

STILL SPIRITS

TRUSTED SINCE 1989

WHISKEY  
FLAVOURING



Serving suggestion

## CRAFT KIT RECIPE BOOK

CONTAINS 12 FLAVOURINGS AND 2 ADJUNCTS TO  
DESIGN & BUILD WHISKEY STYLE FLAVOURED  
BEVERAGES YOUR WAY

CONTAINS  
11 RECIPES

DESIGN & BUILD  
YOUR WAY

## History of Alcohol

The history behind the world's alcoholic beverages is an interesting subject.

Throughout the millennia, almost without exception, every culture discovered the magic of fermenting; producing alcohol.

Wine came first around 7000 B.C.E, followed by Beer at 3500 B.C.E, then all kinds of spirits during the centuries that followed 1100 C.E after the first distilling of alcohol. Each region brought a unique twist based on local ingredients and traditions, all of which passed on to the generations that followed and then slowly to other cultures around the world.

## Whiskey Flavouring Craft Kit

Still Spirits products allow you to easily make quality alcohol at low cost and turn it into delicious, full-flavoured, alcoholic beverages that evoke the taste of far more expensive spirits & liqueurs. When it comes to Whiskey, oak, vanillin, peat, carob, cedar and fruity esters, to name a few, make up the notes of your favourite tippie.

The kit, along with this recipe booklet provides you with everything you need to formulate your own favourite evoked tastes, or experiment to create a genuinely unique taste sensation!

**This kit contains 12 different  
Whiskey flavouring profiles and 2 adjuncts  
to design & build Whiskey style flavoured  
beverages your way.**

## **FLAVOURINGS**

There are 4 base flavourings that are the foundation for all recipes, Whiskey Flavouring Profile A, B, C and D. All 4 flavourings have their own unique aromas and notes.

### **Oak Cask**

A distinctive rounded oak cask flavouring which is a main component in most whiskies.

### **Sweet Vanillin**

As the name suggests, this imparts a sweet vanilla flavouring often found in whiskey that has been barrel aged.

### **Peat Smoke**

A strong almost pungent peat smoke flavouring that is a very prominent note in Scottish Whiskies.

### **Astringent Notes**

A sharp bitter astringent flavouring that helps add some bite.

## **Fruity Esters**

Fruity esters are prominent on the nose more than anywhere else. They add a great deal to the whiskey bouquet.

## **Cereal Notes**

Often described as grainy, these flavouring notes are a part of any grain spirit. This flavouring allows additional cereal notes to be added to taste.

## **Carob Notes**

A chocolate grain flavouring that results from the use of some mildly roasted grains and can also be contributed by some varieties of yeast during the early stages of fermentation.

## **Cedar Oak**

This imparts a distinctive drier oak flavouring than the oak cask flavouring and is often found in Irish style whiskey.

## **ADJUNCTS**

### **Distiller's Caramel**

This is a stable caramel colour suitable for distilled spirit as it has a negative colloidal charge and imparts a warm golden hue to the spirit.

### **Glycerine**

There are two bottles supplied in this pack as this is used in every recipe and contributes smoothness and mouthfeel. It is naturally occurring in almost all whiskies.

**This kit includes a syringe and pipette to make putting your flavourings together simple.**

The additions are in millilitres. Two measures are enclosed.

One is a 10 ml syringe with extension tube and the other is a 3 ml disposable pipette.

**Syringe: Use for measurements over 3 ml.**

Using the syringe: When the syringe is fitted with the extension tube there will be a small quantity of air drawn in before the liquid is dispensed. It is best to remove this air so that measurements are not distorted. Do this by drawing in extra liquid then inverting the syringe and drawing air in until the extension tube is empty. Expel the air then expel the excess liquid. Dispense the required dose then empty the syringe of excess liquid by pumping the syringe several times until it is empty.

*Rinse the syringe with water between different flavouring notes.*

**Pipette: For any measurement under 3 ml.**

Using the pipette: Insert thin end into the bottle. Squeeze bulb and release. Liquid will be drawn up into the pipette.

Adjust the quantity by increasing or decreasing the pressure on the bulb.

*Rinse with water between products to avoid contamination.*



### Southern Whiskey Flavouring

This style of whiskey flavouring highlights notes of lighter floral tones, and offers flavours of grass, honeysuckle, cream, ginger, toffee, toast and cinnamon.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "C"	5.6	7.5	8.4
Sweet Vanillin	1.8	2.4	2.7
Peat Smoke	2.1	2.8	3.2
Fruity Esters	3.8	5.0	5.6
Distiller's Caramel	0.7	0.9	1.0
Glycerine	12.0	16.0	18.0

### Northern Whiskey Flavouring

This style of whiskey flavouring marries fruitcake and oak while flirting with smoke and heather.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "B"	5.6	7.5	8.4
Sweet Vanillin	2.3	3.0	3.4
Peat Smoke	9.5	12.6	14.2
Astringent Notes	3.0	4.0	4.5
Distiller's Caramel	0.7	0.9	1.0
Glycerine	9.0	12.0	13.5

