

TALL SPIRITS & short nips

A free magazine for distillers, winemakers and brewers

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HAURAKI BCL
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Newsletter from the inventors of New Zealand's original home distilling system.

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Editorial

Good things mid winter with the release of our Royal Creams, delicious as liqueurs or in many other ways.

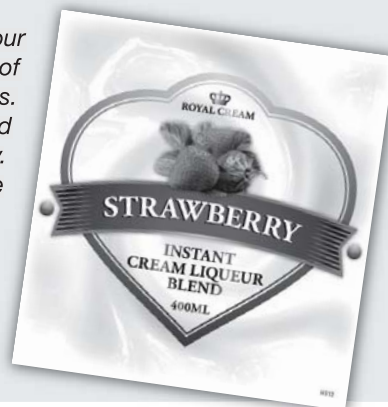
There are also full stocks of Cantina but just watch how the Merlot and Chardonnay fly out our door, it must be the \$100 price tag or the five day result.

Bad news is our Muntons shortage. Despite knowing the "sales history" the country was parched of these great kits. Four shipments have sold out, our apologies if you can't always get your favourite. By mid July there will be enough for everybody.



Newly developed by our company is a range of flavoured cream liqueurs. You just add spirit, mix and enjoy.

All of the brewing store retailers who have tried them wanted stock right then, while tasting panels some 40 strong, just kept coming back for more. Details are on page 4.



Fathers' Day Voucher

What about a Beer Machine: the ultimate in beer making.

\$50 off the Beer Machine Starter. Includes a Beer Machine, Beer Mix, CO2 Cartridges and detailed instructions. Just add water.

Redeemable at any Hauraki BCL stockist.



How Thick is That

In our QC laboratory we have been testing the thickness/viscosity of various cream liqueurs against one made with our new Royal Cream base.

Here are the results:

Chocolate Mudshake	22
Canterbury Cream	27
Bailey's Irish Cream	32
Royal Cream Banana	40

The result:

Royal Creams are really thick, smooth and creamy.



In this Issue

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Stillmaster Competition

Stillmaster National Spirits and Liqueur Competition 2012

Yes, it's that time again and we hope you have been producing and aging some fine medal winning products.

The categories are:

Dark Rum	Fruit Vodkas
Malt Whiskey	Other white spirits: White Rum, Tequila, Schnapps
Bourbon	Brandy
Gin	Liqueurs
Vodka	Cream Liqueurs

Entries close August 31, 2012

Certificates will be awarded to all medal winners.

Product prizes (\$250) to all Best in Class.

This year's New Zealand Stillmaster 2012 will receive a travel package.

The judging again will be headed by industry professionals and will score entries against the following score card.

From the 2011 Stillmaster Competition

My name is Mark Frost and I have been entering the Stillmaster competition since 2007 and in that time I have been awarded gold, silver and bronze awards for various spirits. I basically entered to compare my spirits with like-minded people but it soon turned into a passion, a passion for quality not quantity.

I first got into home distillation by mistake really after a failed attempt and making ginger beer and beer. I was in Brewtime, Rotorua one day and was talking to Gary and he suggested I try my hand at distilling. As I virtually live next door to his shop he said I could use his still until a second hand one came up for sale. Well I progressed from that to a second hand still and then to a brand new one.

Okay, what makes a good distillation? Well really anyone can achieve good spirits if you follow the instructions and using a bit of common sense. Look if you have any difficulties have a talk to your local brew shop.

I don't use triple distilled yeasts, I prefer to use the standard one but I always use dextrose and not sugar as this gives you a cleaner finish. For my clear spirits I always double distil but when it comes to the darker spirits I find there is no need and a single distil is fine. Once my alcohol is made and is filtered it is left to rest.

When it comes to flavouring your spirits well there is no right or wrong way as we all have different taste buds so you make to taste. I like to mix flavours and have now found the perfect combination for my taste buds. When it comes to bourbon or whiskey I use chips but I do not follow the instructions on the labels. I soak in old chips first but you have to be very careful not to over soak as your spirit becomes very bitter. This can take up to three months. I do this just to age the spirit and give the spirit a bit of roundness. Once that is done I then soak the new chips until I get what I want. Now once this is done I filter out the sawdust but I filter four times. Try tasting after each filtering and you will notice a difference each time you filter. This is where I normally say it's good enough and this system has produced many gold, silver and bronze awards over the years. However last year I decided to add flavourings as well, just to give it another dimension. What a result: 'supreme award winner'.

I wish you all well in your pursuit of a great spirit.

