



BARRELED CHRONICLES BARREL FINISHING KIT INSTRUCTIONS

Introduction:

Welcome to Barreled Chronicles! Our Barrel Finishing Kits are designed to offer a unique experience in aging and flavoring spirits. Follow these instructions to ensure optimal results.

Kit Contents:

- Quality Oak Barrel with Spigot and Bung (Size: 1L/2L/3L)
- Wood Chips (Type: Amburana, Cognac, Mocha Oak, Rum Barrel, Tequila Barrel Oak, or French Oak Medium Toast)
- Custom Label

Disclaimer: Please cure/seal your oak barrel within a month of receiving it as barrels will dry out over time. When the barrel dries out, staves and heads will shrink causing leaks that may not seal as well as causing the hoops to loosen.

CURE AND SEAL YOUR OAK BARREL

1. **Insert the Spigot:** Lightly tap the spigot to insert it. Please note, it just needs to have a tight fit and does not need to go all the way in.
2. **Rinse the Barrel:** Fill with water and empty it in order to remove any small debris. Barrels are sanitized before they are shipped using heat so no additional cleaning is needed.
3. **Seal the Barrel:** Fill it to the top with water and allow it to sit. The barrel needs to swell in order to seal any leaks. It is normal for the barrel to leak at first. As the barrel absorbs the water and starts to swell, leaks will start slowing down. This should take anywhere from a few hours up to a week.
4. **Ready to Use:** Once the barrel has completely sealed, it is ready to use.

HOW TO BARREL FINISH SPIRITS

1. **Fill with Spirit:** Pour your chosen spirit into the barrel.
2. **Add Wood Chips:** Add your chosen type of wood chips to the barrel. It is suggested to start with 1-2 grams of wood chips per liter. Choose from Amburana, Cognac, Mocha Oak, Rum Barrel, Tequila Barrel Oak, or French Oak Medium Toast.
3. **Seal the Barrel:** Seal the barrel tightly after adding the spirit and wood chips.
4. **Monitor the Flavor:** Check periodically and top off as needed. Age until the desired flavor is achieved.
5. **Bottle and Enjoy:** Once satisfied, transfer to a bottle, apply the custom label, and savor your creation!

HELPFUL TIPS

- Barrels that are not varnished will show dark or black stains upon filling and will continue to blacken over time as they are raw wood. If this is not desired, varnish your barrels before filling with water.
- When curing the barrel, do not allow it to sit full of water for more than two weeks as water will allow mold to grow inside the barrel.
- When the barrel seals with water but starts leaking when filled with wine/liquor, it may be because the beverage does not have enough water content to keep the barrel swelled. In this case, you can add a small amount of beeswax to seal the leaks.
- Evaporation will occur, on average, 3 to 5% per month; this is known as the 'Angel's Share'. If you are planning on aging for longer periods of time, minimize evaporation by storing the barrel in a cool, humid place. You can also put a damp cloth on top of the barrel to increase its humidity and keep evaporation at a minimum.

STORING YOUR OAK BARREL

When the barrel is not in use, fill it with water and add a tablet or half a teaspoon of citric acid. This is done so that mold will not grow inside the barrel. If you prefer not to add citric acid, please add a small amount of alcoholic content to the water when storing, as alcohol will keep mold away!