

Cinnamon

Description

Suitable for use in various styles of beer and spirits. Cinnamon brings sweet, woody aromas and warm, spicy sweet flavors to any beverage.

Origin

Of the four varieties of cinnamon grown throughout the world (which include Ceylon/Sri Lanka, Korintje/Indonesian, Cassia/Chinese), Saigon/Vietnamese cinnamon is intensely fragrant, extra spicy and warmer and sweeter in taste than the other varieties, with less bitterness and pungency than Chinese Cassia.

Usage

Saigon cinnamon has a higher essential oil content and is described as having more aromatic dimension than the other varieties as well. Distillers may find common Ceylon cinnamon too mild for good extraction and presence in their final spirit.

Spirit	Description	Method
Flavored Whiskey	Adds a spicy sensation to any style of whiskey.	Infuse during cask aging, or after cask dump. Varying contact time for intensity.
Flavored Rum	Used as a solo infusion, or in combination for Spiced Rum.	Post-distillation in aged and unaged product for a duration consistent with desired intensity.
Liqueurs	Can be used as an infusion or as an addition as a primary or secondary flavor agent.	Post-distillation in combination with sweetener and potentially other botanicals.
Gins	Can be used as a complement to traditional juniper, citrus, orris and angelica.	Can be macerated at moderate proof, but extracts more effectively with vapor.
Flavored Vodka	Can be used as an infusion, or just prior to bottling.	Infused after distillation at moderate proof. Duration and proof of spirits determines intensity.
Canned Cocktail	As a flavoring agent for any cocktail to give it a snap.	Extracted and added as flavor component.
Bitters	Used as a component along with other botanicals and fruits to make complex flavor concentrates.	Macerated in relatively high proof alcohol to extract oils, can be macerated separate from, or in combination with other ingredients.