

Founder's Brewing Co: The Shenanigans of Barrel Aging



Brewed for us.

Introduction!

FBC Barrel aging program began with one bourbon barrel in 2002 or 2003...

We currently have 4000(ish) full as we speak, and have emptied 5000(ish) in the last 10 (or 11) years.



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What kind of barrels you suckas used?

- Bourbon
- Rye Whiskey
- Whiskey (corn & wheat)
- SZRP
- Brandy
- Sherry
- Tequila (more like PUKE-quila)
- Wine



Why go through all of the trouble?

- The **FLAVAs**:
 - BOOZE:
 - Remnants of the liquid that was in the barrels when we got them.
 - We leech alcohol from the wood of the barrel, adds ~1% ABV to our beer.
 - WOOD:
 - We get both aroma and flavor.
 - Adds *roundness* to the mouth feel.



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Everything should be barrel aged!

To be honest, it is a huge pain in the ass.

But...

The end result tastes pretty freakin awesome.



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How to decide WHAT to age...

- Some beers suggest themselves: great stout says “Barrel Me.”
- Some are experiments (created out of necessity): Backwoods Bastard.
- The higher the ABV, the better:
 - More effective draw of flavor from the wood of the barrel
 - Helps with longer aging stability



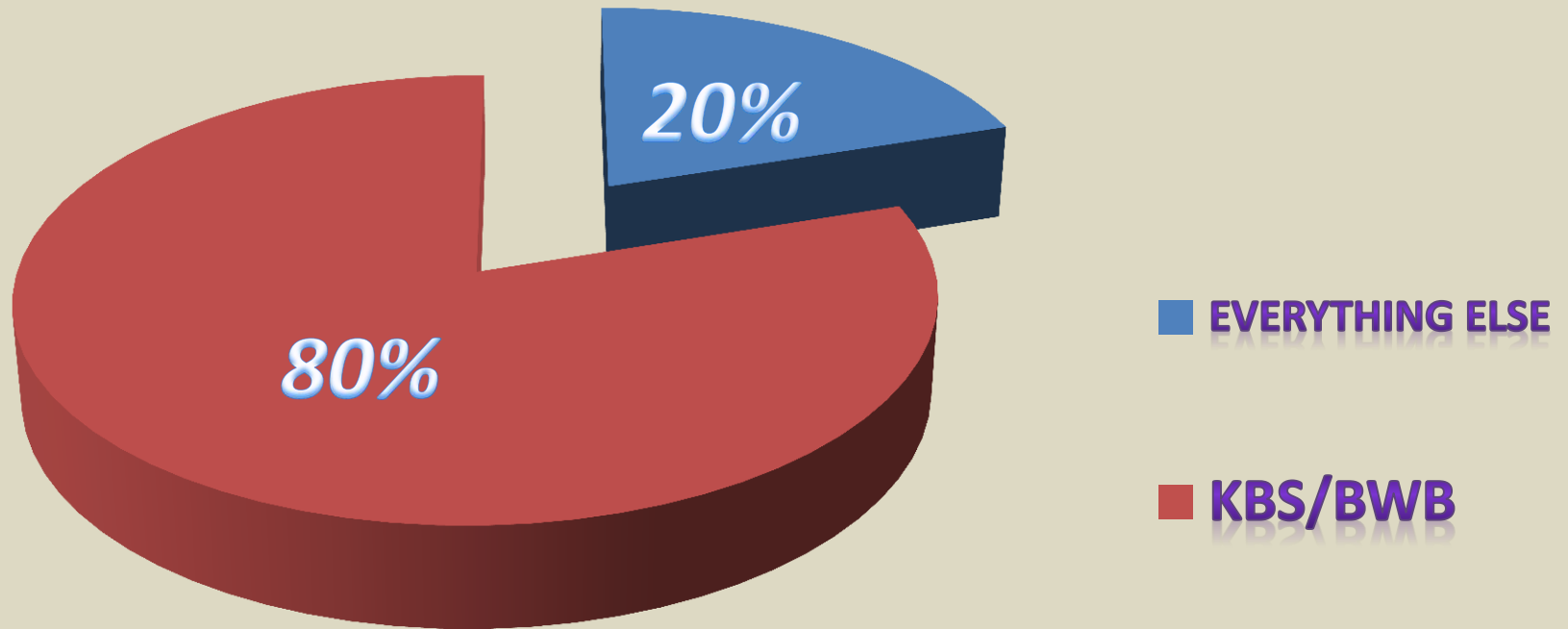
Beers/Brands

- Yearly: Backwoods Bastard, KBS, various secret things...
- Special TR only/Back Stage Series (retail releases): CBS, Better Half, Bolt Cutter, Black Biscuit, Doom, Newaygo County Cherry, Cashew Mountain Brown, Looking Glass, Nemesis 2009, Barrel Aged Spite, Panther Cub, Honey Stuff, Barrel Aged Red's Rye, Boyl'R'Mayk'R...



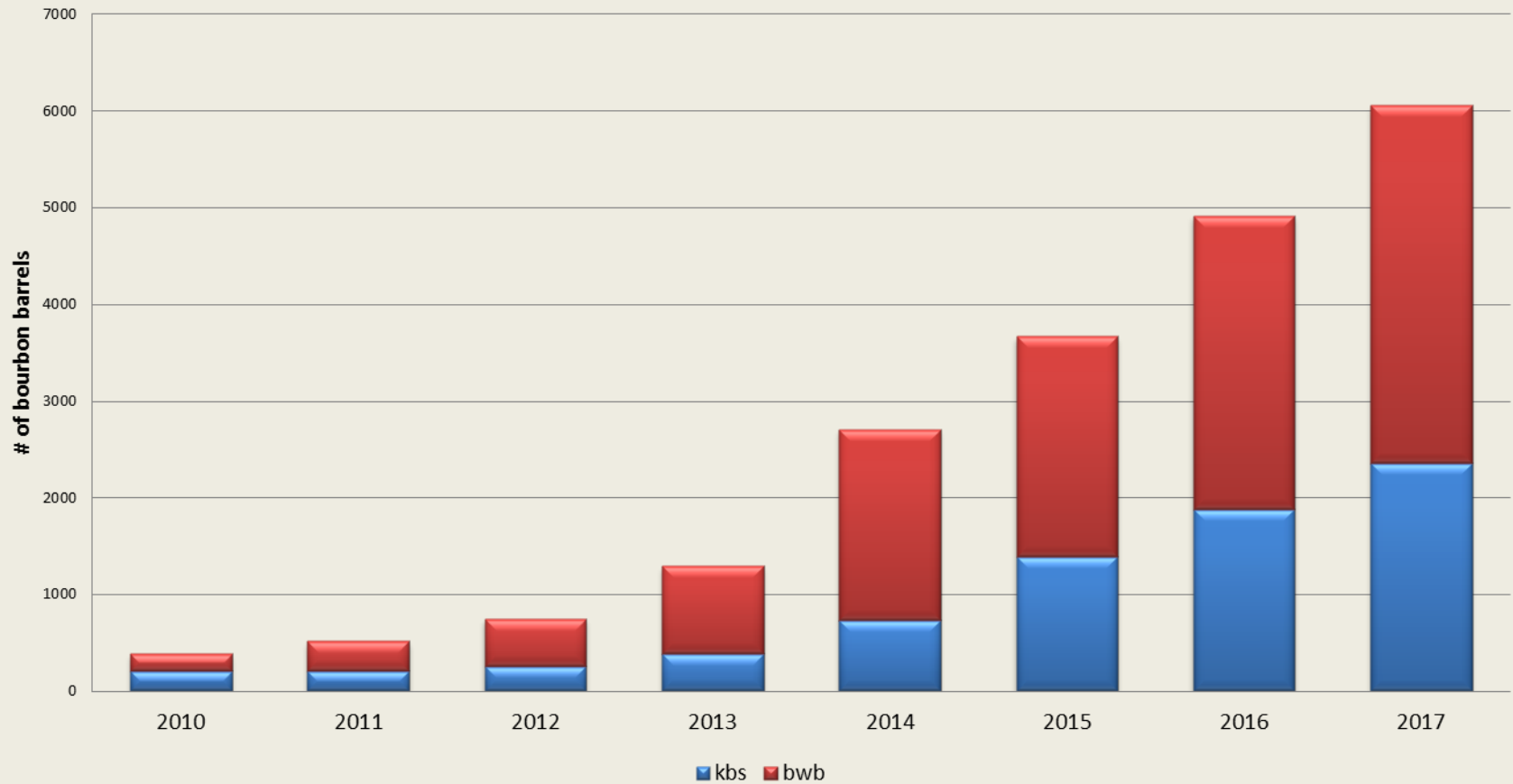
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All of this time and no pie charts...



