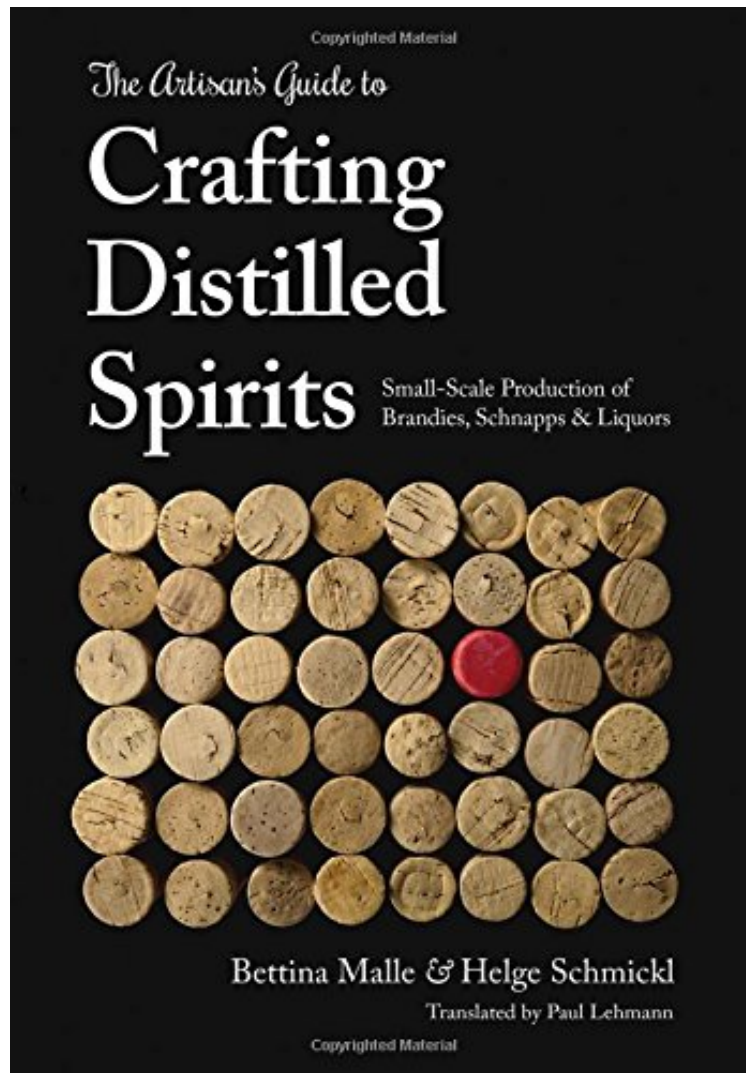


(Download pdf) The Artisan's Guide to Crafting Distilled Spirits

The Artisan's Guide to Crafting Distilled Spirits

Bettina Malle, Helge Schmickl

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Bettina Malle, Helge Schmickl : The Artisan's Guide to Crafting Distilled Spirits before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Artisan's Guide to Crafting Distilled Spirits:

6 of 6 people found the following review helpful. this book is The Best of them all!By J.R.E.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!1 of 1 people found the following review helpful. InformativeBy JordanTons 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.7 of 8 people found the following review helpful. Easy to follow handbook with many recipesBy Paul WilsonThis 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.

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 equipment Possible ingredients Mash fermentation How to begin distillation Alcohol regulations With 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.

The standard reference work for all home distillers. --Die Zeit magazine A resource that everyone - beginner or advanced- interested in the craft distilling process needs. --Bill Owens, president/founder, American Distilling Institute From the Inside Flap The Foundations and Traditions of Distilling Alcohol Schnapps, spirituous beverages, distillates Mash HOW IS ALCOHOL FORMED? A side trip into chemistry The 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 STILLSPot 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 STAILS DISTILLING PROCESS Relative proportions of the three parts ANTIFOAMS 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 (Borovi?ka), 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") Spirits THE PRINCIPLES OF SPIRIT PRODUCTION BASE MATERIALS RECIPES Absinthe, 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 BOOK Essential Oils Drinking Culture BOTTLING

AND LABELING Glass bottles; Cork stoppers, metal screw tops; Heatshrinkable caps; Labels CHECKING THE TASTE AND QUALITY OTHER COUNTRIES, OTHER CUSTOMS Legal Situation Germany, Austria, Switzerland, Spirit productions and distilling infusions, The United States Frequently Asked Questions Harvest Calendar About the Author Bettina Malle and Helge Schmickl graduated from the Vienna University of Technology in 1991 with masters of science in chemical engineering and received doctorates in technical sciences in 1993. They have published books and conduct workshops on the production of vinegar, distilled spirits, and essential oils, emphasizing the use of fruits and herbs right from the garden. Bettina and Helge have been married since 2002. That same year they moved to Klagenfurt, Carinthia (Austria), where they host their seminars and conduct research and developments in fermenting and distilling. They have two children.