

## AABG WINE BARREL - SAISON FILL - APRIL 2010

Brewer	Date added	Est. Gallons	OG	FG	Notes
Alex & Claudia Pettit	4/19/10	5	1.052	1.018	(no notes recorded)
Aron Butler	4/19/10	5	1.051	1.016	(no notes recorded)
Chris Frey	4/19/10	5	1.052	1.018	bready flavor, spicy, light body
Jim Dusseau	4/19/10	5	1.044	1.012	spice/clove aroma (appropriate), lighter body consistent with OG
Justin Scanlon	4/19/10	5	1.053	1.018	floral aroma, slightly yeasty flavor, a tad drier
Randy deBeauclair	4/19/10	5		1.026	(brewed with Mike; no tasting notes recorded)
Mark Zadvinskis #1	4/20/10	5	1.052	1.012	(no notes recorded)
Mark Zadvinskis #2	4/21/10	2	1.052	1.012	(no notes recorded)
Mike O'Brien #1	4/20/10	5		1.026	(pin-lock kegs; no gravities, keg weights, or tasing notes recorded)
Mike O'Brien #2	4/20/10	5		1.026	(pin-lock kegs; no gravities, keg weights, or tasing notes recorded)
Mike O'Brien #3	4/20/10	5		1.026	(pin-lock kegs; no gravities, keg weights, or tasing notes recorded)
Chuck Warpehoski	4/20/10	5	1.049	1.014	(no notes recorded)
Phil Wilcox #1 (ball)	4/21/10	5		1.016	good saison character, light body
Phil Wilcox #2 (pin)	4/21/10	3		1.016	above + slight over-ripe fruit/oxidation (PW noted "oxidized?" on keg)
<b>TOTALS</b>		<b>65</b>		<b>1.018</b>	

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

Barrel was made by Radoux, marked "Tradition Radoux French Oak M+ 2007". Before our beer, it held Cabernet Franc at 2 Lads Winery, Traverse City, Michigan.

Last updated 8/12/10

based on keg weights in lbs			
full	empty	delta	calc'd gals
48.69	9.27	39.41	4.7
48.88	8.13	40.75	4.8
51.56	9.27	42.29	5.0
48.63	9.75	38.88	4.6
45.94	9.27	36.66	4.3
51.00	9.27	41.73	4.9
36.00	8.22	27.78	3.3
25.19	18.94	6.25	0.7
			4.5
			4.5
			4.5
45.25	9.00	36.25	4.3
42.13	10.13	32.00	3.8
43.88	11.81	32.06	3.8
			57.7

8.33 = density of water at 68F (lbs/gal)

9.27 = est weight of typical empty corny keg (lbs)

59.4 = est volume in gals of Bordeaux bbl (225L)

1.7 = est remaining volume in bbl (gals)