



# BOURBON CHUNKS

## SUGGESTIONS FOR USE

**essencia** Bourbon Chunks can be used in a number of different ways depending on how you like your Bourbon.

### For a good Bourbon flavour :-

- 100g **essencia** Bourbon Chunks
- 2 litres alcohol
- Soak for 14 days then filter off.

Add a further 2 litres of alcohol to the used Bourbon Chunks and leave to soak for 5-6 weeks. Filter off, add 1 x bottle of **essencia** Bourbon essence to this alcohol, top up to 2.25 litres with alcohol.

### For those that want a stronger Bourbon flavour :-

- 300g **essencia** Bourbon Chunks
- 2.5 litres alcohol
- Soak for 10 days then filter off. (Produces 2 x 1125ml bottles)

Add a further 2.30 litres of alcohol to the used Bourbon Chunks and leave to soak for 4 weeks. Filter off, add 1 x bottle of **essencia** Bourbon essence to this alcohol to make 2 x 1125ml bottles.

### For the best Bourbon available to the home brewer :-

- 500g **essencia** Bourbon Chunks
- 2.5 litres alcohol
- Soak for 7 days then filter off. (Produces 2 x 1125ml bottles of excellent Bourbon)

Add a further 2.30 litres of alcohol to the used Bourbon Chunks and leave to soak for 19 days. Filter off to produce 2 x 1125ml bottles of good Bourbon.

Add a further 2.30 litres of alcohol to the used Bourbon Chunks and leave to soak for 5–6 weeks to produce oaked spirit.

Filter off, add 1 x bottle of **essencia** Bourbon essence to this alcohol to make 2 x 1125ml bottles. (**essencia** Caribbean Rum can also be used for a brilliant Rum.)

### Notes:

- Filter through cotton wool balls in a funnel.
- There are no hard and fast rules for dosage levels with Bourbon Chunks. You can play around with them to achieve your optimum flavour. The basic principle is: more Bourbon Chunks in the same volume of alcohol, soaking for less time will produce better Bourbon.