



The Ultimate
GIN Maker's
MAKER'S
KIT

INSTRUCTION BOOKLET

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With this kit you'll be able to make 10 x 700ml bottles of your own home-infused botanical gin, in just a couple of days.

Everything you need to get started is included in the box, just add 700ml of inexpensive vodka (and a little patience) per batch.



SANDY LEAF
— FARM —



LET'S GET STARTED

With this kit you'll be able to make 10 x 700ml bottles of your own home infused botanical gin, in just a couple of days. We spent months obsessively testing the spice blends and recipe to make the whole experience as easy and tasty as possible. The kit includes everything you need to get started, just add 700ml of inexpensive vodka (and a little patience) per batch.

Each infusion has two components; juniper berries and botanicals. The quantities of each can be easily measured out using the included measuring spoons according to the recipes on the following pages. We'd also encourage you, especially once you've used up all the botanicals in the kit, to get creative and experiment with different combinations and ingredients.





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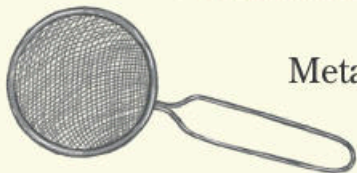
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At Sandy Leaf Farm, we want making your own amazing food and drinks at home to be easy and enjoyable. We've written this guidebook to help you make delicious infused gin, as well as understand a little about the history and different types of gin. We've also included a selection of cocktail recipes, each designed to work with one of the infusion blends.

We hope you enjoy making your artisan gin as much as we enjoyed developing the recipes. If you ever need any help, we're just a message away via our brand-new Help Centre on our website.



EQUIPMENT INCLUDED



Metal sieve

Measuring spoons



Bottle tags and string

Tasting pipettes



Silicone funnel



JUNIPER



Juniper berries

The taste of gin is essentially just the taste of the juniper berry, combined with other botanicals to give it extra dimensions. If you take a dried juniper berry and crush it between your fingers and take in the aroma, you will be instantly reminded of your favourite gins.

Juniper can't be farmed so all the berries which go into our kit have been foraged from the spiky wild juniper plant. Most juniper berries which go into your favourite gins are grown in Eastern Europe.



BOTANICALS



Botanical base

A blend of coriander seed, allspice, orange peel and lemon peel. Don't worry about having the exact proportions of the ingredients correct, it's pretty forgiving.

Cacao nibs

These little pieces of deliciousness are the inner parts of cacao beans and will impart your gin with the taste and aroma of dark chocolate.



Hibiscus & rose

A blend of hibiscus and rose petals which is guaranteed to add a delightfully floral taste and vibrant pink colour to your gin.

Fragrant citrus

A fragrant blend of dried, cut lemongrass and lemon peel. This infusion brings a bright burst of citrus to your gin.



Orange peel

This premium dried orange peel will impart a deliciously sunny taste to your gin.

Dried ginger

Dried, cut ginger pieces will give your gin an unmistakable spiciness.



Christmas spice

Add our signature blend of Christmas spices to make a gin that's perfect for cold winter evenings.



GIN MAKING RECIPE

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 aftertaste to be minimal. The reason we ask you to add 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 of flavour comes from the botanicals; you will blend these yourself. This will give you a good understanding of the different flavours and how they combine, so you can get creative and experiment with different combinations and ingredients once you've followed a few of our recipes.

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 makes one 700ml bottle in around one week.

