



# A Collaborative Opportunity to Create Your Own Aslin Barrel-Aged Stout

## Aslin Barrel Select

**We're excited to present you with an amazing opportunity to purchase your own Barrel of your very own proprietary stout, aged by Aslin in our Barrel House, complete with your own adjunct recipe, name, and packaging option.**

**This unique experience comes with a fully collaborative effort, working with the Aslin Team, Kai and Andrew, during the 2-5 month process that will result in your custom Aslin Barrel-Aged Stout.**



**We feel this unique and personal experience is an amazing opportunity that allows us to work side by side with you on creating a truly unique, exclusive, and one-of-kind Aslin beer. Whether it's a group of friends creating their bucket-list beer, a corporate gift or staff collective, or an unprecedented opportunity to raffle and raise money for charity, this program offers value far beyond just the end result of the delicious beer that YOU helped create.**

**To get it all started, fill out our intake form to request your spot in this popular program. Spots will fill up on a first-come, first-serve basis. Then you'll meet with either owner, Kai or Andrew, at your convenience in our Alexandria taproom and work with them on making your unique recipe.**

**Once your recipe is defined, we will hand-select four barrels for you to taste, which will continue to age in our Barrel House in Alexandria until ready.**

**You will be kept abreast of developments as your beer matures, takes on the character of the barrel, and has your specified adjuncts added.**

**Among the choices for your beer's recipe are...**

- Adjuncts you would like to add: Cocoa nibs, Chocolate, Coconut, Ginger, Cinnamon, Raspberry, and more. The options are pretty much unlimited.**
- We will offer a variety of hand-selected barrels currently within our barrel library for you to pick from, subject to availability.**

**\*Note: if you wish to specify the type of barrel you want to use then the process will take 16-20 months and a separate consultation will be set up.**



**When the day finally comes and your stout is ready, it will be bottled and labeled in our Alexandria Brewery, with the name you have chosen. As this is your creation, you are welcome to join in at any of these stages! About a two to five months from now, you will receive bottles of your very own, one-of-a-kind, Barrel-Aged Stout.**

**\*Note: Estimated yield is 225-275 (500ml) bottles, but yields are not guaranteed and will vary due to many factors, which will be discussed in your consultation.**

### **Timeline:**

- **April 2022: Secure your spot & set up Recipe Consultation.**
- **April-May 2022: Recipe Consultation and 50% payment.**
- **Between April-July 2022: (Depending on when your specific beer is ready) Bottling, labeling, waxing (waxing optional), and boxing. Final 50% payment is due.**

### **Cost:**

- **Base Stout: \$6,000 + tax**
- **Price per Adjunct: \$500 + tax**

### **Payment:**

- **50% due at the Recipe Consultation with Andrew and Kai.**
- **50% due upon picking up your bottles between April 2023 to July 2023, depending on when your beer is ready.**



## Learn more about what's in store

### • How long will it take? •

A goal time frame will be 2-5 months, but with the caveat that it is ready when it is ready. It could be sooner or later, but unlikely based on our experience. Our barrel management team tastes our barrels on a set schedule throughout the barrel-aging process.

### • How do I pick up my bottles? •

You can pick up your bottles at our facility in Alexandria. We will hold your beer here for you once it is bottled and boxed. The yield will be approximately 25-28 cases, so plan accordingly to transport safely. We ask that groups arrange for a single pickup date and time to ensure complete delivery of all bottles. You are also responsible for removal of your barrel at your designated pickup time. You may waive your right to your barrel, but you must notify us at the time of the recipe consultation, or within 30 days of pick up.

### • Can I still participate if I am not local? •

Yes! If you are not able to meet with Andrew and Kai in person, we will work with you to schedule a one-on-one conversation via Google Meet to learn and talk about your vision and goals. Even if you are not able to come to the brewhouse, you will get to be a part of your beer's maturation.

### • How will I make a recipe that will turn out well? •

This will be a collaborative process in which Kai and Andrew will meet with you one-on-one (in person or through Google Meet) to give you suggestions and guidance. Ultimately though, it is your choice and your taste buds!

• **What is the shelf life of a barrel-aged stout once it is bottled?** •

This is predicated on your taste. Barrel-aged stouts can technically last for year(s).

Some prefer to enjoy them soon after they are bottled,  
others prefer having the beer age longer in the bottles before opening.  
Optimal storage would be room temperature in a dark space.

• **Do I have to add adjuncts?** •

No. This is YOUR recipe, so it is ultimately whatever you choose it to be!

• **Is there a limit to the number of people that can participate per barrel?** •

There is no limit on participation, but keep in mind there will be approximately 250-300 bottles per barrel. Ideally we will meet with a small group of you, and have a designated point person in your group in charge of all communication.

• **How much will I get?** •

Yields will vary, but based on our experience, our best estimate is between 225-275 (500ml) bottles.

\*Note: some popular adjuncts are more absorbent than others, and will reduce the final yield.  
We cannot guarantee a particular yield.

• **How do I make my deposit?** •

A 50% deposit will be required at your Recipe Consultation with Andrew and Kai. This deposit can be made by cash, check or charge. The remaining balance will be paid at pickup of your finished beer

• **How do I name my beer?** •

You can name your beer whatever you choose, although names are subject to approval from Alcohol & Tobacco Tax & Trade Bureau (B), like any other commercial beer release. This is something we can work on with you when the time comes.



## Next Steps

Once we have cleared up any remaining questions you may have, you will indicate your interest in the program by filling out the Google Form below.

Our team will then work to schedule your meeting with Andrew & Kai in April.

Submission of the Google Form does not guarantee participation. If you secure a spot, you will receive an email from our team confirming participation.

Submissions open Tuesday, April 12th and close when all spots have been filled. We will be releasing more barrels and more spots in the program on a quarterly basis.

## Groups and Point of Contact

For groups, we require that you elect one member to be the point of contact for your group. Inquiries about your group's beer should be directed through this elected representative, and this representative should be vested with the final decision on any decision related to the beer. Some decisions are time sensitive and will require timely responses. Please make sure all group members agree on who that representative is, and this person should be the one to fill out the registration form. Please submit an agreement signed by all group members to elect your representative. You can email proof or bring it to the consultation meeting.

Please feel free to direct further questions to: [barrelselect@aslinbeer.com](mailto:barrelselect@aslinbeer.com)  
Subject line: Barrel Select 2022

To request your spot in the Barrel Select program, fill out this Google form:

<https://forms.gle/uAU72F7fmECnuRA6>