<u>BOTTLE</u>	Clean bottle	1
<u>PRESENTATION</u>	Incorrect	0
<u>CLARITY AND COLOUR</u>	Excellent	4
According to type, ie. Cream or clear	Good	2
	Poor	0
<u>AROMA & BOUQUET</u>	Excellent, true to type	7
	Good	6
	Satisfactory	4
	Lacking/Excessive	2
	Poor/Faulted	0
<u>TASTE</u>	True to style and in Balance	5
Acid, sugar, Alcohol balance	Slightly out of balance/Style	3
	Noticeably out of balance/style	1
	Objectionably out of Balance/style	0
<u>BODY & FLAVOUR</u>	Excellent	5
according to type	Good body & flavour	3
	Slightly too heavy/thin	1
	Noticeably too heavy/thin, low/excessive on flavour	0
<u>TASTE FAULTS</u>	No faults, clean flavour	2
	Slight fault	1
	Noticeable fault	0
<u>FINISH</u>	Excellent, true to type	4
	Average	2
	Poor, Lacking/excessive	0
<u>OVERALL IMPRESSION</u>	Excellent, distinctive	2
	Good	1
	Poor	0
<u>TOTAL POINTS SCORED</u>	Maximum	30

Medal Awards are: GOLD 26, SILVER 23, BRONZE 20



Winemakers Corner

In our regular wine recipes we specify Brewmaster sachets. Why? Because they are measured quantities for small fermentations, no guess work and they won't cost the earth. The items are pure commercial grade and fresh.

Red Wine Yeast Lalvin 2226

White Wine Yeast Lalvin 1110

Ale Yeast Mauri 626

Lager Yeast Mauri 218

These yeasts are used by all major wineries and breweries.

Malic Acid Essential to balance wine acidity.

Citric Acid To increase bite in fruit wines.

Tannin From red grapes, to add contrast to acidity. Essential in Mead and stone fruit wines.

Nutrients Yeast must have nitrogen, phosphate minerals and vitamins to multiply and convert sugar to alcohol. The nutrient balances must be just right. Also available in 150g jar.

Pectolase Dissolves cellular pectin, releasing more sugars into the ferment and for clearing cloudy fruit wines.

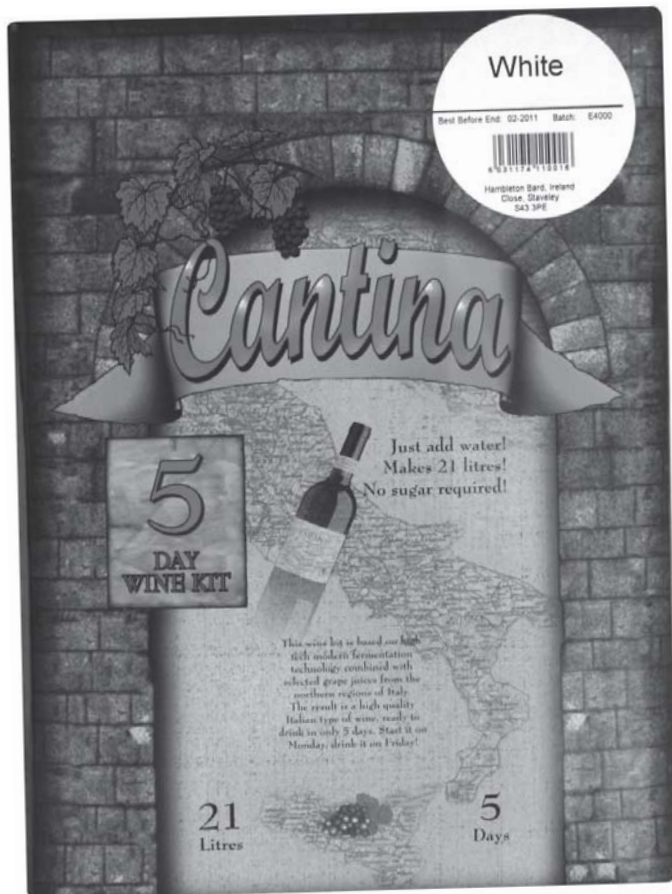
Sorbate Stabiliser Stops fermentation and allows extra juice or sugars to be added without increasing alcohol level. Prolongs bottle life.



THIS LIST WOULDN'T BE COMPLETE WITHOUT:

Spirits Unlimited Campden Tablets (50)

And Brigalows Sodium Metasulphate (350g)



Cantina Names

While all the Cantina Kits contain juice from named varieties some are rarely grown in New Zealand or only by specialist winemakers.

