



MAN CRATES
PROJECTS

GIN- FUSION

DIY COMPOUND GIN KIT



PUT THE GIN BACK IN GINTLEMAN.

As much as we enjoy the idea of distilling our own gin, we more so enjoy keeping our eyesight, bathtubs, and status as mostly law-abiding citizens intact. And while DIY spirit distillation ain't nearly as dangerous or mischievous as the Prohibition-era regulations would have you believe, today's laws will still blow out your burner and toss you behind bars for doing so.

Thankfully, we've found a way to get in on gin without also getting a visit from Johnny Law or his lesser known siblings Jimmy Firefighter and Jenny Emergency Ocular Surgeon. Compound gin, when the spirit is infused after distillation, is an easy and legal entry into the world of producing excellent, custom cocktail spirits—because the best way to enjoy gin is to make it yourself.





CONTENTS

- 1 Two 375 mL bottles
- 2 Juniper berries
- 3 Collection of nine different gin botanicals
- 4 Instruction booklet

The Equipment

To make compound gin, you don't need to slowly steal lab equipment from a community college chemistry class the way you do with distilled gin. These fancy glass bottles should do the trick. We've heard a 750mL bottle of vodka or other gin base should split evenly between these two 375mL bottles, but we can't know for sure since we were forcibly removed from that community college chemistry class before fractions were covered.

The Botanicals

Botanicals are the heart of any gin, the ingredients responsible for its unique aroma and flavor. The first step to really appreciating gin is to get intimately acquainted with the many botanicals used in its products. We've included a healthy amount of Juniper Berries, the flavor foundation for all gin. Treat yourself to a sensual tour of the other nine spices and aromatics so you know what you're working with when iterating on the ideal cocktail spirit.

* **REFILL KIT:** The Gin-Fusion Refill Kit comes only with Juniper berries and the nine other botanical ingredients.

PROCESS

The first step to making your own gin is acquiring the base spirit. Any neutral grain spirit will work, but vodka is a great choice because it's inexpensive and easy to find. Don't skimp here though, a rough vodka will make a rough gin. Get something that doesn't leave you coughing like a coal miner after each swig.

Next, you'll measure out ingredients. We'd recommend you crush them first with a pestle and mortar, and if you don't own one, well, get creative.

Add your botanicals to the base alcohol in one of the included bottles.

We'd recommend starting with the provided recipes, then branching out once you've experienced how different ingredients contribute to different flavors. Let the ingredients steep for 24 hours. Letting them steep for too long will over-extract the botanicals, giving your gin a bitter taste.



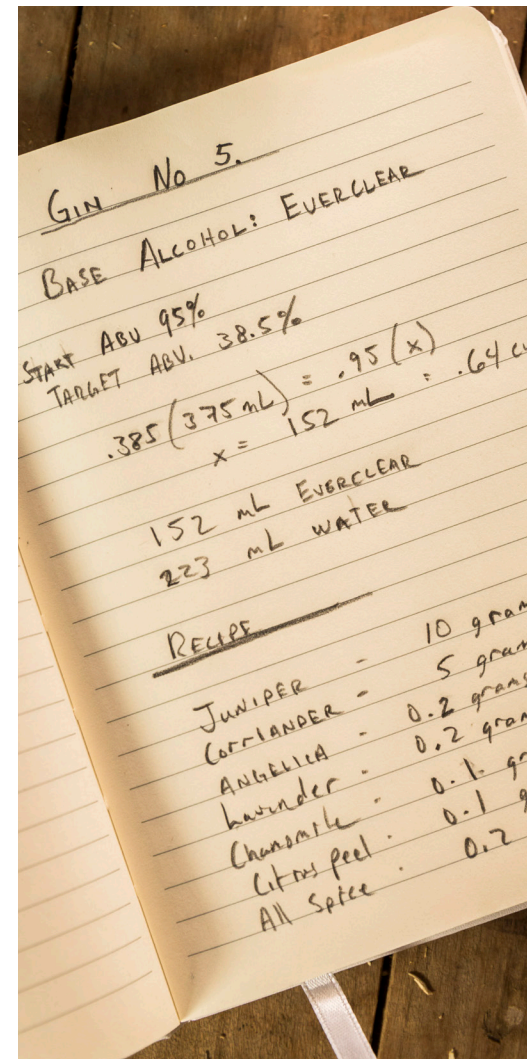
PRO-TIP: In general, juniper and coriander should be the bulk of your recipe. These flavors are what give gin its recognizable herbal flavor. Stray too far and you might not be able to call your creations "gin" any more.

One of the key differences between compound gin and distilled gin is the color. You'll notice your gin has taken on an amber color from the steeping ingredients. This is totally normal. Your gin is not alone.

When it has finished steeping, filter out the gin with a coffee filter. This will remove all solids and residue, but the amber color will remain. Again, normal.

Congratulations! Your gin is now ready to taste. Be sure to document all of your recipes so that you don't make the same mistakes twice... we mean so that you don't forget your awesome recipes.

