STILL SPIRITS

CREATE+

ALEMBIC COPPER CONDENSER

INSTRUCTIONS

WARNING:
If distilling alcohol, this system can produce a highly flammable liquid.

PLEASE READ ALL OF THESE SAFETY INSTRUCTIONS CAREFULLY BEFORE USING YOUR CREATE+ ALEMBIC COPPER CONDENSER

Precaution:

- The CREATE+ Alembic Copper Condenser is designed to be used with a CREATE+ Alembic Copper Dome and a Still Spirits Boiler 25 L but can also be attached to other boiler units. Please follow the safety instructions supplied with your boiler unit.
- Always operate the CREATE+ Alembic Copper Condenser in a room with adequate ventilation.
- Do not use outdoors, as drafts affect distillation efficiency.
- Never leave the CREATE+ Alembic Copper Condenser unattended when operating.
- Keep the CREATE+ Alembic Copper Condenser away from all external sources of ignition, including smoking, sparks, heat and open flames.
- Ensure all other equipment near the CREATE+ Alembic Copper Condenser and attachments are earthed or unplugged.
- If using the CREATE+ Alembic Copper Condenser for distillation of alcohol, then please ensure a fire extinguishing device suitable for alcohol is kept nearby. This can be water fog, foam, dry powder, carbon dioxide, sand or dolomite.
- Do not distill any liquid starting above 40% ABV as this could cause a vacuum and other potential safety issues.
- **Do not submerge the distillate out tube as this could cause a vacuum, which may result in the boiler imploding.**

In case of spillage:

- Shut off all possible sources of ignition.
- Clean up spills immediately using cloth, paper towels or other absorbent material such as soil, sand or other inert material.
- Collect, seal, and dispose of accordingly.
- Mop area with excess water.

NOTE: Not following the safety information above could result in serious injuries and may void your warranty

YOUR CREATE+ ALEMBIC COPPER CONDENSER DISTILLING JOURNEY STARTS HERE. CHEERS.

THESE INSTRUCTIONS ARE DESIGNED TO GET YOU GOING WITH YOUR FIRST DISTILLATION ON THE CREATE+ ALEMBIC COPPER CONDENSER. THESE INSTRUCTIONS COVER; PREPARING YOUR CONDENSER, PRE-USE CLEANING AND HOW TO COMPLETE YOUR FIRST DISTILLATION.

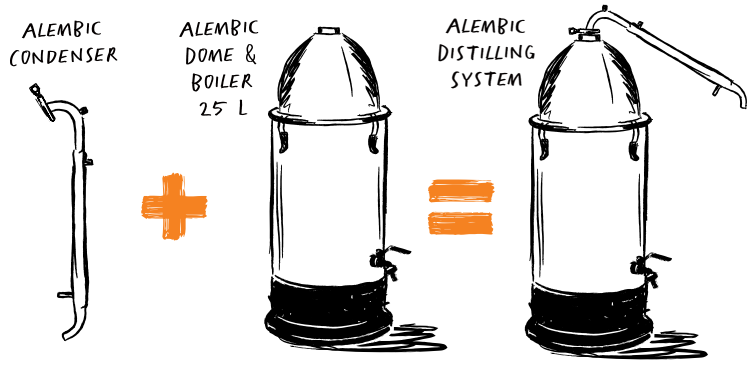
WARNING: MISUSE COULD LEAD TO IMPLOSION

Make sure the distillate tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

BEFORE YOU GET STARTED:

If you're distilling water or hydrosols please keep reading. If you're making alcohol, before you get underway, you'll need to prepare a wash. Please visit **help.stillspirits.com** or scan here to see our wash recipes.

Note: If you have purchased the CREATE+ Alembic Copper Condenser only, you will need a CREATE+ Alembic Copper Dome and CREATE+ Boiler 25 L.



DISCLAIMER: Please note that in certain countries alcohol distillation and the possession of distilling equipment is illegal and permits/licenses may be required. For guidance or advice, contact your relevant local authorities.

ANATOMY DIAGRAM

CREATE+ Alembic Copper Condenser

1. Condenser
2. Digital thermometer
3. Distillate tube (short)
4. Cooling water in tube
5. 2” Tri-clamp and gasket
6. Cooling water out tube
7. Tap adapters

