



## Instructions:

### 25 litres of 14% alcohol in 9 days

1. Mix hot and cold water to a liquid temperature of 30 °C in a sterilized fermenter (capable of holding minimum 27 litres). Adjust volume to exactly 21 litres.
2. Add either 7 kgs of Brewing Sugar (Dextrose Monohydrate) or 6 kgs of normal white granulated sugar and mix well until liquid is completely clear.
3. Add contents of both sachets (yeast/nutrient and activated carbon) to the liquid. NOTE: shake the carbon sachet before opening to make sure there are no lumps, especially near the edges of the sachet.
4. Leave to ferment at room temperature (18 °C - 24 °C) for 7 days (until no more activity - can take 1-2 days extra if cool room temp).  
NOTE: If ambient temperature is above 24 °C your fermentation will stick prematurely.  
NOTE: Always consider the risk of leaks, frothing etc when choosing where to place fermenter.
5. Add a good fining agent (Alcotec Turbo Klar or similar) and leave to clear for 2 days (the wash does not have to be completely clear for distilling) or longer if you plan to use it without distilling.  
NOTE: It is important to use turbo clear, otherwise unwanted substances absorbed during fermentation will be released again during boiling.

Siphon off, and your wash is ready for distilling or other use

## **Instructions:**

### **25 litres of 14% alcohol in 9 days**

6. Mix hot and cold water to a liquid temperature of 30 °C in a sterilized fermenter (capable of holding minimum 27 litres). Adjust volume to exactly 21 litres.
7. Add either 7 kgs of Brewing Sugar (Dextrose Monohydrate) or 6 kgs of normal white granulated sugar and mix well until liquid is completely clear.
8. Add contents of both sachets (yeast/nutrient and activated carbon) to the liquid. NOTE: shake the carbon sachet before opening to make sure there are no lumps, especially near the edges of the sachet.
9. Leave to ferment at room temperature (18 °C - 24 °C) for 7 days (until no more activity - can take 1-2 days extra if cool room temp).  
NOTE: If ambient temperature is above 24 °C your fermentation will stick prematurely.  
NOTE: Always consider the risk of leaks, frothing etc when choosing where to place fermenter.
10. Add a good fining agent (Alcotec Turbo Klar or similar) and leave to clear for 2 days (the wash does not have to be completely clear for distilling) or longer if you plan to use it without distilling.  
NOTE: It is important to use turbo clear, otherwise unwanted substances absorbed during fermentation will be released again during boiling.

Siphon off, and your wash is ready for distilling or other use

## **Stacking:**

### **Fermenting Larger volumes (over 25 ltrs)**

Can be done, but only to a very limited extent. For stacking we recommend the Alcotec 48 instead, a fantastic all-round turbo yeast which tolerates high temperatures and all sorts of bad treatment.