

1. Q: What are the benefits, if any, of the copper over the stainless steel Condenser for spirits?  
A: Copper reacts with some of the sulfur compounds generated by the yeasts, improving the flavor and color of your spirit.
  
2. Q: How does the Alembic perform with distilling essential oils?  
A: The Alembic copper pot still is a good choice for essential oils distilling because it conveys the maximum amount of flavors from the plant (compared to the T500 column, and any reflux condenser).
  
3. Q: Do I put the plant material directly in the pot?  
A: The plant can be placed directly in the liquid (either water or 30% abv), or in a basket above the boiling liquid. Placing the plant material directly in the liquid is a little “harsher” than above it, and the delicate flavors may not be preserved as well (similar to steaming vegetables in the kitchen VS boiling them).  
Note that yields are very low with plant material (2% max), the oil will be floating on top of the liquid and can be pipetted out, while the rest of the liquid (hydrosol) will still have nice flavors. It’s a lot gentler to skin, fabric, etc. and friendlier to manipulate than essential oils.
  
4. Q: Do you have any YouTube videos pertaining to essential oil making?  
A: We don’t have any posted at this time.
  
5. Q: Would my elevation have anything to do with excessive foaming?  
A: Altitude will have some effect, it will come to the boil sooner, but that shouldn’t have an effect on the foaming / wash going in the condenser.  
We recommend putting less wash inside so it has more room to foam before it gets into the condenser.
  
6. Q: Can botanicals be used to make a Gin or other things?  
A: Botanicals can definitely be used in the boiler to make Gin as well as other like spirits.
  
7. Q: When using a Turbo 500 w/ the Alembic dome and condenser, is it safe to do the first distillation on some of the grain mash from fermenting an Ale, the way traditional scotch is made?  
A: Grains shouldn’t be boiled in the T500 boiler, this is because there is no agitator in the boiler and grains will be burning. That will give unwanted burnt flavors to your spirit, will damaged your boiler and creates a safety risk (heat builds up at the bottom, which will cause the reset switch to cut off or the fuse to blow).
  
8. Q: I have an older model boiler that clamps on with a metal ring. Is this set likely to fit on my boiler?  
A: The Alembic dome top is designed to fit on the T500 boiler. It won’t fit on the older models that clamps on the lid with the metal ring.
  
9. Q: Before the first run will I need to clean the copper dome and condenser?  
A: Before first use, the dome should be cleaned with dishwashing liquid and rinsed with water. The condenser should be rinsed with water. After use, they can be rinsed with water, or if you’re doing different products (example a gin and then a whiskey), it should be washed more thoroughly with the following potion:
  - Equal parts lemon juice and cream of tartar, or equal parts vinegar and water. Fill to 1/5th capacity. Then do a distilling run. After that rinse with water and you are ready for the next run.

10. Q: Why does the temperature at the still head increase during the distillation?

A: Once the boiler is switched on, the temperature at the top of the still head will rise to the boiling temperature of the mix in the wash. As distillation progresses, the wash composition changes (more water, less alcohol) and the boiling temperature changes.

11. Q: How do I control the temperature at the still head?

A: The temperature at the still head cannot be controlled, as the cooling water doesn't go through the top part (it only goes in the arm).

12. Q: Does the high temperature of the distillate need to be addressed?

A: The distillate can come out quite warm, if the cooling water is at 20°C or above or if the water flow is too slow. We recommend placing the collecting jar into a bigger container containing ice.

13. Q: What ABV is the spirit collected?

A: ABV will change throughout the run as more and more alcohol is extracted out of the wash. It will start at around 70-80% and will go right down to 5% if the boiler is allowed to finish.

14. Q: Why is there no water flow controller?

A: The water flow controller is not required because the cooling water doesn't affect the efficiency of the still like on the T500 reflux condenser. On the T500 reflux condenser, if too much cold water is run through, distillate will not flow out, if not enough water, it will flow out too fast. With the alembic, cooling water only affects the distillate temperature, but not the speed of the flow.

15. Q: How much water is required for cooling?

A: Depending on the temperature of the cooling water it can vary, and the main objective is to collect a liquid distillate. If it comes out as steam, more cooling water is needed. In our trials, we had to go as high as 2L/min in summer.

17. Q: Should the final spirit be Carbon Filtered?

A: No, as this will strip out the flavors

18. Q: Can flavors be added to the wash?

A: It is best to add any flavor/ essence after distilling to maintain the essence.

19. Q: What % Alcohol do you get from the stripping run compared to the second run?

A: First Run: 35%, Second Run: 70 %

20. Q: How many liters of hearts to you expect to get?

A: 5 Liters is an approximation, but varies on the wash you are doing and volumes being put in.

22. Q: Is it important to fill the still up to 25 L for the second run?

A: The Still should always be topped up to 1/3 of its volume as a minimum, and the spirit ABV% should be lower than 35%