

## THE AIR STILL SYSTEM

## AIR STILL COMPANION PACK

### Step 1 — THE WASH

Firstly the sugar and water is turned into alcohol by fermenting with yeast. This is known as “the wash”.

### Step 2 — DISTILLATION

Separate the purified alcohol from the wash by distilling, this leaves behind most of the water and other impurities. Distillation is done by heating the wash, boiling off the alcohol and condensing the vapour back into a liquid. The alcohol that comes off does contain some water and is typically 60% ABV.

### Step 3 — CARBON FILTRATION

Use specially treated activated carbon to filter out most of the remaining trace impurities.

### Step 4 — FLAVOURING

Finally, adjust the finished strength of your alcohol by adding some water, then simply add your favourite spirit or liqueur flavour.

All the equipment you need to use with your air still.

### Contains

- Attractive 10 litre (2 1/2 US gal) Bench Top Fermenter
- Graduated Collector
- Cartridge Carbon Filter



Your Air Still Companion Pack includes:



10 Litre  
(2 1/2 US Gallon)  
Fermenter  
(Plastic Bucket  
with tap)



Collector  
for Air  
Still



Filter for  
purifying  
water or  
distilled  
Spirit.

To use this to produce 9 litres of wash for use in your Air Still you will also need to purchase an Air Still Production Pack which contains all of the consumables you will need, including:

- Yeast and Nutrients (Dry Mix)
- Turbo Carbon (Wet Mix)
- Two Part Finings
- 3 carbon cartridges

This unit can be used for making fermented Spirits and Liqueurs which are lower in alcohol. This method does not include distillation. This is ideal in countries where distillation is illegal.

Important – Please note that in certain countries alcohol distillation may be illegal and/or you may require a licence. Ask for advice or contact your local Customs and Excise Department. If for some reason you find that you cannot operate this machine legally please return it to the place of purchase, prior to use, and a full refund will be given.

### INSTRUCTIONS FOR USING THE FERMENTER -TO PRODUCE 9 LITRES OF WASH-

#### MAKING THE WASH

Before you start make sure the tap is securely fitted to the bucket and fill with 5 litres (2 US Gal.) warm water to ensure that the unit is water tight. Once you have confirmed that the unit is water tight, sprinkle in the sachet of No Rinse Steriliser. Carefully swirl this around so that it contacts All the internal surface. Discard water.

1. In the Fermenter prepare 7.5 litres of water at 30° Celsius.
2. Add 2.2 kg of Turbo Sugar (or 2.4 kg Dextrose, also know as Corn Sugar) and stir until dissolved.
3. Massage the sachet containing the Turbo Carbon and then add it to the Fermenter and stir.
4. Sprinkle the Yeast from the yeast sachet on top of the sugar/water/carbon solution (wash).
5. Fit the Carbon Cartridge to the Air Filter in the Fermenter lid and then fit the lid to the Fermenter.
6. Let this sit in a place where the air temperature is between 18 and 24° Celsius for 7 days.
7. When fermentation is completed the wash will stop bubbling. To confirm fermentation is complete the wash can be tested with a Beer, Wine and Spirit (wash) Hydrometer. The wash has completed fermenting when the Specific Gravity (S.G.) is below 990 on the hydrometer.
8. Once the wash has finished fermenting it is important to de-gas the wash. This is done by stirring briskly until all fizzing stops. This will likely take a few minutes. Start slowly to avoid a sudden release of the gas. Once all the gas has been removed, add in sachet A and stir well.
9. One hour later, carefully sprinkle Sachet B on the surface of the wash and evenly distribute. Do not stir vigorously at this stage.
10. Leave to stand for 24 hours. During this time the wash should become clear ready for distilling.

See the separate instructions that come with your still for distilling method.

#### FILTERING THE WASH/ DISTILLATE

We recommend that the collected alcohol from a still or clear wash (If not distilling) be passed through a Still Spirits Air Still Carbon Filter to improve the purity before you add your selected flavour.

#### STILL SPIRITS AIR STILL CARBON FILTER (DISTILLED SPIRIT)

1. Fit the carbon cartridge to the filter taking care to ensure the foam washers are fitted between the filter and both ends of the cartridge.
2. Place the filter on the top of a clean 1litre spirit bottle.
3. Dilute the distilled spirit to 40% by adding 300ml of clean water. This is necessary for the filter to operate at its best.
4. Fill the filter with the distilled spirit and allow to drip into the bottle. Once all the spirit has dripped through the filter, add any spirit flavour required then top up to 1 litre if necessary with clean drinking water.

If you are making liqueurs then follow the instructions on the liqueur bottle to make your favourite drinks.

#### IMPORTANT TIPS

- Change the carbon cartridge for each bottle filtered.
- To make higher volume but lower quality, you can choose to produce 1125ml of spirit from each run through the Air Still. To do this collect 800ml and add 150ml of clean water to this before filtering. After filtering, top up to 1125ml, leaving room for the flavour. Remember to change the carbon cartridge after each bottle.