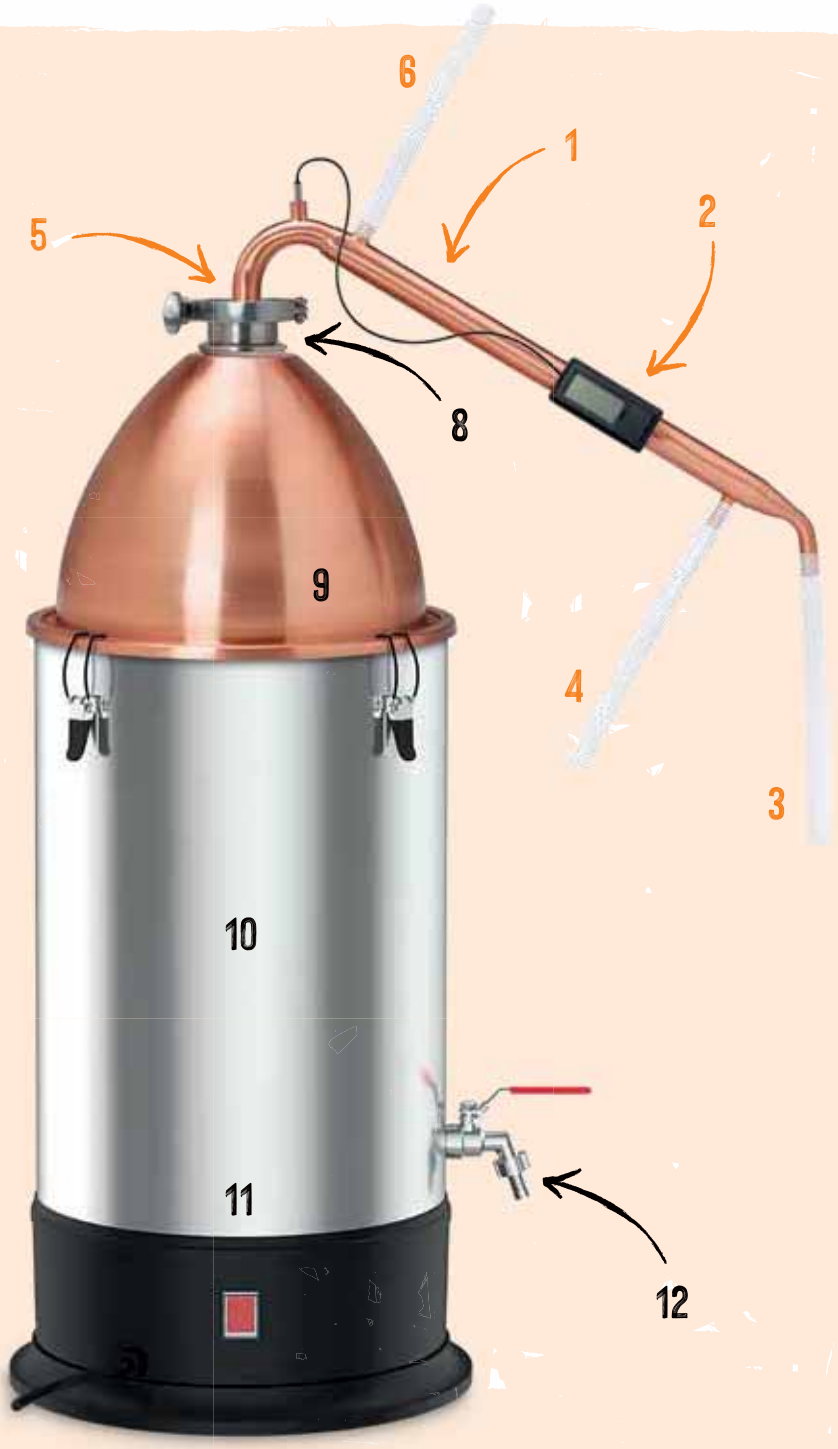
CREATE+ Alembic Copper Dome (Sold separately)

8. Tri-clamp to DN40 threaded adapter
9. Dome

CREATE+ Boiler 25 L (Sold separately)

10. Boiler
11. Dual element control switches
12. Ball valve tap

Note: The Create+ Boiler 25 L also includes a boiler lid and tri-clamp to DN40 threaded adapter, this is not required in the depicted setup.



7 Threaded hose barb: M22x1 x 9.5 OD

For use with below adapter(s):

For garden hose connectors: 3/4” BSPP

For kitchen taps: M22x1 to M24x1

For laundry taps & garden hose connectors: 3/4” BSPP to M22x1

3 Adapter seals

ABOUT YOUR CREATE+ ALEMBIC COPPER CONDENSER

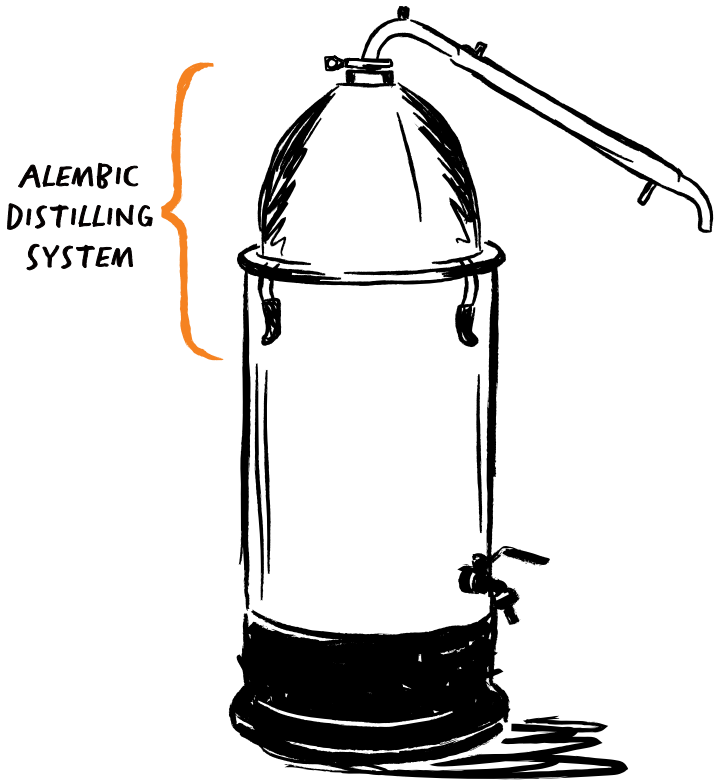
The Alembic Condenser is perfect for distilling; hydrosols, water, and alcohol. Follow our step by step instructions to produce maximum yields and high quality distillate.

Use with an Alembic Distilling System
Easily transform your existing Create+ Boiler 25 L or Grainfather G30 into a sophisticated alembic distilling system, by adding the Create+ Alembic Copper Dome (sold separately) to this Create+ Alembic Copper Condenser. Once combined you can craft high quality distilled water, hydrosols, and flavoursome spirits.

Made From Copper
Benefit from the natural properties of copper, which help remove unwanted compounds and enhance the quality of your distillate. When combined with the alembic dome, the shape of the alembic dome enables it to carry over the distinct flavours and aroma of the wash to the final product.

Suitable for Distilling Water and Hydrosols
An alembic distilling system is perfect for showcasing your botanicals when making hydrosols. The system also offers a great way to create distilled water in larger volumes.

Suitable for Distilling Alcohol
An alembic distilling system is perfect for retaining and enhancing the unique flavours and aromas of your wash. This makes it ideal for creating flavoursome spirits like whiskey, bourbon, rum, and gin.



DISTILLING

Once your boiler contents are ready, proceed to set up the alembic distilling system. Position the system in a location where it can remain undisturbed for approximately 5 hours (6-7 hours for US/CA units). This is the estimated duration for one alcohol distillation cycle using an Alembic Copper Condenser & Dome with a Still Spirits Boiler 25 L. Ensure that the system is placed on a level bench or table in an area with access to electricity, a sink, a tap, and adequate ventilation, such as the kitchen or laundry. Avoid setting it up outdoors, as drafts significantly impact distillation efficiency.

