

- 11 After an hour add Turbo Clear Part B whilst stirring gently. Stop stirring as soon as all of Part B has been added. Do not stir vigorously as it will disrupt the clearing process. Stand for 24 hours minimum. The wash will continue to clear if left longer but is fine to use after 24 hours.
- 12 You should finish up with 8 L (2.1 US Gal) of cleared wash ready for distilling.

DISTILLATION GUIDE

Refer to the Quick Start Guide that came with your Air Still Pro or Air Still, or refer to the full instructions online: stillspirits.com/air-still-pro-instructions stillspirits.com/air-still-instructions

FILTRATION GUIDE

- 1 Dilute your distilled spirit to 40% ABV by adding approximately 325ml (1.9 fl oz) of water to your collected spirit 700-800ml (23.6-27 fl oz) from the Air Still, or adding approximately 650 ml (21.9 fl oz) of water to your collected 500-550ml (16.9-18.5 fl oz) from the Air Still Pro.

To confirm it is at 40% ABV, use your alcometer by pouring a sample amount into your trial jar and gently lowering the alcometer into it. The ABV will be the number on the alcometer where it meets the liquid.



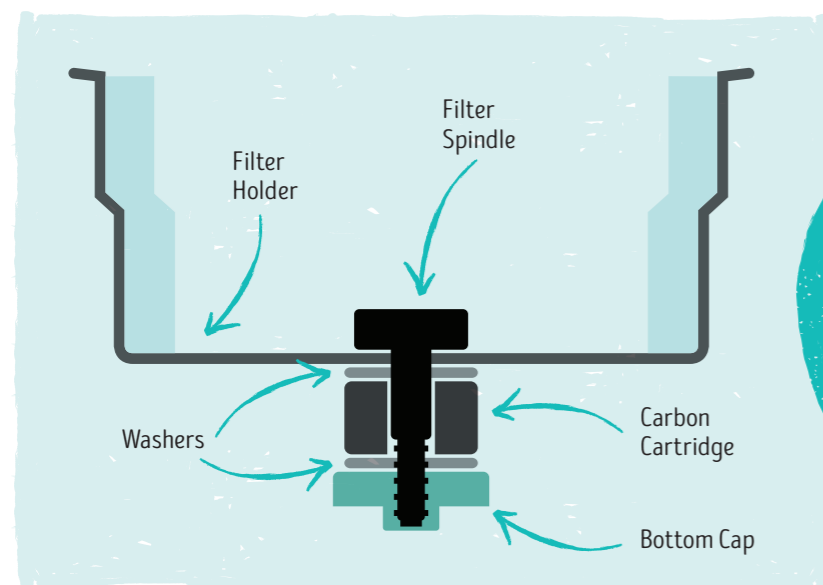
- 2 Rinse the carbon cartridge under running water for 20 seconds before use. This removes any excess carbon particles.
- 3 Fit the carbon cartridge to the top filter holder taking care to ensure the foam washers are fitted between the filter and both ends of the cartridge.
- 4 Place the top filter holder into the top of the larger filter container.
- 5 Fit the top filter holder with the filter container and add the distilled spirit and allow it to drip into the filter container.

Note: Change the cartridge after each batch has been filtered. Replace the polyethylene washers when they are flattened and no longer recover their thickness.

FLAVOURING GUIDE

Flavour using the Top Shelf Gin, Rum & Whiskey flavourings.

- 1 Shake the flavouring bottle well.
- 2 Add 22.5ml (0.76 fl oz) of the flavouring into a 1.125L (0.29 US Gal) spirit bottle.
- 3 Top up the bottle to 1.125L (0.29 US Gal) with your recently distilled 40% ABV spirit.
- 4 Shake the bottle and allow to rest for at least 24 hours then serve and enjoy.



FOR FURTHER INFORMATION OR ASSISTANCE IN USING YOUR AIR STILL ESSENTIALS KIT PLEASE VISIT: stillspirits.com/essentials-help



STILL SPIRITS

AIR STILL ESSENTIALS DISTILLATION KIT STARTER GUIDE



YOUR STILL SPIRITS DISTILLING JOURNEY STARTS HERE. CHEERS.

ALL THE INGREDIENTS AND ACCESSORIES
NEEDED TO MAKE AND FLAVOUR A NEUTRAL
SPIRIT WITH THE AIR STILL PRO OR AIR STILL.



This **Starter Guide** is designed to get you going with your first wash before you distill on the Air Still Pro or Air Still. These instructions cover wash making, distillation, filtration and flavouring your spirit.

VIDEO GUIDE:

For a video guide on how to make a wash, please visit stillspirits.com/make-a-wash or scan the QR code.



DISTILLATION KIT CONTENTS

- 1 Fermenter Lid
- 2 Fermenter with tap & Stick-On Thermometer
- 3 Mixing Spoon
- 4 Trial Jar
- 5 Top Shelf Gin Flavouring
- 6 Top Shelf Whiskey Flavouring
- 7 Top Shelf Rum Flavouring
- 8 Carbon Filter & Collection System
- 9 Hydrometer
- 10 Alcometer
- 11 Ceramic Boil Enhancers
- 12 Distilling Conditioner
- 13 Air Still Fermentation Kit:
 - a Turbo Clear Part A & B
 - b Turbo Carbon
 - c Turbo Yeast
 - d Turbo Nutrient
- 14 2 x 1.2kg Dextrose

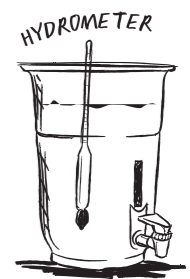
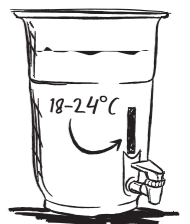


WASH MAKING GUIDE

Instructions for making an 8 L (2.1 US Gal) wash ready for distilling.

- 1 Make sure the tap is securely fitted to the fermenter. Fill with 5 L (1.3 US Gal) of warm water and ensure the unit is watertight.
- 2 Wash the fermenter, fermenter lid, and mixing spoon thoroughly with unscented dish detergent.
- 3 Sanitise the fermenter, fermenter lid, and mixing spoon with a sanitiser suitable for use with plastic brewing or distilling equipment.
- 4 Set up the fermenter on a bench in the area you plan to carry out your fermentation and distillation. This area should be 18-24°C (64-75°F). (You should not move the fermenter once it is set up)
- 5 Add 0.75 L (0.2 US Gal) of boiled water to your fermenter and top up to 7.5L (1.9 US Gal) with tap water.
- 6 Add 2.4 kg (5.3 lbs) of dextrose and stir well to dissolve.

- 7 Add Turbo Nutrient, Yeast and Carbon sachets and mix well.
- 8 Ferment at room temperature approx. 18-24°C (64-75°F) for 7 days or until no fermentation activity can be seen.
- 9 Test your wash using a clean hydrometer to confirm the fermentation is completed. Open the fermenter and place your hydrometer into the wash. The SG (Specific Gravity) reading should be below 990, if not retest in a few days. Once the SG reads below 990 repeat the test 2 days later to confirm stability before moving to the next step. Refer to the hydrometer instructions on how to read SG correctly.
- 10 Once fermentation is complete, stir vigorously to remove all gas. Once the wash is degassed, add Turbo Clear Part A. Stir well then stand for 1 hour.



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