



DEPARTMENT OF THE TREASURY
ALCOHOL AND TOBACCO TAX AND TRADE BUREAU
WASHINGTON, D.C. 20220

841000-SBR
10146002000040

Odell Brewing Company
800 E. Lincoln Avenue
Fort Collins, CO 80524

JUN 09 2010

Dear Industry Member:

This is in regard to your Statement of Process for **“DECONSTRUCTION GOLDEN ALE” serial number 10-1** submitted to this office for review.

All ingredients are approved for use and acceptable for the production of a Flavored Malt Beverage product.

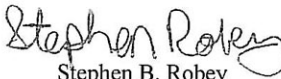
Please be advised that the labels for this product must include a fanciful name with statement of composition. The suggested statement is as follows:

“44% ALE, 33% ALE AGED IN OAK BARRELS, 20% ALE AGED IN BOURBON BARRELS, 3% ALE AGED IN WINE BARRELS.”

Every Statement of Process for a malt beverage specialty or flavored malt beverage filed must be identified in ascending numerical order.

A copy of this letter must accompany all future correspondence (including label applications) regarding this product. If we can be of further assistance, please contact me at (866) 927-2533.

Sincerely yours,


Stephen B. Robey

Specialist, Advertising, Labeling, and Formulation Division



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Deconstruction Golden Ale

Recipe serial # 10-1

Please note that this statement of process represents a blend of three beers.

Recipe – List of ingredients

Deconstruction Golden Ale is a blended beer made from the following 3 formulas, 10-1(a), 10-1(b) and 10-1(c), each of which were aged in oak or stainless steel. Each formula is by and large identical in the proportion of each ingredient by volume with minor changes being made with each brew to achieve the desired final flavor. Approximate percentages of each ingredient contributing extract are summarized in *Table 1*; the only other ingredients are hops and yeast. Exact quantities can be found in each individual subsequent recipe.

Table 1. Percentages of each malt used to brew individual formulas 10-1(a), 10-1(b) and 10-1(c). Other ingredients were hops and yeast, solely.

Malts	% of recipe
Silo Pale	100%
Light Munich (castle)	100%
Malted Wheat	100%
Carafoam/pils	100%
Invert Syrup (71% sucrose)	100%

Table 2 reflects the final proportion of each formula in the beer. All or a portion of each formula was aged in oak barrels previously containing wine, bourbon or beer. Beers which were aged in oak barrels received no contribution of alcohol from the barrels themselves as great care was taken to ensure the barrels were free of any residual spirits. The barrels served only to contribute wood character and additional flavors from the yeast we added to them. The final beer label will clearly state the percentages aged in each type of oak.

Table 2. Blending proportions for the 3 recipes aged in different containers used in Deconstruction Golden Ale (10-1). Final volumes reflect loses associated with process loses compared to the full volumes brewed in each formulation.

recipe	Barrel type for aging	bbls	Blend %	Abv.
10-1(a)	Empty wine	1.4	3%	5%
10-1(a)	neutral bourbon	3	7%	5%
10-1(b)	neutral bourbon	6	13%	5%
10-1(c)	new oak (Woodcut)	15	33%	5%
10-1(c)	NA, stainless steel	20	44%	5%
	Total.	45.4		Av. 5.1% 10.5



Recipe serial # 10-1(a)

Belgian Golden Pilot #1

Recipe – List of ingredients

Ingredients used to brew 6 bbl Batch

Malts

- ~~12~~ 2-row Pale
- ~~1~~ Light Munich (castle)
- ~~1~~ Malted Wheat
- ~~1~~ Carafoam/pils
- ~~1~~ Invert Syrup (71% sucrose)

Hops

- ~~1~~ grams First Gold
- ~~1~~ grams Tettnanger
- ~~1~~ grams Amarillo
- ~~1~~ lbs Saaz

Statement of Process

All malts are milled into the mash tun, soaked with hot water to create wort (unfermented beer) then the wort is transferred to the brew kettle where the hops are added during the boil. Invert syrup (fructose and glucose equivalent to 71% sucrose w/v) is added at the end of the boil. The wort is then transferred to a stainless steel fermentor while ale yeast is added at a rate of 10 million cells/ml wort to complete fermentation.

