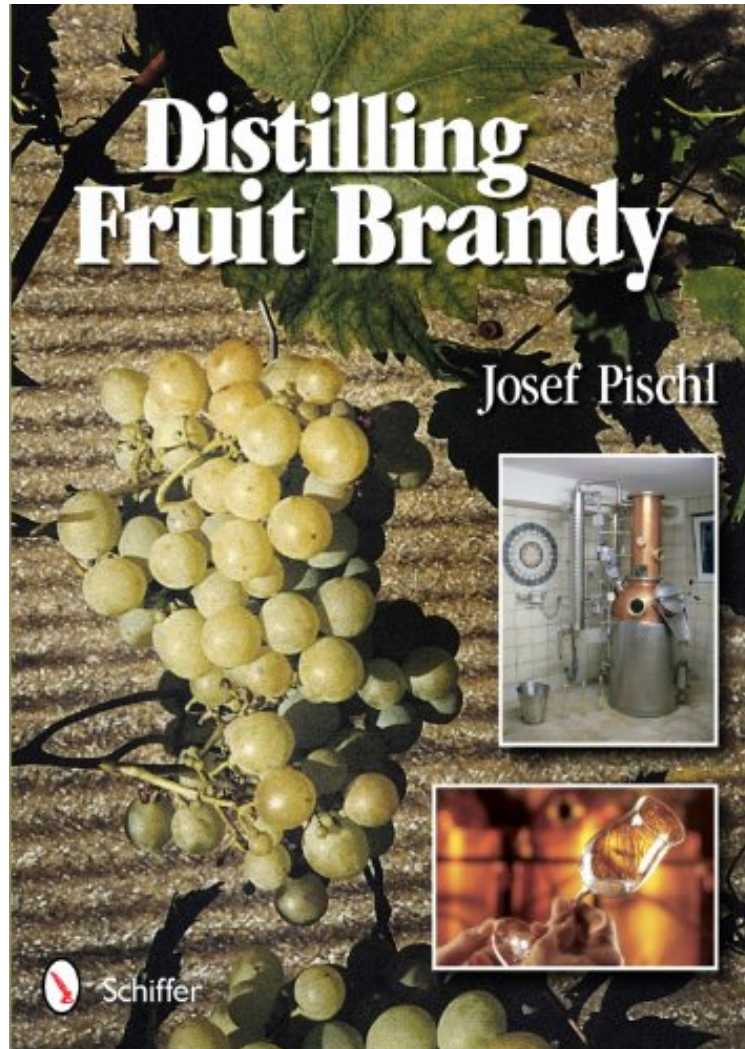


[Download ebook] Distilling Fruit Brandy

## Distilling Fruit Brandy

*Josef Pischl*

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**Josef Pischl : Distilling Fruit Brandy** before purchasing it in order to gage whether or not it would be worth my time, and all praised Distilling Fruit Brandy:

4 of 4 people found the following review helpful. Great book, but not for meBy Christine ShuckI received this for a Christmas present and unfortunately it is over my head. I was imagining something different, perhaps more on the lines of infusing small batches. I gave this five stars because, from what I can tell, it is an excellent book for someone who is going to create their own still and process fruit brandy. But after reading about mash tun and alcohol percentages, I fear my eyes glazed over. I imagine my husband will find this book right up his alley!3 of 3 people found the following review helpful. keep lookingBy James ClarkNicely presented and contains lots of comprehensive

data tables. However, it's too brief on the actual practical details necessary to a beginner, and makes a few scientifically inaccurate claims which casts doubt on the rest of the information. 14 of 15 people found the following review helpful. This book hits the mark. By Nicholas Harbour This is a high quality book in a sea of mediocre texts on distilled beverages. The aim here seems to be the dedicated enthusiast or pro who is willing to take the time to read somewhat technical material in order to render a superb product. The packaging and design of the book are fantastic and well illustrated. I've come to the distilling world from beer brewing and have found many of the popular texts to be either overly kitsch or light on technical information but this book is an exception. I really wish there were more like it.

This comprehensive, technical guide offers the curious home distiller pretty much everything there is to know about distilling fruit brandies. Raw materials, fermentation, mashing, alcohol determination, clarifying and filtering, and storage are all presented in great detail through text, diagrams, and photos. Each and every aspect of distilling is presented, including timing, yields, detecting distillation errors, and more. This guide also offers a thorough introduction to the proper usage of necessary equipment ranging from measuring devices and vessels to simple stills and stills with enhancement systems, or columns. And for the enterprising distiller there is also an introduction to the process of grain distillation. Here is a great resource for adventurous artisans, home brewers, and vintners.

About the Author Josef Pischl is the director of the Rotholz Agricultural School in Austria. He is also a fruit horticulture instructor