

LIQUOR ~~QUICK~~TM

ALCOBASE EXTREME 23% INSTRUCTIONS

IMPORTANT: This is **NOT** a 48-Hour turbo yeast. This kit will take 8-10 days to ferment and clear properly. This kit is **NOT** stackable; it is optimized for 25 L. No more than 25L should be produced at a time, as it will grossly overheat. Do **NOT** airlock the fermenter. To produce 23% alcohol-by-volume (ABV), this kit requires corn sugar (dextrose), available at most homebrew supply stores, bulk food stores and health food stores.

The new Alcobase Extreme 23% turbo yeast is based on a new 2006 fermentation technology using activated carbons and bentonites. Together with a new distiller's yeast strain and a different blend of trace minerals & vitamins, we are now able to increase the alcohol yield from a previous high of 20% ABV in 2004 using cane sugar (sucrose) to 23% ABV using corn sugar (dextrose).

This will enable home alcohol producers to make higher alcohol liqueurs and spirits without distillation, and enable home distillers to increase their distillation proofs using less energy.

Instructions to make 25 L (6.5 USG) of 23% ABV:

1. Pour 18 L (4.7 gallons) of warm water (40°C/104°F) into your fermenter. Gently dissolve 10.5 kg (23 lbs) of corn sugar (dextrose) into the fermenter. Mix well until sugar is completely dissolved. Top up the fermenter to the 25L mark with cool water.
2. Add the contents of the turbo yeast and liquid carbon packages and stir for one minute. NOTE: Shake the carbon sachet well before opening to eliminate possible clumping. Loosely cover the fermenter.
3. After 3 hours gently stir in the anti-foam agent. This will prevent excess foaming when fermentation begins. Leave to ferment at room temperature between 18-24°C (65-75°F) for 7-8 days until fermentation ceases. NOTE: If ambient room temperature is above 24°C (75°F) the fermentation may prematurely cease. Complete fermentation times are temperature dependent.
4. After fermentation is complete, move to a cooler location 15-20°C (59-68°F) and clear with the enclosed Super-Kleer K.C.TM finings before flavoring or distilling.