



SMILEY'S
HOME DISTILLING

International Mail Order Catalogue

All Pricing in US Dollars

(Prices subject to change. Please refer to our website for the most up-to-date products and prices.)

(Please note that some items have a small surcharge when shipped to a Canadian address as identified on our website)

Smiley's Home Distilling

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Essences



Prestige is probably the world's most sold essence. Over 12 million bottles have been sold worldwide since 1978, all because of Gert Strand's idea to manufacture an essence of very high quality, using only the finest quality, natural ingredients.

Prestige Liquor Essences

Per Bottle 2.19

EV034	Agave Vodka	EV010	Gran Vodka	EV018	Melon Vodka
EV001	American Vodka	EV029	Guava Vodka	EV019	Moscow Vodka
EV002	Apple Vodka	EV030	Khaki Vodka	EV020	Papaya Vodka
EV003	Bison Vodka	EV011	Kiwi Vodka	EV032	Passion Fruit Vodka
EV033	Blueberry Vodka	EV012	Lemon Balm	EV021	Peach Vodka
EV004	Caraway Vodka	EV013	Lemon Pepper Vodka	EV022	Pear Vodka
EV005	Cherimoya Vodka	EV014	Lemon Vodka	EV023	Raspberry Vodka
EV006	Cherry Vodka	EV015	Lime Vodka	EV024	Swedish Vodka
EV007	Currant Vodka	EV016	Lingonberry Vodka	EV025	Vanilla Vodka
EV008	Fig Vodka	EV017	Mandarine Vodka	EV026	Vermouth Vodka
EV009	Finnish Vodka	EV031	Mango Vodka	EV027	Violet Vodka
EG001	Bombay Gin	EW001	Baltimore Whisky	ER001	Austrian Rum
EG002	English Gin	EW002	Bourbon Whisky	ER002	Baccara Rum
EG003	Gin	EW003	Canadian Whisky	ER003	Brown Western Rum
EG004	Lemon Gin	EW004	Irish Whisky	ER004	Cuban Rum
EG005	London Gin	EW005	Johnny's Scotch Whisky	ER005	Dark Rum
EG006	Portsmouth Gin	EW006	Lemon Whisky	ER006	Extra Dark Jamaican Rum
		EW007	Regents Scotch Whisky	ER007	Hanson Rum
		EW008	Smoked Scotch Whisky	ER008	Lemon Rum
				ER009	Puerto Rican Rum
				ER010	Spiced Rum
				ER011	White Jamaican Rum

Essences



Prestige Liqueur & Spirit Essences

Per Bottle 2.19

EL002	After Hours Chocolate Mint	EL024	Exotic Green Banana	EL044	Peach Whisky Liqueur
EL003	Amaretto	EL057	German Bitter	EL041	Pear Brandy* Liqueur
EL069	Anisette	EL025	Grappa	EL045	Rom Crème
EL005	Apricot & Brandy*	EL026	Green Curacao	EL046	Sambuca
EL004	Apricot Brandy	EL027	Hazelnut Liqueur	EL047	Scansk Aquavit
EL006	Army Schnapps	EL028	Irish Coffee Liqueur	EL048	Sliwovitz
EL007	Aurantii Amari	EL029	Irish Cream Liqueur	EL049	Strandier
EL008	Australian Wilderness	EL030	Italiano Liqueur	EL050	Strawberry Cream
EL009	Black Sambuca	EL031	Jubilee Aquavit	EL051	Swedish Farm Aquavit
EL010	Blue Curacao	EL032	Kabana	EL052	Swedish Punch
EL011	Brn Crème de Cacao	EL033	Kaffe Likör	EL053	Swiss Chocolate Almond
EL012	Calvados	EL034	Liqueur 45	EL054	Table Aquavit
EL013	Cherry Brandy*	EL035	Marty Romin Brandy*	EL055	Tequila
EL075	Chocolate Liqueur	EL036	Mia Theresa	EL056	Triple Sec
EL014	Cloudberry Liqueur	EL018	Mild French Brandy*	EL058	Vermouth Bianca
EL015	Coconut Liqueur	EL037	Mississippi	EL059	Vermouth Dry
EL016	CocoRum	EL038	Old Premium Aquavit	EL060	Vermouth Rosso
EL017	Coffee & Brandy*	EL039	Orange Brandy* Liqueur	EL061	Whisky Liqueur
EL019	Crème de Banana	EL040	Ouzo	EL062	White Crème de Cacao
EL020	Crème de Menthe	EL042	Passion Fruit	EL063	White Crème de Menthe
EL021	Danish Bitter	EL071	Peach Brandy	EL064	Wolf's Paw
EL070	Dill Aquavit	EL043	Peach Cream	EL066	Yellow French Pastis
EL023	Equator Aquavit				
	*Formerly named Cognac				
ES016	Agave Schnapps	ES005	Herb Garden Schnapps	ES015	Peach Schnapps
ES001	Angostura Schnapps	ES006	Hot Coffee Schnapps	ES011	Pear Schnapps
ES002	Black Currant Schnapps	ES007	Hunter Schnapps	ES012	Peppermint Schnapps
ES017	Czech Schnapps	ES008	Lemon Schnapps	ES013	Pommerans Schnapps
ES003	Dill Schnapps	ES009	New Town Wht Licorice Schnapps	ES014	Wormwood Schnapps
ES004	Elderflower Schnapps	ES010	North Sea Schnapps		

