



SANDY LEAF

farm

GIN MAKING  
RECIPE BOOK

Includes an easy to follow  
recipe, a brief history  
of gin and cocktail ideas







# LET'S GET STARTED






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This booklet will be your little guide to making and drinking your homemade gin. The cocktail section (p 16) features seven delicious recipes which will work amazingly with your gin. We like to think that as well as getting you tipsy the kit will be vaguely educational, so be sure to check out the 'Gin through the ages' (p 9) and 'Gin making' (p12) sections.

To make your gin you will need to start with a bottle of inexpensive vodka. Now you may think it's strange that in making a delicious artisan gin we ask you to start with a vodka. To make gin you first need to start with a neutral spirit base. In gin the flavour comes from the juniper and botanicals rather than from the spirit itself, so we want something that is as much of a blank canvas as possible. Vodka is the most easily available 'neutral' spirit, and we've found the vodka after taste to be minimal. The reason we ask you to add in inexpensive vodka is because any subtle flavours of a good vodka would be lost.

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## LET THE FUN BEGIN

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Magically turn boring old vodka into delicious  
artisan gin in under a week



At Sandy Leaf Farm we want making your own amazing food and drinks at home to be easy and enjoyable. We've written this guide book to allow you to make delicious infused gin as well as to understand a little about the history and the different types of gin.

We hope you enjoy making your infused gin as much as we enjoyed developing the recipes. If you ever need any help we're just a message away via our help center on our website.



# THE MAGIC INGREDIENTS

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## BOTANICAL BLEND

When designing this blend we were inspired by the delicate citrus notes of a premium gin, so we've included three types of citrus using lemongrass, lemon and orange peel. For an added flavour dimension we've also added fragrant coriander and allspice. The end result is a vibrant gin, which will also turn naturally yellow due to the orange and lemon peel used in the blend.



## JUNIPER BERRIES

These little berries give gin its unique flavour, if you have a smell before you add them into the vodka you will be able to see the clear resemblance between the natural aroma of the berries and the finished gin. Our berries are the freshest we can find, and are packed in an airtight sachet to preserve their delicious flavour.





## THE RECIPE

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To make gin you first need to start with a neutral spirit base. In gin the flavour comes from the juniper and botanicals rather than from the spirit itself, so we want something that is as much of a blank canvas as possible. Because distilling your own spirits at home is illegal in most countries, we use vodka. It is the most easily available 'neutral' spirit, and we've found the vodka after-taste to be minimal. The reason we ask you to add in inexpensive vodka is because any subtle flavours of a good vodka would be lost.

The flavour of your gin has two elements. The first is the characteristic 'gin' flavour, which comes from the juniper berries. The second element comes from the botanicals, which provide additional layers of flavour. The end result won't look like the crystal clear gin that you're used to buying in the supermarket, as the botanicals contain natural colourings which will be taken on by the gin.

The recipe below can be used to magically transform a 700ml bottle of vodka into deliciously fragrant juniper infused gin, with complex notes coming from our own unique blend of botanicals and spices. The finished gin will keep for up to a year, but we really doubt they will last that long! Each batch is 700ml, which is the volume of a normal sized vodka bottle. We recommend storing your finished gin in reused spirit or swing top bottles which can be labelled using the included kraft paper bottle tag.

### YOU WILL NEED

- 700ml inexpensive vodka
- A large jar to infuse your gin in (you could also use a wide mouthed bottle)
- A glass bottle to store your delicious gin in

## METHOD

1. Make sure the jar you will be infusing your gin in is clean, wash it thoroughly with warm water.
2. Add the sachet of juniper berries and vodka. The juniper berries need to be added first as they take slightly longer to infuse than the other botanicals. Leave for 3-5 days, until the flavour is sufficiently infused.
3. After the juniper berries have been infusing for 3-5 days add in the botanicals to the gin. Let them infuse for another 2 days. As your gin infuses you can use the pipette included to have a taste and check how the flavours are developing. It will turn a slight yellow colour, this is normal and comes from natural colours in the dried citrus included in the botanical blend. If you like a more heavily spiced gin (like the brand Ophir) then leave it for a day or two more until you are happy with the level of spice.
4. After the infusion has completed separate out the botanicals and juniper berries using the reusable cotton filter provided.
5. At this point you have two choices. You can either drink your gin straight away or you can give it a second filter if you want to make the gin a little clearer. To do this just return the gin to your jar and leave to sit for 2-3 days, this gives time for any sediment to settle, and filter again.
6. Bottle your gin and drink within one year. Personalise and label your bottle using the tag included in the kit.