CLEANING PRE-USE

Please refer to the boiler instructions for cleaning advice. Before transferring content to be distilled into the boiler, rinse its interior with fresh, clean water. Rinse the inside of the dome and condenser with fresh, clean water before the first distillation run.

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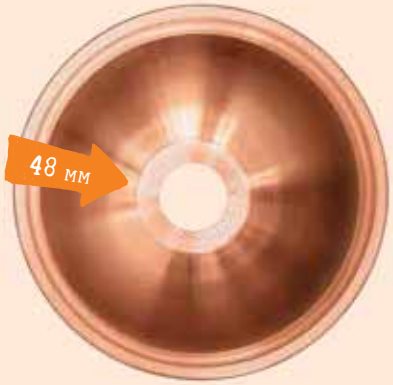
ASSEMBLE THE ALEMBIC DISTILLING SYSTEM

These instructions are for use with the Create+ Alembic Copper Dome & Boiler 25 L. If you're using an alternative lid/dome or boiler, please refer to the instructions of your lid/dome or boiler.

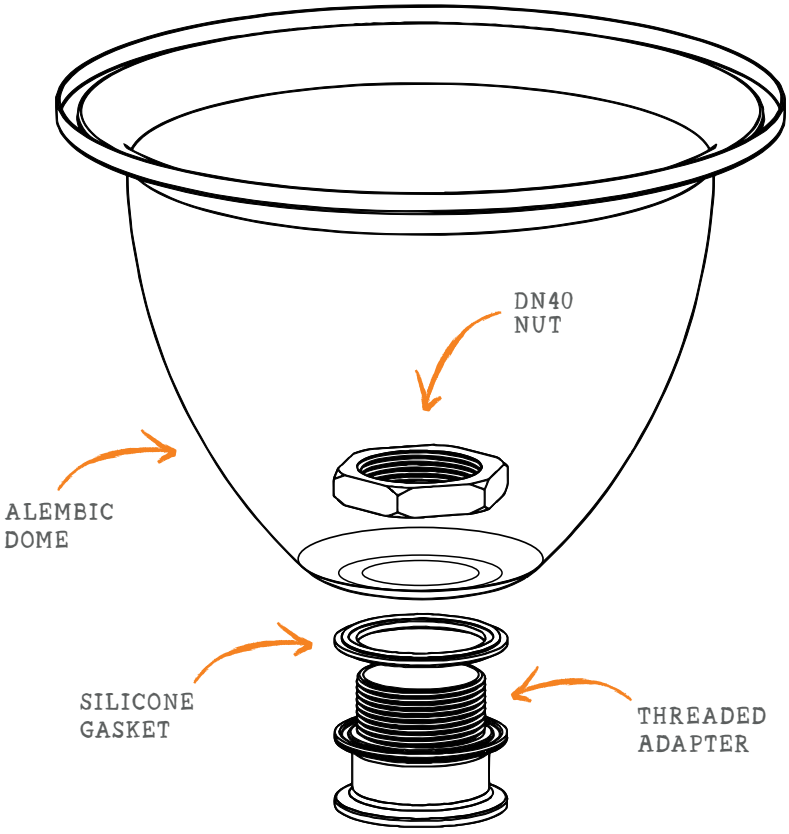


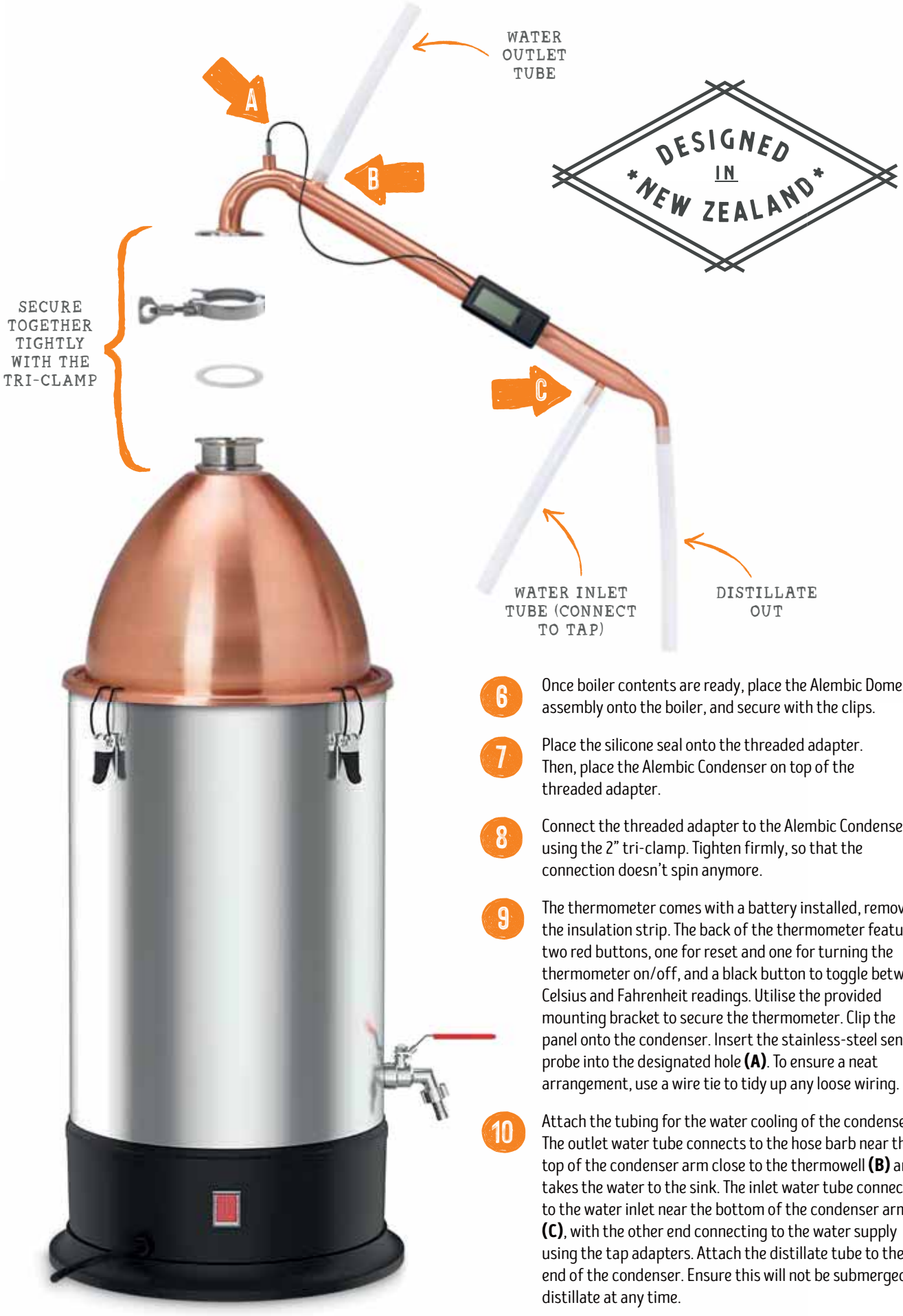
Threaded Adapter Set

If you are using an Alembic Condenser with 2" tri-clamp connection and a Still Spirits Alembic Dome without a tri-clamp to DN40 threaded adapter, you will need a CREATE+ Threaded Adapter Set (sold separately).

SCAN HERE FOR MORE INFORMATION

1. Remove the DN40 nut and silicone gasket from the threaded adapter.
2. Sit the threaded adapter on a table so that the threaded end is pointing up.
3. First, place the silicone gasket onto the threaded adapter.
4. Then, place the Alembic Dome with the underside of the dome facing upwards over the threaded adapter through the hole in the centre of the dome.
5. Add the DN40 nut to the thread and tighten firmly so that the connection doesn't spin anymore.





6. Once boiler contents are ready, place the Alembic Dome assembly onto the boiler, and secure with the clips.

7. Place the silicone seal onto the threaded adapter. Then, place the Alembic Condenser on top of the threaded adapter.

8. Connect the threaded adapter to the Alembic Condenser using the 2" tri-clamp. Tighten firmly, so that the connection doesn't spin anymore.

9. The thermometer comes with a battery installed, remove the insulation strip. The back of the thermometer features two red buttons, one for reset and one for turning the thermometer on/off, and a black button to toggle between Celsius and Fahrenheit readings. Utilise the provided mounting bracket to secure the thermometer. Clip the panel onto the condenser. Insert the stainless-steel sensor probe into the designated hole **(A)**. To ensure a neat arrangement, use a wire tie to tidy up any loose wiring.

10. Attach the tubing for the water cooling of the condenser. The outlet water tube connects to the hose barb near the top of the condenser arm close to the thermowell **(B)** and takes the water to the sink. The inlet water tube connects to the water inlet near the bottom of the condenser arm **(C)**, with the other end connecting to the water supply using the tap adapters. Attach the distillate tube to the end of the condenser. Ensure this will not be submerged in distillate at any time.

WATER DISTILLING

