



Northeast Brewers Alliance Club Barrel-Aging Program

Northeast Brewers Alliance

Why do we have a Club Barrel Program?

A club barrel program allows us to explore an area of brewing typically reserved for commercial breweries, and to produce unique, interesting, and world-class beer.

- Easier as a group to fill a barrel
- Spreads out the cost, time, effort of the barrel
- Allows one brewer to be in many barrels
- Great club benefit and super fun



Organizational Management

How we operate the program

- Barrel Committee
- Periodic Evaluation
- Tracking
 - Spreadsheets
 - Recipes
 - Dates
 - Commitments
- Communication
 - Email Distribution
 - Announcements at meeting



Barrel Procurement

Where did we get our barrels?

- Local/Regional Breweries
 - Town Hall - H.O.B.O.
 - Goose Island - Buffalo Trace
 - Barrel Theory - Four Roses
- Liquor Stores
 - Ace Spirits - George Dickle
- Friends
 - Casey Holley - Red Wine French Oak
 - Check out Chop and Brew Ep #7



Recipe Development

How we come up with recipes

- Tasting Sessions
 - Recipe building from tasting
- Collaborative Recipe Sessions
 - Known good base recipes modified
- Sourcing Recipes
 - Other brewer recipes / NHC winners
- Test Batches
 - Experiment with oak cubes and spirals



Filling Barrels

What is the procedure?

- Time commitment
 - 2-3 hours per barrel
 - Show up on time
- Beer Transport
 - Bring bright beer in keg/bucket - no glass
 - Clearly mark your equipment
 - Bring sour vessels for sour beer
 - Kegs are great
- Quality control
 - The two thumbs down rule
- Have fun



HOB0 Barrel Fill
February 2019



Barrel “Science” - Know your barrel

What is happening inside the barrel?

- Char
 - Coconut, Smoke, Caramel
- Toast
 - Vanilla, Cinnamon, Almond
- Tannins
- Temperature
- Oxygen
- Time



Emptying Barrels

How do we get the beer out?

- Gas Racking Tool X2
- Rinsing Tool
- Empty/Refill on same day
- Kegs are great



Packaging your Barrel-aged Beers

- Keg vs. Bottle
- Bottling basics
 - Adding neutral yeast



What beer is where currently?

- H.O.B.O. - H.O.B.O.
- Red Wine French Oak
 - 1: Red Sour
 - 2: Pale Sour
 - 3: Red Sour
 - 4: Pale Sour
- Buffalo Trace - Empty
- George Dickle - Sour Brown
- Four Roses
 - 7: English Barleywine
 - 8: American Barleywine



Thank you!





Questions...and answers?