

ALCOBASE EXTREME TURBO YEAST INTRUCTIONS

The first step in making a high quality spirit is to produce a good, clean wash. It is recommended that you always use the ABC Crafted Series Extreme Alcobase Turbo Yeast. **These Instructions are to make 25 Litres.**

✓	WHAT YOU NEED	· Fermenting Vessel: 30L 8 US Gal	· Air Lock and Rubber Stopper
	· Alcobase Pack: Carbon, Yeast, and Turbo Clear Agent	· Mixing Spoon	· 9 KG Dextrose or 8 KG Sugar
	· Cleaner Detergent: B-Brite™	· Hydrometer and Test Jar	· Water

DAY 1

STEP 1 · Clean and sanitize with B-Brite™ your 30 L (8 US Gal) fermenter, mixing tool, hydrometer, test jar, airlock and rubber stopper. *Note: Once fermenter and equipment are sanitized, shake off excess moisture, but do not rinse.*

STEP 2 · Fully dissolve Dextrose or Sugar in approximately 15 L | 4 US GAL water and top up to 25 L | 6 US GAL. Make sure you end up with a Start Liquid Temperature of 30° C | 86° F or below. *Note: : If sugars are not fully dissolved, the fermentation will be partial and you will get less alcohol.*

STEP 3 · Add Alcobase Extreme Turbo Yeast: Shake the sachet before opening and gently sprinkle and stir into the wash. Add Carbon: Before opening massage the sachet to ensure it is lump free. Add immediately after adding the Extreme Turbo Yeast. Stir well to disperse.

Note: Carbon is specifically designed for use in fermentation. The unique activated internal pore structure removes impurities not taken out by post distillation filtration. It is essential for use with ABC Crafted Series Extreme Alcobase Turbo Yeast.

STEP 4 · Place the lid on the fermenter, half fill the airlock with water and fit airlock into the rubber stopper on the lid. · Leave to ferment at Air Temperature Range: min 16° C | 61° F to max 25° C | 77° F for approx. 7 days (approx. 10 days at 16° C | 61° F, approx. 5 days at 25° C | 77° F) or until the wash has stopped fizzing. *Note: The fermentation process gives off smells, which may be unpleasant sometimes. It will dissipate and won't affect the quality of your alcohol.*

STEP 5 · Check the SG by floating the hydrometer in a sample of the fermented liquid in the Test Jar. The SG reading is the number on the scale where the liquid cuts the glass. · The SG measurement will let you know when the sugars have been converted into alcohol and your wash is ready to be cleared. *Note: A fully fermented wash will have an SG reading of approx. 0.990 or lower for 2 consecutive days.*

DAY 7

STEP 6 · Once fermentation is complete, stir the wash vigorously to release all of the gas. Once fully degassed, add Part A of the Turbo Clear. Stir well and leave for 1 hour. 1 hour later, evenly and very gently, stir Part B into the top 50 mm (2 in) of the wash, do not stir vigorously or the clearing process will not be successful. Leave for 1-2 days until all the heavy sediment is at the bottom of the fermenter. *Note: Always use Turbo Clear after fermentation to remove solids before distillation. If Turbo clear is not used, the impurities trapped by turbo carbon will be released by the boil.*

STEP 7 · Once cleared, your wash is ready to be distilled or bottled. *Note: The wash does not need to be completely clear before distillation. It is ok to have a slight haze as long as the majority of solids have settled out.*

STEP 8 · Clean all equipment with B-Brite™ make sure to clean carbon residue from your fermentor after use.