

Worked Example — Golden Rum

Let us brew a batch of **Rum** from scratch — it uses every step, so it is a perfect tour of the whole process.

The recipe: 18 sugar cane · ferment 6 min · distill 2 runs · age 14 years in **oak** · difficulty 6 · ~30% alcohol.

1. Ferment

Fill a cauldron with water and light a fire beneath it. Right-click the cauldron to add **18 sugar cane**, then let it boil for **6 minutes** (check with a clock). Right-click with **glass bottles** to scoop out the base brew.

2. Distill

Pop the bottles into a **brewing stand** with **blaze powder** and distill for **2 runs**.

3. Age

Seal the distilled brew in an **oak barrel** and leave it for **14 years** — about **4 to 5 hours** of real time.

4. Enjoy

Open the barrel to collect your **Golden Rum**. Nail the fermenting time, distill runs and aging and you get a top-quality "Golden Rum" at ~30% alcohol, with a warming hint of fire resistance — stamped "Brewed by you."

“ Rum is **moderately tricky** (difficulty 6), so precision pays off. Off by a bit and you will get "Bitter Rum" or "Spicy Rum" instead — still drinkable, just not the good stuff.

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