

AABG WINE BARREL - FLANDERS RED FILL - 21 AUGUST 2010

Brewer	Date added	Est. Gallons	OG	FG	Notes
Mark Zadvinskis	8/21/10	5	1.060	1.009	dry, somewhat tart; hints of chocolate or light roasty notes
Phil Wilcox	8/21/10	5	1.052	1.012	spicy, malty, a little sweet, slightly tart, citrus notes
Justin Scanlon	8/21/10	5	1.052	1.015	same wort as Phil; slightly tart
Randy deBeauclair	8/21/10	5	1.062	1.020	cherry tartness, slightly sweet
Chris Frey	8/21/10	5	1.062	1.010	slight diacetyl, mildly tart, malty
Dave Olds	8/21/10	5			hints of sulfur/fecal in nose, relatively sweet but hop bitterness too
Jeff Renner	8/21/10	5	1.062	1.021	diacetyl, sweet, hardly any tartness evident, nice style aroma character
Alex Pettit	8/21/10	5	1.062	1.022	spicy phenolic, plastic phenolic, fairly smooth compared to others (?)
Rankerts	8/21/10	5	1.064	1.018	dusty/roasty
Ross Smith	8/21/10	5			sourkraut, fecal/outhouse, some baked bread, hints of nutmeg or other spice, little tartness
Roger Burns	8/21/10	5			grainy, sweet, little to no acidity, some hops or similar herbal spice in nose, milder than others
Mike O'Brien	8/21/10	5			very sweet, toasted marshmallow, (sample was very yeasty)
Tim Wheeler	11/7/10	3			
TOTALS		63			

After fill, gravity was measured as 1.018 in a sample thieved from the barrel.

Barrel was made by Radoux, marked 2007 M. It was purchased by AABG from 2 Lads Winery, Traverse City, Michigan, where it held Cabernet Franc. After purchase from 2 Lads, it held a batch of AABG saison for four months before filling with this FR.

Last updated 11/7/2010