



EQUILIBRIUM TOTALITY

A PRIVATE BARREL EXPERIENCE

You choose the barrel.
You select the adjuncts.
You design the label.
You pick the wax color.
You work with us.

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Equilibrium Brewery is proud to offer a unique onsite experience to work with barrel buyers to create their perfect Barrel Aged Imperial Stout. Customers of the experience will come onsite and work alongside us in tasting samples from our seasoned barrel library, choosing adjuncts, and have creative input on the beer's packaging design while spending some time at South Street location.

Each barrel will yield anywhere from 250-300 500ml bottles with the average yield per barrel around 275 bottles. Yields are dependent on many factors, including but not limited to barrel age, adjuncts, and packaging runs, etc.



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When you're here:

Barrel Selection:

You will taste 4 pre-pulled barrel samples ranging in age from 18-24 months.

Adjuncts:

We have a long list of adjuncts we have used in previous beers and we'll share your options. 6 Adjuncts are included in the package price with an option to add additional adjuncts for a fee.

Creative:

We will discuss label design direction, colorways, and wax colors. All bottles come fully labeled, waxed, and boxed.



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Personal Tour:

We will show you around our South Street facility including a walk on the working production floor.

Lunch:

You're going to get hungry, so we will have a BBQ lunch in the taproom following the tour.

Additional Extras:

We will photograph you and your work of art! You'll get a collab pic and just like our weekly stout drops, we will take a picture of the custom creation and post it on our social media stories. You'll also receive a digital copies for personal use.

The Barrel:

When you pick up your bottles, you'll get to keep your barrel too!



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This experience is geared to beer groups, friends, business owners in need a unique corporate gift, and those looking for the ultimate onsite experience.

Package Price
7500 + Tax



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FAQs

How long does the whole process take from my visit to completion?

The beer is already in barrels, so the longest part of the process is complete. Once you pick your barrel and adjuncts we will move it to our production schedule and the beer should be ready to pick up within 4-6 weeks.

How can I be sure there won't be any infection issues?

Equilibrium goes through great lengths to prevent infections in our stouts. You'll taste the actual liquid we'll use for the project before it gets adjuncts so you'll know it's perfect. Following bottling, we also pasteurize every bottle of stout to make sure it will last for years to come.

Who will we work with through the process?

Me! I'm Michelle, Equilibrium's Brand Director. I help create a lot of things here including beers, events, social media imagery, work on collabs, and so on. We may have already met at a beer share or at an event here. I will be your point person from steps A to Z. Maybe Pete, Ryan, or OG will pop in too while you're here!

I have more questions and/or I'm ready to do this, what's next?

Email us! events@eqbrew.com

