



MK 5E Pot Still

5 Litre

Operating Instructions

Patent Application
No. 331170



Welcome to the exciting world of home produced spirits. Using your Spirits Unlimited 5 litre pot still you will be able to produce high quality spirits and liqueurs at a very low cost. Technical support is available at your local Spirits Unlimited stockist. Follow the instructions below to create clean, safe spirits. Happy distilling.

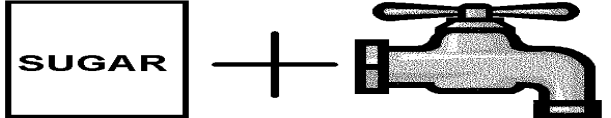




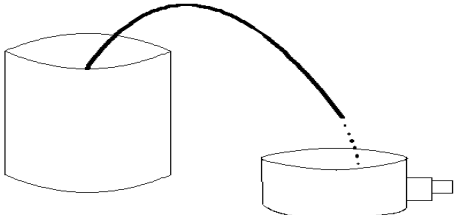
Step 1 – Sterilisation

Sterilisation is one the keys to producing high quality spirits. Before starting a brew it is important to thoroughly wash and then sterilise ALL equipment. A solution of sodium metabisulphate (2 tablespoons per 5 litres of water) or preferably sodium hypochlorate (Janola bleach – 250ml per 5 litres of water) is made up and all items soaked overnight, then rinsed and reassembled the following day.

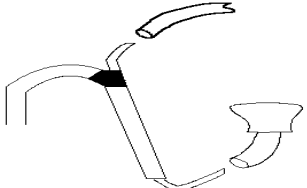
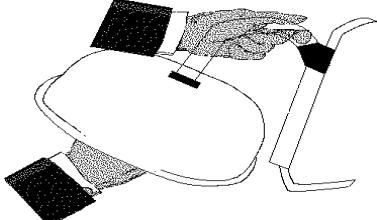
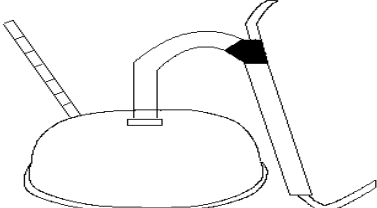
Step 2 – Fermenting The Wash

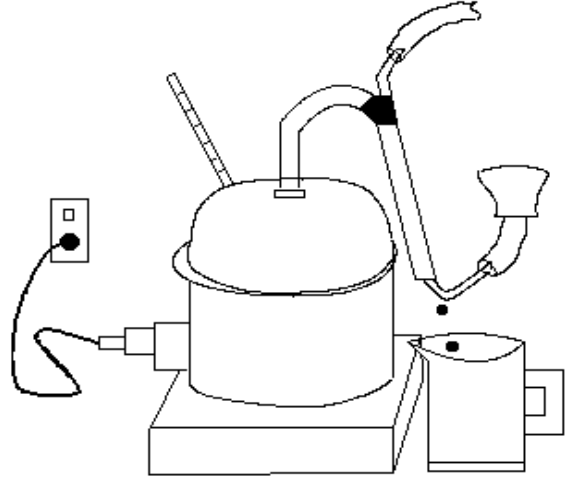
Select either method 1 or 2. For consistent results Method 2 is recommended.

Method 1 Using The Box And Bag Method	Method 1 Illustrations
1. In a separate sterilised container dissolve 2.25Kg of sugar in 5-6 litres of water at 30° Celsius.	
2. When the sugar has dissolved add contents of Spirits Unlimited SUPERBREW. Mix well and top up to 10 litres with water.	
3. Using the still carton as a support, place the large plastic bag in position and pour in water/sugar/nutrient/yeast solution. The liquid level will be approximately 25mm from the top of the carton.	
4. Place a rubber band or string around the neck of the plastic bag to keep out flies and other contaminants. The carbon dioxide generated will force its way through the rubber band.	
5. Place the carton/solution in a warm place away from drafts and in 3 to 4 days the fermentation process will cease (in colder weather this may take a few more days).	
6. Allow 1 to 2 days for the wash to clear (a wash is a mixture of nutrients, sugar, water and yeast fermented to produce alcohol.)	
7. After wash has cleared use a plastic hose to siphon off wash to fill the base of still to within 20mm of the rim (4.25 litres). Avoid siphoning the dead yeast cells from the bottom of the bag. The left over wash will be distilled later. Seal container again to stop any contamination occurring.	

