



It's My Infusion, and I Need it Now!

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About Me

- Norfolk, Virginia
- Manager of bars, drinker of drinks
- Thinker of nerd thoughts
- Lacker of patience

It's My Infusion and I Need it Now!

- Infusions are awesome
- Maceration methods take time
- Difficult to replicate effectively
- If you run out, it's a problem
- There has to be a better way...or three
- Immersion Circulators, iSi canisters, Chamber Vacuums



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Rapid Infusion - Immersion Circulators

- Circulates water at a specific temperature
- Precision heat leads to extraction without overcooking most ingredients
- Thorough extraction of flavor over time
- Set it and forget it
- “Sous Vide”

Alternative Method - The Hurwitz Circulator

- Use a reliable stove, mason jar and a candy thermometer to replicate immersion circulator effects.



Method - Rapid Infusion

- Variables - Time, Temperature, Ratio
 - Time - 2-6 hours sufficient for most applications
 - Temperature - 56c/132.8f/329.15k (if you were curious) is the magic number
 - MAKE SURE NOT TO HIT 77c/172f
 - Ratio - always dependent
- Bag it up!
 - Gallon ziplock with water displacement method
 - Don't vacuum seal
- Set it and (don't actually) forget it!

Application - Coffee Infused Cinzano

- 750ml Cinzano Sweet Vermouth
- 150g freshly ground, high quality coffee
- 56c @ 3 hours
- Cool before you open and strain
- Keep refrigerated!
- Minimizes oxidization of vermouth

Rapid Infusion - iSi

- Invented by Dave Arnold
- Accept no substitutes on brand - it can be dangerous
- N2O changes atmosphere, forces liquid into solids
- When released, N2O boils out, bringing flavor with it
- Excellent for any porous ingredient with secondary qualities you don't want (Bitterness in hops, acridity in cacao, heat in peppers)
- Fastest technique

Method: iSi

- Variables - Time, Ratio, Pressure
 - Spirit infusions happen in minutes - be precise! Tinctures take longer.
 - Full containers = more pressure = better infusion
 - Double charging is safe, and faster if you do it right
- Fill the whipper with liquor and product to be infused
 - For hot peppers, be sure to remove ribs and seeds
- Charge, Shake, Charge, Shake
 - Shaking allows more N₂O to dissolve into the liquid, creating better infusion!
- Vent
 - Hold upright and vent fully, using a container over the spout to catch excess

Application - Cacao Infused Wild Turkey

- 750ml Wild Turkey 101 (Speaking of accepting no substitutes...)
- 200g valhrona cacao nibs
- Charge once, shake for 45 seconds, charge again, shake for 45
- Allow to rest for one minute
- Vent fast, and fully
- Allow to finish bubbling before straining
- Strain, and rest an additional 10 minutes

Rapid Infusion - Chamber Vac

- Works the opposite way as iSi, creating negative pressure rather than positive
- Requires multiple runs to infuse liquids, but when it works, it WORKS
- The most “brute force” method of infusion - if you need it infused, this’ll do the trick
- Creates garnish options
- \$\$\$\$\$\$\$\$\$\$



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Method - Chamber Vac

- Understand the goal - flavored liquid, flavored solid, both?
- COLD INGREDIENTS
 - Ingredients will boil under vacuum if not cold enough
 - Looking for the boiling on future runs, but not the first
- Combine ingredients in a vac bag, let it rip
- Run again 3-5 times until satisfactory infusion is achieved
- Strain and reserve solid ingredient

Application - Pineappleton Rum

- 500ml Appleton Rum
- Approx ½ pineapple, no skin, in either chunks or wheels
- Lay out COLD pineapple into vac bag and cover with COLD rum
- Cycle vacuum chamber 3 - 5 times, resting 30 seconds between each
- Strain off rum, reserve pineapple for garnish, boozy snacking, or dehydrating



Some General Notes

- If you would refrigerate the ingredient, refrigerate the infusion

Thank You!

Have fun, be safe, for more info check out:

Josh - @aHotDogisaSandwich

Benny - @BennyBourbon101

Portland Cocktail Week - @pdxcw

Campari Community - @CampariCommunity