

TALL SPIRITS & short nips



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

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A free magazine for distillers, winemakers and brewers

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Editorial

Our range of brewing products continues to grow and they are becoming much more sophisticated. The spirits, wines and beers are now more than equal to commercial brands and the equipment available similar to that found in major breweries, wineries and distilleries.

It's obvious our brewers are now not just trying to copy commercial brands and styles but have the ability and ingredients to exceed those standards and tailor make their own very special brews.

Well done, since Malcolm and I started off in 1994, the changes have been amazing.

Girls ... and their toys!



In these days of equality, lady brewers do make some of the best drops and do have some very nice toys. Here's our GM Administration with her dream car and her daughter with the latest for teens.

Expanded Website

Check out www.haurakibrewing.co.nz for full details of our product range. Over 1,000 items are listed, everything you need for brewing from kits to kegs systems, flavours to stills, wine caps to fruit presses.

If you use the online buying system your delivery will be made from your local stockist.

Visitors

Brewers are always welcome to pay a visit to our warehouse and factory at 8 View Road,



Henderson. There's a showroom with 1000 items on display while our stockists get a behind the scenes tour and maybe morning tea.

Two recent friendly faces were Mike and Brian from Brewers Coop, Penrose. Bottling technique needed improvement but they look great in the hats.

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2013 Icons of Whisky



TS&sn 1



What's New?

Turbo Super Yeast at Super Prices

Get \$2 off Alcotec 24 and 48 Turbo Yeasts over March and April.
(North Island wide only.)

Black Caps

To celebrate the cricketers good form, we have released packs of 250 Black Crown Caps at a very special price. Expect to pay around \$8.50 a pack, that's 3.5c/cap.

Keg Systems

Our \$650 system is all European made and BRAND NEW Italian 19 litre kegs, German gauges and a NEW fully charged Co² bottle. This is New Zealand approved and stamped for refilling.

For extra kegs try our fully reconstructed 19 litre kegs that have NEW inlet/outlets, NEW CAP and SEAL and pressure tested.

Premium Grain Vodka and Blonde Rum

Distinctive flavour, Vodka and Rum with taste. Both make 5 litres and cost around \$10. Try them and enjoy.

Both are sure to feature in this years Stillmaster entries.



Let's Make Sour Mash Bourbon

Over the years we have been asked to produce a sour mash kit like our Professional Whiskey Kit based on grains, oak and oils.

While we have produced commercial sour mash whiskey at Southern Distilleries in Timaru, the process is not simple and needs careful control.

Firstly you cannot simply grind up grain (50% maize), add some sugar and expect it to ferment. It won't finish as the carbohydrate (starch) needs to be converted into sugar. Just use a drop of iodine and see all the blackened starch that's not available for fermentation.

Just like the starch in barley, the malting process converts this into available fermentable sugars. The problem is that malted barley is freely available but malted maize (corn) is not and malted rye and wheat are rare.

Commercially, we grind our grains, cook them to gelatinise the starch and add a commercial temperature tolerant amylase enzyme. After twelve hours the conversion is complete (a yellow iodine test), and yeast added to start fermentation.

This completes within 24 hours and distillation must be done immediately or the ferment becomes rotten corn (pirau) with its amazingly bad stink. The liquor is drained and the grain rinsed two or three times.

The first distillation of this wash is straight corn whiskey, the old 'White Lightning'. It's light, sweet and ages well on oak.

The fun starts with the next mash which has about a third of the first wash solids added to it. Simply put, this is sour, lactic, bacteria filled and ferments with the fresh enzyme converted wort, a little like the secondary lactic fermentation in wine and some specialist beers.

Distillation of this wort provides the first sour mash whiskey and so the cycle continues. The sour mash spirit is much softer, more aromatic spirit and ready for some oak aging.

So to produce a kit that's easy enough to do, simple and reliable relies on a number of ingredients available only commercially plus a lot of care and a very strict timetable from the distiller.

Now if you want to use the original Thumper Barrel system that's a whole new game, with a whole lot of new 'challenges'.

Oh, and if you are a fan of Moonshiner on TV that's a sugar / water distillery like many of us but with very dodgy equipment.



The Collection

Spirit Flavours



The Collection

The Collection is a very special range of spirit flavours developed especially for the commercial market and distilling companies overseas. They feature ingredients from the original country of production, i.e. Bourbon from Kentucky, Malt Whisky from Scotland. These special flavours provide great aroma and full flavour levels because the base ingredient is the concentrate remaining after high proof spirit has been extracted for reuse.

Speyside Blend Whisky

A light malt whisky with floral and fruit aromas. Produced from lightly peated barley.

