

# XTRACTMOR

A Hydro Dynamics Company

May 20, 2021

## ShockWave Xtractor Accelerated Aging Technology Installed at 3BR Distillery

*XtractMor has installed its cavitation based accelerated aging technology at 3BR Distillery, a new Soviet themed craft spirits producer in Keyport, NJ.*



3BR Logo  
(Image courtesy of 3BR)

**Keyport, NJ** – [XtractMor](#) would like to announce that its ShockWave Xtractor (Xtractor) technology has been installed at the new [3BR Distillery](#) in Keyport, NJ. Opened in April 2021, 3BR is a producer of craft spirits and features craft cocktails made with the spirits produced on-site and inspired by Russian ingredients. Patrons are taken back in time as they are served in a kitsch Soviet-punk themed tasting room. 3BR uses the Xtractor technology to give their spirits an aged flavor, diminishing or eliminating the need for time in barrels for brown liquors and mellowing the flavor of white liquors.

Using the force of cavitation, the Xtractor can significantly accelerate and catalyze liquor aging, allowing flavor transitions that often take years to develop to happen in minutes to days. The Xtractor harnesses the normally destructive power of cavitation and controls it so its pressure fluctuations can be used to provide accelerated aging of liquors and spirits. For brown or dark spirits this is accomplished by extracting flavors and color from wood

8 Redmond Court, Rome, Georgia 30165 · 706-234-4111  
[www.xtractmor.com](http://www.xtractmor.com) · [www.hydrodynamics.com](http://www.hydrodynamics.com)

chips entrained in the fluid flowing through the equipment as opposed to traditional static barrel aging. The technology can allow new distillers to sell dark/brown liquors immediately rather than waiting for years of aging. The distiller may also see a drastic yield increase due to not having the evaporative losses typical with barrels. This same action can also be used to extract flavor from fruits, spices and other flavor sources allowing distillers to experiment with new or seasonal flavors and see near immediate results. Cavitation can also mellow white or clear spirits, accelerating the chemistry that happens naturally in traditional aging.



Xtractor processed liquor before and after only 15 minutes

### **About XtractMor**

XtractMor is a wholly owned subsidiary of Hydro Dynamics, Inc. (HDI) and the exclusive marketer of HDI's ShockWave Xtractor (Xtractor) for brewery, winery, and distillery applications. HDI is also located in Rome, Georgia and is the developer and manufacturer of the cavitation based Xtractor technology. The Xtractor uses the physical phenomenon of cavitation and harnesses it to solve critical industrial mixing, extraction and heating problems. The technology can now be found on six continents in applications ranging from biodiesel production to hops extraction for beer. Learn more at: [www.xtractmor.com](http://www.xtractmor.com) or [www.hydrodynamics.com](http://www.hydrodynamics.com).

### **About 3BR**

3BR Distillery producer of craft spirits featuring a Soviet-punk tasting room. Experience craft cocktails made with spirits produced on-site in the kitsch tasting room inspired by Russian ingredients. 3BR is located in Keyport, NJ and opened to the public in April 2021. Learn more at: <https://www.3brdistillery.com/>

### **Contacts**

Doug Mancosky  
XtractMor  
CEO  
[dmancosky@xtractmor.com](mailto:dmancosky@xtractmor.com)

Aleksandr Zhdanov  
3BR Distillery  
Co-CEO and Head Distiller  
[aleks@3brdistillery.com](mailto:aleks@3brdistillery.com)