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Wood chips for spirits and beer

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- from the wood of bourbon oak barrels, the cherry tree, the sweet chestnut and the robinia tree -

Technical information and instructions for use

Application purpose:
The aroma of exceptional beverages and luxury foods can benefit from **toasted wood chips of special origin.** They give your spirits, craft and home-brewed beers a special subtlety and complexity. In addition to this clear influence on the aromatic expression, they can also have an elegant effect on the color. Information on our **"simple chips", cubes, blocks and staves made from French or American oak in various toasting** levels for flavoring wines and spirits can be found in our separate product information "Wood products made from oak".

Admission:
Regulation (EU) No. 2019/787 allows the use of wood products in the production of alcoholic beverages under the designation "spirit drinks". This gives scope for the use of different types of wood, their toasting, but also their shape (barrels, staves or chips).
It should be noted that the use of wood chips does not replace the obligation to mature certain categories of spirits (e.g. whisky, brandy) in wooden barrels or to flavor them with chips only in the form of their extract in distillate. Beer brewed in accordance with the German Purity Law may not be flavored with wood chips.

Origin and production:
All our **wooden products** are produced by Arômbois in Gagnac-sur-Cère, France, and are exclusively represented by Schliessmann in the German-speaking parts of Europe.

Our **"Brew'Oak" chips** are made from American oak barrels that were previously used to mature bourbon whiskey. These barrels are dismantled, the staves cut into chips and toasted.

The **wood chips made from cherry, sweet chestnut and robinia ("acacia")** are produced from new, seasoned wood in cooper quality that contains neither bark nor sapwood. The wood is not subjected to any chemical, enzymatic or ionizing treatment. The quality of the wood is analyzed and traceability is guaranteed at all stages of the manufacturing process.

All the **special wood chips** described in this product information are available in the following sizes, usually referred to as "Chips M(edium)":

[mm]	Length	Width	Thick
Chips **M**	*10-12*	*5-8*	*2-5*

While the cherry, sweet chestnut and robinia potato chips are only available in the medium toast level, we offer **"Brew'Oak"** in medium (**"fresh"**) and strong (**"sweet"**) roasting.

Sensory profiles:
The following information is based on our many years of practical experience, according to which the maturation of excellent quality beers and spirits has been supported or nuanced with chips.

"Brew'Oak" wood chips convey a subtle blend of subtlety, complexity and originality. The sharp **"Sweet"** toast brings pronounced aromas of vanilla and roasted coffee. The medium toast **"Fresh"** leads to more subtle and lighter notes of coconut and flowers.

Wood chips made from acacia provide spicy, fruity, slightly smoky aromas and a yellow color. Cherry **wood chips impart floral**, caramel-like aromas and a brownish color. **Wood chips made from sweet** chestnut have a fine tannin structure, a vanilla-like aroma and an orange-reddish color.

Application:
Wood chips can be added directly. The large contact surface between the wood and the beverage accelerates extraction. The use of an extraction aid (cotton filter bag, barrique sock or stainless steel infusion tube), on the other hand, makes it easier to control the treatment because it allows the chips to be removed promptly at the end of the extraction period, which is considered optimal.

Dosage recommendations:
Experience has shown that wood dosages of up to 50 g/hL only strengthen the structure of the beer or spirit.
Higher dosages of up to around 200 g/hL also result in a clearly recognizable aromatization, which requires a storage period of several weeks for integration.
High dosages above 200 g/hL are reserved for spirits. They require several months to two years of maturation following treatment.

Special instructions for...

- ***Spirits***

Due to their shelf life and insensitivity to oxygen contact, spirits are very suitable for preliminary tests with a few liters of distillate, in which the selection of wood chips, their dosage and the extraction time can be perfected.
If you want to keep the possibility of a recut open, you should always treat only a partial quantity at first.
The treatment itself is either...
... with a low dosage of 100-300g chips / hL slowly during the already planned maturation period of several months of the distillate or spirit or...

... by blending the already matured spirit with a separately obtained extract, for which chips are drawn out for three weeks in 10-20 times the volume of high-proof distillate. This extract is brought to drinking strength before blending and then mixed with the spirit at a ratio of 1:100 to 1:10. Subsequent maturation for at least four weeks is recommended.

Especially after high-dose chip treatments of more than 400g/hL, moderate oxygen contact (wooden barrel or micro-oxidation) during a maturation period of one to two years promotes the harmonization of the spirit's taste.

- ***Beers***

As with wine, experience has shown that flavoring with wood in beer is successful on the basis of a fuller body. Extract-rich, strong, dark beers are more likely to experience a flavor enhancement than light, bright beers.

Wood chips can theoretically be used in all phases of beer production. Preliminary tests are therefore more time-consuming than for spirits, but the results can be assessed earlier due to the shorter maturation period.
The following list shows the basic advantages and disadvantages:

Mashing / wort boiling:

👍 Extraction mainly of the hot water-soluble extractives of the wood;
👍 easy removal of the chips with the spent grains or lees;
👍 / 👎 short extraction time;
👎 Loss of aromas that are volatile with water vapor.

Fermentation / maturation:

👍 Slow extraction, favored by the increasing alcohol content and the fermentation carbonic acid;
👍 The gradual integration of the wood aromas into the aroma of the beer being brewed at the same time as the chips are extracted;
👍 the treatment of the maturing beer for several weeks in the (unpressurized) lager barrel by hanging the chips in a previously boiled cotton filter bag comes closest to the result of maturing in a wooden barrel and is more practicable than later in a pressurized barrel;
👎 the chips to be used must first be disinfected by soaking them in neutral alcohol at 70% vol. or by exposing them to dry heat (at approx. 125°C for 30 minutes in the oven).

Storage of wood chips:

Wood chips should be stored in a dry, odorless, dark and cool place.

Package sizes:

Brew'Oak-Fresh (No. 5144/5)
50g-Bag
400g-Bag (No. 5144/4)

Brew'Oak-Sweet (No. 5145/5)
50g-Bag
400g-Bag (No. 5145/4)

Acacia wood chips (No. 5131/3)
1kg-bag

Cherry wood chips (No. 5131/1)
1kg-bag

Chestnut wood chips (No. 5131/2)
1kg-bag