



# Brandy Kit

## 5 Gallon Packing List:

- 1 Pouch Varietal Concentrate
- 1 Pack Y44 Wine Yeast
- 1 Pack Toasted Oak Sticks

1. To make this kit, first sanitize a 6 to 7 gallon fermenter and mark it at the 5 gallon level. Now pour the **Concentrate** into your 6 to 7 gallon fermenter. Add cold water to make 5 gallons and stir again.



2. Then rehydrate the yeast pack per the instructions on the pack, and mix the yeast into the 5 gallon mix with a sanitized spoon.

3. Seal the lid on your fermenter with an airlock, and leave an area with a temperature of 68° to 78° F. for 30 days. Fermentation will start in 1 to 3 days, as evidenced by a mild sulfur smell and foaming.

4. After 30 days, take a hydrometer reading to be sure the final gravity of 1.005 or less has been reached (usually below 1.002). Transfer the finished wash into your still, being careful to leave any yeast sediment behind in the fermenter.



5. With the wash in your still, seal the lid and attach your cooling water hoses and distillate tubing. Watching the thermometer on the head of your still, heat the wash until the still head thermometer reads 165° F, and then turn on your cooling water. Heat gradually at this point (if you have an adjustable wattage unit turn the wattage down to 1000 watts), because the slower the heat, the smoother the brandy. You should see the first drops of brandy at around 170° F. still head temperature. Discard the first 4 ounces (half a cup), as this is poisonous.



6. Now your run begins. Keep the still head cool with plenty of circulating cooling water, and collect the distillate until the still head temperature reaches 203° F. which should take about 45 minutes. When the still head reaches 203° F, the best part of the run is over, and the distillate will start to taste increasingly harsh.

7. Collect the distillate, and with a Alcometer or Proof & Tralle Hydrometer, take a proof reading which will be around 50% alcohol or more. Dilute with clean water to get a 40% reading (80 proof). Now prepare your 12 ounce bottles. Add two included toasted **Oak Sticks** to each bottle, and fill with brandy and cap. Let age in a dark area for 2 years or more for the most mature flavor, although it will be drinkable in 6 months.

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