

You will need:

- 6 kg Sugar ((sucrose) 13 lb) or 6.6 kg Dextrose (14.5 lb)
- 20 g Distiller's Yeast – Gin
- 150 g Distiller's Nutrient – Light Spirits
- Turbo Carbon (Optional)
- Turbo Clear (Optional)
- Gin Botanicals

Method:

1. Add 21 L (5.5 US Gal) of water at approximately **30°C (86°F)** to your cleaned and sanitised fermenter.
2. Add 6 kg (13 lb) sucrose or 6.6 kg (14.5 lb) dextrose to the water and stir until dissolved. You should now have approximately 25 L (6.6 US Gal) of sugar wash ready for fermentation. Add Turbo Carbon (if you wish) and stir well – this will adsorb impurities produced by the yeast during fermentation, improving the quality of your alcohol.
3. Shake the jar of Distiller's Nutrient and measure out 150 g (5.3 oz). Add the Distiller's Nutrient and Gin Distiller's Yeast to the fermenter at the same time and stir well to dissolve. Fit your lid and airlock (half filled with previously boiled water).
4. Leave to ferment at **20-32°C (68-90°F)** ambient temperature for optimum results.
5. Once your airlock stops bubbling, this indicates that fermentation is complete. This should happen within 7 days, provided the temperature has remained above **20°C (68°F)** throughout fermentation. Using a hydrometer, check the Specific Gravity (SG), then check again 24 hours later to make sure it has stabilised.
6. Once the SG is stable, leave the wash to stand for 1-2 days to allow any remaining solids and yeast to settle out. Adding Turbo Clear at this stage will help speed up the clarification process.
7. Once settled, the wash is ready for distillation. Syphon the wash into your still to leave behind any sediment. For the best quality spirit, we recommend using a reflux still such as the Turbo 500 Condenser for your distillation. Please refer to the instruction manual of your distillation unit for detailed instructions on distilling your spirit.
8. After your first distillation, you may wish to filter your spirit through a carbon filter to polish it for a smoother flavour.
9. You are now ready for your botanical infusion distillation run! Please refer to the instruction manuals for your distillation unit and botanical basket for detailed instructions on distilling your spirit.