

Introduction to Wine and Beverage Management

Prof. Karen Goodlad
Department of Hospitality Management
New York City College of Technology, CUNY
Spring 2016

Overview

- Attendance
- Semester Long Assigned Seating
- Syllabus & Term Assignments “Speed Dating”
- OpenLab, a look into learning opportunities
- Lecture
 - Introduction to Alcoholic Beverages

Producing Spirits: Distillation

1. Prepare raw materials for fermentation
2. Fermentation
3. Distillation
4. Post-distillation
Blending, maturation, flavor, sweetening

Fermentation

Formula:

Sugar + Yeast =

Ethanol + Carbon Dioxide + Heat

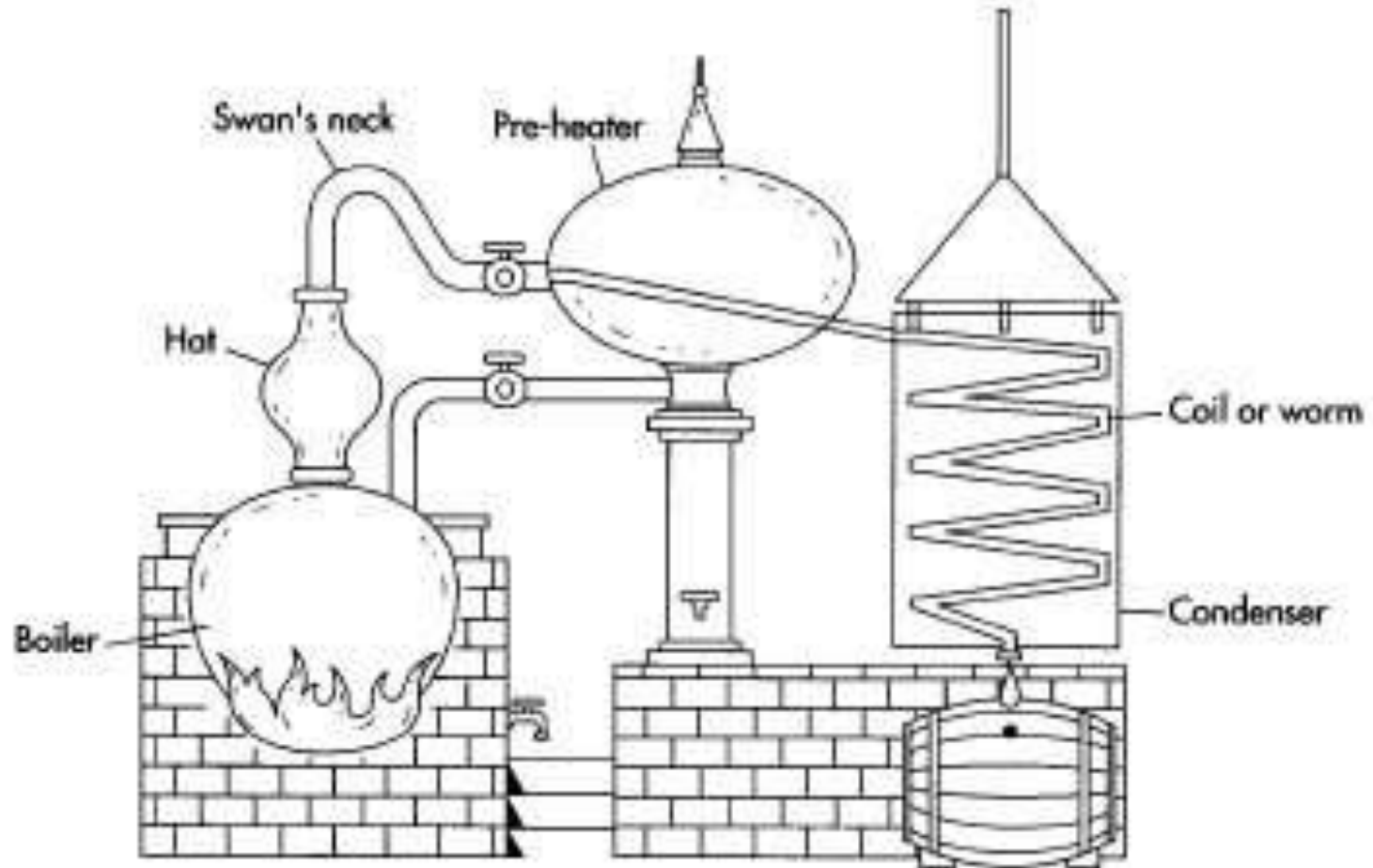
Goal of Fermentation:

