

STILL SPIRITS

CREATE+ COMPLETE COMPANION KIT INSTRUCTIONS

ABOUT YOUR CREATE+ COMPLETE COMPANION KIT

Craft the perfect sugar wash

Craft a clean, high-quality wash with Turbo ingredients. Designed for efficiency and purity, this combination ferments in approximately 7 days, setting the stage for exceptional results.

Effortless purity with the Easy Filter System

Achieve superior filtration with the Easy Filter System. Its high-quality carbon technology removes impurities with ease, ensuring a smoother, cleaner spirit—every time.

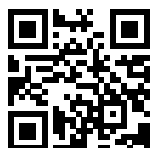
Explore a world of flavours

Flavour up to 7 L with an exciting selection of spirit and liqueur flavourings from the Top Shelf Select and Top Shelf flavouring ranges. From classic profiles to unique blends, discover the perfect match for your taste.

GETTING READY

- 1 Set up your fermenter by screwing the tap into the drilled hole at the bottom. Ensure it's secured tightly and in the 'OFF' position.
- 2 Fill above the tap line with water to ensure the tap is watertight.
- 3 Stick the thermometer strip lengthways onto the side of the fermenter just above the 5 L mark.
- 4 Prepare a sachet of No Rinse Sanitiser with water in the fermenter (following the instructions on the sanitiser sachet). Place the mixing spoon and airlock in the sanitiser solution and fit the lid.
- 5 Allow some sanitiser solution to flow through the tap before discarding the remaining solution and allowing equipment to drip dry on a clean and sanitised surface.

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TO EXPLORE
THE CREATE+
EQUIPMENT
RANGE



Or visit stillspirits.com



KIT CONTENTS*

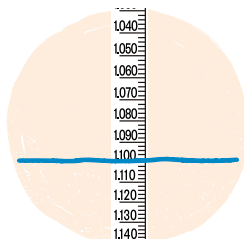
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|---|--|----|--|
| 1 | 6 kg Turbo Sugar | 9 | 1x Top Shelf Select Spirit Flavouring |
| 2 | Cold Water Cleaner Detergent | 10 | 5 L Plastic Jug |
| 3 | No Rinse Sanitiser | 11 | Turbo Pack (including Classic 6 Yeast, Carbon & Clear) |
| 4 | Hydrometer | 12 | 30 L Fermenter with airlock, grommet, tap, and thermometer strip |
| 5 | Alcometer | 13 | Mixing spoon |
| 6 | Distilling Conditioner | 14 | Easy Filter System |
| 7 | 2x Top Shelf Spirit Flavourings | | |
| 8 | 1x Top Shelf Select Liqueur Flavouring | | |

*Contents may vary depending on regional availability. See label on packaging.

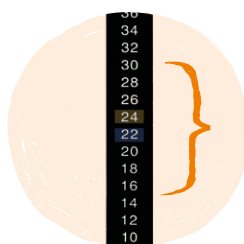
MAKING A SUGAR WASH

- 1 Set up the fermenter on a bench in the area you plan to carry out your fermentation. This area should be 15-30°C.
- 2 Fill fermenter to 21 L by adding hot or cold water as necessary to achieve the correct water start temperature of 30°C.
- 3 Add 6 kg of Turbo Sugar and stir well to dissolve.
- 4 Open the fermenter and place your hydrometer into the wash to measure specific gravity (SG).

- 5 Spin the hydrometer to remove any bubbles attached to the glass of the hydrometer. It should read approx. 1.100, take note of the reading for future reference, this is your original gravity (OG) (refer to the hydrometer instructions on how to read SG correctly).

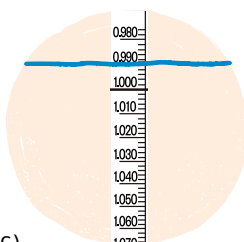


- 6 Add Turbo Classic 6 Yeast and Turbo Carbon and mix well.
- 7 Your wash is ready to ferment. Place the lid on the fermenter, ensuring it is tightly closed. Half fill the airlock 'U' with cooled boiled water or sanitiser solution. Place the airlock into the grommet on the lid.
Note: Fermentation time will be influenced by the fermentation temperature; 4-5 days at 30°C, up to 9-10 days at 15°C.



- 8 Signs of fermentation activity include bubbling in the airlock or bubbling on the surface of your wash. Ferment until no fermentation activity can be seen.

- 9 Test your wash with a hydrometer to confirm fermentation is complete. The specific gravity (SG) should read below 0.990. Repeat the test after 2 days to ensure the reading is stable – this confirms fermentation has finished. Record this final reading as the final gravity (FG).



CALCULATE YOUR WASH ABV

$$(OG - FG) \times 131.25$$

E.g. $(1.10 - 0.99) \times 131.25 = 14\% \text{ ABV}$

- 10 Once fermentation is complete, stir vigorously to remove all gas. Once the wash is degassed, add Turbo Clear Part A. Stir well, replace the lid, and leave to sit for 1 hour.
- 11 Add Turbo Clear Part B whilst stirring gently, stop stirring once added. Do not stir vigorously as it will disrupt the clearing process. Replace the lid and leave your wash for 24 hours to finish the clearing process.

Next, refer to your distillation system instructions for information on distilling your wash.

DILUTING & FILTERING

Before filtering, ensure your alcohol is diluted with clean drinking water to at least 50% ABV.

CALCULATE HOW MUCH WATER TO ADD FOR DILUTION:

$$\text{Total diluted volume} = (\text{Starting \%} \div \text{Desired \%}) \times \text{Starting volume}$$

$$\text{Water to add} = \text{Total diluted volume} - \text{Starting volume}$$

Example: You have 3.6 L at 93% ABV and want to dilute to 40% ABV:

$$(93 \div 40) \times 3.6 = 8.37 \text{ L total volume}$$

$$8.37 - 3.6 = 4.77 \text{ L of water to add}$$

Refer to the Easy Filter System instructions for information on filtering.

FLAVOURING

- 1 Flavour your alcohol as per the instructions on the flavourings included in the kit. You will have enough flavourings for approximately 7 L finished product.
- 2 Once mixed, shake the bottles well and allow to rest for at least 24 hours, then serve and enjoy. **Note:** Experiment by ageing your spirit with oak staves, chips, or bottle spirals. Follow the directions on pack for ageing period.

CLEANING

Mix up the Cold Water Cleaner Sachet per the pack instructions and clean all equipment thoroughly before rinsing, drying, and storing.



www.stillspirits.com



MASTER THE ART



Please dispose of packaging thoughtfully.