



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