SO THE GRAPES USED ARE:

- Rosé** A delicate light wine from Sangiovese and Trebbiano grapes
- White** A Chablis style, crisp and clean from Trebbiano grapes
- Red** A special blend of Montepulciano fermenting medium dry. The Sangiovese grapes add lightness.
- Montepulciano** A traditional rich red full of body forms Montepulciano and Abrusso grapes, similar to many South Australian reds.
- Merlot Shiraz** A well known blend to all wine lovers.
- Pieselburg** A Riesling style fruity and aromatic.
- Chardonnay** New Zealand's favourite from 100% chardonnay grapes.
- Pinot Grigio** Called Pinot Gris here and becoming a special style in New Zealand, classic medium to dry white.
- Cab Sauvignon** The famous Cab Sav. Produced from 100% Cabernet grapes.

Remember Cantina Kits work out in five days and are ready to enjoy then. Two weeks in a bottle smooths and ages these wines greatly.

Also remember if you prefer some oak aging, just add 10g of American Barrel Oak to each litre. Especially good in Cab Sav. And Chardonnay styles.

Cantina Wines make 18 – 20 litres. Whites cost around \$80 and reds under \$100.



Muntons

Famous UK Beer Range



HAURAKI BCL
HAURAKI BREWING COMPANY LIMITED

Muntons

Muntons are UK based manufacturers and suppliers of malt, malt extract and malted ingredients to the world market. The Muntons Beer Kits have been developed and formulated using Muntons wealth of experience and knowledge of malt manufacturing, malt extract production and vast experience in the manufacture of top-quality beer making kits. Muntons make Beer Kits for virtually every beer style in the world and we are recognised globally as makers of high quality, easy-to-use kits.

Premium Range

The Muntons Premium range formulations have not been changed since they were developed in the early 1970's, a tremendous heritage and a proven track record. The range allows home beer makers to experience flavours from around the world in their own homes, enjoyably and economically.

Made entirely from 100% hopped malt extract with no inferior or cheap adjuncts such as barley syrup. There is one notable exception to this, the American Style Light Beer. To emulate the light delicate character of this popular beer style it was necessary to include in the kit a percentage of liquid sugar. This is the only beer kit in the extensive Muntons ranges made from anything other than 100% hopped malt extract.

BARLEY WINE

An extra strong beer for the special occasion. Drink unchilled to fully appreciate its rich body and flavour.

IRISH STYLE STOUT

Very dark and very hoppy, a rich beer of great character.

MIDLAND MILD ALE

A dark sweet yet subtle beer brewed to quench the thirst and satisfy the hunger.

PREMIUM BITTER

Classic English pub bitter, well balanced and full of taste. England's favourite beer.

PREMIUM LAGER

Golden crisp beer popular in northern Europe. Light and refreshing.

PREMIUM PILSENER

Light and delicate, this pilsner is a great thirst quencher.

SCOTTISH STYLE HEAVY ALE

Full bodied satisfyingly dark with good hoppy overtones.



Woodforde's Range

Woodforde's use water from their own spring and the fine local ingredients including Norfolk grain barley, to produce beers of the finest quality, with distinctive character.

HEADCRACKER

Pale but strong and full-bodied. Carries an intricate combination of plums and damsons countered by an abundance of 'citrus' hopping.

WHERRY BITTER

Fresh and zesty with crisp floral flavours. And a background of sweet malt and a hoppy 'grapefruit' bitter finish.

NORFOLK NOG

Smooth, rich and rounded 'Old Ale' with a velvety texture and hints of chocolate, treacle and liquorice.

EASTERN ALE

Full flavoured golden ale made with a blend of quality pale and lager malts. Brewed to commemorate 150 years of the Great Eastern Railway.

NELSON'S REVENGE

Rich and floral aromas, sweet Norfolk malts and a burst of 'citrus' hops embody this mouth watering premium beer.

ADMIRAL'S RESERVE

Solid and generous sweet fruit flavour create a complex and satisfying dark chestnut coloured beer. Wonderfully and dangerously drinkable.



Mountmellick

Mountmellick beer kits use genuine Irish recipes and malts, carefully processed to produce beers of unequalled quality and flavour.

IRISH STYLE CREAM ALE

Rich and dark with a creamy head.

DUBLIN STOUT

Genuine dark, full of body and very hoppy.

AVAILABLE AT YOUR LOCAL BREW STORE
OR ONLINE AT WWW.BEERMAKER.CO.NZ

CONTACT US TO
RECEIVE OUR FREE MAGAZINE
FULL OF TIPS & ADVICE

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Connoisseurs Range

The Muntons Connoisseurs Range has been formulated to brew strong beers emulating beer styles from around the world.

