



# OAK AGEING & HOP AROMA

## DRY HOPPING PELLETS

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

### US-STYLE:

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*

### EU-STYLE:

fruity and light hop aroma - paired with typical woody notes of untoasted oak casks

*tangerines    wine-like    pineapples*  
*oranges        tannic*  
*grapes         oaky*

### 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