



How to Get Amazing Results from Your Golden Oak Barrel!

What's in this guide:

1. Important info for oak barrel owners
2. Why did people use barrels and why do they still today?
3. What causes the flavor to change?
4. What to expect from your barrel?
5. Aging vs Fermentation
6. How to cure (prepare) your barrel before you add your alcohol?
7. Questions you may have about your barrel
8. Recipes



THANK YOU
for being an
AMAZING
CUSTOMER!
And having a
FANTASTIC
taste!



Please remember we are only one email away:

support@goldenoakbarrel.com

Hi there!

My name is Sean and I want to thank you for ordering a Golden Oak Barrel! By following this guide, you will get an understanding of how to prepare your barrel and how to achieve the best possible results, so **please don't skip any steps**. Why is this important?

Each barrel is unique and handmade by 4th generation coopers (barrel makers) and it's capable of holding your alcohol for 5, 10 or even 20 years when properly prepared and maintained. We want you to have an amazing experience with our barrels and the best way to do that is to help you age your alcohol to perfection. Each alcohol ages differently and this guide will give you best practices for each type of alcohol. Regardless of your alcohol - by the end of this guide you will:

Have a Bulletproof, Simple & Long-term Solution for Putting Aging Alcohol to Perfection!

I'll also answer some commonly asked questions you might have about our barrels later in this guide.

IMPORTANT!!!

Are you a visual person?

If so, watch our video tutorials on how to get the best results from your barrels – click on the image:

How to prepare your barrel



How to seal your barrel



How to install a spigot



Golden Oak Barrel Catalog



1. Important info for oak barrel owners

Each barrel is made from brand new North American oak wood. Oak, unlike many other kinds of wood, has been used for hundreds of years to make barrels of all sizes because it's solid, has predictable characteristics, does not rot when exposed to liquid and does not add any sour flavors; the charring process adds the flavor. That predictability is important with barrels because it allows the cooper to size the wood just perfectly with an airtight fit so, when wet, it swells and adds pressure all around, sealing the barrel tight. Every single oak barrel is made by hand, they are not mass produced and no two barrels are ever the same. The wood grain and texture on each stave (wooden plank) varies from barrel to barrel and so do the heads (ends). Sometimes, one might seal quicker than the other. However, cosmetic differences shouldn't have any impact on your barrels' performance.

2. Why did people use barrels and why do they still today?

So many of the drinks people love have been around for hundreds of years. This is before plastics and before glass bottles were available to the masses. The best way that alcohol and many other liquids were stored was in a wooden cask, also known as a barrel. These barrels protected the contents from pest and from spoilage; their shape made them strong and easy to transfer. This was the primary reason why wooden barrels became so popular during that period. But there was something else discovered later on that made wooden barrels a necessity for alcohol producers. The old-timers realized that storing liquors in wooden barrels made it smoother and improved its taste and aroma. This is the only reason we still use wooden barrels today. To obtain the shape of a barrel, the wood requires being heated. In the process, barrel makers char the inside of the barrel. The charring adds flavor to the contents. There could be no whiskey without a barrel, no Gold tequila without a barrel, even some wines would taste much different if they had not spent some of their life in a barrel. People also use barrels of non-alcoholic items including vinegar and hot sauce, to name a few.

3. What causes the flavor to change?

The inside of your barrel determines the flavor imparted on your alcohol. Here is how it works. The staves are heated over a fire, so they can be bent. This causes them to become charred. It is essentially a darkening of the wood due to heat without burning it. This is what allows the alcohol to take on additional flavors. Even though charring sound like an obscure idea, it's not. In fact, many alcohols not only use charring but actually require it. Whiskey/Scotch

would have minimal flavor if it wasn't initially stored in an oak barrel. A gold tequila couldn't be made from a silver tequila without an oak barrel. Certain wines and craft beers would not exist, or at the very least have a vastly different taste than what we know today. It's fun to age your own alcohol at home! For many people, it is about making something new and unique. Something that fits their taste, gives them the freedom to make their own drinks, as well as the pride that comes with making something they probably can't buy in a store.

