and sensory notes typical of barrel aging, providing a fast and highly controllable way to enhance beer complexity and character. Its use also contributes to a richer mouthfeel, adding depth and body to the beer.

Brew Oak Chips offers benefits related to structure, ease of use, and production process safety.

- Fast and reproducible: delivers barrel-like results in shorter timeframes with high consistency
- Improved structure: enhances complexity, fullness, and overall balance
- Process safety: reduces contamination risks compared to traditional wooden barrels

Composition

American or French oak chips with medium+ toast.

Dosage

From 50 to 300 g/hl.

How to use

It is recommended to perform preliminary laboratory trials to evaluate the desired organoleptic impact and define the optimal contact time.

Packaging and storage

1 kg bag.
Store in a cool, dry place.

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