

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

*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, Structure & High Toast – Oak Origin: Central France



Revere Oak™ (Quercus Sessilis) – Honorably Aged 36 months & Specialty 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 PER CUBE

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, SONOMA, CA 95476 | 707.996.8781 | FAX 707.996.1157 | WWW.INNERSTAVE.COM

CONTACT OUR OAK INFUSION SPECIALISTS TO EXPERIENCE OAK ALCHEMY™

SALES@INNERSTAVE.COM