Distilling Made Easy

**Equipment and Ingredients Needed**

Distilling starter kit (available at Jakes for $99) and is reusable

Still (rent from Jakes, $20 for the weekend or use the Free coupon in your starter kit)

Turbo Yeast (Classic 8, Fast or Pure)

Turbo Carbon

Turbo Clear

6 to 8kg of regular table sugar or dextrose

**A = Making your Sugar Wash (takes 7-10 days)**

A sugar wash is a quick, inexpensive way to make an alcoholic base that can be distilled.

Sanitize your fermonster and all equipment with the Potassium Metabisulphite (made up with water to directions on container), pour some in Fermonster and rinse around, wipe down spoon and all other equipment with a clean cloth soaked with the Potassium Metabisulphite solution. No need to rinse after.

Test your spigot with water to make sure it doesn’t leak

Add 30 degree water to halfway up the Fermonster, then slowly pour all the sugar in while stirring. Stir well to make sure the sugar is dissolved.

Top up Fermonster to just below the 6 gallon mark and stir well

Take a reading with your sanitized Hydrometer and record your reading

Sprinkle in the Yeast

Massage the Turbo Carbon to remove lumps and slowly pour in (Carbon will take out off flavours during fermentation)

Cover the top with a clean cloth or towel for the 3 days

Replace cloth with lid and airlock (fill airlock up half way with water) and let sit another 4-7 days.

Take a reading of the final gravity with your Hydrometer which will allow you to figure out the % of alcohol in your sugar wash (sugar wash will typically finish at 16-18% alcohol)

Stir finished sugarwash vigorously to remove trapped gas from fermentation (the more gas you get out the easier it will be for your sugarwash to clear)

Add Part A of the Turbo Clear pack and stir well. One hour after adding part A add Part B. Unlike part A, Part B just needs to be poured over the top with little disturbance.

Wait 24 hours to clear (don’t worry if it’s not perfectly clear, it will be after distilling it)

**B = Distilling the Sugarwash (takes approx. 8 hours)**

You do not have to distill your sugarwash right away if you don’t have time. It can stay in the Fermonster for a couple months.

The airstill is used for distilling your sugarwash. It can be purchased for $299 or rented at Jakes for $20 for the weekend. If you bought a distillers starter kit there is a coupon in there for a Free airstill rental. Please contact us to reserve your airstill.

The airstill is safe and easy to use. Unlike most traditional stills there are no ‘heads or tails’ so you don’t have to worry about consuming unsafe product.

Full instructions for the Airstill will be provided when you pick up your rental.

Your sugarwash will come out of the Airstill at 60-70% alcohol, you will need to cut it to 40% before moving to step C. To do this you can use a dilution calculator, go to our website, jakeswindsorbrew.com, supplies, distilling and click on the dilution calculator.

**C = Filtering the 40% distillate (takes approx. 8 hours)**

Filtering your finished product will greatly improve the quality. Running it through a carbon filter such as a carbon snake (comes with your starter kit) will take out off flavours, smells and unpleasant characteristics. Attach the carbon snake to you Fermonster and let your 40% slowly drip through into a glass container. You may repeat this process if you want to make your finish product even better.

Jakes has many styles of Carbon filters to make this process as easy as possible

**D = Flavouring your finished product**

This is the best part!

You now have clean, clear 40% alcohol that can be used as is or you can flavour it to taste like whatever type of spirit, liquor or schnapps you like. We have lots of flavouring in store at all times. Like Whiskey or Bourbon? You can even use different types of oaks that we have to get that taste you’ve been looking for.

If you have questions while doing any of the steps please don’t hesitate to

Call us 226-348-4677 or 519-250-8602.

Email hopshoppe@jakeswindsorbrew.com or dave@jakeswindsorbrew.com

Or message us on Facebook ……CHEERS!!!