



MannCave Barrels, How to use them.

[MannCave Distilling Inc. www.manncave.com/misc](http://www.manncave.com/misc)

Congratulations on your barrel purchase, now you are in control of your own personal whiskey run. You should have: Barrel, Stand, Spigot and bung (the plug for the top)

1. Make sure all bands are in place (barrel shrinks without liquid in it and bands may shift or come off, this is normal), Rinse out once and fill your barrel with clean warm water then submerge it in a container full of warm water with something heavy on top of it to keep it submerged. **DO NOT SOAK THE VALVE OR BUNG!!** (The reason the barrels need soaked is to expand the wood slats and make it seal, this is not needed on the bung or valve, and may cause cracking)
2. Soak your barrel for 24-48 hours, this will allow your barrel to expand and seal itself. Water will be brown in color when barrel comes out, this is normal and expected. (Empty barrel when done, let drip for an hour or so with bung hole down)
3. Put the spigot in the barrel and tap it in carefully with a piece of wood (do not hit directly if you can avoid doing so, use the wood as a buffer) and remember this is not a Nail, tap it in snug where it seals and does not come out with a slight tug, but do not drive it so hard that it breaks it. As it will crack if driven in too hard. The bung goes in easily with a slight twist.
4. Add any ingredients to your barrel you wish, (spices, cinnamon, vanilla, etc... or nothing extra, your choice.) and fill the barrel with over 110 proof liquor to the top, make sure no air in barrel. (Recommend MannCave Moonshine). Note anything you put in should be minimal, less is better.
5. Wait minimum 1 month and check the color and taste of the barrel contents. (Barrel can be kept full by adding additional moonshine as you use test the whiskey in small amounts. This also keeps air out.)
6. When the whiskey has a much darker color (dark brown or caramel color) then you are expecting in liquor, (past when you think it is done) empty the barrel thru a coffee filter to remove barrel bits and charcoal.

7. Add 450ml or less (you can leave it stronger proof if you like) of spring water for every 750ml of MannCave Moonshine in the barrel (assuming 129 proof in barrel) to bring proof to 80. This will result in roughly 1.2L of product from a 1 Liter barrel.

8. Enjoy, results will vary depending on temperature, humidity time and other factors. Recommend barrel be aged in warm location, 70-80 degrees, not too dry of an area away from flame sources. Cooler temperatures may extend aging time.

9. Barrel can be re-used 2-4 times, note that maturity time may get longer. To re-use, Rinse out barrel by adding and dumping clean water 2-3 times and start with step 1 again.

Barrel sizes and information, note this document is for reference only and you should dilute your whiskey to your taste if you choose to do so:

1 Liter, holds 1000ml or a little over 1 bottle of Moonshine. When done add approximately 600 ml spring water to bring it close to 80 proof. (Finished product approximately 1.6 Liters)

2 Liter, holds 2000ml or roughly 3 bottles of Moonshine. When done add approximately 1200ml spring water to bring it close to 80 proof. (Finished product approximately 3.2 Liters)

3 Liter, holds roughly 4 bottles of Moonshine, but recommend you to get 5 for refill. When done add approximately 1800ml spring water to bring it close to 80 proof. (Finished product approximately 4.8 Liters)

5 Liter, holds roughly 7 bottles of Moonshine When done add approximately 3000ml spring water to bring it close to 80 proof. (Finished product approximately 8 Liters)