



TRUSTED SINCE 1989

# DISTILLER'S ARTISAN WHISKEY INGREDIENTS KIT INSTRUCTIONS



Serving suggestion

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

## **KIT INCLUDES:**

- 2 x 1.5 kg (2 x 3.3 lb) Dark Liquid Malt Extract
- 3 x 1 kg (3 x 2.2 lb) Dextrose
- 20 g (0.7 oz) Whiskey Yeast
- 30 g (1.1 oz) Distiller's Dark Spirits Nutrient
- 130 g (4.6 oz) Turbo Clear
- 5 g (0.2 oz) Liquid Antifoam
- 50 g (1.8 oz) Kentucky Bourbon Barrel Oak Chips

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

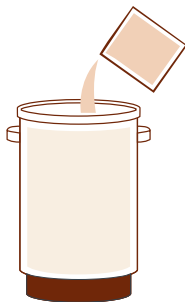
## **How long does the process take?**

**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 spirit run.

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

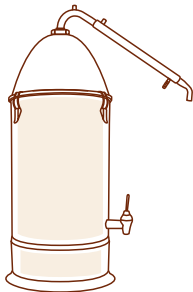
# 1. FERMENTATION - Making a Wash



1. Clean and sanitise a 30 L (8 US Gal) fermenter, lid and mixing spoon/paddle. Though it is only a 25 L (6.6 US Gal) wash it is recommended to have the extra head space in the fermenter for the fermentation process.
2. Stand the liquid malt pouches in hot water for 15 minutes to soften the malt extract.
3. Add 3 L (0.8 US Gal) of boiling water to your sanitised fermenter and empty the pouch contents into the fermenter, squeezing and rolling the pouch to get all the extract out. Stir well to completely dissolve.
4. Top fermenter up with cool water to 15 L (3.9 US Gal) and add the dextrose to the fermenter, stirring well to dissolve the mixture.
5. Once it is all dissolved, top up to 25 L (6.6 US Gal) with cool water and stir well once again.
6. Using your hydrometer, check your starting gravity (original gravity) and record this in the record provided on page 6, ensuring you compensate for the temperature your hydrometer is calibrated for.
7. Check that the temperature is below 30°C (86°F), add the nutrient mix and stir well.

8. Sprinkle the yeast on the top of the wash.
9. 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).
10. 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.
11. 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.
12. 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.

## 2. DISTILLATION



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### 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 pot still as per the unit instructions and transfer the wash to the boiler.
2. Add the anti-foam to the boiler.
3. 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

**The spirit run is where you re-distil the spirit produced in your initial stripping run. During this process, you'll collect the distillate in segments in preparation for blending together your final product.**

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 the 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 create your desired Whiskey.

**Note:** For more information on separating heads, hearts and tails, see the Pocket Series Guide: Taking Cuts.



4. Once collected, you can optionally cover your jars 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. It is not uncommon to not use the first few and last few jars (heads and tails) but a little heads and tails can often add some character to your drink.
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. Once your final cuts are mixed together, check the ABV – depending on the cuts your alcohol could be anything between 40-70% ABV.
8. It's now time to oak and age your spirit.



### 3. OAKING & AGEING

There are many different thoughts on ageing your spirit. Some will age for less time on more oak, while others will age for more time on less oak. It's up to you in the end and the only way to know when it is ultimately ready is by your tastebuds.

Likewise, many will age their spirit on oak at around the 60-65% ABV mark while others will do it at lower ABV's.

**Below is a guide to get started, but feel free to experiment!**

1. Once your spirit has been diluted to your desired ABV, ensure it is in a container (glass if preferred) that will allow you to not only add the woodchips – but also remove them once done and they have swollen a little.
2. Add your woodchips to the liquid and replace the lid, put aside to age in an area that will be around 20-30°C (68°-86°F).

- How long to age for is ultimately dependent on your taste, our advice is to leave it for four weeks and then taste and adjust from there. Keep in mind warmer temperatures can increase the oaking time required.
- Once you are happy with the taste, decant the liquid from the container and dilute to drinking strength (38–42% ABV). If you like you can filter the liquid through a paper coffee filter to ensure no small oak particles come through to your finished Whiskey.
- Let the Whiskey rest for a week for the flavours to settle and then enjoy!



## RECORD

Record your batch details and anything you do differently in the table below. This is great for your own records and 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:	

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