

## The Wineworks Complete Still Spirits Starter Kit Guide.

---

Now you have the best starter kit around, here's what you need to do:

1. Check to make sure you have received everything that is on the enclosed kit list.
2. Assemble the buckets with the airlocks fitted into the lid. Mark these clearly on the outside with a black marker pen at 25 litres (if the bucket is not already marked). The easiest way to do this is to measure it out with water. This you will need for later.
3. While the bucket is full of water we would recommend that you have a trial go with the siphon. As its only water you can practise until your heart's content.
4. Give the bucket a good rinsing and then you will be ready to start the fermentation.
5. You will need 6 bags of white granulated sugar. Any make will do.
6. You can now start the fermentation. Simply follow the instructions on the packet of Triple Distilled Yeast. It is important to massage the smaller carbon sachet well before putting opening, as the carbon will have gone firmish and this needs to be mixed up before it is emptied into the bucket. You will know once this has happened as it will feel soft and there will be no hard lumps.
7. Temperature is another important area. If you get your wash too warm you will kill the yeast so be careful. It's much better to be constant even if this is slightly cooler as this will lead to a good fermentation and not harm the yeast. It will however mean the fermentation will just take longer to finish. You can check this with your thermometer. Airing cupboards are the worst place that you can choose as the temperature is nearly always too hot and they fluctuate like mad.
8. To get the maximum alcohol from your mix it's important that the fermentation is left to completely finish. So don't rush it. If it's left an extra 2 or 3 days it won't harm things. At the end of fermentation you should have the same reading on your hydrometer for 2 days.
9. Once you are sure fermentation is complete, you can add the Turbo Clear finings which will remove all the black from the liquid. It is again really important that the liquid is really clear before it is added to the Water Distillation Unit. You might need to carefully sieve off any black bits from the surface.
10. Siphon this now clear wash into the second (clean) bucket. Having a second bucket will make it simple to take off small amounts of wash to be run through the Water Distillation Unit. If the last bit is disturbed, transfer this to a tall container and let it settle out. Then add the clear liquid to the bucket.
11. We would always suggest that you run the whole lot through as soon as you can. The alcohol at 60% will not go off, but the alcohol in the bucket will be only 14% and this is liable to get an infection if its left around. It's also a lot more convenient as the concentrated alcohol will take up less space and you can use this as when you need it.
12. When mixing your flavourings it is always best if you can allow the flavourings to blend in for a few days before drinking them. With the Liqueur, Schnapps and Cream flavours it is a must to use these with the Sugar/Cream packs. These contain essential thickening agents which give them the right mouth feel. These should always be topped up with water to the 1.125 litre mark. This will then give you the right alcohol content. You will also have exactly one and a half wine bottles. The half for trying and the bottle for saving!!!

If you have any problems please call us on 01246 279382 or visit the web site [www.wineworks.co.uk](http://www.wineworks.co.uk)

**Happy drinking!**

