













Oak-Mor® and Oak Advantage® offer a complete line of oak adjuncts for brewing.

Application Guide

Gusmer's oak adjuncts offer the ability to supplement oak character in beer without investing in and maintaining extensive wood cooperage cellars. Our American oak lends itself perfectly to barley wines, imperial stouts or an authentic IPA. Use our French oak to provide the oak character associated with lambics, while still keeping any wild yeast or bacteria safely enclosed in a stainless steel vessel.

As a producer of granular oak and oak chips for the beverage industries for over 30 years, our commitment to quality and consistency is uncompromising. Only the highest quality American and French oak from premium heartwood qualify for our oak program. Our proprietary toasting process brings out very distinct oak attributes such as vanilla, butterscotch, clove, smoke and others. These oak adjuncts are added directly to tanks or barrels for a brief extraction period. The full flavor and aroma is typically extracted from the oak in 3-5 days. The oak can be easily removed by decanting or filtering the beer after extraction. Consistent and predictable results are the hallmark of Gusmer's oak program. Our adjuncts allow brewers more options to compliment flavors and aromas, tactile characteristics and color stabilization.



Item	Description and Dose Rates	Flavor Components
	<p>Premium Oak-Mor® American Granular Oak</p> <p>Premium Oak-Mor is made from select American white oak. This granular oak has undergone a light toasting that provides a smooth, rich flavor.</p> <p>Sack Size: 40 lbs (18.1 kg)</p>	
	<p>Toasted Oak-Mor® American Granular Oak</p> <p>Toasted Oak-Mor is sourced from select American white oak that has been processed to a medium plus toast level. This granular oak offers notes of vanilla, coconut and subtle spicy clove.</p> <p>Sack Size: 40 lbs (18.1 kg)</p>	
	<p>Oak Advantage® American Granular Oak</p> <p>This is the true alternative to toasted American barrels in a granular form. This seasoned oak has been air dried for 18 months before being granulated to a uniform particle size and toasted.</p> <p>Sack Size: 44 lbs (20 kg)</p>	
	<p>Oak Advantage® American Oak Chips</p> <p>Oak Advantage American Oak Chips can be easily managed within a stainless steel brewery environment. This oak produces flavors and aromas of vanilla and spice, with very slight coconut and butterscotch.</p> <p>Sack Size: 25 lbs (11.3 kg)</p>	
	<p>Oak Advantage® French Granular Oak</p> <p>Oak Advantage French Granular Oak is sourced from the highest quality oak in Central France. After aging for 18 months, seasoned staves are granulated to produce a uniform particle size. The oak is toasted by a unique drying process to create delicate flavors and aromas.</p> <p>Sack Size: 44 lbs (20 kg)</p>	
	<p>Oak Advantage® French Oak Chips</p> <p>Oak Advantage French Oak Chips are sourced from the highest quality oak in Central France. These oak chips come from seasoned staves which produce a clean and sophisticated oak impression that is typical of French Oak.</p> <p>Sack Size: 55 lbs (25 kg)</p>	



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