

STILL SPIRITS

A GUIDE TO YEAST AND INGREDIENTS



A guide to help you choose the right ingredients for your spirit creation.



CORIANDER

JUNIPER

CITRUS

CRAFTING EXCELLENCE

FERMENT AND INFUSE TO PERFECTION

Whether you're into flavouring neutral alcohol or crafting authentic spirits we have an ingredient to cater to all needs.

TURBO

A range of yeasts and other ingredients designed to produce a high-quality sugar wash in any condition. Perfect for clean tasting vodkas, neutral alcohol for spirit or liqueur flavourings and gin infusion.

DISTILLER'S ♦ RANGE ♦

Yeast, nutrients and enzymes for crafting spirits from grains and under processed sugars.



High quality botanical blends for crafting home made gin.

OUR TURBO YEAST RANGE

Active dried yeast with nutrients, vitamins, and trace minerals.
Sufficient for up to 25 L (6.6 US Gal).



CLASSIC 8

Ferments a wash
up to 20% ABV



CLASSIC 6

Ferments cleanly under
most conditions



PURE

Ferments premium
quality alcohol



FAST

Ferments in as little as
24 hours



HEAT

Ferments up to 40°C (104°F)
and is “stackable”

For best results, we recommend using with Turbo Sugar
and Turbo Carbon, before clearing with Turbo Clear.



TURBO SUGAR

A blend of dextrose,
sugar and carbon that
absorbs impurities
during fermentation.



TURBO CARBON

Produces a cleaner
fermentation,
removing impurities.



TURBO CLEAR

Removes up to 90%
of the yeast cells, solids,
and other compounds
after fermentation.



TURBO YEAST PRODUCTION PACKS

Contains all the ingredients
you need to make 25 L (6.6 us
gal) of high quality wash.

WATER TEMPERATURE AND VOLUME:

The most important thing when creating a wash is to start with the correct volume and temperature of water before adding the sugar.

Refer to the table below for the perfect combination of the yeast and sugar you are fermenting. Getting this right means you will be at the correct start temperature for the yeast and can add the yeast as soon as the sugar is dissolved. As soon as the Turbo Yeast starts working it starts to remove oxygen and lowers the pH level of the wash. This prevents any contamination from unwanted wild yeast and bacteria that will invariably also be present from the environment.

SUGAR USAGE: Never add more than the required amount of sugar and take care to dissolve it thoroughly. Using too much sugar, or inadequately dissolving sugar, will result in slow fermentation. In extreme cases, fermentation will cease. Any undissolved sugar may stress the yeast and it could also reduce alcohol yield and quality.

TEMPERATURE TIP: Heat is produced during Turbo Yeast fermentation and the liquid temperature can often be several degrees higher (in fact 8°C (14.4°F) higher for Turbo Fast) than the air temperature outside the fermenter. The majority of this heat is generated in the first 12-36 hours of fermentation, so if you're using a heat pad, do not switch it on until day 2 when the temperature has dropped. Heat pads should not be used for Turbo Fast.

Select the Turbo that best suits your fermenting environment or needs.

										
Sugar Quantity	6 kg (13.2 lb) Turbo Sugar	8 kg (17.6 lb) Turbo Sugar	6 kg (13.2 lb) Turbo Sugar	7 kg (15.4 lb) Dextrose	6 kg (13.2 lb) Turbo Sugar	7 kg (15.4 lb) Dextrose	6 kg (13.2 lb) Turbo Sugar	6 kg (13.2 lb) Dextrose	6 kg (13.2 lb) Turbo Sugar	6 kg (13.2 lb) Dextrose
Approx. Wash ABV	14.5%	20.0%	14.0%	15.0%	14.0%	15.0%	13.5%	12.5%	14.0%	13.0%
Water Start Temp	40°C (104°F)	30°C (86°F)	30°C (86°F)	30°C (86°F)	30°C (86°F)	30°C (86°F)	40°C (104°F)	40°C (104°F)	20°C (68°F)	20°C (68°F)
Water Start Volume	21L (5.5 US Gal)	20L (5.3 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)	21L (5.5 US Gal)
Air Temp Range	18°C-30°C (64°F-86°F)	16°C-25°C (61°F-77°F)	15°C-30°C (59°F-86°F)	15°C-30°C (59°F-86°F)	18°C-24°C (64°F-75°F)	18°C-24°C (64°F-75°F)	20°C-30°C (68°F-86°F)	20°C-30°C (68°F-86°F)	20°C-40°C (68°F-104°F)	20°C-40°C (68°F-104°F)
Approx. Fermentation Time	3 days at 18°C (64°F) 2 days at 30°C (86°F)	10 days at 16°C (61°F) 5 days at 25°C (77°F)	9-10 days at 15°C (59°F) 4-5 days at 30°C (86°F)	9-10 days at 15°C (59°F) 4-5 days at 30°C (86°F)	6-7 days at 20°C-24°C (68°F-75°F)	6-7 days at 20°C-24°C (68°F-75°F)	24 hrs at 20°C (68°F) 22 hrs at 30°C (86°F)	24 hrs at 20°C (68°F) 22 hrs at 30°C (86°F)	3-4 days at 25°C (77°F) 2-3 days at 35°C (95°F)	3-4 days at 25°C (77°F) 2-3 days at 35°C (95°F)
Quality	4 ★		4.5 ★		5 ★		3.5 ★		4 ★	

DISTILLER'S RANGE FOR CRAFT DISTILLING

DISTILLER'S YEAST

Each sachet sufficient for up to 25 L (6.6 US Gal).



GIN: This strain gives an extremely neutral congener profile, producing the perfect base to showcase botanicals.



