

Perun London Dry Gin

Production Process and Ingredients

Production Process

The production process is divided into the following stages:

1. Initial sugar beets processing
2. Fermentation
3. First Distillation
4. Filtration
5. Second Distillation
6. Filtration
7. Maceration
8. Third Distillation
9. Stabilization and final product preparation

Initial processing

The sugar beets are washed and crushed using fruit processing machinery. The crushed sugar beets are transported into stainless steel tanks. The tanks are heated. Once they cool down, the fermentation can start.

Fermentation

The first step in the fermentation stage is to add yeast. The next step is to mix the mash and the yeast. Every few days, the mixing is repeated. Also, the temperature of the fruits should be between 25c and 30c. Finally, after 14 days the fermentation stage is over, and the distillation stage can start.

First Distillation

The distillation is done using a batch distillation process. The three fractions are produced: head, heart and tail. The head and tail fractions are thrown away. The distillate is around alc. 96% vol.

Filtration

The filtration is done using active charcoal and fine grade filters.

Second Distillation

The distillation is done using a batch distillation process. The three fractions are produced: head, heart and tail. The head and tail fractions are thrown away. The distillate is around alc. 96% vol.

Filtration

The filtration is done using active charcoal and fine grade filters.

Maceration

During this stage the following is added:

1. Juniper
2. Coriander
3. Angelica
4. Lemon
5. Orange
6. Anise
7. Vanilla
8. Licorice
9. Couch grass
10. Caraway
11. Cinnamon
12. Nutmeg
13. Fennel
14. White pepper

Third Distillation

The distillation is done using a batch distillation process. The three fractions are produced: head, heart and tail. The head and tail fractions are thrown away. The distillate is around alc. 96% vol.

Aging

The whole stage lasts for at least 1 week. During the stage water is added every day. Once gin reaches 40% it is ready for the final stage

Stabilization and final product preparation

The distillate's temperature is dropped to -7c. It remains at that temperature for 10 days. After 10 days, the distillate is filtered using fine grade filters.

Ingredients

The following ingredients are used during production:

1. Sugar beets
2. Juniper
3. Coriander
4. Angelica
5. Lemon
6. Orange
7. Anise
8. Vanilla
9. Licorice

10. Couch grass
11. Caraway
12. Cinnamon
13. Nutmeg
14. Fennel
15. White pepper
16. Yeast (during fermentation stage)
17. Water (during aging stage)

Basic information:

Alcohol origin: sugar beets

Alcohol strenght after distilling: alc. 96% by vol.

Alcohol strenght of final product: alc. 40% by vol.

No artificial flavoring or coloring is used in this product.

In Belgrade, 10/08/2018

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