

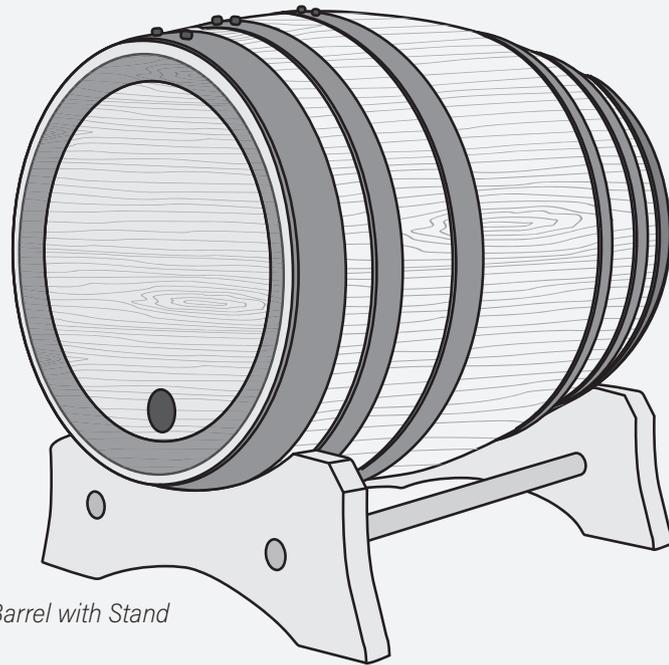
# *Better with Age*

*DIY Whiskey Aging Kit*

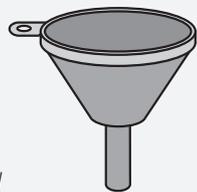


# COMPONENTS

Everything you'll need to age your own whiskey



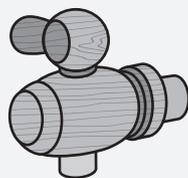
2L Oak Barrel with Stand  
x 1



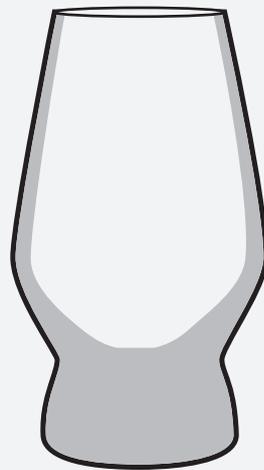
Steel Funnel  
x 1



Bung  
x 1



Barrel Spigot  
x 1



Snifter Glasses  
x 2

## The Barrel

Manufactured from American Oak Staves, this aging barrel is made from the same stave mills as those who make full-size, professional-grade barrels.

By combining the power of "tannins" and time, your harsh grain alcohol will be imbued with a complex body, bold flavor, and golden hue.

Your two liter oak barrel includes a stand, bung, and spigot. The inside has been charred and prepared, just like a full-size barrel, and is ready to age your favorite spirit.

## The Glasses

We know you'll want to drink some of your whiskey or cocktails after aging them, and glasses could come in handy. These snifter glasses use a fluted shape to channel the aroma right into your olfactory senses. Leave your mouth open while sniffing, and for some reason, that'll make it burn less. We heard it from a scientist..