RUM: This strain has high temperature and osmotic pressure tolerances and produces an optimum congener profile for full-flavoured rum.



VODKA: This strain gives an extremely low congener profile and produces an authentic, clean, and well-rounded vodka.



WHISKEY: This strain gives an optimum congener profile for elegant, well-rounded, and refined whiskey which requires minimum ageing.

YEAST	ALCOHOL TOLERANCE	ATTENUATION	FLOCCULATION
GIN	18% ABV	70-100% (low-high)	Low
RUM	15% ABV	70-100% (low-high)	Medium
VODKA	18% ABV	80-100% (high)	Low
WHISKEY	15% ABV	90-100% (high)	Medium

DISTILLER'S ENZYME

Sufficient for treatment of up to 7.5 kg liquefied starch.

ALPHA-AMYLASE

A fungal-derived enzyme which breaks down dextrans into simple sugars. Temperature Tolerance: 65-80°C (149-176 °F) Optimum: 70-75°C (158-167°F).



GLUCOAMYLASE

A bacterially-derived enzyme which liquefies gelatinised starch into dextrans and simple sugars. Temperature Tolerance: 30-65°C (86-149°F) Optimum: 50-60°C (122-140°F).



DISTILLER'S NUTRIENT

LIGHT SPIRITS YEAST NUTRIENT

For reduced congener production during fermentation of alcohol for light spirits.



SUGGESTED DOSAGE OF NUTRIENT PER 25 L (6.6 US GAL)

WASH	ABV	DOSAGE
SUGAR	Up to 15%	150 g (5.3 oz) / 190 ml (6.5 US fl oz) / 11 Bottle Caps
POTATO	Up to 10%	100 g (3.5 oz) / 130 ml (4.5 US fl oz) / 7 Bottle Caps
MOLASSES	Up to 12%	100 g (3.5 oz) / 130 ml (4.5 US fl oz) / 7 Bottle Caps

DARK SPIRITS YEAST NUTRIENT

For enhanced congener production during fermentation of alcohol for dark spirits.



SUGGESTED DOSAGE OF NUTRIENT PER 25 L (6.6 US GAL)

WASH	ABV	DOSAGE
SUGAR	Up to 15%	75 g (2.6 oz) / 70 ml (2.5 US fl oz) / 4 Bottle Caps
FRUIT	Up to 15%	50 g (1.8 oz) / 45 ml (1.5 US fl oz) / 3 Bottle Caps
MOLASSES	Up to 12%	50 g (1.8 oz) / 45 ml (1.5 US fl oz) / 3 Bottle Caps

AGED TO
PERFECTION



DISTILLER'S OAK

Our range of oak infusion spirals, staves, and chips provide simple and fast extraction of oak aroma and flavour. Available in a variety of styles to suit your oak ageing needs.

AMERICAN OAK

Impart excellent medium toasted oak character to aged spirits.



AMERICAN CHARRED OAK

Impart excellent medium toasted oak character to aged spirits.



FRENCH OAK

Impart excellent French oak character to aged spirits.



BOURBON BARREL

Staves and Chips made from genuine distillery bourbon barrels; these consist of deeply charred 100% American oak.



ARTISAN BOTANICALS

GIN BOTANICALS MULTIPACK

All three of our premium botanical blends in one multipack, allowing you to create London Dry, Rosemary, or Mint Leaf style Gin.



LONDON DRY GIN STYLE BOTANICALS

Makes a bright, crisp, and refreshing London Dry style gin with notes of pine and citrus, and a warm pepperness on the palate.



ROSEMARY GIN STYLE BOTANICALS

Makes a deliciously aromatic and flavourful gin with strong notes of juniper and rosemary, and bright notes of citrus.



MINT LEAF GIN STYLE BOTANICALS

Makes a refreshingly crisp mint leaf style gin, juniper forward with bright notes of citrus and mint.





DISTILLER'S RANGE

FOR CRAFT DISTILLING

INGREDIENTS GUIDE



VODKA

- Vodka Yeast
- Light Spirits Nutrient
- Glucoamylase
- Alpha-Amylase



MALT WHISKEY

- Whiskey Yeast
- Dark Spirits Nutrient*
- Glucoamylase
- Alpha-Amylase
- Oak



BOURBON

- Whiskey Yeast
- Dark Spirits Nutrient*
- Glucoamylase
- Alpha-Amylase
- Oak



DARK RUM

- Rum Yeast
- Dark Spirits Nutrient
- Glucoamylase*
- Oak



GIN

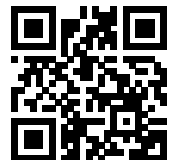
- Gin Yeast
- Light Spirits Nutrient
- Botanicals



BRANDY

- Gin Yeast
- Dark Spirits Nutrient
- Glucoamylase
- Oak

FOR RECIPES



*USEFUL OR EFFECTIVE, BUT NOT NECESSARY

MASTER THE ART

WE'RE PASSIONATE ABOUT MAKING SPIRITS, AND WE WANT YOU TO BE TOO. WE KNOW THERE'S NOTHING BETTER THAN ENJOYING AND SHARING THE SPIRIT YOU HAVE CRAFTED. WHETHER YOU'RE STARTING TODAY OR ARE ON YOUR WAY TO MASTERING THE ART, WE'RE HERE TO INSPIRE YOU TO MAKE GREAT SPIRITS. EVERYTHING WE CREATE IS DESIGNED TO HELP YOU DISTILL WITH CREATIVITY AND CONFIDENCE AS YOU HONE YOUR CRAFT. ENJOY THE PROCESS, ENJOY THE JOURNEY AND (OF COURSE) ENJOY THE END RESULT RESPONSIBLY.

CHEERS



www.stillspirits.com