



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