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## HINTS & TIPS

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### **Make your bottle your own**

We've included a kraft paper bottle tag in the kit for you to label your gin with. Check out #sandyleaffarm on Instagram for design inspiration.

### **Want to make more?**

We don't sell refill kits but we would encourage you to go out, do your own research and start to experiment a bit. The principles of gin making are pretty simple, and if you just follow the instructions in this kit you'll do well. Just start with 10g juniper and add botanicals according to your own taste.

### **How to store your gin**

We recommend either recycling an old spirit bottle or using a swing top kilner bottle. Don't store your gin in a plastic or metal container as this may negatively affect the taste of the gin.

### **Why has the gin turned yellow?**

Unlike commercially made gin we are directly infusing the flavours of juniper and the botanicals directly into the alcohol, without re-distilling. The yellow colour comes from the orange and lemon peel which infuses into the alcohol.

### **Why use inexpensive vodka?**

To make gin you first need to start with a neutral spirit base. In gin the flavour comes from the juniper and botanicals rather than from the spirit itself, so we want something that is as much of a blank canvas as possible. Vodka is the most easily available 'neutral' spirit, and we've found the vodka after taste to be minimal. The reason we ask you to add in inexpensive vodka is because any subtle flavours of a good vodka would be lost.





# GIN THROUGH THE AGES

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## A LITTLE INTRODUCTION TO GIN

In this little introduction booklet we'll take a brief look over the history of gin and the different ways that it's made. Gin is growing in popularity in the UK and has become one of the country's most popular spirits. Hopefully, the facts you learn in this little guide will improve your own understanding and maybe even allow you to impress your friends next time you're out having G&Ts.

## THE HISTORY OF GIN

Gin is a spirit which is defined by its most important ingredient, juniper berries. These berries give the spirit both its distinctive flavour and its name. The word 'gin' is derived from either the French word 'genièvre' or the Dutch 'jenever', both of which originate from the Latin word *Juniperus*. Over its history, the spirit has transformed from a medicinal tincture sold at pharmacies to a delicious drink with a wide variety of styles and flavour profiles.

The earliest record of gin production dates back to the 11th century, when Italian monks were flavouring distilled spirits with juniper. The drink was later sold as a remedy during the Black Death — though aside from probably getting the patient slightly tipsy, it was sadly ineffective. The creation of modern gin is usually credited to a Dutch physician by the name of Franciscus Sylvius in the 17th century. By the mid-17th century, it had grown in popularity and was widely made by Dutch and Flemish distillers. Around this time was also when gin made the journey to England and started to really take off in London.

### *Did you know?*

*English troops fighting in Holland during in the 80 years war noticed that gin had the capacity to make soldiers a little calmer before battle. This is where the term 'Dutch courage' comes from.*

During the rule of William III (known as William of Orange, who also ruled the Dutch Republic), taxation on gin was very low, while taxes on imported spirits were increased. As it was also relatively easy to make, the spirit easily won its battle over brandy, a French product at a time of continuous war between the two nations. Even beer had a hard time, as gin was a more potent drink that required smaller quantities to get the hard-working men and women of London merry.

This period of skyrocketing popularity is known as the 'gin craze'. Over the next century and a half, gin would dominate the drinking culture of London. At one point, over half of the drinking establishments in London were gin shops. During this time it gained a pretty bad reputation, as shown in Hogarth's famous engraving of the vices on Gin Lane.

Parliament soon cottoned on to the popularity of the drink, however, and various laws were passed to control its consumption and production. The drink came back in force during the 1920s in what was known as the first 'cocktail age', when bartenders invented many of our favourite gin cocktails that are still enjoyed



'Gin Lane'  
William Hogarth  
(1697-1764)



# GIN MAKING

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## HOW THE MAGIC HAPPENS

Gin, at its most basic level, is simply a neutral spirit flavoured with juniper, almost always alongside other botanicals to give a more complex flavour. There are two main ways to make gin.

The first is by compounding gin. In this method, botanicals are added directly to a neutral spirit base. This is the method we use in this kit, where the botanicals are left in the spirit to infuse naturally. The most noticeable difference between the gin you'll make using this kit and a commercial gin is the colour, with your home-infused gin turning a yellow or pink shade depending on the type you're making.

