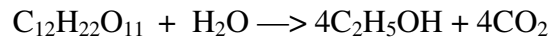


Fermentative of mash



Sugar          Water          Ethanol          Coldioxide

If you got 1 kg sugar and do liquid of it you got 3.25 l 40% liquid.

The process above are working out when you put yeast into water and sugar. If you got 1 kg sugar and 1 kg water and you put yeast into it. Then you got 1.02 kg ethanol of 100%. What I want to say with this is that you maybe can eliminate the destilation process and clean the mash with a active Col filter. And in Sweden that's not unlegal.

So if you want liquid of 40% then put 3 kg water and 1 kg sugar and put yeast into it, then clean the mash with active Col, and you got 3.24 l liquid of 40%. The destilation process is eliminated and you do not became any crime.

Bengt-Olof Drugge