

How about making your own alcohol base?

We can offer several products that will allow you to make your own Spirit at a fraction of the cost of commercial Spirit. Using Still Spirits products allows you to make your own Alcohol Spirit at a fraction of the cost of commercially produced alcohol. It is perfectly safe to drink and very easy to do. Please discuss this with your local retailer or for more information visit our website, www.stillspirits.com.

Triple Distilled Turbo

A revolutionary break through in Turbo Yeast development making it possible to produce "triple distilled" quality Alcohol in the home. It will ferment 25 litres of 14%ABV in 7days. This should then be feed through a still (in countries where it is legal) for increased alcohol strength. You will finish with approximately 7 litres of 40% ABV Spirit.



Power 23 Turbo

Power 23 will ferment 25 litres and should be used where you are looking for the highest % level of alcohol through normal fermentation. This product will ferment up to 23% ABV in 7-10 days. Superb for use in countries where distillation at home is not allowed.



Classic Turbo

Is the best selling Turbo worldwide, performing excellently under most conditions. Will ferment 25 litres to 18% ABV in around 5-7 days and this should then be fed through the still (in countries where it is legal) for increased alcohol strength. You will finish with approximately 8 litres of 40% ABV Spirit.



Express Turbo

Express is the fastest Turbo on the planet, fermenting 25 litres in less than 24 hours and producing 13% ABV. This should then be fed through the still (in countries where it is legal) and you will end up with approximately 6 litres at 40% ABV Spirit.



Heatwave Turbo

The only Turbo to use when the air temperature is above 33C. Will ferment 25 litres in 3-5 days up to 15% ABV. You will finish with approximately 6 litres of 40% ABV Spirit after this has been fed through your still.



THE STILL SPIRITS RANGE OF PRODUCTS

Classic Spirit

American Bourbon, Brandy, Calypso Dark Rum, VSOP, Finest Reserve Whiskey, Gin, Jamaican Dark Rum, Navy Dark Rum, Queensland Gold Rum, Tennessee Bourbon, Whiskey.

Top Shelf Liqueurs

Amaretto, Apricot Brandy, Black Sambuca, Blue Curacao, Cafelua, Candy Shots, Cherry Brandy, Chocolate Mint, Coconut Rum, Coffee Maria, Crème de Cacao, Crème de Menthe, Dictine, Dry Vermouth, Grande Paris, Hazlenut, Italiano, Orange Brandy, Red Sambuca, Reverendine, Rum Liqueur, Scotch Heather, Skybluie, Southern Smooth, Swiss Chocolate Almond, Triple Sec, White Sambuca.

Top Shelf Schnapps

Apple Schnapps, Banana Schnapps, Blackberry Schnapps, Butterscotch Schnapps, Mango Liqueur, Melon Liqueur, Peach Schnapps, Pineapple Schnapps, Strawberry Schnapps.

Top Shelf Cream Liqueurs

Ambrosia Cream, Banana Cream, Butterscotch Cream, Cappuccino, Caranilla, Chocolate Cream, Irish Cream, Marula Cream, Pina Colada, Irish Mint.

Top Shelf Spirit

Absinthe, Aussie Gold Rum, Bourbon, Citrus Vodka, Dark Rum, English Gin, French Brandy, Irish Whiskey, Jamaican Dark Rum, Kentucky Bourbon, Ouzo, Rye Whiskey, Scotch Whiskey, Smokey Malt Whiskey, Southern Haze, Tequila, Vodka, White Rum.



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www.stillspirits.com

Reorder Code 72533



LIQUEUR PACKS

Instructions, tips,
new products and our
favourite cocktail recipes

The complete range of liqueur kits.

We are delighted you have chosen to purchase a Still Spirits Liqueur Kit. The only item you will need is Vodka or 40% ABV Spirit. This could be some inexpensive Vodka or you could make your own Alcohol Spirit which you could add at a fraction of the cost of the commercially priced equivalent spirit.

Black Sambuca

A Purple Liqueur with a strong Aniseed and delicate Licorice flavour. You will need 790mls of 40% ABV Vodka

Cafelua

A Coffee based liqueur with a rich fresh Coffee flavour from Mexico. You will need 710mls of 40% ABV Vodka

Coconut Rum

This is based on White Rum and has a strong taste of Coconut. You will need 620mls of 40% ABV Vodka

Irish Cream

A Whiskey based Cream Liqueur with a strong Vanilla flavour. You will need 500mls of 40% ABV Vodka

Melon Liqueur

A light Green Liqueur with a delicate Honeydew Melon flavour. You will need 650mls of 40% ABV Vodka

Instructions for making

For Black Sambuca, Cafelua, Coconut Rum, and Melon Liqueur simply add the liqueur sugar pack to the Alcohol, with the bottle of flavouring and mix well until the special sugar base is fully dissolved. Top up to 1.125 litres with water and mix again. Decant into bottles (this will fill 1x75cl and 1x37.5cl bottles) and serve in a liqueur glass or with ice.

