



A GUIDE TO Flavouring Neutral Alcohol OFF THE SHELF

Flavouring neutral alcohol, vodka or gin right off the shelf into an assortment of your favourite spirits has never been easier!



Still Spirits has 30 years in the market and is the world leader in spirit flavouring, home distilling and filtration systems that meet and exceed commercial standards. The flavouring range includes over 150 styles inspired by different spirits from around the world.

STILL SPIRITS

A GUIDE TO FLAVOURING NEUTRAL ALCOHOL OFF THE SHELF



Over 150 Flavourings, Unlimited Creations

Still Spirits' various ranges of over 150 spirit flavourings allow for an unlimited selection of spirit creations!

Simply purchase 30%-50% ABV neutral alcohol, vodka or gin right off the shelf, follow the easy mixing instructions on the Still Spirits flavouring packaging for best results and enjoy!

Still Spirits flavourings are inspired by and evoke a range of different styles and tastes that emulate a wide selection of the worlds' finest spirits.

No matter your favourite drink, Still Spirits has you covered; from Dark Rum, Light Rum, Bourbon, Gin, Absinthe, Liqueurs, Cream Liqueurs, Port, Brandy, Tequila, Vodka, or a Whiskey style flavouring.

> Be a connoisseur of high-quality spirits or impress your friends and family with your cocktail skills!



Flavouring a bottle or a glass, it's up to you!



STILL SPIRITS RANGE OVER 150 FLAVOURINGS:







2 Craft Kits and 30 Profile Range Flavourings

Still Spirits Flavouring Craft Kits contain a selection of 15 Profile Range flavourings and adjuncts to build Gin and Whiskey style flavoured beverages your way! The Profile Range flavourings can be bought individually, or simply purchase the Gin or Whiskey Flavouring Craft Kits! These kits provide recipe booklets and all the tools needed to formulate your own favourite evoked tastes, or experiment to create a genuinely unique taste sensation, all by mixing with neutral alcohol purchased separately.



No matter your tipple of choice, you are covered: from Dark Rum, Light Rum, Bourbon, Gin, Absinthe, Liqueurs, Cream Liqueurs, Port, Brandy, Tequila, Vodka, or a Whiskey style flavouring.



.01

Buttermint Delight

PREP TIME 2-3 Minutes

SERVING 1

Perfect mix of mint, chocolate, butterscotch and cream.



INGREDIENTS & EQUIPMENT

1 x Glass, Ice, 2 x pre-mixed shots of Icon Liqueurs Butterscotch Schnapps and neutral alcohol, 2 x Scoops of Mint Chocolate-Chip Ice-cream, Blender

DIRECTIONS

Combine the pre-mixed Icon Liqueurs Butterscotch Schnapps shots and mint chocolate-chip ice-cream in a blender. Blend until smooth. Take your pre-chilled glass and fill with ice. Pour in your blender contents. Stir. Serve and enjoy!



Icon Liqueurs Butterscotch Schnapps

A mouthwatering, sweet and buttery liqueur flavouring with indulgent fudge and vanilla tones.

ICON LIQUEURS BUTTERSCOTCH SCHNAPPS MIXING INSTRUCTIONS FOR SHOTS

There is no standardised size for a shot, but for the purposes of these mixing instructions 44 ml (1.5 US fl oz) will be used. For each shot, take a 50 ml (1.7 US fl oz) liquid syringe, take 27.3 ml (0.92 US fl oz) of your neutral alcohol and mix with 2.2 ml (0.08 US fl oz) water and 14.5 ml (0.5 US fl oz) of your Icon Liqueurs Butterscotch Schnapps flavouring, stir and it's ready to be served or mixed into a cocktail recipe.

Still Spirits various ranges of over 150 flavourings, along with neutral alcohol off the shelf, gives you the freedom to create any and every cocktail you could imagine!



Mojito .02

PREP TIME 2-3 Minutes

SERVING 1

Mojito, the perfect summer cocktail.



INGREDIENTS & EQUIPMENT

1 x Glass, Ice, 1 x pre-mixed shot of Top Shelf White Rum and neutral alcohol, 30 ml (1 US fl oz) of Lime Juice, 90 ml (3 US fl oz) of Sparkling Water, 2 x Teaspoons of Caster Sugar, 2 x Mint Sprigs

DIRECTIONS

Take your pre-chilled glass and add 2 teaspoons of sugar, lime juice, 2 mint sprigs and sparkling water. Muddle gently, then add the pre-mixed Top Shelf White Rum followed by the ice. Serve and enjoy!



Top Shelf White Rum Makes a Caribbean style White Rum flavouring.

TOP SHELF MIXING INSTRUCTIONS

Shake the 50 ml (1.7 US fl oz) Top Shelf bottle well before use. Follow the individual instructions on the back of the bottle when mixing with neutral alcohol. Rinse out any remaining flavouring from the 50 ml (1.7 US fl oz) bottle with some of the alcohol if using the last of the flavouring. Shake the finished product bottle well. Leave for 24-48 hours. Enjoy, store for later, or give away as a great gift idea!

See www.stillspirits.com for many more great recipes to try with your Still Spirits flavourings and neutral alcohol!



Still Spirits Has It All:

- Still Spirits provides everything you need on your distilling journey, from the beginner to the advanced user.
- Create homemade premium spirits with equivalent commercial quality at a fraction of the price.
- Create alcohol by distilling from a wash made simply from sugar, yeast, carbon and drinkable water, all in as little as 7 days.
- Multiple ranges of spirit and liqueur flavourings for different tastes and needs that emulate your favourite commercial spirits.



www.stillspirits.com

For more information on the full range of Still Spirits products and flavourings, visit our website.

Still Spirits flavourings are used to flavour neutral alcohol and are not connected to or associated with any individual liquor brand, distillery or region.