



**"Make wine, ciders,
cocktails and more in
just 4 days!"**

Home Booze 101

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Title: Home Booze

Type: Copyright

Registration Number: 1028526

Status: Registered

Registered: 2005-04-11

Category Of Work: Literary



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Introduction to making alcoholic beverages at home

How is alcohol created?

The Home Booze Kit secret

Before you get started . . .

Step 1: Bottling

Step 2: Get the Juice

Step 3: Sugar it up

Step 4: Yeast – the miracle maker

F.A.Qs or Frequently Asked Questions

Thank you



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Introduction to making alcoholic beverages at home

People have been making alcoholic beverages at home for thousands of years. Just recently it was confirmed that wine making was invented in Cyprus rather than Western Europe.

You see, making and drinking alcoholic beverages has been part of us for a long time. There is not a single civilization in the ancient world that didn't have their own special alcoholic beverage. Even today, it seems like every country has their own special wine, beer or more.

Making alcoholic beverages at home is a very fun and rewarding hobby, and is mainly classified into the following two sections:

1. Wine making
2. Home brewing

Wine making (As it sounds) is about wine making only. The most basic ones are red wine and white wine. There are various types of kits you can buy and even get special sub-level kits that go right down to the exact type of wine (chardonnay for example).

Home Brewing refers to 'brewing' beer and is slightly more complicated as it involves more ingredients. The common ingredients would be hops and barley. Plus when compared to wine making, the fermentation time for home brewing varies.

I guess that only depends on the type of home brewing kit you are using, but on average, whether you are home brewing or making wine at home, it use to take well over 30 days or more to create any drinkable alcoholic beverage.

That was of course before the 'Home Booze Method' came along.

Before you get into how the 'Home Booze Method' works, I want you to understand the process of how alcohol is created in the first place. - It's surprisingly simple.

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How is alcohol created?

Alcohol is simply a by-product of sugar mixing with yeast.

What happens is when yeast is combined with sugar, it actually creates two things:

1. CO₂ (Carbon Di Oxide gas).
2. Ethanol (Scientific term for drinkable alcohol).

When this combination of sugar and yeast is mixed with grape juice, it creates wine. Within this 'mixing' process or 'fermentation' as it is referred to in the wine making genre, the CO₂ is eventually fully released leaving you with nothing but delicious wine.

That is the main idea – yeast + sugar = alcohol - I told you it was simple.

Now before the "Home Booze Method", this simple process of creating wine usually took 30 – 90 days.

At least if you wanted great tasting alcoholic beverages.

What the "Home Booze Method" has done is shrink this entire process to just 4 days.

Plus you can literally turn any juice into a delicious alcoholic beverage – not just grapes to wine

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The Home Booze Kit secret

There are no secrets. The Home Booze Kit uses the same process of combining yeast with sugar to produce alcohol.

The only thing different is with the Home Booze kit, you will ***discover a very unique combination of yeast and sugar*** that will turn any of your favorite juice into an alcoholic beverage, at 8 to 12% alcoholic level (Minimum), in just 4 days.

Plus the taste of your alcoholic beverage isn't sacrificed at all. Since you only use natural ingredients – it is actually enhanced.

Besides the fun factor, other reasons to home brew or for home wine making would be the savings (Make bottles of wine for less than \$0.25 cents), more control of taste, and of course the freshness.

Making alcoholic beverages at home is just like any other hobby, you can share it with your friends, and you do it because you simply enjoy it.

Now before you jump in, kindly familiarize yourself with the whole “process” of making your own alcoholic beverages with the Home Booze Kit.

In the coming chapters, you are going to learn what a particular thing is, the purpose of it in making alcoholic beverages at home with the Home Booze Kit, which kind to use and where to get it.

The more educated you are, the better understanding you will have and the better your alcoholic beverages will turn out.

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Before you get started . . .

Now as easy it is to use the Home Booze Kit, there are still certain steps that you need to follow for the best results and have the proper equipment ready to go once you receive your kit.

Step 1. Bottling

Step 2. Get the juice

Step 3. Sugar it up

Step 4. Yeast – The miracle maker



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Step 1: Bottling

1. What is it?

Bottling is used to store anything in liquid form.

2. Purpose

You will use the bottling method to create, store and pour your own alcoholic beverages using the Home Booze Kit. You can store your alcoholic beverages in any container, but for the 'Home Booze' method, a bottle serves the best.

3. Which kind to use?

Now there are two types of bottles that are used for commercial purposes (Alcohol, Soda, Pop, Juice etc),

* Glass Bottle

* Plastic Bottle (PET or Polyethylene terephthalate)

For 'Home Booze', you should get a plastic bottle (PET or Polyethylene terephthalate) . Unlike a glass bottle, the plastic bottle can expand - and this is absolutely necessary for making your own booze as you will learn later.

So bottom line, use a two liter plastic PET (Any two liter Soda / Pop) bottle.

