



Turbo Sugar

Improves the quality of your wash

The perfect blend of sugar and activated carbons for fermentation to ensure maximum alcohol yield and absorption of impurities during fermentation. For ultimate quality use alongside Turbo Carbon.

Turbo Clear

Transform your alcohol quality!

Turbo Clear is added directly into your turbo wash and within 24 hours removes over 95% of the yeast cells, solids and other compounds from the wash. If Turbo Clear is not used then yeast cells will break open during the boiling process releasing off flavour and smell into your distillate but also impurities absorbed by fermentation clays and carbons will be released back into the distillate. For the very best alcohol QUALITY use Turbo clear in every wash and rack before distillation.



EZ Filter

Polishing and Filtering your alcohol

The Still Spirits EZ Filter System is a revolutionary development in alcohol filtration. The Still Spirits EZ Filter uses a specially formulated solid activated carbon cartridge to remove unwanted flavours. Its solid form conveniently eliminates the need to handle powdered or granulated carbons. Unlike ordinary water purification carbons, the EZ Filter's Carbon Cartridge has a unique pore structure purification which allows the spirit to pass through while the unwanted flavours are absorbed by the activated carbon. The pore structure of carbons required for water purification, vary from the requirement for distilled spirit purification. Still Spirits purpose built cartridges contain carbons designed to clean and purify home distilled spirit and will also purify water if required.



Made in England by PJ. for
Brewcraft Limited
26F William Pickering Drive, Albany, New Zealand

Distributed in Australia by
Concept Brokers Pty Ltd
1/138 Buchanan Road, Banyo QLD 4014 Australia

Distributed in the UK by
Brewcraft UK Limited
www.brewcraftuk.co.uk

Distributed in the USA by
Brewcraft USA
www.brewcraftusa.com

For more information on making spirits, schnapps and liqueurs of excellence in your home visit

www.stillspirits.com

Reorder: 72520



NEW RANGE

TURBO YEAST

Liquors of excellence
in the home



The Still Spirits System

The Still Spirits range of products has everything you will need to make premium quality spirits, schnapps and liqueurs in your own home.



The Still Spirits range will help you make alcohol that is as clean and fresh tasting as possible. Turbo Sugar and Turbo Carbon are formulated to eliminate unwanted by-products as they are produced. Turbo Clear helps you remove solid particles from your spirit and the carbon products will enable you to remove all unwanted by-products that affect the taste and smell of your spirit.

Still Spirits Turbo Yeasts

Turbo yeasts ferment sugar into alcohol wash. Each of the Turbo yeasts in the Still Spirits range is unique and has been designed to perform outstandingly under different conditions so that you can select exactly the right yeast for your specific needs.



- **Classic** - Best all-rounder - Great results in any climate
- **Triple Distilled** - The ultimate alcohol quality!
- **Power** - Extreme high alcohol yield
- **Express** - High speed fermentation
- **HeatWave** - Brilliant results in a hot climate

Turbo Carbon

For the ultimate spirit quality!

Turbo Carbon is specifically designed for use during fermentation. It has a unique activated internal pore structure which removes impurities not taken out by post distillation filtration. It significantly improves the performance of all Turbo Yeasts and is essential for use with Triple Distilled Turbo Yeast. After distillation you should continue to filter, choosing from the range of Still Spirits activated carbon filter products.



The Still Spirits Yeasts

Take care to select the right Turbo for your application

4 easy steps to get the best results from Turbo Yeasts

Still Spirits Turbo Yeast Information



Classic Turbo - Best all-rounder

Classic is the best selling Turbo Yeast world-wide, performing excellently under most conditions. It's fast, capable of fermenting 6kg of sugar in 36 hours. It reaches 18% ABV where 8kg of sugar is used and has excellent temperature tolerance. Classic has been further improved with the inclusion of new mineral absorbents, further improving distillate quality. We recommend you use Turbo Carbon as it will significantly improve the performance of Classic Turbo.



Triple Distilled Turbo—Ultimate quality

Triple Distilled Turbo should be used where ultimate alcohol **quality** is of primary importance. Only use where cool air temperature (between 18–24°C) can be maintained. This is a revolutionary breakthrough in Turbo Yeast development making it possible to produce "triple distilled" quality alcohol in the home. It is essential to use Turbo Carbon with Triple Distilled Turbo Yeast.



Power Turbo—Extreme strength

Power should be used where **high alcohol strength** is the most important thing. Fermenting to 23% ABV in the wash will increase the still yield by nearly one third! Only use where cool air temperature (between 18–24°C) can be maintained. Remember, the more alcohol produced by the yeast, the lower the final distillate quality. We recommend you use Turbo Carbon as it will significantly improve the performance of Power Turbo.



