

A Step By Step Guide On How To Cure Your Oak Barrel

First, we would like to thank you for choosing Freedom Oak Barrels for your home spirit and wine-aging needs. We know you are very excited to use it and so are we.

However, your barrel is NOT ready yet for use. You need to cure it first to get rid of the wood debris and make it watertight. Do not fret, we laid out an easy to follow step by step guide on how to ready your barrel for spirit and wine-aging.

Step 1

Rinse and soak the spigot (wooden faucet) and the plug (or bung) in water for about half an hour.

Step 2

While waiting, fill the barrel with water until it is half-full. Use your thumb to plug the holes, give it a good shake to get rid of wood chips and debris that might be trapped inside. Let the water out. You may repeat this process three to five times until you satisfied the barrel is thoroughly clean.

Step 3

Plug the barrel with the spigot. You may tighten it securely with your hand. We advise not to use a hammer as it may crack the wood.

Step 4

Place the barrel in a sink, tub, or any place that is OK to get wet.

Step 5

Using a funnel, fill the barrel with hot water until it is full. Leave the top hole open. Your barrel might leak, and that's OK. It is not watertight yet and this process will make the wood expand to seal the gaps.

Step 6

Leave the barrel this way until no more leakages can be seen. This means the wood has expanded and the gaps are sealed. This can take from 30 minutes to an entire week, depending on the size of the barrel.

Step 7

Drain the barrel and let it air dry for no more than four hours. After 4 hours, it is ready to be filled with any spirits or wine of your choice.

Additional Tip

If you plan on aging different kinds of alcohol using the same barrel, you must cure the barrel again (Step 6) for three to five days. This will allow the barrel to absorb enough water and prevent the next batch of alcohol from being contaminated.