ALCOHOLIC BEVERAGES

VODKA
VODKA

- Session Objectives-

- After completion one would be able to recall what is Vodka, how it is made, types and list the popular international brands
DEFINITION

- Vodka is made by fermenting and then distilling the simple sugars from a mash of pale grain or vegetal matter.
INTRODUCTION

➢ Vodka is produced from grain, potatoes, molasses, beets, and a variety of other plants

➢ Rye and wheat are the classic grains for Vodka
INTRODUCTION

➢ Potatoes are looked down on by Russian distillers, but are held in high esteem by some of their Polish counterparts.
ETYMOLOGY

- The name "vodka" is a diminutive form of the Slavic word *voda* (water), interpreted as *little water*

- The word *vodka* first appeared in 1533, in relation to a medicinal drink brought from Poland to Russia merchants
HISTORY

- The Slavic people of the north and their Scandinavian neighbors took alcoholic drinks very seriously.
Vodka (from the Russian word voda, meaning water) was originally used to describe grain distillates that were used for medicinal purposes.
MANUFACTURING PROCESS

MASHING

FERMENTATION

DISTILLATION
MANUFACTURING PROCESS

- DILUTION
- FILTERATION
- BOTTLING
ACTIVATED CARBON FILTER
MANUFACTURING PROCESS

- Vodka may be distilled from any starch/sugar-rich plant matter; most vodka today is produced from grains such as sorghum, corn, rye or wheat.

- Among grain vodkas, rye and wheat vodkas are generally considered superior.
MANUFACTURING PROCESS

- The choice of pot or column still has a fundamental effect on the final character of Vodka.
- All Vodka comes out of the still as a clear, colorless spirit.
MANUFACTURING PROCESS

- Vodka from a more "efficient" column still is usually a neutral, characterless spirit

- Except for a few minor styles, Vodka is not put in wooden casks or aged for an extensive period of time
MANUFACTURING PROCESS

- The grain (in the form of wheat for example) is put inside a mash tub
- The tub rotates and it breaks down the grains
MANUFACTURING PROCESS

- Ground malt is added to the compound as it eases the conversion of the starches to sugar

- The mash is heated until it reaches boiling point; Lactic acid bacteria is now mixed into the mash
MANUFACTURING PROCESS

- The purpose of this is to increase the required acidity level needed for the vodka fermentation process.
- The sterilized mash is then streamed into stainless steel tanks.
MANUFACTURING PROCESS

- At this point yeast is added and the tanks are sealed.
- The yeast contains enzymes that in the next four days will turn the sugars in the mash to ethyl alcohol.
MANUFACTURING PROCESS

- The ethyl alcohol is injected to a column or pot still

- The stainless column still is comprised of vaporization chambers stacked on top of each other
MANUFACTURING PROCESS

- The alcohol is continuously heated up with steam while it cycles up and down.
- This cycle continues until the vapors created from the heat are released and condensed.
MANUFACTURING PROCESS

➢ At this point the vapors created by the distillation process also called, fine spirits, contains, between 95%-100% alcohol

➢ At this point distilled water is added to dilute the alcohol concentration from 100% to 40%
MANUFACTURING PROCESS

- Vodka are normally reduced in strength without maturation.
- For filtration, the alcohol is passed through activated charcoal to remove any remaining traces of color and flavor.
Some producers also used fine quartz sand.

The final stage of the production process is **bottling** the vodka.
TYPES

- Since Vodka tends to be a neutral spirit, it lends itself to blending with flavors and fortifying other beverages.

- The two major types are:
  - 1) Unflavored Vodka
  - 2) Flavored Vodka
TYPES

- Some of the better known types are:
  - **Kubanskaya** - Vodka flavored with an infusion of dried lemon and orange peels
  - **Limonnaya** - Lemon-flavored Vodka, usually with a touch of sugar added
TYPES

- **Okhotnichya** - "Hunters" Vodka is flavored with a mix of ginger, cloves, lemon peel, coffee, anise and other herbs and spices.
- It is then blended with sugar and a touch of a wine similar to white port.
- A most unusual Vodka.
TYPES

- **Starka** - "Old" Vodka, a holdover from the early centuries of Vodka production, which can be infused with everything from fruit tree leaves to brandy, Port, Malaga wine, and dried fruit.
TYPES

- **Pertsovka** - Pepper-flavored Vodka, made with both black peppercorns and red chili peppers
- **Zubrovka** - Zubrowka in Polish is a Vodka flavored with buffalo (or more properly "bison") grass, an aromatic grass favored by the herds of the rare European bison
VODKA BRANDS

- Absolut (Swedish): Made from wheat
- Stolichnaya (Russian)
- Starka (Russia & Poland): Vodka nearest in character to whisky & distilled from rye & matured
VODKA BRANDS

- Zubrowka (Poland): Flavored by a type of grass called zubrowka, served chilled
- Smirnoff (Russia); Peter Smirnoff in 1880. Now a US. Company owns the brand
VODKA BRANDS

- Jarzebiac: A Polish vodka flavored with Rowan tree berries
- Wbisniwoka: A sweet vodka flavored with cherry
- Laksawak: It is a triple distilled vodka
VODKA BRANDS

[Image of two vodka bottles]

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