

Oak Spirals

NATURAL OAK BARREL FLAVOR IN JUST WEEKS

Originally developed for use in wine, oak infusion spirals offer savings, convenience, and benefits for brewers, cidermakers, and distillers as well.

At a glance

- Wood sources: American Oak (*Quercus alba*) from Minnesota forests, and French Oak (*Quercus sessilis*) from the Allier forest in France.
- Toast levels: Even toast levels produce replicable aroma and flavor results. Four toast levels available:
 - Heavy toast** brings pronounced caramelized, carbonized and smoky flavors very quickly.
 - Medium Plus toast** offers aromas of honey, roasted nuts and a hint of coffee and spices.
 - Medium toast** has less tannins and more bouquet. It has a warm, sweet character with strong vanilla overtones.
 - Light toast** provides fresh oak, coconut and fruit flavors.
- Barrel packs: Barrel packs are composed of six 9-inch spirals, linked in food-grade plastic mesh with stainless steel metal clips.
- Tank packs: Tank packs are composed of five 48-inch spirals, linked in food-grade plastic mesh with stainless steel metal clips.

Benefits of Oak Spirals

1. **Control.** Results are predictable and the level of oak character can be easily fine-tuned.
2. **Cost.** Spirals cost a fraction of what a new barrel costs, and offer consistent results that do not vary as barrels do with age.
3. **Conservation.** One 100-year old oak tree can be used to produce just four 60-gallon barrels, or 225 barrel packs.
4. **Displacement.** Relative to the use of oak staves, spirals displace less liquid due to their greater surface area.
5. **Space.** Spirals can be used in your existing stainless tanks.

Usage

For wine: 1 barrel pack per 59-70 gallons, OR 1 tank pack per 1000 gallons. Approx. 6 weeks contact. Evaluate based on sensory & remove spirals when desired extraction is achieved.

For beer: 1 barrel pack per 1.5-2 bbl, OR 1 tank pack per 10 bbl. Approx. 10 days – 4 weeks contact. Evaluate based on sensory & remove spirals when desired extraction is achieved.

For spirits: 1 barrel pack per 59-70 gallons, OR 1 tank pack per 240 gallons. Approx. 6 weeks contact. Evaluate based on sensory & remove spirals when desired extraction is achieved.

For cider: 1 barrel pack per 59-70 gallons, OR 1 tank pack per 300 gallons. Approx. 4-6 weeks contact. Evaluate based on sensory & remove spirals when desired extraction is achieved.



Select Ingredients

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