



# Barrel Innerstave

Brewer & Distiller Product

**BARREL QUALITY**, premium tightly grained

Available for barrels **225 TO 500 LITERS**



**Barrel Innerstave** is for use in a neutral oak barrel. It is a system of barrel-length oak staves containing 18.16 sq. ft. of surface area. The staves are held in place in a radial design by lining the barrel with polyethylene rods. The system is installed by our cooperage team through the opened head of a neutral barrel. The absence of staves at the bung hole and the bottom lees pool leaves racking and stirring uninhibited. The system can be cleaned with regular barrel cleaning procedures. Barrel Innerstave is designed to impart oak flavor at the same rate as new premium oak barrels. The system works within the framework of a comprehensive barrel program to augment total premium oak flavor profiles, while moderating the higher cost of purchasing all new barrels.

## 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** – 18.16 sq. ft. of oak is 100% new barrel impact of a 225L barrel

**Contact Time** – Intended for long term use - Full extraction after 24 months

**Size** – Available for Barrels 225 to 500 liters

INNERSTAVE

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CONTACT OUR OAK SPECIALISTS TO SET UP A CONSULTATION

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