release as many congeners as possible

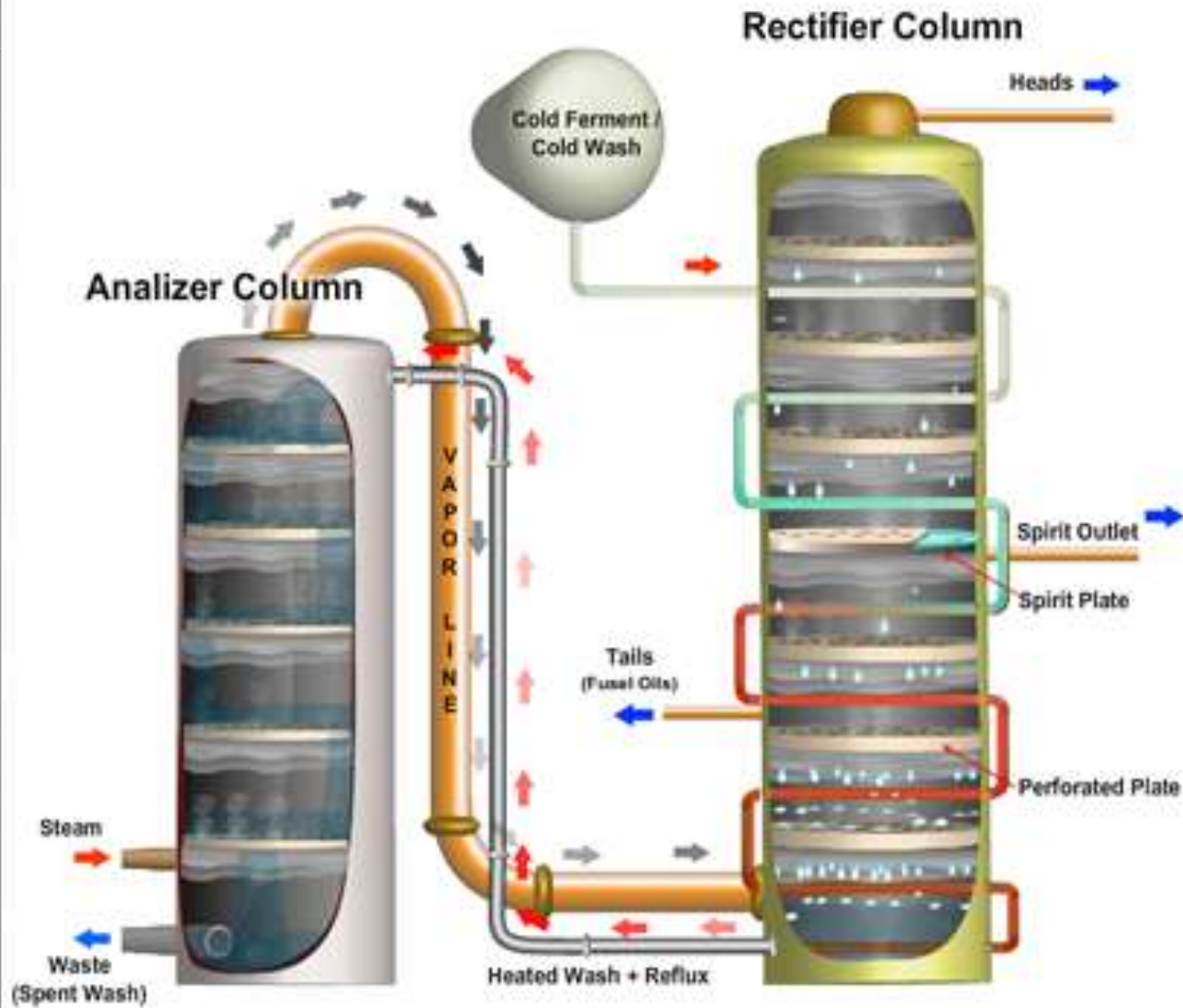
Distillation

- The process of separating alcohol from water and other materials
- Water boils: _____
- Alcohol boils: _____
- Pot Still
- Continuous “Coffey” Still

Pot Still



Patent Continuous Column Still



Benefits of pot stills

Greater congener retention

Multiple distilling process results in greater array of flavor components

Choice of size and shape affects quality of ultimate spirit

Appropriate for products produced in relatively small batches

Legally required in some cases, as in Cognac and single malt Scotch Whisky

Benefits of continuous stills

Can be engineered to remove specific congeners with a high degree of precision

Can operate continuously

Ability of distiller to "fine tune" exact components in final spirit for taste and quality purposes

Because of high purity potential, appropriate for "white" spirits

Can produce spirit at higher level of alcohol than pot stills, and in a single distillation

Types of spirits/raw materials

- Grain Based
 - Whiskey
- Neutral Spirits
 - Gin
 - Vodka
- Fruit and Plant Based
 - Brandy
 - Rum
 - Tequila
- Liqueurs
- Anise Spirits
- Bitters

Grain Based

◉ Whiskey

- Scotch Whisky: Sugar source: _____
 - Peat is _____ used for _____
 - Single Malt Scotch
- Irish Whiskey: Sugar source: _____
- American Whiskey (Bourbon and Tennessee):
Sugar source: _____
- Pot Still
- Distilled to 190 Proof (80abv)
- Stored in oak barrels

Neutral Spirits

◉ Vodka

- Sugar source: _____
- Continuous “Coffey” Still
- Charcoal Filters used for purifying

◉ Gin

- Sugar source: _____
- Combination of Continuous “Coffey” Still & Pot Still
- Flavored with _____ can also use other botanicals herbs and spices

Fruit & Plant Based

○ Brandy

- Sugar source: _____
- Pot Distilled
- Cognac, Armagnac, Calvados, American Brandy

○ Rum

- Sugar source: _____
- Continuous “Coffey” Stills
- Types of Rum
 - Clear and Dark

○ Tequila

- Sugar source: _____
- Pot Distilled
- Types of Tequila:
 - Blanco/silver, reposado, añejo

Terms to know before we go

- ◉ Congener
- ◉ Distillation
- ◉ Fermentation
- ◉ List types of spirits, name/base ingredient
- ◉ Proof vs. ABV
- ◉ Still (pot and continuous and which is used for each spirit)

Until we meet again...

Read Chapters 1, 2, 3

Register for an OpenLab account

Join OpenLab course