

## The Art Of Distilling Whiskey And Other Spirits An Enthusiasts Guide To The Artisan Distilling Of Potent Potables

**Texas Whiskey: here is the first and only book to tell the story of Texas whiskey. Texas history runs deep, and the history of whiskey in the state is no exception. But the Texas whiskey scene, which emphasizes local corn and barrels made from trees grown in the state, has grown exponentially in the last 10 years, as this collection of over 100 varied distillers makes clear. Locals and tourists alike will discover new expressions that are sure to satisfy tastes as varied as Texas is large. Texas Whiskey, through distillery profiles, interviews with experts, and original photography, tells the story of how whiskey from the Lone Star State is unlike whiskey being made anywhere else on the planet. Nico Martini is the co-founder of Bar Draught, mobile draught cocktail solutions, is the founder of Hypeworthy, a digital marketing and branding agency, and is a former lecturer at the University of Texas at Dallas. He has taught for the USBO, Bar Institute NYC and Bar Institute Portland.**

**Everything you need to know to ferment and distill whiskey right the first time. A fun read, salt and peppered, with the science behind distilling. This authoritative guide book introduces whiskey-making in a easy step-by-step process.**

**A visual history of American whiskey, as told through hundreds of whiskey bottle labels, from early, pre-Prohibition-era days to the present. Just as wine is to the French or beer is to the Germans, whiskey—especially bourbon and rye—is an integral part of the history and culture of the United States. The Art of American Whiskey traces the arc of this beloved, renowned spirit—from its earliest days in the Colonial era, through the Civil War, Prohibition, Great Depression, and up to the current craft-distilling boom. Illustrated with 100 full-color modern and historic labels from the most iconic bottles ever made, The Art of American Whiskey is an instant collectible and a fantastic gift for any whiskey enthusiast or design lover. Captions, sidebars, profiles and short histories tell the story of the pioneers and places behind the labels, and each chapter features era-appropriate recipes from all-star bartenders and cocktail experts that will tickle any tippler’s fancy.**

**Create your own signature blends at home with the new and newly expanded edition of The Home Distilling and Infusing Handbook, featuring dozens of creative infusion recipes! Like to dabble, invent, experiment, and concoct? Like to drink? Move beyond bartending and learn how to combine alcohol with herbs, spices, fruit, and more to create your own custom blends! This book guides you step-by-step through the process of creating unique and delicious alcoholic infusion and blends as well as infused cordials and cremes. No fancy degree or equipment required! Also, learn how to make your very own whiskey blends. Includes fifty unique recipes from some of today’s leading mixologists, including: Smoked Bacon Bourbon, October Apple Liqueur, Horseshadish Vodka, Silver Kiwi Strawberry Tequila, Cucumber Gin, Cherry Whiskey, and Blueberry Bourbon. Cheers, and bottoms up!**

**Whiskey Women**

**The Artisan’s Guide to Crafting Distilled Spirits**

**How Whiskey Law Shaped America**

**An American Tradition**

**A Step-By-Step Guide to Making Whiskey**

**A Distiller’s Guide to Whiskey**

**An Insider’s Guide to the Unique Pleasures of the World’s Finest Spirits**

**Craft Your Own Premium Whiskey! Learn how to make, age, and taste whiskey & bourbon. This comprehensive guide will teach you everything you need to know about distilling, from mashing your rye to fermentation and stills to aging 'the water of life'. Become a craftsman and impress your friends' taste buds. The book covers every step from picking ingredients to tasting and even mixing your self-made whiskey. Crafting your own Whiskey will save you tons of money, allow you to experiment with the best flavors, and get you gallons of gold. Learn how to make the perfect whiskey from Wade Westbay, an experienced distiller based in Minnesota. With this book, he brings over 12 years of distilling experience right to your hands. Get to know the insider secrets of crafting whiskey with just one click. This book covers every step along the way of both the process and after in detail. Understand what is happening in the still, the barrel, and how a perfect whiskey triggers your taste buds. Get inspired, creative, and make your own. Step into the art of distilling that will teach you a respected and sought-after skill set. Information in this book is for both the beginning and intermediate distiller. The book includes pictures and illustrations to make everything from pre-distilling to post-distilling easy to understand. Topics covered in detail: The History of Distilling and Whiskey Safety Precautions & Legal Issues Different types of Whiskey The Distilling Process Ingredients for Whiskey Equipment for Distilling Mashing, Malting, Yeast, and Fermentation The Process of Crafting Whiskey Recipes: Malt Whiskey, Irish Whiskey, Bourbon Whiskey, and More... Filtering, Aging Storing Whiskey Advanced techniques Calculations and Problem Solving Tasting Whiskey Mixer Recipes Become the best distiller in your town. Grab this book now and heat up the still. Learn everything you need to know to craft premium quality whiskey from the comfort of your home, garage, or backyard. What are you waiting for? We strongly recommend readers to consider safety and legal issues. This book is solely for informational purposes.**