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Step 2: Get the juice

1. What is it?

Juice is liquid extract from fruits, vegetables. For example: lemon juice is the liquid extract of a lemon and apple juice is the liquid extract of an apple.

2. Purpose

The main purpose of juice is to add flavor - or you can use it to further enhance existing flavor, and boost your overall drinking experience.

3. Which kind to use?

There are three main forms that you can get juice in today :

Liquid
Powdered
Frozen

The best kind to use with your Home Booze Kit is liquid juices and liquid juices only.

Properties of 'Powdered' and 'Frozen' juices do not work with the Home Booze Kit.

4. Where to get it?

You can find liquid juices at your local grocery stores.

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Step 3: Sugar it up

1. What is it?

Sugar or Sucrose falls into the category of monosaccharides - the simplest form of carbohydrates. In precise culinary terms, sugar is a type of food associated with one of the primary taste sensation, the taste of sweetness.

2. Purpose

Sugar serves as the 50% partner with yeast to make alcohol. When sugar is mixed with yeast the chemical reaction creates two new substances.

* CO₂ or Carbon Dioxide

* Ethanol

Carbon Dioxide is a colorless gas with a faint, sharp odor and a sour taste when dissolved in water. Carbon Dioxide makes up about 0.03% of the air by volume.

Plants need it to produce oxygen. We also use Carbon Dioxide in many other ways in everyday life. Its used as a refrigerant, used in carbonation of soft drinks, in aerosol sprays, and most importantly as "dry ice" in fire extinguishers. Its great for putting out fire because of its light weight (its lighter than air so it blankets a fire) and because it does not burn so it extinguishes a fire.

Carbon Dioxide can also be a bit of a nuisance. It contributes to the greenhouse effect, it can kill people if you are breathing it for a long time without oxygen - it can be fairly poisonous. Carbon Dioxide is formed by burning things as in wood, plastics and fuel.

This gas was found by Scottish chemist Joseph Black in the 1750s. It is denser than air and is soluble in water. It also stimulates breathing, so it is used in breathing apparatuses and anesthesia.

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Ethanol: Also known as 'grain alcohol' is what is commonly found in alcoholic beverages such as beer, wine, ciders, spritzers, and other liquors. It is basically another word for alcohol that is drinkable. Ethanol is a colorless liquid.

3. Which kind to use?

There are five kinds of sugar, that are used for our food and drinking purposes:

1. Raw
2. Mill White
3. Blanco Directo
4. White Refined
5. Brown

Raw:

Sometimes prepared as loaves rather than as a crystalline (solid) powder: in this technique, sugar and molasses are poured together into molds and allowed to dry. The resulting sugar cakes or loaves are called jaggery or gur in India, pingbian tong in China, and panela, panocha, pile, and piloncillo in various parts of Latin America.

Mill White:

Also called plantation white, crystal sugar, or superior sugar, is raw sugar whose colored impurities have not been removed, but rather bleached white by exposure to sulfur dioxide. This is the most common form of sugar in sugarcane growing areas, but does not store or ship well; after a few weeks, its impurities tend to promote discoloration and clumping.



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Blanco Directo:

White sugar common in India and other south Asian countries. In producing blanco directo, many impurities are precipitated out of the cane juice by using phosphatation a treatment with phosphoric acid and calcium hydroxide similar to the carbonation technique used in beet sugar refining. In terms of sucrose purity, blanco directo is more pure than mill white, but less pure than white refined sugar.

White Refined:

White refined sugar is the most common form of sugar in North America and Europe. Refined sugar can be made by dissolving raw sugar and purifying it with a phosphoric acid method similar to that used for blanco directo, a carbonation process involving calcium hydroxide and carbon di oxide, or by various filtration strategies.

It is then further decolorized by filtration through a bed of activated carbon or bone char depending on where the processing takes place. Beet sugar refineries produce refined white sugar directly without an intermediate raw stage. White refined sugar is typically sold as granulated sugar, which has been dried to prevent clumping. The type of sugar you need is the white refined (Granulated) powdered sugar.

4. Where to get it?

To get white refined (Granulated) powdered sugar, you can get this from your local grocery convenience store.

I recommend you buy as much sugar as you can at once. As sugar is easy to store and the more you buy at once the less you pay at the long run.

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Yeast – The miracle maker

1. What is it?

Yeast, is a fungi or a living organism that absorbs food. It doesn't require a partner to reproduce itself and is therefore labeled 'asexual'.

2. Purpose

Yeast is used for two common household or commercial purposes.

- 1. To make bread and other food / medicinal products.**
- 2. To make ethanol (Alcohol).**

Without yeast, you can't make alcohol. As you read earlier in Chapter 4, it is yeast combined with sugar that creates ethanol (Alcohol) and carbon dioxide.

The reaction that creates ethanol (Alcohol) and carbon dioxide is called fermentation - or a process which organic substance are broken down into simpler substance.

