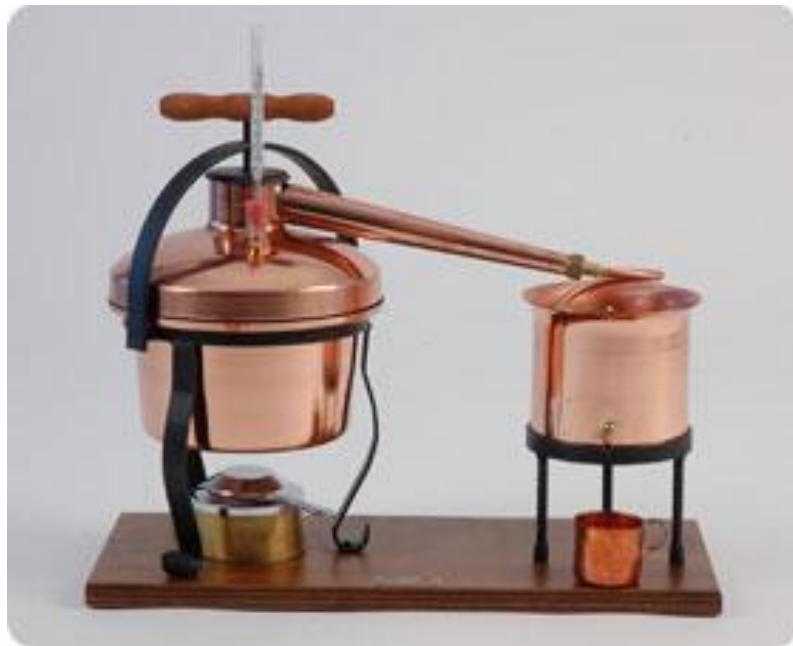




Making the most of your fruit

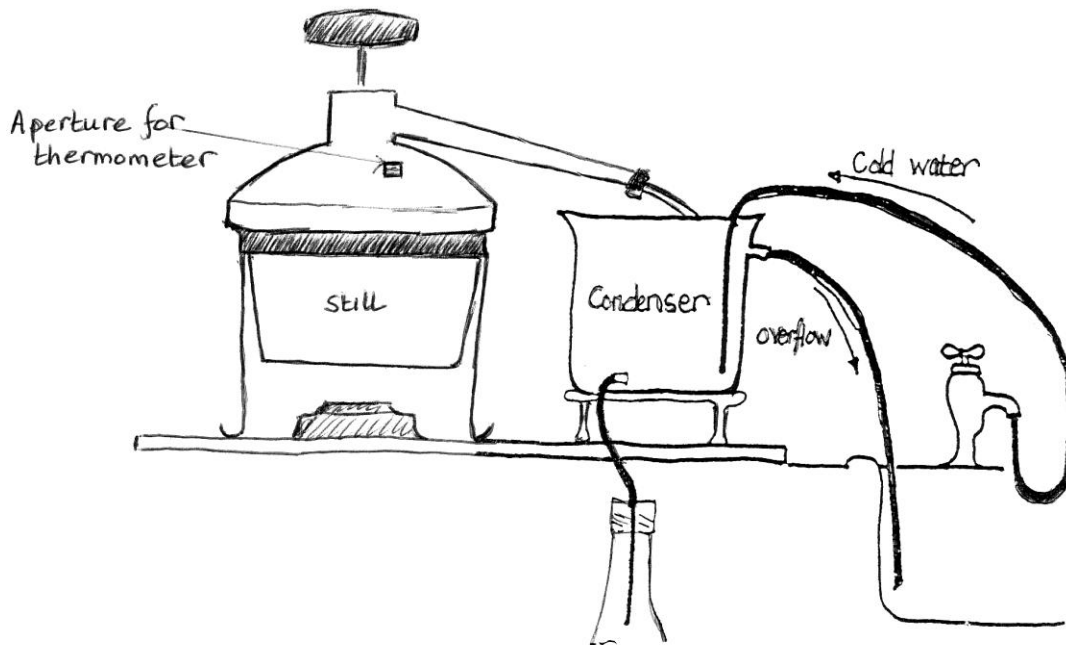
INSTRUCTIONS FOR USE

COPPER POT STILL



Stock Code: 99100

Available from www.Home-Brew-Online.com



SETTING UP

First wash the inside of the still with warm soapy water and rinse well with fresh water. Stand the still on a worktop next to a sink, fit plastic tubing to the condenser coil outlet and the water overflow (heat tube in hot water to soften to fit over outlet), as shown in the drawing. Check that a slow water flow can be maintained.

Fill the burner with methylated spirit and leave to soak the wick.

The liquid to be distilled is called the "wash". The wash should not contain any sulphur dioxide; this can corrode the copper and will be driven off in concentrated form with the alcohol. To save time, slowly warm the wash in a saucepan to a maximum of 50°C.

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DISTILLATION

1. Fill the still pot with about 2 litres of warmed wash, replace the lid, ensuring that the rubber seal is in place, and tighten with the screw clamp.
2. Remove the rubber bung from the domed pot cover, moisten and carefully slide the thermometer into the hole in the bung until the thermometer bulb is well clear of the bung. Insert the thermometer into the hole in the cover and gently push home the bung.
3. Light the burner and set at medium/low flame. After about 15 to 30 minutes (depending on flame setting and original temperature of the wash) drips should start from the condenser; turn the flame to LOW. The first 5 to 10ml is the “forces” which will be smelly and should be set aside and added to the next wash. Put the receiving tube into a bottle and allow to drip slowly for 15 minutes; at this time the thermometer reading should be near 70°C.
4. Turn the flame to a medium setting and the collection rate will increase to a dribble; the thermometer reading will rise to about 74°C. After a further 20 minutes the distillation should be nearly complete. The total volume of distillate will depend on the amount of alcohol in the wash.
5. Once the temperature rises above 75°C turn the flame back to low and allow to continue for about 15 minutes or until the temperature rises to 80°C. Test the distillate regularly by collecting about 5 drops in a spoon and passing it through the flame; if it lights quickly and leaves little residual water it is strong; when it needs to be relit several times it is time to stop the distillation – there is a risk of diluting the spirit and catching the cloudy “feints”, which will spoil the spirit.

The alcohol produced by the still is likely to be in the region of 60% alcohol by volume (abv); to make a palatable drink it is recommended that the spirit is diluted back to about 40% abv with chlorine-free water.

NB IN SOME COUNTRIES IT IS NOT LEGAL TO DISTIL ALCHOL WITHOUT A LICENCE. PLEASE CHECK WITH THE RELEVANT LOCAL AUTHORITIES BEFORE COMMENCING ALCOHOL DISTILLATION.

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