

CHAIN OF OAK

BREWER & DISTILLER PRODUCT



COMBINE MULTIPLE **TOAST LEVELS**
EASILY INSTALLED THROUGH THE BUNG



Chain of Oak is a self-installed “through the bunghole” oak flavor profile delivery system designed by Innerstave to benefit the brewer or distiller who do not require 100% new barrel oak flavor. This system is brewer or distiller installed and versatile. Brewer or distiller can vary the number of oak links in the chain to obtain the desired oak impact. Each chain imparts one-third the amount of oak flavor of a new barrel oak.

OAK & TOAST

*Toasting, Drying
& Production Facility
in Sonoma's Carneros
Wine Region*



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: Light, Medium, Medium Plus, Plus Plus – Oak Origin: Central France

GRAIN SELECTION

Barrel quality, premium tightly grained

USE

Secondary fermentation & post fermentation

ADDITION RATE

1 set is 1/3 new barrel impact of a 225L barrel – 3 sets can be tied together per barrel

CONTACT TIME

Suggested minimum contact time of 3 months – Full extraction after 12 months

SIZE

17 staves each measure 12" x 1.5" x 5/16"

PACKAGING

Shipped assembled, comes with a food grade plastic tie and a grommet that is used to attach to the bung

Innerstave®

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CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

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