



Blending Beer

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Why blend beer?

- Consistency
- Complexity
- Adjustment

Consistency

- Meeting product expectations
- Adjusting for process variations
- Especially important for large breweries



Complexity

- Broadening the flavor profile
- Using results of multiple fermentations
- Developing layered flavors
- Building character to taste



Adjustment

- Bring flavors into balance
- Reduce unwanted flavors below threshold
- Set balance according to taste



Guinness Stout Blending

High Gravity
Batch 1

Batch 2

Batch 3

Batch 4

3% sour beer
(unconfirmed)



Blend
Water to
4.2%ABV

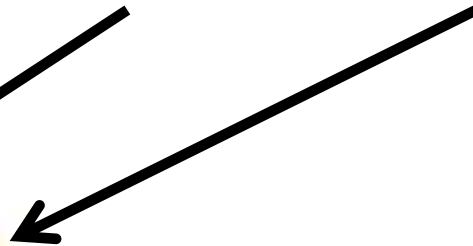
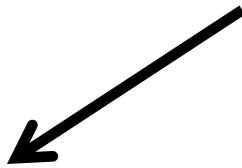
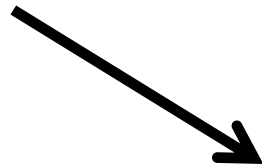
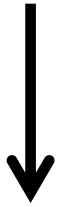


