



Fan Innerstave

Brewer & Distiller Product
NATURALLY SEASONED at our facility
in the Carneros wine region of Sonoma, CA



Fan Innerstave is for use in a neutral oak barrel. Each Fan Innerstave set contains 20 square feet of premium oak wood, replicating 100% of the surface area of a 225L barrel and providing similar extraction as a new premium oak barrel. The set is designed for easy attachment in tanks that contain fan system hardware. Fan Innerstave gives brewers and distillers the opportunity to obtain premium oak barrel character in larger vessels. Fan Innerstave provides significant cost saving over traditional premium oak barrels, yet achieves the same result.

Oak & Toast

Premium American Oak (Quercas Alba) - Naturally seasoned for 24 months & Proprietary Toasting

Available Toast levels: Medium & Medium Plus - Oak Origin: Midwest USA

Premium French Oak (Quercas Sessilis) - Naturally seasoned for 24 months & Proprietary Toasting

Available Toast Levels: House toast - Oak Origin: Central France

Revere Oak (Quercas 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

Addition Rate – For 100% new barrel impact of a 225L barrel use 15 sets per 1,000 gallons

Contact Time – Suggested minimum contact time of 3 months - Full extraction after 18 months

Size – 22 staves each measure 28" x 2" x 5/16", 20 sq. ft./set

INNERSTAVE

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CONTACT OUR OAK SPECIALISTS TO SET UP A CONSULTATION

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