

# TALL SPIRITS



# short nips

**HAURAKI BCL**  
HAURAKI BREWING COMPANY LIMITED  
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Newsletter from the inventors of New Zealand's original home distilling system.

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A free magazine for distillers, winemakers and brewers

June 2010 Issue Number 55

## Editorial

Our range of beer products continues to grow with the addition of the complete range of Coopers malts. Look out also for our Heritage Spiced Tropical Rum, it's a beauty.

And finally after much encouragement from our stockists we have redone our liqueurs, upgraded flavours where possible, new labels and importantly an extension to the range of syrups, powders and creamers.

*The Editor and production team caught on camera in Tombstone, Arizona, U.S.A.*



## first release **Beermaker Gluten Free Beer**

After nearly eighteen months of trials and development we have assembled a beer kit free of gluten. The kit uses no barley, wheat or oats and is based on maize and sugar cane products only. There has been a serious demand for this product for many years but to achieve the right balance of flavour, bitterness, colour and head all in a simple to use kit has been a challenge. The new kit is easy to make by novice brewers.

Brewing trials have been carried out in our laboratories and also by a number of very experienced and recognised brewers. The result is a well-hopped, balanced lager similar to commercial styles on tap but with NO GLUTEN. Each kit makes 30 x 750ml bottles at 5% alcohol. For those wanting a heavier beer, raw sugar, molasses or treacle can be added. As brewers develop experience with this kit, demand for other styles will surely occur and we will be happy to release new types as requested.

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## GLUTEN FREE BEER

**MAKES 23 LITRES OF NATURAL HOPPED DRAUGHT LAGER BEER  
FREE FROM WHEAT, BARLEY & OATS**

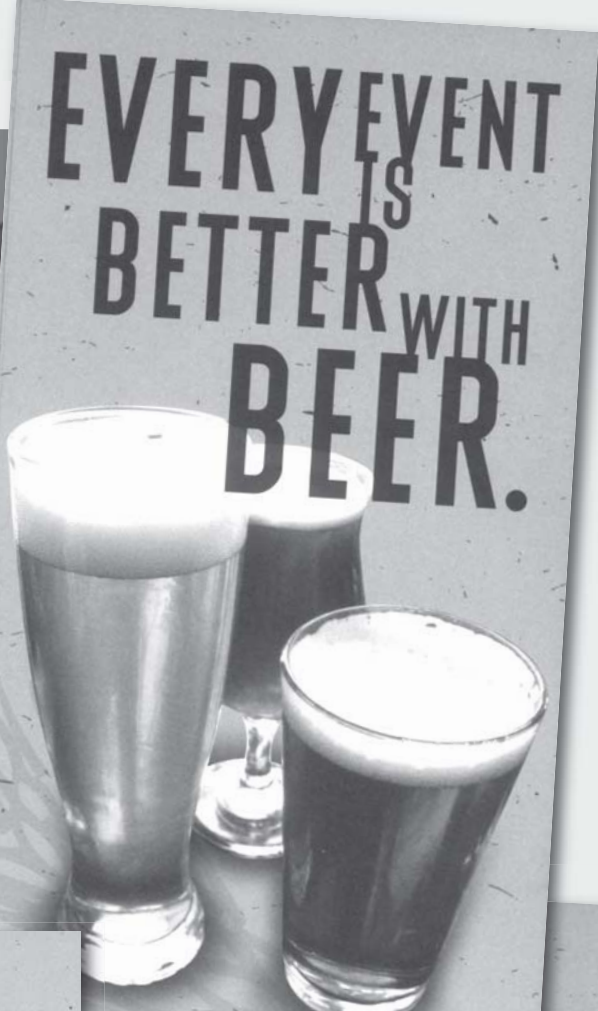
# USA Beer

Micro breweries and pub restaurants are found in their hundreds throughout the USA. What a pity we have so few, just look at the choice, and yes, the beer is good.