**The whiskey companion from Brooklyn’s premier craft distillery—with a how-to guide to home distilling, history, recipes, and more. A new generation of urban bootleggers is distilling whiskey at home, and cocktail enthusiasts have embraced the nuances of brown liquors. Written by the founders of Kings County Distillery, New York City’s first distillery since Prohibition, this spirited illustrated book explores America’s age-old love affair with whiskey. It begins with chapters on whiskey’s history and culture from 1640 to today, when the DIY trend and the classic cocktail craze have conspired to make it the next big thing. For those thirsty for practical information, the book next provides a detailed, easy-to-follow guide to safe home distilling, complete with a list of supplies, step-by-step instructions, and helpful pictures, anecdotes, and tips. The final section focuses on the contemporary whiskey scene, featuring a list of microdistillers, cocktail**

**Inter food for the craft whiskey distiller who aims to make excellent quality malt whiskey through artisan distillation your own whiskey collection. Look at the back label of the bottle you may well see a reference to its terroir, the total local environment of the vineyard that grew the grapes, from its soil to the climate. Winemakers universally accept that where a grape is grown influences its chemistry, which in turn changes the flavor of the wine. A detailed system has codified the idea that place matters to wine. So why don’t we feel the same way about whiskey? In this book, the master distiller Rob Arnold reveals how innovative whiskey producers are recapturing a sense of place to create distinctive, nuanced flavors. He takes readers on a world tour of whiskey and the science of flavor, stopping along the way at distilleries in Kentucky, New York, Texas, Ireland, and Scotland. Arnold puts the spotlight on a new generation of distillers, plant breeders, and local farmers who are bringing back long-forgotten grain flavors and creating new ones in pursuit of terroir. In the twentieth century, we inadvertently bred distinctive tastes out of grains in favor of high yields—but today’s artisans have teamed up to remove themselves from the commodity grain system, resurrect heirloom cereals, bring new varieties to life, and recapture the flavors of specific local ingredients. The Terroir of Whiskey makes the scientific and cultural cases that terroir is as important in whiskey as it is in wine.**

**Discover the secrets of whiskey’s aromas and flavors, the stories behind great distilleries, and expert tasting notes in this updated edition originated by one of the most highly respected commentators in the whiskey world, Michael Jackson. From grain to glass, Whiskey tells you everything and anything you’ll ever want to know about whiskey, from storing and serving whiskey, to whiskey cocktails, to pairing whiskey with food. In addition to a refreshed design, this updated edition includes the recent names in whiskey today, a new section devoted to American craft distilleries, and the addition of new distilleries from across Europe, Africa, Asia, and Australia.**

**Making Liquor Legally at Home**

**The Kings County Distillery Guide to Urban Moonshining**

**Distilling Whiskey**

**Master the Art of Making Vodka, Whiskey, Brandy, Moonshine Rum and Many More Even As A Beginner**

**Bourbon**

**Small-Scale Production of Brandies, Schnapps and Liqueurs**

**The Rise, Fall, and Rebirth of an American Whiskey**

**An encyclopedia guide to the thousand-year history and dynamic future of the distillation of whiskey, vodka, gin, rum, brandy, and more.**