Express Turbo—When it's needed tomorrow

Express is the **fastest** Turbo on the planet, fermenting out 6kg of sugar in less than 24 hours and producing very good distillate quality. It is important that water start temperature is correct and only 6kg of sugar is used to get maximum speed. We recommend you use Turbo Carbon as it will significantly improve the performance of Express Turbo.



Heat Wave Turbo—When it's hot

The only Turbo to use when the air temperature is above 33°C. Delivers excellent quality alcohol in **hot conditions**. Heat Wave is also the only yeast we recommend for 'stacking'. Up to a 200 litre volume can be fermented using 8 sachets (providing the start liquid temperature and air temperature are both 20°C). We recommend you use Turbo Carbon as it will significantly improve the performance of Heat Wave Turbo.



Step 1

Yeast Selection – Use the Still Spirits Turbo System Table to easily select the best yeast for your specific requirements



Step 2

Use correct air temperature. Especially stay below the upper air temperature limit

Incorrect Air Temperature will result in



Stuck Fermentation. Turbo yeasts produce extra heat during fermentation so air temperature and liquid temp will be different.

Step 3

Start with the correct water temperature. Add hot and cold water to get the correct temperature

Incorrect Water Temperature will result in



Doubled fermentation time and reduced Alcohol yield.

Step 4

Do not add more than the amount of sugar recommended. Dissolve thoroughly

Using too much sugar or inadequately dissolving sugar will result in



Slow fermentation and in extreme cases fermentation will cease. Any undissolved sugar may kill yeast and you will start with the wrong volume and temperature. This also reduces alcohol quality and yield

Temperature tip

A large amount of heat is produced during Turbo Yeast fermentation and the liquid temperature can often be several degrees higher (in fact 8°C higher for Express) than the air temperature outside the fermenter.

The majority of heat is generated in the first 12-36 hours so if you are using a heater do not switch on until day 2 when the temperature has dropped. Heater pads should not be used for Turbo Express.

	Classic		Triple Distilled		Power	Express		Heat Wave	
Characteristics	Best all-rounder Great results in any climate		Ultimate alcohol quality		High Strength Alcohol	Fastest Performing		Excellent quality alcohol in hot conditions	
Sugar Quantity	6kg Turbo Sugar	8kg Turbo Sugar	6kg Turbo Sugar	7kg Dextrose	10.5kg Dextrose	6kg Turbo Sugar	6kg Dextrose	6kg Turbo Sugar	6kg Dextrose
Fermentation Capabilities	3 days @ 18°C	12 days @ 16°C	6-7 days @ 20-24°C	6-7 days @ 20-24°C	7-8 days @ 20-24°C	24 Hours @ 20°C	24 Hours @ 20°C	3-4 days @ 25°C	3-4 days @ 25°C
	2 days @ 30°C	7 days @ 23°C				22 Hours @ 30°C	22 Hours @ 30°C	2-3 days @ 35°C	2-3 days @ 35°C
Water Start Temperature	40°C	30°C	30°C	30°C	40°C	40°C	40°C	20°C	20°C
Water Start Volume	21 litres	21 litres	21 litres	21 litres	20 litres	21 litres	21 litres	21 litres	21 litres
Air Temperature Tolerance	Max 30°C	Max 23°C	Max 24°C	Max 24°C	Max 24°C	Max 30°C	Max 30°C	Max 40°C	Max 40°C
Operational Air Temperature Range	18-30°C	16-23°C	18-24°C	18-24°C	18-24°C	20-30°C	20-30°C	20-40°C	20-40°C
Optimum Air Temperature	25°C	20°C	20°C	20°C	20°C	25°C	25°C	30°C	30°C
Approximate Ethanol Percentage	14.5%	18.3%	14.0%	15.0%	20.5%	13.5%	12.5%	14.0%	13.0%
Distillate Quality	Excellent	Good	Outstanding	Outstanding	Good	Very Good	Very Good	Excellent	Excellent
Quantity Pot Still	6 litres 50%	8.5 litres 50%	5.9 litres 50%	6.1 litres 50%	12.3 litres 50%	5.8 litres 50%	5.6 litres 50%	5.9 litres 50%	5.7 litres 50%
Quantity Reflux Still	4 litres 70%	5.9 litres 70%	3.9 litres 70%	4.1 litres 70%	8.0 litres 70%	3.8 litres 70%	3.7 litres 70%	3.9 litres 70%	3.8 litres 70%
Quantity Super Reflux Still	3.1 litres 80%	4.8 litres 80%	3.0 litres 80%	3.2 litres 80%	6.5 litres 80%	2.9 litres 80%	2.8 litres 80%	3.0 litres 80%	2.9 litres 80%