



What you will need:



- 750ml to 1 liter of high proof clear spirit of choice **
- 1 Large jug with cap/top (or an empty bottle or vessel that will hold your spirit and the absinthe herbs)
- Filter (cheese cloth works best, or coffee filter if in a pinch)
- 1 Holding container or separate jug large enough to hold your spirit + herb mix after it has macerated for a while.
- 1 Funnel
- Optional: Activated charcoal, several grams. I will be using it because filtering your absinthe through the activated charcoal removes the darker colors and bitters from your absinthe!



**** When choosing an alcohol, a higher proof is better. Real absinthe is approx 75%-90% alcohol, which is 150 to 180 proof. A higher proof also makes a more authentic brownish-green tincture. Everclear is best, other grain neutral spirits, or vodka will work in a pinch.**

Prestige Absinthe Essence Kit



This is a bottle of pure absinthe essence, a blend of 22 herbs and spices (including wormwood) which when added to a bottle of 750ml alcohol or wine produces instant absinthe! It is made in Sweden, and comes in two separate bottles... one for wormwood flavoring/scent, one for the other herb's flavorings/scent. Simply mix both bottles into a 750mL bottle of clear spirits (such as vodka) and it's done!

Original Absinthe Herb Kit

This kit includes 1 ounce of all of the ingredients mixed together in the correct quantities needed for 750ml to 1 liter (1000ml) of traditional anise flavored absinthe.



- Wormwood (*Artemesia absinthium*) 1 (ounce)
- Anise Star Pod (*Illicium verum*)
- Anise Seed (*Pimpinella anisum*)
- Fennel Seed (*Foeniculum vulgare*)
- Coriander Seed (*Coriandrum sativum*)
- Calamus root (*Acorus calamus*)
- Hyssop (*Hyssopus officinalis*)
- Licorice (*Glycyrrhiza glabra*)
- Angelica Root (*Angelica archangelica*)
- Lemon Balm (*Melissa officianlis*)

Alternative Flavor Absinthe Kit

This alternative flavor kit includes all of the ingredients in the correct quantities needed for 750ml to 1 liter (1000ml) of absinthe without the strong anise flavor. The absinthe made from this kit is said to taste a bit like a mixture of sweet orange and lemon.



- Wormwood (*Artemisia absinthium*) 1 (ounce)
- Fennel Seed (*Foeniculum vulgare*)
- Calamus root (*Acorus calamus*)
- Hyssop (*Hyssopus officinalis*)
- Lavender Flowers (*Lavandula angustifolia*)
- Lemon Balm (*Melissa officianlis*)
- Orange Peel Powder
- Dash of Peppermint



NOTE: With 1 ounce of wormwood, the estimated thujone content of absinthe made is 60-80mg/L. Commercially bought absinthe from overseas (which is \$100 or more) contains only 10mg/L of thujone. Adding an extra ounce of wormwood will make a stronger brew, which I will be doing here bringing it to a total of 2 ounces for each kit. 😊

Preparing:

1. Add the wormwood packet to your large jug. Then pour in your desired alcohol & put the cap on your jug. Store for 4-6 days in a dark warm place, shaking occasionally during that time. This is called maceration. (I'll be doing it for 10 days.)



What 2 oz's look like →

← What 1 oz looks like



← Before / After →



- 2. Strain the wormwood from the alcohol using a funnel lined with cheese cloth into a separate holding vessel and squeeze the wormwood to get the extra liquid out of it, as it'll retain the alcohol like a sponge does water.



- 3. Add the flavoring packet to your alcohol and place back into maceration vessel with cap secured tightly, repeating steps 1 and 2 (which may need to be done a few times to remove all of the plant material). *****Don't forget to label your bottles so you know which is which!*****



- 4. The liquid left is your absinthe!



****Also, if you guys want to make it EXTRA "special," you can add an extra step BEFORE the activated charcoal step and add powdered/shredded active shrooms now and repeat steps 1 & 2!!!****



- 5. **Polishing: For more experienced or advanced brewers (optional)**
A higher proof spirit makes a more authentic in color and flavorful absinthe. This determines the amount of 'polishing' needed. Polishing refers to distillation of the alcohol and its now dissolved oils and/or addition of activated charcoal to clear some color and bitterant agents. Several grams of activated charcoal are added to the mix, stirring occasionally for up to 5 days, and subsequently strained off as in the previous instructions. **You will need a coffee filter** to use this charcoal as it will definitely end up in your final product if you are not careful. I would decant as much of the alcohol off the top after you have let the charcoal settle. Pouring off as much alcohol without charcoal will reduce the amount you have to filter.

NOTE: You might want to use a face mask when adding the dry charcoal to the liquid at the beginning of this step... it's a VERY fine powder that will go everywhere if you're not careful. Also, for safety's sake and to make sure I get **EVERYTHING** out (charcoal and any plant material that might still be in there), I will filter the remaining liquid 5 times through a total of 15 coffee filters. First run through 1 coffee filter, 2nd run through 2 filters, 3rd run through 3 filters, 4th run through 4 filters, and 5th run through 5 filters. It might sound like overkill, but I'd rather be safe than sorry.



Finished product!!!



*****All Kits, Wormwood, and Activated Charcoal purchased from absinthekits.org*****



Say hello to the Green Fairy!!!