Essences



Prestige Candy Shots

Per Bottle 2.19

EC001 Caramel Candy
EC002 Green Frogs
EC003 Ice Lolly

EC004 Licorice Boats
EC005 Marshmallow Banana
EC006 Salt Licorice

EC007 Turkish Pepper
EC009 Violet



Prestige Fruity Shots

Per Bottle 2.19

EF001 Apfel Schnapps
EF002 Kiwi
EF003 Lemon Lime
EF004 Mango Passion Fruit

EF005 Melon
EF006 Pear
EF007 Pineapple
EF008 Pineapple Coconut

EF009 Pink Grapefruit
EF010 Raspberry
EF012 Strawberry
EF013 Winter Apfel

Miscellaneous Essences

Per Bottle 2.19

EM001 Drink Booster

EM002 Alcopops

EM003 Wine Cooler

Essences



Prestige Black Label Essences

Made with specially selected raw materials worthy of bearing the Black Label name. Due to the high cost of the raw materials, the Black Label styles are slightly higher in price.

			Per Bottle	2.69	
EB001	Carte Noir Brandy*	EB004	Golden Tequila Anejo	EB005	Lemon Vodka
EB003	Golden Reserve Rum				

*formerly named Cognac



Prestige Ultra Premium Essences

The Prestige Ultra Premium Essence line uses a different solvent able to extract and hold oils that our standard base cannot. The result is the pinnacle in essence quality, and the final liquor.

The Ultra Premium Essence line replaces the Alcohol Based line of the past. The Ultra Premium line is an entirely re-development of the previous essences, using the highest grade raw materials available today.

			Per Bottle	2.69	
EW012	Blended Scotch Whisky	EW014	Canadian Whisky	EW016	Malt Whisky
EW013	Bourbon Whisky	EW015	Irish Whisky	ES007AB	Regents Scotch Whisky
EL067	Brandy* Deluxe Noir	EW011	Legend Canadian Whisky	EL065	XO Brandy*

*formerly named Cognac

Ultra Premium Specialty Essences

EL001	Absinthe Pro TF	Per Bottle	3.49	EL073	Absinthe White Pro*	Per Bottle	3.49
EL076	Absinthe Pro*	Per Bottle	3.49	EL072	Absinthe 55 Strong Pro*	Per Bottle	4.50
EL074	Absinthe Orange Pro*	Per Bottle	3.49	EVO28	IceCap Vodka	Per Bottle	2.99

*Not available to US addresses



Ambrosia UP Essences

EL068	Ambrosia French Brandy Essence	3.39
	The highest quality Brandy essence available	
EW010	Ambrosia Oak Chips with Dried Scotch Essence	5.39
	Produces an extremely high-end Blended Scotch with more oak flavour, similar to long-term cask aging.	
EW009	Ambrosia Single-Malt Scotch Essence	3.39
	Hands down, the best Scotch essence on the market. Produces a single-malt scotch of unsurpassed quality.	
	Also available in Sachet packaging with 5% more essence	
		2.69

Turbo Yeast



Turbo Yeast

All Gert Strand Turbo Yeasts ferment very effectively. These turbos are all-natural yeasts, and are all in one bag, with the nutrients and the yeast mixed. We know of no better Turbo Yeasts anywhere!

All our Turbos are designed to ferment a mash of 25 litres.