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what's the FUTUREMAN, man?



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Nerds love “rare” beer.

KBSWEEK

FOUNDERS BREWING CO.
MARCH 22, 2014



Brewed for us.

Founders Barrel Aging Process Overview

- 1 Brew and allow it to run through Secondary Fermentation.
- 2 Rack into Wood Barrels.
- 3 Stow away for 6 – 13 months.
- 4 Rack back into Second-Secondary Fermenter - tasting every single barrel in the process.
- 5 Rack to Bright.
- 6 Package.



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Filling Barrels

- Sanitation cannot be overlooked, it IS critical!
 - Barrels often arrive dry and dirty.
 - Soaking barrels with water 12-24 hours prior to filling helps.
- Empty Wood barrels must be purged of O₂ prior to filling!
- Beer is moved with positive CO₂ pressure from tank.
- Flow rate ranges from 4-20 gpm to avoid foam up and splashing.



White hot fillin' action!



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Patience is key.

The beer will tell you when it is ready.

Seriously.



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Emptying Barrels.... More fun than a sharp stick in the eye!



1st things First... *gotta* take a sample

- Every barrel must be sampled to ensure appropriate flavor and maturation.
- One infected barrel could ruin an entire batch!

- SNACKS
(ARE KEY)



Emptying Barrels

- Destination Bright tank or fermenter?
 - Some beers can rack directly in a bright tank for carbonation, others may need time in a fermenter first.
- In any case, the designated tank must be cleaned, sanitized and purged of O₂ in advance!





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Emptying barrels

- Barrels are emptied via pumps and counter pressure.
- Flow rates range from 15-25 gpm to maintain positive pressure within barrels.
- Extra precaution must be taken so barrels neither vacuum nor explode!
 - Better use a pressure gauge on that rig!



Seriously - barrels DO explode.



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The Mines – Our Secret Location...

- ‘Ye olde’ gypsum mines!
- 100 feet UNDER THE EARTH!
- Temperature and humidity stay constant.
- Visually a lot of fun!

- No, I will not take you down there. Sorry.





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Did you consult the list?

- It is very dark underground when the lights go out.



Trip to the mines equipment checklist, fool!

1. Filth bucket/clean bucket
2. Sample glasses/jars
3. Spray bottles – CS199 +H2O (rinse)
4. Thief
5. Claw hammer, screw driver, mallet
6. Extra bungis (keep DRY)
7. Gloves
8. Towels
9. Sharpie/pen etc.
10. Jacket/sweater/muffler/scarf



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How do you tell what's what?



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Founders Barrel Aging: The Labels

10-24-11



kaiser
curmudgeon

kaiser curmudgeon

have you ever seen the movie 'houseboat' starring sophia loren and carey grant? here's the premise: carey grant is a widower. moves on to a houseboat with his kids. Sophia Loren is hired to take care of the kids/houseboat. Carey Grant does his best not to 'fall' for his nanny. He is also insulted when people insinuate that he is having an affair. She threatens to leave. he caves and decides "yes, alright. i suppose you are wonderful. Let's get hitched and all that." **BRILLIANT.**