**Discover the underdog story of the improbable rise of small-batch distilling in America. This bracingly written, fast-paced work traces the relationship of Americans to spirits such as bourbon, scotch, vodka, gin, and rum. And it presents the full story of a plucky band of entrepreneurs who disrupted the nation’s conception of how those libations could appear and taste—and how much they could cost. Acitelli weaves the unlikely triumph of the small-batch distilling movement into other major trends, including a neo-Prohibitionism that nearly croaked the entire thing, America’s re-embrace of cocktails, and the twin rises of craft beer and fine wine. He also expertly delves into the controversies currently wracking American spirits, ones that threaten to take the movement at the moment of what should be its greatest triumph.**

**Inter food for the craft whiskey distiller who aims to make excellent quality malt whiskey through artisan distillation your own whiskey collection. Look at the back label of the bottle you may well see a reference to its terroir, the total local environment of the vineyard that grew the grapes, from its soil to the climate. Winemakers universally accept that where a grape is grown influences its chemistry, which in turn changes the flavor of the wine. A detailed system has codified the idea that place matters to wine. So why don’t we feel the same way about whiskey? In this book, the master distiller Rob Arnold reveals how innovative whiskey producers are recapturing a sense of place to create distinctive, nuanced flavors. He takes readers on a world tour of whiskey and the science of flavor, stopping along the way at distilleries in Kentucky, New York, Texas, Ireland, and Scotland. Arnold puts the spotlight on a new generation of distillers, plant breeders, and local farmers who are bringing back long-forgotten grain flavors and creating new ones in pursuit of terroir. In the twentieth century, we inadvertently bred distinctive tastes out of grains in favor of high yields—but today’s artisans have teamed up to remove themselves from the commodity grain system, resurrect heirloom cereals, bring new varieties to life, and recapture the flavors of specific local ingredients. The Terroir of Whiskey makes the scientific and cultural cases that terroir is as important in whiskey as it is in wine.**

**Whisky: Technology, Production and Marketing explains in technical terms the science and technology of producing whisky, combined with information from industry experts on successfully marketing the product. World experts in Scotch whisky provide detailed insight into whisky production, from the processing of raw materials to the fermentation, distillation, maturation, blending, production of co-products, and quality testing, as well as important information on the methodology used for packaging and marketing whisky in the twenty-first century. No other book covers the entire whisky process from raw material to delivery to market in such a comprehensive manner and with such a high level of technical detail. Only available work to cover the entire whisky process from raw material to delivery to the market in such a comprehensive manner Includes a chapter on marketing and selling whisky Foreword written by Alan Rutherford, former Chairman and Managing Director of United Malt and Grain Distillers Ltd.**

**A Populist Guide to the Water of Life**

**Tasting Whiskey**

**The Art of Distilling Whiskey, Moonshine, and Other Spirits**

**A Visual History of the Nation’s Most Storied Spirit, Through 100 Iconic Labels**

**Technology, Production and Marketing**

**Raise the Bar: The Home Distiller’s Guide**

**The Complete Whiskey Distilling Handbook for Beginners**

**How to make top shelf whiskey.**

**Pour a stiff drink and crack open this comprehensive guide to everything there is to know about the world’s greatest whiskeys. Exploring the traditions behind bourbon, Scotch, Irish, and even Japanese whiskey, you’ll discover how unique flavors are created through variations of ingredients and different distilling techniques. With advice on how to collect, age, and serve whiskey, as well as suggestions for proven food pairings, you’ll be inspired to share your knowledge and invite your friends over for a delicious whiskey tasting party.**

**Go beyond the glass and discover the secrets behind your favorite style of whiskey. Over the past three decades, Lew Bryson has been one of the most influential voices in whiskey—a longtime editor of Whisky Advocate and author of the definitive guide Tasting Whiskey. In this book, Lew shares everything he’s learned on his journey through the worlds of bourbon, Scotch, rye, Japanese whiskey, and more (yes, there are tasty Canadian and Irish whiskeys as well!). In this book, you’ll find it all: An overview of the different types of whiskeys, including the rules and identities of each. He also includes information on craft whiskeys, which tend to be more creative and freewheeling than the styles made by traditional producers. Exploration of the key whiskey ingredients, with a close look at the flavor contributions of malt, peat, corn, rye, wheat—even water matters. Distillation for non-distillers and the beauty of barrels: Whiskey is both an art and a science, and what’s in the glass is affected by things like pot stills vs. column stills, barrel char, and of course, time. Numerous interviews with master distillers, still makers, and other artisans at the top of their field. Tasting notes throughout so you can identify the whiskeys you might want to try next. Every chapter contains a variety of unique, often behind-the-scenes photography. And with whiskey as the subject, this is a class where you’ll want to do the homework!**