TY003X1	Turbo Pure 24 (14%) Our Turbo Pure 24 will ferment 6kg of sugar in a 25L wash in 1-2 days. The Turbo Pure 24 is specially designed for a pure fermentation, and offers the lowest volatile production yeast available plus special anti-volatile producing agents, and a combination of nutrients and minerals for rapid fermentation.	ea 5.25	25/pk 118.13	50/pk 223.12
TY004X1	Turbo Pure 48 (14-18%) Our new Turbo Pure 48 will ferment 6-8kg of sugar in a 25L wash in as little as 2 days. The Turbo Pure 48 is specially designed for a pure fermentation, and offers the lowest volatile production yeast available plus special anti-volatile producing agents, and a combination of nutrients and minerals for rapid fermentation.	4.49	101.03	190.83
TY001X1	Prestige 8K Turbo Prestige 8kg Turbo Alcohol Yeast produces less volatiles and ferments up to 18% - sometimes 20% alcohol, and is our most popular 18% Turbo Yeast.	4.19	94.28	178.08
TY002X1	Distillers Turbo With Distillers Turbo Yeast 18-20% one can sometimes ferment large batches to 18% by adding 1/3 of the sugar at the beginning and 2/3 of the sugar after one week. This is normally impossible with high alcohol Turbos, because when the alcohol content reaches 14% or so and the temperature is high, the heat kills the yeast and fermentation stops prematurely.	4.69	105.53	199.33
TY005X1	Pot Distillers Yeast Pot Distillers Yeast 18% can ferment fruit brandy, fruit schnapps, grappa, brandy, and other mashes to 18% while it greatly improves taste after distillation, and gives a better yield. It is a hit with all schnapps distillers. It can sometimes be used to ferment larger batches to 18% alcohol by using one sachet to 50 litres of sugar or fruit mash (half dosage). This is normally impossible with high-alcohol Turbos, because they ferment violently and produce so much heat early in the process that the yeast dies.	4.69	105.53	199.33
TY006X1	Prestige Batch Turbo Prestige Batch Turbo 14% produces extremely small amounts of volatiles. This product is especially good to ferment larger batches, for example a barrel or tank, which works without overheating the fermentation.	3.45	77.63	146.63
TY007X1	Black Label Turbo Black Label Turbo 14-17% alcohol yeast ferments extremely cleanly, and can be scaled to large batch fermentation.	3.39	76.28	144.08

Turbo Yeast

Specialty Yeast

Gert Strand was the first to develop specialty yeasts for the small scale distiller, and his reputation for consistent high quality has helped him to obtain proprietary yeast strains from some of the world's finest craft distilleries. The yeast strains used in all of the Prestige Specialty Yeasts are the exact same strains as those used by these craft distilleries- and the difference shows in your final product.

All of our Specialty Yeasts are designed to ferment a mash of 25 litres.

TY012X1	Rum Turbo Yeast Special yeast strain and nutrient blend for molasses fermentation.	ea 3.19	10/pk 28.71
TY010X1	Schnapps Yeast Real Distillery Schnapps Yeast for high flavour and aroma production.	2.50	22.50
TY009X1	Vodka Yeast with AG and nutrients Real Distillery Vodka Yeast with Amyloglucosidase. Also includes nutrients and minerals missing from many grain mashes, but necessary for clean, complete fermentation.	3.99	35.91
TY008X1	Whisky Yeast with AG Real Distillery Whisky Yeast with Amyloglucosidase.	3.99	35.91

Additives



TY011X1 Distiller's Nutrients for non-turbo yeast, 500g 10.95

MS001 Pectolase Enzymes for fruit mash 1.35

MS010 3-in-1 Enzyme (Pectinase, Amylase, AG) 1.95

MS003 Clearing Agent-Kieselsoel/Gelatine, for 20-25L 2.29

MS004 Sparkolloid Rapid Clearing Agent – 10g (for 5 gallons) 0.89

MS011 Sparkolloid Rapid Clearing Agent – 113g (4oz) 2.95



MS007 Glycerin – 4oz 2.95

MS008 Glycerin – 16oz 9.95

MS006 Glucose – 650g 2.49

MS027 Brewhaus Equipment Cleaner – 2oz 1.49

MS028 Brewhaus Equipment Rinse – 2oz 1.99

MS029 Brewhaus Equipment Rinse – 1.1lb 7.99



MS002 Glasrens, cleans and sterilizes equipment, 100g 3.95

MS005 Anti-foam agent, original M10 stable, 20ml 5.49

Mashing Additives



AGY00102 Gypsum – 2oz, used to increase the hardness of mash water for grain brewing 0.79

ACA00102 Citric Acid – 2oz, used to increase the acidity of wine must or mash water for grain brewing 0.99



APH00101 5.2 pH Adjuster, used to adjust the pH of your mash to a pH of 5.2, regardless of the starting pH. This eliminates the need for testing and adjusting the acidity of the mash water, making all-grain brewing a much easier process. 12.95

Brewing Supplies

Brewing/Distilling Grains



GBM2RX05	2-Row Pale Malt, 5 lbs	5.79
GBM2RX50	2-Row Pale Malt, 50 lbs	47.50
GBM6RX05	6-Row Pale Malt, 5 lbs	5.79
GBM6RX50	6-Row Pale Malt, 50 lbs	47.50



Winter Wheat is the exclusive grain used in virtually all of the "Ultra-Premium" vodka's. What Malt can be used as the enzyme source when used with Flaked Wheat to produce vodka, and also as an adjunct in brewing Wheat Beer.

