

## Good luck with your wine!

### Using the Barrel-Bung

You successfully placed your Barrel-Bung inside your wine. You will probably notice the wine level drop pretty fast (~1/2 inch) in the first few days as wine absorbs into the wood. Monitor your wine for oak flavor, and keep your carboy ullage 1-2 inches from the rubber bung on the Barrel-Bung. How long to keep it in? That is up to you, the winemaker. Remember premium wines may barrel age for 2 or more years! However this time will vary drastically depending on the style you are going after.

If you receive your Barrel-Bung and it is cracked or damaged, send it back to me so I can send you a replacement. If your Barrel-Bung malfunctions while inside your wine, please email me with a detailed account of what went wrong and for a possible replacement.

-Timothy Szczykutowicz

Thank you for purchasing a Barrel-Bung.

100% of Barrel-Bung profits are donated to water purification charities in third world countries. Thank you for helping turn wine into water!

## Barrel-Bung

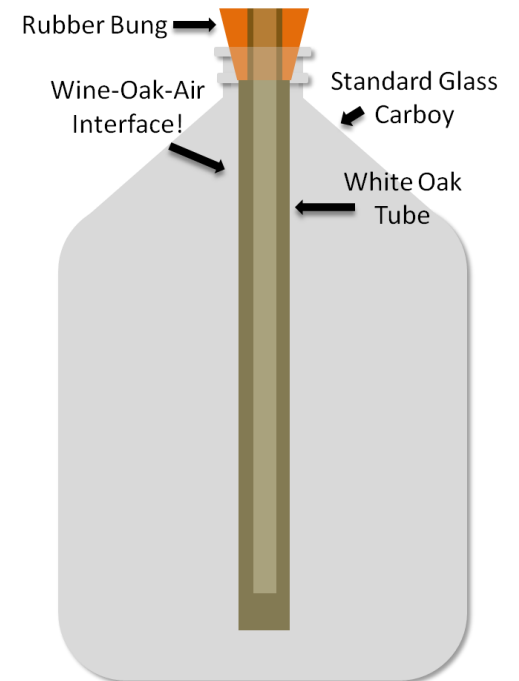
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## Barrel-Bung

### User Manual



**Why put your wine  
into a barrel when you  
can put a barrel into  
your wine!**

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## Barrel-Bung Users Manual

### First steps

**Do not immediately take your Barrel-Bung out of its plastic wrapper!** Remember, the Barrel-Bung will eventually end up in your wine, so to keep your new Barrel-Bung clean, store it inside its plastic wrapper until the day you are ready to use it.

Each Barrel-Bung comes pre-toasted and baked in order to: drive off moisture, kill any microorganisms living in the wood, and change the structure of the wood to optimize vanilla flavors. Each Barrel-Bung is fitted with a rubber bung and sealed into a plastic wrapper.

### Cleaning the Barrel-Bung

To further reduce the risk of wine spoilage, it is recommended that you clean the Barrel-Bung before use. To do so, mix 17 grams of metabisulphite in 500 mL of warm water. After the metabisulphite dissolves, add another 500 mL of water. Mix this in a well ventilated area. Bask the solution over the Barrel-Bung be sure **not to get**

**any water down the bung hole of the Barrel-Bung.** Once the outside of the Barrel-Bung has been basked in cleaning solution several times (or immersed in the solution as long as it stays out of the inside of the Barrel-Bung), rinse the outside with cool water. I suggest sprinkling a little metabisulphite powder down the inside of the Barrel-Bung as well, in case you accidentally get any water inside it to ward off mold and/or bacteria growth. It may also become damp inside as water evaporates out of your wine.

### Inserting the Barrel-Bung

Now that you have cleaned your Barrel-Bung, you can put it into your wine. It is important to note that the Barrel-Bung will displace wine, and therefore cause the level of wine to rise as you insert your Barrel-Bung. Therefore, you may have to insert and remove your Barrel-Bung several times, each time adding or removing wine until the ullage space is approximately 1-2 inches from the bottom of the rubber bung.

The Barrel-Bung should be added to still wine, meaning if you plan on degassing your wine, do not place the Barrel-Bung in directly after degassing as the agitated wine will still give off CO<sub>2</sub> and may push the Barrel-Bung out of the wine. If there are any bubbles coming up the sides of your carboy, your wine is building pressure and your Barrel-Bung may pop up.

Monitor your SO<sub>2</sub> levels carefully and make sure you maintain high enough levels for your particular wine's pH. Seek assistance from your local wine shop on adjusting your SO<sub>2</sub> levels.

*I recommend using a metabisulphite based sanitizer with the Barrel-Bung because the wood will absorb whatever sanitizer you use, therefore it might as well be the one we already use to preserve our wine!*