**Whiskey Distilling 101 Get started with Whiskey distilling today with this guide! Inside this book, you will discover: – The art of setting up your own distilling operation – The must-knows before production – A selection of Whiskey recipes – The step-by-steps to making Whiskey! Pick up your copy today!**

**The Art of Distilling, Revised and Expanded**

**Home Distilling Concise Guide for the Elderly**

**The Home Distilling and Infusing Handbook, Second Edition**

**The Distiller ... Adapted to the Use of Farmers, and Distillers. The Second Edition ... Improved**

**Whiskey Master Class**

**How to Make and Drink Whiskey**

**How Small-Batch Distillers Are Transforming American Spirits**

**Once and for all, America learns the likely inventor of its beloved bourbon. Bourbon is not just alcohol -- this amber-colored drink is deeply ingrained in American culture and tangled in American history. From the early days of raw corn liquor to the myriad distilleries that have proliferated across the country today, bourbon has come to symbolize America. In "Bourbon: The Rise, Fall, and Rebirth of an American Whiskey," award-winning whiskey author Fred Minnick traces bourbon's entire history, from the 1700s with Irish, Scottish, and French settlers setting up stills and making distilled spirits in the New World through today's booming resurgence. He also lays out in expert detail the critical role this spirit has played throughout the cultural and even political history of the nation -- from Congress passing whiskey-protection laws to consumers standing in long lines just for a glimpse of a rare bottle of Pappy Van Winkle -- complemented by more than 100 illustrations and photos. And most importantly, Minnick explores the mystery of who most likely created the sweet corn liquor we now know as bourbon. He studies the men who've been championed as its inventors over time -- from Daniel Boone's cousin to Baptist minister Elijah Craig -- and, based on new research and never-before-seen documentation, answers the question of who deserves the credit.**

**For you to successfully collect and separate liquid mixtures from fruits, grains, etc., and get pure alcohol, your products need to go through a process of distillation. In this book, you would learn about all the necessary types of equipment needed for perfect distillation. You can decide what kind of Homemade Alcohol you would like to distill by choosing from the variety of options such as: Nevertheless, here are some of the things you would learn after reading this guide : How to make rye whiskey How to make rum with cane sugar How to make potato vodka How to make Russian vodka How to make a homemade distiller And many more... This book is your reliable guide for the art of distillation. It also features tips for distilling and home brewing every beginner should understand, safety precautions when distilling, and much more information on your journey to effective distillation. So what are you waiting for? Scroll up you will see the orange "BUY NOW" button on the top right corner and download your copy now! See you inside!!!**

**This book is a backstage pass into the world of small-scale distilling of whiskeys, gins, vodkas, brandies, and more. The reader, the ultimate spirits aficionado, will learn how water and grain are transformed into the full range exquisite, timeless liquors. There are few books available that explore the actual craft of distilling in such detail. Most of the other spirits books chronicle the historical side of the distilling world or focus on the flavors of various vintages. Our book will be the consummate insider's guide to distilling techniques. Bill Owens' original photography, the result of two cross-country road trips, offers comprehensive illustration of the micro-distilling world.**

