

Glossary:

1. **Distillation:** The volatilization or evaporation and subsequent condensation of a liquid, as when water is boiled in a retort and the steam is condensed in a cool receiver.
2. **Malting:** The malting process converts raw grain into malt. The malt is mainly used for brewing or whiskey making, but can also be used to make malt vinegar or malt extract. Various grains are malted, the most common grains used are barley, sorghum, wheat and rye.
3. **Alcohol proof:** Alcohol proof is a measure of the content of ethanol (alcohol) in an alcoholic beverage. The term was originally used in the United Kingdom and was equal to about 1.75 times the alcohol by volume (ABV).
4. **Beverage:** A drink or beverage is a liquid intended for human consumption. In addition to their basic function of satisfying thirst, drinks play important roles in human culture. Common types of drinks include plain water, milk, juices, coffee, tea, and soft drinks. In addition, alcoholic drinks such as wine, beer, and liquor, which contain the drug ethanol, have been part of human culture and development for 8,000 years.
5. **Molasses:** Molasses is a viscous by-product of refining sugarcane or sugar beets into sugar.
6. **Vaporization:** To change into a vapor or to cause (something) to change into a vapor.
7. **Oak casks:** Oak cask can be introduced in the form of a barrel during the fermentation or aging periods, or as free-floating chips or staves added to wine fermented in a vessel like stainless steel.
8. **Condensation:** Condensation is the change of the physical state of matter from gas phase into liquid phase, and is the reverse of evaporation. The word most often refers to the water cycle.
9. **Diastatic power:** Diastatic power is a measure of how much starch-converting enzyme any given malt contains..
10. **Brix:** Degrees Brix (symbol °Bx) is the sugar content of an aqueous solution. One degree Brix is 1 gram of sucrose in 100 grams of solution and represents the strength of the solution as percentage by mass.
11. **Congeners:** A by-product formed in alcoholic drinks during the fermentation process, which largely determines the flavour and colour of the drink.
12. **Botanics:** A substance obtained from a plant and used typically in commercial products.
13. **Amylase:** An amylase is an enzyme that catalyses the hydrolysis of starch into sugars.
14. **Sherry:** Sherry is a fortified wine made from white grapes that are grown in Spain. Sherry is produced in a variety of styles made primarily from the Palomino grape, ranging from light versions similar to white table wines.
15. **Spirit:** A distilled drink or liquor is an alcoholic drink produced by distilling (i.e., concentrating by distillation) ethanol produced by means of fermenting grain, fruit, or

vegetables. Unsweetened, distilled, alcoholic drinks that have an alcohol content of at least 20% ABV are called spirits.