The second way to make gin, and the method used by most fine gin producers, is vapour distillation. Using this method, the botanicals and juniper never come into direct contact with the base spirit. Instead, they're placed into containers within the still. As the base spirit is boiled, the alcohol turns into vapour and rises up the still, taking on the flavours of the botanicals and juniper as it passes through. Once it has done so, the gin condenses back into a liquid, and additional water is added to reduce the strength of the alcohol. The photo on page 9 shows the copper pot still used to make Sipsmith's gins in London.

Some new artisan gin makers are using more innovative methods of infusion, such as vacuum distillation, where the spirit can be infused at a lower temperature, giving a fresher, more delicate flavour.

Although juniper is the traditional ingredient that gives gin its distinctive taste and aroma, most recipes also include a variety of other botanicals to add further layers of flavour. Our blend includes coriander seed, aromatic lemongrass, allspice, orange peel, and lemon peel. Commercial gins vary quite a lot in the spices they use, with some, like Opihr, being infused with strong, spicy notes.



## TYPES OF GIN

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### **Old Tom Gin**

This type of gin was popular in the 19th century but is now rarely seen. Sweeter than modern gin, it was named after the cat which featured on the bottles.

### **London Dry Gin**

This is the most common type of gin today and refers to gin that is distilled to at least 70% ABV, contains no artificial ingredients, has no added colours or flavours after the distillation process, and can only be very slightly sweetened.

### **Plymouth Gin**

Slightly sweeter than London Dry Gin, Plymouth Gin has protected status and can only be made in Plymouth.

### **Sloe Gin**

For a long time, sloe gin was the only type of infused gin available in liquor stores in the UK. It's a liqueur made by infusing gin with sloe berries. It remains popular, and if you ever find yourself with a lot of sloe berries, we'd recommend having a go at making your own.

### **Genever**

This is the grandfather of gins and is usually made with at least 14% malt, giving it a much richer mouthfeel than modern gins.

### **Flavoured and Novelty Blends of Gin**

Gin has become the nation's favourite drink in recent years, and gin producers have come up with some amazing new varieties. You can now buy gin that is infused with collagen to give you younger-looking skin, or that contains real pieces of meteorite.





## COCKTAIL RECIPES

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The gin made using this kit can be used to make some amazing cocktails. Below are a few of our favourites. Before we get started on the cocktails, there are a few tips which apply to all the recipes.

- With gin cocktails the key is to achieve a balance between the aromatic bitterness of the gin and the sweetness of the other ingredients.
- Make sure to taste your cocktails before serving, just to make sure they come out how you want them to.
- Place any fresh garnishes close to the straws, that way they'll look most visually appealing in the glass.



### G&T

50ml gin

100ml quality tonic water

A slice of lemon to garnish

1. Fill a gin glass 3/4 with ice.
2. Add gin and then tonic.
3. Garnish with a slice of lemon or cucumber



## BRAMBLE

- 40ml gin
- 20ml sugar syrup
- 20ml freshly squeezed lemon juice
- 10ml blackberry liqueur

1. Fill a glass with crushed ice.
2. Pour the gin, lemon juice and sugar syrup over the ice.
3. Stir, and then pour blackberry liqueur over in a circular fashion to create marbling effect.
4. Garnish with two blackberries and an orange slice.



## NEGRONI

- 30ml gin
- 30ml campari
- 30ml sweet vermouth

1. Stir all the ingredients in a mixing glass with ice.
2. Strain into a short tumbler and add 3-4 ice cubes.
3. Garnish with orange peel.





## CLASSIC COLLINS

60ml gin

30ml freshly squeezed lemon juice

1 tsp caster sugar

90ml soda water

Slice of lemon and cherry as in the photo on the left

1. In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar.
2. Shake well.
3. Strain into a collins glass almost filled with ice cubes.
4. Add the soda water.
5. Stir and garnish a slice of fresh lemon and a cherry.



## FRENCH 75

10ml gin

10ml orange liqueur

10ml freshly squeezed lemon juice

1 tsp caster sugar

Prosecco

1. Mix the gin, orange liqueur, sugar and lemon juice in a flute glass.
2. Top with chilled prosecco and enjoy!



## GIN FIZZ

50ml gin

20ml freshly squeezed lemon

15ml sugar syrup

20ml egg whites (about 1/2 an egg)

1. Shake together the gin, lemon, sugar syrup, and the fresh egg white with ice.
2. Remove the ice and shake again, this will make sure the maximum amount of foam is formed.
3. Serve straight up in a wine or gin glass.



