



5 STEP DISTILLING PROCESS

Distilling alcohol is not difficult as long as the basic procedures are followed.
Following are the five basic steps involved in distilling alcohol.

Step 1 - Fermentation

Fermentation (called wash) involves mixing up a sugar wash (8kg sugar or 9kg dextrose & 20lt water) in a fermenter and adding yeast. The yeast eats the sugar and converts it into alcohol.

Step 2 - Distilling

The process of separating the water from the alcohol that has been fermented in the sugar wash is known as distillation. The fermented wash is added to the still. The still heats the liquid and allows the alcohol to boil off above 78.4°. The alcohol is cooled and collected from the still.

Step 3 - Dilution

The spirit collected from the still should be in the range of 75- 95% alcohol. This is too strong for drinking or filtration. The spirit needs to have some water added to dilute it to 40%. Using an alcometer to measure the % of the spirit, we can determine how much water needs to be added to the spirit to dilute it down to 40%

Step 4 - Filtering

The 40% spirit needs to be filtered through activated carbon to remove any unwanted tastes and smells. This is done easily using a carbon filter system or a straight-through carbon filter.

Step 5 – Add Essence to your spirit

With your filtered 40% spirit you can make hundreds of different spirits and liqueurs. Simply choose a flavour essence and a base, and mix as directed. The final results can be improved with the addition of glycerine to smooth the final product and oak to produce an authentic oak taste.

**IT SHOULD BE NOTED THAT UNDER AUSTRALIAN LAW
DISTILLATION OF ALCOHOL WITHOUT LICENSE IS ILLEGAL**