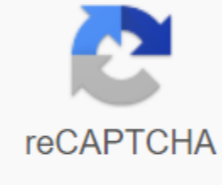




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## Alembic copper still instructions

Thank you for purchasing our products - we are sure that you bought alembic will meet your expectations. Many years of experience and expertise of our craftsmen using the best materials and allow us to offer products of the highest quality and perfect design. All our stills are made of copper, since it is the best material for the production of distillers, especially in terms of malleability and excellent thermal conductivity, which facilitates the wiring of heat in the boiler and cooling coil. In addition, the use of copper-assisted absorption of sulfur compounds, and the resulting yeast in the fermentation process, in which the presence of distilled products, is undesirable and causes unpleasant odors. Copper also allows to reduce the amount of biofouling and maintain a sweet taste to the distillate. Cleaning and ongoing supportFor the first time the use of copper alembic distillation process should be carried out with water - it is to eliminate contamination resulting in the production of distillers. To ensure long-term operation alembic, keep it clean, as in the case of other machines and equipment. If the distillation is used occasionally, it must be thoroughly cleaned by withdrawal and subsequent distillations - in the case of the countries of the Iberian Peninsula have a place at the end of autumn. The cleaning process removes all pollutants accumulated on the walls of the tank alembic coil. For purification, distillation must be carried out alembic mixture of rye flour and water in a proportion of 50% volume filling the still water, a 5% rye flour. Before you start cleaning distillation, make sure that the neck (Swan neck) and the coil are not clogged. After the alembic helmet, all joints should be sealed with rye flour or ash. If the distillation is often used for distillation with the help of flour cleaning is not necessary and the cleaning process can be carried out using water alone. In the process use alembic, used for the construction of copper is oxidized and causes its dark brown color. To clean the outside, we recommend the traditional methods such as steel wool, water and soap. After cleaning, rinse with clear water and white material (e.g. plaster used in the construction). If the distillation is used in the production of essential oils, pay attention to the sitting oils and make a crust on the walls and pipes of the tank. Pay attention to thorough cleaning of all parts with hot water distillers to remove the grease, especially the condensation pipe, as over time can lead to blockage. It should be noted that alembiki used to produce essential oils should not be used for distillation of alcohol, as over time, copper will be saturated oils and distillates cause contamination, and in extreme cases it is unsuitable for consumption. During the production of distillates should take the necessary precautions:Make sure that the place where it will be distillate suitable for such purposes, it is clean and well lit and has proper ventilation due to the freed steam distillation. Before distillation start, make sure that the pipes are not blocked - this can produce very high pressure. Also, do not squeeze for hard helmet, because the elements can clog the pipe up. Before starting the actual distillation distillation recommend a cleaningIf you notice a leakage in the joints still, to seal the use wheat or rye flour mixed with water. Do not refill too much liquid. The heat source should be checked because excessive heat can lead to the outflow of liquid from the alembic and clogging pipes. It is recommended to fill alembic distillation material for three-quarters of its capacity. It is necessary to take into account the water level in the boiler, - has a strong influence on the course of the distillation process. Remember to keep the right temperature - too high temperature will lead to prolonged boiling of content alembic. The temperature must be adjusted in such a way that the contents of the alembic cooked as slowly as possible, and therefore the contents should be boiled to reduce the amount of heat input. Check the water level in the pipe condensation (coil) and keep the lowest possible temperature on the water in the coil. Be careful and careful during the distillation process. Add your choice of cleared fermented sink to the boiler. Step 2: Prepare the alembic pot Still Attach the copper capacitor arm to the copper dome by removing the nut and O-ring from the bottom of the condenser. Place the condenser on the dome and screw the nut and O-ring back into the condenser to secure the dome firmly to the condenser. Insert the thermometer probe into the hole at the top of the column. Attach the water cooling hose to the condenser. The thin pipe is too drained and connects near the top of the condenser arm and takes the water back to the sink. The thicker pipe connects to the water inlet near the tip of the condenser arm, with the other end connected to the tap. Step 3: Destil wash (stripping-run) To distill the sink you need a large container to collect alcohol, a cooling water supply and wash and an alcometer to measure the percentage of alcohol in the spirit. Transfer the clear sink to the boiler and make sure that you do not fill beyond the maximum level as indicated. Add ceramic cooking amplifiers and 3 captuls of Still Spirits distillation conditioner to the sink. For more information, see the T500 instructions. Attach the Alembic Pot Still setup by sitting it on top of the kettle and attaching the clips. Attach the cooling water hose to the faucet and check that the outlet hose is in the sink. Briefly switch on the cooling water to check that there are no leaks, if everything flows correctly, turn off and turn on the boiler. It takes about 1 hour for a full boiler to start boiling and for the distillate to start coming off. Switch the cooling water back on when the sink is heated, but before the thermometer stands 50 °C. Set the cooling water flow rate to approx. 