



Make great spirits and delicious liqueurs
at home and save!

FOUR EASY STEPS!

1. Ferment sugar and yeast in a container.
2. Distil the alcohol.
3. Purify the spirit with activated carbon.
4. Flavour and enjoy.

How long does it take?

Just one week.

How much does it cost?

Spirits for just \$5 per bottle.

Liqueurs for \$7 per bottle.

Is it legal and safe?

Legal since 1995 and very safe if you follow the instructions. Your spirit will be purer than most commercial brands. All our products meet ANZ Food Safety Authority standards.



STEP 1: FERMENT

Yeast

Turbo Gold Super Yeast ferments 6kg of sugar within 3 days into clean alcohol.



STEP 2: DISTIL

Alcohol Stills

We recommend the all metal Spirits Unlimited 25 Litre Pot and Reflux Stills, or the easy to use Vodka Maker (www.vodkamaker.co.nz).

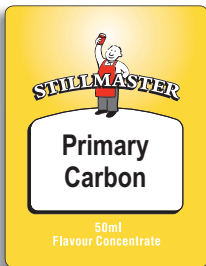


STEP 3: PURIFY

High Tech Activated Carbons

Remove flavour and odour from fresh spirit.

All carbons available in low cost bulk packs.



Removes flavour substances.



Used after primary carbon to remove odour.



One-shot carbon for all spirit and filter units.



One-shot carbon for high-strength alcohol from reflux stills.

STEP 4: FLAVOUR

Turn your finished alcohol into a superb spirit by adding one of these flavours.

Standard Flavours

GREEN LABELS ●

Great value. Makes 5 litres.

Choose from Ouzo, Puerto White Rum, Tequila, Russian Vodka, London Dry Gin, Southern Settler, Windies Rum.



High Quality Flavours

CREAM LABELS ●

A step up in quality. Makes 5 litres.

Highlander Whisky, Navy Rum, Captain Kidd Black Rum, Double Gin, Mountain Bourbon, Confederate Bourbon, Skippers Rum.



Premium Flavours

GRAY LABELS ●

The finest of them all. Makes 5 litres.

VS Brandy, Peach Schnapps, Strawberry Schnapps, Lairds Whiskey, Southern Bourbon, Plantation Rum.



Liqueur Flavours

BLUE LABELS ●

Absolutely delicious. Makes 1 litre.

Chocolate, Melon, Highland Coffee, Triple Sec, Macadamia, Galliano, Butterscotch, Cherry Brandy, Black and White Zambucca or Irish Cream.



Brewers always want to make their product better. Here's all the extras you will need to turn your enjoyable spirit and liqueur into something very special.



Spirit Extras:

Spirit Caramel

To darken rum or whisky.

Spirit Syrup

Smooths and softens new spirit.

Spirit Refiner

An easy to use powder version of the syrup.

Oak Flavour

Gives that barrel-aged taste to rums, whisky and brandy.

Toasted Oak

The natural way to age your spirit.

Liqueur Extras:

Liqueur Syrup

A soft syrup that improves mouth feel hugely while adding a nice level of sweetness.

Liqueur Thickener

An easy to use powder version of the syrup.

HAURAKI BCL

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