GWMWWX05	White Winter Wheat (Malted), 5 lbs	5.99
GWMWWX50	White Winter Wheat (Malted), 50 lbs	52.95



Golden Promise Malt is a pale malt grown in Scotland. It has been selected due to its excellent results in both brewing and distilling. Golden Promise produces a mellow wort with characteristics that make it the preferred malt for Scottish type beers and for whisky making.

GBMGPX05	Golden Promise Malt, 5 lbs	8.95
GBMGPX55	Golden Promise Malt, 55 lbs	89.95



Our Peated Malt is lightly peated and used to enhance flavour in Scottish type ales. While the malt is in the kiln peat moss outside the kiln is being gently smoked over slow burning coals allowing its vapours to gently drift above the malt. Peat malt is also used in the making of some of Scotland's finest Scotch.

GBMPMX05	Peated Malt, 5 lbs	9.95
GBMPMX55	Peated Malt, 55 lbs	99.95



Flaked adjuncts are pre-gelatinized and mash-ready.

GFMX05	Flaked Corn (Flaked Maize), 5 lbs	5.79
GFMX50	Flaked Corn (Flaked Maize), 50 lbs	52.95
GFRX05	Flaked Rye, 5 lbs	5.95
GFRX55	Flaked Rye, 55 lbs	55.95
GFWX05	Flaked Wheat, 5 lbs	5.95
GFWX55	Flaked Wheat, 55 lbs	55.95



GDEXX10	Dextrose, 10 lbs	9.50
GDEXX50	Dextrose, 50 lbs	35.95



MS016	Molasses – Light, ½ gallon	13.95
MS017	Molasses – Light, 1 gallon	24.95
MS020	Molasses – Light, 5 gallon	74.95
MS018	Molasses – Medium, ½ gallon	13.95
MS019	Molasses – Medium, 1 gallon	24.95
MS021	Molasses – Medium, 5 gallon	74.95

Aging Supplies

Oak Products



AOC00101	Oak Chips – Medium Toast, 1 lb	3.95
AOC00201	Oak Chips – Heavy Toast, 1 lb	3.95



Our Oak Stix are approximately 6.5"x2.5"x0.5". The larger format results in less astringency, producing a more mellow, smoother character. Oak Stix can also be easier for the home user to char for use in making whisky.

AOC00301	Oak Stix – Balanced Toast, 6 stix (approx 1 lb)	5.79
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Oak Kegs

We offer two levels of oak barrels – Economy Kegs and Premium Kegs.

Economy Kegs

These kegs are often sold as a medium charred aging keg. Due to the lighter weight staves used to make these barrels, and the relatively lighter charring, we consider these kegs to be a display barrel only. Slight aging may occur over time, although these kegs should be considered a stage between toasted and charred. Our Economy Kegs are made in Mexico from American White Oak.



OK008	Oak Keg, 2L with stand and spigot	28.99
OK009	Oak Keg, 5L with stand and spigot	45.99
OK006	Oak Keg, 10L with stand and spigot	88.99
OK007	Oak Keg, 20L with stand and spigot	118.99

Premium Kegs

Our Premium kegs are custom made by one of the world's finest barrel producers. They use heavier staves made from American Oak, and offer either toasted or fully charred versions. The workmanship of these kegs is considerably higher than most oak kegs, and will outlast and outperform most oak kegs for aging. The Premium Kegs are not only beautiful as a display barrel, but can also function as an aging barrel for wines and spirits. Our Premium Kegs are finished with food-grade stain, and include a finished wooden stand and pewter spigot. Made in Spain by a commercial barrel producer. Charred Kegs are intended for aging of spirits



Toasted Kegs are used for aging of wine or some rums		
OK010	Oak Keg Set, 2L, Charred	109.99
OK010T	Oak Keg Set, 2L, Toasted	109.99
OK011	Oak Keg Set, 4L, Charred	119.99
OK011T	Oak Keg Set, 4L, Toasted	119.99
OK012	Oak Keg Set, 8L, Charred	129.99
OK012T	Oak Keg Set, 8L, Toasted	129.99
OK013	Oak Keg Set, 16L, Charred	179.99
OK013T	Oak Keg Set, 16L, Toasted	179.99

NOTE: All kegs are drop-shipped from the States.

Distilling Supplies

For those living in free countries, activated carbon is used to purify alcohol from off taste and smell. For our other customers, activated carbon is used to purify the water for wine and beer making, etc., before fermentation begins. Wine and beer consist mostly of water, and good tasting water is important for a good product. There are over 200 brands of activated carbon on the market. Only the best have been selected.