Brew shops are scarcer and we are much better served in New Zealand and Australia. Small ranges, with little choice, limited spirit and wine making supplies but big on grain based mash kits. Have a look at [www.brewyourownbrew.com](http://www.brewyourownbrew.com)





## HANDCRAFTED BEERS



When planning a social gathering or work-related event, how do you make sure that:

- 1) people show up
- 2) they are excited to be there, and
- 3) they walk away impressed?

Hint:  
We brew barrels of it every day.

## BEER AND FOOD EXPERIENCE

This is no ordinary spread. Our chefs use our beer lineup as inspiration to make remarkable dishes that create a tantalizing connection with each and every one of our ales and lagers. Tell your people to come hungry.



## FRESH BEER EVERYDAY

We handcraft batches of beer every day – favorite standbys you can find year round, seasonal beers, and limited special releases. It doesn't get any fresher than this.



## 10 BEERS ON TAP

Hoppy IPAs. Peppery Belgian Ales. Crisp refreshing Pilsners. Dark creamy Stouts. Whatever your guests are thirstin' for, we have 10 different beer styles available at all times to choose from. They can order pints, pitchers, or even create a personalized beer flight and sample every one of our beers on tap.



## PERSONALIZED MENUS

Choose from a variety of beer-infused appetizers, salads, entrees, and desserts. Order off the menu or go buffet style. We'll even help you create a custom beer and food pairing menu.



## PARTIES BIG AND SMALL

For events big and small, we offer private and semi-private dining options, as well as indoor and patio seating. And with a professional, attentive staff at your beck and call, your main concern will be enjoying the beer, food, and company.



EVENTS AND BANQUETS

### 2 LA JOLLA

1044 Wall Street La Jolla, CA 92037  
(858) 551-2739

### 3 SORRENTO MESA

9675 Scranton Road Sorrento Mesa, CA 92121  
(858) 587-2739

### 4 CARLSBAD

5801 Armada Drive Carlsbad, CA 92008  
(760) 431-2739

### 5 COSTA MESA

901 South Coast Drive Costa Mesa, CA 92626  
(714) 546-2739

### 6 UNIVERSAL CITYWALK

1000 Universal Studios Boulevard Universal City, CA 91608  
(818) 753-2739

The Karl Strauss Group Events and Banquets Staff is committed to making sure every detail of your Event is taken care of. For all of your group event needs, give us a call. We'll set you up from start to finish.

**KARLSTRAUSS.COM**

catering@karlstraus.com  
Call Kristina at (858) 581-7324

# HANDCRAFTED BEER ON TAP

Limited handcrafted quantities ensure freshness, therefore specialty beer selections are available until they're gone. Please ask your server for more information about what's on tap today.

	NAME	DESCRIPTION	ALCBV	SRM	IBU
SPECIAL RELEASE	<b>BIG BARREL DOUBLE IPA</b>	An intense West Coast IIPA for the hop enthusiast. Imported New Zealand hops give this medium-bodied ale citrus and tropical fruit flavors that linger through its dry finish. Big Barrel is the perfect match for this month's Thai Street Tacos.	9.0%	15	90
	<b>CONQUISTADOR DOPPELBOCK</b>	A robust German-style lager with rich caramel and toasted malt flavors, underscored by a plum-like fruit character and warm finish. It's great between bites of the Black N Bleu Strip or BBQ Ribs.	8.0%	25	28
SPRING SEASONAL	<b>TOWER 10 IPA</b>	An American-style India Pale Ale brewed with Chinook hops that give the beer its intense grapefruit and pine flavors that linger through its dry finish. Its assertive hoppiness provides a great contrast to dishes like the En Fuego Jalapeño Burger and Cajun Chicken Pasta.	6.5%	14	60
	<b>PINTAIL PALE ALE</b>	An American Pale Ale brewed with Cascade and Amarillo hops for a vibrant floral aroma and citrus hoppiness. Caramel malts provide balance, rounding out its dry refreshing finish. It's the perfect partner to the Fish Tacos or Spicy Hummus & Flat Bread.	5.3%	15	47
	<b>RED TROLLEY ALE</b>	Brewed with a half ton of caramelized malts, this bold red ale has caramel and toffee flavors, notes of dried raisins and currants, and a slightly sweet finish. It's a great complement to the Pot Roast or Black Garlic Fondue.	5.8%	30	17
	<b>KARL STRAUSS AMBER LAGER</b>	A Munich pub-style lager brewed with generous amounts of caramel and Munich malts to give the beer rich caramel flavors and Cascade hops for balance. Karl's favorite beer, it goes great with the Crispy Calamari, Brewpub Club or Chopped Salad.	4.2%	15	16
	<b>WINDANSEA WHEAT HEFEWEIZEN</b>	A Bavarian-style unfiltered wheat beer with banana and clove flavors up front and a hint of vanilla in its smooth refreshing finish. Try it with the Lemon Hef Chicken or the Seared Ahi Salad.	5.1%	3	12
	<b>WOODIE GOLD</b>	A Bohemian-style pilsner brewed with noble Saaz hops for a spicy floral aroma and soft hop bitterness, balanced by a base of bread-like malt flavors from fine pale barley. Its cold crisp taste makes it ideal for rich plates like the Fish N Chips, Rollos Locos, or Buttermilk Fried Chicken Salad.	4.6%	6	19
SPECIAL RELEASE	<b>ENDLESS SUMMER LIGHT</b>	This low-calorie, golden lager is brewed with a blend of Vienna malts and pale barley for firm malt flavors, while noble Saaz hops provide a subtle hop character. Try it with the Nacho Stack or Potato Crusted Barramundi.	3.4%	4	15
	<b>TENTH TAP</b>	Brewer's choice. A specialty Karl Strauss Handcrafted Beer available while quantities last. Ask your server about today's Tenth Tap.	-	-	-