Tap water in most cities contains chlorine and sometimes chloramines. These are a form of preservative added to the water. This prevents pathogens and bacteria contaminating the water between the water treatment plant and when you go to drink it. While these are added at safe levels for consumption, they can add a flavour and aroma to the water that some find unpleasant. Distilling the water is a way to remove the chlorine and chloramines from the water. Distilled water is also often used when making fermented beverages so that the yeast is not negatively affected by the chlorine and chloramines in tap water. **Note:** Distilled water is devoid of the minerals our bodies use. Drinking excessive amounts of distilled water may cause mineral deficiencies.

The Alembic System offers a great way to create distilled water in greater volume than the countertop devices. Distilling 20 L (5 US Gal) of water will take about 5-8 hours (8-12 hours for US/CA units) from start to finish (excluding heating time) and will produce approximately 18 L (4.8 US Gal) of distilled water. Once heated, the flow rate of distilled water from the system is approximately 3 L (0.8 US Gal) per hour (220V 2200W). It is a good idea to ensure your system is thoroughly cleaned from the previous use before continuing with the water distillation.

1

ADD WATER INTO THE BOILER

Place the boiler body on a firm, level bench where the waste can discharge into a drain or sink. Add water to your boiler, but only fill it within the maximum level line on the boiler. Add a handful of ceramic boil enhancers (sold separately) to the boiler.

2

ASSEMBLE THE SYSTEM

Set up the alembic distilling system as per the assembly instructions. Fasten the four clips that hold the dome onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

3

CHECK COOLANT TUBES

Briefly turn on the cooling water supply to ensure there are no leaks in the system. Check again that the water goes in at the end where the spirit comes out and that the water comes out closest to the top of the condenser arm (the end near the thermometer probe).

4

COLLECT YOUR DISTILLED WATER

Connect the power to the boiler and turn the boiler on. If you are using the Still Spirits Boiler 25 L with dual element control switches, make sure both power switches are set to the "on" position to maximise power. The water will take about 80 minutes to heat to boiling temperature.

5

Before the water boils, turn on the cooling water enough so that the distillate doesn't steam but flows in a liquid form.

6

Use a large vessel to collect the distilled water (as large as the quantity of water initially placed in the boiler).

Warning: Make sure the distillate tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

7

COMPLETE DISTILLATION

After you have collected 18 L (4.8 US Gal) of water (if distilling 20 L (5 US Gal)), turn the boiler power off and disconnect from the power outlet. Turn off the cooling water supply. Be careful when discarding the remaining water in the boiler, as this will be hot. Ideally wait for the unit and contents to cool before discarding.

8

To make the flavour and aroma of the distilled water even more neutral, the distilled water can be filtered through a carbon filtration system. We recommend the Filter Pro for this application (sold separately).