Each Beer kit contains 1.8kg of 100% hopped malt extract. And in common with all Muntons beer kits, no cheap barley syrup is used in their manufacture. With the Connoisseurs range you will be able to experience taste sensations including Wheat Beer - modelled on the best German Weizen style beers, Bock - the distinctive dark lager of Bavaria, Export Stout - a classic full-bodied hoppy stout and a wide range of other style beers.

The Connoisseurs range offers the home beer maker the chance to make premium strength beers.

BOCK BEER

A dark lager popularised in the Bavarian region of Germany. This beer has all of the character of lager with the body of a dark beer.

CONTINENTAL LAGER

This is a light amber hoppy lager modelled on the full-bodied beer available across mainland Europe.

EXPORT PILSENER

Originating from Bohemia. This is a full-bodied lager for the more discerning palate.

EXPORT STOUT

Strong and full of body, serve chilled to appreciate this very dark, very hoppy stout.

IPA BITTER

A light, delicately balanced beer. Originally brewed for consumption in India, it is an ideal thirst quencher.

PILSENER

A light, refreshing, thirst-quenching beer popularised in warm climates. This is the lightest beer in the Connoisseurs range.

NUT BROWN ALE

Dark and smooth, a brown ale with a slightly 'nutty' character.

TRADITIONAL BITTER

The classic English ale, well hopped with a rich malty flavour, a drink to be savoured.

WHEAT

Made from a careful balance of wheat and barley malt, this is a crisp refreshing, distinctive beer. To enjoy at its prime, serve chilled with a squeeze of lemon or lime.

YORKSHIRE BITTER

Typical of the smooth, easy-drinking beers of the Yorkshire region of North East England. Drink with care - one glass begs another.

EXCELLENT
VALUE!



TS&sn 4



Royal Cream Liqueurs

— Made easy and economical

Our new range of fourteen flavoured full-cream liqueur mixes make liqueur creams easy for everyone.

Just unzip the pouch and mix with spirit. Each pouch makes up to 750ml.

If you aren't tempted to enjoy it straight away, always save it in a dark bottle in the fridge and shake before pouring.

It's that easy. No measuring, blending or waiting.

These homogenised creams are ready to enjoy within minutes. So blend the pouch contents with an equal quantity (375ml) of spirit.

We prefer to use 20% in the fruit creams and 30% in the others giving a 10% or 15% finished strength.

Don't be tempted to use 40%, remember Baileys is only 17% ...

Expect to pay \$12, that's a lot less than a concentrate plus creamer mix and much easier.

Look at the range – Irish Cream, Caramello, Butterscotch, Coffee, then there's the nuts: Hazelnut, Almond, Macadamia and the fruits from Peach and Feijoa to Strawberry and Banana.

We have also produced an unflavoured Cream Base (about \$8) so if you have a favourite flavour, just add it to the Royal Creamer Base, mix with spirit and there's the best liqueur cream available.

Don't let your family know but Royal Creams are just delicious by themselves or mixed with a little milk on pancakes, ice cream, doughnuts, cereal and fruit in milkshakes and coffee!

The pouches are resealable and very economical. Available from selected stockists.



Muntons Gold Range

Centuries ago it was discovered that the way to brew the best ales and beers was to use only malt, hops, water and yeast in the brewing process. As a commercial malster supplying breweries all over the world, we are in an ideal position to appreciate the quality and styles of malt needed to make the best beers. We have put our knowledge to good use and formulated the Gold Range, modelled on the finest tradition of brewers art. Made using only: malt, hops, water and yeast – balanced to brew superb beers.

CONTINENTAL PILSENER

Embodies the full character of European lager style beers – light and delicate, yet richly satisfying. Has a delicate balance of natural hop bitterness with the sweetness of malt. Results in beer of the very highest quality – complying with the 15th century German purity law, the 'Reinheitsgebot'.

DOCKLANDS PORTER

At the end of the 19th century a beer was brewed especially for the dockyard workers of the bustling Port of London. Docklands Porter had a uniquely rich and satisfying flavour. Recapture the unique flavour of traditional Victorian Porters – a light hop character and full malt flavour underlie a rich colour, possible by the subtle use of the best roasted malts.

HIGH HEAVY ALE

In the Highlands of Scotland, centuries ago, small breweries began producing rich, dark, hoppy ales known locally as 'Heavy'. Recapture this distinctive rich bitter flavour, with its dark, malty brew, balanced by a generous helping of hops.

