BASE MATERIAL - Spiritsfully

INGREDIENTS ARE CHOSEN FOR THEY STORE CARBOHYDRATES

The raw materials used in spirits production must be made with ingredients possessing one of three forms of carbohydrates : sugar, starch or inuline.
Thanks to the carbohydrates they have the potentiality to be transformed into a sugary solution, necessary for the alcoholic fermentation process.
For example, with agave and potato, the starch is converted by boiling or baking the raw material. The options are manifold:

- Fruits and berries (for eau de vie, kirsch, framboise, poire Williams, calvados etc)
- Grapes (fermented juice for armagnac, cognac, pisco, brandy de jerez and pomace for grappa and marc, or even vodka)
- Grain (whiskeys, bourbon, vodka, gin using wheat, barley, rye, corn, maize)
- Sugar cane juice (rhum agricole)
- Molasses (rum or Indian whiskie)
- Blue Agave (tequila)
- Agave Espadin, and other agaves (mezcal)
- Potatoe (aquavit and some vodkas)
- Botanicals (liqueur, gin, bitter)

INGREDIENTS CAN BE CHOSEN FOR THEIR TASTE

The choice for a base material is not only guided for it stores carbohydrates but its intrinsic flavor or their neutral taste.
Spirits like vodka are made so clean that they will not taste the raw material, while scotch single malt whisky, calvados or cognac are made so that one can still taste the raw material used.

INGREDIENTS CAN BE REQUIRED BY LAW

Some ingredients must be used by law to produce certain spirits.
For example :
- 51% of the ingredients must be corn for Bourbon,
- Only 46 different varieties of apples are allowed for Calvados,
- 10 varieties of grapes are allowed for Armagnac,
- fresh sugar cane juice to make rhum agricole
- Blue Weber agave only if you want to name your tequila, a tequila
- Anis seed is mandatory and must be the prominent flavour for pastis, ouzo, raki, etc
- Juniper must be overpowering if you're making gin

DISCOVER THE NEXT STEP: CONVERSION --->