HYDROSOLS DISTILLING

Hydrosols are water-based products made from distilling water and plant matter, resulting in a water solution of soluble plant oils. These are often used as a replacement for fragrances in cosmetics and can be used for aroma therapy. If using the alembic distilling system to distill hydrosols, we recommend using filtered tap water, as chlorinated water may affect the aroma of the hydrosol. Our recommendation for water volume is ⅔ of your boiler volume and for botanicals volume we recommend starting with 10% weight of your water volume. For example, 16.5L of water is 1.65kg of botanicals.

Distilling hydrosols will take about 5-8 hours (8-12 hours for US/CA units) from start to finish (excluding heating time). Once heated, the flow rate of distilled water from the system is approximately 3 L (0.8 US Gal) per hour (220V 2200W). It is a good idea to ensure your system is thoroughly cleaned from the previous use before continuing with the hydrosol distillation.

1 ADD WATER INTO THE BOILER

Place the boiler body on a firm, level bench where the waste can discharge into a drain or sink. Add your water to the boiler, then add a handful of ceramic boil enhancers (sold separately) to the boiler.

2 ADD BOTANICALS

Add the botanicals to the boiler. If you are using a muslin bag with a drawstring, then hook the drawstring out between the alembic dome and the boiler, ensuring that when the bag is lowered into the water, the bag does not touch the bottom of the boiler.

3 ASSEMBLE THE SYSTEM

Set up the alembic distilling system as per the assembly instructions. Fasten the four clips that hold the dome onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

4 CHECK COOLANT TUBES

Briefly turn on the cooling water supply to ensure there are no leaks in the system. Check again that the water goes in at the end where the spirit comes out and that the water comes out closest to the top of the condenser arm (the end near the thermometer probe).

5 COLLECT YOUR DISTILLED HYDROSOL

Connect the power to the boiler and turn the boiler on. If you are using the Still Spirits Boiler 25 L with dual element control switches, make sure both power switches are set to the "on" position to maximise power. The contents will take about 80 minutes to heat to boiling temperature.

6 Before the water boils, turn on the cooling water enough so that the distillate doesn't steam but flows in a liquid form.

Warning: Make sure the distillate tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

7 Collect the distillate in fractions (e.g. 500 ml (17 fl oz) lots or smaller) so you can monitor quality of the output throughout.

8 COMPLETE DISTILLATION

The quality will drop off at the end and may become more 'cooked'. Stop collecting when the quality drops. Collect a maximum distillate of 80% of the input volume put in the boiler to make sure it does not boil dry and cook the plant material.

9 Turn the boiler power off and disconnect from the power outlet. Turn off the cooling water supply. Be careful when discarding the remaining contents in the boiler, as this will be hot. Ideally wait for the unit and contents to cool before discarding.

CAN I MAKE ESSENTIAL OILS?

Most botanicals contain less than 1 g of essential oil per 100 g of botanicals, and part of this is partially soluble in water. This means that you will need a large volume of botanicals to collect enough oil to visibly see for collection. Also, because most botanicals have a low weight-to-volume ratio, often you can't physically pack the distilling system with enough botanicals to collect the visible volume of essential oil for collection. But if enough essential oils are collected, these will present as a clear to yellow oil on top of the hydrosol. The hydrosol can then be transferred to a separating funnel, and any essential oil can be collected.

ALCOHOLIC HYDROSOLS

You can enhance the aroma extraction of your botanicals by adding alcohol to the water in the boiler at the start. Ethanol (alcohol) is a good solvent for extracting essential oils from botanicals. However, this means there is no chance of collecting essential oil on top of the hydrosol. This can be done by adding vodka to the water at the start of the hydrosol production. Do not exceed 40% alcohol by volume in the boiler.

STILL SPIRITS

DISTILLER'S •RANGE•

NEW LOOK

FOR CRAFT DISTILLING

SCAN HERE FOR RECIPES

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ALCOHOL DISTILLING – STRIPPING RUN

When using the alembic distilling system, we are trying to capture the flavours and aromas from what has been used in the wash, for example, the grains used in whiskeys and bourbons, the fruit for brandy, and agave and molasses in the case of tequila and rum. Or what's used in the vapour path, such as botanical spirits like gin. After completing your stripping run, a second distillation is completed (spirit run), when ready for the second run navigate to the relevant section in the instructions depending on what you are distilling (dark spirits or infused spirits).

1

ADD YOUR WASH INTO THE BOILER

Place the boiler body on a firm, level bench where the waste can discharge into a drain or sink. Add your wash to the boiler, then add a handful of ceramic boil enhancers to the boiler and some distilling conditioner (sold separately).

2

ASSEMBLE THE SYSTEM

Set up the alembic distilling system as per the assembly instructions. Fasten the four clips that hold the dome onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

3

CHECK COOLANT TUBES

Briefly turn on the cooling water supply to ensure there are no leaks in the system. Check again that the water goes in at the end where the spirit comes out and that the water comes out closest to the top of the condenser arm (the end near the thermometer probe).

4

COLLECT YOUR SPIRIT

Connect the power to the boiler and turn the boiler on. If you are using the Still Spirits Boiler 25 L with dual element control switches, make sure both power switches are set to the "on" position to maximise power. The contents will take about 60 minutes to heat to boiling temperature.
Note: If you experience surging or puking turn off one element control switch and operate the boiler at 1100W.

5

When the thermometer reaches 55°C (131°F) then turn on the water so that the water flow rate is between 2-2.5 L (2.1-2.6 US qt) per min.

Note: Temperatures and alcohol by volume (ABV) percentages indicated are a guide, this may require tweaking based on your distilling conditions.

Warning: Make sure the distillate tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

6

Distillate should start to come out soon. As this is the stripping run, there is no need to take cuts, collect the distillate using a large vessel of at least 5 L (1.3 US Gal), until the spirit out ABV is 30%.

7

COMPLETE DISTILLATION

Once the spirit out is at 30% ABV, turn off the boiler and disconnect from the power outlet. Turn off the cooling water supply. Be careful when discarding the remaining contents in the boiler, as this will be hot. Ideally wait for the unit and contents to cool before discarding.