CAN'T DECIDE? DECIDE TO TRY A TASTER SIX.



# REMEMBER!

Buy some Karl Strauss Merchandise.

TEES. HATS. BOTTLE OPENERS. MORE.



# Stillmaster Competition

## THE EIGHTH NATIONAL STILLMASTER COMPETITION

Each year since 2002 this competition has grown, over 600 entries were received last year. Along with the number of entries, the quality of spirits and liqueurs produced by craft distillers has improved immensely.

Our judges regularly comment that Stillmaster Gold Medal winners are in a quality area better than commercially produced spirits.

So uncover your finest and oldest spirits and let us be the judge.

### This year categories are:

Gold & Dark Rum	Gin	Fruit Vodka & Schnapps	Other White Spirits
Malt Whiskey	Brandy	Liqueur	(White Rum, Ouzo, Tequila)
Bourbon	Vodka	Cream Liqueur	Sherry, Ports / Fortified wines

### The judges will award points under the following criteria:

Presentation .....	1 Point
Clarity / Colour .....	4 Points
Aroma .....	7 Points
Taste .....	5 Points
Body and Flavour .....	5 Points
No Faults .....	2 Points
Finish .....	4 Points
Overall .....	2 Points
<b>Max. Total .....</b>	<b>30 Points</b>

#### Awards are:

**Gold**.....26 Points and over

**Silver**.....23 Points and over

**Bronze**.....20 Points and over

Please ensure that every bottle is labelled with your name, address and category.

#### ONLY ONE ENTRY PER CLASS

Entries by post or courier before 30 August.

Results published in December 2010 Tall Spirits Magazine

## The Next Pandemic ...

I went to a dinner party last night, where I and other guests enjoyed copious amounts of alcohol. I awoke this morning not feeling well, with what could be described as flu-like symptoms; headache, nausea, chills, sore eyes, etc.

From the results of some initial testing, I have unfortunately tested positive for what experts are now calling Wine Flu.

This debilitating condition is very serious – and it appears this is not an isolated case. Reports are flooding in from all around the country of others diagnosed with Wine Flu. To anyone that starts to exhibit the aforementioned tell-tale signs, experts are recommending a cup of tea and a bit of a lie down.

However, should your condition worsen, you should immediately rent a DVD and take some Advil (Advil seems to be the only drug available that has been proven to help combat this unusual type of flu). Others are reporting a McDonald's Happy Meal can also help in some cases. If not, then further application of the original liquid, in similar quantities to the original dose, has been shown to do the trick. Wine Flu does not need to be life threatening and, if treated early, can be eradicated within a 24–48 hour period.