**Shortly after graduating from University of Glasgow in 1934, Elizabeth "Bessie" Williamson began working as a temporary secretary at the Laphroaig Distillery on the Scottish island Islay. Williamson quickly found herself joining the boys in the tasting room, studying the distillation process, and winning them over with her knowledge of Scottish whisky. After the owner of Laphroaig passed away, Williamson took over the prestigious company and became the American spokesperson for the entire Scotch whisky industry. Impressing clients and showing her passion as the Scotch Whisky Association's trade ambassador, she soon gained fame within the industry, becoming known as the greatest female distiller. Whiskey Women tells the tales of women who have created this industry, from Mesopotamia's first beer brewers and distillers to America's rough-and-tough bootleggers during Prohibition. Women have long distilled, marketed, and owned significant shares in spirits companies. Williamson's story is one of many among the influential women who changed the Scotch whisky industry as well as influenced the American bourbon whiskey and Irish whiskey markets. Until now their stories have remained untold.**

**The Nano Distillery**

**Bourbon Empire**

**An Enthusiast's Guide to the Artisan Distilling of Whiskey, Vodka, Gin and other Potent Potables**

**Your Guide to Making Moonshine, Whisky, Vodka, Rum and So Much More!**

**Your DIY Guide to Producing, Aging and Tasting Whisky & Bourbon**

**The Past and Future of America's Whiskey**

**Whiskey**

**Home distillation isNOT for everyone. It's for you! While some homebrewers are happy enough with beer or wine, others want to take it a step further, by distilling those grain and fruit mashes and concentrating their alcohol into true spirits worthy of any bar. Let me invite you into the fantastic world of the craft alcohol. I'll bring you through any "what," "why," "where" and "how" LetOs plunge into a wondrous world beyond the ordinary. This is the world of the craft alcohol. You will go through all what," "why," "where" and "how."**

**Offers a basic primer on whiskey and whiskey drinking, looking at the characteristics of different types of whiskey, the distillation process, and appreciation tips.**

**The Art of Distilling, Revised and Expanded presents the techniques and inspirations of the most innovative micro-distillers working today and ties it together with incredible insider photography. In this comprehensive guide to artisan distilling, American Distilling Institute founder Bill Owens will teach you how contemporary master distillers transform water and grain into the full range of exquisite, timeless spirits. The Art of Distilling, Revised and Expanded is your exclusive backstage pass into the world of small-scale distilling of whiskeys, gins, vodkas, brandies, and many other spirits. Like no other book on the subject, The Art of Distilling goes to lengths to explore the actual craft of distilling, in detail. Beginning with a brief history of distilling and introduction to the process itself, this book offers a comprehensive overview of the art of distilling today. The revised and expanded edition includes even more practical tips, tricks, and instruction and has been updated to include growth and development in the artisan distilling space over the past decade. The Art of Distilling, Revised and Expanded is the consummate insider's guide to distilling and its techniques.**

**A comprehensive home-distilling book that specifically addresses the small-scale production of whiskey. Every aspect of how fresh grain is transformed into whiskey is detailed, with easy and inexpensive methods of fabricating the equipment and precise operating instructions. Everything has been ingeniously developed for home and hobby operations, as well as micro-distilleries. All the equipment and the processes were modeled after commercial distilling systems. Original.**

**Craft of Whiskey Distilling**

**How to Be a Bourbon Badass**

**How to Make Whiskey**

**The Future of Distilling**

**The Definitive World Guide**

**The Joy of Home Distilling**

**Whisk(e)y Distilled**

**The complete guide for beginner and intermediate distillers. Make your own brew at home! "If you're going to invest the \$100 or so to get a basic equipment and recipe kit, then you'll want to take care in ensuring that your first batch is brewed correctly." –Rick Morris, HowBrewBeer The Joy of Home Distilling is covers nearly every facet of distilling: Step-by-step instructions for the different processes, from bucket to bottle The difference between spirit types and how to produce each What yeast is, what it does, and how to ensure that you get a strong, complete fermentation What distillation is and common misconceptions about the process Legalities surrounding distilling alcohol at home Carbon filtering—when it's necessary, when to filter, and why you filter Flavoring and aging your spirits Keeping safety first when working with flammable materials, such as ethanol Yeast styles and nutritional requirements Different methods of distillation and equipment Post-distillation process And of course, fun drink recipes! (Try the Mudslide or the Cherry Bomb!) Author Rick Morris, who has been selling distillation equipment for over 25 years, even includes his own recipes for different types of spirits and drink recipes. By learning not just how to distill, but also what is happening at each step and why it is needed, readers will be armed with the information they need to experiment with their own spirits and concoct their own recipes. Easy to understand even for a first-time distiller. The Joy of Home Distilling is sure to become your number one distilling resource.**