## ENJOYED YOUR GIN?

We'd really appreciate it if you could take the time to leave us a review.



## FEEL LIKE SHARING?

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# Anleitung zum Gin-Maker

Um Gin herzustellen, benötigen Sie zunächst eine neutrale Alkoholgrundlage. Bei Gin stammt der Geschmack vom Wacholder und den Kräutern, statt vom Alkohol selbst. Daher sollte die Grundlage so neutral wie möglich sein. Da die Destillierung eigenen Alkohols in den meisten Ländern illegal ist, verwenden wir Vodka. Wir bitten Sie darum, einen günstigen Vodka zu nehmen, da die subtilen Geschmacksnoten eines guten Vodkas verloren gehen würden. Das Endergebnis wird sehr lecker ausfallen, aber nicht so kristallklar sein, wie es von Gin aus dem Supermarkt gewöhnt sind, da die Kräuter über eine natürliche Färbung verfügen, die vom Gin aufgenommen wird.

**Sie benötigen:** 700 ml Vodka, Glas mit Deckel

1. Waschen Sie das Glas mit warmem Wasser aus.
2. Füllen Sie die Wacholderbeeren (juniper) und den Vodka in das Glas und lassen Sie das Ganze 3-5 Tage lang ziehen.
3. Fügen Sie die Kräuter hinzu (botanicals). Lassen Sie das Glas 3-5 Tage stehen und überprüfen Sie die Geschmacksentwicklung regelmäßig mit einer Pipette.
4. Filtern Sie die Wacholderbeeren und die Kräuter mit dem im Lieferumfang enthaltenen Baumwollfilter heraus.
5. Kennzeichnen Sie Ihren Gin mit dem beiliegenden Aufkleber und trinken Sie ihn innerhalb eines Jahres.

## Benötigen Sie Hilfe?

Besuchen Sie unsere Hilfe-Seite, unter [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help) (momentan nur auf Englisch)

## Mit uns teilen

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## Istruzioni per la preparazione del gin:

Per preparare il gin devi prima iniziare con una base alcolica neutra. Nel gin il sapore proviene dal ginepro e dai vegetali piuttosto che dall'alcol stesso, la base deve quindi essere la più neutra possibile. La distillazione dei propri alcolici a casa è illegale nella maggior parte dei paesi, utilizziamo quindi la vodka. Il motivo per cui ti chiediamo di aggiungere una vodka poco costosa è perché qualsiasi sapore raffinato di una buona vodka finirebbe per andare perduto. Il risultato finale sarà delizioso ma non assomiglierà al gin cristallino che sei abituato ad acquistare al supermercato, poiché le specie vegetali contengono coloranti naturali che verranno assorbiti dal gin.

### Avrai bisogno di quanto segue:

700ml di Vodka, brocca con coperchio

1. Lava la brocca con acqua tiepida.
2. Versa le bacche di ginepro (juniper) e la vodka nella brocca e lascia in infusione per 3-5 giorni.
3. Aggiungi le specie botaniche (botanicals) nella brocca. Lascia agire per 3-5 giorni, assaggia regolarmente con la pipetta per vedere come si sviluppa il sapore.
4. Filtra le bacche di ginepro e le specie botaniche usando il filtro di cotone riutilizzabile in dotazione.
5. Cataloga il tuo gin con l'etichetta fornita e consuma entro 1 anno.

### Hai bisogno di aiuto?

Visita il nostro centro di supporto (disponibile al momento solo in lingua inglese) a: [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help)

### Condividi con noi

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## Comment fabriquer du gin:

Pour la fabrication du gin, choisissez d'abord une base d'alcool neutre. Dans le gin, l'arôme provient du genièvre et des extraits de plantes plutôt que de l'alcool lui-même, c'est pourquoi nous opterons pour un produit aussi vierge que possible. Comme il est illégal de distiller ses propres spiritueux chez soi dans la plupart des pays, nous utiliserons de la vodka. Nous vous demandons d'ajouter de la vodka bon marché, car toute saveur subtile d'une bonne vodka serait perdue. Le résultat final sera délicieux, mais il ne ressemblera pas au gin cristallin que vous avez l'habitude d'acheter au supermarché, car les plantes contiennent des colorants naturels qui seront absorbés par le gin.