4. What to expect from your barrel?

It is better to be safe than to lose a good brew, and that's why we recommend performing a taste every week to see how it's coming along. The taste factor is completely up to you and the longer you let it sit in the barrel, the more flavor it will obtain. Another factor when it comes to aging alcohol is the volume. A smaller barrel will age much quicker than a bigger barrel. So, the flavor you get after 3-4 weeks in a 1 Liter could be the same as 8-10 weeks in a 5 Liter barrel. This is why it's important to regularly sample your alcohol every week or every couple of weeks until you know how a specific alcohol will perform. Now, your barrel is a little piece of wooden greatness and we guarantee it to perform. However, it is up to you to choose what you put in it and when it is time to take it out/ drink it. Just as you can overcook food, you can overage some alcohols and you can't reverse it.

5. Aging vs Fermentation

Most alcohols can be aged; however, aging is much different than fermenting. Fermenting is the process which turns raw ingredients into the alcoholic drinks we know, as grapes into wine or malt into beer. This fermentation process is necessary for raw ingredients, but once it is complete it is not done again. Anything that contains carbon or is gaseous will require a fermentation lock. There are differences between brewing and aging and it goes outside our guide, however, it is important to have a stopper that lets CO2 out, but doesn't let air or microorganisms in.

6. How to cure (prepare) your barrel before you add your alcohol?

Step #1 - Blow into the cork hole (optional)

This may sound silly, but the best way to see where any super fine gaps between the wood might be is to blow into the barrel. When you create this positive pressure on the inside, you will be able to hear where the air is

escaping from the barrel. If you hear air slightly coming out of it, that is fine and completely normal. The wood will swell noticeably once wet. However, the outside will be dry and only the inside of the barrel that holds the liquid will swell.

This step is optional, but it is a convenient way to tell where the water will drip from in the initial fill of water.

One important note- If your barrel has been left exposed to the air with no contents it will shrink by up to 10%. That is not recommended, because it will make it harder and take longer for the barrel to seal when you are ready to use it.

The metal hoops might even pop off if left long enough. If you're not ready to use it yet or you need to offer it as a gift, wrap it back up in the shrink wrap/box it was shipped in. If you don't have that and want to keep your barrel in optimal condition for when you are ready, leave it ¼ to 1/3 full of water while in storage.

Step #2 - Fill with water

This one's pretty simple. Fill the barrel at least 50% with room temperature water and let it sit. Once you do this, the wood will start to swell and you will notice any potential leaks. Most of the time, a simple paper towel placed underneath will be fine.

However, you may want to put it in the sink if you feel it's leaking a bit too much. Let it sit for 15 minutes or until the leaks stop, whichever comes first. Whether the barrel was made 200 years ago or is one of ours and was made a couple weeks back, leaks are to be expected with every wooden oak barrel. Once it is all sealed, pick it up with the cork on, roll the water on the inside from one side to another or give it a light to moderate shake. Make sure that the water covers every part of the barrel on the inside. This is done to both ensure there are no additional leaks and to scrub off any potential wood chips on the inside before draining the water.

Once you have given it a good shake, let it sit for a few additional minutes and make sure there are no additional leaks.

If leaks persist for a few days, you can seal them by melting candle wax and placing the melted wax over the leaks. The wood must be dry for the wax to adhere and seal the barrel. Never place wax on the inside of the barrel as it will contaminate wine or liquors stored on the inside.

Step #3 - Draining the water

Once the wood has sealed, it's time to drain the water. Over a sink, or if you have a bigger barrel outside, roll the barrel so the cork hole is pointing downward and remove the cork. Once removed, the water will start to flow. With the cork removed, open the spigot. This will allow air to flow in as the water flows out.

Once clear of water, you can either fill with your alcohol/spirits or repeat the process again if you feel it needs additional cleaning.

Make sure you are comfortable with the barrel sealing fully before adding your contents. It's always better to let it sit for a few extra hours or a day after it seals, than to add your drink early and let some of the contents spill out.

