

Customer Handout: Please ask for a copy.

In Canada it is illegal to distil alcohol for consumption.

This is how we recommend making your alcohol base for liqueurs.

We can ferment 18.5% ABV which is fine for many cocktails. Fermenting alcohol and not distilling will leave behind some of the fermentation flavours so will produce a slightly different flavour, but can still be very rewarding. Another option is to purchase vodka or grain spirit and use this alcohol with flavourings.

Making your fermented base

You will need the following equipment:

- Primary Fermenter & Lid
- Sterilizer
- Mixing spoon or paddle
- Still Spirits **Turbo Yeast Classic 8**
- Turbo Carbon
- Turbo Clear
- 8 kg (17.6 lb.) of Dextrose

1. Add 21 litres (22.2 US quarts) of water at 30°C (86°F) to the fermenting pail, slowly pour in the dextrose while stirring. Stir well to make sure all the sugar is dissolved.
2. Add the Turbo Carbon by carefully cutting off the top of the sachet near the seal and squeeze contents into the mix. Use a little water to rinse out the rest of the sachet. This carbon will be absorbing fermentation flavours during fermentation to make your fermented alcohol as clean as possible.
3. Sprinkle **Turbo Yeast Classic 8** on top of the mix. Fit airlock and leave to ferment. This will take 7 to 10 days depending on the room temperature. The ideal room temperature is 18 – 24°C.
4. Once the mix has finished fermenting. (Indications that it has finished fermenting are the airlock has stopped bubbling, no small bubbles are rising through the brew and the mix will look less murky on the top as the yeast and carbon start to settle out.) Once all fermentation has ceased we take the unusual step of stirring the whole mix up to remove all the gas from the mix. Stir slowly at first so the mix doesn't froth over, but build to be very vigorous after 5 to 10 minutes to make sure we get all the gas out. If you don't de-gas the mix you are likely to have problems getting the mix crystal clear during the next process.
5. After all the gas has been removed, add Part A of the Turbo Clear pack and stir well. This needs to be mixed throughout the mix. One hour after adding Part A of the Turbo Clear we need to add Part B. Unlike Part A we want to try to add this to the top layer of the mix with as little disturbance as possible. Sprinkle it over the surface and try to gently stir it in to the first 25mm (1 inch) of the mix.
6. After 24 hours the wash should be brilliantly clear. If it isn't leave it for a little longer. Once it is clear then syphon the clear mix off the sediment in the bottom.
7. The mix is now ready to be used to make liqueurs. The Liqueur recipes on the bottles and pack are all designed for use with 40 or 50% alcohol. Reduce any water from any recipes, add the base pack and flavour and top up to 1.125L with fermented mix.

As with wine making, a commercial polish can be achieved by filtering the finished. Please see your retailer for details on filtration.

To take it one step further, you could then use one of our many carbon filtration systems to improve the flavour profile.

Making Spirits and liqueur with Vodka or grain alcohol.

In countries where distilling your own alcohol is illegal, don't worry you can still enjoy the fine taste and variety of the entire Still Spirits range of products. Simply purchase Vodka, alcohol or grain alcohol and substitute the distilled alcohol in any recipe.