We are glad you have decided to purchase this authentic mini-oak barrel for your Whiskey, Wine or Spirits. Below are instructions on curing your barrel for optimal use and to avoid leakage.

**CLEANING**

Chlorine, commonly available as bleach, is an effective cleaner. When mixed with water it becomes a caustic solution that is effective at breaking down organic compounds. Chlorine is the least expensive and most widely available sanitizer available for home winemakers. Because bleach can also be used as a cleaner, it is particularly convenient. But chlorine reacts rapidly with organic deposits, and when it does it can no longer act as a sanitizer. That is why the equipment must first be cleaned prior to sanitizing. If bleach is used for both steps, two separate applications are required.

**TO CLEAN:** Use one tablespoon per gallon (15 mL per 3.8 L) of room-temperature water. A 20 to 30 minute soak is usually adequate.

**TO SANITIZE:** Use one tablespoon per gallon of water. Equipment should be soaked for a minimum of 10 minutes at this concentration. Equipment should then be rinsed or drip-dried to eliminate any residual chlorine.

**CUREING**

**WHY DO YOU NEED TO CURE YOUR BARREL/CASK?**

Wood contains pores that absorb water. Before using a wooden barrel for your chosen spirits, you will need to cure it to prevent the wood from absorbing, leaking and spilling your liquor. Curing the Barrel/Cask expands the wood, sealing it completely. Depending on the environmental conditions, curing can take up to two weeks. Plan ahead to have your barrels waiting on your spirits rather than your spirits waiting for the barrels to be ready!

**THINGS YOU WILL NEED:** Uncured Barrel/Cask, Water, Bleach (cleaning/sanitizing only)

**INSTRUCTIONS**

1. Fill the Barrel/Cask to the top with hot water.
2. Store the Barrel/Cask on its side for up to two weeks to cure.
3. Check the water level in the Barrel/Cask daily, adding more water to maintain a full level. When the water level stays the same after 24 hours, the wood has absorbed all it can and curing has finished.
4. Empty the water; fill three-quarters to completely full with whiskey, wine or other spirit and enjoy!

*Seal and set on its side to age whiskey or appropriate wine.*

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