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### 3 weeks after start

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5. Check that fermentation is over. Hydrometer should read between 978 and 990, same value for several days. The brew should also not taste sweet anymore. If in any doubt - wait a few more days and check again.

Syphon off maximum liquid, discarding only the very bulk of sediment.

6. Add sachets 2 (*Stabiliser*) and 2b (*Charcoal* - massage this sachet first to dissolve lumps), stir well. During the next 24 hours, stir up the sediment thoroughly at least 3 times. Now leave to stand for 2 days.

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### Leave for 2 days, then...

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7. Syphon off maximum liquid again, then add sachet 3 (*Finings A*) by stirring in gently. Leave for 1 hour before gently adding sachet 4 (*Finings B*). Stir gently for only 10 seconds. Leave for 3 days.

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### Leave for 3 days, then...

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8. After 3 days, syphon off maximum liquid again and leave for 7 days to fall completely bright.

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### Finally, leave for 7 days and then...

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9. Syphon off a last time, but this time take great care not to take any of the sediment from the bottom of the bucket.
- Your Vinland Vodka Kit is now ready to use! Mix it with the flavouring of your choice to make spirits or liqueurs or use it to fortify your wine etc. There are endless possibilities.
- Try the Vinland spirit flavourings for super quality Vodka, Rum, Gin or Whisky. Each flavouring sachet will transform one bottle (750 ml) of Vodka into the spirit of your choice.

Available from [www.Home-Brew-Online.com](http://www.Home-Brew-Online.com)

# VINLAND VODKA Type KIT 30 Bottles 21%



## INSTRUCTIONS

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## Day 1 - Start

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1. Clean and sterilise your fermenter thoroughly. Add 8-10 litres of hot water from tap, max 70 C (160 F). Then add all sugar (see table below) and stir well until completely dissolved. NOTE: if you have a high room temperature (see previous page), remember to use 0,5 kgs less than below.

Fermenter size	Sugar addition
25 litres	8,5 kgs
23 litres=5 gallons	7,8 kgs
20 litres	6,8 kgs

Fill up with cold water to final volume according to above (not less). Stir well and check liquid temperature.

IMPORTANT: it must be below 30 C (86 F) before you continue with instruction 2.

2. Mix sachet no 1a (*Vodka Yeast*) with 250 ml (1/2 pint) of lukewarm water, max 40 C (104 F) in a pint jug or similar. Leave for 15 minutes, then add to your fermenter.
3. Add sachet no 1b (*High Alcohol Nutrient*) and stir well. Leave to ferment at 14-18 C (57-64 F). Notice that any higher temperature here will result in a sweeter brew with less alcohol.

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## Day 4

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4. Move brew to normal room temperature, 17-22 C (63-72 F). If you used less sugar at the start you may ferment at up to 24 C (75 F). NOTE! Too high temperature or too large variations may cause your Vodka Kit to end up too sweet and/or result in clearing problems.

## CONGRATULATIONS!

You have chosen a unique product with a quality not previously available for home brewers. The VINLAND Vodka Kit will produce up to 30 bottles of your own half strength Vodka and other spirits with a minimum of effort. Just add sugar and water and follow our simple instructions!

## MINIMUM EQUIPMENT

A wide neck *fermenter* or similar that can comfortably hold 20-30 litres. Use *airlock* if possible. A *siphon* for racking off and a good *thermometer*.

## OPTIONAL EQUIPMENT

Use a good *cleaner/steriliser* to wash out all equipment before use. A *long spoon* is useful when stirring and an *extra bucket* will save you a lot of time and effort when racking off. Use a *hydrometer* to check when fermentation is over.

## ABOUT TEMPERATURE - READ THIS FIRST

This kit will work best with a "cold" start about 16 C (61 F) for the first days, then a reasonably constant temperature around 20 C (68 F). Temperature MUST be below 22 C (72 F) at all times or your Vodka Kit will probably end up too sweet.

If you have a problem with this (or if you have large temperature variations), reduce sugar addition (see table on next page) by 0,5 kgs.

This will allow fermentation up to 24 C (75 F) BUT NO MORE. It will make fermentation about 1 week faster and you will get about 1% less alcohol. A "cold" start is still recommended.

## IMPORTANT - CHECK YOUR FERMENTER

Use a litre (or pint) jug to fill up your fermenter to final volume (see table on next page) and mark the top level. If your fermenter is pre-marked, don't trust it - even a small error of 1-2 litres can make your Vodka Kit end up too sweet.