



Alcotec Spirit Kit Instructions

Instruction - Start

1. Clean and sterilise all equipment before use. Use a proper homebrew cleaner/steriliser, normal washing up liquid will not do. Rinse very thoroughly. This is a good time to measure up your 5 litre (9 Pints) level and mark it.
2. Using a clean jug, dissolve 1.63 kgs of sugar into 1 litres (1.8 Pints), of boiling water and add this to the fermenter. Warning - if you have a glass demijohn you need to let the liquid cool down a bit first.
3. Add cold water until the fermenter is half full and then shake well. Add sachets **1b (Nutrient)** and **1d (Bentonite)** and shake well.
4. Add sachet **1 (H/A Yeast)** to half a cup of warm water (40°C / 104 °F). Leave to stand for 10 minutes then stir and leave for another 10 minutes before adding to the fermenter. Do not leave for much longer or shorter - this may result in yeast damage.



5. Top up to 5 litres (as marked before) with cold water and shake well. Fit an air lock and leave to ferment at between 18-23°C (64-73 °F) until no more bubbles pass through the air lock (should take 3 weeks). Always consider the risk of a leak or frothing - place your fermenter away from carpets etc.

After fermentation (3 weeks later)

6. Check that fermentation is over - hydrometer reading should be the same for two days following (pref. below 998), there should be no more bubbles in the airlock and no visible activity.

Hambleton Bard, UK

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7. When you are absolutely sure that fermentation is over (if in doubt, wait another few days) then pour the liquor into a clean bucket, leaving only the sediment in the fermenter.

8. Add sachets no **2 (Stabiliser)** and **3 (Activated Carbon)** (massage the carbon sachet first to dissolve any lumps), stir to remove CO₂ thoroughly and then return the liquor to the fermenter (rinse the demijohn first to remove the sediment).

9. Re-fit the air lock and leave to stand for 24 hours. Agitate occasionally during this time.

10. After 24 hours add sachet no **3 (Finings A)**, mix gently and leave to stand for 1 hour. After 1 hour add sachet no **4 (Finings B)** and mix gently for 10 seconds. Then immediately add the sachet no **5 (Finings C)**, mix gently for 10 seconds and leave to stand in a cool place until completely clear.

After clearing (approximately 3 days)

11. When completely clear (usually 3 days, somewhat longer in rare cases), siphon the clear liquor into a clean demijohn.

12. Ready! Now you can use the base for mixing with essences and extracts to make half-strength spirits, liqueurs, drinks etc.