2.5 l/min (for water at 18°C). Check that there is no steam coming out with the distillate, if this is the case, then leave more cooling water passing through the condenser. To measure the current, fill a calibrated jug from the outlet pipe for 1 minute. Distillate should start coming out at a regular rate when the temperature reaches 70 -75 ° C. Collecting the distillate of the alcohol that comes out has an ABV of around 18%. When the distillation is complete, turn off the boiler and the cooling water. Allow to cool before emptying. Clean the boiler and dome with warm soapy water and rinse it thoroughly. Check that the scum is extinct. Step 4: Spirit-run It is useful to have multiple containers (preferably with confirmations) to collect alcohol so that different fractions can be kept separate and then mixed at a later date. When checking the alcohol percentages, be sure to adjust the temperature of the alcohol or cool the alcohol down before taking the measurement. Transfer the output from stripping-run into the boiler and add ceramic cooking amplifiers. It is good to have the output from 2 or 3 stripping-runs per spirit-run to increase the volume and to make it more efficient as it is this race where close attention is needed to the exit. Attach the Alembic Pot Still and condenser and set up the cooling water as before. Make your cuts. What are cuts and why do we need to do them? The sink contains many components: Water, ethanol and other compounds referred to as congeners that include acetaldehyde, methanol, esters and higher alcohols. Different compounds have boiling points that are either higher or lower than ethanol. The cuts are divided into three sections; heads, hearts and tails. Lower boiling point congeners will come out into the heads with higher boiling point congeners coming out in tails. Most of the ethanol in the heart region will also include some late heads and early tails congeners that give flavor to the spirit. Single or Double Distillation?: Pot stills are well suited for the production of non-neutral spirits such as whiskey, brandy and rum. Spirits usually undergo two distillation runs, a stripping run and a spirit race. In stripping-run, fermented wash is distilled to concentrate ethanol and impurities to around 35%. The product of this distillation is then resealed to refine it to the finished spirit. During the spirit race, the cuts are designed to secrete heads, hearts and tails. It is also possible to produce spirit in a single the spirit flow is done directly from the sink. This tends to result in a spirit that can be rich in taste, but can also be hard and unrefined. Making Cuts on a Double Distillation: It is important to understand when to make the cuts and with experience this can be done to taste. Other parameters for judging the cuts are from the silent head temperature and the percentage of alcohol in spirit. Please note that this varies depending on the still and what is distilled. It is useful to gather the spirit in 100- 200ml plots that are kept separate until the heart phase is reached. These can then be checked by tasting in their spare time and added into the mixture later if they are found to contain desired flavors. Heads Cut: At the beginning of the spirit run when the distillate begins to flow quickly the temperature of the silent head will be about 80 ° C with an ABV of 80%. The spirit will smell and taste loosenty as nail polish remover or paint thinner. Soon this hard smell will be replaced with a more neutral taste. You will be able to start tasting properties of what you distill. The thermometer should be read 83-84 °C. You're now entering the heart phase. Note to discard the first 50 ml of distillate as this contains harmful compounds. Hearts Phase: The heart phase will last until the alcohol percentage has dropped to around 60- 65% ABV and the silent head temperature has risen to around 92 °C. With the transition from the heart phase to the tails, the taste will change from smooth and sweet to increasingly bitter and hard. Tails cut: When the spirit begins to taste very earthy and bitter, you will approach the tails cut. It may be useful to gather small fractions of spirit at the end of the hearts phase to help decide when to make the cut. The rest of the tails can be collected separately down to about 10% alcohol. These tails can then be added to a future spirit race so that the remaining alcohol can be restored in a later run. Making Cuts on single Distillation: In a single distillation, the measurable parameters to help make the cuts will be different than in a spirit run of a double distillation because the alcohol concentration in the sink being distilled will be much lower (~12%) than in breath races (around 35%). The taste changes between heads, hearts and tails phases will be similar to those in the booze-run of a double distillation. At the start of distillation, the alcohol will come out around 75% ABV and the silent head temperature will increase rapidly from 78 ° C to 89 ° C. The first cut from heads to hearts will be done when the alcohol is around 68% ABV and still head 90 ° C. The second cut from the hearts to the tails would be done when the alcohol has reduced to around 45-50% ABV and the silent head is 95 °C. Note: It is illegal to distill alcohol for consumption in Australia without a license from the Customs and Excise Department. Department.

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