

For Serial# 2016-001 to 100:

VERTICAL TASTING

- 1) "BBA05" GOLD FOIL CLOSURE: This is our Brewers Special Brown Ale, Bourbon Barrel Aged (BBA) in Woodford Reserve Bourbon Barrels as follows:
  - a. Source beer and blend was
    - i. 4x52gal Lot# BA57 (brewed on 12/02/14) - 1st use barrels were filled on 12/16/14: Resting period: 6 months 3 weeks
    - ii. 4x52gal Lot# BA55 (brewed on 9/30/14) - 2nd use barrels were filled on 10/27/14: Resting period: 8.5 months
    - iii. 300 Litres Lot# BA63 (brewed on 6/18/15) - fresh beer
  - b. The beers were blended together from the bourbon barrels on 7/9/15 and bottled on July 17th, 2015.
  - c. Total production was 15 US barrels and of this a total of 90 cases of 22oz were bottled. These 100 units are the last bottles in existence!
- 2) "BBA06" GOLD WAX CLOSURE: This is our Brewers Special Brown Ale, Bourbon Barrel Aged (BBA) in Woodford Reserve Bourbon Barrels as follows:
  - a. Source beer and blend was
    - i. 7x52gal Lot# BA64 (brewed on 7/07/15) - 1st use barrels were filled on 7/22/15: Resting period: 8 months 3 weeks
    - ii. 1x52gal Lot# BA63 (brewed on 6/18/15) - 1st use barrels were filled on 7/09/15: Resting period: 9 months 1 week
    - iii. 4x52gal Lot# BA63 (brewed on 6/18/15) - 2nd use barrels were filled on 7/09/15: Resting period: 9 months 1 week
    - iv. 3x52gal Lot# BA63 (brewed on 6/18/15) - 3rd use barrels were filled on 7/09/15: Resting period: 9 months 1 week
  - b. The beers were blended together from the bourbon barrels on 4/14/16 and bottled on April 18th, 2016.
  - c. Total production was 23.4 US barrels and of this a total of 90 cases of 22oz were bottled.
- 3) "BBA07" GREEN WAX CLOSURE: This is our Brewers Special Brown Ale Bourbon, Barrel Aged (BBA) in Woodford Reserve Bourbon Barrels as follows:
  - a. Source beer and blend was
    - i. 6x52gal Lot# BA74 (brewed on 5/24/16) - 1st use barrels were filled on 6/20/16: Resting period: 4 months 2.5 weeks
    - ii. 2x52gal Lot# BA75 (brewed on 6/07/16) - 1st use barrels were filled on 6/30/16: Resting period: 4 months 1 week
    - iii. 8x52gal Lot# BA72 (brewed on 3/22/16) - 2nd use barrels were filled on 4/14/16: Resting period: 7 months 3 weeks
  - b. The beers were blended together from the bourbon barrels on 11/07/16 and bottled on November 10th, 2016.
  - c. Total production was 25 US barrels and of this a total of 90 cases of 22oz were bottled.
- 4) "BAZ02" GOLD WAX CLOSURE: This is our ZUMBAR Chocolate Coffee Imperial Stout, Bourbon Barrel Aged (BBA) in Heaven Hill Bourbon Barrels as follows:
  - a. Source beer and blend was
    - i. 8x52gal Lot# ZS32 (brewed on 2/02/16) - 1st use barrels were filled on 2/29/16: Resting period: 8 months
    - ii. 3x52gal Lot# ZS30 (brewed on 12/17/15) - 2nd use barrels were filled on 1/12/16: Resting period: 9 months 2.5 weeks
  - b. The beers were blended together from the bourbon barrels on 10/31/16 and bottled on November 3rd, 2016.
  - c. Total production was 17 US barrels and of this a total of 90 cases of 22oz were bottled.



Hopefully this information helps you to understand the complexity of the flavors in the beers as you enjoy them.

We encourage you to take your own tasting notes to compare the vertical tasting of Barrel Aged Brown Ale.

With each vintage we have used a variety of blending techniques to extract different flavor profiles from the beer. Hopefully this is evident in the range of experiences you can expect from each bottle.

As you can see, we tend to rest the beer in second use barrels longer than the first use, this helps to extract oak, vanilla and tannins from the wood. In the first use barrels, we get most of the bourbon flavor.

The barrels are all stored in a variety of locations around the brewery where space permits and so are subject to fluctuating ambient conditions. We think this adds a degree of variability to the barrel aging process that is out of our control and so subject to the vagaries of chance, adding a potential element of surprise to the final product. In future, most if not all barrels will be stored in the same location and so the environment variable will also be controlled somewhat more.