AC001	Standard Wood Carbon, 1.7L	6.36
AC002	Peat Carbon, 1.7L	6.99
AC005	Activated Stone Carbon, 1.7L, 0.4-0.85mm	9.79
AC006	Activated Stone Carbon, 1.7L, 0.4-1.4mm	10.95



EQ002	Funnel of chemical tolerant plastic, 220mm diameter	9.89
EQ003	Funnel Holder for 40mm tube	2.39
EQ001	Filter Unit, UNO. For 220mm funnel	29.95
EQ021	Filter Paper, circular, 120mm, 100 filters	22.95
EQ005	Filter Unit End	4.95
EQ004	RF Hose Clamp	4.29
EQ064	Stainless Steel Filter System by Brewhaus	88.00
EQ027	Bung – Pure Tan Gum Rubber, #10.5	2.00
EQ028	Bung – Pure Tan Gum Rubber, #13.5	5.00
DS0013	PVC Flexible Tubing – ½" ID, per foot	0.59
DS0015	PVC Flexible Tubing – 5/16" ID, per foot	0.29
DS0012	Chemical Tolerant Flexible Tubing – ½" ID, per foot	1.49
DS0014	Chemical Tolerant Flexible Tubing – ¼" ID, per foot	0.89
DS0007	Spring Hose Clamp – 5/8"	0.39
DS0005	Spring Hose Clamp – ¾"	0.59
DS0006	Spring Hose Clamp – 3/8"	0.39
DS0016	Valve for PVC Hose	1.69
DS0009	Plastic Reducer, barbed, ½" x ¼"	0.29
DS0011	Plastic Tee Fitting, barbed, ½"	0.89
DS0010	Plastic Reducing Tee Fitting, barbed, ½" x ½" x ¼"	0.89
DS0008	Plastic Ball Valve, ½"	18.95
DS0017	Water Control System	21.95

Distilling Supplies



Raschi Rings are made of ceramic and have a very large surface area. They are used as heat distributors in boiling or column-filling the reflux distilling apparatus.

DS002	Raschig Ring, ceramic 1L, 6x6mm	18.99
DS001	Raschig Ring, ceramic 0.5L, 6x6mm	9.99

Copper mesh makes an excellent column packing due to its very high surface area, with the combined benefits of adding copper to the distillation column. Widely known as "Structured Packing", it is not truly structured packing, but more of a glorified random packing.

ASCM01	Copper Mesh Packing, 30ft	15.00
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EQ034	Tri-Clamp, 2", Short Weld Ferrule, 316L	7.95
EQ032	Tri-Clamp, 2", Long Weld Ferrule, 316L	9.95
EQ030	Tri-Clamp, 2", Clamp	9.95
EQ031	Tri-Clamp, 2" Gasket	0.99
EQ033	Tri-Clamp, 2", O-Ring for Keg	0.69
EQ038	Tri-Clamp, 3", Short Weld Ferrule, 316L	14.95
EQ037	Tri-Clamp, 3" Long Weld Ferrule, 316L	16.95
EQ035	Tri-Clamp, 3", Clamp	14.95
EQ036	Tri-Clamp, 3", Gasket	1.49
EQ029	Tri-Clamp, 2" NPT Coupler	28.95
EQ061	Tri-Clamp, 3" to 2" Adaptor	28.95

Distilling Supplies



These high quality testing instruments are manufactured in Germany by Widder. Our German products are more precise than those that are regularly scaled. The 30cm Alcoholmeter is a 0-100% instrument, and our 30-60% instruments are even more precise, with finer graduations.

EQ013	Alcoholmeter, 0-100%, 25cm	5.69
EQ014	Alcoholmeter, 1-100%, 30cm	8.79
EQ015	Alcoholmeter, 30-60% Professional Grade	23.95
EQ016	30-60% with thermometer – professional quality	45.95



Our hydrometers are of laboratory quality, and are not generally sold in home brew shops. While a laboratory hydrometer is more expensive, it gives a very accurate reading. Made by Widder, Germany.

EQ017	Hydrometer/Oechslemeter, 25cm, +120 to -20	5.69
EQ018	Hydrometer/Oechslemeter, 30cm, +120 to -20, dual scale	8.79
EQ019	Hydrometer/Oechslemeter, Pro Quality – end of ferment only	23.95



All instruments are of laboratory quality. The accuracy and quality of our instruments are excellent, usually far better than those sold in home brew shops.

