

# Craft oak

Brewline has selected FR & US chips and granulars from the **CENOBOIS®** range to reveal the character of your beers.

The **CENOBOIS®** products have been developed by wood engineers and flavourists.

## FR & US Chips



		AROMATIC PROFILE			
		HIGHLIGHT THE FRUIT, RESPECT THE TYPICITY	COCONUT, VANILLA, SWEETNESS	CARAMEL, SMOKEY NOTES	BRING STRUCTURE
French oak chips	Fresh	...	..		.
	Light	..	..		.
	Medium	.	...	..	..
	Medium +	.	.	...	..
American oak chips	Medium	.	...	..	.
	Medium +	.	..	...	.
CENOBLEND® chips	Chic Oakly and spicy	..	..	...	...
	Fun Gourmand and sweet	..	...	...	..
	Pure Natural and fruity	...	.		..

Contact time\*: 1-2 weeks.

## FR & US Granulars



		AROMATIC PROFILE			
		HIGHLIGHT THE FRUIT, RESPECT THE TYPICITY	COCONUT, VANILLA, SWEETNESS	CARAMEL, SMOKEY NOTES	BRING STRUCTURE
French oak granular	Fresh	...	.		.
	Light	..	..	.	.
	Medium	.	...	..	..
American oak granular	Medium	..	...	...	.
CENOBLEND® granular	Ferm'Oak	...	..	..	..

Contact time\*: approx. 1 week.

### Some examples of use :

- Fresh / Light → 3-4g/L → lager, IPA, NEIPA...
- Medium → 3-4 g/L → amber, triple, dark, Christmas..
- Medium + → 1-2g/L → black, porter, stout...

\*Guidelines only: carry out trials to determine the optimal dose and contact time for each type of beer.

### Dosage & use:

**Dose:** between 1 and 4 g/L (depending the contact time and the desired objectives)

**Application timing:** in ageing.

### Packaging:

- Bag of 12 kg - 2 infusion bags of 6 kg
- Bulk bag of 12 kg (granulars)

For further information, please refer to the technical data sheets or the packaging.

**Brewline®**

ERBSLÖH Geisenheim GmbH - Erbslöhstraße 1 - 65366 Geisenheim - Germany - [www.brewline.eu](http://www.brewline.eu)