

# WBB Barrel Program

*The Club Barrel Program is only available to paid Winnipeg Brew Bombers Members*

## Co-operative Model:

Borrowers divide the cost of the barrel (\$320) amongst themselves, and each pay WBB Executive their portion. It is like a damage deposit. Once they return it, they get their deposit minus the maintenance fee (\$40).

*Example:* 4 people use the barrel. They give \$80 per person. When they return the barrel, they get \$70 of their deposit back.

PER PERSON	1 Person	2 People	3 People	4 People	5 People
Shares Paid	\$320	\$160	\$106.67	\$80	\$64
Maintenance Fee Retained	\$40	\$20	\$13.33	\$10	\$8
Shares Returned	\$280	\$140	\$93.33	\$70	\$56

## Maintenance Fee Per Use:

Assuming we can get 8 uses out of the barrel, then a \$40 maintenance fee per use should be sufficient to allow us to purchase a new barrel.

## Rental time:

The length of time the barrel can be used depends on the number of batches that have been aged in it previously.

Batch #	Max Duration of Ageing
1	2
2	2
3	3
4	4
5	4
6	5
7	6
8	6

## Barrel Lifespan:

Good for 8 uses. It takes 2-3 months at first, then 6 months toward end of barrel's life. Toward end of barrels life, you can soak the inside with whiskey or bourbon (for example), which helps extract deeper into the wood. Make sure you are swishing it around to sanitize barrel as you go. Minimum 3 liters of alcohol. After 8<sup>th</sup> use, it becomes an ornament.

**Kit Equipment List:**

- barrel w/bung, spout, stand
- airlock/rubber bung
- wax/vegetable oil
- bin

**Storage:**

-Barrel should be stored at around 15-16 degrees Celsius. It should not be stored below 2 degrees or above 18 degrees.

-Humidity: Ideally it would be cellared. If you do not have a cellar, it should be stored in a cool room that is not too humid and not too dry. Do not have a dehumidifier in the room.

**Cleaning Barrel:**

Rinse until water runs clean. Fill with hot water and baking soda, swish around for 30 minutes. Dump out water and then fill with water until next use. Use painter's tape to write date refilled with water after baking soda wash.

**Leaking Barrel:**

Apply 50/50 beeswax/vegetable oil blend but only when leaky area is dry.

**Short Term Storage of Barrel:**

-If water is in barrel for over one month, dump the water and do baking soda wash, and fill with water again. Always mark the date of last water refill.

**Long Term Storage of Barrel:**

-Remove bung and spout and let dry out completely. When it is totally dry, plastic wrap barrel, wooden bung and spout.

**Warnings:**

- Do not use Campden tablets. It will make the barrel leak.
- Do not ferment in barrel, it is only for aging after fermentation is done.
- Ambient temperature must not be over 18 C or below 2 C.
- Only use Starsan to spray bung, spout opening. Do not use on inside of barrel.
- Allergens: Avoid using common allergens such as nuts. To be safe, perhaps wait until after aging to add additional flavorings.

## RULES:

1. The club barrel is for personal, family or household purposes and should be used for the purpose of ageing beer, cider, and mead only.
2. Wild yeasts are prohibited.
3. The barrel is to be used in a careful and respectful manner.
4. The barrel must be returned:
  - Undamaged.
  - With all parts included.
  - Cleaned and sanitized.