IMPERIAL STOUT

As Imperial Russia extended its territories into the Baltic States during the early 1780's, Catherine the Great, Empress of all the Russians fell in love with strong British Stout. Imperial Stout captures the essence of this truly classic beer, with its full body, rich black colour and distinctive dry bitterness. Capped by a smooth, creamy head, it is a brew to be savoured.

INDIA PALE ALE

Keeping the British troops supplied with fresh beer out in the British East Indies proved to be a problem during the 19th Century. The lengthy journey by sailing ship caused the beers to spoil and a special brew therefore had to be supplied – India Pale Ale. This was brewed to a high alcoholic strength to keep bacteria at bay during the voyage. Upon arrival the beer was watered down to normal pub strength for the troops. Of course the officers had access to the non-diluted version! However you have a choice. Recreate India Pale Ale, brewed to the Troops Tipple at approximately 1041° strength or the Higher Ranks Reserve version in its higher strength form.

OLD ENGLISH BITTER

This fine Old English beer rekindles the full bodied, rich ales of Victorian Britain. Combines premium brewing malt and the choicest hops, to follow a centuries old tradition of fine brewing.



Muntons Premium Gold Range

Without doubt the best beer making kits on the market today. We use the finest quality malting barley, malted to perfection and carefully balanced with the best hops available. Each of our Premium Gold Beer Kits contain all the necessary ingredients to produce truly remarkable beers.

We begin by carefully selecting and malting the best English 2-row barley. Great care is taken when making our extract to ensure we retain all the malt flavour and character. To this we add a unique blend of brewing hops specially supplied by England's most renowned hop growers. To guarantee consistent brewing our Premium Gold beer kits contain our very own gold yeast – a brewers grade yeast with superior ale making characteristics and good 'crusting' properties to brew crystal clear beer. All of the Muntons Premium Gold beer kits produce 23 litres of highly distinctive ales all with an approximate abv of 5%.

MIDAS TOUCH GOLDEN ALE

This is a refreshing light pale ale with a rich golden colour and a distinctive hoppy taste. A flavoursome world of English style bitter.

OLD CONKERWOOD BLACK ALE

A distinctive black coloured beer with an aromatic yet hoppy character. Not quite a porter or a stout, Old Conkerwood drinks like an ale with an underlying dry bitterness provided by the use of specially selected coloured malt.

SMUGGLERS SPECIAL PREMIUM ALE

This light malty beer has a wonderful balance achieved with choice aromatic and bittering hops and the use of finest English 2-row premium ale malt.



Muntons Malts

An essential addition for every beer.

SPRAY DRIED LIGHT MALT

Adds extra body and richness. Great for all beer styles, especially lighter beers such as lagers.

AMBER MALT EXTRACT

A blend of pale and crystal malts. Perfect for ale and bitter style beers.



Letters to the Editor



Hi there,
I purchased the above pot still last week and have just put through my first wash. I am trying to make rum the old fashioned way, hence used a sugar and molasses wash hoping to get some of the residual flavours through. I did a test run with water to clean the unit out, (as recommended in the manual). It seemed to work fine. I added the wash (the next day) and turned it on. After 90 minutes, the temperature was up to 59°C and the first drip appeared from the still. Here is what was happening at succeeding temperatures: 83°C, there was an occasional drip (I was hoping for ethanol from 78° - 82°C) 88°C, 45 drips per minute??? 95°C, I was getting a slow but steady stream but if I turned the unit off to reduce the temperature, the condensate ceased. I continued and the temperature slowly climbed over the next three hours until the thermometer registered 101°C. The only way I had of testing the amount of alcohol being produced was by dipping a cotton bud in the stream and igniting it. At this time, after three hours, the flame barely lit (approx. 40% alcohol), the same as the gin and vodka I tested this system out with. I checked the thermometer you supplied in boiling water and it read 103°C. In the still it was suspended in steam, not liquid. As I mentioned in the introduction, I am trying to make rum, not pure ethanol that I have to flavour later. If I wanted to do that I would have bought a reflux still.

Here are my concerns:

1. Using the still as detailed in the manual, it seems to act only as a stripping device.
2. Distilling at the higher temperatures means I am collecting 1 and 2 propanols as well as the desired ethanol.
3. As such, and as a charcoal filter will take out all of the flavour esters I desire. I am a tad concerned about ingesting said isopropanols.

Your input and any advice would be appreciated.
Thanks, Les

Hi Les

Pot stills produce three main streams. The fore shots of methanol and aromatics, a body of mainly ethanol and tails which are heavy alcohols (propanol, butanol etc) plus

complex flavour compounds.