Step #4 - Fill with the good stuff

Now that your Golden Oak Barrel is sealed nice and tight and it's all cleared out, it is time to fill it with your favourite spirits. As you fill it through the top cork hole, you want to make sure the spigot is closed (not pointing straight away from the barrel).

Once filled with your spirit and any other ingredients, go ahead and put the cork back in the top to seal it.

Note: If you pour something in that releases gas when aerated (like wine), then you need to leave the cork off the top for a while. If you don't, the pressure will push it outward and may cause the barrel to leak.

That's it, you're done!

Your spirit is ready to drink at any time. Simply pull it over to the edge of a counter, **remove the cork** from the top (this is so it will flow), put a glass under the spigot and open it. You will have a refreshing glass of whatever amazing spirit you put in there.

Additional Information:

Preparing a used barrel for future use

Once a barrel has been used, additional cleaning and sanitation measures are required. At each racking, rinse the barrel thoroughly with water to remove debris. Follow by rinsing the barrel with an acid wash. This wash is made by dissolving two teaspoons of Citric Acid in five gallons of water. Slosh this mixture around the interior surfaces of the barrel for 10 minutes, making sure to cover all surfaces. Drain the barrel completely of the mixture. If using again immediately, refill the barrel with liquor. If storing, fill the barrel with $\frac{1}{4}$ its capacity of water to prevent it from drying out.

Airlock: My Bung is Stuck!

Great news (no, really)! This means that the pressure inside your barrel is so high it has created an airlock. People buy special tools just to create this effect, which has happened to you naturally! Your spirits will have aged especially well and will taste especially good. There are two easy ways to release a stuck bung, so you can get your product out:

- 1) First, tap the sides of the bung with a rubber mallet a few times, working all around the barrel. This should loosen the bung and allow you to pull it out.
- 2) If you are able, try heating the barrel by at least 10 degrees. The bung should pull out easy!

Missing Spirits: The “Angel’s Share”

Don't be surprised if there's a little alcohol missing when you begin pouring your spirits after aging for a few months. This phenomenon is known in distilling lore as 'The Angel's Share'. During storage, alcohol/water from inside the barrel seeps into and then evaporates out of the staves of the barrel. This causes as much as 14% of the alcohol to go missing during the aging process – the amount depends on environmental humidity, temperature, and how tasty the angels' find your aging cocktail.

By using the tips & strategies shared within this guide, you'll have a barrel and a beverage that will last a lifetime. Not only is this better than buying a high-end bottle (and less expensive), but it's also a great way to get flavours you just can't buy in a store.

7. Questions you may have about your barrel

Q: Where should I keep my barrel?

A: We recommend keeping your barrel in a cool place where the temperature is constant throughout the day. This prevents the contents from going through temperature fluctuations, which can cause a funny taste. Keep your barrel out of direct sunlight and in a dry environment. The sunlight will not only cause it to heat up, but it will also cause the exposed part to heat and shrink. When the wood heats and shrinks, a space between the staves might appear, causing leaks. A barrel that leaks is never a good thing and can be prevented. Ideal places include kitchen counters, basements, garages, man caves, pantries or another place where temperature is controlled and cool. That's why cellars have been used for storing barrels for hundreds of years.

Q: What do I do if the barrel has stains on it?

A: Stains can occur when filling, but you can prevent it by following the 4 step instructions above and letting the barrel cure properly. If wine or other alcohol drips down the barrel, just wipe it off. Wine and liquor will stain wood just like will stain carpet. Our barrels are varnished to decrease the chance of staining; however, gin will still stain. Another type of staining can happen with a high proof alcohol like vodka. Vodka (or other stronger alcohols), when left to dry on the outside, can cause a white discoloration on the barrel. Just like washing your hands with rubbing alcohol will cause skin to dry out, letting it sit on your barrels will cause the wood to dry out and leave streaks. To get rid of this, we recommend wiping it down with linseed or another wood finishing oil. By doing so, will also recondition the wood. The quality of the contents will not be affected by staining. Barrels are meant to be functional more than for decorative purposes. However, we understand that a good-looking barrel gives a sense of pride. After several uses, the barrel will look different than when you first got it.

