



Oak Cubes

BREWER & DISTILLER PRODUCT
STRUCTURE for aromatic integration & complexity
Available in FRENCH & AMERICAN OAK



Premium Oak Cubes are intended for the brewer or distiller who desires premium barrel flavors in their stainless steel tanks. The 15 lb. mesh bag of oak cubes contains approximately 68.10 square feet of surface area. It can be placed in the tank and allowed to float freely or tied down. Oak cubes can also be inserted into used barrels to replenish oak flavors by using an oak infusion tube.

Oak & Toast

- Premium American Oak (*Quercus Alba*) - Naturally seasoned for 24 months & Proprietary Toasting
Available Toast levels: Medium & Medium Plus - Oak Origin: Midwest USA
- Premium French Oak (*Quercus Sessilis*) - Naturally seasoned for 24 months & Proprietary Toasting
Available Toast Levels: House toast - Oak Origin: Central France
- Revere Oak (*Quercus Sissilis*) - Honorably aged 36 months & Speciality Toasting
Available Toast Levels: Medium, Medium Plus & Plus Plus - Oak Origin: Central France

Grain Selection – Barrel quality, premium tightly grained

Use – Secondary Fermentation, post fermentation & pre-bottle enhancement

Addition Rate - For 100% new barrel impact of a 225L barrel use 1 bag per 600 gal. - 7.5 to 15 lbs per 300 gal. - 0.5 to 1.5 lbs per 31 gal.

Contact Time – Suggested minimum contact time of 1 month - Full extraction after 12 months

Size – Cubes measure 0.5" x 0.5" x 0.5", 68.10 sq. ft/bag

Packaging – 15 lb/7 kg food grade nylon mesh bag with drawstring

INNERSTAVE

21660 8th Street East Suite B, Sonoma, CA 95476 | 707-996-8781 | Fax 707-996-1157

www.innerstave.com

CONTACT OUR OAK SPECIALISTS TO SET UP A CONSULTATION

SALES@INNERSTAVE.COM