

**AABG SAURY BARREL AT BUTLER RESIDENCE**  
**BELGIAN GOLDEN FILL, MARCH 2011**

Brewer	Date added	Est. Gallons	OG	FG	Notes
Aimee Richard	2/27/11	5	1.068	1.025	very fruity/cidery, grapey, yeasty, hints of malt
Alex Pettit	2/27/11	5	1.072	1.022	clean, yeasty, bubblegum esters, hints of tartness already?
Arnold Neitzke	2/27/11	5	1.088	1.040	very sweet but clean, some fruity character developing
Aron Butler	2/27/11	5	1.063	1.008	clean, dry, bubblegummy esters and phenolic spice
Chuck Warpehoski	2/27/11	5	1.072	1.032	fruity, sweet, malty, yeasty
Dave Olds / Tony Collins #1	2/27/11	5	1.088	1.030	sweet, clean, fruity, a bit yeasty
Dave Olds / Tony Collins #2	2/27/11	5	1.088	1.030	similar to keg #1
Justin Scanlon	2/27/11	5	1.083	1.009	fruity esters, some yeast/alcohol spice, dry
Mark Zadvinskis #1	2/27/11	5	1.070	1.003	dry, fruity esters, some alcohol spice/warmth at end
Mark Zadvinskis #2	2/27/11	5	1.070	1.005	similar to keg #1
Sam Firke	2/27/11	5	1.081	1.013	clean, malty, nice bubblegum esters,
Tim Wheeler	2/27/11	5	1.093	1.015	malty, fruity, some alcohol/solvent heat (used 4%AA hops)
<b>TOTALS</b>		60	1.078	1.020	

Blue values for weights and gravities were measurements, black were calculated, gray were assumptions.

Barrel is marked "Saury France M+ ". Before our beer, it held red wine at 2 Lads Winery, Traverse City, Michigan.

This is the first batch to use this barrel.

*Table last updated 2/27/11*

Other updates:

A sample pulled around 4/6/11 showed gravity of 1.010, flavor and aroma dominated by honey/fruity sweetness, and minimal barrel character other than a bit of oak.

A sample pulled 5/13/11 showed gravity of 1.010, flavor and aroma dominated by honey/fruity sweetness, now with hints of tartness and other barrel characters beginning to develop. Apparently JP Oro spends about 3 months in barrels, but we can assume those are previously inoculated.

A sample pulled 6/21/11 showed gravity of 1.003. Aroma is very mild, hints of sweetness, acid, faint barrel character. Flavor is also very mild, showing moderate tartness, including some acetic, with hints of barrel character. Finish includes some alcohol heat/spice, but seems very clean and simple for a barrel beer of 10% abv.

A sample was pulled 7/16/11 for the BeerBQ, but gravity was not measured. Pellicle was lumpy and dusty looking. Beer was slightly cloudy. Significant barrel character developing now, including some mixed lactic and acetic tartness. Tasters at the meeting thought it was time to start planning the replacement batch.

Barrel was emptied on 9/25/11, with investors receiving 4.5 gals each. Tasters noted nice oak and funk characters, with moderate tartness in the mouth and throat. Some yeast/pellicle/dregs were saved in a handful of sanitized WL tubes and distributed to attendees who were interested.

**AABG SAURY BARREL AT BUTLER RESIDENCE  
WHEAT SAISON FILL, SEPTEMBER 2011**

Brewer	Date added	Est. Gallons	OG	FG	Notes
Dave Olds	9/25/11	5	1.057	1.005	
Tony Collins	9/25/11	5	1.046	1.008	
Mark Zadvinskis #1	9/25/11	5	1.042	1.007	wheaty/yeasty
Mark Zadvinskis #2	9/25/11	5	1.042	1.007	
Tim Wheeler	9/25/11	5	1.044	1.010	
Arnold Neitzke	9/25/11	5	1.053	1.013	(brewed with Justin)
Justin Scanlon	9/25/11	5	1.053	1.013	(brewed with Arnold)
Warren Widmayer	9/25/11	5	1.056	1.010	
Sam Firke	9/25/11	5		1.018	sweet, worty
Alex Pettit	9/25/11	5		1.008	
Chuck Warpehoski	9/25/11	5		1.007	
Aron Butler	9/25/11	5	1.049	1.007	
<b>TOTALS</b>		60		<b>1.009</b>	

Blue values for weights and gravities were measurements, black were calculated, gray were assumptions.  
Barrel is marked "Saury France M+ ". Before our beer, it held red wine at 2 Lads Winery, Traverse City, Michigan.  
This is the second batch of beer to use this barrel.

*Table last updated 9/25/11*

Other updates:

At the time of filling, beers were tasted in more of a thumbs-up or down manner; detailed tasting notes were not taken.  
Thiefed gravity sample was not taken after fill. Calculated figure was quite accurate on previous fills.