

# CLEAN & SANITIZE YOUR DISTILLING EQUIPMENT CHECKLIST



**Cleanliness is key in the world of distilling!** If you're passionate about producing high-quality spirits, it's important to know how to clean distilling equipment. We want our brewing equipment in good clean working order every time.

## CLEAN THE FOLLOWING

Still  
Column  
Condenser  
Plastic wash paddle  
Electric mixer  
Measuring Scale  
Measuring Table spoon  
Nutrient Weigh Cups  
Fermenter & Lid  
2L Yeast starter jars (glass or plastic)  
Air Lock

## SANITIZE BEFORE RUN

Plastic wash paddle  
Electric mixer for nutrients  
Measuring Scale  
Measuring Table spoon  
Nutrient Weigh Cups  
Fermenter & Lid  
2L Yeast starter jars (glass or plastic)

## CLEANING PRODUCTS

PBW  
Vinegar  
Star San  
Oxy Clean  
PVC Hand Gloves  
Plastic Safety Goggles  
Sponge  
Spray Bottle

## CLEAN IT LIKE YOU... MEAN IT...

### GENERAL MAINTENANCE

- Clean with warm water
- Copper stills should be cleaned/done after each run
- Stainless Steel kettles, Columns should be cleaned in 5 to 10 batches with hot water and soap solution. Flushed with water after that.
- Clean the heating coils if necessary in the kettle.
- Replace the gaskets when starting to wear.
- Keep spare batteries for the digital temperature unit like alcoholmeter or hydrometer



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