8. Recipes

***Feel free to share any of your own recipes with us and we will be sure to include them in the next version of this guide – email us:

support@goldenoakbarrel.com***

Tequila Based Recipes



Silver to Gold

Complexity: 1

Tequila comes from the agave plant in Mexico and is somewhat similar to moonshine in colour, being clear. Once it sits in an oak barrel, it becomes a pale yellow and is now a gold tequila with all the additional flavors the oak imparts.

Ingredients: (1) 750 ml bottle, premium, Silver Tequila (100% Blue Agave)

Instructions: Place in barrel and let it age for up to 2 months. New barrels will age tequila in about 1/3rd the time as one that has already been used a few times.

Aged Tequila with Vanilla

Complexity: 2

Tequila with vanilla flavors and a hint of coffee.

Ingredients: (Makes 1 Liter)

100% agave Altano

1 coffee bean

4 - 1/2" piece of a vanilla beans

Instructions: Pour all ingredients into a 1 Liter oak barrel and let age for at least two months. Enjoy from the barrel or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Barrel-Aged Margarita

Complexity: 2

To age margaritas, it requires a citrus-juice sour, which we do not recommend putting in a barrel. We suggest substituting for Lactart (a 10% lactic acid solution), which is a common food additive for the lime juice. This should provide a stable, pleasant, balanced sour taste.

Ingredients:

4 parts Tequila

1½ parts Cointreau

1¼ parts Agave Nectar

3 oz. Lactart per 750ml of Tequila

Instructions: Pour all ingredients into a 1 Liter oak barrel and let age for at least two months. Enjoy from the barrel or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Gin Based Recipes



Barrel Aged Gin

Complexity: 1

Ingredients:

Bombay Sapphire- Juniper berries

Instructions: Pour the Bombay Sapphire into your barrel and let age for two weeks to a couple of months. Enjoy from the barrel or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Rum Based Recipes



Barrel Aged Crown

Complexity: 1

Ingredients:

Crown Royal

Instructions: Pour Crown Royal into your oak barrel and let age for 45 to 90 days. Enjoy from the barrel or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Barrel-Aged Rum Old Fashioned

Complexity:3

This is a rich and delicious cocktail that is easy to make and, when aged in a barrel, it really pulls out beautifully the oak flavors. This is a great way to start getting into making more complex rum, so choose one that you like. We recommend sugar in the raw (big sugar granules) because it is only slightly processed, is easy to find and goes well with rum.

Ingredients:

2.25 liters Aged Rum (3-750ml bottles)

$\frac{3}{4}$ cup Sugar-in-the-Raw

3 oz. Water

$1\frac{3}{4}$ oz. Bittercube Cherry Bark Vanilla Bitters

Instructions: Add all ingredients to a large pitcher and stir to dissolve the sugar. Once mixed thoroughly, pour into your barrel. Store for 1 week to several months. To serve, tap 3-4 ounces into an ice-filled mixing glass and stir to chill. Strain into a rocks glass over a large ice-cube. For garnish, top with orange oil from the twist of an orange skin, discarding the rind.

Whiskey & Bourbon Based Recipes



Aged Honey Whiskey

Complexity: 2

This will be very similar to a Honey flavored Jack Daniels but with a bit more kick due to the high alcohol content.

Ingredients: (3 Liter)

1/4 Cup Canadian Rye Essence

3 Liter Vodka (of your choice)

1 Cup Honey (Heated to thin)

Instructions: Pour all ingredients into a 3 Liter clean oak barrel and let age for 3 weeks. Enjoy from the barrel or bottle and chill when the taste suits you. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Vanilla Bourbon

Complexity: 1

This will taste like a normal bourbon with a hint of vanilla aroma and after taste.

Ingredients:

1 Liter Bourbon

1 Vanilla Bean

Instructions: Pour ingredients in barrel with a whole or cut vanilla bean and let age for two weeks. Taste regularly until desired taste is achieved. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Turkey Jim

Complexity: 2

Ingredients: (3L Size)

1L Wild Turkey 101

2L Jim Beam

A few drops of wild honey. (Less than 1/2 tspn)

Instructions: Pour all ingredients into your 3 Liter oak barrel and let age for 45-90 days. Enjoy from the barrel or bottle and chill when the taste suits you.

