

TURBO 500

DISTILLING QUICK GUIDE

Refer to your Turbo 500 Distillation System Instruction Manual for more comprehensive instructions

STEP 1/DAY 1

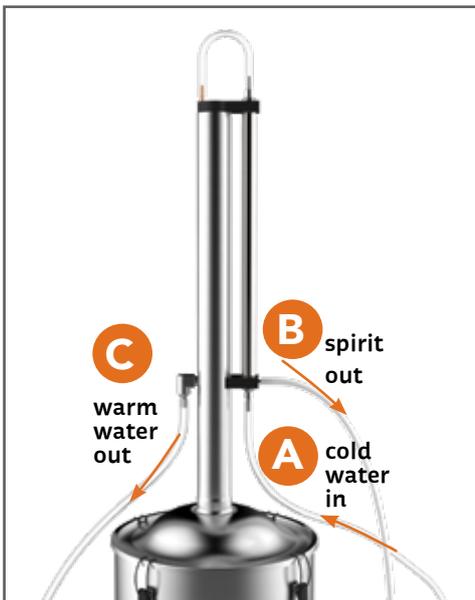
MAKE THE WASH

- Sanitise all equipment and prepare your wash (sugar, yeast, carbon). Refer to yeast sachet for wash recipe. Once fermentation is complete (approx. 7 days later or once SG is stable for 2 consecutive days), clear the wash.

STEP 2/DAY 7

PREPARE TURBO 500 DISTILLATION SYSTEM

- Ensure tubes are connected to the right outlets and inlets. Refer to instruction manual if unsure.
- Fill boiler with cleared wash. Add in distilling conditioner (optional) and boil enhancers.
- Connect the 'cold water in' hose **A** to a cold water tap using the water flow controller.
- Ensure 'spirit out' tube **B** is going into a jug or vessel. Never let it be submerged.



STEP 3/DAY 7

DISTIL THE WASH

- Turn on the boiler and let it heat up to near boiling before turning on the cold tap water.
- Adjust water flow rate to between 400 and 700 ml/min (3.5 US fl oz/min) exiting from the warm water outlet tube **C**.
- Keep an eye on temperature and adjust water flow rate if necessary. Temperature needs to be above 50°C (122°F) and below 65°C (149°F).
- **DISCARD** first 50 ml (1.7 US fl oz) of distillate!
- After approx. 4.5-5 hours, distillation will be finished.
- Turn off your boiler and cooling water.

STEP 4/DAY 7

DILUTE AND FILTER

- Dilute distillate with water to 50% ABV.
- Filter, following the instructions on your filter.

STEP 5/DAY 7

FLAVOUR

- Flavour using your favourite Still Spirits flavourings and serve.