

HIGH ALCOHOL TURBO YEASTS

SuperYeast
X-Press 135g



Vodka Pure
Yeast w/AG 72g



Moonshiner's
Turbo Pure
w/AG & Citric 112g



Pot Still Turbo
Pure 115g



Turbo Pure
X-Press 175g



24 Hr Turbo
Pure 200g



Batch Turbo
Pure 90g



Whisky Pure
Yeast 23g



Rum Turbo
Pure 62g



SuperYeast
Alcibase
Kit w/SKCC



SuperYeast
Mini
23g



Vodka
Triple Pure
320g



Alcibase
Extreme 23%
465g



Whisky Pure
w/AG WP10
500g



Turbo Yeast
w/AG
1kg



Turbo Yeast
w/AG
3kg



Turbo Yeast
w/AG
25kg



Make your own spirits and liquors for less than 1/2 price

LIQUOR QUIK™

100% NATURAL EUROPEAN ESSENCES

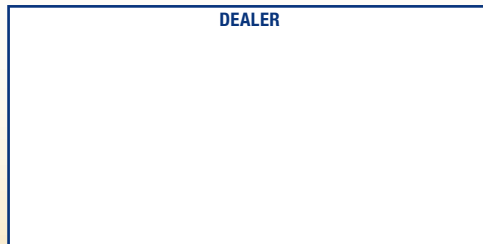
TASTE THE DIFFERENCE



OVER 100 FLAVORS TO CHOSE FROM

- BRANDIES
- GINS
- LIQUEURS
- RUMS
- AROMEBOIS
- BULK SIZES
- SCHNAPPS
- TEQUILAS
- VODKAS
- WHISKIES
- ENHANCERS
- LIQUOR QUIK PRO

DEALER



winemaker inc.

WWW.WINEMAKERI.COM

inspired innovation WORLD CLASS BRANDS

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HIGH ALCOHOL PRODUCTS CATALOG

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12 TYPES OF SPECIALTY YEASTS

THE LIQUOR QUIK™ DIFFERENCE

Liqueur making is as old as civilization itself. In fact, the recipes and techniques haven't changed much since the Middle Ages. Carefully selected seeds, herbs, fruit and essential oils are macerated or distilled, and then fortified with alcohol and sweetened. Winemaker Inc. sources the best essential oils and extracts from Europe where the 'old world' style of extraction is still very much a treasured art. All of our essences are considered "Premium Black Label" quality and are gluten-free and sulphite-free. Some essences however contain natural nut extracts.

Note: Due to the fact that we do not use artificial preservatives in our recipes, some ingredient separation or settling may occur. Refrigerate any unused portion of your essence. For best results, use within 2 years from purchase. Most of our essences have a shelf life of 5 years or longer under cool storage.

MIXING GUIDE

ALL liqueur recipes require 25.5 U.S. fl. oz (750 ml) of 15-30% alc./vol of alcohol. Choose your alcohol base: high proof ethanol (e.g. Bartons™, Gem™, Golden Grain™ and Moonshine™ "grain alcohol brands", Everclear™, Clear Springs™, Crystal Clear™, Graves XXX™, grain alcohol), neutral tasting (duty-free) vodka or SuperYeast™ X-Press. Add 1 fl. oz. (29 mL) of LIQUOR QUIK™ glycerin and/or Glucose 43 as an optional thickener. All liqueurs yield between 28-31 fl. oz. (810-900 mL). If Glucose 43 or glycerin is unavailable, high-malt glucose or unflavored white corn syrup may be substituted at a ratio of 2 oz. glucose = 1 oz. glycerin. Note: If using SuperYeast™ X-press or other high alcohol yeasts, you may require less sugar than recommended, depending on the final dryness of your product.

ALL liquor/spirit recipes require 25.5 U.S. fl. oz (750 ml) of 35-40% alc./vol. grain alcohol, alcohol, neutral vodka or "swish" alcohol. "Swish" is alcohol extracted from used, "wet" whiskey or rum barrels.

PRODUCT IDEAS



Specialty Coffees: Add a few drops of your favorite essence to a mug of French or Italian roast coffee. Add sugar to taste and top with whipped cream.



Syrups/Italian Soda Mixes: Combine 2 cups of sugar in 1 cup of boiling water. Add 1 bottle of your favorite essence and 1 fl. oz. of glycerin. Use as a topping on crepes, pancakes, waffles, french toast, puddings and cakes. Refrigerate any unused syrup.