To serve, tap 3-4 ounces from the barrel into a mixing glass and add ice to stir and chill.

Brandy Based Recipes



Barrel-Aged Brandy Old Fashioned

Complexity:3

This old fashioned utilizes Brandy, muddled cherry and orange and can be enjoyed all year round. You can drink this without aging, but with aging in a charred oak barrel it will add hints of charcoal, smoke and vanilla flavors that you desire. Instead of adding muddled fruit to the aging barrel, as this can be unpredictable depending on the quality of the fruit and might be difficult to remove, we use Cherry Heering and Cointreau to add the rich cherry flavor and the sweet orange notes.

Ingredients:

2 parts Brandy

¼ part Cherry Heering

⅛ part Cointreau

½ oz. Angostura Bitters per liter of Brandy

Instructions: Add all ingredients to your barrel. Store for one month or more. Gently swirl in your barrel before tapping as the Angostura Bitters will have settled to the bottom. To serve, tap 3-4 oz. into an ice-filled mixing glass. Stir to chill and strain into a whiskey glass over fresh ice. You can garnish with an orange wedge and or a brandied cherry.

Cocktail recipes



Barrel-Aged Negroni

Complexity: 1

Barrel-aging a Negroni adds a nice sophisticated, velvety edge to this classic bitter aperitivo.

Ingredients

- 1 part Gin
- 1 part Campari
- 1 part Sweet Vermouth

Instructions:

Pour all ingredients into your oak barrel. You will notice a major change of flavour within 1 week and it will reach peak flavor within a month. To serve, tap 3-4 ounces into a mixing glass. Stir with ice to chill and strain into a Coupe Glass. Garnish with an orange peel if desired. To store for later place in the refrigerator and when ready to serve, pour into a coupe glass and garnish.

Barrel-Aged Boulevardier

Complexity: 2

This rich, bitter classic (similar to a Negroni) evolves into a truly elegant drink after spending only a few weeks in a barrel. Once aged, it will have a lot of depth with a smooth taste of subtle oak, smoke and vanilla flavors. You will notice changes within the first week with peak changes within a month.

Ingredients:

- 1½ part Bourbon
- 1 part Campari
- 1 part Sweet Vermouth

Instructions: Pour all Ingredients into your barrel. Flavor will develop within a week and should be tested weekly (up to a month) until desired taste is obtained. To serve, tap 3-4 ounces into a mixing glass. Stir with ice to chill and strain into a Rocks Glass with a large ice cube. (Optional) Garnish with an orange twist. Another thing you can do is to bottle the contents of the barrel into clean single-serving bottles. To do this, cap, refrigerate, pour over an ice-cube and add the optional garnish.

Barrel-Aged Manhattan

Complexity: 2

The Manhattan is a great cocktail that many people love and aging it in a barrel adds subtle oak and vanilla flavors.

Ingredients:

- 2 parts Bourbon or Rye
- 1 part Sweet Vermouth
- ⅔ oz Orange Bitters per liter of Bourbon

Instructions: Add all Ingredients to your oak barrel and age from one week to a few months. To serve, tap 3-4 ounces into a mixing glass. Stir with ice to chill and strain into a whiskey glass. Garnish with a brandied cherry. To store for later, place in the refrigerator and when ready to serve, pour into a whiskey glass and garnish.

Barrel-Aged Martinez

Complexity: 3

Another great cocktail to age in a barrel is The Martinez. The smoky oak and vanilla flavors really come out in this gin based cocktail.

Ingredients:

- 2 parts Gin (Old Tom style)
- 1½ parts Sweet Vermouth
- ¼ part Luxardo Maraschino Liqueur

Instructions: Pour all ingredients into your oak barrel and let age. You will notice the flavour change after the first week and you can let age for several months. To serve tap 4 ounces into a mixing glass. Stir with ice to chill and strain into a Coupe Glass. Optionally garnish with a Lemon Twist. To store for later, place in the refrigerator and when ready to serve, pour into a coupe glass and garnish.