**Many people have experienced great success making their own beer or wine at home. In recent years a number of hobbyists have become interested in making distilled spirits. However, distilled spirits are more complicated to produce, and the process presents unique safety issues. In addition, alcohol distillation without a license is illegal in most countries, including the United States and Canada. From mashing and fermenting to building a small column still, Craft Distilling is a complete guide to creating high-quality whiskey, rum and more at home. Experienced brewer, distiller, and self-reliance expert Victoria Redhed Miller shares a wealth of invaluable information including: Quality Spirits 101: Step-by-step recipes and techniques Legal Liquor: An overview of the licensing process in the United States and Canada Raising the Bar: Advocacy for fair regulations for hobby distillers This unique resource will show you everything you need to know to get started crafting top-quality spirits on a small scale – and do it legally. Sure to appeal to hobbyists, homesteaders, self-sufficiency enthusiasts, and anyone who cares about fine food and drink, Craft Distilling is the ideal offering for independent spirits. Victoria Redhed Miller is a writer, photographer and homesteader who lives on a forty-acre off-grid farm in northwest Washington State with her husband David. She strives to enhance her family's self-reliance through solar energy, gardening, food preservation, raising heritage poultry, blacksmithing, and other traditional skills Victoria is the author of Pure Poultry: Living Well with Heritage Chickens, Turkeys and Ducks.**

**The Home Distiller's Workbook tackles the often misunderstood and misrepresented world of moonshine and distillation and reduces them to such simple concepts that even a first time "Shiner" can understand. The HDW will introduce you to the three basic steps in making your own artisan crafted spirits; brewing, distilling and ageing. We will be tackling these steps one by one in a way that will have you saying "I just can't believe I was that easy." And the truth is that it's even easier than that. If you can follow a recipe to make a cake then with the help of the HDW you could be making anything from Moonshine to Vodka on your kitchen stove!**

**This amazing celebration of single malt Scotch takes a unique photographic perspective that highlights the nature of the spirits in startlingly beautiful ways. The Art of Whisky is a breathtaking and unusual gift book for whisky connoisseurs, celebrating the spirit from an unexpectedly beautiful angle. By chance, award-winning photographer Ernie Button noticed the intricate patterns formed in the residue at the bottoms of (almost) empty whisky glasses—each as different as a snowflake—and began photographing them with inventive lighting techniques. The resulting images are exquisitely gorgeous, evoking earthly landscapes and extraterrestrial visions. This book collects nearly 100 of those photos—each one more amazing than the last—and features delightful touches such as tasting notes, information on the science of what we're seeing, and writing about single malt Scotch by Scotland's leading whisky expert Charles MacLean, commissioned exclusively for this book. UNUSUAL GIFT FOR THE WHISKY CONNOISSEUR: Surprise the spirit-lover in your life with this gorgeous photography book that highlights the uniqueness of whisky from an unexpected and beautiful angle. ART, SCIENCE, AND WHISKY—A DELICIOUS COMBINATION: The captivating photographs begin with the qualities that make single malt scotch so exquisite, get an assist from the natural wonder of fluid dynamics, and a finish of artful production that makes each unique and surprising. CONTRIBUTING WRITERS: Princeton University Professor Howard A. Stone, who has studied and published on the science behind Button's Vanishing Spirits photographs, contributes a text on the science of what we see. Renowned whisky expert and author Charles MacLean writes here on the unique qualities of single malt scotch and contributes notes about the special aspects of Scotland's whisky-producing regions. Perfect for: The perfect gift for whisky enthusiasts and connoisseurs, as well as fans of unusual, captivating photography**