The cuts are made to include a certain amount of both to give flavour. Malt whiskey contains almost 600 compounds while rum several hundred.

Traditionally pot stills are run using very low strength wash (5 – 10% alcohol) and yield a 20-25% spirit. This is then refined in a further distillation to produce the 60 – 70% barrel strength. Again cuts are made of fore shots and tails to provide a balanced aroma and flavour profile. For heavy dark rums I have seen a bucket of wash residue added to each wooden barrel before aging. So operate your still to your taste.

Peter

Shouldn't you add the Turbo Pure to the neat spirit? I stopped using Turbo Pure as I didn't think the improvement was that great. I double add Turbo Clear, once after the initial drain off of the wash. Then I leave until cleared, drain off into another 30L barrel and add a second dose of Turbo Clear. Then still after a 2-3 day wait. Would I be better off adding the Turbo Pure to my MADE UP spirit and not do the second Turbo Clear addition? Also, a little while ago you gave an Appleton recipe and indicated you would give out a few more. How about for the next issue?? Also, how about asking readers to submit their mixes and or links to other websites on this subject as I've been unsuccessful in finding any.

Regards, Colin

Hi Colin

Always use Turbo Clear to your wash a day or two before distilling to strip out any yeast. It isn't used in spirit. Add Turbo Pure to carbon treated spirit it will certainly neutralize any off flavours and aromas.

Peter

Hi Malcolm and team,

I have been a very long time customer of yours and have had stills for almost as long as I can remember. My son who is an expert stainless welder has made them for me and I have done welding upgrades on my favourite still.

One of yours a Euro 30, where we permanently welded a milk treatment

coupling to set up the tower and have done the raschig rings upgrade with the copper swarf and all the way have made quality alcohol.

Something I've noticed is the drive to make alcohol faster and easier and every time I've tried to do this it ends in tears and I always come back to my old methods of lots of patience with all stages of the process and don't try any shortcuts at all. I still swear by the 100 litre bulk pack with the two stage carbon treatment, and never ferment any more than 5 kgs of sugar per brew. I was interested to read in your latest flier that leaving a wash for several weeks improves end result, well that is so true. I have several 30 litre carboys and I only distill when it's crystal clear. Patience is the key. More people need this vital information because for the tyro distiller their first batch is the most important because if it comes out tasting like crap, the still ends up in the back of the garage. Unfortunately most people want results and don't have any understanding of the chemical processes involved, particularly regarding how yeast cells explode under boiling and release acetaldehydes into the wash and the clearer the wash the better the result. I recently tried, for the first time your single process or carbon and the result had me putting the lot back on carbon and filtering it as usual and it was eventually great. I'm sending this feedback with no criticism at all, merely as information that may help with marketing for you for the future with the understanding that results are what most people are interested in. I hope this is some help and certainly no criticism as I say I've been buying your product for years and with great results.

Kindest regards,
Rick

Hello

I receive your magazine and have used your products. I have made three different Cantina kits and found them very good.

After corresponding with you some time ago, I was advised to buy your products from Liquor 4 Less in Tauranga. The last two kits I got through them with no problems, but at the moment I am not getting any satisfaction. I ordered two kits from them by phone on 9th March and didn't hear anything from them so rang a couple of times and it appears that they lost the order or something. So, I re-ordered on 29th March through the same business. Temara the assistant said she was doing the order that day. I have heard nothing from them and rang for a second time again today. The girl was new and didn't know anything. I am waiting for a call from the owner but so far no luck.



I have looked at your website and I am wondering if it is possible to order direct? I found a cart etc but then I saw a note that the order would come from the nearest stockist. This doesn't seem to work for me as I have rung Liquor 4 Less about five times and still have not received my order. If direct orders aren't possible can you recommend another retailer in Tauranga.
Thanks very much, Janis

Hi Janis
Liqueur 4 Less is a good store but like any business will sometimes be out of stock. Ring us directly if you ever have problems getting supplies. It will be fixed.
Peter

Hi there.
A while ago in your magazine I seem to remember that there were recipes for making mead. I have been given quite a bit of honey and think this might be a great way to get rid of some. I was hoping you could send me some recipes or at least point me in the right direction for free recipes that work and taste really good.
Jocelyn

Hi Jocelyn
Excellent honey mead can be produced from our Grandmas Honey Mead Kit which contains everything (except the honey) to make four styles of mead, even a crackling version.
Peter

Hi,
I just ordered your gluten free beer kit and as a reasonably experienced home-brewer I was wondering what the beer mix I have to add at bottling time is. What is it, what is it made of and what does it do? Would it be possible to leave it out? Many thanks, Jessica

