



Your barrel will require routine cleaning. When aging hard spirits such as whiskey, rum or tequila, clean the barrel after two or three batches (or every 1 to 2 years). For wine, cider, Port or other low alcohol content spirits, **clean after each batch** as follows:-

1. Fill the barrel with a cleaning solution and soak for 24 hours. Empty and rinse 3 times with hot water. See your local home brew retailer for cleaning solution tablets.
2. Dissolve Neutralizing Acid into warm water. Fill the barrel with this neutralizing solution and soak for 15 minutes. Empty and rinse the barrel 3 times with hot water. See your local home brew retailer for Neutralizing acid.
3. When storing the barrel or prior to re-use, dissolve 2 sterilizing tablets in 1 gallon of cool water. Fill the barrel with the solution. Swish around for a few minutes and rinse 3 times with hot water.

To prevent the barrel from drying out and minimize the possibility of contamination, barrels should always be stored full with spirits or sterilizing solution.