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Brennereitechnologie

Spirits from home-made distillates - recipe suggestions

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Technical information and instructions for use

Background:
"Surplus" flawless distillates, which are difficult to sell as fruit or grain brandies, are often enhanced by flavoring and appropriate declaration, which is conducive to their sale. It's not just about arousing curiosity through declaration and presentation, perhaps also evoking memories of spirits that you have encountered on vacation, fulfilling expectations of the artisanal processing of local raw materials, but above all about meeting the tastes of your customers.

Product ideas:
Below you will find some tried and tested recipe suggestions for mixed spirits based on home-made, flawless distillates or neutral alcohol, sweetened with invert sugar syrup, flavored with liquid fruit bases or natural aromas and possibly perfected with a little wine.

Why ("liqueur") ingredients and flavors?
These natural, industrially produced liquid semi-finished products made from fruit juice concentrate and flavour extracts, whose composition varies within certain limits even depending on the raw material, but whose flavour intensity is standardized, not only offer the security of constant availability and very good shelf life, especially when stored in a cool, dark place. As they have been freed from pectin and protein, they do not cause any clouding during processing. This is an essential prerequisite for being able to meet high demand promptly and in the usual quality.

The following **recipe recommendations are based on approximately 100 liters** of finished spirit. Please remember to check the actual alcohol content of the finished spirit before bottling and labeling.

„Gold“-Spirits

***Characterization*:** Coloured fruit spirits with around 35-40% alcohol by volume and 30-50g sugar per liter based on distillate from pome (e.g. pear, quince), stone (e.g. cherry, mirabelle plum, peach) or berry fruit (e.g. raspberries), which is flavoured with the corresponding or other fresh fruit to suit the taste.

Difficulties:
Freshly harvested fruit is only available temporarily; freezing, pasteurization and storage change the aroma and color. In addition, the traditional production of such spirits by soaking whole or chopped fruit in alcohol often causes persistent pectin and protein clouding, which makes further processing very difficult.

Way out:
The alternative is to mix the distillate at drinking strength with (liqueur) base for coloring and flavoring and with invert sugar syrup for the desired sweetness as follows:

Approximate mixing ratio:

- Per 100L distillate from a specific fruit (e.g. quince) with approx. 40% vol. added:
- approx. 2.5 - 5 liters of base from the same fruit (e.g. quince), and
- approx. 3 - 4 liters of invert sugar syrup 72.7% mas to taste.

Further recommendations:
Grape distillates, which are inherently low in aroma, can be refined very well with a raspberry base to create a "gold" spirit.
While pear distillates are perfectly compatible with Williams pear base, apple brandies and fruit brandies usually require prior flavor reduction with activated charcoal.
If necessary, the desired aroma of the finished spirit can be enhanced by adding a little aroma of the corresponding fruit.

The mixtures described below can be made safely and with consistent quality using fine spirits (potable alcohol, ethyl alcohol of agricultural origin).
After appropriate aroma weakening, self-produced but absolutely flawless distillates can also be used as an alternative alcohol ingredient.
Our product information **"Schliessmann activated carbon GF"** describes the process of dearomatization with subsequent redistillation of such fruit, grain and wine distillates. The sheet **"Liqueur preparation with base materials and flavors"** illustrates the calculation of the necessary amount of distillate available to replace the volume of pure alcohol from the recipe recommendation. Provided, of course, that the distillate does not contain more water than the amount of water specified in the recipe can be reduced.

Herbal liqueur of the house

Characterization: Deep brown herbal liqueur, refined with a little wine, beer or malt spice, approx. 32% alcohol by volume and 150g sugar per liter, elegant harmony of aroma between spicy-tart and fruity-elegant, suitable for pure enjoyment or as an ingredient for cocktails.

Approximate recipe recommendation:

- 33L Drinking alcohol, 96%vol
- 45L Water, softened
- 15,25L Invert sugar syrup, 72,7%mas
- 1,5L Basic material herbs, German (Art. 0806)
- 1,5L Basic material herbs, Italian (Art. 0808)
- 2L Red wine, beer or malt wort

Further recommendations:
The color can be intensified as desired with caramel (art. 0796) without changing the taste. If you wish, you can increase the viscosity with glycerine (art. 0904) and emphasize the fullness of the taste.

Aniseed spirit

Characterization: Colourless, bright spirit with approx. 40% alcohol by volume and 10g sugar per liter. Enjoy pure, on ice or as a long drink.

Approximate recipe recommendation:

- 38L Drinking alcohol, 96%vol
- 60L Water, softened
- 1L Invert sugar syrup, 72,7%mas
- 1,5L Aniseed" base material (Art. 0800)

Weitere Empfehlungen:
The recipe for **aniseed as a flambéable liqueur** with 40% alcohol by volume and approx. 370g (!) of sugar per liter can be found in our brochure **"Liqueur preparation from basic ingredients and flavors"**.

"Bitter" (bloodroot spirit)

Characterization: Red-brown spirit made from fine spirit or home-made distillate from fruit, grain or Jerusalem artichokes, 15-45% alcohol by volume, flavoured and coloured with a liquid extract of bloodroot (Art. 0956) and sweetened to taste with up to max. 100g sugar per liter.

Approximate recipe recommendation for a bitter with approx. 33% vol. and 30g sugar per liter:

- 95L own distillate or fine spirit, already reduced to 35% vol. alcohol
- 2,5 - 3L Bloodroot extract (Art. 0956)
- 3 - 3,5L Invert sugar syrup, 72,7%mas

This simple recipe illustrates the time and effort saved by using the ready-made extract compared to the time-consuming process of extracting dried bloodroot yourself.

Orange liqueur "Type C"

Characterization: Colourless, bright orange liqueur, approx. 40% alcohol by volume, flavoured with alcoholic extracts and distillate from citrus peel.

Approximate recipe recommendation:

- 40L Drinking alcohol with 96%vol
- 33 L Water, softened
- 25L Invert sugar syrup 72,7%mas
- 1,5-2L Orange liqueur flavor „C“ (Art. 0843)

Bloodroot-orange spirit or liqueur

Characterization: Bright orange-brown spirit with approx. 35% alcohol by volume and approx. 100g sugar per liter. This product is the result of mixing the two recipes described above. You decide on the intended designation via an imperceptible variation in the sugar content in terms of taste:
"spirit" if less than 100g sugar per liter; "liqueur" if at least 100g sugar per liter.

Approximate recipe recommendation:

- 68L bloodroot spirit, see at the top
- 33L Orange liquer Type „C“, see at the top

Liquer type "Gin"

Characterization: Colourless, clear liqueur with approx. 20% vol. and 200g sugar per liter based on home-made juniper berry distillate or fine sprit, which is flavoured with our basic gin distillate.

Approximate recipe recommendation:

- 25L Juniper berry distillate, 80%vol
  or
- 20L Drinking alcohol, 96%vol, flavored with 0,5-0,7L Gin-Grunddestillat (Art. 0831)
- 55L or 60L Water, softened
- 20L Invert sugar syrup, 72,7%mas