



GIN KIT

Instructions

You're just 36 hours away from enjoying your small batch botanical gin. Be sure to wash all equipment and bottles with soap and water before use.

1.) Procure Flavorless Vodka

Seek out a 750mL bottle of flavorless vodka. Top shelf is not necessary, but mid-level vodka is recommended in order to properly showcase the botanical flavors.

2.) Add Juniper Berries

Using the included funnel, add the juniper berries directly to the bottle of vodka. Seal the bottle and shake to combine. Let age for 24 hours in a cool, dark place.

3.) Add Botanicals

After juniper berries have infused, use the funnel to add the botanical blend directly to the bottle of vodka. Seal the bottle and shake to combine. Let age for 12 hours in a cool dark place.

4.) Strain & Bottle

After the juniper and botanicals have infused (36 total hours), use the funnel and included filter to transfer your botanical gin into the 2 corked bottles. Be sure to strain out all of the solids. Your gin will have developed a slight yellow hue during infusion.

5.) Enjoy

Your gin is ready to imbibe! Shake – or stir – yourself a cocktail now or wait for a special occasion. Keep both bottles for yourself or give one as a gift. We don't blame you if you don't want to share...