Cheers!

# Letters to the Editor



Hi there,

A while ago I purchased several packs labelled "The Whiskey Collection" after comprehensive tasting and evaluation the consensus was the "Peated Islay Style."

I have been trying to locate this flavour but have had no success as the local supplier is permanently out of stock and claim they are unable to obtain it!

Thanks, Peter

**Hello Peter,**

**Yes that whiskey flavour is always in stock. Who is the retailer that claims they can't get it?**

**If it's too hard for them we will happily supply you directly. How many bottles do you want?**

**I am pleased you like the collection as it contains the best styles available.**

**Cheers, Peter**

Hi

Will the new Gluten Free Beer kits be pre-made like standard tins you can easily purchase or will the kit consist of all the ingredients ready for the boil up?

Cheers, Jeremy

**Thanks for your enquiry. Our kit is based on malted maize and will produce around 30 750ml bottles of draught lager. The hops can be hot water treated or boiled if you like a more bitter lager. It is a light flavoured beer with good bitterness and a gold colour.**

**The kits will be released in June and will be stocked by most brewshops and Bin Inn. If you would email me your address I will add you to our free quarterly magazine list and suggest the nearest stockists.**

**Regards, Peter**

Dear Peter

Firstly I must express my thanks to you and to Malcolm of Spirits Unlimited for the very ready help you both offer when I have asked for assistance or clarification on brewing matters.

My question relates to the best usage of the new Turbo Pure and Turbo Ultra. My initial experiences have confirmed they are very meritorious products and it is how I am best

to use them when applied to my particular operation that I wish to clarify.

My monthly brewing and distillation routine is as follows: I complete 3 x 8kg sugar Turbo 48 fermentation and distillations through my Euro 30, Turbo Clear is used. I do not try to extract every last drop of ethanol, but I collect on average about 3850 to 400ml @ about 91.5% v/v. In the last week of my monthly brewing cycle I take the 11550 to 12000ml from my three distillations and add 1500ml of H<sub>2</sub>O and re-distil this wash and usually collect about 10500 to 1100ml @ 92% v/v.

Due to the volume of spirit requiring treatment and for storage reasons, I generally dilute the spirit (with high quality, untreated Christchurch H<sub>2</sub>O) to just 60% v/v until it is broken down for final use.

Peter, given my above routine of re-distillation and the volumes involved, when and how much of the Turbo Pure and Turbo Ultra should I use? My usage of these products to date have been successful but I am interested in how I can best maximize the benefits available from these products, without waste. I also note that when my polished stock spirit @ 60% is stored for 1 month or more, a light sedimentation is noted to form, is this normal? And how am I best to filter it out so that this does not form in my final spirit products.

Regards, Marty

Dear Marty,

Many thanks for your letter of May 20 detailing the procedures you follow during distillation. I am pleased to note that you find Turbo Ultra and Turbo Clear very effective.

With your double distillation system I would use Turbo Ultra only in your second distillation and reduce the dosage rate from 10g/L to 5g/L. However do add this 24 hours prior to distilling.

As Turbo Pure works by neutralizing flavour and odour compounds and takes them out of solution, hence a fine sediment may result which can easily be removed by filtration through untreated paper such as plain handi towels.

Because you treat the spirit at 60% strength this may also force a sediment

to fall, however I would not recommend you reduce the strength. Continue using Turbo Pure at 10ml/Litre of spirit for best results.

Regards, Peter

Hi

What are the quantities of wash in and product out on the Vodkamaker and is it reflux or pot?

Thanks, Grey

**Thank you for your enquiry.**

**The Vodkamaker holds 4.5 litres of wash and distils 1 litre of 40% spirit each time. It is a pot still system but because of the carbon filter system and the use of Turbo Pure and Ultra, spirit quality is excellent.**

**Our premium reflux still is the stainless steel 30L euro which produces 92% spirit. Retail is \$675.00.**

Regards, Peter

Dear Peter,

I have tried your Vodkamaker and the alcohol is excellent. Thank you for your guidance. Is it possible to use fruits for fermentation and distil with your unit? I find that the machine is not working after distilling the first 500ml of spirit. Is it okay?

