



## DEPH1Col Control Kit distillation guide

*(all temperatures in Celcius, adjust values to Fahrenheit if necessary.)*

### **Stabilize Column**

#### ***Initial heat up,***

- Steam valve set to full heat
- Reflux control to 100%.

#### ***Load trays ( first 20 minutes after beginning of boil)***

- (Column temp will likely be around 78-80°C and this will be shown on the “column vapor temp” display),
- The alarm will turn on when the column hits this temp if you have set the small digital display to 78C. push and hold the up or down arrow keys to set the “increase reflux” alarm as a column ready alarm.
- Cancel alarm by increasing the setting on the column display to the next desired alarm setting (could be column temp at onset of tails) To cancel alarm permanently and use as a temp display only, increase temp setting to any number above the 100C/212f.

#### ***Set baseline heat input***

- Keep reflux control switch in 100% and regulate max heat that will NOT push product past the dephlegmator, you’ll know you have too much heat if product comes out the product condenser with the dephleg in 100% mode. If this happens simply dial back the heat by reducing steam input.
- After stabilization and all trays loaded, then switch reflux control to “auto” mode and proceed as below.

### ***Heads removal***

- With reflux switch set to auto set water temp of water to control reflux. I'd set this to 35°C (on the reflux control digital module) and see if any product comes over. If not then increase in 5° increments until product is coming out the PC very slowly ( a very fine stream is what you're looking for, not slow dripping)
- Increase 5 degrees at a time with a 10-15 minute rest in between. Drain parrot between sets.
- When product starts coming out then that is where to set for heads

### ***Heads to Hearts cut***

- At this point you'll want to leave the still running for a period of time at this setting, the heads will run out during this time. Manually sample the product by taste/smell, and measure the abv. Once you've determined that the heads have been removed then you'll want to cut to hearts.
- To cut to hearts, increase the reflux temp to a higher value (I'd suggest 60-70°C) to reduce the amount of reflux and allow more product and flavor past the dephleg. This value will need to be adjusted according to the abv of your wash, as well as the target abv and temp that you're attempting to achieve in your finished product.
- The higher the water temp setting the less water will flow through the deflegmator, less reflux, more vapor escaping and so the lower the ABV and more flavor.
- The lower the water temp the more water will flow through the deflegmator, the more reflux, less vapor escapes and so the higher the ABV and less flavor.

Vodka = lower reflux water temp=higher abv

Whiskey = higher reflux water temp=lower abv

### ***Hearts to Tails***

- Switch reflux off (reflux control switch in "off" position)
- Let temp rise to 96-98 degrees depending on how far into tails you wish to strip the remaining wash.