

Whisky Kit for T500 or Alembic Still Only

Contents:

- 3 x 1.2 kg Light Malt Extract
- 2 x Turbo Carbon
- 1 x Turbo Clear
- 1 X Distiller's Whisky Yeast 20g
- 1 x Distiller's Enzyme Glucoamylase 12g
- 4 x 1kg bags of Glucose Powder (Brewing Sugar)
- 1 x Classic Finest Reserve Scotch Whisky Flavouring (Single sachet)
- 1 x Finings Sachet to do 23 litres (5 gallons)

Instructions:

1. To the still add 4 kg dextrose (Brewing Sugar) and the 3 x 1.2 kg of Light malt Extract. It will help if you place the malt extract in hot water for 20 mins to soften up the liquid malt. This will make it easier to pour into your clean sterilised fermenter with 3 litres boiling water. Stir to mix (don't worry if it doesn't dissolve at this stage). Top up to 25 litres with cold water and stir to completely dissolve. The temperature of the liquid wants to be as close to 25 °C as possible.
2. Add One Sachet of Turbo Carbon – this is important to absorb impurities produced by the yeast during fermentation (You can massage the sachet before opening to break down the Carbon).
3. Add the Whisky Yeast and the Distillers Enzyme then leave to ferment for 7 days at, ideally 22-28 °C. Lower temperatures are fine down to 18 °C but will double fermentation time. Higher temperatures (25-28 °C) will increase flavour and aroma production of the yeast.
4. After fermentation, add Turbo Clear to remove 99% of the solids (spent carbon / yeast cells and other fermentation solids). Don't worry if the wash remains hazy after treatment with Turbo Clear – it's more important that the wash doesn't sit on the spent yeast for more than 24 hours rather than trying to remove the last 1% solids. So, go ahead and distil the wash 1 day after adding Turbo Clear even if still hazy.
5. Distil the clear wash after siphoning off the sediment. For whisky the perfect still will produce alcohol ideally between 84-88%. So, if using a Turbo 500 still run it without any saddles (take them out of the column) for only 2 ½ to 3 hours to achieve this lower alcoholic strength (operating temperature will be about 68 °C). For a fuller flavoured whisky try using a pot still like the Alembic.
6. Once you've collected your distillate, dilute to 50% ABV with good quality water. Then hold for three days in a 10 litre bucket adding one further sachet of Turbo Carbon. Stir twice daily then allow the activated carbon to settle on day 3 before fine filtering (use a wine filter like a Vinbrite Buon Vino), and if you don't have a filter you can add some wine finings as they are less vicious than turbo clear and won't strip out as much flavour. Don't do both. Filtering is best and you don't need the finings. Do not pass through activated carbon column filter as this will remove too much of the character from your whisky.
7. Dilute to 40% ABV with good quality water, bottle and leave to smooth for at least 1 month. Try the whisky now! Finally, add one of the Classic Whiskey Essences (unless you love the

taste so much you feel its not necessary). How much will depend on the taste you wish to achieve. Taste it first before adding and just add half the sachet and increase if necessary. At this point you can add oak Chips to increase the flavour, or better still place the spirit into a 5-10 litre oak barrel which will implant the oak taste into the spirit. With either method you need to check the taste from time to time as its very possible to over oak the spirit.