



# BREWERS CHOICE

# Aussie White

# Rum

**Volume:** Makes 1.0L

**You will need:**

- 970mL neutral spirit\* @ 40% abv.
- 20ml **TS White Rum** Essence
- 15ml **My Choice Baccarat 5 White Rum** Essence
- 2ml **TS Cedar Oak** Essence



**How to:**

1. Mix together the 40% neutral spirit, TS White Rum, My Choice Bacarat and TS Cedar Oak essences.
2. Leave for 1 week to mature.

\*Alternatively, you can use vodka.

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## BREWERS CHOICE

# Caribbean White Rum

**Volume:** Makes 2.0L

**You will need:**

- 1.95L neutral spirit\* @ 40% abv.
- 1 sachet (28g) of **SS Classic White Rum** Essence
- 20ml **Prestige Baccara White Rum** Essence
- 8ml **Glycerine**



**How to:**

1. Mix together the 40% neutral spirit, Glycerine, SS Classic White Rum and Bacarra White Rum essences.
2. Leave for 1 week to mature.

\*Alternatively, you can use vodka.

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## BREWERS CHOICE

# Smoothest Scotch Blended Whisky

**Volume:** Makes 1.125L

### You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 1 Sachet (20g) of **SS Classic Whiskey** Essence
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 4ml **My Choice French Oak Essence** and 100ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and SS Classic Whiskey Essence.
2. Add 100mls of the French Oaked Spirit\*\*, OR 4ml of French Oak Essence and 100ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Finest Scotch Blended Whisky

**Volume:** Makes 1.125L

### You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 1 Sachet (29g) of **SS Classic Finest Reserve Scotch Whiskey** Essence
- 50gm **My Choice American Oak** chips (To make American Oaked Spirit\*\*) OR 4ml **My Choice American Oak Essence** and 100ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and SS Classic Finest Reserve Scotch Whiskey Essence.
2. Add 100mls of the American Oaked Spirit\*\*, OR 4ml of American Oak Essence and 100ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make American Oaked Spirit, soak 50gm My Choice American Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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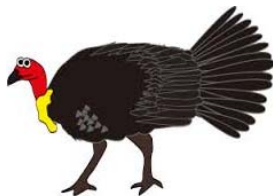
## BREWERS CHOICE

# Bush Turkey

**Volume:** Makes 750ml

### You will need:

- 700ml neutral spirit\* @ 50% abv.
- 17ml **My Choice Bush Turkey** Essence
- 12ml **Glycerine**
- 50gm **My Choice American Oak** chips (To make American Oaked Spirit\*\*) OR 3ml **My Choice American Oak Essence** and 25ml neutral spirit
- *Additional 1L neutral spirit required to make American Oaked Spirit*



### How to:

1. Mix together the 50% neutral spirit, Bush Turkey Essence and Glycerine.
2. Add 25mls of the American Oaked Spirit\*\*, OR 3ml of American Oak Essence and 25ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make American Oaked Spirit, soak 50gm American Oak chips in 1L of 50% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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# BREWERS CHOICE

# A Truly Wild

# Turkey

**Volume:** Makes 2.25L

## You will need:

- 2.05L neutral spirit\* @ 40% abv.
- 1 sachet (32g) of **SS Classic American Bourbon** Essence
- 25ml **SS Top Shelf Kentucky Bourbon** Essence
- 50gm **SS Gobblers Oak** chips (To make Gobblers Oaked Spirit\*\*) OR 10ml **My Choice American Oak Essence** and 200ml neutral spirit
- *Additional 1L neutral spirit required to make Gobblers Oaked Spirit*



## How to:

1. Mix together the 40% neutral spirit, American Bourbon and Kentucky Bourbon essences.
2. Add 200mls of the Gobbler Oaked Spirit\*\*, OR 10ml of American Oak Essence and 200ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make Gobbler Oaked Spirit, soak 50 gm SS Gobbler chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# English Dry Gin

**Volume:** Makes 2.0L

**You will need:**

- 1.9L neutral spirit\* @ 40% abv.
- 1 sachet (29g) of **SS Classic Gin** Essence\*\*
- 18ml **My Choice Oxford Gin** Essence
- 100ml Water



**How to:**

1. Mix together the 40% neutral spirit, Classic Gin and My Choice Oxford Gin essences.
2. Add 100ml water.
3. Leave for 1 week to mature.

\* For the best final product, Gin requires the cleanest neutral spirit possible. Alternatively, you can use vodka.

\*\* If you like a very dry gin, replace the SS Classic Gin sachet with 25ml TS Dry Gin Essence.

