

DISTILLED BEVERAGES

Whiskey is manufactured from the malting, fermentation and distillation of corn. Rum is manufactured from the fermentation and distillation of mollassess. Gin is distilled from a wide variety of sources; however, the generally agreed upon formulation is a mash of rye, corn or, other grains and the subsequent distillation of the malt with juniper berries. Similarly, Vodka can be produced from literally any sugar source. The common source(s) include but are not limited to: corn, potatoes and, rye.

CONGENERS

In addition to Ethanol and water, alcoholic beverages contain numerous compounds or impurities known as congeners. These compounds are literally infinite in number and arise from the constituents of the raw materials, from the fermentation process or, from the ageing process e.g. the interaction of the activated carbon of charred kegs with the beverage material. The Congeners contribute to the flavor, odor and, the characteristic taste of the individual beverage. Congeners are present in extremely small quantities in the type 1 beverage and there is no evidence that they contribute to the depressant effect of alcoholic beverage. Congener is from the Latin "congeries" which means a collection of like things.

CONCENTRATION OF ETHANOL IN BEVERAGES

Per Cent by Volume is the common expression of Ethanol concentration in beverages in the United States today. It literally means the amount of pure Ethanol present in the beverage with respect to the volume of the beverage. For example, a blended whiskey, a.k.a. bourbon might have a concentration of 40 % by volume. That is if 100 milliliters were poured into a glass 40 milliliters of the 100 would be pure Ethanol. In a quart of the same beverage:

1 quart = 32 fluid ounces

40 % of quart = 32fl. oz. X 0.40 = 12.8 fl.oz. of Pure Ethanol

Proof is an old expression of the concentration of Ethanol in a beverage. Legend has it that the Pirates would make a mound of gunpowder and create a cup in the mound into which they would pour their rum into. If the rum was watered down, a spark would not ignite the beverage/powder. On the other hand if the rum were genuine a spark would ignite the beverage and the powder; therefore, it was 'proof' that the rum was good. Setting the legend aside the modern day definition of proof is the twice the % concentration by volume. A few examples might help to illustrate this point with clarity:

Proof = 2 X Conc. by Volume

43 % by Vol. Whiskey

Proof = 2 X 43 = 86 Proof

22 % by Vol. Rum

Proof = 2 X 22 = 44 Proof