

Wormwood

Description

Wormwood can be used in numerous styles of beer and spirits, and brings strong bitter notes in aroma and flavor.

Origin

Albania. A plant with a long and varied history in distillation. Used in the Middle Ages in gruit (beer made with other bittering agents besides hops) and mead, but best known for its central role in producing absinthe. Banned in the early 1900's over exaggerated claims of toxicity, absinthe is once again popular.

Usage

Wormwood provides the bitter, green, and mint-like flavors to not only Absinthe, but Alpine généri liqueurs and some vermouth.

Spirit	Description	Method
Absinthe	Primary flavor agent along with Fennel and Anise.	Macerated post-distillation at relatively high proof, then redistilled.
Flavored Rye Whiskey	Infused with aged rye whiskey to provide a bitter flavor component.	Infused at end of barrel-aging to provide bitterness.
Canned Cocktail	See Sazerac, or as a bittering agent.	In distillate, or extracted through maceration and added as a flavor.
Bitters	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.
Gin	Can be used in combination with traditional juniper, citrus, orris and angelica to add a balancing bitterness.	Can be macerated at higher proof and redistilled, but extracts more effectively with vapor.