



## 5 Steps to Aging Your Own Whiskey

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With Copperworks New Make Whiskey, an oak barrel and some water, you can produce an aged single malt whiskey that is truly your own. This process and our barrel will work to age other spirits too. These are the basic steps to aging your spirit. For detailed information and instructions, please see our “Barrel Owner’s Guide.”

### 1. Hydrate Your Barrel

Ensure the metal hoops on your barrel are secure and aligned. Push the spigot into the barrel until it’s snug, then fill the barrel with water through the hole on the top (the “bunghole”) and soak for at least 24 hours. It’s normal for the barrel to leak initially and you may need to add water to keep it full. If the barrel continues to leak after 48 hours, submerge the entire barrel in water using a food-grade vessel and check periodically until the leaking stops.

### 2. Fill Your Barrel

Empty the water from your barrel and allow it to drip dry upside-down for 10 minutes. With the spigot in the closed position, fill your barrel with Copperworks New Make Whiskey through the bung hole. A small funnel may be helpful. Then insert the bung. Save your bottles to refill with aged whiskey.

### 3. Proof Your Whiskey

Copperworks New Make Whiskey is bottled at 57.5% alcohol by volume (ABV). We recommend putting your New Make Whiskey into the barrel to age at a strength of 50% ABV – 57.5% ABV. You can use the New Make Whiskey “as is.” Just fill your barrel with two bottles of New Make and let it age. Or, you can fill your barrel with two bottles of New Make Whiskey and then add up to 7.5 ounces (220ml) of filtered water to modify the proof from between 50% ABV to 57.5% ABV, based on your desired cask strength.

### 4. Age Your Whiskey

**IMPORTANT:** when aging spirits in a small barrel, longer is not necessarily better! Aging your whiskey too long will result in an over-oaked flavor and you’ll lose a large amount of the spirit to evaporation.

The first time you use the barrel, we recommend an aging time of 4 to 8 weeks. The ratio of surface area to liquid is much higher in a small barrel than a large barrel, so flavor and color are contributed to the spirit in much less time in our aging kit than with a big barrel. This ratio also causes a larger percentage of the spirit to evaporate over time in a small barrel than a large barrel.

To produce the best possible flavor and minimize loss to evaporation, start tasting within a few days of filling the barrel.

### 5. Bottle Your Whiskey

When you’re happy with flavor of your aged whiskey, carefully pour the whiskey out of the barrel through a strainer (to catch any large pieces of char) into a large container. Then, use a funnel, a fine sieve and some cheesecloth to pour the whiskey into your bottles. Then pour yourself a celebratory sip and enjoy!

### Questions or Comments?

Please write to us at [Info@Copperworksdistilling.com](mailto:Info@Copperworksdistilling.com) if you have questions or if you would like to tell us about your results.