

Water 'N' Wine

Instructions for Making Alcohol Base

In Canada it is illegal to distill alcohol for consumption; this is how we recommend making your alcohol base for liqueurs.

1. Sanitize your equipment* including your fermenting bucket, lid, bung, airlock and spoon.
2. Primary Fermentation: Add 15 liters of water to the primary fermenter.
3. Add sugar to the primary fermenter as per amount indicated on yeast packet.
4. Add water to the fermenter until the liquid level is an inch below the 23 litre mark and stir very well.
5. Top up to the 23 liter mark with either hot or cold water to bring the temperature of the liquid between 30 - 40 °C (86 - 104 °F). Stir again.
6. Add yeast (and optional liquid carbon) and stir. Cover primary fermenter with a tight fitting lid with airlock and bung. Fermentation should start within 12 to 36 hours. Leave for the recommended time the yeast packet states while keeping the temperature between 21 - 24 °C (70 - 75 °F)
7. Only proceed with the next step if the Specific Gravity is less than 0.990.
8. Clarification in the Primary Fermenter: Sanitize your equipment* including your spoon. Degas your alcohol base by stirring vigorously for 5 minutes.
9. Add the first clarifier packet (D1 or Part A) stir well and let stand for 1 hour.
10. Add the second clarifier packet (D2 or Part B) stir gently and leave to clear. Wash should start to clear within 24hrs and be totally clear within 2 days.
11. Only proceed with the next step if your alcohol base is crystal clear.
12. Optional rack to carboy (recommended if you want to ensure all sediment is left behind): Sanitize your equipment* including your siphon, carboy, bung and airlock. Carefully siphon the alcohol base into your carboy, leaving all the sediment behind.
13. Your alcohol base is ready! The liqueur recipes on the bottles and packs are designed for use with 40% to 50% alcohol. For flavours in bottles, use your alcohol base but double the amount the recipe calls for and top up with water accordingly. For flavours in packs, follow the recipe but eliminate the water and top up with your alcohol base.

* Cleaning your equipment means rinsing any debris off then soaking it in Chlora-Clean (1tbsp per 4L of water) for a few hours. Then wipe with a soft cloth to avoid scratching any plastic and then rinse thoroughly with clean water. Let drip dry.

* Sanitizing your equipment means rinsing any clean equipment including buckets, lids and bottles that may come in contact with your alcohol base with diluted Iodophore or Star San (1ml or 1/4tsp per 1L of water) and letting it drain for at least two minutes. Do not rinse with water. Your equipment does not have to be dry before use.

For further assistance, contact Water 'N' Wine @ 902-755-9463