This is typically a lesson learned early on by all brewers and wine makers. There are three fast ways to empty a carboy:

- 1. Racking cane: Insert a racking cane which allows air to flow in and water to flow out without the re-pressurization "glugs." This is probably the easiest.
- 2. Whirlpool: Holding the carboy upside-down, swirl it to get a vortex started. Once it is established, water pours out quickly. This requires flipping the carboy and holding it, which many of our backs can not take.
- 3. Hammer: This is by far the fastest and eliminates the need to sterilize the carboy.