



TRUSTED SINCE 1989

DISTILLER'S

ARTISAN GIN INGREDIENTS KIT

INSTRUCTIONS



Serving suggestion



Serving suggestion

Discover the art and science of craft distilling as we guide you through the journey of making your own small-batch gin.

KIT INCLUDES:

- 6 x 1 kg (6 x 2.2 lb) Dextrose
- 20 g (0.7 oz) Gin Yeast
- 150 g (5.3 oz) Distiller's Light Spirits Nutrient
- 130 g (4.6 oz) Turbo Clear
- 50 g (1.8 oz) Gin Botanicals

For best results we recommend using the Still Spirits Turbo 500 Condenser with the Turbo 500/Mangrove Jack's Boiler, or the Still Spirits Pot Still Alembic Condenser, Copper Dome, and the Grainfather G30 or the T500/Mangrove Jack's Boiler.

How long does the process take?

Fermentation: 1.5 hours hands on, 6-10 days of waiting patiently.

Distillation: Plan for approximately 5-7 hours for the stripping run and 5-6 hours for your botanical run.

Makes: Approx. 4 L of 40% ABV finished product.

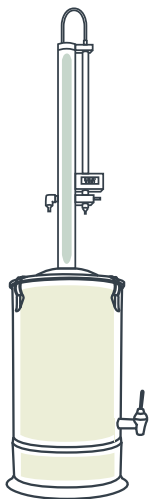
1. FERMENTATION - Making a Wash



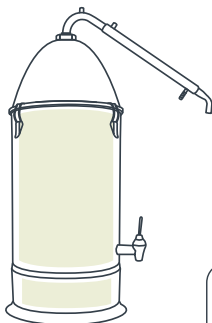
Use this method for fermentation regardless of the still you will be using.

1. Clean and sanitise a 30 L (8 US Gal) fermenter, lid and mixing spoon/paddle.
2. Add 3 L (0.8 US Gal) of boiling water to your sanitised fermenter and add the dextrose, stirring well to dissolve the mixture. If it does not all dissolve, add a few more litres of cool water and continue to stir.
3. Once it is all dissolved, top up to 25 L (6.6 US Gal) with cool water and stir well once again.
4. Using your hydrometer, check your starting gravity (original gravity) and record this in the record provided on page 10, ensuring you compensate for the temperature your hydrometer is calibrated for.
5. Check that the temperature is below 30°C (86°F) then add the nutrient mix and stir well.
6. Sprinkle the yeast on the top of the wash.
7. Seal your fermenter and half fill your airlock with previously boiled water or sanitiser solution and leave to ferment between 20–30°C (68–86°F) until fermentation is complete (typically 6–10 days).

8. Fermentation is complete when your hydrometer reading remains the same for two days in a row – do not judge fermentation progress through your airlock, as there may not be a perfect seal. Always use your hydrometer.
9. Once fermentation is complete stir the wash vigorously to degas it, then add Part A of your Turbo Clear package. Leave to stand for one hour.
10. After one hour, add Part B of your Turbo Clear package stirring the top inch or two of the wash gently to spread the liquid and then let it sit for 24 hours to clear.
11. You're now ready to distill!



Distilling using
a reflux still?
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Distilling using
a pot still?
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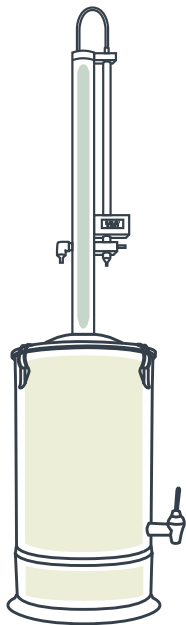


Distilling using
an Air Still?
For further
information on
this process,
scan the
QR code.

DISTILLING GIN WITH THE TURBO 500

INITIAL DISTILLATION (STRIPPING RUN)

The stripping run is the first distillation of your wash. This process “strips” out as much alcohol as possible from the fermented wash, leaving behind water, sediment and yeast from the fermentation process. Performing a stripping run helps you craft a smoother and more refined final product.



1. Assemble your Still Spirits Turbo 500 as per the unit instructions, transfer the cleared wash to the boiler and start the distillation process.
2. Discard the first 50-100 mL (1.7-3.4 fl oz), then collect all the stripping run distillate into a 5 L (1.3 US Gal) glass demijohn (or other type of container – preferably not plastic) and put this aside for use in the spirit run.
3. Dilute this distillate down to less than 40% ABV and filter through the Still Spirits Filter Pro or the EZ Filter to further polish your spirit.

BOTANICAL RUN

The botanical run is where you re-distil the spirit produced in your stripping run through botanicals. This process refines the previously distilled spirit to create a smoother profile and infuses it with delicious botanical flavours and aromas.