After 4 weeks in the fermentor, the beer is transferred to 2 used bourbon barrels which previously held our own Bourbon Barrel Stout (formulation #09-1) and which had been thoroughly cleaned by washing with hot water and 15psi steam to contain no residual beer or bourbon. Additionally one empty used wine barrel was filled. All three barrels were allowed to age in the barrels for 8 months

Alc. By Vol. 8.0% → wild yeast ↑↑

No additional alcohol or bourbon flavor is contributed through the barrel aging process because the barrels are dry and empty.








Recipe serial # 10-1(b)

Belgian Golden Pilot #2




Recipe – List of ingredients

Ingredients used to brew 8 bbl Batch

Malts

-  2-row Pale
-  Munich 10L
-  Malted Wheat
-  Carafoam
-  Invert Syrup (71% sucrose)

Hops

-  grams Amarillo
-  grams Amarillo
-  lbs Amarillo

Statement of Process

All malts are milled into the mash tun, soaked with hot water to create wort (unfermented beer) then the wort is transferred to the brew kettle where the hops are added during the boil. Invert syrup (fructose and glucose equivalent to 71% sucrose w/v) is added at the end of the boil. The wort is then transferred to a stainless steel fermentor while ale yeast is added at a rate of 10 million cells/ml wort to complete fermentation.

After 4 weeks in the fermentor, the beer is transferred to 4 used bourbon barrels which previously held our own Bourbon Barrel Stout (formulation #09-1) and which had been thoroughly cleaned by washing with hot water and 15psi steam to contain no residual beer or bourbon. Barrels were allowed to age for 4 months.

Alc. By Vol. ~~4%~~ **AE 1.3 'P**

No additional alcohol or bourbon flavor is contributed through the barrel aging process because the barrels are dry and empty.



Recipe serial # 10-1(c)

Belgian Golden Production Batch

Recipe – List of ingredients

Ingredients used to brew 8 bbl batch which is used to start fermentation of the larger 33 bbl brew.

Malts

- ~~2-row~~ 2-row Pale
- ~~10L~~ Munich 10L
- ~~Malted~~ Malted Wheat
- ~~Carafoam~~ Carafoam
- ~~Invert~~ Invert Syrup (71% sucrose)

Hops

- ~~grams~~ grams Amarillo
- ~~grams~~ grams Amarillo
- ~~lbs~~ lbs Amarillo

Statement of Process

All malts are milled into the mash tun, soaked with hot water to create wort (unfermented beer) then the wort is transferred to the brew kettle where the hops are added during the boil. Invert syrup (fructose and glucose equivalent to 71% sucrose w/v) is added at the end of the boil. The wort is then transferred to a stainless steel fermenter while ale yeast is added at a rate of 10 million cells/ml wort to complete fermentation.

After 7 days in the fermenter, the beer is transferred to another larger fermenter to start a larger fermentation as outlined below. The first 8bbl batch serves solely as a source of fresh viable yeast with which to brew the larger batch.

Ingredients used to brew 33 bbl Batch

Malts

- ~~2-row~~ 2-row pale
- ~~#~~ # Munich 10L
- ~~#~~ # Malted Wheat
- ~~#~~ # Carafoam
- ~~#~~ # Invert Syrup (71% sucrose)

Hops

- ~~grams~~ grams Amarillo
- ~~grams~~ grams Amarillo
- ~~lbs~~ lbs Amarillo leaf

10-1(c) Statement of Process continued on next page



10-1(c) Statement of Process continued

Statement of Process

The brew is conducted identically to the 8bbl starter. The two batches are immediately blended upon knockout of the second batch to produce one single fermentation of 41bbls which goes until completion 4 weeks later.

After 4 weeks in the fermenter a portion of the beer, 15 bbls, is transferred to new oak barrels. The remaining beer is allowed to age cold until final blending as described in Recipe 10-1. *WC4*

Alc. By Vol. ~~9.8%~~ *Higher than expected.*

No additional alcohol is contributed through the barrel aging process because the barrels are dry and empty.

Zach Turner
Quality Assurance Manager

ZAT