EQ007	Laboratory Thermometer, Widder, 0-100°C	8.99
EQ008	Laboratory Thermometer, Widder, 50-100°C, 2/10 graduation	29.95
EQ025	Digital Cooking Thermometer, 0-120°C	18.95
EQ066	Wireless Digital Thermometer, 10-250°C / 14-482°F	28.95
EQ067	Replacement Probe for Wireless Digital Thermometer	4.95
EQ016	Stick-on Thermometer for fermenter, permanent, 18-34°C / 64-93°F	1.49
EQ011	Measuring Cup, 10-40ml	0.25
EQ009	Measuring Cylinder, 100ml	5.49
EQ010	Measuring Cylinder, 250ml, glass	11.95
EQ062	pH Meter, 0 - 14.0	34.95

Fermentation Equipment

Starter Kits



EQ044	Starter Kit – Bronze 32L Fermenter, 3-pc Airlock, Spoon, The Ultimate Siphon™, 2-Turbo Pure 48, 2- 10g Sparkolloid, 25cm Alcoholmeter, 25cm Oeschlemeter/Hydrometer, 100ml Measuring Cylinder, Glasrens Cleaner/Sanitizer.	58.99
EQ043	Starter Kit – Silver 32L Fermenter, 3-pc Airlock, Spoon, The Ultimate Siphon™, 2-Turbo Pure 48, 2- 10g Sparkolloid, 25cm Alcoholmeter, 25cm Oeschlemeter/Hydrometer, 100ml Measuring Cylinder, Glasrens Cleaner/Sanitizer, 1.7L 0.4-0.85mm Activated Stone Carbon	64.99
EQ042	Starter Kit – Gold 32L Fermenter, 3-pc Airlock, Spoon, The Ultimate Siphon™, 2-Turbo Pure 48, 2- 10g Sparkolloid, 30cm Alcoholmeter, 30cm Oeschlemeter/Hydrometer, 250ml Glass Measuring Cylinder, Glasrens Cleaner/Sanitizer, 1.7L 0.4-0.85mm Activated Stone Carbon, Filter Unit, Funnel	109.99

In countries where alcohol distillation is legal, or with appropriate licensing where available, our fermentation equipment can be used to build the Amazing Still.

All buckets are made of chemical resistant PP Plastic. Our 30L Fermentation Bucket is an excellent fermenter for wine and beer making, as it has the advantage of being transparent.

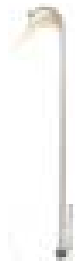
The thermostat on our 110V Heater is adjusted to heat your liquid up to 50 degrees Celsius. Standard submersible heaters are usually preset with a 32 degree Celsius maximum.

Please note: It is currently illegal to distill alcohol in North America without appropriate licensing.

Smiley's Home Distilling does not accept responsibility for any units used for such purposes



EQ049	32L Fermentation Bucket (hole in lid)	18.95
EQ050	Spare Lid for 30L Bucket	3.60
EQ045	10L Pail	8.95
EQ046	3L Pail	4.49
EQ047	Airlock, 3-Piece	0.75
EQ048	Bung for Heater	6.50
EQ051	110V Heater	39.95
EQ025	Digital Thermometer	18.95
EQ052	PE Foam, per foot (24" wide x 1/8")	0.85
EQ053	Plastic Spoon	3.49
EQ054	Ultimate Siphon	13.95



Distillation Equipment



Amphora Products



It took two years of research and development by the Amphora Society to create the revolutionary PDA-1. Many have tried to copy it, but none have achieved the same efficiency, nor the same purity of product.

How is it unique? In several ways:

1. It has a short (but very carefully engineered) column! Much of the research mentioned above was into the specific behaviour of columns at a wide variety of power levels. We learned that by carefully matching column to power, and by carefully controlling the reflux, the long columns of the past are not needed. Ultra-high purity distillates (no carbon treatment needed) are now available with just a few hours of processing.
2. It uses pure copper structured packing material. This is much more efficient than random packing (raschig rings or scrubbers) because it imposes structure on the flow of liquid downward and presents much less resistance to the flow of vapour upward. ONLY the Amphora Society offers structured packing to the personal distiller.
3. Fully tunable over a wide range of production. For those interested in beverages (and residing where it is legal to produce them), this tunability allows the production of any desired product from ultra-pure 96% alcohol to very high quality whiskey, brandy or rums (see below).



Operating as a water distiller, this also allows the rapid removal of salts, or the slower production of extremely pure water stripped of volatile organic materials as well.

The Amphora Society has taken great pains to build flexibility into this design, which is why we sell the apparatus by itself, **without a boiler**. Every country has different power and legal requirements that can control the choice of boiler. Each distiller has his or her own personal goals for materials to process, batch size, etc. Knowing that we could never meet all these widely diverse requirements, we have made the unit very flexible in its attachment capabilities, so that it can easily be attached to almost any commercially available or custom-built boiler.