YOU WILL NEED (INCLUDED IN THE KIT)

- 10g juniper berries (3 level scoops from the large spoon)
- Botanicals
- Funnel, strainer and tasting pipette
- Bottle tag and string

YOU WILL NEED (NOT INCLUDED)

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

METHOD

1. Make sure the container you will be infusing your gin in is clean, wash it thoroughly with warm water.
2. Add 10g (3 level scoops from the large spoon) of juniper berries and vodka to the container you will make your gin in. The juniper berries need to be added first as they take slightly longer to infuse than the other botanicals. Leave to infuse for 3-5 days.
3. After the juniper berries have been infusing for 3-5 days add in your chosen botanicals to the gin, blended following the recipe on the next page.
4. Leave 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 or pink colour, this is normal and comes from natural colours in the botanical blend. If you like a more strongly flavoured gin then leave it for a further one or two days until you are happy with the level of spice.
5. After the infusion has completed, separate out the botanicals and juniper berries using the funnel and strainer.
6. Bottle your gin and label with the tag and string included in the kit. Your finished gin will last for a year.



BOTANICAL RECIPES

Using the recipes below, you will be able to blend ten different types of gin. Feel free to get creative and experiment with other combinations or fresh ingredients, such as citrus peel or fresh herbs.

Classic Spiced

1 small scoop botanical base
1 small scoop fragrant citrus

Citrus Explosion

1 small scoop botanical base
1 large scoop fragrant citrus
1 small scoop orange peel

Dark Chocolate

1 large scoop botanical base
1 small scoop cacao nibs

Chocolate Orange

1 small scoop botanical base
1 small scoop orange peel
½ small scoop cacao nibs

Spiced Pink Gin

1 small scoop botanical base
1 small scoop hibiscus & rose

Pink Gin

1 small scoop hibiscus & rose
1 small scoop fragrant citrus

Ho Ho Ho

1 large scoop Christmas spice
1 small scoop orange peel

Sunshine

1 small scoop botanical base
1 large scoop orange peel

Gingerbread

1 large scoop ginger
1 small scoop cacao nibs
1 small scoop Christmas spice

The Zinger

1 large scoop ginger
1 small scoop fragrant citrus



HINTS & TIPS

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 do your own research and start to experiment a bit. Just begin with 10g of 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.

Why has the gin turned yellow?

Unlike commercially made gin, we are infusing the flavours of juniper and botanicals directly into the alcohol, without re-distilling. As the flavours of the botanicals infuse, so do some of the colours.

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 aftertaste to be minimal. The reason we ask you to add inexpensive vodka is that any subtle flavours of a good vodka would be lost.



GIN THROUGH THE AGES

A LITTLE INTRODUCTION TO GIN

In this introduction booklet, we'll take a brief look at 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 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 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 spirit 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 the Dutch physician 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.



'Gin Lane', William Hogarth, (1697–1764)

Did you know?

English troops fighting in Holland during the Eighty 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 and who also ruled the Dutch Republic), taxation on gin was very low and taxes on imported spirits were increased. As it was also relatively easy to make, the spirit easily won its battle over brandy, which was 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' (previous page).

Parliament soon cottoned on to the popularity of the drink, however, and various laws were passed to control its drinking 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 drunk today.

In recent years, gin has had a rebirth in the UK, with numerous artisan gin brands launching. There are a couple of main factors driving the rebirth. The first is a change in drinking patterns away from beer and towards wine and spirits, particularly among women. The second is that the rules for re-distilling spirits are fairly relaxed and much less onerous than for distilling spirits from scratch. This means that infusing artisan gins involves much less red tape than distilling spirits such as vodka, whisky or rum.





GIN MAKING

HOW THE MAGIC HAPPENS

Gin at its most basic level is just 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 that we use in this kit, where the botanicals are left in the spirit to infuse naturally. The most noticeable difference between the gin we'll make using this kit and a commercial gin is the colour, with your home infused gin turning a yellow or pink colour depending on the type of gin that you're making.

The second way to make gin, and the way in which most fine gins are made, is by vapour distillation. Using this method the botanicals and juniper never come into direct contact with the base spirit. Instead, they're placed into containers in 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 goes through. Once it has passed through the botanicals, the gin then condenses back into a liquid and additional water is added to reduce the strength of the alcohol. The photo opposite shows the copper pot still which is 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 more fresh flavoured gin.