Hello,
I just wanted to ask if you can please advise if your flavourings for spirits contain gluten or not. I am gluten intolerant and need to avoid all traces of it.
Can you please tell me which of your products do or don't contain gluten?
Simon

Good afternoon Simon
With gluten free we need to be very specific, is it celiac disease?, as gluten is the generic name for the protein in grain. So wheat, barley, oats, maize and even rice all contain "gluten".
So, if we are saying wheat, barley, oats, which are usually the problem with some

people, then our malt whiskeys' are out for you even though they contain only distilled grain extracts and virtually no protein. So you need to look at the white spirits, gin, vodka, rum, bourbon and brandy. That said, most flavours are darkened with caramel made from starch or sugar. If you are highly intolerant, caramel is cooked at very high temperatures with a drop of acid so any protein is certainly denatured. Alternatively drink beer. We produce a gluten free beer kit made from other grains and sugar caramel. We get very good reports about it.
Cheers, Peter Wheeler

Dear Peter,
It is good to see that we winemakers get one corner of your "Tall Spirits" publication, and the timely "winter is coming" recipe. But I don't want to sound like a broken record because I think I emailed you last year after your June issue – what is the quantity in terms of weight of each of the ingredients of your Brewmaster Sachets please? And in culinary terms is each one the equivalent of two teaspoons. I am anticipating using the recipe again and from my wine diary it seems that your answer was "two teaspoons" but it must be a frustration for some of your readers that you haven't translated the fact, at the same time as you published the recipe. I know you want to sell your products but some of us have bulk stuff. I must add it is a good newsletter, it arrived today and I've read the salient bits I want for the moment.
Thank you in anticipation,
Hanley

Hi
I purchased one of your tobacco curing kits the other day. I have been growing my own tobacco for the last two years: Virginia gold, Maryland 609 and Kentucky Burley. I have tried all sorts of different curing methods, even made my own kiln! However I can't get the right flavour for cigarettes. It's smokable and tastes like a cigar; problem is I can't get rid of the dryness it leaves in my mouth. It's also very strong – like if you try inhaling a cigar. In your instructions I saw your mild curing technique (soaking in boiling water). Today I followed your bottle as I see you recommend it for making "flavoured cigarette tobacco".
Also will the boiling water technique work on leaves that I have fermented in my kiln? All my leaves have been properly air-cured to golden, gold brown and dark brown. No dried green leaves.
Any suggestions will be greatly appreciated.
Many thanks, Brad

Hello there Brad,
The hot water system is used to strip out nicotine, tar, gums and salts found in the leaf. While great for cigars it isn't good for cigarettes.
This stripping can be used twice or even three times to make a very mild type. Yes it will work on fermented tobacco. We use humectants to stop the tobacco from becoming dust and the flavours are rum/plum for pipes and No. 2 Whiskey for cigarettes.
We find that pressing is very important to get a mature yet mild flavour and it does take time.
Do try a double water strip and let me know what you think.
Cheers,
Peter.

Hi Peter,
I see you have a tobacco curing kit. Please could you send me some info on it. I grew a crop of tobacco last year and after drying it I sprayed it with brandy (yep, my own), then put it in a home-made press and left it in the hot water cupboard for a couple of months. It was very mild to smoke but I could never shred it fine enough. The blender just turned it to crumbs. Any advice? I was hoping to do some this year cured with rum and port but I didn't get the plants in early enough for a decent crop.
Also a hint for people like us down south who need a fire. I save the first 100ml from the still and dry my used tea bags over the fire. Put them in a jar and cover with the methanol and use as fire-lighters. Brilliant! They burn with a clear blue smokeless flame. Meths can be used as well but DON'T use petrol etc.
Cheers and keep up the great newsletter,
Tony

Hi there,
I am interested in making my own whiskey. I have never done anything like this before and just frankly have no idea where to start. I did a quick Google search and finally came across your website which seemed the most relevant. I found plenty of websites on another search which tell you, you should do this and do that and the steps to making whiskey, but none really told me properly how to go about it and secondly what equipment I need, nor where to get it. I am hoping that you can help me out here.
In case it makes any difference I prefer Scotch Whiskey, particularly Dalmore. I look forward to hearing from you.
Kind regards,
Matthew



MOONSHINE

Are you watching Discovery Channel's Moonshiners on Thursdays?

The cook's helper isn't much of an advertisement for the quality of what they make. Straight out of the still into plastic jugs then down the hatch.