Export Malt Whiskey

Our Speyside blend with extra peat notes and oak aromas. A great mixer with ginger ale.

Peated Islay Style Whisky

A smooth heavy whisky with peat and smoke flavours. Bottle age for six months. Pour a dram, let it breathe then enjoy.

Highland Single Malt Whisky

A full flavoured spicy, rich whisky. Best enjoyed with a little water.

Kentucky Bourbon

Made from the concentrate from a famous bourbon distillery, rebled to produce good aroma and deep flavour.

Export Bourbon

A special blend of Kentucky base with sweet oak and sour mash aromas, Distinctively bourbon when mixed with cola.

Export Rum

A very aromatic dark rum with good oak notes and sweet flavour to remain distinctive when mixed with cola.

Export Gin

Very aromatic London style gin with sharp juniper and citrus notes. Ideal with tonic.

All of 'The Collection' whiskies will develop superior flavours when aged on the appropriate oak: Jim Beam, Jack Daniels, Southerner Whisky or Plantation Rum.

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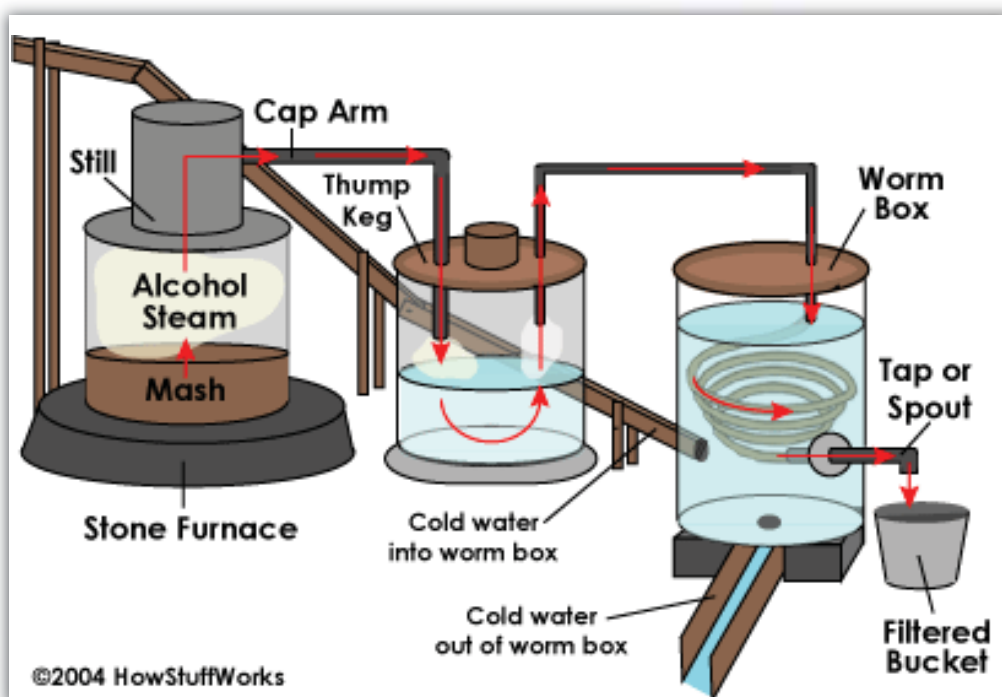
Moonshine

In the olde Moonshine days the boys used a thumper barrel system to bring the spirit strength up in one pass. Hopefully to avoid a redistillation. The spirit was rough, raw and often toxic.

Recipes from the 1860s include additives such as tobacco, spirits of salts and gunpowder to give the brew extra kick.

The thumper system operated under pressure and those that blew left nothing standing for 100 yards. Powerful stuff! However they did use corn and germinate it, as sugar, was simply too expensive. A very good TV programme on 'Booze, How it built USA' covered the molasses and rum market which dominated the liquor trade until British molasses tax killed it off forcing the Moonshiners to move to corn. And the term Moonshiners comes from the Revenue men's tactic of raiding valleys at night where the sheen of condensed distillery mist shone in the moonlight.

Here's an old original type system.



Spirit Flavours

Twelve of the very best.



What makes Gold Medal Spirit Flavours unique?

Flavour Master

The flavour master combines especially chosen and tested ingredients from the UK, USA and France, to produce very special spirit flavours.

Collectors

The Italian made mignon glass jugs are exclusive to Gold Medal Spirit Flavours and are internationally collected and traded on the internet.

Labels

The original art for Gold Medal labels is available as a PDF file. Email us for a copy, choose the size and add your distillery name, date and signature.