Barrel-Aged Toronto

Complexity:3

This 1920's-era cocktail was originally called the *Fernet Cocktail* in Robert Vermeire's 1922 book: *Cocktails: How to Mix Them*. Vermeire states that the cocktail was "much appreciated by the Canadians of Toronto." Somewhere along the line, therefore, it was re-dubbed the *Toronto*. Although it looks dark and brooding, this is a lively and delightful cocktail which screams for the added complexity and depth that only time in an oak barrel can impart.

Ingredients:

- 2 parts Rye Whiskey
- ¼ part Fernet
- ¼ part Simple Syrup
- ½ oz. Angostura Bitters per liter of Rye

Instructions: Add all ingredients to a clean oak barrel. Age for at least one month to several months. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add ice and stir to chill. Strain into a Rocks Glass over fresh ice and garnish with an orange twist. To store for later, place in the freezer and when ready to serve, pour into a coupe glass or an whiskey glass over a large ice cube.

Barrel-Aged Corpse Reviver #2

Complexity: 4

The original recipe for this is listed in Harry Craddock's 1930 Savoy Cocktail Book and is slightly different nowadays, because many of the original ingredients are no longer available. The Corpse Reviver #2 is a delightfully complex drink with nice broad botanical and perfumy notes. It boasts a subtle tartness and hint of bitter and sweetness which is ideal for aging in your barrel.

Ingredients:

- 1 part Gin

¾ part Cocchi Americano
¾ part Cointreau
5 oz. Lactart per liter of Gin
¾ oz. Absinthe per liter of Gin

Instructions: Add all ingredients to your oak barrel and age from one week to a few months. To serve, tap 3-4 ounces into an ice-filled mixing glass and stir to chill. Strain into a coupe glass. For optional garnish add an orange twist or cherry. To store for later, place in the freezer and when ready to serve, pour into a coupe glass or a whiskey glass over a large ice cube.

Barrel-Aged Zombie

Complexity: 5

The Zombie, created by Donn Beach in 1934, packs quite a punch and as the name says, it will make a zombie out of you. The single-serving Zombie is delicious. Even though you can drink this without aging, the oak barrel adds to the flavor while mellowing and taming the cocktail's harsher edges. Packed with flavor already, spending time in a barrel enhances the deep rich notes of the cocktail and adds more hints of vanilla and spice.

Ingredients: (3-Liter barrel)

- 750ml aged Rum
- 750ml gold Rum
- 500ml 151-proof Demerara Rum
- 8½ oz. Falernum
- 3 oz. Grenadine
- 3 oz. Cinnamon Syrup*
- 2 oz. Lactart
- ⅔ oz. Angostura Bitters
- ⅓ oz. Absinthe

Instructions: This is ideal for a larger barrel and the above recipe is for a 3-liter oak barrel. Aging takes from 1 week to up to a few months. Tap 3-4 oz into a wine, martini or rocks glass, add one large ice cube. Swirl to chill and let it sit for a minute before your first sip.

Barrel-Aged Vieux Carré

Complexity: 5

Vieux Carré is French for "Old Square" referring to New Orleans' French Quarter. Created there in 1938 by Walter Bergeron at the Hotel Monteleone's Carousel Bar, it remains their signature cocktail to this day. This wonderful classic gets even better after spending some time in a charred oak barrel. This spirit-forward cocktail becomes more rounded and picks up subtle notes of charcoal (smokiness) and vanilla.

Ingredients:

- For a 3-liter Barrel:
- 750 ml Rye
- 750 ml Cognac
- 750 ml Sweet Vermouth

- 4½ oz. Benedictine
- 1½ oz. Angostura Bitters
- 1½ oz. Peychaud's Bitters

Instructions: Add all ingredients to your oak barrel and let age for two weeks to a couple months until the desired flavor is attained. To serve, tap 3-4 ounces into an ice-filled mixing glass and stir to chill. Strain into a whiskey glass over a large ice cube. To store for later place in the freezer and when ready to serve, pour into a coupe glass or a whiskey glass over a large ice cube.

