

# Distilling

Some drinks need a second step: **distilling**. The tool is an ordinary **brewing stand** — the same one you use for potions. Spirits — whiskey, rum, vodka, gin, absinthe and the like — must be distilled. Beers, wines and meads do **not**; distilling those would ruin them.

## How to distill

1. Place your fermented base-brew bottles into a **brewing stand**.
2. Fuel it with **blaze powder**, just like making potions.
3. The stand distills the brew. Each recipe needs a specific number of **distill runs** — keep distilling until you have hit that number.

The brewing stand processes all three bottle slots at once, so you can distill up to three brews together.

“ Too few or too many runs lowers the quality. Each recipe page in **Recipe Types** lists how many runs it wants.

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