



FAQ & Next Steps

Aslin Barrel Select

Thank you for your patience and interest. We hope this provides further clarification about the program. Please Be sure to read it through completely.

FAQ

- **Is it certain I can use a specific barrel brand and or type of barrel? •**
If you wish to select a certain type of barrel please indicate it on the Google form. We will do our best to accommodate your wishes, but ultimately the type of barrel is subject to barrels currently available in our barrel inventory. If you do have barrels in mind, please bring your ideas to the recipe meeting.



- **I am not local. Can you ship to me? •**

We cannot ship bottles or barrels (full or empty).

- **What if a barrel is infected? Will I just lose all my money? •**

If a barrel is infected, we will replace the barrel and find a viable solution.

- **Is waxing optional? How much is it? •**

Waxing the top of your bottles is an option you can elect to add some aesthetic value to your bottles. Since waxing is labor intensive it will be an additional \$1,000. Or for \$500, we can supply the wax to you and your group to either wax at home at your own accord, or at our facility while you enjoy some beers.

- **How many people can attend the meeting with Andrew and Kai? •**

Andrew and Kai will meet with a maximum of 3 people, one person should be the point of contact for your group.

- **Can multiple people pay the 50% deposit at the first meeting? •**

No, we require this to be a single payment.

- **If I won't know my recipe for certain until I meet with Andrew and Kai, how will I make the 50% payment the same day? •**

Please see all info about pricing in this and the intro FAQ. You should be prepared for the possibility that the cost will be slightly more or less than your estimate based on the recipe you have in mind. Everything in terms of price is described here. There are no hidden fees or surprises. Factors that could change cost outside of the base and adjunct prices are: waxing, magnum bottles, and desire for additional adjunct quantities.



• Can I participate in the brewing of the stout? •

We cannot allow you to participate in brewing as it is a liability for us. That being said, we will do tastings with you for you to try different styles and learn more about the process.

• How can I be involved in my beer's development? •

Aside from recipe creation, other ways to get involved (these are all optional) are bottling, labeling, and waxing (additional cost for waxing). We will also be sending you updates as your beer develops and as its flavor profile matures.

• Does the base beer have to be a stout? •

For this program, we are just doing Barrel-Aged Stouts.

• I have very specific requests for what adjuncts I would like to use and where I would like them to be sourced. Is it possible to accommodate for that? •

We will work with you to achieve your preferred niche adjuncts, although we cannot absolutely guarantee their availability or the approval of use by the TTB.

• I want much more of one adjunct and much less of another, am I still charged \$500 for each? •

This price is based on Andrew and Kai's experience with average pounds of adjunct used in barrels. If your recipe ends up drastically differing from these expectations, price will be changed as needed and determined at your meeting with Andrew and Kai.

• What will the total be after tax? •

Pricing without tax: \$6,000 includes a base stout and barrel, \$500 per adjunct, \$1,000 for waxing (or \$500 if we do not wax for you). 6% Tax will be added to the total.



• Can I keep the barrel afterward? •

You are 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.

• Is it possible to have some or all of my beer bottled in magnum bottles (1.5 L)? •

Let us know your preferred number and we'll try and accommodate. This will add to pricing and decrease the number of bottles of your yield. Extra cost may apply.

• What happens if there are less than 250 bottles? •

The estimate of 225-275 bottles is an estimate and not a guarantee. It is based on Andrew and Kai's experience with Barrel-Aged Stout yields, but may be different depending on your specific beer.

• I'm curious to see some barrel brands that you've worked with before that might be options. •

Four Roses, Buffalo Trace, and Heaven Hill.

• How do I know that my participation is confirmed? •

If you are committed to participating in this program and you do not have further questions before meeting with Andrew and Kai, please request your spot using this Google form. Spots will be filled on a first-come first-serve basis.

<https://forms.gle/uAU72F7fmECnuRA6>

Completion of this form does not guarantee your spot. If you secure a spot in our program, you will receive an email from our team to confirm your spot and schedule your consultation.



• Can I use a barrel or adjuncts that I have sourced? •

No, we cannot use barrels or adjuncts that we did not source ourselves for liability reasons, as well as, Federal and State compliance mandates.

• Is there a cap on the program? •

Program space is subject to availability of barrels, and will be determined on a first-come first-serve basis. We will be releasing more barrels and more spots in the program on a quarterly basis.

Next Steps

If you have further questions, please send a NEW email with the subject line "Further Questions" to barreselect@aslinbeer.com.

Please make sure you are starting a new email, not responding to this one. We have received a lot of interest in this program and your email may get lost if it is not in a separate email with the subject line as mentioned above. We ask that you give us at least 24 hours to get back to you.

Thank you for your interest and we are excited to work with you!