Here's a recipe from the show from a Harley-riding moonshine runner:

HIS APPLE PIE

Half a jug of shine (140 proof)

Half an apple

An inch or two of cinnamon stick

Fill with apple juice

Chug a chug!

WAKATU OR TWO

When's a hop not a hop?

When it's called Hallertau.

So now it's become a NZ Citizen known as Wakatu

MALT EQUIVALENTS

European website gave these handy conversions:

1kg Malt Liquid = 800g Spray Dried Malt

1kg Malt Liquid = 1.3kg Malted Grain

1kg Spray Dried Malt = 1.6kg Malted Grain

1kg Malted Grain = 0.62kg Spray Dried Malt

And:

To calculate the potential alcohol in wine, beer or a wash:

Divide the difference between the starting SG and finishing SG by 7.36.

So for a typical sugar wash of 6 to 7kg of sugar:

1100 start, 990 finish, a change of 110, equaling 14.9% alcohol.

In a 25 litre wash that's 3.7 litres of pure alcohol, and 9.25 litres at 40%.

HELPFUL HINTS

GINGER BEER & APPLE CIDER

1. Brigalow Ginger Beer has been purposely formulated mild to suit as general a taste as possible. If you prefer your ginger beer very strong and gingery, try this recipe:

Chop 200 grams fresh ginger into small pieces and simmer in 1 litre water for 20 minutes.

Strain the ginger pieces then add the ginger water to the brew substituting a litre of the hot water used when mixing.

2. Brigalow Apple Cider can also be enhanced by substituting 2 litres of water with 2 litres of pure unsweetened apple juice.
3. Unlike Beer, fermentation in both the Ginger Beer and Apple Cider behaves a little differently. The fermentation is generally slower and does not cut out as distinctly as in beer, but will proceed very slowly, and if left long enough, will work its way down to SG 0.990. If bottled at an SG below 1.000 both products tend to be under gassed. Bottle both between SG 1.000 – 1.004 and they will be carbonated perfectly.

ULTRASOUND AGING

We had a demonstration of ultrasound aging this month and it certainly made a difference with poor wine, but not so much on spirits.

Have a look at: www.invinoadage.co.nz

LONDON'S DRIEST GIN

This 46% tippie made to Berry Bros & Rudd's recipe of Juniper, Coriander and Cardamom is said to be the driest. Coming from No. 3 St James St London it certainly won't be the cheapest.

AMERICAN DISTILLING INSTITUTE 2012 AWARDS

Some of this year's medal winners included:

Clear Whiskey – Moonshine, OMG Pure Rye, White Water and West Silver.

Corn Whiskey – Seven of eight medals to Tennessee.

Non Typical Whiskey – Plenty of those including Pointin, Oatmeal, Wheat fresh and Sorghum. Corsair Distilling did Quinoa and Triticale styles while Kuval entered a Millet Whiskey.

Other categories were smoked, flavoured and hopped varieties – very interesting.

In general, spirits were lots of apple brandies (something to try), grappa and fruit infusions, mainly raspberry.

The special rums included honey, elderflower and chili.

And who says Americans have no taste!

FOOD MATCHES

THIS MONTHS' FOOD AND DRINK MATCH:

For June – Roast Chicken with lemon, lime and rosemary with chardonnay or IPA

For July – Beef casserole with pearl onions and garlic with shiraz or Irish stout

For August – Rack of Lamb with sage and rosemary with merlot or lager

WHEN A MAN DOES THE COOKING

When a man volunteers to do the Barbecue, usually on a Saturday, the following chain of events is put into motion.

BARBECUE ROUTINE:

1. The woman buys the food.
2. The woman makes the salad, prepares the vegetables, and makes the desert.
3. The woman prepares the meat for cooking, places it on a tray along with the necessary cooking utensils and sauces and takes it to the man who is laughing beside the grill, beer in hand.

HERE COMES THE IMPORTANT PART:

4. The man places the meat on the grill
5. The woman goes inside to organize the plates and cutlery.
6. The woman comes out to tell the man that the meat is burning. He thanks her and asks if she will bring another beer while he deals with the situation.

IMPORTANT AGAIN:

7. The man takes the meat off the grill and hands it to the woman.
8. The woman prepares the plates, salad, bread, utensils, napkins, sauces and brings them to the table.
9. After eating, the woman clears the table and does the dishes.

AND MOST IMPORTANT OF ALL:

10. Everyone PRAISES the MAN and THANKS HIM for his cooking efforts.
11. The man asks the woman how she enjoyed 'her night off' and, upon seeing her annoyed reaction, concludes that there's just no pleasing some women ...

Barbecues are real man's work!