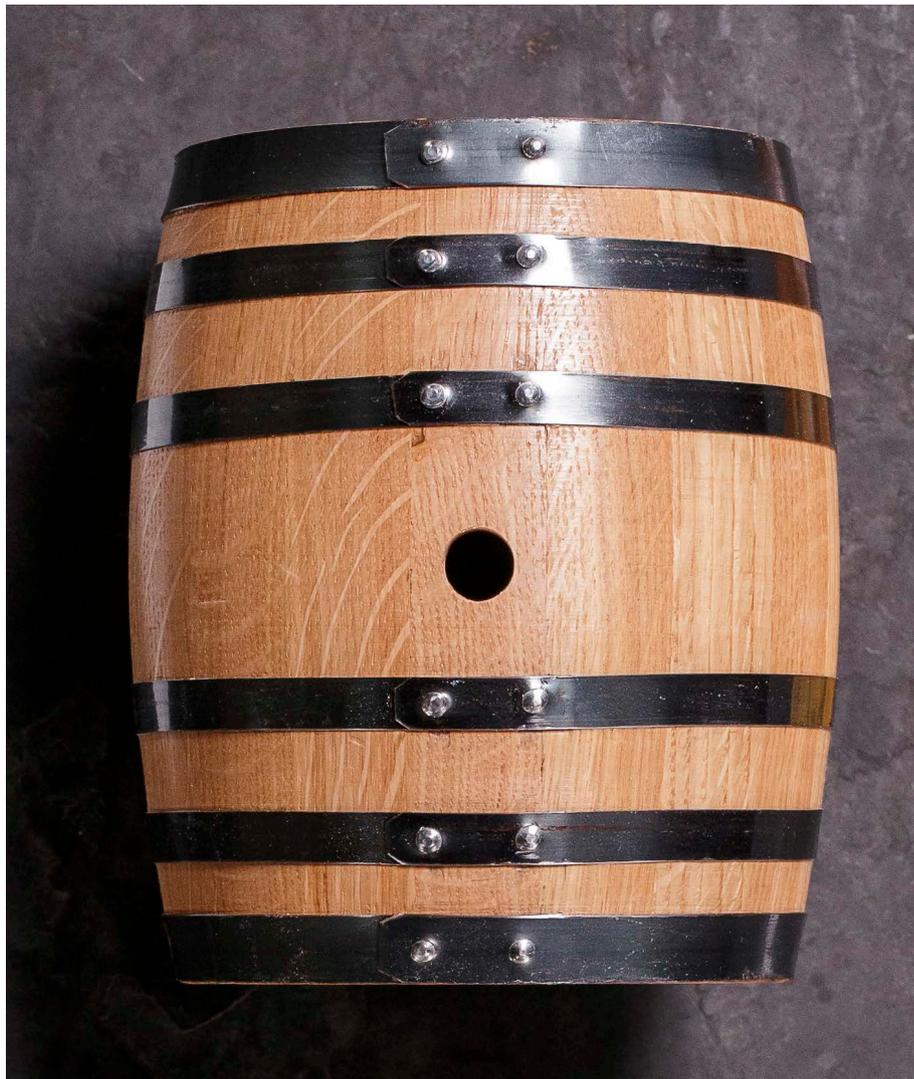
**Each whiskey takes on average  
4 weeks to age**

**You will also need: 2 liters of a clear straight grain alcohol or neutral flavored vodka.**

# BARREL PREP

*Curing your barrel before use*

*This wood barrel is made from solid oak staves held together without glue or nails. It utilizes the natural expansion of hydrated wood to seal the barrel. Once filled with water, the wood will swell and create a complete, water-tight seal.*



- 1 Insert the spigot into the front face of the barrel. Use a mallet to lightly tap the spigot into place so that it achieves a secure seal.
- 2 Completely fill the barrel with water, then cork the top. Let the barrel hydrate until it stops leaking. This process may take 3-5 days or longer depending on the dryness of the wood.

The barrel's charcoal interior may leak a black stain as it cures. This may damage surfaces, so place the barrel on its stand on top a baking sheet or plate.



- 3 Once the barrel has stopped leaking, you can get to work. Drain the barrel, then fill it with your spirit of choice to start the aging process.

### **Pro Tip:**

If you leave the barrel empty and unused, the wood will dry out. You'll need to repeat this process to reseal the barrel.

# BARREL-AGING

General guidelines for aging spirits

While barrel-aging is a mostly “set and forget” activity, knowing what to expect may save you a few trial-and-error batches.

