

STILL SPIRITS

TRUSTED SINCE 1989

GIN
FLAVOURING



Serving suggestion

CRAFT KIT RECIPE BOOK

**CONTAINS 13 FLAVOURINGS AND 1 ADJUNCT
TO DESIGN & BUILD GIN STYLE FLAVOURED
BEVERAGES YOUR WAY**

**CONTAINS
10 RECIPES**

**DESIGN & BUILD
YOUR WAY**

History of Alcohol

The history behind the world's alcoholic beverages is an interesting subject.

Throughout the millennia, almost without exception, every culture discovered the magic of fermenting; producing alcohol.

Wine came first around 7000 B.C.E, followed by Beer at 3500 B.C.E, then all kinds of spirits during the centuries that followed 1100 C.E after the first distilling of alcohol. Each region brought a unique twist based on local ingredients and traditions, all of which passed on to the generations that followed and then slowly to other cultures around the world.

Gin Flavouring Craft Kit

Still Spirits products allow you to easily make quality alcohol at low cost and turn it into delicious, full-flavoured, alcoholic beverages that evoke the taste of far more expensive spirits & liqueurs. When it comes to Gin, juniper, coriander, liquorice, orange, berry and floral notes, to name a few, make up the flavours of your favourite tittle.

The kit, along with this recipe booklet provides you with everything you need to formulate your own favourite evoked tastes, or experiment to create a genuinely unique taste sensation!

**This kit contains 13 different
Gin flavouring profiles and 1 adjunct
to design & build Gin style flavoured
beverages your way.**

FLAVOURINGS

Gin Base

Fresh and well-balanced juniper-led gin flavouring with subtle spice and citrus notes and delicate floral undertones.

Almond

Bitter almond flavouring with a rich, nutty aroma.

Cinnamon & Cardamom

Spicy flavouring with a well-balanced blend of warming cinnamon and fragrant cardamom.

Citrus – Bitter Orange

Bitter orange flavouring with a fresh orange aroma.

Citrus – Grapefruit & Lime

Bitter pink grapefruit flavouring with hints of zesty lime.

Citrus – Lemon

Fresh lemon flavouring with a strong citrus aroma.

Dark Fruits (Blackberry & Blueberry)

Intense dark fruit flavouring and aroma with sweet, earthy blackberry notes complemented by indulgent, jammy blueberry.

Floral Notes (Elderflower & Lavender)

Intensely floral blend flavouring of sweet, fragrant elderflower paired with herbaceous, earthy lavender.

Grains of Paradise & Cubeb

A peppery flavouring blend of zesty grains of paradise and aromatic, bitter cubeb.

Juniper & Coriander

Well-balanced flavouring blend of piney-citrus juniper and spicy-citrus coriander.

Root Notes (Angelica & Orris)

Earthy root flavouring blend with a fruity, herbal flavour – herbal tones of angelica are complemented by sweet, floral aroma of orris root.

ADJUNCT

Glycerine

Odourless liquid with a slightly sweet taste that contributes smoothness and mouthfeel.

This kit includes a syringe and pipette to make putting your flavourings together simple.

The additions are in millilitres. Two measures are enclosed. One is a 10 ml syringe with extension tube and the other is a 3 ml disposable pipette.

Syringe: Use for measurements over 3 ml.

Using the syringe: When the syringe is fitted with the extension tube there will be a small quantity of air drawn in before the liquid is dispensed. It is best to remove this air so that measurements are not distorted. Do this by drawing in extra liquid then inverting the syringe and drawing air in until the extension tube is empty. Expel the air then expel the excess liquid. Dispense the required dose then empty the syringe of excess liquid by pumping the syringe several times until it is empty.

Rinse the syringe with water between different flavouring notes.

Pipette: For any measurement under 3 ml.

Using the pipette: Insert thin end into the bottle. Squeeze bulb and release. Liquid will be drawn up into the pipette.

Adjust the quantity by increasing or decreasing the pressure on the bulb.

Rinse with water between products to avoid contamination.



