

# ***CELLARING BEER***

A little experimentation goes a long way when it comes to age beer but we must consider that taste, of course, is subjective, and the things that happen inside a bottle of beer are more alchemy than exact science. Please don't underestimate the taste of a fresh craft beer. Depending on the beer you age, you'll notice some flavors fading into the background and others becoming more pronounced. Several things influence those changes, but the main driver is oxygen. While there are exceptions, aging beers that clocks in at 10% ABV and up do age much better. How you store your beer matters light and heat speed up oxidation, so store beer in a cool, dark place. Basements or refrigerators set to 50-55 degrees are your best bet also keeping those bottles upright work best. Beer won't spoil like milk you might not prefer what age does to certain beers, but you don't have to worry about beer going bad. Here I have Big Foot Barley wine style beer by Sierra Nevada mix four pack that are from four different years one from 2014 one from 2015 and 2016 also 2017 see if you can tell the difference enjoy and drink responsibly..

Thank you