Firestone Walker Double Barrel Ale Blending

Rotation of
barrels



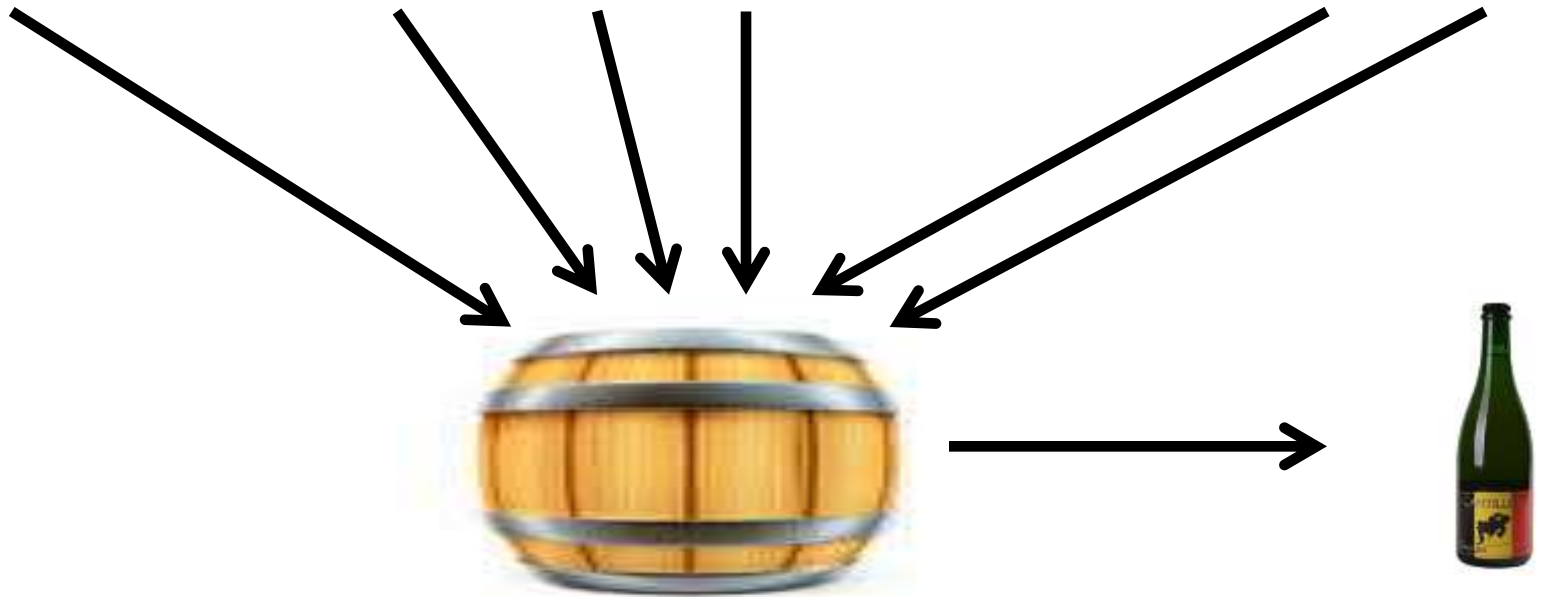
6 days
in
barrel



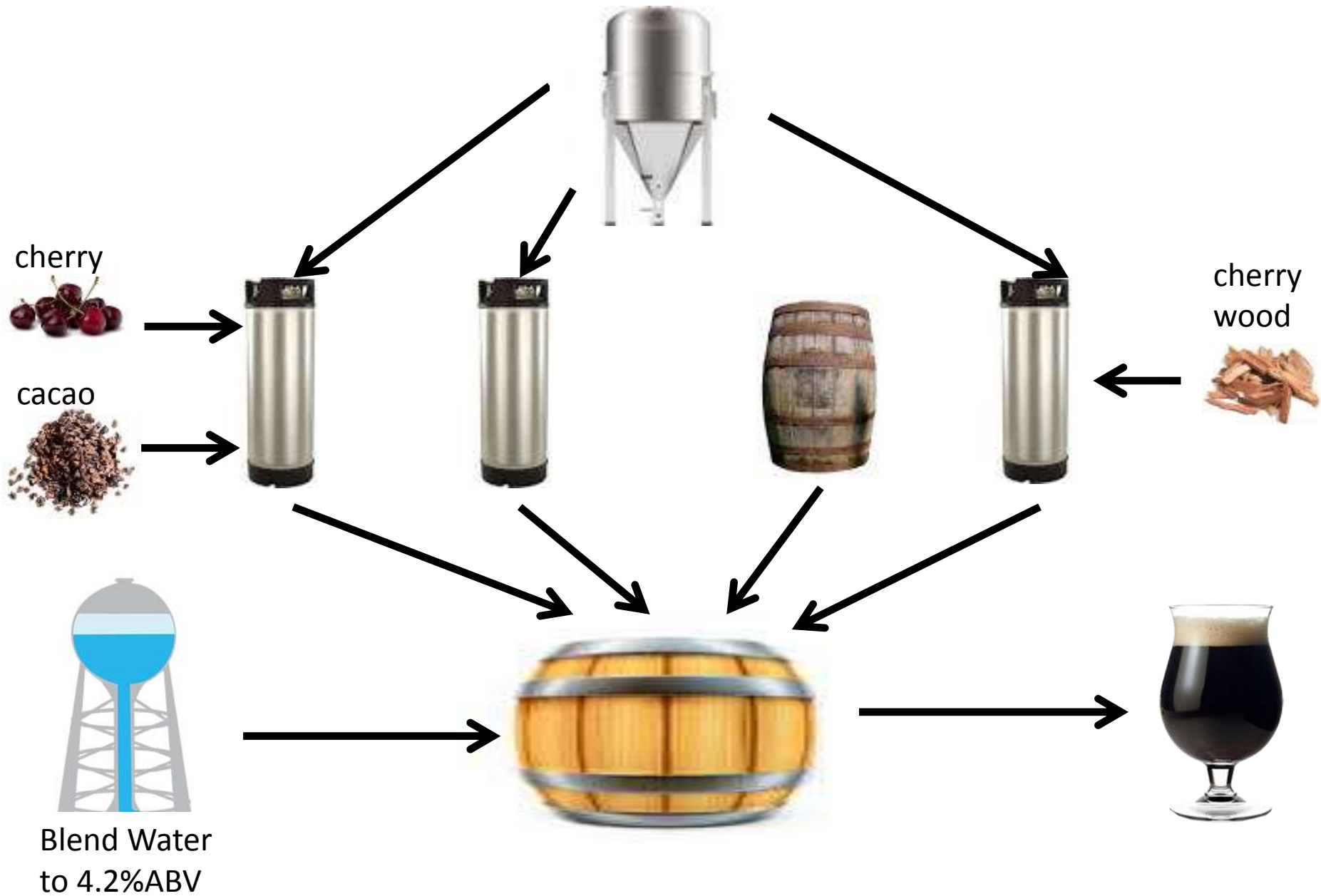
20% barrel
fermented



Cantillon Gueuze Blending



Gamelin Reunion Stout Blending



Firestone Walker Anniversary Ale Process

- Dozen winemakers in teams of two
- Everyone samples constituents
- Each team develops ideal blend
- Firestone Walker blends up larger batches
- A blind tasting to determine best blend
- Scale up and sell Anniversary Ale

Gamelin Blending Process

- Sample components and take notes
- Blend to taste in a glass
- Scale up allowing room for adjustment
- Adjust as necessary

Step 1: Build an inventory of beers for blending



Step 2: Sample kegs before blending



11 12 13
 6 7 8 9 10
 2 3 4 5

1. English Reinheits - wheat with some rye, grain, yeast, light body, white head, pale
2. Gueuze - tart nose, smooth head, dark, clear
3. Lambic 100, high acid, residual sweetness, light body
4. 2011 Lambic, dark, acid, clear, refined, not too dry, not too sweet
5. 2013 Lambic, oak, acid, lactic finish
6. 2013 Club Lambic, big oak, light copper (dark), acidic nose, oxidized finish, cardboard, metallic
7. 2011 Lambic bright, floral nose, rich malt finish, sweet
8. 2014 Club Boreal A Lambic, earthy nose, big sour, best few
9. 2012 Lambic, clear no head, lactic finish, orange
10. 2013 Lambic, vibrant, heavy bready, full flavor, oak notes, good head
11. 2017 Lambic/Alisk smooth, rich, light malt, grainy
12. 2015 Lambic/Season club hops & pilsner nose, malty

Step 3: Select kegs to blend



- ~~X~~ Future blend
- ~~X~~ Keep for Gause blend
- ~~X~~ May stand on its own or consider blending with lambic. Needs more time

④ Clean Keg for Peabock

5

~~⑤~~ Blend into Gause 25%

⑥

No more than 25%

~~⑦~~ ?

Sweet 25%

Step 4: Determine approximate ratios by blending in a glass

6	5 g
7	7 g
5	6 g
11	6 g



Big oaky nose
Balanced not too tart
Slight haze
Might be just from
frambuse

Light lactin finish
benign nuts

Step 5: Scale up blend to 3-4 gallons



Step 6: Chill and carbonate



Step 7: Sample and adjust by addition



Blending Example



Can you create a blended
Lambic that is better than
the originals?