

ALCOBASE SYSTEM

Whisky, Bourbon, Gin, Rum... From \$4 per bottle

Sambucca, Midori, Galliano, Drambuie, Benedictine,
Southern Comfort... From \$8 per bottle

All these spirits & liqueurs and many more, are easy to
make at home with this great alcohol making system.



The ALCOBASE SYSTEM

consists of more than 60 spirit & liqueur flavourings . . .
PLUS

ingredients for you to make purified, neutral alcohol liquor.
In fact the ALCOBASE kit will produce 25 litres of 20%
alcohol liquor in 2 weeks.

When you have made the liquor, you simply add the
flavourings to make the spirit or liqueur of your choice.

You can then make your own great spirits by adding Still
Spirit brand or Top Shelf brand spirit flavouring essences.
Choose from 33 great flavours.

You can also make really nice liqueurs by adding Top Shelf
brand liqueur flavouring essences. There are 37 flavours to
choose from.

NOTE that ALCOBASE is a fermented liquor made with
yeast. Most yeasts will not make anything stronger than
about 12 - 15% alcohol. This is because the yeast actually
dies when the alcohol gets too high.

The Still Spirits people have produced a very special &
unusual yeast for the ALCOBASE SYSTEM that will make a
liquor up to 20%.

This means that your ALCOBASE spirits & liqueurs are
about half the strength of their commercial equivalents.
However . . .

**they taste like they should
& they are a fraction of the cost.
Spirits from \$3.60 to \$5 per 750ml
Liqueurs less than \$8 per 750ml**

The ALCOBASE SYSTEM comes from New Zealand where
it is legal to use distillation equipment to make strong
alcohol at home. A still is used to purify the spirit & in-
crease the strength to 40% or more.

This means that New Zealanders can actually make full
strength spirits & liqueurs. In Australia, this process is not
allowed by law. Talk to your supplier about the differences
between Australia & New Zealand. He can tell you what is
legal here & how to do it in detail

USING THE ALCOBASE SYSTEM

You don't need any fancy technical equipment at all. It is all
available in the:

ALCOBASE BEGINNERS KIT

- 1 A 30 litre beer or wine fermenter. *The 30 litre size is important because you are making a full 25 litres of liquor & a 25 litre fermenter does not allow enough expansion space on top.*
- 2 A thermometer
- 3 A hydrometer
- 4 A measuring jug
- 5 Sterilizer
- 6 An Alcobase continuous carbon filter system

All you have to do is choose your ingredients & flavours & you will
be making great liqueurs & spirits in about 3 weeks time.

MAKING YOUR LIQUOR

Making Alcobase liquor is very simple. It comes with full
instructions but in summary, this is what you do.

You will need 8kg of sugar or 9kg of dextrose (glucose). This is
dissolved in water in the fermenter. You then add the yeast &
nutrient to this mixture, put the lid on the fermenter & fit the
airlock.

The mixture will start to ferment & you simply leave it alone for 7 -
10 days. You then add the clearing agents & after a few more days,
pour off 25 litres of nice clear 20% strength alcohol liquor.

At this point (in New Zealand where the law permits it) the liquor
would be distilled to purify & strengthen the alcohol 40% or more.

PURIFYING YOUR LIQUOR

When you have finished making your liquor, you need to treat it
with carbon to make it taste & smell just right. This is done by
slowly dripping the liquor through carbon granules in a carbon
treatment system called a Z-FILTER.

It's very easy to do. Simply pack the carbon granules into the Z-filter
tube. You then allow the liquor to slowly drip through the system.
The stuff that comes out the bottom is purified liquor ready to mix
with the flavouring of your choice.

MAKING SPIRITS & LIQUEURS

To make TOP SHELF brand spirits, take a 50ml bottle or a sachet of
CLASSIC flavour essence & add it to 2.2 litres of liquor.

To make STILL SPIRITS ORIGINAL brand spirits, take a 50ml bottle of flavour essence & add it to 5 litres of liquor.

