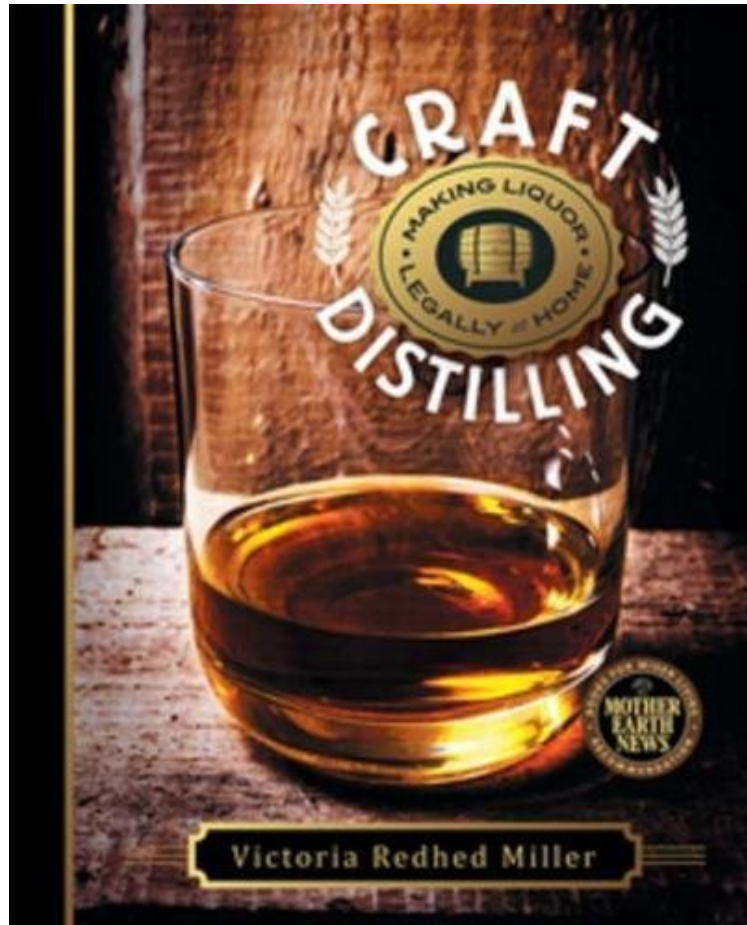


[Read ebook] Craft Distilling: Making Liquor Legally at Home

Craft Distilling: Making Liquor Legally at Home

Victoria Redhed Miller

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#127879 in Books Victoria Redhed Miller 2016-01-05Original language:EnglishPDF # 1 8.90 x .60 x 7.20l, .0 #File Name: 0865718040224 pagesCraft Distilling Making Liquor Legally at Home | File size: 40.Mb

Victoria Redhed Miller : Craft Distilling: Making Liquor Legally at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Craft Distilling: Making Liquor Legally at Home:

0 of 0 people found the following review helpful. Five StarsBy ALLan HuskethGreat17 of 18 people found the following review helpful. The most DIY-friendly book on home distillery you'll ever find...seriously.By Haven Maven(Note: this book was sent to me for review, in PDF format, prior to release. I merited the books review based on content, NOT electronic delivery or ebook format. To do so would be like reviewing a chef's food based on the clumsiness of the waitress. That said, read on...)Making your own distilled spirits has been a largely ignored area in the DIY market, and not since Prohibition has there been serious interest in homebrewed hooch until now. With local microbreweries and wineries popping up everywhere, it was only a matter of time until peoples interest turned to the harder liquors, the fine spirits market, and a surge of enthusiasm for home distilling. Indulging that hobby, however, is not easy. It requires a still, fire, is illegal to do in some states, and is a gray area with very little good informationat least until Victoria Redhed Millers latest book, Craft Distilling: Making Liquor Legally at Home hit the bookstores.So,

