

# Aging

After fermenting (and distilling, for spirits), most good drinks need time to **age**. The tool is a **wooden barrel** — and on the server you must build a proper barrel for this; a plain vanilla Minecraft barrel block will **not** age brews.

There are **two** kinds of built barrel. Both are made of wood and registered with a sign — the only real difference is **size**.

Small and large Brewery barrels

## Small barrel

A compact built barrel — still a real structure, just much smaller than the large one.

- **Build it from 8 wooden stairs** in a barrel shape (see the left of the image above).
- Place a **sign** on it and write `BarreL` on any line to register it.
- Holds **9 brews**.

## Large barrel

A big walk-up barrel structure for serious aging.

- **Build it from 16 wooden stairs, 18 wood planks and 5 fences** (the fences form the tap \* legs; see the right of the image — it is roughly 4 blocks wide).
- Place a **sign** on it and write `BarreL` on any line to register it.
- Holds **27 brews**, and once registered you can open it by clicking **any** of its blocks.

When a barrel is registered you will get a confirmation message in chat. Open it, place your brew inside, close it, and come back later for the aged result.

## Wood & time

- **Wood type matters.** Each recipe calls for a specific wood — oak, birch, spruce, dark oak, acacia, and so on — and you get it from the wood you **build the barrel out of**. The wrong wood changes the outcome, so build a barrel of each wood you brew with.
- **Aging is measured in "years."** On this server, **one year is about 20 real minutes or one full in-game day**. So a recipe asking for "14 years" needs roughly **4 to 5 hours** in the barrel.

“ Aging happens while you are away and when chunks are not loaded.

# Wood types

Every barrel is built from a type of wood, and each recipe calls for a specific one (Any means it does not matter). When you read a drink's **Recipe config** block, the `wood:` field is a **number** — here is the key:

#	Wood	#	Wood
0	Any	7	Crimson
1	Birch	8	Warped
2	Oak	9	Mangrove
3	Jungle	10	Cherry
4	Spruce	11	Bamboo
5	Acacia	12	Cut Copper
6	Dark Oak	13	Pale Oak

A recipe with no `wood` / `age` at all (or `age: 0`) needs **no barrel** — bottle it and drink it straight after fermenting/distilling.

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