

Come help us refill the barrel! We'll be brewing the official WIZA Barrel Project recipe and fermenting using wild yeast harvested from Lost Abbey's famous box set. Bring your own equipment or simply lend a hand and learn about home brewing. No experience necessary!

Whidbey Island Zymurgy Association's Barrel Project uses our 55 gallon French Oak barrel sourced from a winery in California. The barrel is filled with beer home brewed in small batches by the community of WIZA members. This Flanders Red Ale is cask-aged for an average of two years. Samples may occasionally be drawn for quality testing at of our monthly meetings.

WIZA meets the third Thursday of each month at 7:00 p.m. at Whidbey Island Homebrew Supply, or other locations and/or times as posted to the WIZA Facebook page. New members always welcome!

