

Fractional Still

During fermentation an alcoholic liquid of 10-20% is produced; however, an alcohol percentage of 95-100% is required to support motor function. By boiling the fermented product in the reflux still we are able to separate the alcohol and attain the higher alcohol percentages required in one distillation.

Alcohol boils at 78 °C (175° F) while water boils at 100 °C (212 °F). It is because of this difference and the design of the reflux column that we are able to separate the two.

As the vapor from the boiled mash rises the water condenses along the packaging within the reflux column while the alcohol vapors continue to rise. These vapors are then condensed back into a liquid in a separate condensing column and collected for use.