## **Q** How long should I age my whiskey?

While this is a matter of taste, it's worth noting that a smaller barrel means a much larger surface ratio is in contact with the spirit, so your whiskey will take on an oaky characteristic much more quickly. It's easy for spirits to get over-oaked in a small barrel. We recommend aging for 2-4 weeks. You may continue to age beyond this duration, but the changes may be less palatable.

## **Q** What should I do once it's aged?

Rather than drinking it all at once, we, and your liver, would recommend bottling it. Save and refill in your original bottle, then seal it as airtight as possible and store it in a cool, dark place.

## **Q** What should I do with the barrel between batches?

Rinse with hot water, then keep it filled with water between uses, topping off as necessary. This will keep the wood hydrated and the seal tight so that the barrel doesn't leak.

## **Q** What kind of cocktails can I age?

Age cocktails that have a high alcohol content and a low quantity of added sugars. This will prevent any bacterial growth during the aging process.

Don't add bitters to your cocktail in the barrel, as their flavor will stay in the wood for any future aging. Rather, just add the bitters when serving the cocktail.

You can also age one spirit after another to infuse the second spirit. For instance, age a Sherry in the barrel for a week, and then age a whiskey afterwards.

# FAQS

Frequently Asked Questions

## **Q** The hoops are loose! Is it broken?

Odds are your oak barrel has dried out and shrunk, causing the rings to loosen. Set them in place, then fill the barrel with water and let it rehydrate and swell until the rings hold in place.

## **Q** Help! Nothing is coming out of my spigot.

If the bung on top is preventing air from entering the barrel, liquid will not be able to escape. Pull out the bung and try the spigot again, and everything should flow perfectly.

## **Q** What kind of alcohols can I age?

Technically, you can age any spirit, but not all will see the same benefits. Think of aging as an ingredient that helps balance and bring out the best in your spirit rather than a “more is always better” rule. Aging a 12-year-old scotch certainly won't turn it into an 18-year-old scotch, and doing it improperly may make it worse.

Start with clear alcohols like vodka, grain alcohol, or moonshine. Age these, and see how the barrel changes, enhances, and smoothes the raw spirit.

These barrels are also excellent for aging cocktails. Mix up a big batch of your favorite, or follow the recipes in this book. An oak-enhanced cocktail is well worth the wait.

## **Q** Can I drink it straight from the barrel?

We'd recommend a glass, but you do you. You can test it at any point, and once it's reached your desired aging, remove it from the barrel and bottle it. You can use water to dilute the taste since most commercial whiskeys are diluted to 40% ABV when bottled.

## **Q** Do I need to clean it?

Rinse it out with hot water between uses, especially if you've made a cocktail with sugars in it. Do not use soap.

# EXTRA RUSTY NAIL

## *Ingredients:*

350 ml Drambuie (Heather Honey Liqueur)  
750 ml Blended Scotch Whisky

## *Process:*

Pour in half a bottle of Drambuie and a full bottle of Blended Scotch Whisky. It's okay if the barrel isn't all the way full when aging.

Age for 3-4 weeks, according to taste.



