



Instructions:

25 litres of 14% alcohol in 24 hours

Pour 21 litres of 40 C (104 F) water into your fermenter. Add 6 kgs of sugar and mix well until completely dissolved. Then add 1 sachet of Alcotec 24 and stir for one minute. Leave to ferment in 20-30 C (68-86 F), optimum is 25 C (77 F).

IMPORTANT: Do not use an airlock (you will understand the reason for this once you have seen the fermentation).

You may need to adapt this instruction depending on the legislation in your country and in some countries making wash / distilling using a reflux still (pot still or other still) can be completely illegal, it may only be legal to use activated carbon water purification systems - not for alcohol. Always check your legal position before using our products.

Stacking:

Fermenting Larger volumes (over 25 ltrs)

Don't even think about it. This turbo will overheat if you try it on 50 ltrs and up. You may think the result is still ok, especially if you tweak it by adding a bit more water / bit less sugar - but you will get some residual sugar (i.e. not 14% alcohol but less) and you will have to wait for longer than 24 hours.

A better option is to use our Alcotec 48. This turbo will handle stacking slightly better but you will still have to tweak it a little bit (suggestion is to add max 6-7 kgs of sugar per 25 litres and don't ferment over 100 litres). You may still get some residual sugar but the overall result will be better.