

Barrel Ageing of Beer

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The Elements of Barrel Ageing

- Barrel Selection & Condition
- BIG Rules
- What happens in the barrel?
- Storage
- Barrel Disgorging
- Barrel Aged Beer



Barrel Ageing– BIG Rules

- What type of barrel? Bourbon, Wine, Brandy etc
- Fresh wetted barrels
- Rejuvenation of Barrels
- Eliminating infection
- Reduce oxygen uptake during filling / emptying

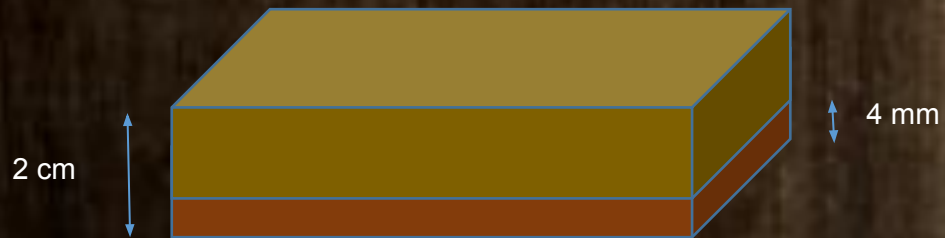




The importance of using a freshly emptied barrel

Bourbon Barrel Volume	200 L
Inner surface area	2 m ²
Stave saturation depth	0.4 cm
Spirit hold-up volume	6 litres

Atmosphere



Spirit

Model of stave.

Barrel Filling at our Kentucky Brewery



Barrel Filling Nozzle



What happens in the barrel?

The barrel gives;

- Previous spirit,
- Wood & vanillin flavours,
- Colour, haze and alcohol.
- Oxygen reactions
- Infection if done incorrectly!

The barrel takes away;

- Charred wood (charcoal) adsorbs flavours
- Volatiles lost through wood

How long in barrel?



Filling, Storage & Disgorging

Filling

- CO₂ purge
- Filling lance
- Avoid oxygen pick-up
- Brim fill
- Bung or Airlock

Storage

- Cold or cool
- Avoid sunlight
- 2 weeks to 2 years
- No / Minimal sampling

Disgorging


- CO₂ blanketing – avoid oxygen pick-up
- Coarse filter to remove char
- Fine filter - optional



Barrel Aged Beer

- Premium / Super Premium
- Higher Alcohol generally
- Full Complex Special Flavour
- Small Batch Special Releases
- Not easy to scale up
- Quality & Consistency has to be actively managed



A glass of beer with a thick head of foam sits on a wooden surface next to a large, circular wooden barrel head. The background is a dark, textured wooden wall. The scene is lit with warm, low-key lighting, creating a cozy and rustic atmosphere.

Thank
you