



# Hints & Tips

## Hints & Tips: Fermentation

- **HOT CLIMATES ...** Fill some PET soft drink bottles with water and freeze, then add throughout fermentation to control the temperature.
- **HOT CLIMATES ...** Another method is the evaporation technique. Sit the fermenter in a tray with about 25mm of water. Drape some fabric over the fermenter so it dangles in the water (towelling or an old sweatshirt is ideal). The water is drawn up the fabric and evaporates causing slight refrigeration. If it is still too hot, turn a fan onto the fermenter.
- **MY WASH FAILED TO START FERMENTING ...** If the airlock is not bubbling after 24 hours it is most likely that the fermenter is not sealed properly. Check you have pressed the lid on correctly. Next check you have a good seal by lightly pressing the sides of the fermenter to force some air out through the airlock. When you release the pressure on the barrel the air should try to get back in through the airlock. If sealed properly the water level should remain uneven in the airlock (more water on one side than the other). In some circumstances the yeast can stop working before all the sugar is used. This will be indicated by a final hydrometer reading higher than 990. Any reading above 1000 on a standard Wash, Wine & Beer Hydrometer suggests that something has gone wrong. In most cases a good stir to get the yeast back into circulation should get the wash fermenting again. The most common cause of stuck fermentation is low temperature. In this case simply move the fermenter to a warmer place and stir the yeast back into the liquid. An inexpensive stick-on thermometer, available from your Brewing Specialist Store, will help monitor the temperature. If you are having problems maintaining temperature, a purpose designed Brewcraft Heating Pad, can be purchased from your local Brewing Specialist Store.

## Hints & Tips: Distillation

- **WASH NOT FERMENTED COMPLETELY ...** If for any reason the wash has not fermented completely, (i.e. above 990 SG all the sugar has not been converted to alcohol), then you will not collect the full amount of distillate through the Still. If you have not collected the full amount of alcohol, check you have used the correct amount of Turbo sugar/ dextrose in the Wash; and/or the specific gravity is below 990 before distilling; and/or there is no steam leak during distillation. A typical wash will take around 2 hours to run through the still. It will take about half an hour to heat up before any condensate will run out of the condenser. It will then take about 5 minutes to collect the Head, and approximately 1.5 hours to collect 1100mls (37 US fl oz) of alcohol at 50%. This is a rough guide only. If the wash is not fully fermented out, then the unfermented sugars can foam causing the wash to come through the condenser with the distillate. In this instance Top Shelf Distilling Conditioner can be used to increase yield or avoid problems.
- **DISTILLATION WATER SAVER ...** Distillation Water Savers are available from your Brewing Specialist Store and the pump system recycles cooling water through your still to completely eliminate water wastage. You can save well over 150 litres (40 US Gallons) every time. The water saver is used in conjunction with a water drum or tank (60 litres (16 US Gallons) or larger) and frozen ice blocks to keep the water at a constant temperature below 50°C.

## Filtering Your Spirit

Use the **Still Spirits EZ Filter** to filter your spirit (sold separately).

The **Still Spirits EZ Filter** is the latest development in alcohol filtration. It uses a specially formulated solid activated carbon cartridge to remove unwanted flavours from distilled alcohol. The cartridge's porous design allows the spirit to pass through and the unwanted flavours to be absorbed by the activated carbon. The cartridge eliminates the need to handle powdered or granulated carbons.