TYPES OF GIN

Old Tom Gin

This type of gin was popular in the 19th century but is now rarely seen. Sweeter than modern gin, it is 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 which is distilled to at least 70% ABV, has no artificial ingredients, contains 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 a protected status so 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's still popular and if you ever find yourself in possession of 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, leading to a much richer mouthfeel than modern gins.



COCKTAIL RECIPES

The infused gins made using this kit can be used to make some amazing cocktails. Below are a few of our favourites, but for more check out the Help Centre on our website at www.sandyleaffarm.com/help. 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, making sure none is overpowered.
- Remember to taste your cocktails before serving, just to make sure they come out how you want them to.
- You can use some of the botanicals in the kit as garnishes, dried juniper berries work really well as do a few rose and hibiscus petals.
- If in doubt which cocktail to pick, we've developed the recipes so they all go great with a classic gin and tonic.

RECIPES INCLUDED

Sunshine collins	p.21	Classic G&T	p.25
Pink gin bramble	p.22	Gingerbread toddy	p.25
Spiced pink negroni	p.22	Dark chocolate martini	p.26
Ginger gin sour	p.22	French 75	p.26
Christmas gin fizz	p.25	Pink gin spice bomb	p.26

SUNSHINE COLLINS

60ml Sunshine Gin

30ml freshly squeezed lemon juice

1 tsp caster sugar

90ml soda water

A slice of lemon and a cherry

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 with a slice of lemon and a cherry.



PINK GIN BRAMBLE (opposite)

40ml Pink Gin

20ml sugar syrup

20ml freshly squeezed lemon juice

10ml blackberry liqueur

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

SPICED PINK NEGRONI

30ml Spiced Pink 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.

GINGER GIN SOUR

30ml The Zinger Gin

15ml lemon juice

½ tsp sugar

Slice of fresh ginger to garnish

1. Fill a cocktail shaker half with ice cubes.
2. Add the gin, lemon juice, and sugar to the shaker.
3. Shake well.
4. Strain into a glass and garnish with the fresh ginger.





CHRISTMAS GIN FIZZ (opposite)

50ml Ho Ho Ho Gin

20ml freshly squeezed lemon

15ml sugar syrup

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

1. Shake together the ho ho ho gin, lemon, sugar syrup, and the fresh egg white with ice in a cocktail shaker.
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.

CLASSIC G&T

50ml Citrus Explosion or Classic Spiced Gin

100ml quality tonic water

Gently crushed juniper berries to garnish

1. Fill a gin glass 3/4 with ice.
2. Add gin and then tonic.
3. Garnish with a few gently crushed juniper berries or a wedge of lime.

GINGERBREAD TODDY

60ml Gingerbread gin

2 tsp water

½ tsp icing sugar

Slice of fresh ginger or cinnamon stick to garnish

1. Combine the icing sugar and water in an old-fashioned glass.
2. Add gin and one ice cube.
3. Stir, add the slice of ginger or cinnamon stick, and serve.

DARK CHOCOLATE MARTINI

60ml Dark Chocolate Gin

Vermouth to taste

Lemon to garnish

1. Add 60ml of your chocolate infused Gin to your martini glass.
2. Add a little vermouth at a time to taste, the more you add the more herbal the cocktail will become.
3. Give the cocktail a quick stir.
4. Garnish with a twist of lemon..

FRENCH 75 (opposite)

10ml Chocolate Orange 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 tall champagne flute glass.
2. Top with chilled prosecco and enjoy!

PINK GIN SPICE BOMB

60ml Spiced Pink Gin

3 dashes of aromatic bitters

1. Add the bitters into a white wine glass.
2. Swirl the glass around to coat the inside with the bitters and shake out the excess.
3. Carefully pour the gin into the glass.
4. Do not add ice.



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ENJOYED YOUR KIT?

We are constantly developing new kits, so you can make more of your favourite food and drinks at home. If you love this kit check out our full range at:

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