Method 2 Using A Fermenting Barrel	Method 2 Illustrations
<p>1. To Make 10L - In a fermentor dissolve 2.25Kg of sugar in 5-6 litres of water at 30° Celsius. To Make 20L - In a fermentor dissolve 4.5Kg of sugar in 10-12 litres of water at 30° Celsius.</p>	
<p>2. When sugar has dissolved add contents of Spirits Unlimited SUPERBREW. Mix well and top up to 10 litres with water. Or if making 20 litres, as above but top up to 20 litres.</p>	
<p>3. Seal fermentor under an airlock.</p>	
<p>4. Place the fermentor in a warm place away from drafts and in 3 to 4 days the fermentation process will cease (in colder weather this may take a few more days).</p>	
<p>5. Allow 1 to 2 days for the wash to clear.</p>	
<p>6. After wash has cleared use a plastic hose to siphon wash to fill the base of still to within 20mm of the rim (4.25 litres). Avoid siphoning the dead yeast cells from the bottom of the fermentor. The left over wash will be distilled later. Seal container again to stop any contamination occurring.</p>	

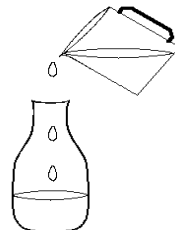
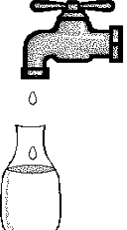
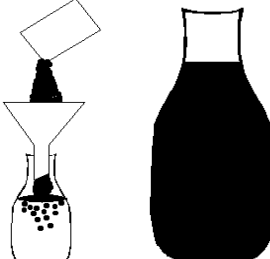
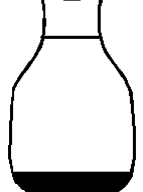
Step 3 – Distillation

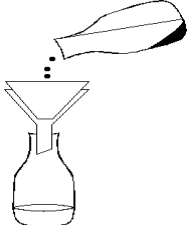
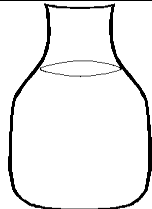
<p>1. Fit the cooling tubes to the condenser pipe. The cold water inlet is the bottom fitting. Soften tubes first in warm water to assist fitting.</p>	
<p>2. With one hand inside supporting the grommet, fit the condenser to the lid. The condenser tube should not extend into the lid by any more than 3mm. Flush is best. A little hot water on the grommet will help. Once the condenser is attached the still can remain assembled.</p>	
<p>3. Place the thermometer in position with the red bulb only extending into the pot lid. Use the red grommet as a depth guide for consistency of reading over subsequent distillations.</p>	

<p>4. Place still on an upturned pot or some non-combustible surface which has sufficient height to allow for a container to collect the spirit. Turn power on and then turn cooling water to a low flow. The still will take approximately 60 minutes to come up to operating temperature, you can monitor progress with the thermometer. It will drip very slowly before flowing in a steady stream, collect and DISCARD the first ¼ cup or 2 tablespoons (30mls). This is methanol and is harmful and must be discarded.</p>	
<p>5. With the temperature rising slowly over about 1 hour 30 minutes you will have collected approximately 700mls of spirit and the temperature will have risen to 93 – 93.5° Celsius. Turn off the power and water at this point. Clean out the still as soon as it is cool enough to handle, the old wash is very acidic and must be discarded as soon as possible.</p>	<p style="text-align: center;">IT IS DANGEROUS TO COLLECT ABOVE 93.5° CELCIUS WITH THIS STILL.</p> <p style="text-align: center;">PLEASE TURN OFF POWER AND CEASE COLLECTING DISTILLATE.</p>

Step 4 – Treating The Spirit

Post distillation treatment can make the difference between an average brew and something very special.

<p>1. Pour spirit into a clean 1.5 litre cordial bottle.</p>	
<p>2. Add clean water to your distilled spirit to make up to 1150mls.</p>	
<p>3. Add one of the two Spirits Unlimited Carbon Treatment packs, this will temporarily blacken the spirit. Store in a cool place for 2 to 3 days, leave the bottle cap loose to allow spirit to “breathe”.</p>	
<p>4. Cleared spirit.</p>	

<p>5. Using a funnel and 2 coffee papers carefully pour the now clear spirit off the carbon and into a 1125ml bottle.</p>	
<p>6. Congratulations you now have a bottle of cleared spirit.</p>	

Step 5 – Flavouring The Spirit

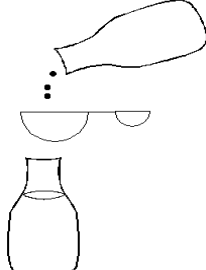
After producing a cleared soft tasting neutral spirit, flavour is added to produce good flavoursome spirits, liqueurs and cocktails. Spirits Unlimited produce an extensive range of flavours available from your local stockist.



Spirits Unlimited Flavours



Spirits Unlimited Concentrates

<p>1. Using the supplied measure. Shake the Spirits Unlimited flavour to mix thoroughly. Use one small measure cup for a 750ml bottle or one large cup measure for a 1125ml bottle.</p>	
<p>2. Can be enjoyed immediately, best left for 2 days to blend. Cheers.</p>	

Step 6 – Finishing Up

Repeat the process with the remaining 4.75 litres of wash and Spirits Unlimited treatment carbon. If you are using a full 20L fermentor this will make 4 batches.

Recommendations

Producing your own spirits can be a very rewarding hobby. Spirits Unlimited recommends the use of a water/alcohol hydrometer to accurately measure and dilute your spirit to 40% by volume. Refill kits and other accessories are available from your local Spirits Unlimited stockist.

For a comprehensive guide to home distilling the Spirits Unlimited book is now available.

