

WHAT YOU'LL NEED

Rubber Mallet, Piece of Soft Cloth, Vodka/Moonshine/Grain Alcohol, Hot Water

AGING SPIRITS WITH A BARREL

BEFORE USING YOUR BARREL: Place a cloth over the spigot and tightly insert it in the spigot hole. Gently hammer it in using a mallet.



CURING THE BARREL: All barrels need to cure (swell) to ensure proper functionality. Using boiling or hot water, fill your barrel to the top through the bung hole. Make sure to place the barrel in an area that allows for seepage leaking through the wood (i.e. kitchen sink, outside, tub etc...) This is normal and may last for 24 hours before sealing. Although there may be no leaks immediately, the wood does need to swell before use, a minimum of 3-5 days is preferred. Curing the wood will minimize the absorption of Angels Share (precious spirit) into the body of the barrel.

AGING SPIRITS: You are now ready to age. Each week rotate the barrel as in the picture below. This will redistribute the spirit contact with the wood. The smaller the barrel, the quicker your spirit will age. Depending on what size you bought, the spirit will age 8 to 10 times faster than the standard 50+ gallon barrel. Each week taste your spirit. Make tasting notes of the flavor changes i.e. oak, cinnamon, fruit, the flavor will change from week to week until a consistent set of flavors balance out.

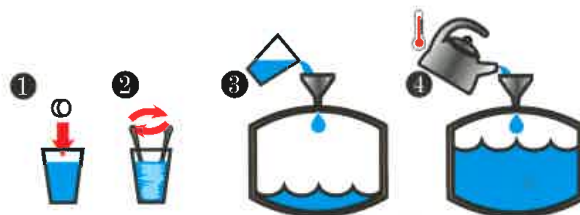


YOUR AGED SPIRITS: Every barrel will develop its own individual flavor. When aged, pour from the barrel's spigot to drink or transfer into a glass bottle. This will stop the aging process. You can store your spirits in glass for many years.



CLEANING & STORING

CLEANING YOUR BARREL: Barrels used for wine or other low alcohol spirit should be cleaned after each use. Whiskey or other high alcohol content spirits require cleaning less frequently. Clean Barrels with a Swish Barrel Cleaning Kit after 2 or 3 uses or if you want to neutralize the flavor from previous batches. [See instructions on Cleaning Kit for details.](#)



STORING BETWEEN USES: Barrels should always have liquid in them and must be stored with a water solution including a Storing Tablet. The tablet will eliminate bacteria from growing in the barrel. Dissolve Storing Tablets in a glass of water.

Hot water is preferable as it will quickly dissolve the tablet. Pour the solution into the barrel and top off with hot water. Each month continue topping off to keep the barrel filled. [See tablet instructions for number of tablets required for your size barrel.](#)

ANATOMY OF THE BARREL

