

STILL SPIRITS

MASTER THE DISTILLER'S ART

WE'RE PASSIONATE ABOUT MAKING SPIRITS, AND WE WANT YOU TO BE TOO. WE KNOW THERE'S NOTHING BETTER THAN ENJOYING AND SHARING THE SPIRIT YOU HAVE CRAFTED. WHETHER YOU'RE STARTING TODAY OR ARE ON YOUR WAY TO MASTERING THE ART, WE'RE HERE TO INSPIRE YOU TO MAKE GREAT SPIRITS. EVERYTHING WE CREATE IS DESIGNED TO HELP YOU DISTILL WITH CREATIVITY AND CONFIDENCE AS YOU HONE YOUR CRAFT. ENJOY THE PROCESS, ENJOY THE JOURNEY AND (OF COURSE) ENJOY THE END RESULT RESPONSIBLY.

CHEERS



www.stillspirits.com

MAKING GIN AT HOME

BEGINNERS GUIDE

WHAT IS GIN AND HOW IS IT MADE?

GIN IS A SPIRIT WITH A DISTINCTIVE
TASTE THAT HAS SEEN A HUGE
RESURGENCE IN RECENT YEARS.

Its prominent flavour is derived from a variety of botanical ingredients, most notably, the juniper berry.

A drink can be called 'gin' if it is produced by flavouring a neutral spirit (a high ABV (alcohol by volume) spirit with little to no aroma or flavour) of agricultural origin (grain or sugar based) with a natural botanical or a flavouring derived from a natural botanical.

To be called gin, a spirit must contain at least 40-50% juniper berries in the total weight of botanicals used. The minimum ABV should be 37.5%.

There are a few different ways to make gin, and the Air Still Pro is the ideal still to experiment with these different methods.



AIR STILL PRO

A DUAL MODE REFLUX AND POT STILL

The Air Still Pro is easy to use and suitable for keen beginners or more advanced distillers looking for a multi-purpose air-cooled still. This still features a reflux column, which unlike other reflux stills doesn't require additional water as a cooling source.

The Air Still Pro is the ideal companion for making your own gin. Produce clean, neutral spirits at up to 90% ABV in reflux mode which is the perfect base for your gin creation.

Create your style of gin by redistilling your neutral spirit in pot still mode utilising the purpose built botanical basket to make a botanical-infused gin.

For your safety, if there are any unexpected temperature spikes or drops, the still has an automatic shut off feature in both modes.

The still also features an automatic foreshots collection vial, collecting the first 30 ml of liquid (foreshots) into a glass vial, so you don't have to remember to remove these impurities.

GREAT FOR
BEGINNERS AND
MORE ADVANCED
DISTILLERS



MAKING GIN WITH THE AIR STILL PRO



START BY MAKING A SUGAR WASH

However you choose to make your gin, you will first need to produce a neutral spirit to use as a base. To do this, you need to make a sugar wash which will be distilled through the Air Still Pro in reflux mode.

What is a Sugar Wash?

A sugar wash is a combination of sugar, water, yeast, and yeast nutrient which is fermented to produce a liquid with an ABV of approx. 15%. This fermented liquid is then distilled to concentrate the alcohol content

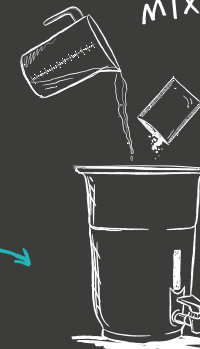
into a high ABV neutral spirit at approx. 90% ABV. This neutral spirit is the base of your gin.

To make a sugar wash, we recommend the Air Still Essentials Distillation Kit which contains all the accessories and ingredients required to make an 8 L sugar wash ready for distilling. This will be enough for two distillations, allowing you to produce up to 2.25 L of neutral spirit at 40% ABV (after dilution with water).

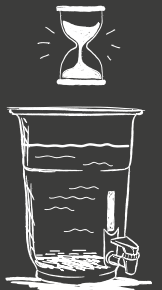
CLEAN



MIX



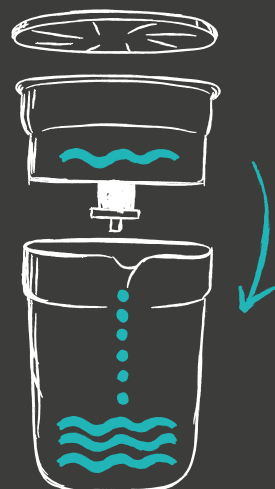
FERMENT
& CLEAR





NEUTRAL SPIRIT DISTILLATION

Once the wash has fermented, it needs to be distilled to produce the neutral spirit. To distill a neutral spirit, the wash is placed into the Air Still Pro boiler and is distilled in reflux mode. Reflux mode allows for the flavours present in the wash to be stripped out, making for a clean tasting spirit. After approximately 4 hours the distillation will be complete.



FILTRATION

Once distillation is complete, the high ABV neutral spirit is diluted with water and run through a carbon filter. We recommend using the carbon filter included with the Air Still Essentials Distillation Kit. Filtration is an important step as it removes any residual off-flavours and aromas from the spirit, providing an exceptionally clean base for your gin.



MAKING GIN WITH FLAVOURINGS

If making gin with one of our delicious flavourings, you'll simply need to add the flavouring to the neutral spirit per the instructions on the flavouring, then bottle it. We suggest leaving it for a few days to a week, to let the flavours settle prior to enjoying.

MAKING GIN WITH BOTANICALS

Making a gin with botanicals requires a few additional steps, all made easy by the Air Still Pro and our pre-blended packs of gin botanicals. We have three pre-blended botanical packs available for you to begin experimenting with: London Dry Style Gin, Mint Style Gin, and Rosemary Style Gin. First, you will need to decide which blend you want to try, then decide what method of infusion you'd like to use. There are a few different methods of incorporating botanicals into your spirit. These are:

Maceration

Maceration involves placing botanicals in the neutral spirit and leaving them to infuse for several hours or days. The spirit is then redistilled in the Air Still Pro in pot still mode to allow for optimum flavour retention. You can choose whether you keep the botanicals in the boiler during the second distillation.

Steeping

You can steep botanicals in your finished neutral spirit to infuse the spirit with their flavour and aroma. The resulting spirit is usually filtered through a filter paper and is not redistilled. This method can contribute colour and cloudiness/haziness in your final product.

Vapour Infusion

Once the neutral spirit is distilled, diluted, and filtered, it is then redistilled in pot still mode with botanicals placed in the botanical basket. The alcohol vapour from the spirit travels through the basket allowing the botanicals to infuse with the resulting spirit. Vapour infusion produces a more delicate flavour than steeping and maceration and works well for botanicals that are negatively affected by high heats.

We recommend experimenting with the above methods to find one that produces a flavour profile you like most. You may even like to try a combination of methods for one run, for instance, you could macerate half a packet of botanicals in the neutral spirit, then run a vapour infusion distillation through the botanical basket with the remaining botanicals. The options are endless, and you can create some unique flavour profiles by experimenting like this.

BOTANICALS



SCAN HERE
FOR MORE CONTENT
ON DISTILLING