LARGE COPPER PARROT HEAD

The Large Copper Parrot Head is designed for use with an alembic distilling system and other large distilling systems. This proofing parrot will let you track the ABV of your distillate without having to take samples along the way. This allows you to closely monitor the quality of the distillate and determine where to take cuts or stop your distillation.

ALCOHOL DISTILLING - SPIRIT RUN

DARK SPIRITS

After completing the stripping run, you will have extracted all the alcohol from your wash, including both good and bad flavours and aromas from fermentation. Yeast converts sugars into ethanol and by-products like acetaldehyde, esters, ethyl acetate, and small amounts of methanol, known as congeners. These congeners increase in concentration when distilled, affecting the distillate's taste and sometimes making it harmful (foreshots). Because congeners have different boiling points than ethanol, they appear at different times during distillation, altering the flavour profile. Some desirable fruity esters come out first (heads), followed by a smoother, sweeter spirit (hearts). As distillation nears the end, the spirit transitions to oily, bitter flavours (tails) as heavier congeners emerge.

For this reason, we do a second distillation (spirit run) where we make selections (cuts) of which parts of the distillation we want to keep and which we want to discard. For this process, we recommend using 150 ml jars.

Note: The output from multiple stripping runs can be combined into one spirit run to save time and collect more graduations of heads/tails for blending. This makes the transitions between heads, hearts and tails clearer and is ideal if you want to make a larger amount of the same spirit.

LEARN MORE ABOUT TAKING CUTS

1 MEASURE YOUR STRIPPING RUN ABV & DILUTE

Measure your stripping run ABV using an alcometer, and if necessary, dilute the spirit to below 40% ABV by adding water to a maximum of 25 L. If it exceeds this, then split into two batches.

2 ADD YOUR DILUTED SPIRIT INTO THE BOILER

Place the boiler body on a firm, level bench where the waste can discharge into a drain or sink. Add your diluted spirit to the boiler, then add a handful of ceramic boil enhancers to the boiler and some distilling conditioner (sold separately).

3 ASSEMBLE THE SYSTEM

Set up the alembic distilling system as per the assembly instructions. Fasten the four clips that hold the dome onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

4 CHECK COOLANT TUBES

Briefly turn on the cooling water supply to ensure there are no leaks in the system. Check again that the water goes in at the end where the spirit comes out and that the water comes out closest to the top of the condenser arm.

5 COLLECT YOUR SPIRIT

Connect the power to the boiler and turn the boiler on. If you are using the Still Spirits Boiler 25 L with dual element control switches, make sure both power switches are set to the "on" position to maximise power. The contents will take about 60 minutes to heat to boiling temperature.

6

When the thermometer reaches 55°C (131°F) then turn on the water so that the water flow rate is between 2-2.5 L (2.1-2.6 US qt) per min.

Note: Temperatures and alcohol by volume (ABV) percentages indicated are a guide, this may require tweaking based on your distilling conditions.

Warning: Make sure the distillate tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

7

When the distillate begins to come out, first collect the foreshots, typically the first 200 ml (6.8 US fl oz). This section contains the most harmful compounds present in the wash and should be discarded.
Note: If you are using the Still Spirits Boiler 25 L with dual element control switches, use both elements to initially heat the liquid and then reduce the power to one element when the distillate starts to come out, this makes it easier to make the cuts.

8

After the foreshots have been collected and discarded, you will be entering the heads section of distilling. This contains a lot of the lower boiling point components as well as ethanol. Collect these into separate small containers, and once distilling is complete decide whether they are suitable for the final spirit when blending the heads and tails into the hearts section. Start collecting the heads in separate containers with a volume of around 150 ml (5 US fl oz), putting them to the side once full. Once the temperature reaches around 83-85°C (181 - 185°F) the heads section is complete. If you are using a parrot head, the heads are spirit above 65% ABV and it is time to start collecting the hearts.
Note: During the run, orderly label each filled jar with a number, e.g. 1 for the first jar, 2 for the second jar and so on.

9

Place a larger vessel under the distillate out tube and start collecting all the hearts in the one vessel. If you are using a parrot head collect down to 40% ABV or until the temperature reaches 90°C (194°F). The hearts section is complete, and it is time to collect the tails. The hearts collected in the middle of the spirit run are the best part of the spirit and will form the base for which to blend with after distilling is complete.

10

Start collecting the tails in separate jars, putting them to the side once full, just as was done when collecting the heads of the spirit. Once the temperature is around 93-95°C (199 - 203°F) the tails collection is complete.

11

Collect the remaining spirit between 20-30% ABV or until the temperature reaches 98°C (208 °F). This is not used for blending but if you have a reflux column then this spirit is great for making neutral alcohol.

12 COMPLETE DISTILLATION

Once the ABV of the spirit out is below 20% ABV, turn off the boiler and disconnect from the power outlet. Turn off the cooling water supply. Be careful when discarding the remaining contents in the boiler, as this will be hot. Ideally wait for the unit and contents to cool before discarding. Next, move to blending your cuts and ageing to your preference.

ALCOHOL DISTILLING – SPIRIT RUN

INFUSED SPIRITS (GIN)

Refer to the stripping run instructions before doing your spirit run for your infused spirit. If possible, we recommend completing a stripping run on a reflux distilling system like the T500 Distilling System. A clean neutral spirit helps to showcase your infusions. To further improve the quality of the spirit produced during your stripping run we recommend filtering your spirit. We recommend the Filter Pro (sold separately).

For the second distillation (spirit run) we make selections (cuts) of which parts of the distillation we want to keep and which we want to discard. For this process, we recommend using 150 ml jars.

Note: The output from multiple stripping runs can be combined into one spirit run to save time and collect more graduations of heads/tails for blending. This makes the transitions between heads, hearts and tails clearer and is ideal if you want to make a larger amount of the same spirit.

LEARN MORE ABOUT THE SIGHT GLASS BOTANICAL BASKET SET

1 MEASURE YOUR STRIPPING RUN ABV & DILUTE

Measure your stripping run ABV using an alcometer, and if necessary, dilute the spirit to below 40% ABV by adding water to a maximum of 25 L. If it exceeds this, then split into two batches.