The PDA-1 was designed to couple perfectly to a 1-gallon boiler, because we believe that that is the perfect size for the majority of hobby projects, but it is just as comfortable attached to a 15-gallon unit, and it has performed admirably with both during our extensive testing. **The standard PDA-1 comes with a 3/4 inch NPT female connector at the bottom** and can be attached immediately to most commercial water heaters. However, we can provide appropriate adaptors or engineer a custom-built solution if you have special requirements (for a small additional fee ... please contact us for details about options to satisfy our needs).

The PDA-1 features flare fittings instead of compression fittings for ease of assembly. The thermometer has also been replaced by a swivel-headed design relocated nearer to the product take-off point. This enables the PDA-1 to be set up for left-hand, right-hand or central operation to cater for personal preferences.

ASPDA1	PDA-1 100% copper, sleek, compact, and incredibly efficient, the PDA-1 can easily handle powers up to 1,500 Watts when stripping or making flavoured spirits, and can operate in simple or compound modes to produce distillates at any desired level of purification.	375.00
ASCS01	PDA-1 Column Extension Extends PDA-1 column to 36", runs at 1500W, doubles flow rate, comes packed with structured packing, comes with insulating sleeve.	95.00
ASBH001	PDA-1 Bulkhead Fitting Stockpot connector for PDA-1	25.00
ASTA001	PDA-1 Tri-Clamp Adaptor 2" tri-clamp adaptor to connect PDA-1 to a standard 2" tri-clamp ferrule or the lip of a Sanke keg. Available in 1 1/2", 2" and Sanke Keg.	50.00
ASPDA2	PDA-2 High Power Distillation Column The PDA-2 High Power Distillation Column was a natural development from the Classic PDA-1, which was the first really small-scale distillation column that ensured production of absolutely pure vodka, yet with the ability to be de-tuned to produce flavoured spirits.	Available on Request

Distillation Equipment

*Essential
Extractor*

**Pro
Series™**

by **Brewhaus**

The Essential Extractor Pro Series II is the first truly multi-function distiller of its kind.

The Pro Series II column is the most versatile distillation column available, offering a true 2-in-1 system:

Full 3' long column for high purity distillation in reflux mode!

The Patent Pending Pro Series top mount, efficient cooling system creates reflux where it is supposed to be- at the top of the column!

The Pro Series II column separates to allow the top portion of the column to be attached directly to the kettle, instantly turning the system into a Pot Distiller, without the need to purchase a separate column!

Please note: It is currently illegal to distill alcohol in many countries without appropriate licensing.

It is the operator's responsibility to know and abide by local laws



The Essential Extractor Pro Series II is built from only the best quality components, and is the most complete unit on the market:

304 Stainless Steel Kettle made from cookware grade stainless steel

Aluminum Diffuser Plate

2" Dairy Tubing with exterior and interior polish

316 Stainless Steel Tri-Clamp Connector for easy separation.

6mm Ceramic Raschig Rings or Copper Mesh Packing- your option!

German Laboratory Thermometer, complete with bung

Kink-resistant PVC Hoses, E-Z Clamps, and Brass Hose Fitting

Chemical Tolerant Distillate Hose

Submersible Water Pump

18" Stainless Chain

Lifetime Warranty

PDIS0002	Essential Extractor Pro Series II – Complete The Essential Extractor comes complete, with kettle and diffuser plate, column, condenser, all hoses with clamps and hose fitting, laboratory grade thermometer with bung, stainless steel chain for kettle cleaning, submersible pump, and your choice of column filling.	299.00
PDIS0003	Pro Series II – Column w/ Connector Pro Series II Column includes 2 Tri-Clamps, 2 gaskets, and 1 O-Ring for attaching to a standard US beer keg.	149.00
PDIS0004	Essential Extractor Pro Series II High Capacity Complete Our Pro Series II High Capacity unit is capable of distilling at over twice the speed of the regular Pro Series II system, while maintaining the highest possible purity. This is a semi-commercial unit and requires greater heat input for operation. The unit comes complete.	449.00
PDIS0013	Essential Extractor Pro Series II High Capacity Keg Kit Our Keg Kit includes all of the items in our Complete Unit, with a Keg Adapter (including clamp and o-ring for keg) in place of our kettle.	269.00
PDIS0005	Pro Series II High Capacity – Column w/Connector Pro Series II High Capacity Column includes 2 Tri-Clamps and 2 gaskets. Reducer for attaching directly to a standard US beer keg available on request.	219.00
PDIS0006	Essential Extractor Pot Still – Complete Pot Still System uses an 18" tall column. Excellent for traditional distillations! System comes complete.	275.00
PDIS0007	Pot Still Head w/ Connector Pot Still Column includes 1 Tri-Clamp, 1 gasket, and 1 O-Ring for attaching to a standard US beer keg.	89.00

Distillation Equipment



The EasyStill Electric Distiller is a high quality, stainless steel electric countertop distillation unit with a 4L capacity. It is based on the design of a popular water distillation unit, but has been factory modified for alcohol distillation by changing the heating element, increasing cooling, and omitting the chlorine release valve. The unit is still capable of distilling water, simply at a slower rate.