Baking/Confections: Add a few drops of your favorite essence to your recipe of homemade or commercial cake, jams, sauces, chocolates, confectionary or salsas.



Cooking Sauces/Glazes: Add a few drops of essence or a few ounces of premixed liqueur to your favorite sauce or glaze. Highly recommended for de-glazing the pan of grilled venison, poultry or lamb.



Restaurants/Micro-Distilleries: Make your own "house" brand of liqueurs or spirits (may be subject to permit in some jurisdictions).

Brandy Essences

15211 Apricot Brandy	15207 Pear Brandy
15237 Brandy & Dictine Liqueur	15206 Plum Brandy
15205 Cherry Brandy	15208 XO Apple Brandy
15291 Grappa *	15235 XO Brandy
15220 Orange Brandy	

Gins / Tequilas / Bitters

15247 Bombay Dry Gin	15245 Golden Tequila
15299 Gin Aperitif Cup *	15290 Italian Bitters *
15246 London Dry Gin	

Liqueur Essences

15210 Amaretto	15216 Irish Cream Liqueur
15229 Anisette (Pastis)	15217 Italiano
15297 Banana Liqueur *	15147 Kummel Schnapps *
15169 Blackcurrant Liqueur *	15274 Licor 45 (Cuarenta) *
15242 Blue Curacao Liqueur	15292 Limoncello Liqueur *
15237 Brandy & Dictine Liqueur	15296 Maraschino Cherry Liqueur *
15219 Caribbean Coffee	15218 Mexican Coffee
15239 Chocolate Crème (Brown)	15271 Ouzo
15298 Chocolate Mint Liqueur *	15231 Sambuca (Black)
15281 Cinnamon Whiskey *	15227 Sambuca (White)
15212 Coconut Rum Liqueur	15236 Scotch Honey Whisky
15213 Crème de Menthe	15238 Southern Whiskey
15295 Creole Orange Rum Liqueur *	15273 Strawberry Liqueur *
15294 Frambord (Raspberry) *	15241 Strawberry Cream Liqueur
15299 Gin Aperitif Cup *	15240 Swiss Chocolate Almond
15214 Hazelnut Liqueur	15195 Swiss Chocolate Cherry *
15254 Honey Mead Liqueur	15221 Triple Sec
15203 Hypnotized Blue	15174 Tuscan Vanilla Liqueur *

Rum Essences

15225 Amber Cuban Rum	15224 Dark Jamaican Rum
15219 Caribbean Coffee	15223 Spiced Rum
15212 Coconut Rum	15226 White Caribbean Rum
15295 Creole Orange Rum	

Aquavits / Schnapps

15289 Absinthe Vert	15147 Kummel Schnapps *
15276 Aquavit OP *	15293 Lemon Schnapps *
15146 Danish Aquavit *	15222 Peach Schnapps
15243 Goldrush Cinnamon Schnapps	15215 Peppermint Schnapps
15266 Hot Cinnamon Schnapps	15209 Spiced Apple Schnapps
15244 Jaktbitter Schnapps	15288 Wormwood Schnapps

Note: Not all products are carried by all retailers or distributors.

Vodka Essences

15270 Bison Grass Vodka	15267 Mandarin Vodka
15275 Blueberry Vodka *	15265 Melon Vodka
15249 Citrus Vodka	15262 Raspberry Vodka
15263 Cranberry Vodka	15251 Red Energy Vodka
15269 Currant Vodka	15248 Russian Vodka
15268 Green Apple Vodka	15261 Swedish Vodka
15250 Lemon Vodka	15264 Vanilla Vodka

Whiskey/Whisky Essences

15230 Canadian Rye Whiskey	15236 Scotch Honey Whisky
15201 Cherry Bourbon *	15234 Scotch Malt Whisky
15281 Cinnamon Whiskey *	15232 Scotch Whisky (Blended)
15204 Honey Bourbon *	15238 Southern Whiskey
15272 Irish Whiskey	15202 Spiced Bourbon *
15228 Kentucky Bourbon	15233 Tennessee Bourbon

AromeBois Premium Essence/Oak Chip Sachets

15124 AromeBois Dark Rum	15133 AromeBois Tennesse Bourbon
15128 AromeBois Ken Bourbon	15135 AromeBois XO Brandy
15134 AromeBois Scotch Whisky	

