

0 Remove the first 100 ml to every 15 gallons  (smell like acetone, nail polish remover)	1 (Place Shot glasses in this row to see the color, transparency, smell notes and to taste)	2 Beginning of run will be cloudy, bitter taste	3	4 Crystal clear to see through and pleasant note	5 All shot glasses put in this row add some distilled water-alcohol over empowers the notes sometimes.	6	7	8	9 Cloudy because of fusel oils always a predominant in tails	10 Tails always smell like a dirty wet damp rag
<b>TAKEOFFS</b>	<b>Predominantly heads</b>	<b>Heads</b>	<b>Heads into Hearts</b>	<b>Hearts</b>	<b>Hearts</b>	<b>Hearts</b>	<b>Hearts</b>	<b>Moving into tails</b>	<b>Tails</b>	<b>Tails</b>
<b>Temperature of the still during this time</b>	(For example: 173-175F)	Temps will change			Usually starts around 180 to 195F				Cut off point here is between 206F and 209F all depending on flavors	
<b>ABV</b>	(Measure this with your hydrometer for example 175 proof)	Abvs will change			140-160 proof usually			ABV will get lower towards tails		Between 206 and 209 ABV will register between 20 and 30 proof Complete run here.
<b>Time</b>	For example 10:01 am	Measure the time, all depends on size of run and output of still.	Every 15 to 20 minutes							
<b>How much product is coming out per minute.</b> (How many mls per minute.)	For example 100 mls a minute= 6000 mls an hour	Measure for 60 seconds - then divide the amount of mls you have by 3600 seconds .							Towards the end of the run product diminishes by 50% in product.	