

MAKING SPIRITS & LIQUEURS



The following information will help explain the process & help you decide the best method for you.

SPIRIT & LIQUEUR MAKING

The spirit making process starts by first making alcohol in a fermenter. It is then purified through a distilling device* & finally, high quality flavouring essence is added to make the spirit or liqueur you require. The range of essences that you can choose from is amazing, There is a wide range of whiskies, bourbons, other spirits & all the popular liqueurs.

**NOTE Although anyone can own a still, its use is not legal in all countries. See below for more information.*

To make the alcohol in the first place, you have to ferment special sugars with yeast that has been developed for this purpose. This part of the process is done in a fermenter in the same way as you would ferment beer or wine.

You are using special sugars & yeasts instead of cane sugar & ordinary yeast because those ordinary products produce alcohol that tastes awful & can often contain unpleasant or even dangerous by-products. The recommended yeast & sugars have been specially developed to produce virtually no unwanted by-products which is why it is important to use them rather than opting for the cheap alternative. In the end, it's safety & quality that really matter. Low quality alcohol that tastes awful & might make you sick is never a suitable alternative.

Having fermented the alcohol (which is called the "wash"), you now have the option to distill it to purify & increase its strength. This process is legal in NZ & some other countries. Although it is legal to buy a small still in Australia & use it for distilling essential oils & water, it is not legal to use it for distilling alcohol.

At this stage, the alcohol you have made either by fermentation alone or by fermentation & distillation may still contain very small amounts of impurities that could reduce the quality & taste somewhat*. Special "activated carbon" has the ability to absorb these impurities & remove them from the alcohol. You make this happen by running your spirit through a "carbon filter".

**NOTE If you have used low quality sugar & yeast, it will contain a high level of impurities that are very hard to remove even with carbon filtration.*

Finally you adjust the strength of your spirit & add the flavour essence of your choice.

Although some people have the impression that a flavouring essence will produce an unsatisfactory copy of the real thing, in practice this is far from the truth. In fact, many commercial manufacturers make their products in the same way by mixing flavour essences & spirit.

The quality of the flavours is extremely important & the Still Spirits flavours are amazingly authentic. Every day, we talk to people who are amazed at how the "Still Spirits" range of flavours deliver spirits & liqueurs that do taste like the real thing. The same cannot always be said of other brands on the market many of whom use cheap essences to keep their costs down.

SYSTEMS FOR HOME USE

Essentially there are two systems available and it is important for you understand the differences so you can make an informed decision about which approach you take.

1. For complete simplicity, a Complete Air Still System is a great option. This is an easy to use system, perfect for making smaller quantities .
2. The serious hobbyist's solution uses a Spirit Beginner Kit together with a Super-Reflux Still.

Both options are described below in detail.

FOR THOSE WHO WANT COMPLETE SIMPLICITY

The Air Still system is a compact, easy to use, non-technical system that is ideal for beginners & users who want a reliable system to make alcohol regularly. It can be used in any kitchen & does not cost too much. (Refer to information sheet "Still Spirits Turbo Air Still").

The Complete Air Still system is a fully integrated purpose designed package. It includes all the equipment you need to:

- ferment your alcohol in 9 or 25 litre batches
- distil your spirit with a compact, stainless steel, air cooled, electric Air Still
- clean the spirit with an integrated carbon filter
- measure & adjust the alcohol strength of your

spirit.

No other equipment is required.

- IN ADDITION . . . the system also includes ingredients to make 2x 9 litre batches of wash or 1x 25litre batch of wash (depending on which version of the system you get).

You can buy Complete Air Still Systems with either 10 litre & 25 litre fermenters.

- The 10 litre fermenter produces about 8 litres of wash which goes through the Air Still in two 4 litre batches to produce a total of 2 litres of alcohol at normal drinking strength.
- The 25 litre fermenter produces about 24 litres of wash which goes through the Air Still in six 4 litre batches to produce a total of 6 litres of alcohol at normal drinking strength.

There are a couple of aspects regarding air stills that you should understand clearly when you are making your purchase decisions.

Unlike other air stills on the market, the Still Spirits Air Still has design features to optimise its suitability for alcohol. Many other air stills are unmodified water stills that do not work as well for alcohol.

The Still Spirits Air Still is constructed in stainless steel. It is air cooled & does not require any water when it is operating.

The other aspect relates to the fact that all air stills are simple "pot" type stills. This means that they are wonderfully simple & easy to use but it also means that if there are a lot of impurities in the alcohol wash that you put in your still, some of those impurities will come through with the alcohol & contaminate it.

Consequently, it is important to choose ingredients that will ferment as little impurities as possible & that's the secret to this system . . . **THE YEAST**

The Still Spirits Air Still Ingredient Packs & Air Still Production Packs both contain a very special yeast called "Triple Distilled" that is unique to Still Spirits. When you ferment with this yeast, the resulting alcohol wash is of outstanding quality that is almost completely free of contaminants. This means your end product drinks are incredibly high quality.

Still Spirits is the only manufacturer that does this for you.

NOTE: It is important for you to know that the Triple Distilled yeast does need to ferment within a temperature range of 18°C - 24°C. This is not a problem in most homes except during very hot weather. Fermenter heaters are available for use during cold weather.

