

Wir begleiten
Ihre erfolgreiche
Getränkeherstellung

**SCHLISSMANN
SCHWÄBISCH HALL**



Tel. 07 91 - 9 71 91-0 • Fax 9 71 91-25
C. Schliessmann Kellerei-Chemie GmbH & Co.KG
Auwiesenstr. 5 • D-74523 Schwäbisch Hall

Brennereitechnologie

Kräutermischung-Gin (Gin herbal mixture)

Last update 06/2018

- Dry mixtures of juniper berries and other aromatic parts of plants for maceration and subsequent distillation of juniper spirits -

Page 1/1

Technical informations and instructions for use

Juniper berry brandy:

Although the literature calls yields of up to 10 liters of pure alcohol from 100kg fermented juniper berries, these fruits are rarely freshly mashed and fermented. Reasons for this are on the one hand the limited availability and the difficult fermentability of the berries.

On the other hand, a juniper berry brandy, whose alcohol comes exclusively from the juniper berry, would be reasonably edible only after elaborate processing (twice distillation, fining with magnesium oxide and diatomaceous earth, finest filtration over activated charcoal) due to its high content of essential oils.

Juniper berry spirits:

The categories "spirit drinks with juniper" and "gin" or "distilled gin" and "London gin" provided for in the spirit regulation do not require fermentation of the berries, but rather extraction or distillation of unfermented, fresh or dried berries, previously mixed with alcohol. The requirements placed on the origin and purity of this added alcohol are also to be found there: Only the "spirit with juniper" may be produced with **grain distillate**. For "gin", "ethyl alcohol of agricultural origin", i.e. **fine spirit** has to be used. In addition to juniper berries, other aroma-bearing plant parts are used for processing, as long as the

They are contained in our **gin herbal mixtures** (Kräutermischung –Gin) **classic-elegant** (klassisch-elegant) or **spicy-distinctive** (würzig-markant) in finely balanced proportions and mentioned in the respective specifications.

Processing recommendations:

100 liters of corn spirit or fine spirit with **40% vol** are mixed with 1-2 kg of **gin herbal mixture** and carefully distilled the following day. The distillation should be finished at the end of the heart fraction and in time so that not too much of the water vapor volatile juniper berry oil with a tendency to rancidity gets into the distillate. This would in fact lead to a deterioration of flavor and durability (resinous taste) and significantly increase the cost of cleaning the distillation apparatus.

The fine-flavored juniper distillate thus obtained is mixed by dilution with further alcohol and water to the desired end product and may be varied, intensified and rounded off according to taste by adding a liquid **gin typage** (orange, lemon, lime peel or ginger root).

Further instructions:

The essential oils dissolved in the high-percentage juniper distillate are, on the one hand, desirable flavor carriers in finished spirits, on the other hand, in a too high concentration poor solubility at drinking

strength leads to persistent turbidities.

The literature speaks of terpene turbidity that can sometimes be bound and filtered only with magnesium oxide and diatomaceous earth and thus loses the aroma.

Due to their price and their unique composition, juniper berries are exceptionally demanding for the manual dexterity:

Only the optimization of the work steps distillation control, mixing and filtration ensure a sensory perfect end product with a satisfactory yield.

CAUTION! Inadequate cleaning of the distilling apparatus can lead to aroma carryover in further distillations!

Varieties (packaging 1kg each):

Classic-elegant (No. 0952)
Spicy-distinctive (No. 0951)

Storage:

Please store dry, cold and dark!

All information in this publication corresponds to our current experience and knowledge.

Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.