PRO-TIP: All of the botanicals can very quickly overpower the other flavors. You don't have to take our word for it, but the truth may be hard to swallow. Things like citrus and anise can easily overwhelm the other more subtle flavors. Making half batches is a great way to experiment without ruining good swill.



BOTANICALS

JUNIPER

hints of piney, citrusy refinement

CORIANDER

hints of nutty, spicy gratitude

CITRUS

hints of orange, bitter obsession

CHAMOMILE

hints of sweet, floral contentment

GRAINS OF PARADISE

hints of piney, spicy candor

ANGELICA

hints of musty, citrusy tenacity

ALL SPICE

hints of sweet, peppery valor

LAVENDER

hints of sweet, floral empathy

CARDAMOM

hints of spicy, pungent resentment

ANISE

hints of fragrant, licorice jealousy

PRO-TIP: Other common botanicals include cassia bark (cinnamon), orris root, cubeb berries and dozens of others. Keep trying new things.

Recipe 1:

COUSIN STEVE'S NO51

Before passing into legend, Cousin Steve was a Man Crates Gin-fusion recipient just like yourself. He was so committed to perfecting his craft that he invented and documented 50+ recipes. Legend has it that he's done more than several hundred by now and his liver is still fighting the good fight.

In honor of Steve's commitment to the craft and his frankly delicious recipes, we've included a hit parade of his six best gins.



INGREDIENTS

1 pint	Vodka (preferrably Tito's)	$\frac{1}{16}$ tsp	Citrus Peel
12	Juniper Berries	$\frac{1}{16}$ tsp	Grains of Paradise
2 buds	Chamomile	$\frac{1}{16}$ tsp	Coriander

This gin is easy drinking and mild. If you only make one recipe with this kit, this is the one you've gotta try.

Recipe 2:

CARDA-BOMB GIN

INGREDIENTS

1 pint	Vodka
14	Juniper Berries
$\frac{1}{16}$ tsp	Coriander
1 pod	Cardamom
$\frac{1}{8}$ tsp	Grains of Paradise
$\frac{1}{16}$ tsp	Angelica Root
$\frac{1}{8}$ tsp	Citrus Peel
$\frac{1}{16}$ tsp	Lavendar

This one makes an awesome Gibson. The cardamom really shines through in this spicy gin.

Most commercial gins infuse botanicals during distillation, not after, so you'll never perfectly replicate a store-bought gin. Still, most distillers list their botanical ingredients, and you have full freedom to reverse engineer their recipes. It's not stealing, it's science.



Recipe 3:
**SUMMER
GIN**

INGREDIENTS

- 1 pint Vodka
- 4 Juniper Berries
- $\frac{1}{16}$ tsp Corriander
- $\frac{1}{8}$ tsp Lavendar
- $\frac{1}{16}$ tsp Citrus Peel
- $\frac{1}{2}$ Pod Cardamom Pods
(seeds only)

This gin is light and floral. Great for a gin and tonic.

Recipe 4:
**WINTER
GIN**

INGREDIENTS

- 1 pint Vodka
- 14 Juniper Berries
- $\frac{1}{8}$ tsp Corriander
- $\frac{1}{4}$ tsp Lavendar
- $\frac{1}{4}$ tsp Angelica Root
- $\frac{1}{8}$ tsp Citrus Peel

This recipe is meant to capture the piney, juniper-forward flavor of Bombay Sapphire.

Recipe 5:
GIN JARDASHIAN

INGREDIENTS

- 1 pint Vodka
- 14 Juniper Berries
- $\frac{1}{8}$ tsp Corriander
- $\frac{1}{8}$ tsp Lavendar
- $\frac{1}{2}$ pod Cardomom
- 1 corner Star Anise

The Anise is a powerful flavor so only break off a small peice to use in your gin or you might end up making Jagermeister.

If you make a batch that tastes a little weak, you can always add more botanicals and infuse again for 24 hours. Conversely, if the batch seems a little strong but has nice balance, just add more vodka.



Recipe 6:

THE CROWD PLEASER

INGREDIENTS

1 pint	Vodka	$\frac{1}{16}$ tsp	Angelica Root
7	Juniper Berries	$\frac{1}{16}$ tsp	Grains of Paradise
$\frac{1}{8}$ tsp	Coriander	$\frac{1}{16}$ tsp	Lavendar

This gin also makes a great martini. Actually, they all make great martinis.



Recipe 7:

CLASSIC MARTINI

INGREDIENTS

2 oz	Gin
.5 oz	Vermouth
2	Green Olives
	Ice

Despite what everyone's favorite English spy would have you believe, a real martini is always made with gin. The proportions of vermouth to gin can vary according to taste. For example, some prefer it so dry that instead of including vermouth, they just whisper the word over the surface of the gin.

Stir gin and vermouth with ice in a cocktail shaker, then pour into a fancy glass and garnish with an olive.



Showcase your recipes at
facebook.com/mancrates,
or find us on Instagram
[@mancrates](https://instagram.com/mancrates)

Email us your best recipes at
guy@mancrates.com



MAN CRATES
PROJECTS

MANCRATES.COM/PROJECTS