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Registry

Having crafted the perfect spirit the distiller may wish to register their distillery name and still master. Email us the details which will then be entered into the Gold Medal registry and remain exclusively yours.

Warranty

Only the finest ingredients have been selected for Gold Medal Spirit Flavours. Each of the distinctive blends is named after the flavour master of the region the product originated. Gold Medal Spirit Flavours are unconditionally guaranteed.

Contact us for
our free newsletter

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Only the finest ingredients from around the world are selected and combined to create Gold Medal Spirit Flavours, then preserved in exclusive Italian made glass bottles.

Each of the distinctive blends are named after the flavour master of the region the product originated.

Whiskies

Gallahers Whiskey

That special smokey tang.
Irish – to be sure.

Glen Darroch Whisky

This single malt style is full of
peat smoke flavours and its pale
raw colour is identical to many
of the famous brands.

McGregors Whisky

A fine scotch flavour with
characteristic peat aroma and
malt undertones. This fine scotch
will develop into a special reserve
quality with ageing on Southerner
Malt Whisky Barrel Chips.

Bourbons

Bodines Bourbon

Wood barrel aged sour mash
bourbon flavour with a toasted
oak background. This whiskey
benefits greatly being on Jim
Beam Barrel Chips for at least
two months with a little sugar.

Hoggers Bourbon

A straight corn whiskey in the
JD style full of flavour and aroma.
Aged on Jack Daniel Barrel Chips
it will develop body and character
equal of premium brands.



Rums

Calypso Rum

A strong well aged dark rum,
typical of the big Jamaican
brands, with a very complex
aromatic flavour.

Queensland Dark Rum

A rich red brown rum
with sugarcane flavours and a
noticeable barrel aged taste.

St Michaels Reserve Rum

A lighter style Caribbean rum
that matches the colour and
intense flavour of the famous
Barbados brands. A genuine
sipping rum, ideal over ice.

Favourites

Connaughts Gin

An especially clean Tangueray
style London gin, with a fine
lemon and juniper balance.

Grand VS Brandy

A very grapey cognac style
considered to be a five star
V.S.O.P.

Mexican Style Tequila

Classic Mexican tequila with
bite and a dry full flavour.

Russian Drakon Vodka

Traditional grain vodka
with a distinctive nutty flavour.
Best served ice cold.



Letters to the Editor



Is it possible to come up with a quality 20+% ABV by using appropriate turbo yeast then 'clean/clear' this so that any 'pollutants' are removed without having to go through distillation?

Craig

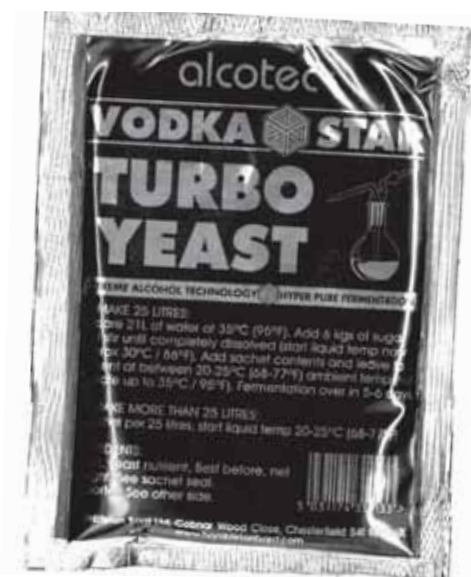
Hi Craig,

The Europeans who were banned from distilling at home (many do it anyway) use hyper-yeast strains aimed at high alcohol strengths from fermentations. Years ago the English were drinking gin flavoured wash at 15% spirit, yeast and all.

Latest developments allow fermentations nearing 20% and Alcotec Vodka star yeast offers a 'hyper pure fermentation' advertising speak for minimal yeast flavour.

So you can achieve a clean, clear wine ready to flavour, but you are limited to a 'spirit' of 15-20%.

Cheers, Peter



P,

What are the pros and cons of pouring the first distillation run ethanol back into a water solution and redistilling it for a second or third time?

Also, can a fermented wash be left for several days before it is distilled or does it 'go off'?

Cheers, Craig

Craig,

If you are running a pot still, then yes it will strip out impurities with each run.

Provided the alcohol content of the wash

is over 11% and kept airtight it is a great benefit to let the wash settle. Some of the best spirit and best yields we have ever had was from wash months old.

Peter

Hi,

I have concerns on details on carbon filtering type of carbon / flow rate / bottom to top unit / specs to look for on carbon / difference between chip and tubular type carbon? My quality of spirit has reduced.