# WHISKEY SOUR

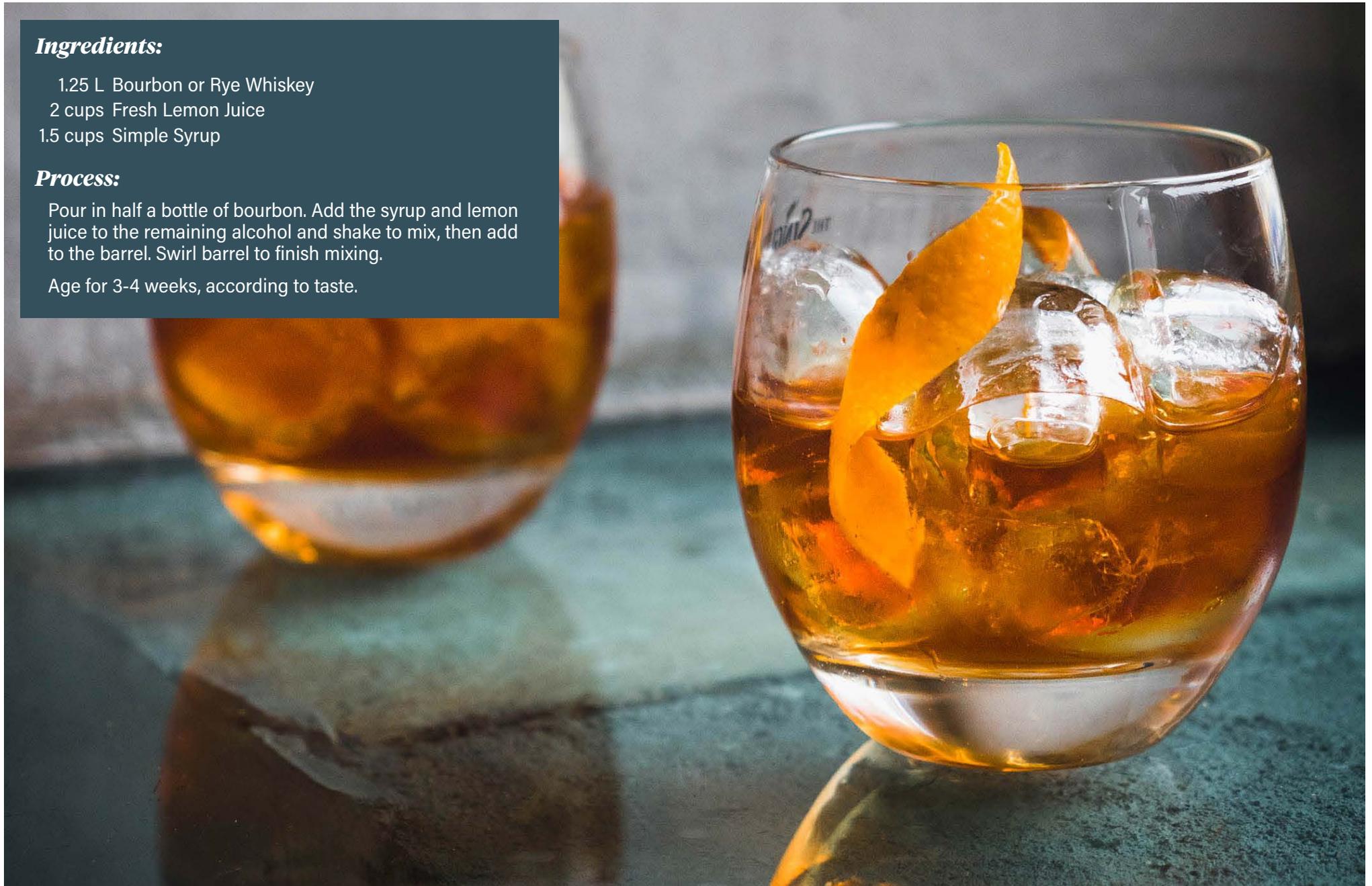
## *Ingredients:*

1.25 L Bourbon or Rye Whiskey  
2 cups Fresh Lemon Juice  
1.5 cups Simple Syrup

## *Process:*

Pour in half a bottle of bourbon. Add the syrup and lemon juice to the remaining alcohol and shake to mix, then add to the barrel. Swirl barrel to finish mixing.

Age for 3-4 weeks, according to taste.



# AGED NEGRONI

## **Ingredients:**

750 ml Gin  
750 ml Sweet Vermouth  
500 ml Campari

## **Process:**

Add all ingredient to the barrel, cap with bung, then swirl to mix.

Age for 2-3 weeks, according to taste.

## **Pro Tip:**

You'll still want to shake your cocktail with ice, or serve on a large ice cube to both dilute and cool your drink.





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