

Distilling Made Easy

1. Add 8kg sugar to fermenter add 3 litres of boiling water and stir until dissolved. Top up to 25 litres total volume and add turbo yeast (temp. between 18-24 degrees before adding yeast) let soften and stir into wash for a minute. See yeast packet for instructions. For optimum spirit product add the Activated Carbon during brewing process. Brew for 7-10 days at the right temperature till fermentation finishes. **Don't proceed with next step till you have a hydrometer reading of 990 minimum, the lower the better e.g. 970-980.**
2. For best results use Turbo Clear when fermentation ceases. This settles the yeast to the bottom of the fermenter and since you are not boiling all that yeast a better spirit is achieved.
3. Put fermenter on a table, open tap let wash splash into boiler thus dispersing carbon dioxide. You can use distilling conditioner as well to help disperse remaining CO2.
4. Seal you still and heat to around 50 Celsius (approx 1hr for 25 L still & 25 minutes for 5 L still then turn on the cooling water at aprox 400ml/min. As the temperature reaches 78-85 degrees liquid will form at the outlet point. **YOU MUST DISCARD THE FIRST 30-50MLS FROM 5 LTR STILLS OR THE FIRST 100-150MLS FROM 25 LTR STILL - THIS LIQUID CONTAINS METHONAL AND IS POISONOUS.**
5. The next 4 -5 litres collected (depending on yeast and sugar used) is ethanol at 80-95 % (the good stuff). **Try to keep your still between 78-81 degrees for the Ultra-Pure stills during distillation. Most other stills are between 78-85 degrees, Turbo 500 is 55-65 degrees.**
6. **DO NOT exceed the maximum temperature for your still as fusil oils are released at this stage which will cause your spirit to smell and taste bad and even worse will cause HUGE hangovers. Go for quality not quantity!**
7. After collecting your spirit it must be purified with carbon. The spirit first should be cut to at least 60% - the more dilute the better the carbon works (I do mine at 38-40%). The more contact with the charcoal the better, slower the better, even 2 to 3 times through the carbon. But change carbon with every new batch of spirit to be treated. Talk to your local store for a decent carbon filter unit.
8. To cut your spirit, measure the current strength of your spirit with you alcohol meter then use the following formula to achieve the desired level. For correct alcohol readings you should let the spirit cool to around 21 degrees in temperature.

e.g $\frac{\text{Amount of spirit} \times \text{Current Concentration}}{\text{Divide concentration required}} - \text{Amount of Spirit} = \text{Amount of water}$

e.g. 4.3L of spirit @ a concentration of 93% to be diluted to 40%

4.3L X 93% - 4.3L = 5.70 litres or water to be added to spirit to achieve 40% alcohol.

- Your spirit may be flavored, soaked on oak, glycerine or stored until required. Your spirit must be store in glass. Long term storage in plastic leeches poisons from the plastic.