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**BREWERS CHOICE**

# Indian Sapphire Gin

**Volume:** Makes 2.0L

**You will need:**

- 2.0L neutral spirit\* @ 40% abv.
- 1 sachet (9g) of **SS Classic Blue Jewel** Essence\*\*
- 20ml **Prestige Black Bull** Essence
- 6ml **Glycerine**



**How to:**

1. Mix together the 40% neutral spirit, Glycerine, Blue Jewel Gin and Black Bull essences.
2. Leave for 1 week to mature.

\* For the best final product, Gin requires the cleanest neutral spirit possible. Alternatively, you can use vodka.

\*\* For a smooth sapphire-style gin with less citrus notes, replace the SS Blue Jewel sachet with SS Classic Gin sachet.

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## BREWERS CHOICE

# A Top French Brandy

**Volume:** Makes 750ml

### You will need:

- 650ml neutral spirit\* @ 40% abv.
- 20ml **Prestige Carte Noir** Essence
- 50gm **My Choice French Complex Oak** chips (To make French Complex Oaked Spirit\*\*) OR 3ml **My Choice French Oak Essence** and 100ml neutral spirit
- *Additional 1L neutral spirit required to make French Complex Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and Carte Noir Essence.
2. Add 100mls of the French Complex Oaked Spirit\*\*, OR 3ml of French Oak Essence and 25ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make French Complex Oaked Spirit, soak 50gm My Choice French Complex Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# A Classic Brandy

**Volume:** Makes 1.125L

### You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 1 Sachet (29g) of **SS Classic Brandy** Essence
- 50gm **My Choice Toasted French Oak** chips (To make Toasted French Oaked Spirit\*\*) OR 4ml **My Choice French Oak Essence** and 100ml neutral spirit
- *Additional 1L neutral spirit required to make Toasted French Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and Brandy Essence.
2. Add 100mls of the Toasted French Oaked Spirit\*\*, OR 4ml of French Oak Essence and 100ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make Toasted French Oaked Spirit, soak 50gm My Choice Toasted French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Glengoyne Style Un-peated Single Malt

**Volume:** Makes 1.125L

### You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 1 Sachet (20g) of **SS Classic Highland Malt Whisky** Essence
- 50gm **My Choice French Complex Oak** chips (To make French Complex Oaked Spirit\*\*) OR 3ml **My Choice French Oak Essence** and 75ml neutral spirit
- *Additional 1L neutral spirit required to make French Complex Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and SS Highland Malt Whisky Essence.
2. Add 75mls of the French Complex Oaked Spirit\*\*, OR 3ml of French Oak Essence and 75ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Complex Oaked Spirit, soak 50gm My Choice French Complex Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Lowland Whisky Smoothest Single Malt

**Volume:** Makes 1.125L

**PROFILE KIT  
RECIPE**



**You will need:**

- 1.05L neutral spirit\* @ 40% abv.
- 8.4ml **TS Whiskey Profile C**, 2.7ml **TS Sweet Vanillin**, 3.2ml **TS Peat Smoke**, 5.6ml **TS Fruity Esters Essence**
- 18ml **Glycerine**
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 1ml **TS Distillers Caramel** and 75ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

**How to:**

1. Mix the 40% neutral spirit, Glycerine and Essences.
2. Add 75mls of the French Oaked Spirit\*\*, OR 1ml TS Distillers Caramel and 75ml additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Calypso Gold Smooth Gold Rum

**Volume:** Makes 1.125L

### You will need:

- 1.1L neutral spirit\* @ 40% abv.
- 1 Sachet (17g) of **SS Classic Calypso Rum** Essence
- 5ml **Glycerine**
- 50gm **My Choice American Oak** chips (To make American Oaked Spirit\*\*) OR 3ml **My Choice American Oak Essence** and 50ml neutral spirit
- *Additional 1L neutral spirit required to make American Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit, Calypso Rum Essence and Glycerine.
2. Add 50mls of the American Oaked Spirit\*\*, OR 3ml of American Oak Essence and 50ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make American Oaked Spirit, soak 50gm My Choice American Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Dark Jamaican Molasses Rum

**Volume:** Makes 1.125L

### You will need:

- 1.1L neutral spirit\* @ 40% abv.
- 1 Sachet (42g) of **SS Classic Jamaican Dark Rum** Essence
- 50gm **SU Plantation Rum** chips (To make Plantation Rum Oaked Spirit\*\*) OR 3ml **My Choice American Oak Essence** and 50ml neutral spirit
- *Additional 1L neutral spirit required to make Plantation Rum Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and Jamaican Dark Rum Essence.
2. Add 50mls of the Plantation Rum Oaked Spirit\*\*, OR 3ml of American Oak Essence and 50ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make Plantation Rum Oaked Spirit, soak 50gm SU Plantation Rum chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve dark brown colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# James' Favourite Irish Whiskey

