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Natural home distillation has been a tradition for many hundreds of years in Sweden. Domestic distillation has been taxed at various times, allowed or forbidden since the sixteen hundreds. Currently home distillation is forbidden and the processes covered by this book are illegal in Sweden.

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A new generation of urban bootleggers is distilling whiskey at home, and cocktail enthusiasts have embraced the nuances of brown liquors. Written by the founders of Kings County Distillery, New York City's first distillery since Prohibition, this spirited illustrated book explores America's age-old love affair with whiskey. It begins with chapters on whiskey's history and culture from 1640 to today, when the DIY trend and the classic cocktail craze have conspired to make it the next big thing. For those thirsty for practical information, the book next provides a detailed, easy-to-follow guide to safe home distilling, complete with a list of supplies, step-by-step instructions, and helpful pictures, anecdotes, and tips. The final section focuses on the contemporary whiskey scene, featuring a list of microdistillers, cocktail and food recipes from the country's hottest mixologists and chefs, and an opinionated guide to building your own whiskey collection. Praise for The Kings County Distillery Guide to Urban Moonshining: "The moonshining world is notoriously full of orally-perpetuated misinformation and the legitimate whiskey industry is full of marketing lies and half-truths; Spoelman and Haskell have thankfully defied those traditions and released an educational book of honesty and transparency." —Serious Eats

This book is a backstage pass into the world of small-scale distilling of whiskies, gins, vodkas, brandies, and more. The reader, the ultimate spirits aficionado, will learn how water and grain are transformed into the full range exquisite, timeless liquors. There are few books available that explore the actual craft of distilling in such detail. Most of the other spirits books chronicle the historical side of the distilling world or focus on the flavors of various vintages. Our book will be the consummate insider's guide to distilling techniques. Bill Owens' original photography, the result of two cross-country road trips, offers comprehensive illustration of the microdistilling world.

Many people have experienced great success making their own beer or wine at home. In recent years a number of hobbyists have become interested in making distilled spirits. However, distilled spirits are more complicated to produce, and the process presents unique safety issues. In addition, alcohol distillation without a license is illegal in most countries, including the United States and Canada. From mashing and fermenting to building a small column still, Craft Distilling is a complete guide to creating high-quality whiskey, rum and more at home. Experienced brewer, distiller, and self-reliance expert Victoria Redhed Miller shares a wealth of invaluable information including: Quality Spirits 101: Step-by-step recipes and techniques Legal Liquor: An overview of the licensing process in the United States and Canada Raising the Bar: Advocacy for fair regulations for hobby distillers This unique resource will show you everything you need to know to get started crafting top-quality spirits on a small scale – and do it legally. Sure to appeal to hobbyists, homesteaders, self-sufficiency enthusiasts, and anyone who cares about fine food and drink, Craft Distilling is the ideal offering for independent spirits. Victoria Redhed Miller is a writer, photographer and homesteader who lives on a forty-acre off-grid farm in northwest Washington State with her husband David. She strives to enhance her family's self-reliance through solar energy, gardening, food preservation, raising heritage poultry, blacksmithing, and other traditional skills Victoria is the author of Pure Poultry: Living Well with Heritage Chickens, Turkeys and Ducks.

The Home Distiller's Workbook tackles the often misunderstood and misrepresented world of moonshine and distillation and reduces them to such simple concepts that even a first time "Shiner" can understand. The HDW will introduce you to the three basic steps in making your own artesian crafted spirits; brewing, distilling and ageing. We will be tackling these steps one by one in a way that will have you saying "I just can't believe it was that easy." And the truth is that it's even easier than that. If you can follow a recipe to make a cake then with the help of the HDW you could be making anything from Moonshine to Vodka on your kitchen stove!

Home distillation isn't for everyone. It's for you! While some homebrewers are happy enough with beer or wine, others want to take it a step further, by distilling those grain and fruit mashes and concentrating their alcohol into true spirits worthy of any bar. Let me invite you into the fantastic world of the craft alcohol. I'll bring you through any "what," "why," "where" and "how" Let's plunge into a wondrous world beyond the ordinary. This is the world of the craft alcohol. You will go through all what, "why," "where" and "how."

This comprehensive, technical guide offers the curious home distiller pretty much everything there is to know about distilling fruit brandies. Raw materials, fermentation, mashing, alcohol determination, clarifying and filtering, and storage are all presented in great detail through text, diagrams, and photos. Each and every aspect of distilling is presented, including timing, yields, detecting distillation errors, and more. This guide also offers a thorough introduction to the proper usage of necessary equipment ranging from measuring devices and vessels to simple stills and stills with enhancement systems, or columns. And for the enterprising distiller there is also an introduction to the process of grain distillation. Here is a great resource for adventurous artisans, home brewers, and vintners.

A comprehensive home-distilling book that specifically addresses the small-scale production of whiskey. Every aspect of how fresh grain is transformed into whiskey is detailed, with easy and inexpensive methods of fabricating the equipment and precise operating instructions. Everything has been ingeniously developed for home and hobby operations, as well as micro-distilleries. All the equipment and the processes were modeled after commercial distilling systems. Original.

Create your own signature blends at home with the fully updated and newly expanded edition of The Home Distilling and Infusing Handbook, featuring dozens of creative infusion recipes! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No fancy degree or equipment required! Also, learn how to make your very own whiskey blends. Includes fifty unique recipes from some of today's leading mixologists, including: Smoked Bacon Bourbon, October Apple Liqueur, Horseradish Vodka, Silver Kiwi Strawberry Tequila, Cucumber Gin, Cherry Whiskey, and Blueberry Bourbon. Cheers, and bottoms up!