For Irish Cream slowly dissolve the cream powder in 250mls of boiling water mixing well. Then add the Alcohol and flavouring and stir well. Top up to 1.125 litres and mix again. Decant into bottles (this will fill 1x75cl and 1x37.5cl bottles). Serve cold or over ice.

We can offer several products that will allow you to make your own Spirit at a fraction of the cost of commercial Spirit.



Here are some of our favourite Cocktails recipes that you can use.



Annie's Dream

1 Part Cafelua
1 Part Brandy
1 Part Orange Juice
Serve with a Dash of Cream

B-52

1 Part Cafelua
1 Part Triple Sec
1 Part Irish Cream
Mix with Ice and shake well, strain into a Cocktail Glass.

Coffee Orange Brandy

1 Part Cafelua
1 Part Orange Brandy
*Dash of Fresh Orange Juice
Shake with Ice and strain into a Wine Glass.*

Brown Cow

1 Part Cafelua
4 Parts Milk
Mix well with Ice and serve in a Cocktail Glass topped with Cinnamon.

Black Russian

1 Part Cafelua
1 Part Vodka
Mix and serve in a Cocktail Glass with Ice.

Chilled Melon

1 Part Triple Sec
1 Part Melon Liqueur
1 Part Thick Cream
Mix with Ice and shake well, strain into Cocktail Glass.

Green Hornet

2 Parts Melon Liqueur
1 Part Italiano
4 Parts Orange Juice
Mix well with ice and serve in a Cocktail Glass.

Japanese Slipper

1 Part Triple Sec
1 Part Melon Liqueur
1 Part Lemon Juice
Mix together and serve in a Cocktail Glass with Ice.

Melon Daiquiri

2 Parts Melon Liqueur
3 Parts White Rum
2 Parts Lemon Juice
3 Teaspoons of Caster Sugar
Mix well with Ice and strain into Cocktail Glass.

Melon Cooler

1 Part Gin
4 Parts Chilled Lemonade
1 Part Melon Liqueur
Add all parts to a Wine Glass and top with a slice of Lemon.

Deadly Sin

1 Part Milk
2 Parts Cafelua
1 Part Triple Sec
3 Parts Irish Cream
1 Part Italiano
Mix well with Ice and strain into Cocktail Glass.

P.S. I Love You

1 Part Irish Cream
1 Part Cafelua
1 Part Amaretto
Pour over Ice in a Wine Glass and stir.

Royal Flush

3 Parts Irish Cream
2 Parts Triple Sec
2 Parts Skybluie
Mix well with Ice and strain into Cocktail Glass. Top with a Strawberry.

Orgasm

1 Part Triple Sec
2 Parts Irish Cream
Mix well with Ice and strain into Cocktail Glass. Top with a Cherry.

Sex On The Rocks

2 Parts Cafelua
2 Parts Vodka
1 Part Triple Sec
2 Parts Irish Cream
Mix well with Ice and strain into Cocktail Glass. Top with a Cherry.

Cherry Coconut Rum

2 Parts Coconut Rum
1 Part Cherry Brandy
4 Parts Lime
Mix well with Ice and strain into Cocktail Glass. Top with a Cherry.

Almond Joy

3 Parts Coconut Rum
2 Parts Amaretto
4 Parts Cream
Mix together and serve in a Cocktail Glass with Ice.

Strawberry Banana Colada

1 Part Strawberry Schnapps
1 Part Banana Schnapps
1 Part Coconut Rum
*Mix together and top up with Pineapple Juice
Pour over Ice and add a Strawberry or Pineapple Chunk.*

Coconut and Cranberry

6 Parts Cranberry Juice
1 Part Coconut Rum
Serve in a Tall Glass over Ice.

Black Jack

1 Part Tennessee Bourbon
1 Part Black Sambuca
Float the Sambuca over the Bourbon in a Cocktail Glass.

Black Licorice

1 Part Black Sambuca
1 Part Cafelua
Mix together with Ice and add a dash of Brandy. Serve in a Cocktail Glass.

Silver Nipple

3 Parts Black Sambuca
2 Parts Vodka
Mix together and pour over a Tall Glass filled with Ice.

Silky Panties

1 Part Peach Schnapps
1 Part Black Sambuca
Mix well with Ice and pour into a Cocktail Glass.

Kamel Drive

1 Part Black Sambuca
1 Part Irish Cream
Layer the Irish Cream on the Sambuca in a Cocktail Glass.

These are only a guide line and you can have a great deal of fun creating your own.