2 ADD YOUR DILUTED SPIRIT INTO THE BOILER

Place the boiler body on a firm, level bench where the waste can discharge into a drain or sink. Add your diluted spirit to the boiler, then add a handful of ceramic boil enhancers to the boiler and some distilling conditioner (sold separately).

3 ASSEMBLE THE SYSTEM

Set up the alembic distilling system as per the assembly instructions, add the botanical basket and botanicals as per the botanical basket instructions. Fasten the four clips that hold the dome onto the boiler. Check that the sealing gasket sits firmly on the boiler with no gaps.

4 CHECK COOLANT WATER

Briefly turn on the cooling water supply to ensure there are no leaks in the system. Check again that the water goes in at the end where the spirit comes out and that the water comes out closest to the top of the condenser arm (the end near the thermometer probe).

5 COLLECT YOUR SPIRIT

Connect the power to the boiler and turn the boiler on. If you are using the Still Spirits Boiler 25 L with dual element control switches, make sure both power switches are set to the "on" position to maximise power. The contents will take about 60 minutes to heat to boiling temperature.

6

When the thermometer reaches 55°C (131°F) then turn on the water so that the water flow rate is between 2-2.5 L (2.1-2.6 US qt) per min.

Note: Temperatures and alcohol by volume (ABV) percentages indicated are a guide, this may require tweaking based on your distilling conditions.

Warning: Make sure the distillate tube is never submerged into the distillate, otherwise the boiler may implode. You should see the drops of distillate falling into your collection vessel.

7

When the distillate begins to come out, first collect the foreshots, typically the first 200 ml (6.8 US fl oz). This section contains the most harmful compounds present in the wash and should be discarded. **Note:** If you are using the Still Spirits Boiler 25 L with dual element control switches, use both elements to initially heat the liquid and then reduce the power to one element when the distillate starts to come out, this makes it easier to make the cuts.

8

After the foreshots have been collected and discarded, you will be entering the heads section of distilling. This contains a lot of the lower boiling point components as well as ethanol and undesirable components from the botanicals. Collect these into separate small containers, and once distilling is complete decide whether they are suitable for the final product or not when blending the heads and tails into the hearts section. Start collecting the heads in separate containers with a volume of around 150 ml (5 US fl oz), putting them to the side once full. Once the temperature reaches around 83-85°C (181 - 185°F) the heads section is complete. If you are using a parrot head, the heads are spirit above 65% ABV and it is time to start collecting the hearts. **Note:** During the run, orderly label each filled jar with a number, e.g. 1 for the first jar, 2 for the second jar and so on.

9. Place a larger vessel under the distillate out tube and start collecting all of the hearts in the one vessel . If you are using a parrot head collect down to 40% ABV or until the temperature reaches 90°C (194°F). The hearts section is complete and it is time to collect the tails. The hearts collected in the middle of the spirit run are the best part of the spirit and will form the base for which to blend with after distilling is complete.

10. Start collecting the tails in separate containers, putting them to the side once full, just as was done when collecting the heads of the spirit. Once the temperature is around 93-95°C (199 - 203°F) the tails collection is complete.

11. The remaining spirit below 30% ABV is not suitable for collection due to the high amount of botanical oils. Turn off the boiler and allow the boiler to cool before disposing of the residual diluted spirit.

12. ### COMPLETE DISTILLATION
Once the ABV of the spirit out is below 30% ABV, turn off the boiler and disconnect from the power outlet. Turn off the cooling water supply. Be careful when discarding the remaining contents in the boiler, as this will be hot. Ideally wait for the unit and contents to cool before discarding. Next, move to blending your cuts to your preference.

BLENDING

What you have collected is the heads, the hearts, the tails, and the final of the tails. The heads and tails are both in multiple separate containers whilst the hearts are in one large container. The reason you have collected the heads and tails in small sample fractions is that not all of the heads and tails will be good to use and mix in with the hearts. Normally the last few jars of the heads (closest to the hearts), and the first few jars of the tails (closest to the hearts) will be good to add in with the hearts but you will need to taste each sample container and choose what you want to add into your mix. By collecting these heads and tails in separate fractions, less emphasis has been placed on when to make the heads and tails cuts during the distilling.

Work your way through tasting and smelling each of the heads and tails fractions and add each container you are happy with to your hearts container. You do not necessarily have to add the entire container. The heads of the spirit generally adds the harsher flavours to the spirit but contains a large percentage of ethanol, whereas the tails contain a lot of the flavours but a small percentage of ethanol. Add any fraction samples from the heads and tails that you are not happy with to the second large container with the final part of the tails. This large tails container, called the 'feints', is not necessarily bad but it has not been refined enough yet to use in the final spirit.

The feints can be saved and added to the next stripping run so that it is not all wasted. For dark spirits, these feints can be collected from multiple batches and when you have enough, doing a spirit run of all feints can lead to another delicious spirit.

AGEING

Dilute your final collected spirits you are happy with down to 50% ABV with filtered or distilled water in a large 5 L (1.3 US Gal) glass jar or demijohn, use an alcometer to measure the ABV. There are water calculators online to aid in dilution.

Make sure your jar is large enough and still has more space as you will be required to add more water to this jar as the ageing process progresses. Add some oak infusion spirals or chips to your spirit as per the instructions on the packet and leave it in a cool, dark area for the ageing process. The flavour will begin to extract from the spirals instantly and will continue for as long as it is kept on the oak.

Taste the spirit periodically during the ageing process, the spirals can be removed at any time as to your preferred taste. Leave the spirits to age for at least 3 weeks in a cool dark place. When happy with your spirit dilute with filtered or distilled water to 47% ABV. After three weeks, dilute again with filtered or distilled water to 44% ABV, and after three more weeks dilute it further to 40% ABV. Adding the water slowly during the ageing period gives the spirit a better, more rounded flavour than adding it all at once.

Taste the spirit periodically during the ageing process and it should be ready after a minimum of 2 months. The more heads and tails that were included in the blending process typically means the spirit will need to age longer. Drink and enjoy.

