

# Contents

Foreword, by Gene Logsdon . . . . .	ix
Introduction: The Accidental Activist . . . . .	xiii
1. Why Make Your Own Liquor? . . . . .	1
2. A Revenooer Walked into a Nanaimo Bar.... . . . .	7
3. Making Liquor Legally at Home. . . . .	13
4. The Basic Principles of Distillation . . . . .	23
5. Building a Small Column Still . . . . .	27
6. Your “Home” Distillery . . . . .	35
7. The Economics of Distilling Your Own Liquor . . . . .	41
8. Mashing Grains . . . . .	49
9. Fermentation. . . . .	61
10. Overview of the Distilling Process and Techniques . . . . .	73
11. Rum . . . . .	89
12. Gin . . . . .	95
13. Vodka . . . . .	101
14. Malt Whiskey. . . . .	109
15. Irish Whiskey. . . . .	115
16. Other Kinds of Whiskey . . . . .	119
17. Tequila and Sunchoke Spirit . . . . .	125
18. Don’t Be So Immature: Aging Small-batch Spirits . . . . .	131

19. Brandy, Liqueurs and Other Excuses to Spend More Time in the Stillhouse . . . . .	139
20. Handmade Bitters . . . . .	153
21. Making Your Own Mixers . . . . .	157
22. Putting It All Together: Classic Cocktail Recipes Featuring Your Homemade Spirits . . . . .	165
23. Other Uses for Your Distillation Skills . . . . .	173
24. The Farm Distillery . . . . .	177
25. The Case for Making Non-commercial Distilling Legal . .	183
26. Let's Raise the Bar: The Future of True Craft Distilling . .	191
Appendix A: Useful Resources . . . . .	193
Appendix B: Resources for Information on Distilling in Canada . . . . .	197
Appendix C: Sample Record-keeping Form . . . . .	201
Index. . . . .	203
About the Author . . . . .	209