3. Which kind to use?

The most common type of yeast is *Saccharomyces cerevisiae*. It has been in used since ancient times for baking and alcohol making and brewing. Also it is the most studied yeast for cell and molecular biology.

The type of yeast you should use is the *Saccharomyces cerevisiae*. (Included with your Home Booze Kit)



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F.A.Qs Frequently Asked Questions

1. Is making alcohol at home safe?

Making alcoholic beverages at home with the Home Booze Kit is 100% safe. With the home booze kit, you use everyday products like a (2 liter Soda / Pop bottle) to store your booze and natural ingredients (Yeast, sugar, juice) to make your own alcoholic beverages.

It's a 100% natural and safe process.

Also refer to the article below for more detailed information and common misconceptions about making wine or making alcoholic beverages at home.

Click [HERE](#) to read the entire article.

2. How long will it take to make my first batch (first bottle)?

Unlike other home alcohol making methods and kits which take months to create any kind of drinkable alcoholic beverage, your alcoholic beverage, whether it is wine, cider or any juice of your choice, will be ready to drink in exactly 4 days with the Home Booze Kit.

For example:

You make your first batch on,

Monday at 6pm

Tuesday at 6pm (Day 1)

Wednesday at 6pm (Day 2)

Thursday at 6pm (Day 3)

Friday at 6pm (Day 4)

After 6pm on Friday, you are ready to drink - Right on the weekend (Great for pre-drinking too).

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3. Is the taste any good?

When you use natural and fresh ingredients, you only enhance the flavor of your drink(s) - regardless of what you make (Wine, Ciders, etc). The drinks created with the 'Home Booze' method are delicious and they go down smooth.

4. Can I leave my bottle(s) to sit (Ferment) more than 4 days?

Yes. In fact, the longer you let it sit the higher the percentage of the alcohol will be. Some of our customers have experienced up to 16% alcoholic levels while keeping the taste intact.

In some cases, you can re-use the yeast if you are making the same drink for a whole another batch.

5. Should I use freshly squeezed juice or buy it?

Using freshly squeezed juice is definitely healthier, but you are also encouraged to try juices in 'liquid' form from your local grocery stores. Only use juice already in 'liquid' form to achieve the best results.

6. Will I go blind from drinking home made alcohol?

When yeast is mixed with sugar, it creates a natural compound called ethanol. Ethanol is the alcohol found in all drinkable beverages. In fact, ethanol is just a scientific term for drinkable alcohol. It is methanol that is dangerous.

Methanol is a colorless, odorless, poisonous volatile inflammable liquid obtained by the destructive distillation of wood. So with the 'Home Booze' method, it is impossible to create Methanol.

Please refer to the following [article](#) for more common misconceptions regarding making alcohol at home.



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7. Is yeast safe to drink or eat?

Yes. Yeast is 100% natural. Yeast is not only found almost in every food (Especially fruits) but even in our own body.

8. I have some more questions, can you answer them for me?

We would love to hear from you. Please contact us through email or call us directly at our TOLL FREE number: 1-877-353-0290.

9. What percentage of alcohol can I get in 4 days?

You will get a minimum of 8% to 12% per 2 liter PET bottle.

10. Can I measure the alcohol percentage some how?

To measure the alcohol percentage of your bottle, you need something called a hydrometer.

A hydrometer is a floating gauge that measures the specific gravity of liquids compared to water in order to determine the alcohol content.

11. Is making your own wine or alcoholic beverages at home legal?

Making wine at home is 100% legal as long as you are not using distilling equipment (Used for Vodka and etc) and are not selling any of your own home made wine.

If you currently have a home brewing or wine making store in your city, province, state or country, making booze at home is definitely legal in your area.



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13. If I'm not satisfied with my purchase, how can I request a refund?

Please contact us by sending us an email or call us directly at our TOLL FREE number: 1-877-353 0290 for a no-hassle 100% refund of your purchase price (Excluding shipping and handling).

14. It's been more than 5 days, how come I still haven't received my product?

If it has been more than 5 days and you still haven't received your product, kindly make sure that it has been more than 5 'Business' days. Business days is another word for weekdays and doesn't include weekends.

If it has been more than 5 'Business days', than simply contact us at 1-877-353-0290 or through our 'Contact Us' form and we will resolve your issue as soon as possible.

Although our shipping is very prompt (We ship your order within 24 hours of receiving it), if you live in rural areas - please allow an additional day or two.

If you placed your order on a Friday, than it will be shipped on the next business day which is Monday.

15. How will my Home Booze Kit package look like upon arrival?

Your Home Booze Kit will arrive in a fully sealed and discreet package. Your item description will read "booklet".



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Thank you

Thank you for downloading and reading 'Home Booze 101'. We hope you found it informative, educational and fun at the same time. If you have any further questions or concerns, we encourage you to contact us.



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