I look forward to hearing from you.

Regards, Dr VRS, India

**I am pleased that you are happy with the Vodkamaker. Yes, the machine is correct. From the 4 litres of wash only 500ml of spirit will be produced.**

**You can distil any fermented product including fruit. Once it is fermented strain the solids out or they will stick to the bowl, cook and produce unpleasant flavours.**

**Because fermented fruit has less alcohol than fermented sugar, you may get only 300 – 400ml. But this will be genuine fruit brandy.**

Kind regards, Peter

Hi,

Just wondering how much dextrose to use with Alcotec 48 Turbo Super Yeast instead of 8kg of ordinary sugar.

Appreciate your comments

Cheers, Bernard

**Generally you can use 1 kg more dextrose than sugar but I think 9kg in 25L is at the very limit of fermentation as you are going to achieve 18% alcohol. I would rather have a faster ferment using 8kg.**

Peter

## REPORTED FROM FRENCH POLYNESIA –

A Villa Maria Chardonnay \$40 in the supermarket and the cheapest Vodka \$63 from 700ml. (Charkas brand from Arue in France) was so full of fusel oils it was undrinkable. Amazingly, no home brewing kits are available.

**IT'S WINTER** (haven't noticed) and our favourite Heritage Rum and Ginger is back. Full of flavour it's a great hot toddy. The 125ml bottle makes 2.25 litres and while you're there try the new Tropical Spiced Rum.

## THE COUNTRYMAN

Our long time correspondent has sipped his last pint, on his last day he 'felt a bit poorly.' RIP – Peter

## WHISKEY DRINKERS

Malt whiskey drinkers lamented the passing of our Whiskey Collection Highland Malt. Good news, after almost a year we have obtained a supply of the base ingredient. It should be on sale early July.

**EXCISE TAX GOES UP AGAIN FROM JULY 1,** \$18.95 on a 1 litre bottle of spirits (40% strength), .38 cents on a bottle of beer and \$2.00 on a bottle of wine. Home brewers, wine makers and distillers smile even using the very best of ingredients (the most expensive), look at the savings:

Your Cost	Wholesaler
1 litre Spirits under \$7.00	Over \$30.00
750ml Wine Cantina \$4.00	Over \$10.00
750ml Beer Coopers \$1.00	Over \$3.00

**INGREDIENTS** will always gradually increase in price but it's obvious that regardless of this, there are huge savings to be had by making your own.

## TURBO PURE –

is now available in 250ml packs as an economical option for the bigger distiller. Check with your local stockist.

## SOUTH ISLAND DARK RUMS

Our H302 is a standard molasses based Dark Rum without oak. For those in the South you can also get Spirits Unlimited F070 which is a sugar Caramel Rum with a lighter flavour.

## PORT BLENDS –

If you're wanting to make a medal winning port try this:

2 litres red wine

1 Heritage/Port

1 200ml Standard Liqueur Syrup

300ml 40% Spirit

Age for one month and enjoy, (three months is better still!)

## OR TRY GORDONS

750ml Australian Cabernet Sauvignon

600ml Standard Liqueur Syrup

450ml Aged Brandy (Spirits Unlimited at 40%)

1 tablespoon Spirit Mate

Age for two weeks.

## SPICE UP YOUR BEER

If you've enjoyed some of the commercial 'summer' ales, why not make them at home. Here's a few oldies that work.

**Heritage Mulled Wine Concentrate**, Cinnamon and Nutmeg flavours.

**Spirits Unlimited Fruit Vodka Vanilla**, yes vanilla but it adds a creaminess to beer.

**Mandarin Fruit Vodka or Lime**, adds that clean edge to lagers. Why not try Peach or Passionfruit for a ladies lager. Over to you ...

## MORE BEER, MORE CHOICE

Brewers can now choose from the full range of Coopers liquid and powder malt. Available only through specialist stores, the range includes an exclusive Wheat Malt. Just ask for it from your stockist.

They're not cheap, but are the superb quality needed to make a perfect beer.

