

VODKA DISTILLERY YEAST

SINGLE CULTURE VODKA STRAIN WITH AMYLOGLucosIDASE

MAKING VODKA

With Pure Sugar:

Will produce super clean vodka and most will find they prefer this vodka than made with extracts or traditional starch materials, so if there is one yeast in the Distillery series which should use pure dextrose sugar then this is the one.

Instructions

1. Start with 21 litres (5.5 gal) of 30°C (86°F) water in your clean fermenter
2. Add 6kg (13 lbs) dextrose and stir to dissolve, you will now have 25 Litres (6.6 gal) volume.
3. Add Turbo Carbon - this is important to absorb impurities produced by the yeast during fermentation.
4. Add the Vodka Yeast and leave to ferment for 7 days at ideally 18 - 22°C (64-71°F). Lower temperatures are fine down to 15°C (59°F) but will double fermentation time. Higher temperatures should be avoided if possible because will increase off-flavour and aroma production of the yeast.
5. After fermentation, add Turbo Clear to remove >99% of the solids (spent carbon / yeast cells and other fermentation solids). Don't worry if the wash remains hazy after treatment with Turbo clear - it's more important that the wash doesn't sit on the spent yeast and solids for >24hrs rather than trying to remove the last 1% solids...so go ahead and distil the wash 1 day after adding Turbo clear even if still hazy.
6. Distil the clear wash after siphoning off the sediment. For premium vodka quality the perfect still will produce alcohol at between 90% and 93%abv - the Turbo 500 still is perfect, ideally run for 5 hrs rather than 3 or 4 hours to maximise purity.
7. Once you've collected your distillate, dilute to 50%abv with good quality water then filter through an activated carbon filter at least 0.5m in depth. For ultimate quality filter through two packs of Still Spirits Z-carbon loaded into a 1.5m length tube (25 to 40mm internal diameter). The type of carbon is critical so insist on Z-carbon.
8. Dilute to 40%abv with good quality water, bottle and leave to smooth for at least 1 week but ideally for 1 month.

With 2kg (4.4 lbs) Wheat Extract:

Will produce smoother vodka similar to the most famous Swedish vodka.

Instructions

1. Add 2kg (4.4 lbs) wheat extract and 4.5kg (9.9 lbs) dextrose into your clean fermenter with 3L boiling water, stir to mix (don't worry if doesn't dissolve at this stage). Top up to 25 Litres (6.6 gal) with cold water, stir to completely dissolve.
2. Add Turbo Carbon - this is important to absorb impurities produced by the yeast during fermentation.
3. Add the Vodka Yeast and leave to ferment for 7 days at ideally 18 - 22°C (64-71°F). Lower temperatures are fine down to 15°C (59°F) but will double fermentation time. Higher temperatures should be avoided if possible because will increase off-flavour and aroma production of the yeast. Using extracts will create excessive foaming so place somewhere appropriate and don't use an airlock (just rest fermenter lid loosely on bucket).
4. After fermentation, add Turbo Clear to remove >99% of the solids (spent carbon / yeast cells and other fermentation solids). Don't worry if the wash remains hazy after treatment with Turbo clear - it's more important that the wash doesn't sit on the spent yeast and solids for >24hrs rather than trying to remove the last 1% solids...so go ahead and distil the wash 1 day after adding Turbo clear even if still hazy.
5. Distil the clear wash after siphoning off the sediment. For wheat vodka the perfect still will produce alcohol at between 86% and 90%abv - the Turbo 500 still is perfect but ideally run for only 3 hours to achieve this lower alcoholic strength.
6. Once you've collected your distillate, dilute to 50%abv with good quality water then hold for three days in a 10L bucket adding one further sachet of Turbo Carbon. Stir twice daily then allow the activated carbon to settle on day 3 before fine filtering. Do not pass through activated carbon column filter as this will remove too much of the character from your vodka.
7. Dilute to 40%abv with good quality water, bottle and leave to smooth for at least 1 month.

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With 5kg Potatoes:

Will produce a smooth potato vodka identical to the award winning Chase Vodka.

Chase vodka is one of the world's most expensive and renowned commercial vodkas having won many acclaimed awards. It is made from potatoes with EXACTLY the same ingredients as this Vodka Distillery Yeast and Still Spirits Turbo Carbon.

Instructions

1. Slice 4kg (8.8 lbs) potatoes (after peeling!) cover with water and bring to the boil. Add contents of the Still Spirits 4g amylase sachet (do not use standard brewers amylase because it won't be temperature tolerant) and gently simmer for 30 mins stirring frequently. Remove from heat then add 4.5kg (9.9 lbs) dextrose, stir to dissolve and allow to cool to between 50-60°C (122-140°F).
2. Transfer the entire contents into a fermentation bucket (no need to strain) then top up to 25 Litres (6.6 gal) with cold water, stir to mix and allow to cool to below 25°C (77°F).
3. Add Turbo Carbon - this is important to absorb impurities produced by the yeast during fermentation.
4. Add the Vodka Yeast and leave to ferment for 7 days at ideally 18 - 22°C (64-71°F). Lower temperatures are fine down to 15°C (59°F) but will double fermentation time. Higher temperatures should be avoided if possible because will increase off-flavour and aroma production of the yeast. Using any starch source will create excessive foaming so place somewhere appropriate and don't use an airlock (just rest fermenter lid loosely on bucket). During fermentation the AG enzyme (already contained within the Vodka Yeast sachet) will finish the job of converting the starch into fermentable sugars to maximise your yield.
5. After fermentation, add Turbo Clear to remove >99% of the solids (spent carbon / yeast cells and other fermentation solids). Don't worry if the wash remains hazy after treatment with Turbo clear - it's more important that the wash doesn't sit on the spent yeast and solids for >24hrs rather than trying to remove the last 1% solids...so go ahead and distil the wash 1 day after adding Turbo clear even if still hazy.
6. Distil the clear wash after siphoning off the sediment. For potato vodka the perfect still will produce alcohol at between 84% and 88%abv - the Turbo 500 still can be used but should be run for only 2 - 3 hours to achieve this lower alcoholic strength. (Operating temperature will be about 65°C)
7. Once you've collected your distillate, dilute to 50%abv with good quality water then hold for three days in a 10L bucket adding one further sachet of Turbo Carbon. Stir twice daily then allow the activated carbon to settle on day 3 before fine filtering. Do not pass through activated carbon column filter as this will remove too much of the character from your vodka.
8. Dilute to 40%abv with good quality water, bottle and leave to smooth for at least 1 month.

With 4kg (8.8 lbs) Crushed Wheat Grain:

For a rich, full-bodied and complex vodka with a distinctive grain character.

Instructions

Follow instructions exactly as above but using 4kg crushed wheat grain or whole wheat flakes instead of 4kg (8.8 lbs) potatoes except ensure a 10 litre (2.6 gal) boil volume otherwise the liquid will be too thick when it reaches the 'gelation point' at around 70°C (158°F).