how does one make a smooth dark rum, a single malt scotch, or a kickin tequila without poisoning yourself or blowing up your house in a still explosion? Miller, an avid do-it-yourselfer, went on the quest to answer those questions and documented the entire process, soup to nuts; all her hard work has made for an exceptional book that anyone can use to make the booze of their dreams. Miller begins with a short history lesson on the what and why of liquor and liquor law (while making a most excellent case for Federal legalization of home distilling), but quickly progresses into the how of still construction and operation. She details every step of still assembly clearly so that even the least mechanically-inclined can duplicate her process. She also explains the liquor lingo of heads, tails, and other alcohol-related nomenclature as she moves through building, cleaning, testing, and using her distiller to make numerous spirits. Ingredients, mashing, fermentation, and aging are all covered thoroughly; Miller generously shares all of her experimentation, both successful and failed, and garnishes the lessons learned with a twist of humor. As a bonus, Miller includes a chapter on boozy peripherals, such as the classic mixers of bitters, syrups, homemade tonic water (the real stuff without the high fructose corn syrup, mind you), and even maraschino cherries. The recipes included for these mixologist necessities are a pleasant bonus; even if you have no desire to build your own still, you might just want to make the best ginger syrup on the planet. Miller's chapter on the economics of liquor make for an interesting lesson that no farmer (or government) should ignore. Her concise, almost balance sheet-like analysis shows how anyone with extra fruit or grain could easily pad their wallet with a bit of networking and resourcefulness. Miller closes a farm-to-table loop that's usually left open to waste by connecting the dots between the produce grower, the distiller, and the stockyard; information like that could easily keep more farmers in business and improve the overall economy of the United States. Miller moves easily between the history, science, and implementation of creating homecrafted hard liquor, intertwining the three into an easy read on a difficult topic. If you've made your own wine but were intimidated by raising your game to include brandy or kirsch, fear not this book was written with you in mind. All told, *Craft Distilling: Making Liquor Legally at Home* condenses a vast amount of hard liquor information into a great read that goes down like a Chateau de Montfauud cognac smooth, easy, and leaving you wanting some more. 0 of 2 people found the following review helpful. awesome book By Craigm. awesome book

Many people have experienced great success making their own beer or wine at home. In recent years a number of hobbyists have become interested in making distilled spirits. However, distilled spirits are more complicated to produce, and the process presents unique safety issues. In addition, alcohol distillation without a license is illegal in most countries, including the United States and Canada. From mashing and fermenting to building a small column still, *Craft Distilling* is a complete guide to creating high-quality whiskey, rum and more at home. Experienced brewer, distiller, and self-reliance expert Victoria Redhed Miller shares a wealth of invaluable information including: *Quality Spirits 101: Step-by-step recipes and techniques* *Legal Liquor: An overview of the licensing process in the United States and Canada* *Raising the Bar: Advocacy for fair regulations for hobby distillers* This unique resource will show you everything you need to know to get started crafting top-quality spirits on a small scale and do it legally. Sure to appeal to hobbyists, homesteaders, self-sufficiency enthusiasts, and anyone who cares about fine food and drink, *Craft Distilling* is the ideal offering for independent spirits. Victoria Redhed Miller is a writer, photographer and homesteader who lives on a forty-acre off-grid farm in northwest Washington State with her husband David. She strives to enhance her family's self-reliance through solar energy, gardening, food preservation, raising heritage poultry, blacksmithing, and other traditional skills. Victoria is the author of *Pure Poultry: Living Well with Heritage Chickens, Turkeys and Ducks*.

Craft Distilling accomplishes the extraordinary task of making the arcane art form accessible and practical for anyone who can cook from a recipe. The joy of creating spirits at home is a great incentive for learning a little chemistry and Victoria makes the chemistry fun! ---Bryan Welch, Mother Earth News, and CEO, B the Change Media In *Craft Distilling*, author Victoria Redhed Miller leads us on a wonderfully intoxicating journey that answers the question of why distill spirits at home with eloquence and clarity that only a passionate practitioner can offer. With Miller's help we come to understand just why it is that most of us can't legally make spirits for ourselves, and she makes a wonderful case for why we should be able to do just that! Set the history aside for a spell and *Craft Distilling* delves deeply into the science of alcohol distillation and sets you up with everything from detailed recipes for your favorite liquors and insight on constructing your own still. *Craft Distilling* is as important for dreamers and practitioners as it is for policy makers, and it belongs on the shelf of everyone who has anything to do with the production and consumption of distilled spirits. ---Oscar H. Will III, Editorial Director, Mother Earth News This is one of the most comprehensive books I have seen to date. This book tells you everything you need to know to become a knowledgeable distiller. The book also has many great recipes. I would highly recommend this book to any new or experienced distiller. ---Mike Haney, Hillbilly Stills