

Using Your Barrel

Before using your barrel, tightly insert the spigot using a mallet or place a cloth over the spigot and gently hammer it in. Fill with hot water and insert the bung. Allow 3-5 days for the barrel to completely seal. Once cured, empty and fill with your favorite spirit and place the bung in tightly to remove any air.

Aging Spirits... Due to the higher surface area of a small barrel, spirits will age 8x to 10x faster than the standard 50+ gallon commercial 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. Turn the barrel a quarter turn each week to redistribute the spirit contact with the charred oak. ...**Age to Taste!**

Every barrel will develop its own individual flavor profile. This is due to the individuality of each tree, each stave, the amount of charring, climate, season, size of barrel, etc... No two barrels will be alike. Monitor your barrels performance for future batches but know that each batch will take longer than the previous.

When aged, pour from the barrel's spigot or transfer into a glass bottle. This will stop the aging process.

Storing Between Uses... Dissolve storing tablets in a glass of water. Pour into the barrel and top off with water. Each month continue topping off to keep filled.

Barrels left without liquid will dry out!

Clean Barrels with a Swish Barrel cleaning kit after 2 or 3 uses. See instructions on Cleaning Kit package.

Frequently Asked Questions

The hoops are loose or have fallen off:

Our barrels are handmade without the use of any nails. As the wood dries the barrel shrinks and hoops loosen. Hooping is fitted in location but is only stabilized after the curing process when the barrel swells into place due to the expansion of the wood. Simply hand force the hoop into its proper location and slightly tap the banding's side with a blunt item around the entire circumference of the barrel until tight. Then proceed to the curing process.

I hear something inside the barrel rattling:

It is common for the barrel to have small pieces of wood inside. Your barrel is charred internally and can cause pieces from the inside to separate from the body. THIS IS GOOD NEWS! The more charred surface contact with the spirit, the faster it will age. Simply strain the spirit before drinking.

How do I insert my spigot?

Please be conscious that your spigot is the most delicate part of your new barrel. You will have to hand force the spigot into the hole as far as it will go. Turn the movable top piece to the side then tap in using a rubber mallet or hammer with a towel or shock absorbent material to prevent it from being "cracked".

On a side note please remember that once your spigot is in place to make sure it is at the proper angle, as once it is cured the spigot will swell as well and be permanently in that position

How do I cure my barrel?

All barrels need to swell to ensure proper function. Use boiling or hot water and fill your barrel to the top through the bung hole. When doing this, place in an area that allows for seepage coming through the wood (i.e. kitchen sink, outside, tub etc...) Although there may be no leaks immediately, the wood does need to swell internally for a period of time before use, a minimum of 3-5 days is preferred.

Curing the wood will minimize the absorption of precious spirit into the body of the barrel.
DO NOT SUBMERGE YOUR BARREL IN WATER!!!

My barrel is taking on a blackish color:

This is referred to as "leaching". All barrels can produce a discoloration during the curing process. As the water makes its way through the wood, it will push out coloration from anything in its way. This is perfectly normal and seen in all commercial barrels in the beer, wine and distilling world.

When I turn my spigot, nothing is coming out:

Physics 101...remove the bung when dispensing to release pressure and allow for airflow.

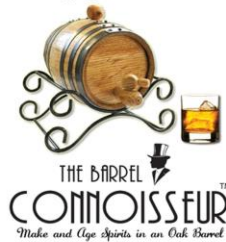
After many months, there's little (or no) spirit:

Smaller barrels age 8-10 times faster than a full sized version. Therefore, the "angel's share" (natural evaporation) is also increased. Due to its rapid aging process most spirits are at their optimum result within 1 to 3 months. Taste periodically and when accepted best to your pallet remove the contents into a bottle with appropriate aging notes and begin your next batch. If there are teenagers in your home, you may also want to investigate the "My Little Angels Share" option.

Enjoy the Experience!



Making Spirits with a Kit...



Directions: Mix 1 bottle of *Swish Barrel* essence per 750ml of vodka, grain alcohol, or moonshine in the barrel. Add sugar if needed (see instructions on essence bottle for quantity). For each liter size barrel, multiply the instructions as required. ...**AGE TO TASTE!**

After my first batch, can I switch spirits? Yes, There is actually a barrel food chain. Bourbon is aged in new barrels, Whiskey in used bourbon barrels, Scotch in Whiskey barrels, Rum in Scotch barrels and Tequila in just about any barrel. You can follow the chain or inherit flavors from previous batches as desired.