Big Ben Dry Gin Flavouring

A clean, refreshing gin which is dry on the palate with prominent juniper notes complimented by angelica and subtle spice notes.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Liquorice	0.8	1.0	1.1

Wild Berry Gin Flavouring

A perfect infusion of red and dark berries with juniper and spice. Blackberry and raspberry dominate, overlaying a smooth, well balanced botanical foundation.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Citrus - Lemon	1.1	1.5	1.7
Almond	2.1	2.8	3.2
Red Fruits (Raspberry & Strawberry)	4.3	5.7	6.4
Dark Fruits (Blackberry & Blueberry)	7.4	9.9	11.1

Tower Of London Dry Gin Flavouring

A crisp, well balanced dry gin with a spicy, lemon-citrus nose and juniper-led taste. Simple yet elegant.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.7	3.6	4.1
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Liquorice	0.8	1.0	1.1
Citrus - Lemon	1.6	2.1	2.4

White Swan Dry Gin Flavouring

A complex yet well-balanced gin, the use of 10 different botanicals ensure a unique, characterful flavour with a fresh, citrus zing.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Liquorice	0.8	1.0	1.1
Citrus - Lemon	1.4	1.9	2.1
Citrus - Bitter Orange	2.0	2.6	2.9
Cinnamon & Cardamom	0.8	1.0	1.1
Almond	1.5	2.0	2.3



South West Gin Flavouring

A smooth, elegant gin with a rich aromatic character balancing fresh citrus flavours with earthy spice notes.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.7	3.6	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Citrus - Lemon	1.1	1.5	1.7
Citrus - Bitter Orange	0.9	1.2	1.4
Cinnamon & Cardamom	1.6	2.1	2.3

Sapphire Isles Dry Gin Flavouring

An iconic dry gin style packed with subtle complexity – zesty lemon dominates upfront, followed by earthy spice notes and a peppery finish.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Liquorice	0.8	1.0	1.1
Citrus - Lemon	1.7	2.3	2.6
Almond	0.8	1.0	1.1
Grains of Paradise & Cubeb	0.8	1.0	1.1

Pink Grapefruit Gin Flavouring

A distinctive gin with a clean, delicate aroma - the sublime pink grapefruit flavour is complimented beautifully by a spicy-citrus complexity.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Liquorice	0.8	1.0	1.1
Citrus - Bitter Orange	0.9	1.2	1.4
Cinnamon & Cardamom	0.8	1.0	1.1
Citrus - Grapefruit & Lime	3.1	4.1	4.6

Pink Gin Flavouring

Fresh and fruity gin with a delicate pink hue, sweet raspberry and strawberry are balanced with juniper and delicate spices, making an easy drinking, summery gin.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Citrus - Bitter Orange	0.8	1.0	1.1
Red Fruits (Raspberry & Strawberry)	7.5	10.0	11.3

Elderflower Gin Flavouring

Sweet, herbaceous elderflower adds a distinctly floral twist to this classic London Dry Gin recipe, giving an inviting floral flavour with a sweeter, rounded finish.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1.125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	6.0	8.0	9.0
Root Notes (Angelica & Orris)	0.8	1.9	2.1
Liquorice	0.8	1.0	1.1
Citrus - Lemon	0.9	1.5	1.7
Cinnamon & Cardamom	0.8	1.0	1.1
Floral Notes (Elderflower & Lavender)	3.0	8.4	9.5



Dark Berry Gin Flavouring

A fruit-forward gin with a unique and alluring combination of dark fruit and citrus notes, complemented by an underlying, spicy complexity.

	750 ml (25 US fl oz)	1 L (34 US fl oz)	1,125 L (38 US fl oz)
Glycerine	0.7	0.9	1.0
Gin Base	3.0	4.0	4.5
Juniper & Coriander	2.6	3.4	3.8
Root Notes (Angelica & Orris)	0.8	1.0	1.1
Liquorice	0.8	1.0	1.1
Citrus - Lemon	1.1	1.5	1.7
Citrus - Bitter Orange	0.9	1.2	1.4
Dark Fruits (Blackberry & Blueberry)	6.6	8.8	9.9



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