Other

<https://www.thespiritsbusiness.com/2020/09/spiced-rum-has-potential-to-push-boundaries/>

On the characteristics of a spiced rum, Kersley says: “The hallmarks of what the consumer would recognise when it comes to spiced rum is overly sweet with a backbone of vanilla, and artificially coloured. That’s the starting point for most spiced rums.”

With Five Hundred Cuts, Brewdog sought to “break down the flavours that we believe should be leading in a spiced rum”, Kersley adds, by using ingredients such as nutmeg and cinnamon, which “come from a place of authenticity”.

To make Five Hundred Cuts, Kersley starts with white rum, which is “treated like a gin” and put into a gin still, followed by botanicals such as cloves, orange peel, sansho peppercorns and cardamom.

Kersley says “the amount of exploration you can do into flavour profiles is endless” and feels Brewdog is “just getting started in rum”. Kersley has also experimented with pineapple by distilling it with white rum – a “delicious” result – as well as mango and grapefruit, and is working on different flavours with rum. This month, Brewdog Distilling will launch The Distiller’s Cut small batch rum, a blend of white rum aged for 14 months in ex‐oloroso Sherry casks and Five Hundred Cuts.