# Nordeast Brewers Alliance Club Barrel-Aging Program

#### 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



### Organizational Management

	A	В	С	D	E	F	G	н	1	J	К	L	M	N
1				Brewer					Original Gravity			Drop Off Confirmation	Status	Est ABV
2	Grains			Aaron	12/2/2018			5.5					In the Barrel	
3	20 lbs	2-Row		Adrian	11/28/2018	10	1.085	5.4				Yes I will be there	In the Barrel	
4		Bonlander Munic	3	lan	11/28/2018	see Chris		4.5			1.046	No I will make arrangements *	In the Barrel	
5	1.25 lbs	UK Chocolate	4	Matt	11/7/2018	11.5	1.055	5	1.126	1.039		No I will make arrangements *		
6	1.25 lbs	Crystal 60	5	Chris	11/28/2018	16	1.090	4.5	1.141	1.046	1.046	Yes I will be there	In the Barrel	15.02%
7	1.25 lbs	UK Roasted Barl	6	Steve & Erin	11/4/2018			5.5	1.100	1.024	1.024	Yes I will be there	In the Barrel	11.05%
8	1 lbs	Blackprinz	7	Steve	11/4/2018	10.5	1.075	5	1.145	1.042	1.042	Yes I will be there	In the Barrel	16.32%
9			8	Christopher	11/11/2018	10	1.079	5.25	1.144	1.039	1.039	Yes I will be there	In the Barrel	16.57%
10			9	Tyler	11/3/2018	13		7	1.105	1.016	1.016	Yes I will be there	In the Barrel	12.93%
11			10	Paul	11/6/2018			5.5	1.125	1.036	1.036	Yes I will be there	In the Barrel	13.59%
12								53.15	1.129	1.037	1.037			14.16%
13	Hops													
14	1.5 oz	Millenium @60												
15	1.0 oz	Millenium @30												
16														
17														
18														
19	Yeast													
20		155												
21		180												
22		63												
23		76												
24		1.14												
25	FG	1.02X												
26	% ABV	15.x%												

#### **Barrel Procurement**

Where did we get out 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

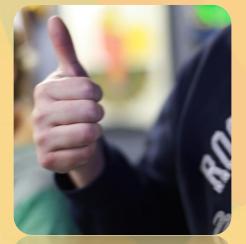
- Tasting Sessions
  - Recipe building from tasting
- Collaborative Recipe Sessions
  - Known good base recipes modified
- Sourcing Recipes
  - Other brewer recipes / NHC winners
- Test Batches
  - Experiment with oak cubes and spirals



#### 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







# 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?