Water, Alcohol, and even Essential Oils can be distilled with the EasyStill Distiller. This is a very simple, entirely self-contained distiller for all distilling needs. Simply put your product in the reservoir, plug it in, and let the EasyStill do its job!

PDIS0001	EasyStill Electric Distiller Includes Free EasyFilter System	269.95
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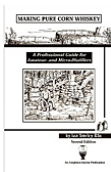
Extras

PDIS0008	Essential Extractor Kettle w/ 2" Tri-Clamp Fitting	149.99
PDIS0009	Stainless Steel Condenser	29.00
PDIS0010	Hose Pack for Pro Series II Contains: all PVC hoses for Essential Extractor Pro Series II, Chemical Tolerant distillate hose, E-Z Clamps and Brass Hose Fitting, Laboratory Thermometer with bung, Column Filling (Copper Mesh or Ceramic Raschig Rings)	49.00
EQ041	Stainless Steel Chain, 316, 18"	5.95
EQ024	Submersible Water Pump	19.99

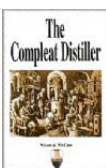
Heat Sources

EQ022	1100W Electric Hotplate	34.95
EQ023	1500W Cast Iron Element Electric Hotplate, Stainless Steel	119.99

Books



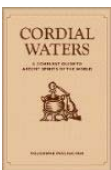
- BK001HC** **Making Pure Corn Whiskey, 2nd Edition** 25.00
 Author: Ian Smiley. This book was written by a science graduate with many years experience adapting commercial distillation processes to small-scale, inexpensive home operations. It details all the steps involved in making whiskey, from making corn mash, to fermentation, to distilling the finished spirit. The book explains exactly what to buy, how to assemble the equipment, how and why everything works, and how to operate it. The book is 186 pages and is complete with diagrams and photographs of finished equipment and close-ups of key components.



- ASTCD02H** **The Compleat Distiller** 29.50
 Authors: Nixon & McCaw. This book covers all aspects of small scale distillation, from first concepts to detailed analysis of the process, dealing solely with facts and not myths. It has been acknowledged as being the leading text on the subject and has been in heavy demand worldwide. It is even used by many students in chemistry and industrial engineering studies as they say it contains the clearest and most concise description of distillation theory to be found under one cover.



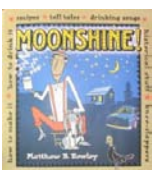
- BK004** **Designing & Building Automatic Stills** 29.50
 Author: Riku. This book takes the reader step by step through all the traditional techniques, then shows how they may be simplified and improved by clearly understanding the basic principles underlying the distillation process.



- BK005** **Cordial Waters** 29.50
 Author: Volodimir Pavliuchuk. Home distilling was once a prestigious activity associated with high Society. From the 15th to the 18th centuries, stillrooms were an important feature of English manor houses and many books of instructions and recipes were produced by aristocratic hobby distillers. This book takes you on a journey that starts in Mesopotamia around 3500 BC, then through the centuries and around the globe to discover the fascinating story of distilled beverages, their origins and social significance.



- MS009** **The Home Distillation Handbook** 15.95
 Author: Ola Norrman (Pseudonym) The Home Distillation Handbook describes how to make alcoholic spirits at home. One of the best books on the subject, it describes in detail how you can make your own spirits. 93 pages.



- BK003** **Moonshine** 14.95
 A fantastic and fun-to-read book, with an in-depth look at the history of moonshining from the beginning all the way to present day. This book also outlines the basic process from fermentation through to pot distillation, along with a how-to on building a traditional-type pot distiller. A number of traditional recipes for Whisky, Rum, Schnapps, and more.



- BK002** **Winemaker's Recipe Handbook** 3.95
 The Winemaker's Recipe Handbook has over 100 recipes for wine from such things as plum, pear, blackberry, and most anything else you can imagine. This is an excellent book for the fruit winemaker, or for those wishing to make fruit brandies and schnapps, where a good base wine is essential.

Giftware/Miscellaneous



MS012	Absinthe Spoon – Stainless Steel	6.95
MS013	Absinthe Spoon – Silver Plated	17.95
MS014	Absinthe Glass – Handmade	25.95



MS015	Absinthe Pro Label – High Gloss	0.49
MS024	Absinthe Orange Pro Label – High Gloss	0.49
MS023	Absinthe White Pro Label – High Gloss	0.49
MS025	Absinth 55 Strong Pro Label – High Gloss	0.49