

HOLY SMOKE BBQ - RESTAURANT GRADE PREMIUM LUMP CHARCOAL MIX OAK / MAPLE, 8KG

CRAFTED FROM A MIX OF 90% OAK AND 10% MAPLE HARDWOOD,
SOURCED FROM SUSTAINABLE FORESTRY.

Our lump charcoal burns clean, kicks out serious heat, and leaves you with next to no ashes. Oak brings the classic, wood-smoked grill taste, and maple levels up the flavor with a subtle, sweet kick.

- EASY TO LIGHT - BURNS CLEAN
- RESTAURANT GRADE QUALITY, MADE IN EUROPE
- NO CHEMICALS - 100% NATURAL
- PERFECT FOR LONG LOW AND SLOW COOKING OR BLAZING HOT GRILLING
- FSC CERTIFIED
- 8 KG BAGS

Best use... AUTHENTIC AMERICAN BBQ
Flavor... SMOKY OAK WITH A HINT OF SWEETNESS

