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# KEGLAND REFLUX CONDENSER

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## Packing List

1 C75 Reflux Condenser with thermometer, two brass orifices, thermometer, and chrome valve.

### Needed but not included:

Electric Boiler (Mash & Boil, Brewzilla, Grainfather, T500 Compatible)  
Distilling Lid with 47mm hole  
2 Garden Hoses  
2 Melnor® compatible female garden hose quick disconnects  
Alcometer Hydrometer  
Hydrometer Jar

## Assembly

See the attached assembly instructions and proceed. Note you will need to bend the soft copper distillate tube downwards. This model features garden hose quick disconnects, so you will need two female Melnor® compatible hose quick disconnects, and two garden hoses, one for the cooling water from a faucet, and the other to take away the warmed cooling water.

## Cleaning

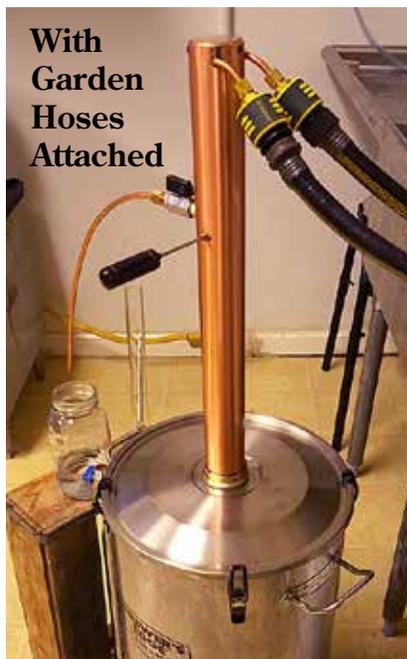
Before the first use, rinse the unit thoroughly with hot water by holding it upside down under a faucet. There is no need to rinse the chilling coils, as the distillate does not touch their insides.

## Preparing Your Mash

You will first need 5 gallons or so of fermented mash that contains enough alcohol to distill. This should have a gravity drop of at least 65 points, for example, a mash that starts at 1.070 and ends at 1.005, which will give you the potential of distilling three plus quarts of final liquor with an alcohol percentage of around 45%. You can ferment anything, from a simple sugar and yeast nutrient mix, to malt extract, all grain, or even grape juice. Once your mash has fermented down to a final gravity, it is time to distill.

## Preparing Your Equipment

First empty the fermented mash into your boiler, being careful not to transfer



With  
Garden  
Hoses  
Attached

any yeast sediment, which can produce an off flavor. Plug the unit in to a GFCI outlet, and clamp down your distilling lid/condenser assembly. Attach your cooling water hose to your faucet and the other end in the drain, insert the digital thermometer into the side thermometer, and position your collection container (ideally a large plastic bucket) under the copper output tube. Now put a hydrometer jar on its floor, with the tubing running into it (see below). Now put your hydrometer into the jar, and you have your alcoholic strength measuring device. Turn the valve off on the distillate output tube for now.



Measuring Alcohol Percentage

## Time To Distill

With the fermented mash in the sealed boiler, turn on the power and set to 210° F. (or full power which is the only setting on the T500 boiler). Alcohol will start boiling at 172° F., so watch your boiler digital display if you have one and turn on the digital thermometer when the mash reaches 174° F. It will take a while for vapors to start condensing in the condenser, but once you see your digital thermometer read 160° ,

## WARNING!

1. Distilling alcohol without a license is illegal in the USA.
2. Do not smoke or subject your run to open flame, as alcohol vapor is flammable.
3. Your cooling water needs to be below 72° F. and run at 1 gallon per minute or more. Flammable alcohol vapor will escape from the top of the unit if it is not adequately cooled with water.

turn on your cooling water so it flows at 1 gallon per minute or more. At around 170° on your digital thermometer, open the valve. Distillate will start to drip from the outlet. Collect this and discard the first half a cup (100ml) as this is **poisonous**.

Now your run begins. Let the distillate drip into the hydrometer jar until it fills, at which point it will be around 90% alcohol. The distillate will trickle (or drip) out over a 45 minute to an hour period, and the temperature as read by the digital thermometer will stay the same for a time (172° to 180° F) during your run. This is the run temperature, and when it starts rising much over 190° , your run is over, and you want to shut off the unit to avoid getting bitter off flavor spirits.

Note that your run could be spoiled by inadequate cooling of the head. Keep the cold water flowing through the head at all times, and the colder the cooling water, the better.

If, in the middle of your run, you start to smell alcohol vapor and the run decreases, you probably do not have a cold enough still head. Increase cooling to fix this. Note that it is easier to distill in the cooler months when your tap water is colder than in the hot summer.

## Finishing Up

Measure the alcohol percent of your collected distillate and dilute with clean water to desired strength, usually around 45% alcohol.

**William's Brewing**

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