Regards, Rob

Hi Rob,

Only specific types of carbon are suited to spirit refining. The range of 'contaminants' vary from small molecules (methane) to large fusel oils. Hence your carbon must be able to cope with these. One of the very cheap carbons uses coconut and while pure for air and water has only microfibrils, so it can only deal with small molecules.

Most commercial and well designed micro filter systems are bottom fed so there are no air pockets or tracking.

I think you will find our carbon leaflet of interest.

Cheers, Peter

I just have a couple of questions. I have a clear, clean spirit, however when we tested it we are sitting at around 89% - Might it be low because of water? During the distilling process the heat rose upwards to 85 degrees Celsius, however only for a few minutes before it was corrected.

We are curious as if we should redistill? Should we pack more raschid rings and copper in the tower to pick up more of the bad stuff on the next time around? We ant to produce a spirit with the highest purity possible.

Cheers,

Denym

Hi Denym,

It is important to maintain a set temperature in reflux stills to limit the volume of water vapour exiting the column. They are best run in a balanced state. If redistilling, break the spirit strength back to 20% with water.

Cheers,

Peter

Hi,

I'm having trouble sourcing carbon treatments from my local. Do you have 24 hour carbon?

Bern

Hi Bern,

Check our stockists list, all carry a good range of carbons for filter units and barrels.

Cheers, Peter

Hi,

What is the benefit of adding carbon to my wash as it leaves my fermenter filthy.

Carl

In a word Carl, NONE!

Our testing shows no benefit as the small amount of carbon is quickly blinded by the yeast cells.

Sure, for ultra clean wash, use Turbo Clear once fermentation is finished.

And better still, add 10g of Turbo Ultra to the wash 24 hours before distilling. We know that chemically this compound binds and neutralises sulphur compounds that produce odour.

Users all notice that distilling odour and reduced by half or more and their spirit smells much cleaner.

Turbo Ultra is cheap at around 90 cents per wash. Peter

Dear Peter,

The top popped on my Reflux Still with quite a bang! What should I do???

Cameron

Hi Cameron,

That's very serious Cameron as we have never heard of any such event before and we have sold hundreds of units world wide.

We recommend that if re distillation is being done, the product is cut with 50% water. This assumes we are talking of 40% product being cut to 20%.

So, if re distillation of the 38% spirit was started off, I can imagine the pressure inside growing rapidly and blowing the column out. Peter

**'WARNING' DO NOT RE DISTILL HIGH STRENGTH SPIRIT!!!
- DILUTE TO 20% STRENGTH.**



BREWERIES

The worlds largest breweries last year were Anheuser-Busch, SAB Miller, Heineken and Carlsberg.

Top 10 Beer Drinking Countries

| RANK | COUNTRY | LITRES / HEAD |
|------|----------------|---------------|
| 1 | Czech Republic | 132 |
| 2 | Germany | 107 |
| 3 | Austria | 106 |
| 4 | Ireland | 104 |
| 5 | Canada | 98 |
| 6 | Australia | 97 |
| 7 | Estonia | 91 |
| 8 | Lithuania | 86 |
| 9 | Poland | 84 |
| 10 | Venezuela | 83 |
| 21 | New Zealand | 71 |

The Chinese drink 50 billion litres of beer annually. Come on guys!

Top 10 Spirit Drinkers

| RANK | COUNTRY | LITRES / HEAD |
|------|-------------|---------------|
| 1 | Japan | 8.2 |
| 2 | France | 7.2 |
| 3 | Finland | 5.7 |
| 4 | Ireland | 5.3 |
| 5 | Germany | 5.3 |
| 6 | USA | 4.8 |
| 7 | Netherlands | 4.7 |
| 8 | Canada | 4.3 |
| 9 | UK | 3.9 |
| 10 | Austria | 3.2 |
| 18 | New Zealand | 2.3 |

Top 10 Wine Drinkers

| RANK | COUNTRY | LITRES / HEAD |
|------|-------------|---------------|
| 1 | France | 59 |
| 2 | Italy | 55 |
| 3 | Portugal | 49 |
| 4 | Switzerland | 48 |
| 5 | Denmark | 38 |
| 6 | Germany | 38 |
| 7 | Argentina | 35 |
| 8 | Australia | 30 |
| 9 | Netherlands | 28 |
| 10 | UK | 25 |

*New Zealand doesn't show

USA, France, Italy and Germany consume 300 million dozen bottles each year. Americans also consume 14 billion hamburgers every year, that's 100 each!

WATCH THE HEAD

This summer there have been brewers suddenly faced with 'over primed' beers for the first time.

