

LIQUOR STEWARDRY

⇒ Introduction to Liquor Stewardry ⇐

Geist Spirits, or Secondary Spirits				
neutral spirit	+ maceration of:	juniper berries	+ distillation =	<u>Wacholderbeeren Geist</u> Steinhäger Geist
unaged rye whiskey	+ maceration of:	juniper berries, and other ingredients	+ distillation =	<u>Oude Genever</u> (old-style genever)
neutral spirit	+ maceration of:	juniper berries, and other ingredients	+ distillation =	<u>English-style Gin</u> Tom Gin (rich and lightly sweetened) Dry Gin London Dry Gin Plymouth Dry Gin Netherlands Dry Gin (jonge genever)
neutral spirit	+ maceration of:	wormwood, and other ingredients	+ distillation =	<u>Esprit d’Absinthe</u>
neutral spirit	+ maceration of:	arnica, chamomile, balm, and other ingredients	+ distillation =	<u>Waidla Geist</u>
neutral spirit	+ maceration of:	raspberries, blackberries, and blueberries	+ distillation =	<u>Wildbeeren Geist</u>
neutral spirit	+ maceration of:	raspberries	+ distillation =	<u>Himbeergeist</u> or <u>Eau de Vie de Framboise</u>
neutral spirit	+ maceration of:	yellow plums	+ distillation =	<u>Mirabell Geist</u> or <u>Eau de Vie de Mirabelle</u>
neutral spirit	+ maceration of:	anise seed	+ distillation =	<u>Greek Ouzo</u> or <u>Lebanese Arrack</u> or <u>Turkish Raki</u>
neutral spirit	+ maceration of:	bärwurz (baldmoney)	+ distillation =	<u>Bärwurz Geist</u>