

DISTILLING CUTS CHART

THIS FOR A REFLUX STILL



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Hello my fellow distillers, this chart serves as a reference tool, providing essential information about the separation and collection of different components during the distilling process.

It outlines the various cuts indicating the fractions and points at which specific compounds such as foreshots, heads, hearts, & tails, are separated to achieve desired flavors & characteristics in distilled spirits.

Note: The number of jars is dependable on the size of the still, this is for demonstrating purposes



122-175°F (55-76°C)

FORESHOTS

- Start the system up to 79°C
- Boils at 148-175°F (65-79°C).
- Contains acetone 133°F (56.6°C) and methanol 147.2°F (64°C).
- Collect 50-150ml of this distillate, then discard it or use for general purposes like cleaning glass.
- Smells slightly sweet with undertones of nail polish.

169.7-172.94°F (76-78°C)

HEADS

- Contains acetone 133°F (56.6°C), ethyl acetate 170.7°F (77.1°C), and traces of ethanol.
- Collect when the thermometer reads 169.7-172.94°F (76.5-78.3°C)
- Alcometer reads 80-82% ABV

172.94-179.6°F (79-82°C)

HEARTS

- Purest fraction of the run
- Start collecting at 80-92% ABV (160 proof) or 172.94-179.6°F (78.3-82°C)
- Clean ethanol smell.

179.6-196°F (82-95°C)

TAILS

- Last part of the distillate
- The thermometer reads 205-208°F (82-95°C)
- Alcometer reading drops to about 20% ABV.