

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/SKKC



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 CHOOSE FROM

- BRANDIES
- GINS
- LIQUEURS
- RUMS
- AROMEBOIS
- BULK SIZES
- OAK+BARREL
- SCHNAPPS
- T'QUILAS
- VODKAS
- WHISKIES
- ENHANCERS
- LIQUOR QUIK® PRO
- LIQUID OAK

DEALER

winemakeri™

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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. Winemakeri 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 / T'Quilas / Bitters	
15247 Bombay Dry Gin	15245 Golden T'Quila
15299 Gin Aperitif Cup	15290 Italian Bitters
15246 London Dry Gin	
Liqueur Essences	
15210 Amaretto	15216 Dublin 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 Malt 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
Essences Are Sold In 20ml, 1L & 20L Formats. Custom liquor/liqueur formulations are available, subject to a minimum 20L order per flavor. 10X essences are sold in 1L and 20L formats only.	
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 Malt Honey Whisky
15201 Cherry Bourbon	15234 Single Malt Whisky
15281 Cinnamon Whiskey	15232 Blended Malt Whisky
15204 Honey Bourbon	15238 Southern Whiskey
15272 Dublin Whiskey	15202 Spiced Bourbon
15228 Kentucky Bourbon	15233 Tennessee Bourbon
AromeBois Premium Essence/Oak Chip Sachets	
15124 AromeBois Dark Rum	15133 AromeBois Tennessee Bourbon
15128 AromeBois Ken Bourbon	15135 AromeBois XO Brandy
15134 AromeBois Malt Whisky	
Essence Enhancers / SwishBags	
15200 Citric Acid (required for Hypnotized Blue Liqueur)	
15283 Distiller's Vanilla 2X	
15280 Natural Maple Charcoal Smoke	
15287 Absinthe Thujone 10X Booster	
15279 XX Distiller's Caramel	
Liquor Quik PRO (1L, 10X Concentrated Essences)	
15010B Amaretto Liqueur	15024B Golden T'Quila
15025B Amber Rum	15054B Honey Mead
15061B American Vodka	15028B Kentucky Bourbon
15009B Apple Cinnamon	15046B London Dry Gin
15011B Apricot	15034B Malt Whiskey
15070B Bison Vodka	15020B Orange Brandy
15031B Blended Malt Whiskey	15071B Ouzo
15075B Blueberry Vodka	15003B Passion Fruit
15047B Bombay Gin	15022B Peach Schnapps
15035B Brandy XO	15015B Peppermint
15005B Cherry Brandy	15058B Red Vermouth
15043B Cinnamon	15048B Russian Vodka
15012B Coconut Rum	15030B Rye Whiskey
15018B Coffee Rum	15023B Spiced Rum
15039B Dark Chocolate Liqueur	15033B Tennessee Whiskey
15024B Dark Rum	15026B White Rum
15072B Dublin Whiskey	15087B Wormwood (Sage) Oil
15094B Fieldberry	15081B Maple Flavor

LIQUORQUIK® ALLIED PRODUCTS					
SpiritMaker Still 320 watts	The CarbonSnake	Activated Carbon	Distiller's Yeast Nutrient	Super-Kleer K.C.	Kieselsol / Chitosan
					
PRODUCT		FUNCTION			
Super-Kleer K.C., 65ml		Superior Alcobase / Turbo Yeast Duplex Finings (Will quickly clarify Turbo Yeasts)			
Kieselsol, 1L, 20L		Superior Fining Agent (- Ion)			
Chitosan, 1L, 20L		Superior Fining Agent (+ Ion)			
Sparkolloid Powder, 25g, 25kg		Superior Hot Fining Agent			
Glycerin, 30 ml, 500ml, 20L		'Finishing Formula' Liqueur Thickener			
Super-Smoother, 30ml		Liqueur Thickener & Oaking Agent			
Liquid Oak Extract, 30ml, 500ml, 20L		Brown Spirits & Wine Oak Enhancer			
Oak Wine Tannins, 28g, 1kg, 20kg		Brown Spirits & Red Wine Oak Enhancer			
Chestnut Wine Tannin, 25g, 1kg, 20kg		Brown Spirits & Red Wine Oak Enhancer			
Liquid Wine Tannin, 1L, 20L		Brown Spirits & Red Wine Oak Enhancer			
Used Bourbon Oak Staves, 454g (1lb)		Brown Spirits & Red Wine Oak Enhancer			
Anti-Foam Agent, 5g, 1kg		Prevents Foaming During Fermentation			
Diammonium Phosphate, 50g, 1kg, 25kg		Basic Fermentation Nutrient (18%N)			
Yeast Energizer, 25g, 1kg, 25kg		Complex Fermentation Nutrient for Wine, Beer and Mash			
Distiller's Yeast Nutrients, 1kg, 25kg		Complete Distilling Nutrient, Add with Yeast			
Citric Acid, 50g, 1kg, 25kg		pH Buffer for Grain/Corn Mash			
Pectic Enzyme Blend, 25g, 1kg		Enhances Fruit Mash Yields			
Ceramic Rashig Rings		2 Sizes - Prevents Foaming During Fermentation			
		Small 6x6x2mm 5g, 1L, 20kg			
		Medium 10x10x2mm 5g, 1L, 20kg			
MicroVit, 500g, 20kg		Distiller's Yeast Micro Nutrient, add with yeast			
Granulated Activated Carbon		2 Sizes – GAC Pre-washed Stone Carbon			
		Fine 20x50 mesh 85g, 500g, 25kg			
		Medium 12x40 mesh 500g, 25kg			
Liquid Activated Carbon, 140g		Removes Color and Volatile Aromas & Flavors			
AF-C Carbon Pads		EuroFilter Round 22cm Carbon Pads, come in a 2 pack and a 25 pack			
MJ-C Carbon Pads		Available in 3 Pack and in a 25 Pack			
The EuroFilter		Uses 22 cm Round Carbon Filter Pads			
The CarbonSnake		Simple Carbon Gravity Filtration Tube			
The CarboyMop		Cleans Glass Carboy Interiors			
The WineAgitator		Degasses Alcobases & Wines			
SpiritMaker, 320 watts		Simple 4L Electric Counter-top Still			
SpiritMaker Starter Kit		Basic 4L Equipment Fermentation Kit			
Alpha Amylase Enzyme, 500g, 25kg		Converts Starch into Sugar Before High Yield Fermentation			
Glucoamylase Enzyme 500g, 25kg		Hydralyzes Starches in Mash			