



## AIR STILL COMPANION PACK MANUAL

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The Air Still Companion pack contains all the equipment you need to use with your Air Still.



## AIR STILL COMPANION PACK EQUIPMENT

Air Still Companion Pack includes:

Attractive 10 Litre (2.5 US Gal.) bench top Fermenter with Tap and Carbon Cartridge lid system to neutralise odours.

Graduated Collector for collecting from the Air Still.

Carbon Cartridge Filter System with Carbon Cartridge Holder and Filter Container.

Ceramic Boil Enhancers and Distilling Conditioner.

## CONSUMABLES FOR YOUR WASH

You will need to purchase an Air Still Fermentation Kit and Air Still Carbon Cartridges. These are the consumables you will require to produce 8 Litres (2.1 US Gal.) of finished wash ready for distillation in your Air Still.

The Fermentation Kit includes:

Yeast and Nutrients (Dry Mix)

Turbo Carbon (Wet Mix)

Turbo Clear (Two Part Finings)

The Carbon Cartridge Kit includes:

10 x Air Still Carbon Cartridges

## STEP 1 - MAKING THE WASH

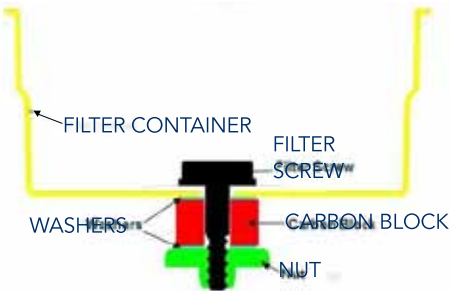
**Instructions for making an 8 Litre (2.1 US Gallon) wash ready for distilling.**

1. Make sure the tap is securely fitted to the bucket. Fill with 5 Litres (1.3 US Gal.) of warm water and ensure the unit is water tight. Sprinkle in a sachet of No Rinse Steriliser (not included) and carefully swirl this around so that it contacts all the internal surfaces. Discard water, there is no need to rinse. We recommend that you replace the carbon cartridge in the fermenter lid before each new run as this helps to remove any fermentation odours.
2. Add 7.5 litres (2 US Gal.) of water to your fermenter at 30°C (86°F).
3. Add 2.2kgs (4Lb 14oz) of Turbo Sugar and stir well to dissolve. (Alternatively you can use white sugar, or 2.4kg (5Lb 5oz) Dextrose or corn sugar.)
4. Add Yeast and Nutrient packs.
5. Gently massage the Turbo Carbon sachet and then add to the mix. Stir well.
6. Sit the Fermenter at room temperature to (approx 18-24°C (65-75°F) for 7 days or until mix has stopped bubbling.
7. To confirm fermentation is complete test the wash with a wash hydrometer. The wash has completed fermenting when the SG (specific gravity) reading is below 990.
8. Now add the Turbo Clear. First stir vigorously to remove all gas. Once degassed add Finings A. Stir well then stand for 1 hour.
9. Add Finings B whilst stirring. Stop stirring as soon as all Finings B has been added. Do not stir vigorously as it will disrupt the clearing process. Stand for 24 hours then carefully remove clear wash for distilling.
10. You should finish up with 8 litres (2.1 US Gal.) of purified wash ready for distilling. After distilling you need to filter through a carbon cartridge filter. Refer to your Air Still Instructions for Distilling Method.

## FILTERING THE WASH

1. Rinse the Carbon cartridge under running water for 20 seconds before use. This removes any excess mineral salts.
2. Fit the carbon cartridge to the Filter Holder taking care to ensure the foam washers are fitted between the filter and both ends of the cartridge. Place the filter holder into the top of the Filter Container.
3. Dilute the distilled spirit to 40% by adding 300ml (10 fl oz US) of clean water. This is necessary for the filter to operate properly.
4. Fill the Filter Holder with the distilled spirit and allow to drip into the Filter Container. Leave room to add the flavour.
5. The spirit is now ready to be flavoured with Still Spirits flavour essences to make your favourite spirits and liqueurs.

Change the cartridge after each bottle has been filtered. Replace polyethylene washers when they are flattened and no longer recover.



If you chose to produce 1125ml (40 fl oz US) of spirit from each run through the still then you will have collected 800mls (27 fl oz US). Add 325ml (11 fl oz US) of water to this and make up to 1125ml (40 fl oz US) leaving room for the flavour.

Remember to change the carbon cartridge after each bottle.

If you use another type of filter then follow the instructions supplied with your filter.

## FILTRATION

Filter Holder

Filter Container



## MIXING UP THE SPIRITS AND LIQUEURS

**SPIRITS:** Measure out the amount of alcohol required and add the essence to it. Use some of the spirit to rinse out the sachet or bottle. Mix well and serve.

**LIQUEURS:** Check the liqueur essence bottle and follow the instructions. They will require a base pack which is a mixture of sugar and modified starch that will add sweetness and mouth feel to the liqueur. For the non-cream liqueurs mix the base with the alcohol and top up to the required volume with water. For the cream liqueurs, mix up the cream base with any water required then add the alcohol. Again top up to the target volume with water.

WATCH THE TUTORIAL ON OUR WEBSITE

<http://stillspirits.com/nz/downloads>

(Turbo Air Still Sold Separately)

## Still Spirit Website

Filled with comprehensive information for both the experienced distiller and the novice just starting out plus an extensive recipe section of over 60 drinks!

[www.stillspirits.com](http://www.stillspirits.com)



### ALCOHOL DISTILLATION

In New Zealand it is legal to distil your own spirits and liqueurs for personal consumption.

However please note that in certain countries alcohol distillation may be illegal and you may require a licence. Ask for advice or contact your local Customs & Excise Department.

In Australia it is illegal to use this unit to produce alcohol for consumption without a licence from the Customs & Excise Department.

In the USA it is illegal to use this unit to produce alcohol for consumption without a licence from the relevant authorities.

In the UK it is illegal to manufacture spirits without a distiller's licence which is required under the provisions.

### ALCOHOL FOR BIO FUEL

On 30th June 2007 the UK Government made it legal for people to produce up to 2500 litres without the need to pay duty or to hold a permit. Always check with car manufacturers as to the level you can add.

The USA authorities have recently allowed distillation for fuel alcohol and you can get a permit from the Federal Government very cheaply.



Reorder # 800019

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