Essence Enhancers / SwishBags

15200 Citric Acid (required for Hypnotized Blue Liqueur) *
15283 Distiller's Vanilla 2X *
15280 Natural Maple Charcoal Smoke
15101 SwishBag "Wet" Oak Chips, Dark Toast Essence Pack
15100 SwishBag "Wet" Oak Chips, Medium Toast Essence Pack
15287 Absinthe Thujone 10X Booster *
15279 XX Distiller's Caramel

Liquor Quik PRO (1L, 10-Fold Concentrated Essences)

15023 Amber Rum	15033 Tennessee Bourbon
15012 Coconut Rum	15010 Amaretto
15018 Coffee Rum	15005 Cherry Brandy
15024 Dark Rum	15020 Orange Brandy
15026 White Rum	15022 Peach Schnapps
15028 Kentucky Bourbon	15021 Triple Sec
15030 Rye Whiskey	15055 Golden Tequila
15032 Scotch Whisky	15061 Vodka

Bulk Sizes

All flavors are also available in 1L & 25L formats for micro-distilleries, wineries and gourmet food processing.

Custom liquor / liqueur formulations are also available, subject to a minimum 25L order per flavor.

* New 2013 flavors

LIQUOR QUIK ALLIED PRODUCTS

SpiritMaker Still 320 watts



The CarbonSnake



Activated Carbon



Distiller's Yeast Nutrient



Super-Kleer K.C.



Kieselsool / Chitosan



PRODUCT

Super-Kleer K.C., 65ml
 Kieselsool, 1L, 25 kg
 Chitosan, 1L, 25 kg
 Sparkolloid Powder
 Glucose 43, 725g
 Glycerin, 30 ml, 500 ml
 Super-Smoother, 30 ml
 Liquid Oak Extract, 30ml, 500ml
 Oak & Chestnut Tannins
 Liquid Wine Tannin
 Anti-Foam Agent, 5g, 1 kg
 Diammonium Phosphate (DAP)
 Yeast Energizer
 Distiller's Yeast Nutrient
 Citric Acid
 Pectic Enzyme
 SuperYeast Stabil
 Copper Scrubbers
 Ceramic Rashig Rings

Granulated Activated Carbon

Liquid Activated Carbon, 140 g

AF-C Carbon Pads

The EuroFilter

The CarbonSnake

The BrewBelt

The CarboyMop

The CarboyShield

The SimpleStill

The WineAgitator

SpiritMaker, 320 watts

SpiritMaker Starter Kit

FUNCTION

Superior Alcobase / Turbo Yeast Duplex Finings (Only K.C. will quickly clarify Turbo Yeasts)
 Superior Fining Agent (- Ion)
 Superior Fining Agent (+ Ion)
 Superior Hot Fining Agent
 Liqueur Sweetener & Thickener
 'Finishing Formula' Liqueur Thickener
 Liqueur Thickener & Oaking Agent
 Brown Spirits & Wine Oak Enhancer
 Brown Spirits & Red Wine Oak Enhancer
 Brown Spirits & Red Wine Oak Enhancer
 Prevents Foaming During Fermentation
 Basic Fermentation Nutrient
 Complex Fermentation Nutrient
 Complex Distilling Nutrient, Add with Yeast
 pH Buffer for Grain/Corn Mashers
 Enhances Fruit Mash Yields
 Ascorbic Acid / Metabisulphite
 Adds Copper Ions to Dark Spirits & Brandy, Acts as a Reflux Column Packing Material
 2 Sizes - Prevents Foaming During Fermentation & Acts as an Inert Reflux Column Packing Material
 Small 6x6x2mm 5g, 1L, 20 kg
 Medium 10x10x2mm 5g, 1L, 20 kg
 2 Sizes – GAC Pre-washed Stone Carbon, Removes Color and Volatile Aromas & Flavors
 Fine 20x50 mesh 85g, 500g, 12.5 kg
 Medium 12x40 mesh 500g, 25 kg
 Removes Color and Volatile Aromas & Flavors
 EuroFilter Round 22cm Carbon Pads
 Uses 22 cm Round Carbon Filter Pads
 Simple Carbon Gravity Filtration Tube
 Maintains Adequate Fermentation Temperatures
 Cleans Glass Carboy Interiors
 Minimizes Alcobase / Turbo Yeast Light & Oxidation
 Plastic Ethanol Pot Still
 Degasses Alcobases & Wines
 Simple 4L Electric Countertop Still
 Basic 4L Equipment Fermentation Kit