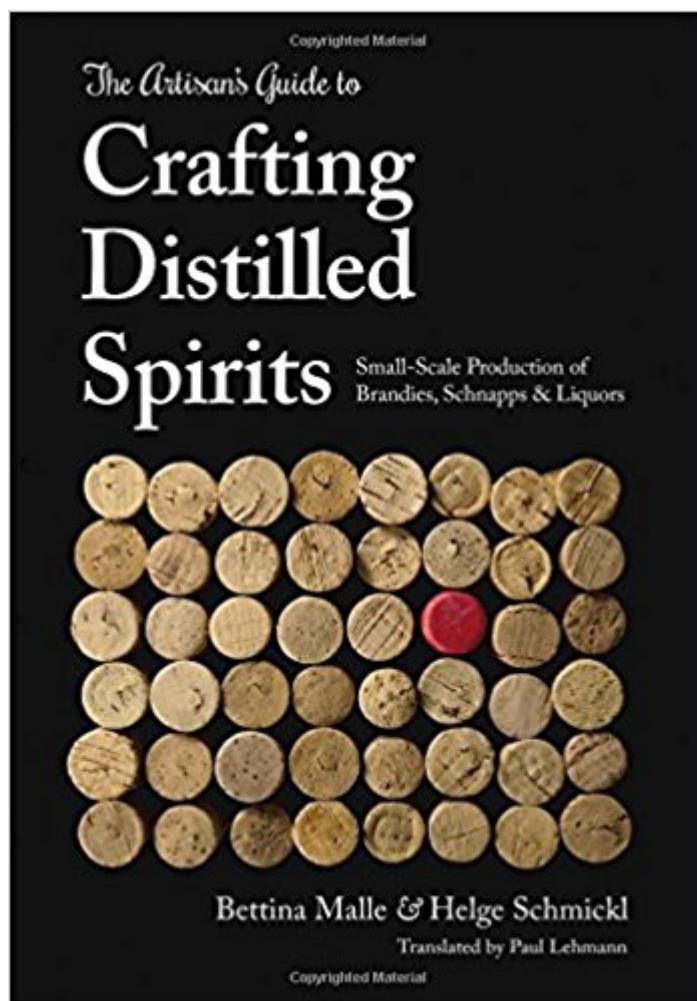


The book was found

The Artisan's Guide To Crafting Distilled Spirits



Synopsis

Small-Scale Production of Brandies, Schnapps & Liquors: The art of crafting alcohol is a very ancient one, and small, artisan distilleries are growing in popularity every day. Expert Austrian distillers Helge Schmickl and Bettina Malle guide readers through the process of creating or purchasing their own still and provide detailed instructions from personal experience on mash creation, fermentation, distillation, and infusion using a variety of ingredients. Schmickl and Malle also introduce readers to the tradition of schnapps distillation and present a brief look at domestic and international brewing cultures. The authors cover in detail which distillation techniques excel, which merely succeed, and which should be avoided at all costs in their discussion of Necessary equipmentPossible ingredientsMash fermentationHow to begin distillationAlcohol regulationsWith ninety recipes - from classic fruit brandy to chili infusions - this book is not only for the curious beginner. Even experienced distillers will discover new approaches to this classic practice.

Book Information

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Customer Reviews

The standard reference work for all home distillers. --Die Zeit magazineA resource that everyone - beginner or advanced- interested in the craft distilling process needs. --Bill Owens, president/founder, American Distilling Institute

The Foundations and Traditions of Distilling AlcoholSchnapps, spirituous beverages, distillatesMashesHOW IS ALCOHOL FORMED?A side trip into chemistryThe fermentation process:

Water & sugar; Flavors & aromas; Vitamins, trace elements; Solid, ligneous components WHICH FRUITS CAN BE USED TO MAKE THE MASH? PREPARING THE FRUIT FERMENTATION CONTAINER ADDING WATER CONVENTIONAL MASHES Fruit pulp without additional ingredients: Simple mashes Adding cultured yeast: Mashes with cultured yeast Checking the pH value: Measuring the pH value, Correcting the pH value Pectinase ALCOHOL CONTENT OF CONVENTIONAL MASHES HIGH-GRADE FRUIT MASHES What are the advantages of a high-grade mash?, Turbo yeast, Preparing a high-grade fruit mash CHECKING THE PROGRESS OF THE FERMENTATION What should you check, and how often?, Daily check, Regular stirring, Weekly measurements, Fermentation logs, When is the fermentation complete?, The optimal time for distilling PROBLEMS DURING FERMENTATION No alcohol has formed in the mash yet, Alcohol has already formed in the mash FILTERING THE MASH STORING THE MASH MAKING A MASH FROM GRAINS, CORN, OR POTATOES (STARCHY PRODUCTS) Stills PRINCIPLES OF CONSTRUCTION SOME KEY POINTS Materials; Kettle; Heating and jacketed kettles; Column, lyne arm, and measuring the temperature; Cooling DIFFERENT TYPES OF STILLS Pot stills, Reflux stills, Combination stills, Large stills (pot still and reflux) USING THE STILL Filling; Receiver, container for the distillate; Emptying and cleaning Distilling INTRODUCTION HEADS HEART TAILS DISTILLING PROCESS Relative proportions of the three parts ANTI FOAM SINGLE OR DOUBLE DISTILLATION? Calculating the amount when mixing a low-percentage alcohol with a high-percentage alcohol DILUTING TO A DRINKABLE STRENGTH Determining the alcohol content, Calculating the amount of water needed for dilution, Cloudiness TREATMENT WITH ACTIVATED CARBON, TASTE-NEUTRAL ALCOHOL STORAGE Mash Recipes EXCELLENT MASH, EXCELLENT SCHNAPPS RECIPES Agave (mescal, tequila), Apples (obstler, cider, calvados), Apricots, Bananas, Beer brandy (bierbrand), Blackberries, Bullaces (Kriechenbrand), Chequers, Cherries, Currants (red and black), Damsons, Elderberries, Elderflowers, Gentian, Grains (whiskey), Grapes (cognac, wine brandy), Grapes (grappa, pomace brandy), Jerusalem artichokes, Juniper berries (Borovička), Mangos, Maple syrup, Mead, Medlars, Nectarines, Nuts, Peaches, Pears, Pineapples, Plums (vieille prune), Potatoes (vodka), Prune plum (slivovitz, Zwetschenbrand), Quinces, Raspberries, Rhubarb, Rice (sake), Rose hips, Rowanberries (Vogelbeerbrand), Sloes, Strawberries, Sugarcane (rum), Sweet potatoes FRUIT WINE Filtering the mash, Pressing the solid components, Extracting the fruit wine, Storage Infusions MATERIALS Recipe for tasteless alcohol, Infusions - preparation RECIPES Absinthe, Blackberries, Blueberries, Cherries, Chili peppers, Coffee, Currants (red and black), Elderflowers, Gentian, Hazelnuts, Herbs, Hops, Lemons, Limes, Morels, Mushrooms, Nuts, Oranges, Raspberries, Rose hips, Sloes, Snowy mespilus (or juneberry),

Spruce shoots, Strawberries, Swiss pine (Zirbengeist), Wormwood (absinthe, "the green fairy")SpiritsTHE PRINCIPLES OF SPIRIT PRODUCTIONBASE MATERIALSRECIPESAbsinthe, Anise (ouzo, raki, Pernod, sambuca), Apples, Aquavit, Bananas, Barberries, Caraway (aquavit), Cherries, Christmas spirit, Cinnamon, Cloves, Cocoa (chocolate), Coffee, Elderflowers, Fennel, Gentian, Ginger, Grains, Hazelnuts, Herbs, Juniper berries (jenever, gin), Lemons, Lemongrass, Limes (daiquiri, mojito), Mint (peppermint), Nutmeg, Orange (Cointreau), Ramson, Raspberries, Rue (grappa di rutta), Spruce shoots, Swiss pine, Wormwood (Swiss absinthe)COMPARISON OF THE THREE DISTILLATION METHODS PRESENTED IN THIS BOOKEssential OilsDrinking CultureBOTTLING AND LABELINGGlass bottles; Cork stoppers, metal screw tops; Heatshrinkable caps; LabelsCHECKING THE TASTE AND QUALITYOTHER COUNTRIES, OTHER CUSTOMSLegal SituationGermany, Austria, Switzerland, Spirit productions and distilling infusions, The United StatesFrequently Asked QuestionsHarvest Calendar

WOW! I have been craft distilling for three years and have collected a good sized library on the subject this book is The Best of them all!

Tons of information. The only issue I have with the book is that there is a partially repeated paragraph at the bottom of pg#78. Other than that I'm more than happy with the purchase.

This book is a thoroughly revised translation of its original "Schnapsbrennen als Hobby", the most popular do-it-yourself book about producing spirits and fruit brandies in German. The English edition is not a pure translation, it expands on regional features of North America and Great Britain. Nevertheless it's not just another Whiskey-book, the focus is on the German / Austrian way of producing spirituous beverages: fruit mash is used for distilling in these countries, a much easier method to get flavorful distillates. Now I understand the great popularity of the German version: the text is easy to follow, scientific backgrounds - necessary to understand the whole process - are described clear and from a practical point of view. Even beginners (like me) are able to start immediately after reading the numerous step-by-step instructions.

A good introductory book. Quality hard cover construction. Easy read. Recommended for the beginner enthusiast.

Awesome book!!! Has definately broadened/deepened my understanding of both our home distilling

and even our homebrewing hobbies. The authors provide some insights that i have never heard of before and i have a decent collection of distilling books on the shelf. Their explanation of turbo yeast and its use has totally changed my views on the subject. Even the sections that i originally thought were just filler material, the listing of several dozen fruit/herbs to use to make your mash, turned out to be quite informative. That being said i would highly recomend this book, as well as both of the other books (artisanal vinegar & essential oils makers handbook) by the authors. Thoroughly researched and well explained, all three deserve a spot on your bookshelf.

Great product and service love it

Great book. One if the best hobby distilling books I've read. Highly recommended.

Learned people telling how they are do it and the ins and outs of distilling and wine fermentation and care. This is the book!

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