Other Recipes



Barrel-Aged Cocchi Americano

Complexity: 1

Don't underestimate this drink due to its simplicity. Aging an aperitif like this will give it simple natural oak and vanilla flavors. Cocchi Americano is a wine based aperitif that is flavored with cinchona bark and aromatized with other herbs and spices to provide both sweet and bitter components. (You might also consider aging other similar aperitifs such as Lillet, Salers, or Bonal).

Ingredients:

Cocchi Americano (or other aperitif)

Instructions: Add all the ingredients to your oak barrel and age for at least one week to several months until desired taste. To serve, tap 4-6 ounces into an ice-filled Collins or whiskey glass. Optionally garnish with an orange twist and insert a straw to stir to chill. To store for later place in the refrigerator and when ready to serve, pour into a coupe glass or an whiskey glass over a large ice cube.

Island Time Cinnamon Coconut Rum

Complexity: 3

This will produce a Malibu rum flavor similar to the Mexican drink Horchata.

Ingredients:

2 bottles of coconut rum essence

2 liters of Taaka Vodka

1 teaspoon of cinnamon oil

1 cinnamon stick

Instructions: Mix the vodka, essence, and cinnamon oil in a large pitcher. Pour in the barrel, add the cinnamon stick through the bung hole and let age for 45-90 days. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Devil's Lemonade

Complexity: 3

This drink will produce a sweet citrus flavour, which will make you think of a tropical island.

Ingredients:

Absolut citron

Absolut mandarin

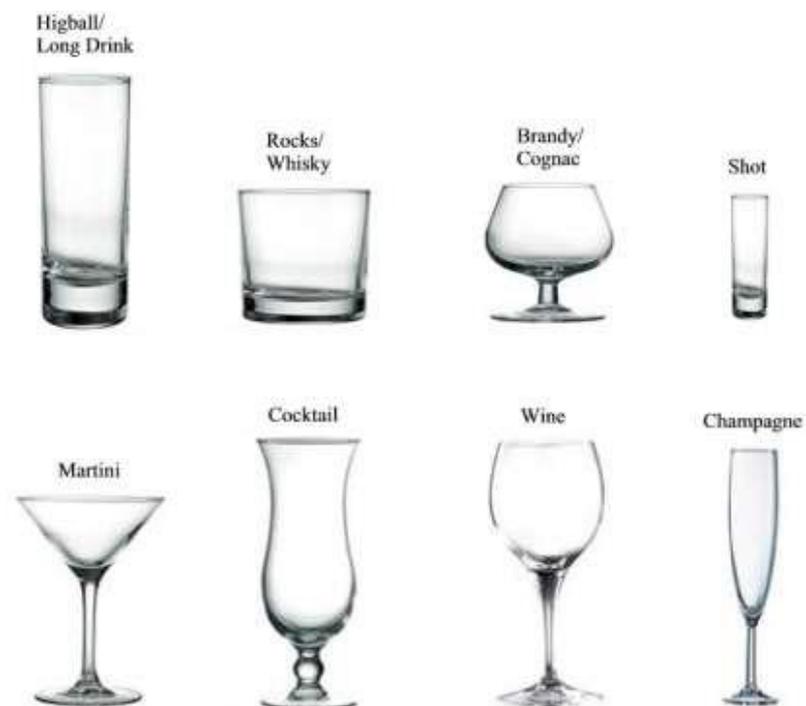
Absolut Limon

Malibu pineapple rum

Instructions: Let the equal parts cure in barrel at least two weeks. After curing, mix with triple sec, sweet n' sour, and sprite for a drink. To serve, tap 3-4 ounces from the barrel into a mixing glass. Add a large ice cube and stir to chill.

Glasses

You probably noticed that each recipe above mentioned some type of glass. Those are recommended glasses based on the origins of the drink and serving size. However, you can drink out of any glass you have available. If you are interested in the glasses listed above, here is a list of them and what they look like.



I hope you enjoyed this guide and
I would really appreciate it if you could take time
to give me your honest feedback about your results!
You can do this by emailing us at:
support@goldenoakbarrel.com

Warm regards!

Golden Oak Barrel Team