



**BREWERS SUPPLY  
GROUP**



## Oak Infusion Spirals

### **NATURAL OAK BARREL FLAVOR IN JUST 6 WEEKS**

Originally developed for use in wine, these oak infusion spirals offer significant savings and convenience for the brewer as well.

#### **At a glance...**

- Wood sources are American Oak from Minnesota forests (Quercus Alba), and French Oak from Allier forest in France (Quercus Sessilis)
- There are 4 different levels of toast
  1. **Heavy** toast brings pronounced caramelized, carbonized and smokey flavors very quickly.
  2. **Medium Plus** toast offers aromas of honey, roasted nuts and a hint of coffee and spices
  3. **Medium** toast has less tannins and more bouquet. It has a warm, sweet character with strong vanilla overtones.
  4. **Light** toast provides fresh oak, coconut and fruit flavors.
- Barrel packs are composed of 6 nine inch spirals, linked in plastic mesh
- Plastic mesh is food grade, metal clips are stainless steel
- Toast levels are even, producing replicable results

#### **Application Guidelines for Beer**

- Recommended use is 1 barrel pack for 300 gallon (~10 barrels)
- Suspend the spirals in the tank
- 100% extraction will occur within 6 weeks - monitor carefully and remove spirals when desired oak character is achieved (at least every week - seldom will a brewer want 100% extraction)

#### **Why Use Oak Spirals?**

1. **Control** - Results are predictable, and the addition of oak character can be halted easily.
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. **Environmental concerns** - One 100 year old French oak tree produces 4 new 60 gallon barrels, OR it produces 255 barrel packs. Less waste of the natural resource.
4. **Beer displacement in containers** - relative to the use of innerstaves, the oak spirals displace at least 50% less beer than a comparable inner stave. This is the result of the greater surface area of a spiral.
5. **Save on floor space** - use spirals in your stainless steel containers. No need for barrels.

Spirals are also available in 8 inch lengths for smaller batches. One small spiral works in 1/2 barrel (15.5 Gallon) lots. For consistency of results we do not recommend using these smaller spirals to conduct trials if you are planning on using the larger barrel packs.

Larger lengths (48 inch segments) available upon request.



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