**Comment faire?** 700 ml de vodka, dans un bocal avec couvercle

1. Lavez le bocal à l'eau chaude.
2. Ajoutez les baies de genièvre (juniper) et la vodka dans le bocal et laissez infuser pendant 3 à 5 jours.
3. Ajoutez les extraits de plantes (botanicals) dans le bocal. Laissez infuser pendant 3 à 5 jours. Goûtez régulièrement à l'aide de la pipette et voyez comment le goût se développe.
4. Filtrez les baies de genévrier et les plantes à l'aide du filtre réutilisable en coton fourni.
5. Étiquetez votre gin avec l'étiquette fournie. À consommer endéans l'année.

### Besoin d'aide ?

Visitez notre centre d'aide (uniquement disponible en anglais pour le moment) à l'adresse [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help).

### Faites-nous part de votre expérience avec nous

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## Instructies voor het maken van gin

Om gin te maken moet worden begonnen met een neutraal distillaat als basis. De smaak van gin is afkomstig van de jeneverbessen, botanisch en dus niet afkomstig van het distillaat zelf. We willen dus een distillaat dat zoveel mogelijk een blanco canvas is. Omdat het thuis distilleren van alcohol in de meeste landen verboden is, gebruiken we wodka. We adviseren een goedkope wodka toe te voegen omdat de subtiele smaken van een goede wodka toch verloren zouden gaan. Het eindresultaat zal heerlijk zijn maar zal er niet uitzien als de kristalheldere gin zoals in de flessen bij de slijterij, omdat de plantenextracten natuurlijke kleurstoffen bevatten die in de gin zullen overgaan.

### Wat heb je nodig:

700ml wodka, pot met deksel

1. Was de pot met warm water.
2. Voeg jeneverbessen (juniper) en wodka toe aan de pot en laat 3-5 dagen intrekken.
3. Voeg de plantenextracten (botanicals) toe aan de pot. Laat 3-5 dagen staan, proef regelmatig met het pipetje om de ontwikkeling van de smaak te volgen.
4. Gebruik het meegeleverde, herbruikbare katoenfilter om de jeneverbessen en plantenextracten eruit te filteren.
5. Label je gin met het meegeleverde etiket en drink het binnen 1 jaar op.

### Hulp nodig?

Bezoek ons hulpcentrum (momenteel alleen in het Engels beschikbaar) op [www.sandyleaffarm.com/help](http://www.sandyleaffarm.com/help)

### Deel het met ons

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## Instrucciones para hacer ginebra

Para hacer ginebra, primero debes comenzar con una base de alcohol neutro. En la ginebra, el sabor proviene del enebro y de los ingredientes botánicos más que del alcohol en sí, por lo que queremos algo que se parezca lo más posible a un lienzo en blanco. Dado que destilar su propio licor en casa es ilegal en la mayoría de los países, se suele utilizar el vodka. La razón por la que le pedimos que añada un vodka de precio económico es porque si utilizáramos un buen vodka se perderían sus sabores sutiles. El resultado final será delicioso, pero no se parecerá a la ginebra cristalina que está acostumbrado a comprar en el supermercado, ya que los ingredientes botánicos contienen colorantes naturales que adquirirá la ginebra.

**Qué necesita:** 700 ml de vodka, tarro con tapa

1. Lave el tarro con agua caliente.
2. Añada bayas de enebro y vodka al tarro y deje infundir durante 3-5 días.
3. Añada los ingredientes botánicos al tarro. Deje reposar durante 3-5 días, pruebe regularmente con la pipeta para ver cómo se va desarrollando el sabor.
4. Filtre las bayas de enebro y los ingredientes botánicos con el filtro de algodón reutilizable que se incluye.
5. Etiquete su ginebra con la etiqueta que se incluye y consúmlala en el plazo de 1 año..

### ¿Necesita ayuda?

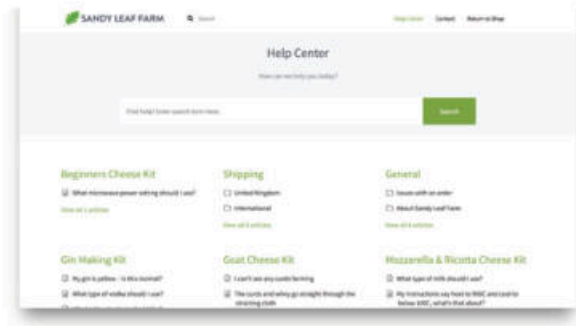
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[WWW.SANDYLEAFFARM.COM](http://WWW.SANDYLEAFFARM.COM)

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