

THE AIR STILL SYSTEM

Step 1 — THE WASH

Firstly the sugar and water is turned into alcohol by fermenting with yeast. This is known as “the wash”.

Step 2 — DISTILLATION

Separate the purified alcohol from the wash by distilling, this leaves behind most of the water and other impurities. Distillation is done by heating the wash, boiling off the alcohol and condensing the vapour back into a liquid. The alcohol that comes off does contain some water and is typically 60% ABV.

Step 3 — CARBON FILTRATION

Use specially treated activated carbon to filter out most of the remaining trace impurities.

Step 4 — FLAVOURING

Finally, adjust the finished strength of your alcohol by adding some water, then simply add your favourite spirit or liqueur flavour.

AIR STILL COMPANION PACK

All the equipment you need to use with your Air Still

Contains

- Attractive 10 litre (2.5 US gal) Bench Top Fermenter
- Graduated Collector
- Cartridge Carbon Filter



Your Air Still Companion Pack includes:



10 Litre
(2 1/2 US Gallon)
Fermenter
(Plastic Bucket
with tap)



Collector
for Air
Still



Filter
Holder



Filter for
purifying
water or
distilled
Spirit.

To use this to produce 9 litres of wash for use in your Air Still you will also need to purchase an Air Still Production Pack which contains all of the consumables you will need, including:

- Yeast and Nutrients (Dry Mix)
- Turbo Carbon (Wet Mix)
- Two Part Finings
- 3 carbon cartridges

This unit can be used for making fermented Spirits and Liqueurs which are lower in alcohol. This method does not include distillation. This is ideal in countries where distillation is illegal.

Important – Please note that in certain countries alcohol distillation may be illegal and/or you may require a licence. Ask for advice or contact your local Customs and Excise Department. If for some reason you find that you cannot operate this machine legally please return it to the place of purchase, prior to use, and a full refund will be given.

INSTRUCTIONS FOR USING THE FERMENTER -TO PRODUCE 9 LITRES OF WASH-

MAKING THE WASH

Before you start make sure the tap is securely fitted to the bucket and fill with 5 litres (2 US Gal.) warm water to ensure that the unit is water tight. Once you have confirmed that the unit is water tight, sprinkle in the sachet of No Rinse Steriliser. Carefully swirl this around so that it contacts All the internal surface. Discard water.

1. In the Fermenter prepare 7.5 litres of water at 30° Celsius.
2. Add 2.2 kg of Turbo Sugar (or 2.4 kg Dextrose, also know as Corn Sugar) and stir until dissolved.
3. Massage the sachet containing the Turbo Carbon and then add it to the Fermenter and stir.
4. Sprinkle the Yeast from the yeast sachet on top of the sugar/water/carbon solution (wash).
5. Fit the Carbon Cartridge to the Air Filter in the Fermenter lid and then fit the lid to the Fermenter.
6. Let this sit in a place where the air temperature is between 18 and 24° Celsius for 7 days.
7. When fermentation is completed the wash will stop bubbling. To confirm fermentation is complete the wash can be tested with a Beer, Wine and Spirit (wash) Hydrometer. The wash has completed fermenting when the Specific Gravity (S.G.) is below 990 on the hydrometer.
8. Once the wash has finished fermenting it is important to de-gas the wash. This is done by stirring briskly until all fizzing stops. This will likely take a few minutes. Start slowly to avoid a sudden release of the gas. Once all the gas has been removed, add in sachet A and stir well.
9. One hour later, carefully sprinkle Sachet B on the surface of the wash and evenly distribute. Do not stir vigorously at this stage.
10. Leave to stand for 24 hours. During this time the wash should become clear ready for distilling.

See the separate instructions that come with your still for distilling method.

FILTERING THE WASH

We recommend that the 700ml of collected alcohol be mixed with 300ml (10 fl oz US) of water and then passed through a Still Spirits Air Still Carbon Filter System to improve the purity before you add your selected flavour and make up to the final volume of 1litre (1 US Quart).

Still Spirits Air Still Carbon Filter

1. Rinse the Carbon cartridge under running water for 20 seconds before use to remove any excess mineral salts.
2. Fit the carbon cartridge to the Filter Holder (Fig 1) taking care to ensure the foam washers are fitted between the filter and both ends of the cartridge
3. Place the filter holder into the top of the Filter Container .
4. Dilute the distilled spirit to 40% by adding 300ml (10 fl oz US) of clean water. This is necessary for the filter to operate properly.
5. Fill the Filter Holder with the distilled spirit and allow to drip into the Filter Container. Once all of the spirit has dripped through the filter, transfer the spirit into a 1.125 litre bottle. Leave room to add the flavour.
6. The spirit is now ready to be flavoured with Still Spirits flavour essences to make your favourite spirits and liqueurs.

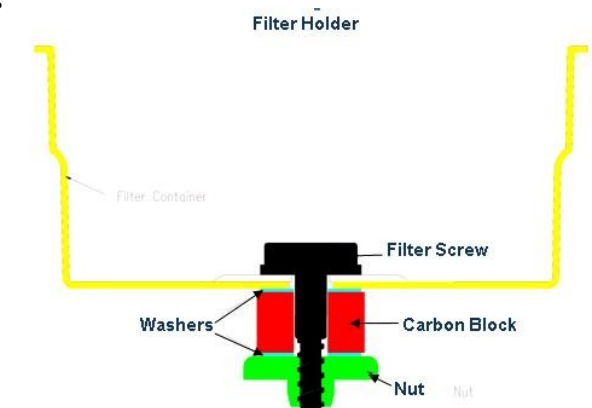


Fig 1

IMPORTANT TIPS

- If you chose to produce 1.125ml (40 fl oz US) of spirit from each run through the still then you will have collected 800mls (27 fl oz US). Add 325ml (11 fl oz US) to this and make up to 1.125ml (40 fl oz US) leaving room for the flavour.
- Remember to change the carbon cartridge after each bottle.
- If you use another type of filter then follow the instructions supplied with your filter.