**Texas Whiskey**

**Whisky**

**Make Your Own Whiskey & Bourbon Blends, Infused Spirits, Cordials & Liqueurs**

**A Professional Guide for Amateur and Micro Distillers**

**The Art of Whisky**

**The Terroir of Whiskey**

**The Art and Science of Distilling Whiskey**

**For you to successfully collect and separate liquid mixtures from fruits, grains, etc., and get pure alcohol, your products need to go through a process of distillation. In this book, you would learn about all the necessary types of equipment needed for perfect distillation. You can decide what kind of Homemade Alcohol you would like to distill by choosing from the variety of options such as: Nevertheless, here are some of the things you would learn after reading this guide: How to make rye whiskey How to make rum with cane sugar How to make potato vodka How to make Russian vodka How to make a homemade distiller And many more... This book is your reliable guide for the art of distillation. It also features tips for distilling and home brewing every beginner should understand, safety precautions when distilling, and much more information on your journey to effective distillation. So what are you waiting for? Scroll up you will see the orange "BUY NOW" button on the top right corner and download your copy now! See you inside!!!**

**There is no right or wrong way to drink bourbon—in a cocktail, straight up, on the rocks, or with a splash of soda. You will never know which is your way until you try them all. And How to Be a Bourbon Badass will guide you on the path of your own bourbon adventure. In How to Be a Bourbon Badass, Linda Ruffenach tells the story of her own personal journey with bourbon and shares behind-the-scenes tales from bourbon industry experts and rock stars. She captures the storied history of America's native spirit, explains the process of making liquid gold, and offers top-notch cocktail, dinner, and dessert recipes for the novice and connoisseur alike. From tales of legendary master distillers to stories of women whose lives were changed through bourbon badass confidence, and from recipes for classics like the bourbon highball to fresh twists like strawberry bourbon lemonade with rosemary, Linda Ruffenach will redefine your perceptions of bourbon and those who savor it. Your journey to becoming a bourbon badass begins here.**

**Brian Haara recounts the development of commercial laws that guided the United States from an often reckless laissez-faire mentality, through the growing pains of industrialization, past the overcorrection of Prohibition, and into its final state as a nation of laws.**

**This book is a backstage pass into the world of small-scale distilling of whiskeys, gins, vodkas, brandies, and more. The reader, the ultimate spirits aficionado, will learn how water and grain are transformed into the full range exquisite, timeless liquors. There are few books available that explore the actual craft of distilling in such detail. Most of the other spirits books chronicle the historical side of the distilling world or focus on the flavors of various vintages. Our book will be the consummate insider's guide to distilling techniques. Bill Owens' original photography, the result of two cross-country road trips, offers comprehensive illustration of the microdistilling world.**

**How to Run a Small Distillery**

**A Distiller's Journey Into the Flavor of Place**

**The Art of American Whiskey**

**Making Pure Corn Whiskey**

**An Enthusiast's Guide to the Artisan Distilling of Potent Potables**

**Master the Art of Making Vodka, Whiskey, Brandy, Moonshine Rum and Many More Even As a Beginner**

**Whiskey Distilling 101**

**The Nano Distillery is a compilation of how-to chapters and real-life experiences of distillers who successfully produce quality spirits on a small scale. Chapters include the necessary considerations of operating a distillery and making spirits-legalities, equipment, record-keeping, recipes, trademarking and design.**

**How bourbon came to be, and why it's experiencing such a revival today Unraveling the many myths and misconceptions surrounding America's most iconic spirit, Bourbon Empire traces a history that spans frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. Whiskey has profoundly influenced America's political, economic, and cultural destiny, just as those same factors have inspired the evolution and unique flavor of the whiskey itself. Taking readers behind the curtain of an enchanting—and sometimes exasperating—industry, the work of writer Reid Mitenbuler crackles with attitude and commentary about taste, choice, and history. Few products better embody the United States, or American business, than bourbon. A tale of innovation, success, downfall, and resurrection, Bourbon Empire is an exploration of the spirit in all its unique forms, creating an indelible portrait of both bourbon and the people who make it.**

**The Ultimate Guide to Making Your Own Vodka, Whiskey, Rum, Brandy, Moonshine, and More**

**Home Distilling Concise Guide**

**Whiskey Distiller's Training Manual**

**Whiskey Business**

**A Rich History of Distilling Whiskey in the Lone Star State**

**Craft Distilling**

**The Art of Distilling Whiskey and Other Spirits**