To make TOP SHELF brand liqueurs, take a 50ml bottle of flavour essence & add it to 1.1 litres of liquor. You will also need some sugar for sweetness & some LIQUEUR THICK powder or LIQUID GLUCOSE to give it a smooth creamy texture. Details are on the label of each bottle.

Here are the details of the various

BEGINNERS KIT

Alcobase Beginners Kit

Includes a 30 litre fermenter & fittings, thermometer, hydrometer & test flask, Stirring spoon or paddle, steriliser, Carbon filter kit PLUS full instructions

LIQUOR INGREDIENTS

Turbo Extra Yeast

Makes 25 litres of 20% strength alcohol liquor in about 2 weeks. Mix with most flavours below to make a half strength spirit or liqueur.

Alcobase Production Pack

The pack includes special Turbo "EXTRA" yeast, nutrients, clearing agents, high activity carbon & finishing carbon.

Turbo Temperature Tolerant Yeast

Makes 25 litres of 13% strength alcohol liquor in just a few days. A very robust yeast that ferments without getting stuck. The pack includes yeast & nutrients. Temperature range 15C to 40C.

Turbo Yeast (standard)

Like Turbo temp tolerant but don't let it go over 25C.

Turbo (RTD) production pack

Turbo yeast, nutrients, high activity carbon & finishing carbon.

CARBON TREATMENT

Z-Filter carbon treatment system

Universal carbon

Filter papers

EXTRAS

Conditioner

Mellow Oak

Liqueur thick 500g

Spirit hydrometer

Thermometer

Caramel

Oak chips 250g

Glycerine

Alcobase hydrometer

Hydrometer test flask

FLAVOURING ESSENCES

STILL SPIRITS (to make 5L)

Blended Whisky

Brandy

Citrus Vodka

Gin

Tequila

Whisky

Bourbon

Chilli Vodka

Dark Rum

London Dry Gin

Vodka

White Rum

TOP SHELF CLASSICS (to make 2.25L)

These are the best spirit flavours you can get.

Classic American Bourbon

Classic Gin

Classic Navy Rum

Classic Whiskey

Classic Tennessee Bourbon

Classic Brandy

Classic Kingston Rum

Classic QLD Gold Rum

Classic Scotch Reserve

TOP SHELF SPIRITS (to make 2.25L)

Bourbon

English Gin

Jamaican Dark Rum

Rye Whiskey

Smokey Malt

Dark Rum

French Brandy

Kentucky Bourbon

Scotch Whiskey

White Rum

TOP SHELF LIQUEURS (to make 1.125L)

Amaretto

Banana Schnapps

Blackberry Schnapps

Butterscotch Schnapps

Cafelua

Cherry Brandy

Cinnamon Schnapps

Coffee Cream (Capuchino)

Creme de Cacao

Dictine

Hazelnut

Italiano

Mango

Orange Brandy

Parfait Amor

Rum Liqueur

Southern Smooth

Swiss Choc Almond

White Sambuca

Apricot Brandy

Black Sambucca

Blue Curacao

Butterscotch Cream

Candy Shots

Chocolate Mint

Coconut Rum

Coffee Maria

Creme de Menthe

Dry Vermouth

Irish Cream

Macadamia Nut

Melon

Peach Schnapps

Red Sambuca

Skyebuie

Strawberry Schnapps

Triple Sec

PRODUCT AVAILABILITY

All products mentioned in this brochure are available from **WESTBREW**. We have a store & a **MAIL ORDER** service. You can order by phone or on our web site. See below for all details.

HELP & ADVICE

If you would like some advice or if you have any questions, please don't hesitate to call us. We all have expert advisers on the team and you can be sure we will give you good answers that are practical and not loaded with "bull".

Our internet web site is full of helpful information & recipes for making tremendous beers. There is also a comprehensive on-line shop for each state.

If you have any problems getting supplies, contact us for advice about the nearest good supplier or to take advantage of our mail order service. Have a look on the web site or call for details.

WESTBREW DISTRIBUTORS

HELP & ADVICE (08) 9444 0468

**Unit 17 / 70 Roberts St East
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MAIL ORDER phone (08) 9444 0468

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