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Craftly Whiskey Infusion Kit User Manual

Model: Whiskey Infusion Kit | Brand: Craftly

1. PRODUCT OVERVIEW

The Craftly Whiskey Infusion Kit provides all the necessary components to create custom-flavored whiskey at home. This kit is designed for ease of use, allowing you to experiment with various botanical blends to craft unique cocktail experiences.



Figure 1: Complete contents of the Craftly Whiskey Infusion Kit.

2. KIT CONTENTS

- **Glass Bottle:** One glass bottle for infusion.
- **Metal Funnel:** For easy pouring of spirits and botanicals.
- **Strainer:** To separate botanicals from the infused spirit.
- **Wood Chips:** Two bags of all-natural wood chips (American Sweetheart and Dark Chocolate) for flavor.
- **Spice Blends:** Two hand-selected spice blends (Irish Coffee and Citrus Tincture) for unique flavor profiles.

- **Customizable Labels:** Two labels to mark your infused creations.
- **Recipe Guide:** A booklet with instructions and suggested recipes.

3. SETUP

1. **Clean Components:** Before first use, thoroughly wash the glass bottle, metal funnel, and strainer with warm, soapy water. Rinse well and allow to air dry completely.
2. **Prepare Your Workspace:** Ensure you have a clean, flat surface to work on.

4. OPERATING INSTRUCTIONS

4.1 Infusion Process

1. **Select Botanicals:** Choose your desired wood chips and/or spice blend(s) from the kit. Refer to the included recipe guide for suggestions or create your own unique blend.
2. **Add Botanicals to Bottle:** Carefully place the selected botanicals into the clean glass bottle. You may use the metal funnel to assist.
3. **Pour Whiskey:** Fill the bottle with your preferred whiskey (not included). Ensure there is enough space for the botanicals to be fully submerged.
4. **Seal and Shake:** Securely close the bottle with its cork. Gently shake the bottle to ensure the botanicals are well distributed.
5. **Infuse:** Store the bottle in a cool, dark place. The recommended infusion time varies depending on the desired flavor intensity. Generally, this can range from 24 hours to several weeks. Taste periodically to achieve your preferred flavor profile.



Figure 2: Adding selected botanicals into the infusion bottle using the funnel.

4.2 Straining and Serving

1. **Prepare for Straining:** Once the desired flavor is achieved, prepare a clean container or glass to pour the infused whiskey into.
2. **Strain:** Place the strainer over the opening of your serving glass or container. Slowly pour the infused whiskey through the strainer to separate the botanicals.
3. **Serve:** Enjoy your freshly infused whiskey neat, on the rocks, or as a base for your favorite cocktails.
4. **Label:** Use the provided customizable labels to record the date of infusion, botanicals used, and any tasting notes for future reference.



Figure 3: Straining the infused whiskey to remove botanicals.

5. BOTANICAL PROFILES

The Craftly kit includes a selection of botanicals designed to complement whiskey. Here's a brief overview:

- **American Sweetheart Wood Chips:** Offers a sweet and mellow oak flavor.
- **Dark Chocolate Wood Chips:** Provides rich, deep, and slightly bitter notes.
- **Irish Coffee Spice Blend:** A mix of cocoa bean nibs, coffee beans, and cinnamon for a warm, aromatic profile.
- **Citrus Tincture Spice Blend:** Contains lemon peel, orange peel, and ginger for a bright, zesty, and slightly spicy finish.



Figure 4: A selection of the botanical blends included in the kit.

6. MAINTENANCE

1. **Cleaning:** After each use, thoroughly clean the glass bottle, funnel, and strainer. Hand washing with warm, soapy water is recommended. Ensure all components are completely dry before storage to prevent mold or residue buildup.
2. **Storage:** Store unused botanicals in their original sealed packaging in a cool, dry place away from direct sunlight to maintain freshness. Store the clean, dry glass bottle and accessories in a safe place.

7. TROUBLESHOOTING

- **Flavor Too Weak:** If the infused whiskey lacks sufficient flavor, allow it to infuse for a longer period. Taste daily until desired intensity is reached.
- **Flavor Too Strong:** If the flavor is too intense, you can dilute the infused whiskey with uninfused whiskey to achieve a balanced taste. For future infusions, reduce the amount of botanicals or shorten the infusion time.
- **Cloudiness:** Some natural cloudiness may occur due to botanical particles. This is generally harmless.

Ensure thorough straining to minimize particles.

8. SPECIFICATIONS

- **Product Dimensions:** 4.92 x 6.1 x 7.68 inches
- **Item Weight:** 1.72 Pounds
- **Material:** Stainless Steel, Glass, Metal
- **Manufacturer:** Do your gin inc

9. OFFICIAL PRODUCT VIDEO

Video 1: A brief demonstration of the Craftly Whiskey Infusion Kit, showing the process of adding botanicals and sealing the bottle.

10. WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Craftly Whiskey Infusion Kit, please contact the manufacturer directly. Refer to the product packaging or the official Craftly website for contact information and warranty details.