

Small Barrels and Barrel Alternatives

By Matt Albrecht, River Drive Cooperage & Millwork



When you are looking for small format aging solutions like chips, cubes, or small barrels for homebrew, pilot, and small batch systems, there are options to fit all kinds of needs. Each product has its own flavor characteristics. Review the information below to help you choose the best solution for your aging project.

Barrel Chips

All the benefits of the barrel without the headaches! This method allows access to all layers of wood at the same time; Charred, toasted, and fresh oak. Chip usage can be highly controlled for consistency and quality.

Sold by the pound

Suggested Usage: 2-4 oz per 5 gal.

Unused chips may be resealed and stored.

Barrel chips provide all of the oak characteristics of a barrel:

- Enhances color & mouthfeel
- Structure for aromatic integration & complexity
- Easily installed and removed
- Chips are sold by the pound

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Cubes

Cubes are naturally seasoned in the Carneros region of Sonoma, CA for a minimum of two years.



Addition Rate

For 100% new barrel of impact of a 225L barrel use one bag per 600 gallons.

0.5 to 1.5 lbs per 31 gallons – 7.5 to 15 lbs per 300 gallons

Contact Time

The suggested minimum contact time is one month. You will receive full extraction after twelve months.

Provides oak characteristics of a new barrel:

- Enhances color & mouthfeel
- Structure for aromatic integration & complexity
- Easily installed and removed

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Mini Oak Barrels

Looking to incorporate some barrels into your home brewing operation? Want to get into small-batch distilling? Then our mini oak barrels are perfect for you. While they're much smaller than our full-size barrels, our mini barrels still possess the tasting characteristics of our larger oak barrels. Sizes range from one liter all the way up to five gallons and are perfect for your homebrew barrel aging or distilling project.



Product info:

- New and charred inside
- Includes bung
- Includes spigot
- Includes stand



Contributing Author

Matt Albrecht

Owner/Founder, River Drive Cooperage

Matt Albrecht grew up in a family of woodworkers and craftsmen. Starting River Drive in 2008, he quickly focused their woodworking skills towards wooden barrels, seeking to improve and revitalize the nearly lost art of coopering. Since, Matt and his team have outgrown the 2 car garage they started in, and now run River Drive Cooperage and Millwork on an old 40 acre farm in scenic New England..