

BARREL PREP AND USE

Please follow these simple steps before using your barrel. A wooden cask, like the hull of a wooden boat, must be swollen before use to prevent leaks. A few moments spent reading and understanding the steps below will ensure you get the maximum from your new barrel.

Your barrel was inspected and tested for water tightness prior to leaving our cooperage. Although difficult to do, barrels should never be empty for any length of time; plan shipments and still runs so the barrel will be filled shortly after arrival at the distillery.

HYDRATION

1. Remove any stretch film wrapping from the barrel, then remove the bung
2. Fill the barrel partially with chlorine-free cold water.
3. Place the bung back into the bung hole.
4. Stand the barrel on one of its heads; allow several hours to hydrate. Any leaks will eventually swell shut; in certain cases the barrel may need to hydrate for 24 hours. If after 24 hours the barrel still leaks, empty the barrel and partially fill with chlorine-free **HOT** water and return to step 3 above.
5. Repeat step 4, above, placing the barrel on the opposite head.
6. Once water tight, remove the bung, rotate the barrel bung hole down and drain completely. Rinse with clean, clear, chlorine-free water until all loose char, cooper's dough and other material has been removed. Your barrel is now ready for use.

DO'S AND DON'TS

1. DO always store your unused barrels in a **COOL**, high humidity environment.
2. DON'T store barrels in direct sunlight.
3. DO allow a small "bell" or pocket of air at the bung hole when filling. Never fill to overflowing.
4. DON'T remove any plastic stretch film from the barrel until it's ready for use.
5. DO always hydrate every barrel before each use, checking for leaks. Simply checking the barrel for leaks does not sufficiently hydrate the barrel – always fill and allow the barrel time to soak up the water and swell.
6. DON'T subject the barrel to excessively high or low temperatures.
7. DO fill the barrel as soon as possible once empty. As wood dries it shrinks, causing the barrel to leak and lengthening the hydration time.
8. DON'T use the barrel for liquids other than distilled spirits. Coopering, char level and other aspects render it useful only for the maturation of distilled spirits.
9. DO call if you have any questions or concerns – we are always happy to help!

US Barrel LLC | PO Box 248 | Wilmington, NY 12997 | +1.518.523.6409 V | +1.518.946.7762 F

info@usbarrel.com | www.usbarrel.com | www.facebook.com/usbarrel
www.instagram.com/newyorkcooper