

# 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

# CONTENTS

- DEFINITION
- INTRODUCTION
- ETYMOLOGY
- HISTORY
- MANUFACTURING
- TYPES
- 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



# HISTORY

- 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**



**FILTRATION**



**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 streamered 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

- Vodkas 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

# MANUFACTURING PROCESS

- 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



# VODKA BRANDS



# REFERENCES

- [www.wikipedia.com](http://www.wikipedia.com)
- [www.tastings.com](http://www.tastings.com)
- [www.in-the-spirit.com](http://www.in-the-spirit.com)
- [www.buzzle.com](http://www.buzzle.com)
- [www.tulleho.com](http://www.tulleho.com)
- Text book of Food and Beverage Service by Anita Sharma and S. N. Bagchi
- Food and Beverage Service by Sandeep Chatterjee



**THANK YOU**

**Gautam Singh , Hospitality Trainer , 07830294949**