



DISTILL LIKE A ROGUE

- 1** We pump the fermented wash (grains, fruits, or vegetables that have been sitting long enough to produce alcohol) into the Pot Still. The heat is turned on, converting the alcohol in the wash into vapor.

- 2** The vapor rises into the head of the Pot Still and travels down the neck into the Chiller Condenser.

- 3** Cold water in the Chiller Condenser brings the alcohol vapor back down in temperature, converting it back into liquid.

- 4** The alcohol pours from the Chiller Condenser to the Graduated Cylinder, where we measure the Proof.

- 5** We run the alcohol through a Charcoal Filter to remove any impurities and bottle it, so you can celebrate like a ROGUE!