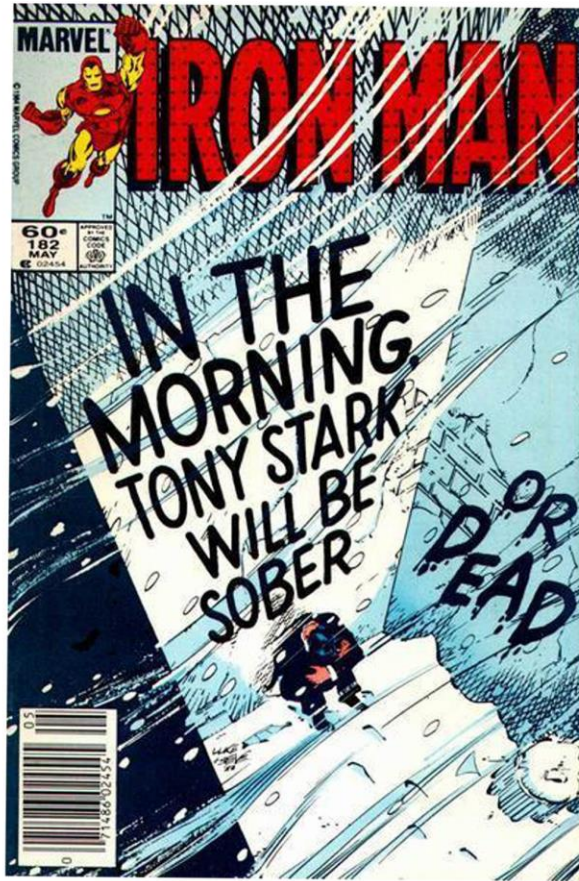
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Founders Barrel Aging: The Labels



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Founders Barrel Aging: The Labels



bwb code
STARK
filled 04.13.10
bwb 1-65



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Founders Barrel Aging: The Labels



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Founders Barrel Aging: The Labels



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Founders Barrel Aging: The Labels

KBS '13
barrelled 01.18.12



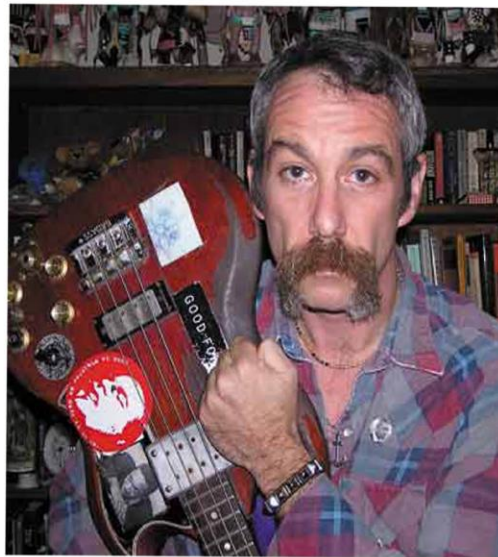
kbs 0131-384
code FREDDIE



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Founders Barrel Aging: The Labels

KBS 2112



kbs1-30


barrelled 02.15.11

code:

WATT

(19 YR)

Founders Barrel Aging: The Labels



project XVI
(XVI 1-344+2-345) (barrelled 092812)

Founders
Brewing
Since 1997
GRAND RAPIDS, MICHIGAN

Jules: Nobody's gonna hurt anybody. We're gonna be like three little Fonzie's here. And what's Fonzie like? Come on Yolanda what's Fonzie like?
Yolanda: Cool?



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Founders Barrel Aging: The Labels



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Founders Barrel Aging: Hit or Miss

- Does it work every time? NO!
 - Some barrels don't hold liquid and they drain out!
 - Some barrels come with funky stuff that spoils the beer!
 - (that's why every single barrel is tasted before being added to the 'perfect blend')

We've had silly levels of success.

Why?



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Founders Barrel Aging: Hit or Miss

1. Start with good stuff.
 - barrels will NOT make 'bad' beer 'good' (just different).
2. Commitment to sanitation throughout the process.
3. *(only use them once)*





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