CLEANING AFTER USE

GENERAL
Rinse thoroughly with water. Use a non-scented brewery cleaner and a plastic dish brush to remove any stubborn debris.

SULPHATE BUILD UP
These are copper sulphate compounds that form on the copper. Over time these compounds build up blocking the copper from removing these compounds from your wash/distillate. To remove these compounds from the copper, wash the inside of the condenser and dome with white vinegar and use a soft sponge to scrub away the compounds. Thoroughly rinse after with water and dry with a towel.

SCAN HERE FOR FAQS, TROUBLESHOOTING,AS WELL AS MORE HELPFUL RESOURCES

or visit help.stillspirits.com

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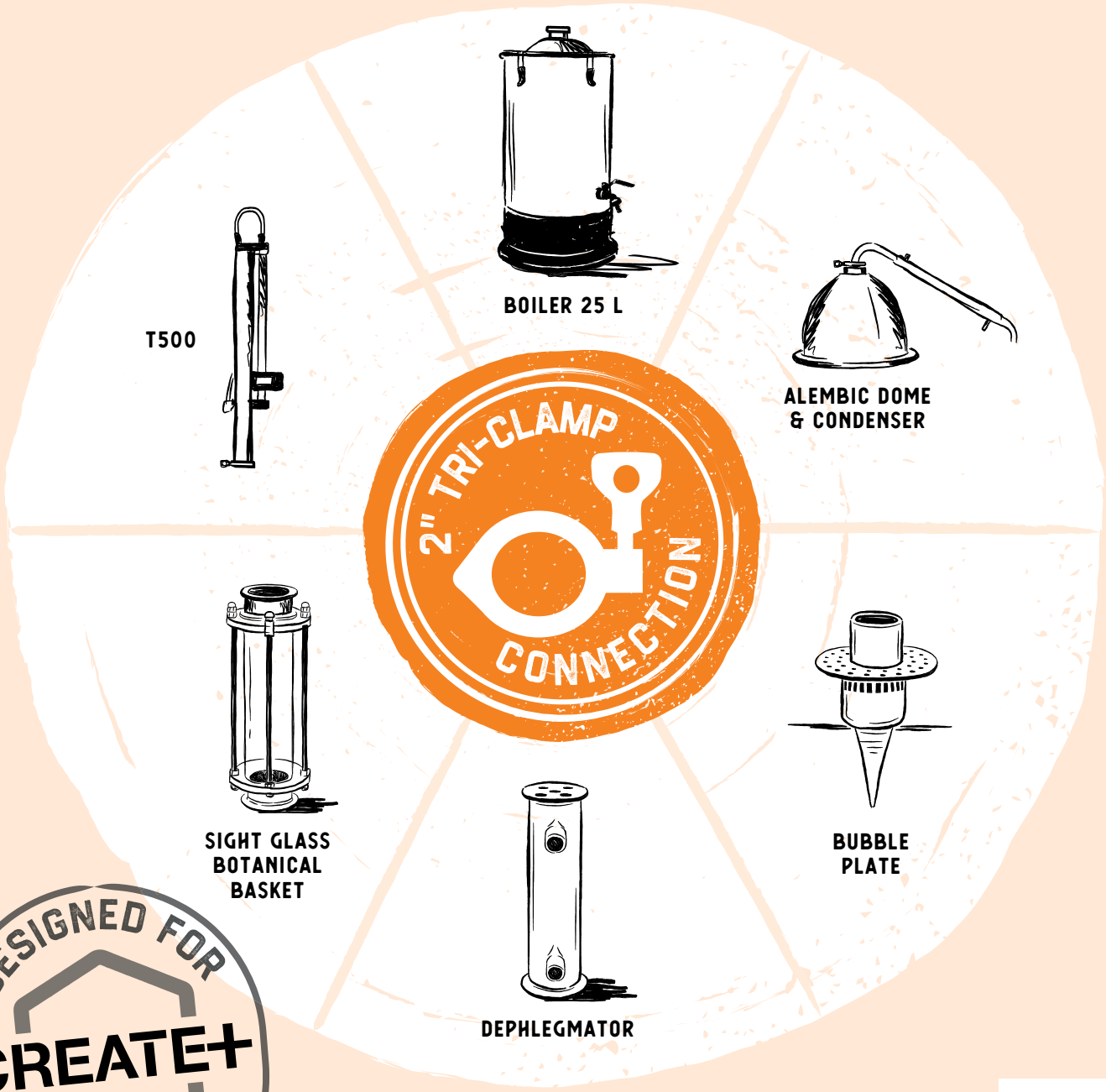

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CHEERS! 

DISCLAIMER:

Please note that in certain countries alcohol distillation and the possession of distilling equipment is illegal and permits/licenses may be required. For guidance, contact your relevant local authorities. The below does not constitute legal advice.

In New Zealand, it is legal to distill your own spirits and liqueurs for personal consumption.

In Australia, USA & Canada it is illegal to distill alcohol for consumption or sale without the necessary permits and licenses from the relevant authorities.

In the UK, it is illegal to produce spirits without a distiller's license from HM Revenue & Customs.

BIOFUEL

Biofuel can be made using the same process as distilling spirits. Please contact your relevant local authorities for information specific to your region.

WARRANTY

The CREATE+ Alembic Copper Condenser is warranted against faults in material or workmanship under normal use and maintenance during the warranty period (36 months) from the date of purchase. To make a warranty claim, please contact the store where the product was purchased in the first instance. Proof of purchase will be required before you can make a claim under this warranty. This warranty does not cover the following situations (which is not exhaustive).

- Accident.
- Misuse or abuse, including failure to properly maintain or service.
- Normal wear and tear.
- Power surges, electrical storm damage or incorrect power supply.
- Incomplete or improper installation.
- Incorrect, improper or inappropriate operation and cleaning.
- Insect or vermin infestation.
- Exposure to excessive water or outside weather conditions.
- Modifications not undertaken or commissioned by a Bevie approved third party.
- Any other operation outside the uses stated in the instruction manual.

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www.stillspirits.com

Please dispose of packaging thoughtfully.

JUL24V1