## NEW ZEALAND BOURBON –

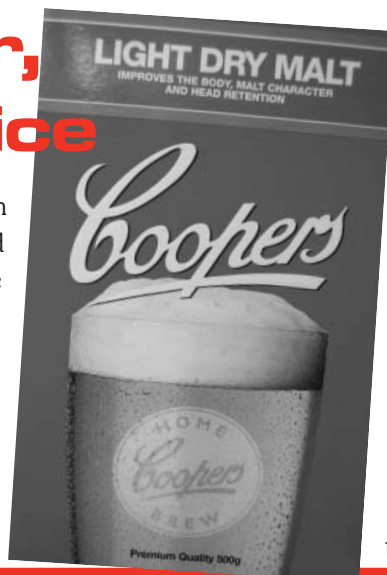
Look at [www.ldbushman.co.nz](http://www.ldbushman.co.nz) – This Levin based company has a range of Bourbons and accessories for sale. It has quite a story from DIY days.

## DON'T FORGET TO ENTER THE 2010 STILLMASTER CHAMPIONSHIPS

Details on page 5. Entries close 31 August 2010.

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## Coopers Aztec Gold Recipe

Makes 23 litres

**INGREDIENTS:** 1.7kg Coopers Mexican Cerveza  
500g Coopers Light Dry Malt  
Nothing Else!

**METHOD:** Dissolve Coopers Light Dry Malt as per instructions on the top flap. Add Coopers Mexican Cerveza to the mix and dissolve. Fill the fermenter with cool water to the 23 litre mark and stir. Sprinkle supplied yeast over the wort surface. Ferment temperature should be as close to 20°C as possible. Bottle when the specific gravity has reached 1.008 (or two readings over the same 24 hours).



# New Products

## Heritage Spiced Tropical Rum

This is a traditional light golden rum with a soft molasses flavour. We have then added ginger, cinnamon and citrus and aged the blend under special conditions to develop a full mature flavour. It is superb over ice or with gingerale.

As with all Heritage flavours the 125ml concentrate makes 2 litres.



## Liqueur Base

Our range of 32 liqueur flavours satisfies all tastes, each 50ml concentrate making 1 litre.

We have taken a further step to make liqueur production even easier with a range of liqueur bases. These are blends of glucose, syrup, sugar and gums to provide just the correct level of sweetness with great smoothness and mouth feel.



**Standard Liqueur Syrup** (400ml or 1 litre) – An unsweetened syrup ideal for fruit liqueurs or blended with sweetened liqueur syrup for a level of sweetness that matches your taste. – Just mix 300ml with 650ml of 30% spirit and 50ml of flavour.



**Sweetened Liqueur Syrup** (400ml or 1 litre) – A medium sweet syrup ideal for chocolate and caramel liqueurs or blended with standard liqueur syrup for a reduced level of sweetness. – Just mix 300ml with 650ml 30% spirit and 50ml of flavour.



**Instant Liqueur Creamer** (150g) – A pre-sweetened commercial liqueur creamer that is simple to use. Just mix with hot water and blend twice then add flavour concentrate. It is ideal for your favourite Irish Cream, but it's beautiful with Hazelnut, Coffee or Chocolate flavours. – Makes 1 litre.

**Liqueur Mate** (100g) – A balanced blend of gums and sweetness that provide a rapid, easy way of producing liqueurs with soft mouth feel and yet not too heavy. – Makes 1 litre.



Liqueurs benefit from two weeks bottle aging to allow full flavour development. All packs are available with the familiar red and black Spirits Unlimited logo.

## New to the Fruit Vodka Range

Blackcurrant, a genuine natural concentrate from South Island fruit, full of flavour and ideal for creme de cassis, thanks for requesting it Bernice!

## Cantina New Releases

### Montepulciano

A rich red blend of Montepulciano and Abrusso grapes. Ideal with meals.

### Merlot Shiraz

Two classic grapes varieties blend for the perfect red wine, very easy to enjoy.

### Pieselburg

A German style white wine. Fruity and aromatic, with some residual sweetness from the Riesling and Trebbiano grapes.