FOR THE SERIOUS HOBBYIST

If you see yourself as a hobbyist who wants to take a more interactive hands-on approach to producing high quality drinks, this is the system for you. You can use it to produce alcohol in the larger 25 litre batch size using more sophisticated distilling equipment.

This system is a combination of several items:

- A Spirit Beginners Kit which includes everything you need to ferment your basic spirit in 25 litre batches plus the carbon filtering equipment for use after distilling. It also includes hydrometers for testing & adjusting your alcohol strength.
- A 25 litre stainless steel boiler
- A Still Spirits Turbo500condenser (refer to the information sheet "How stills work")

NOTE: This still is a water cooled unit that requires a low volume of running water while it is operating. We have water recycling systems for stills if required.

To explain the benefits of this system, we need to tell you more about yeasts.

Still Spirits make four additional yeasts apart from the Triple Distilled yeast that is used in the Air Still system. These yeasts are made for specific purposes:

- Power yeast is formulated to produce a wash up to 20% alcohol. This enables you to make a greater volume of spirit in each batch. The alcohol produced is rated as good.
- Express yeast is formulated to work incredibly fast. This enables you to make a batch of alcohol in just over 24 hours. Alcohol quality is rated as very good.
- Heat Wave yeast is formulated to work in hot weather conditions that would kill other yeasts. It produces excellent quality alcohol.
- Classic yeast is formulated to work very reliably in a variety of conditions. It is the best "all rounder" making excellent quality alcohol.

You will notice that although the quality of alcohol produced by these yeasts ranges from good to excellent, none are rated as "outstanding" as is Triple Distilled yeast. This is because each yeast is formulated for a specific purpose & to do this, the quality may be affected.

This means that the alcohol could be improved if put through a still that removed impurities & the Still Spirits Super Reflux still does just that. It is a sophisticated design that will process a wider variety of washes producing an enhanced level of quality. This means that you can use all the Still Spirits Turbo yeast types to suit your own needs. Your homebrew specialist can help you choose the right yeast for your situation.

COSTS

EQUIPMENT

Air Still Complete System 10 litre\$469.00

Air Still Complete System 25 litre\$499.00

Turbo500 system for serious hobbyist comprises:

- Beginner kit for fermenting, carbon filtering testing & adjusting the alcohol
- 25 litre stainless steel boiler
- Turco500 condenser
- TOTAL COST\$998.00

INGREDIENT COSTS

Production packs contain everything you need to make a 24 litre batch of wash (yeast, turbo sugar, turbo carbon for fermentation, filter carbon & TurboClear for clearing the wash). There are 4 main variations:

FOR AIR STILL SYSTEMS

Still Spirits Air Still Production pack 2.4kg (with Triple Distilled yeast for 10 litre system)\$20.50

Still Spirits Air Still Production pack 2.4kg
TWIN PACK\$39.95

Still Spirits Air Still Production pack 6kg (with Triple Distilled yeast for 25 litre system)\$49.95

FOR TURBO500 SYSTEM

Still Spirits Turbo Classic Production pack 6kg
.....\$49.95

Still Spirits Turbo Triple Distilled Production pack 6kg
.....\$49.95

FLAVOURING ESSENCES

Top Shelf Classic Spirit essences (to make 2.25 litres)
.....from \$13.95 - \$14.50

Top Shelf spirit essences (to make 2.25 litres) .\$.8.95

Top Shelf Liqueur essences (to make 1.125 litres with a
liqueur base pack)\$8.95

Top Shelf liqueur base packs (combine with liqueur
essence to make 1.125 litres)from \$4.95 - \$6.95

Top Shelf complete liqueur recipe kits (1.125 litres)
.....from \$13.65 - \$15.90

IMPORTANT NOTICE

Distilling without licence for own use is legal in New Zealand & several other countries.

In Australia, USA some other countries it is legal to own & use a still to make essential oils, distilled water etc but not to make alcohol.

WHAT DOES ALL THIS MEAN IN THE END

In the end, there are two things that really matter

- quality
- cost

REGARDING QUALITY

We know that Still Spirits brand products are excellent quality. We are so convinced of this that we offer you an unconditional guarantee on everything in the range. If you are dissatisfied with anything, we will replace, repair or refund as necessary to put it right.

REGARDING COST

The cost per bottle of finished spirit is the other important factor. In real terms, here's what 750ml bottles of spirits & liqueurs will cost you.

Top Shelf Classic spirits (the best you can get)
..... \$10.85 per bottle

Top Shelf spirits \$9.20 per bottle

Top Shelf liqueurs \$12.00 per bottle

When you compare these costs to bottle shop prices, the savings are enormous.

And . . . if you can make something that tastes as good as the bottle shop products, why would you do anything else?

SPIRITS WITHOUT A STILL

If you do not want to use a still, it is still possible to make half strength spirits & liqueurs.

You will need a spirit Beginners kit (\$249.90) & you will need to use Turbo "Power" yeast. This will enable you to ferment & carbon filter an alcohol base up to 20% which can be mixed with most of the flavouring essences to make half strength spirits & liqueurs.

Australian Home Brewing's Brewcraft Centres

24 Eskay Road Oakleigh South (03) 9579 1644

50 Burgundy Street Heidelberg (03) 9455 1311

143 Church St Richmond (03) 9429 2066

Terrific web site & on-line shop
www.liquorcrafter.com.au

Call (03) 9579 1644 for your nearest supplier.
Or if there is no good supplier nearby, you can use our
mail order service