**Volume:** Makes 1.125L

### You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 25ml **TS Irish Whiskey** Essence
- 10ml **Glycerine**
- 50gm **My Choice American Oak** chips (To make American Oaked Spirit\*\*) OR 4ml **My Choice American Oak Essence** and 75ml neutral spirit
- *Additional 1L neutral spirit required to make American Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit, Glycerine and TS Irish Whiskey Essence.
2. Add 100mls of the American Oaked Spirit\*\*, OR 4ml of French Oak Essence and 75ml of additional neutral spirit.
3. Leave for 1 week to mature.

\*Alternatively, use vodka.

\*\* To make a American Oaked Spirit, soak 50gm My Choice American Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Jamesons Style

**Volume:** Makes 1.125L

### PROFILE KIT RECIPE



#### You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 6.6ml **TS Whiskey Profile C**, 1.1ml **TS Whiskey Profile A** Essence
- 18ml **Glycerine**
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 1.2ml **TS Oak Cask**, 1.5ml **TS Distillers Caramel** and 75ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

#### How to:

1. Mix the 40% neutral spirit, Glycerine and Essences.
2. Add 75mls of the French Oaked Spirit\*\*, OR 1.2ml TS Oak Cask, 1.5ml TS Distillers Caramel and 75ml neutral spirit
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Keep Walkin' Johnny Red Style

**Volume:** Makes 1.125L

### You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 25ml **My Choice Walkin' Red** Essence
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 3ml **My Choice French Oak Essence** and 100ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit and My Choice Walkin' Red Essence.
2. Add 100mls of the French Oaked Spirit\*\*, OR 3ml of French Oak Essence and 100ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Johnny's Red Label

**Volume:** Makes 1.125L

### PROFILE KIT RECIPE



#### You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 20ml **TS Whiskey Profile B**, 0.4ml **TS Peat Smoke**, 1.3ml **TS Cereal Notes** Essence
- 6.8ml **Glycerine**
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 2.4ml **TS Oak Cask**, 1.0ml **TS Distillers Caramel** and 100ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

#### How to:

1. Mix the 40% neutral spirit, Glycerine and Essences.
2. Add 100mls of the French Oaked Spirit\*\*, OR 2.4ml TS Oak Cask, 1.0ml TS Distillers Caramel and 100ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Qld Gold Rum Smooth Style

**Volume:** Makes 1.125L

### You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 1 Sachet (18g) of **SS Classic Queensland Gold Rum** Essence
- 8ml **Glycerine**
- 50gm **My Choice American Oak** chips (To make American Oaked Spirit\*\*) OR 3ml **My Choice American Oak Essence** and 50ml neutral spirit
- *Additional 1L neutral spirit required to make American Oaked Spirit*

### How to:

1. Mix together the 40% neutral spirit, Queensland Gold Rum Essence and Glycerine.
2. Add 50mls of the American Oaked Spirit\*\*, OR 3ml of American Oak Essence and 50ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make American Oaked Spirit, soak 50gm My Choice American Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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# BREWERS CHOICE

# Old Red Rum Smooth Style

**Volume:** Makes 1.125L

## You will need:

- 1.05L neutral spirit\* @ 40% abv.
- 25ml **My Choice Drop Bear** Essence
- 10ml **Sunshine Gold** Essence
- 10ml **Glycerine**
- 50gm **My Choice Toasted French Oak** chips (To make Toasted French Oaked Spirit\*\*) OR 3ml **My Choice French Oak Essence** and 60ml neutral spirit
- *Additional 1L neutral spirit required to make Plantation Rum Oaked Spirit*

## How to:

1. Mix together the 40% neutral spirit, Glycerine and Essences.
2. Add 60mls of the Toasted French Oaked Spirit\*\*, OR 3ml of French Oak Essence and 60ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make Toasted French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Speyside Style Single Malt Whisky

**Volume:** Makes 1.125L

### You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 1 Sachet (51g) of **SS Classic Single Malt Whiskey** Essence
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 5ml **My Choice French Oak Essence** and 125ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*



### How to:

1. Mix together the 40% neutral spirit and SS Single Malt Whiskey Essence.
2. Add 125mls of the French Oaked Spirit\*\*, OR 5ml of French Oak Essence and 125ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Glenfiddich Whisky

