

Elderflower



Description

Elderflower is an excellent addition for any beer style or spirit, with deeply floral in aroma with background of vanilla and citrus. Elderflower in flavor is said to be similar to various aromatic fruits, such as passion fruit, pears, and grapes.

Origin

Albania

Usage

The flowers of the elderberry plant contribute distinctive but delicate perfumy, floral, pear-like and lychee-like notes and a touch of musk to spirits. Elderflower liqueurs have become popular in the market.

Spirit	Description	Method
Liqueurs	Can be used as a primary flavor component or in combination of other botanicals for more complex flavors.	Extract as tincture with ~100 proof alcohol, macerate and redistill, or macerate with other components. Filter and adjust proof.
Infused Vodka	Can be infused with neutral spirit to extract a fruity and floral aroma.	Infuse after distilled and diluted to ~100 proof.
Flavored Rum	As a solo infusion, or in combination for Spiced Rum.	Infuse after final distillation at ~100 proof and dilute as appropriate.
Gin	Adds a fruity and floral component.	Macerated in moderate proof alcohol and redistilled.
Flavored Brandy	Excellent in combination with many fruits, most especially pears and red fruits.	Macerated after distillation at moderate proof and diluted, or extensive maceration at lower proof.
Fruit Brandy	As a component along with other botanicals and fruits to make complex flavor concentrates.	Macerated at very high proof by itself for combination with other components, or in a combination.
Canned Cocktails	Looking for an elderflower gimlet?	Make flavor concentrate with moderate alcohol extraction and add to cocktail mix.
Bitters	As a component along with other botanicals and fruits to make complex flavor concentrates.	Macerated at proof by itself for combination with other components.