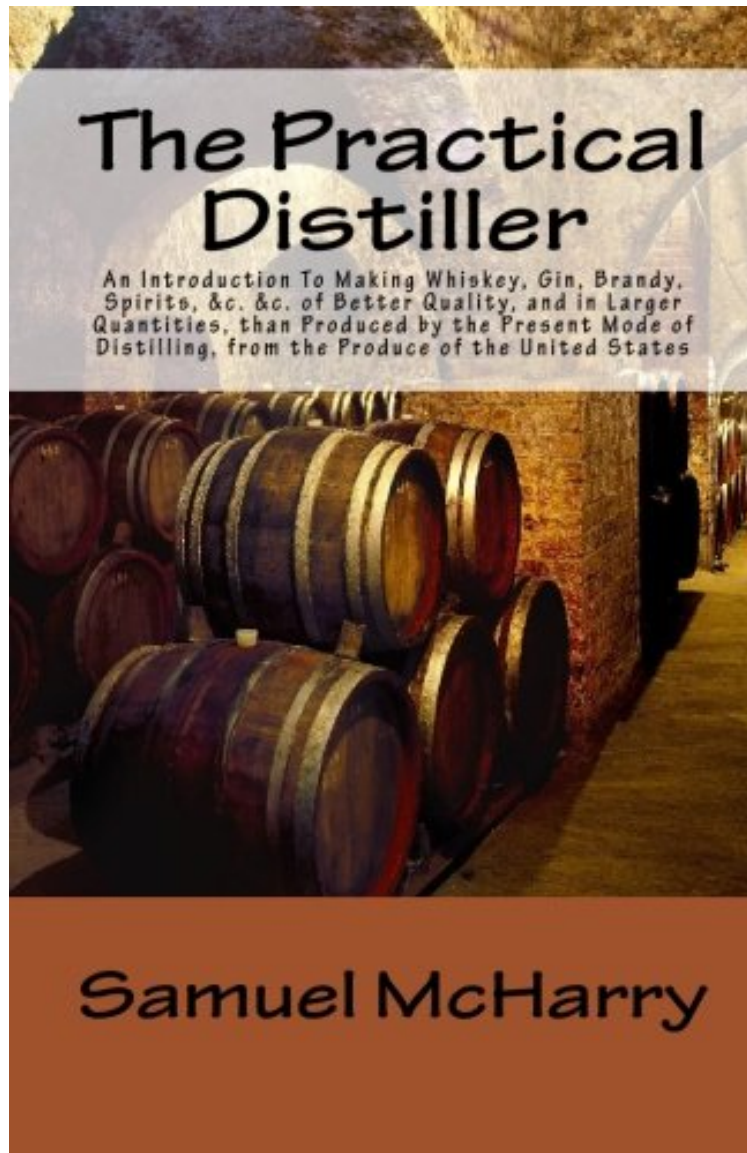


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The Practical Distiller An Introduction To Making Whiskey, Gin, Brandy, Spirits, c. c. of Better Quality, and in Larger Quantities, than Produced by ... from the Produce of the United States

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3 of 3 people found the following review helpful. This book reads like it was written during the middle agesBy John MchenryThis book reads like it was written during the middle ages. It provides absolutely no information on distilling, that can be useful. It even calls for adding lime (as in fertilizer), to recipes. Don't waste your money !0 of 0 people found the following review helpful. the old ways of making fine spiritsBy CustomerThe art and science of distillate has not changed past the fundamentals over the last two hundred years. This book proves that. The same steps today which turns starch into sugar and sugar into alcohol are the same from 1809. If you can get past the language barrier and understand what the author is saying, this is an excellent guide for distillation of spirits. Save for a few modern adjustments, like no need to make your own yeast or mash in a oak tun or fire the still with straw, this books is very true to how it's done. Some whiskey makers still use these methods today, such as Jameson or Aberlour. If a young distiller is trying to find the old ways of making spirits, to capture the true hearts, read this book.1 of 1 people found the following review helpful. Hard to distillBy Douglas BlackA bit hard to draw out practical advice. If you have a specific need you might find it here but not for a beginner

"The Practical Distiller," first published in 1809 when spirit distillation legal in the United States, describes the methods for making whiskey and other forms of liquor from the 1600's onward. "The Practical Distiller" has some unique stories about some of the old distilleries, and explains many things that were no doubt helpful to the brewers of that day. Section one discussed yeast, how to know when it is good or bad, how to renew it when it is sour, and the best yeast for daily use. A second section deals with hogsheads and how to sweeten them by scalding or burning. The third section covers how to mash and distill rye or corn, how to know when grain is scalded enough, and how to prevent hogsheads from "working over." Section four covers choosing the best rye and malt, how to grind Indian corn, hops, and building a malt kiln. Section five talks about singling, stalement, and distilling of different crops including buckwheat, potatoes, pumpions, peaches, turnips, and apples. Section six addresses the best methods of setting stills and preventing cracking, doubling stills, and heating more than one still with one fire or furnace. Section seven covers how to clarify whiskey and making Rye Whiskey, Apple Brandy, a Jamaica Spirit, Holland Gin, and country gin. It also discusses fining and coloring liquors, as well as a way to correct the taste of singed whiskey and gave an aged flavor to whiskey. The succeeding sections of "The Practical Distiller" discuss weather, ways to prevent a fire in the distillery, duties of hired distillers, and profitability for the owner. The book ends with a number of general "recipes" on how to make honey wine, elderberry wine, "and excellent American wine.". While "The Practical Distiller" is primarily a historical book, it is fascinating to hear how things used to be done, and also tempting to wish that potatoes could still be bought for thirty-three cents a bushel as they could when this book was published!

About the AuthorSamuel McHarry, an author who lived in the late 1700's and early 1800's, is best known for his book "The Practical Distiller" which was first published in 1809.