We think that it's not over-priming that is the cause but this summer high temperatures may have seen some brews shut down with heat stress, only to restart in the bottle as nights cool down.

Always trust your hydrometer and not the lack of airlock activity to prove that your brew has finished.

THAT APPLETON'S RECIPE AGAIN!

It's always popular and always asked for, so here it is again.

| | |
|-------|---------------------------------------|
| 5ml | Spirits Unlimited White Rum |
| 3ml | Spirits Unlimited American Oak Liquid |
| 3ml | Spirits Unlimited Rum Jamaica |
| 10ml | Glycerine (available in 125ml / 50ml) |
| 980ml | Your best 40% Spirit |

TREATING SPIRIT WITH OAK

Recent trials here and with local distillers have shown that 70% spirit is the best strength to use on oak. Jack Daniels, Jim Beam, Plantation Rum and Southern Malt oak barrel chips all yield the best balance of oak, colour and sweetness.

Strengths lower than this have more tannins extracted while high strength only brings out light oils.

Time is essential, at least three months and all are better if the flavour concentrate is added at the same time.

We suggest you try:

JD Hoggers Gold Medal with Jack Daniel chips.

JB Bodines Gold Medal with Jim Beam Chips and SG sugar/litre.

Dark Jamaican Rum One of the collection whiskies with Southern chips.

Malt Whiskey One of the Collection Whiskies with Southern Chips.

BREWERS HANDY CONVERTER

The percentage alcohol in your beer is:

Finished SG minus opening SG divided by 7.36.

NELSON'S SOUTH PACIFIC DISTILLERY

... has moved to Wanaka, the new owner is a young lady with plenty of ideas. We're looking forward to testing some product.



\$2 OFF Turbo Yeast

With bigger volumes and a high New Zealand dollar, we are having a \$2 special on Alcotec 24 and 48 Turbo Yeasts.

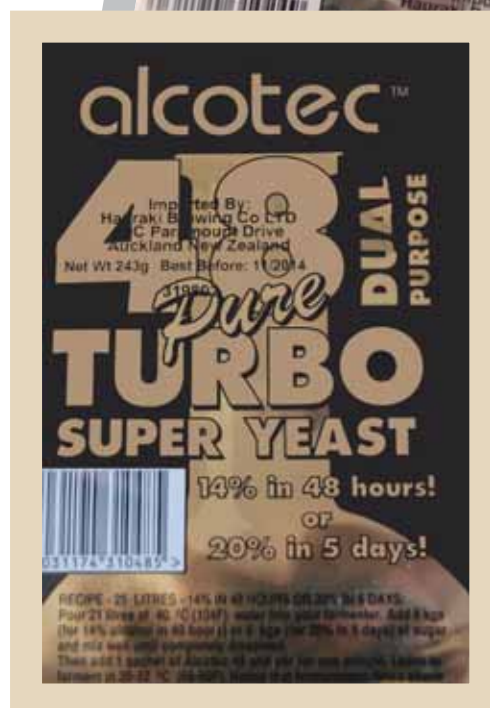
Already great sellers these yeasts are known for the cleanliness of fermentation, very high yields and very quick conversion.

So we have marked the Alcotec 24 and 48 packs with a bold \$2 OFF label and your local stockist should have them available now. Look for the gold foil packs.

So if you were paying \$8, \$9 or \$10 or more for a super yeast they are now about \$7.25!

Remember prices will vary as some retailers have extra freight costs and sorry Southerners, but this special is only in the North Island this time.

alcotec



2013 Icons of Whisky Scotland Announced

Whisky Magazine's 'Icons of Whisky' have become one of the highlights of the whisky calendar and the 2013 competition has lived up to its reputation with the number and quality of companies entering the awards. The Icons are designed to celebrate the people and places behind the amber liquid. The 2013 Icons of Whisky were announced at a lunch held at the Hub in Edinburgh on 6th December, 2013 and the winners are as follows:

Winners - Icons of Whisky Scotland 2013

- Whisky Distiller of the Year** – Diageo
- Whisky Ambassador of the Year** – David Mair, William Grant and Sons
- Whisky Distillery Manager of the Year** - Michael Heads (Ardbeg)
- Visitor Centre Manager** – Pat Retson (Highland Park)
- Whisky Brand Innovator of the Year** – William Grant and Sons
- Visitor Attraction of the Year** – Laphroaig Distillery
- Whisky Retailer of the Year Single Retailer** – Gordon and McPhail
- Whisky Retailer of the Year Multiple Retailer** – Drinkmonger
- Whisky Retailer of the Year Online** – Royal Mile Whiskies