1. Assemble your Still Spirits T500 into the water distillation configuration as per your unit instructions – there are hosing changes compared to the standard spirit distilling use.
2. Empty the filtered spirit into the boiler ensuring there is at least 10 L (2.6 US Gal) in the boiler and that the liquid is below 40% ABV for safety reasons.
3. Place the botanicals into your botanical basket (see note on page 9 if you do not have one), secure the basket to the column/lid and start the distillation process.
4. Ensure the water is turned on before the liquid in the boiler starts to boil and note that you are not measuring the water out temperature so you will need to adjust the water flow based on the flow of the distillate coming out and ensure no vapour (steam) is coming out.
5. Collect all the distillate coming out until it reaches approx. 20% ABV – from here you will see more oils coming through which will detract from your final Gin. To measure this, simply take 100 mL (3.4 fl oz) or so and measure using your alcoholmeter (not hydrometer).
6. Once you have your gin, check the final ABV and dilute it down to 38-42% ABV, depending on your taste, with good quality drinking water.
7. Allow the Gin to rest for a week for the flavours to settle and, most importantly, enjoy!

Note: For those wanting to, you can collect into jars so you can split the heads, hearts and tails to ensure the best quality spirit possible. For further information on this process, see the Pocket Series Guide: Taking Cuts.

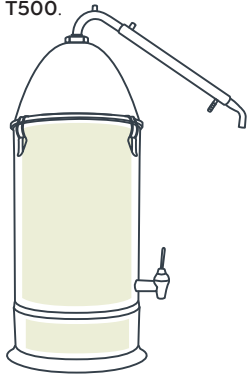


DISTILLING GIN WITH THE ALEMBIC POT STILL

Note: This method will result in a lower yield than a distillation with a reflux still such as the T500.

STRIPPING RUN

1. Assemble your pot still as per the unit instructions and transfer the wash to the boiler, adding the anti-foam to the boiler.
2. Collect all the stripping run distillate into a 5 L (1.3 US Gal) glass demijohn (or other type of container – preferably not plastic) and put this aside for use in the spirit run.



SPIRIT RUN

1. Once again assemble your pot still as per the unit instructions and empty the contents from the stripping run into the boiler.
2. Top up the boiler with clean drinking water to at least 10 L (2.6 US Gal), ensuring the liquid is below 40% ABV for safety reasons.
3. Once distillate starts to come out, discard the first 50-100 mL (1.7-3.4 fl oz) and then collect the rest of the run in separate, numbered jars – ideally 250-300 mL (8.5-10.1 fl oz) in each jar. This will allow you to separate the heads, hearts and tails and get the cleanest neutral spirit you can with a pot still.
4. Once collected, you can optionally cover with a towel and let them aerate for 24 hours, alternatively, move to the next step to evaluate your cuts.

5. Starting in the middle of the jars, use your sense of smell and taste (place a drop of distillate with a few drops of water on a spoon if you want to taste) to select which jars you wish to use. You are after the cleanest of the run which is typically the middle portion collected, known as the hearts.
6. You can collect the unused heads and tails and store in a glass demijohn to use again in future spirit runs – so you're not wasting anything!
7. To get the best from this spirit, dilute to 40% ABV with good quality drinking water and then polish the spirit through a filter such as the Still Spirits Filter Pro or EZ Filter.
8. Now you're ready to move on to the botanical run.

BOTANICAL RUN

1. Once again assemble your pot still as per the unit instructions and empty your filtered spirit into the boiler ensuring there is at least 10L in the boiler and that the liquid is 40% ABV or lower.
2. Add the botanicals into your botanical basket (see note on page 9 if you do not have one), secure the basket to the column/lid and start the distillation process.
3. Collect all the distillate coming out until the liquid reaches approx. 20% ABV – from here you will see more oils coming through which will detract from your final Gin. To measure this, simply take 100 mL or so and measure using your alcoholmeter (not hydrometer).
4. Once you have your Gin, check the final ABV and dilute it down to 38–42% ABV depending on your taste with good quality drinking water.
5. Allow the Gin to rest for a week for the flavours to settle and, most importantly, enjoy!

NO BASKET?

If you do not have a botanical basket, there are other methods you can use although they may not work as well. You can put the botanicals straight into the boiler or macerate the filtered spirit and botanicals prior to the botanical run – you could even combine the methods.

OAKING GIN?

Want to try something different? Oaked Gin is becoming popular, to do so – put your gin on oak prior to diluting down to drinking strength and leave for a few weeks, taste and put back to age longer or enjoy!

You can filter the oaked Gin through a paper coffee filter if needed to ensure no oak particles come through.



RECORD

Record your batch details and anything you do differently in the table below. This is great for your own records and for recreating a special batch. It is also invaluable in the off chance something goes wrong and you need to troubleshoot.

Date:	
Original Gravity (OG):	
Temperature:	
Final Gravity (FG):	
Date:	
Final spirit volume:	
Date ageing commenced:	
Date ageing completed:	

Have you tried the Artisan Whiskey Ingredients Kit?



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