### Shamrock Whiskey Flavouring

A smooth flavouring which is less smoky and harsh on the tongue than similar varieties.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "A"	5.6	7.5	8.4
Oak Cask	3.8	5.0	5.6
Sweet Vanillin	3.3	4.4	5.0
Distiller's Caramel	0.7	0.9	1.0
Glycerine	15.0	20.0	22.5

### Southern American Whiskey Flavouring

A style which is very often characterised by its big vanilla, oak and caramel notes as well as the flavourings that come through from the barrel ageing.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "B"	5.6	7.5	8.4
Oak Cask	2.3	3.0	3.4
Sweet Vanillin	4.5	6.0	6.8
Astringent Notes	1.5	2.0	2.3
Whiskey Flavouring Profile "D"	3.8	5.0	5.6
Distiller's Caramel	0.9	1.2	1.3
Glycerine	15.0	20.0	22.5



### Fruity & Mellow

A whiskey style flavoured drink that is typically golden in colour, fresh and fruity with a hint of pear. With sweet, fruity notes it develops into butterscotch, cream, malt and subtle oak flavourings. Finishes long, smooth and mellow.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "C"	6.1	8.1	9.1
Whiskey Flavouring Profile "B"	1.9	2.5	2.9
Oak Cask	1.4	1.8	2.1
Peat Smoke	2.6	3.5	3.9
Distiller's Caramel	1.2	1.7	1.9
Glycerine	9.0	12.0	13.5

### Spicy Lemon & Malt

A whiskey style flavoured drink that has spicy lemony and malty notes with charred wood undertones giving it a soft, buttery, rounded flavourings that lingers. A medium amber gold colour, with sweetish spices. Warming on the palate it exhibits pleasant maltiness with toasted wood and vanilla hints. Finishes smooth and gentle.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "C"	4.4	5.8	6.6
Whiskey Flavouring Profile "A"	0.8	1.0	1.1
Oak Cask	0.8	1.0	1.2
Cedar Oak	0.9	1.2	1.4
Distillers Caramel	1.0	1.3	1.5
Glycerine	15.0	20.0	22.5

### Intense Peat & Smoky

A whiskey style flavoured drink with intense peat malt flavourings and smoky notes with a hint of chocolate.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "C"	5.5	7.3	8.2
Sweet Vanillin	0.8	1.1	1.2
Peat Smoke	2.0	2.7	3.0
Carob Notes	14.7	19.6	22.1
Distiller's Caramel	1.0	1.3	1.5
Glycerine	9.0	12.0	13.5

### Full Bodied & Gentle Sweetness

A whiskey style flavoured drink with a full and floral nose and smooth sweetness. It has marmalade and fudge, Madeira and a little cut grass notes. The palate is thick and of good body with notes of orchard fruits, both fresh and cooked with a little vanilla cream. The finish is of medium-length with spice and honey.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "C"	4.4	5.8	6.6
Whiskey Flavouring Profile "A"	0.8	1.0	1.1
Oak Cask	0.8	1.1	1.2
Distiller's Caramel	1.0	1.3	1.5
Glycerine	12.0	16.0	18.0

### Fruity & Smoky

A whiskey style flavoured drink that has hints of fresh apple, pear and the spark of zest like in elegant malts. Fruity sweetness, cinnamon and pepper, finishing smoky.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "B"	13.3	17.8	20.0
Oak Cask	1.6	2.1	2.4
Peat Smoke	0.3	0.3	0.4
Cereal Notes	0.9	1.1	1.3
Distiller's Caramel	0.7	0.9	1.0
Glycerine	4.5	6.0	6.8

### Winter Spice & Wood Smoke

A whiskey style flavoured drink with winter spice and treacle, hints of white pepper and a little citrus on the nose. Rich and full with notes of wood smoke and dry spice, hints of barley and cereal with creamy toffee and a distinct herbal note. Finishes quite fruity and long with a note of sultanas and mixed peels.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "B"	13.3	17.8	20.0
Oak Cask	1.6	2.1	2.4
Cereal Notes	0.9	1.1	1.3
Distiller's Caramel	1.0	1.3	1.5
Glycerine	9.0	12.0	13.5

## Smoky & Spicy

A whiskey style flavoured drink that opens on big, smoky muscular peat notes. With spices, and liquorice, yet slightly sweet. Hint of seaweed and vanilla ice cream. The oak should be big, with an upsurge of spices developing – cardamom, black pepper and chilli. Finishes big and dry, as the savoury notes build up.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Whiskey Flavouring Profile "B"	5.7	7.6	8.6
Oak Cask	2.5	3.3	3.8
Peat Smoke	13	17	19
Astringent Notes	0.3	0.4	0.5
Distiller's Caramel	0.7	0.9	1.0
Glycerine	12.0	16.0	18.0



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