**Volume:** Makes 1.125L

### PROFILE KIT RECIPE



#### You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 9.1ml **TS Whiskey Profile C**, 2.9ml **TS Whiskey Profile B**, 3.9ml **TS Peat Smoke** Essence
- 13.5ml **Glycerine**
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 2.1ml **TS Oak Cask**, 1.9ml **TS Distillers Caramel** and 125ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

#### How to:

1. Mix the 40% neutral spirit, Glycerine and Essences.
2. Add 125mls of the French Oaked Spirit\*\*, OR 2.1ml TS Oak Cask, 1.9ml TS Distillers Caramel and 125ml additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Tulla's Whiskey

## Irish-style Whiskey

**Volume:** Makes 1.125L

### You will need:

- 1.05L neutral spirit\* @ 45% abv.
- 1 Sachet (18g) of **SS Classic Irish Whiskey** Essence
- 10ml **Glycerine**
- 50gm **My Choice French Complex Oak** chips (To make French Complex Oaked Spirit\*\*) OR 4ml **My Choice French Oak Essence** and 75ml neutral spirit
- *Additional 1L neutral spirit required to make French Complex Oaked Spirit*

### How to:

1. Mix together the 45% neutral spirit, Glycerine and SS Classic Irish Whiskey Essence.
2. Add 75mls of the French Complex Oaked Spirit\*\*, OR 4ml of French Oak Essence and 75ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* For a true Irish whiskey, try 45% abv neutral spirit. Alternatively, use vodka.

\*\* To make a French Complex Oaked Spirit, soak 50gm My Choice French Complex Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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## BREWERS CHOICE

# Dew-Style Whiskey

**Volume:** Makes 1.125L

### PROFILE KIT RECIPE



#### You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 6.6ml **TS Whiskey Profile C**, 1.1ml **TS Whiskey Profile A**, 1.4ml **TS Cedar Oak** Essence
- 22.5ml **Glycerine**
- 50gm **My Choice French Oak** chips (To make French Oaked Spirit\*\*) OR 1.2ml **TS Oak Cask**, 1.5ml **TS Distillers Caramel** and 75ml neutral spirit
- *Additional 1L neutral spirit required to make French Oaked Spirit*

#### How to:

1. Mix the 40% neutral spirit, Glycerine and Essences.
2. Add 75mls of the French Oaked Spirit\*\*, OR 1.2ml TS Oak Cask, 1.5ml TS Distillers Caramel and 75ml neutral spirit
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a French Oaked Spirit, soak 50gm My Choice French Oak chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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# BREWERS CHOICE

# White Jim

# Kentucky Bourbon

**Volume:** Makes 1.125L

## You will need:

- 1.0L neutral spirit\* @ 40% abv.
- 25ml **My Choice Billy Bob Bourbon** Essence
- 10ml **My Choice Arctic Ice Vodka** Essence
- 50gm **SS Kentucky Bourbon** chips (To make Kentucky Oaked Spirit\*\*) OR 4ml **My Choice American Oak Essence** and 120ml neutral spirit
- *Additional 1L neutral spirit required to make Kentucky Oaked Spirit*

## How to:

1. Mix together the 40% neutral spirit, Billy Bob and Arctic Ice Essences.
2. Add 125mls of the Kentucky Oaked Spirit\*\*, OR 4ml of American Oak Essence and 120ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* Alternatively, use vodka.

\*\* To make a Kentucky Oaked Spirit, soak 50gm SS Kentucky Bourbon chips in 1L of 40% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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# BREWERS CHOICE

# Black Jim

# Kentucky Bourbon

**Volume:** Makes 1.125L

## You will need:

- 925mL neutral spirit\* @ 50% abv.
- 1 sachet (32g) of **SS Classic American Bourbon** Essence
- 100gm **SS Bourbon Staves** (To make Bourbon Stave Spirit\*\*) OR 10ml **My Choice American Oak Essence** and 200ml neutral spirit
- *Additional 1L neutral spirit required to make Bourbon Stave Spirit*

## How to:

1. Mix the 50% neutral spirit and American Bourbon Essence.
2. Add 200mls of the Bourbon Stave Spirit\*\*, OR 10ml of American Oak Essence and 200ml of additional neutral spirit.
3. Leave for 1 week to mature.

\* For an accurate Black Label clone, use 50% abv spirit. Alternatively, use vodka.

\*\* To make a Bourbon Stave Spirit, soak 100gm SS Bourbon Staves in 1L of 50% neutral spirit for approx. 14 Days, until you achieve a strong tea colour. See How to Use Oak in Spirits flyer for more details.

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