



# Wagner & Griswold Society

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 Re-using Vinegar? (Read 230 times)

**Mike Garrison**  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 914

 **Re-using Vinegar?**  
Aug 2<sup>nd</sup>, 2012, 3:14pm


can you re-use vinegar? to give an example. if i fill up a 5 gallon bucket (with a lid) with 50-50 vinegar mix how long would it still be good for? thanks folks! 😊

**Joe Brock**  
WAGS member  
★★★★★  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 219

 **Re: Re-using Vinegar?**  
**Reply #1** - Aug 2<sup>nd</sup>, 2012, 3:27pm

I'm no expert but I would think it depends on how hard it's used. Since it's the acidity that your after, I would think anything that reduces the acidity would weaken the solution and require longer soak times. If your cleaning them well with lye & ss scrubbie first I would think that 5 gal bucket would last a long time & derust a lot of iron. You would start noticing a reduction in effectiveness pretty quick. Just my 2 cents. Other more experienced folks will hopefully chime in.

**Mike Garrison**  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 914

 **Re: Re-using Vinegar?**  
**Reply #2** - Aug 2<sup>nd</sup>, 2012, 3:30pm

thats what i was thinking Joe. what i am looking for is a product that lasts not one that i need to change out everytime i use it. since the lye bath can work for quite some time before recharging i was curious if there is an anti rust product that works the same way. buying gallons of vinegar is starting to add up. (Yes i am fully aware of elecros 😊) and i will build one, one day)

**Chuck Fredrickson**  
WAGS member  
★★★★★  
LADY LIBERTY not cast iron but well seasoned  
Posts: 677


 **Re: Re-using Vinegar?**  
**Reply #3** - Aug 2<sup>nd</sup>, 2012, 4:13pm

Here's a thread that talks of evapo-rust: <http://www.griswoldandwagner.com/cgi-bin/yabb/YaBB.pl?num=1263419813/all-0>

Many have used it with great results.

~chuck


**Tom Neitzel**  
Forum Administrator  
★★★★★  
So - What do they do with the rest of the mole?  
Posts: 4559

 **Re: Re-using Vinegar?**  
**Reply #4** - Aug 2<sup>nd</sup>, 2012, 4:22pm

It seems to last a long time. I keep a bucket with a lid on it out in the garage, like the lye. Just use it until it doesn't work or I get tired of having it around.


Tom

**Mike Garrison**  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 914

 **Re: Re-using Vinegar?**  
**Reply #5** - Aug 2<sup>nd</sup>, 2012, 4:40pm


thanks Chuck and Tom! Evaporust is some pretty darn good stuff. good to know that vinegar will last more than one round as well 😊

**Will Person**  
Forum Administrator  
★★★★★  
Heavy iron at work  
Posts: 9673

 **Re: Re-using Vinegar?**  
**Reply #6** - Aug 2<sup>nd</sup>, 2012, 5:56pm


I have a vat of 50/50 that is 3 years old. Still works.

**Randy Eckstein**  
WAGS member  
★★★★★  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 2144

 **Re: Re-using Vinegar?**  
**Reply #7** - Aug 2<sup>nd</sup>, 2012, 7:40pm


As long as it keeps sending up that rust colored, foam residue when you have a piece in it, its good to use.

**Ken Harred**  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 99

 **Re: Re-using Vinegar?**  
**Reply #8** - Aug 2<sup>nd</sup>, 2012, 11:45pm


I reuse mine that is in a bucket with a lid. When it does get low i just add straight vinegar. Seems to work well and i don't like to leave a piece in there very long.

**Matthew Stockinger**  
Thets eh buoony meetbell!  
Posts: 223

 **Re: Re-using Vinegar?**  
**Reply #9** - Aug 3<sup>rd</sup>, 2012, 1:24am


I use an old cooler with a lid. 70/30 mix (vinegar/water). It 's been going strong for 7 months or so. I figure as long as it still smells like vinegar when I open it, I'm good. I did my first restoration job with easy off, than a sink full of vinegar/water. As soon as I was done I realized that I just wasted 2 gallons of vinegar. I immediately found a suitable container (the cooler works great), to keep expenses low.

**Greg Stahl**  
Forum Administrator  
WAGS member  
★★★★★  
Ole Scratch  
Posts: 13454

 **Re: Re-using Vinegar?**  
**Reply #10** - Aug 3<sup>rd</sup>, 2012, 8:18am


I believe if you keep the vinegar covered, it should last just as long as it would in a bottle. It is the acetic acid in there that works and eventually the acid will be neutralized by the bases and metals present in the iron to form gases (dioxides) and other compounds.

**Mike Garrison**  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 914

 **Re: Re-using Vinegar?**  
**Reply #11** - Aug 3<sup>rd</sup>, 2012, 8:43am

great info thanks again folks!

**C. Perry Rapier**  
WAGS member  
★★★★★  
Posts: 23581


 **Re: Re-using Vinegar?**  
**Reply #12** - Aug 3<sup>rd</sup>, 2012, 10:15am

**Quote from Ken Harred on Aug 2<sup>nd</sup>, 2012, 11:45pm:**  
**I reuse mine that is in a bucket with a lid. When it does get low i just add straight vinegar. Seems to work well and i don't like to leave a piece in there very long.**

I do the same thing as Ken. Except I have a plastic tub with a snap on lid. It does not evaporate and I have it about six inches deep, that way I got plenty room for the bigger pieces as well. And if you think its getting weak, just add some more vinegar. But to make a new batch everytime you clean something, thats too costly.

And by the way, the electro is not the endall cleaning method. When you first set up an electro you'll use it just because you can, not because you need to. Clean everything in lye first, and then use some other method to get what the lye will not get, if you need electro fine, otherwise, why use your electricity.

**Mike Garrison**  
WAGS: Heartbeat of Cast Iron Cookware Collecting  
Posts: 914

 **Re: Re-using Vinegar?**  
**Reply #13** - Aug 3<sup>rd</sup>, 2012, 10:28am

roger that ^