

# Oak

Brewline® offers you FR & US chips from the CEnobois® range to reveal the character of your beers.

## FR & US CHIPS



|                    |          | AROMATIC PROFILE                                  |                             |                          |                           |
|--------------------|----------|---|-----------------------------|--------------------------|---------------------------|
|                    |          | ENHANCEMENT OF THE FRUIT, RESPECT OF THE TYPICITY | COCONUT, VANILLA, SWEETNESS | CARAMEL, TOASTED, SMOKED | CONTRIBUTION OF STRUCTURE |
| French oak chips   | Fresh    | ●●●   | ●●                          |                          | ●                         |
|                    | Light    | ●●  | ●●                          |                          | ●                         |
|                    | Medium   | ●   | ●●●                         | ●●                       | ●●                        |
|                    | Medium + | ●   | ●                           | ●●●                      | ●●                        |
| American oak chips | Medium   | ●   | ●●●                         | ●●                       | ●                         |
|                    | Medium + | ●   | ●●                          | ●●●                      | ●                         |

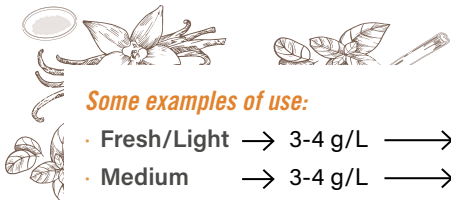
Contact time\*: 8 to 15 days.

## OAK KIT



Imagine new recipes with the CEnobois® kit!

Made from French and American oak, the CEnobois® chip references allow you to bring complexity, finesse and roundness to your beers. With the different toasting options available, you can differentiate your beers and give them an original touch.



### Some examples of use:

- Fresh/Light → 3-4 g/L → Blonde beers, IPA, NEIPA...
- Medium → 3-4 g/L → Amber, triple, brown, Christmas...
- Medium + → 1-2 g/L → Brown, porter, stout...

For any work with granulars, sticks, staves... but also blends, contact us for an offer adapted to your desires.

\*Data for information only: carry out tests to determine the optimal dose and contact time for each beer.

### Dosage & use:

**Dose:** Between 1 and 4 g/L\* (depending on the contact time and expected objectives).

**Time of application:** On cold beer

### Packaging:

- Chips: 12 kg bag - 2 x 6 kg infusion nets
- Oak Kit: 1 sample of each reference of approximately 50 g, an explanatory leaflet and 2 tasting follow-up sheets.

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

**Brewline®**

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