



Pure Distilling Gin Basket



Gins have experienced a surge in popularity, we will outline a simple gin making process here. For an easier gin-making experience, combine your Gin Basket with the Pure Distilling Gin Botanical kits! We've crafted five unique flavours to help you produce gin that matches what you buy on the shelf.

Using the Reflux Gin Basket means the stainless mesh needs to be removed from inside the condenser, use a metal coat hanger with a hook bent into the end to get all 5 pieces out. This mesh will need to be replaced using a defined pressure for each piece of mesh, these instructions are available to download on our website on the Products page under Condenser Mesh Replacement Kit.

Additional helpful resources are available at:

www.puredistilling.com.au

Using the Gin Basket

Fill the basket with your choice of botanicals, do not overfill as the botanicals will swell when exposed to the steam, screw on the lid and insert the gin basket into the reflux tower with the hook parallel to the thermowell. Once the hook is past the thermowell, turn the basket 90 degrees and lower the hook onto the thermowell. Ready to go!



Gin Making Process

Gin uses pure ethanol to extract flavour compounds from a range of botanicals, if you have a Pure Distilling Reflux Condenser, or a similar unit you can produce the ethanol from a sugar and yeast wash at 93% ABV, this is then cut down to below 55% ABV and filtered through activated carbon, this removes the Volatile Organic Compounds that contribute flavours and smells to this spirit, we want as pure and clean a spirit as we can achieve.

Once we have our ethanol base, we can incorporate a variety of methods to extract flavours from our gin botanicals:

- Soak the botanicals in our clean spirit, this will extract a lot of flavour but will also impart a colour to the gin, this is a perfectly acceptable gin if you don't need a crystal-clear gin.
- Using this Gin Basket full of botanicals to hang from the thermowell of the pot head, we can steam a mixture of botanicals to extract additional flavours and tastes.
- We use the liquid that had the botanicals soaking in it (remove as much of the botanical roughage as you can as some of these herbs produce a bitterness when boiled), add water to the MAX line of the boiler and allow the ethanol to carry flavour from the steeped wash material, which is freshened up with the botanicals in the Gin Basket.
- There is no need to collect foreshots as we have used clean, already filtered spirit produced with the reflux condenser.
- You will notice that the gin is very strong at the start of collection and this flavour fades as you collect as the botanicals in the basket are exhausted.