HOMEMADE VANILLA EXTRACT & INFUSION WAITING LOG

FDA Single-Fold Extraction Standard | Vanilla Bean Varieties & Alcohol Bases | 12-Month Aging Tracker

FDA SINGLE-FOLD LAW: USE MINIMUM 0.83 OZ (approx 5-6 BEANS) PER 8 FL OZ (1 CUP) OF 70-80 PROOF (35-40% ABV) ALCOHOL

VANILLA BEAN BOTANY & EXTRACTION LIQUOR MATRIX

Bean Variety / Origin	Aromatic Flavor Profile	Best Alcohol Pair	Extraction Time	Best Pastry Application
Madagascar Bourbon (Planifolia)	Creamy, sweet, traditional rich vanilla aroma	80-Proof Vodka (Clean)	12 Months (Minimum)	All-purpose baking, cookies, cakes
Tahitian (Vanilla Tahitensis)	Floral, fruity cherry, delicate anise aroma	Light White Rum	9 - 12 Months	Pastry creams, fruit tarts, ice cream
Mexican (Vanilla Planifolia)	Warm, spicy, subtle cinnamon and clove notes	Aged Bourbon / Rye	12 - 18 Months	Chocolate ganache, spice cakes, flan
Ugandan (Vanilla Planifolia)	Earthy, bold chocolate, dried fig undertones	Spiced Dark Rum	12 Months	Brownies, holiday fruitcakes, puddings

MASTER 12-MONTH VANILLA INFUSION LOG (FILLABLE)

Batch / Jar No.	Bean Variety & Weight	Alcohol Type & Volume	Date Jarred	6-Mo Check	12-Mo Ready Date	Bottled
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EXTRACTION MACERATION LAWS

Splitting the Pod Lengthwise:
Slit vanilla beans down the center with a paring knife to expose thousands of caviar seeds to the solvent alcohol.

Submersion Rule (No Air Exposure):
Beans exposed to headspace air can develop mold. Snip beans in half if needed so they remain 100% submerged.

The Weekly Agitation Shake:
Gently invert or shake the jar once weekly for the first 8 weeks to disperse released vanillin compounds throughout the liquid.

THE PERPETUAL MOTHER JAR METHOD

The Never-Empty Rule:
When pouring extract for baking, replenish the jar immediately with an equal volume of fresh 80-proof vodka or bourbon.

Continuous Bean Additions:
Whenever you scrape vanilla caviar for crème brûlée, drop the spent pod into the mother jar. It will continue infusing for years.

Storage Light Protection:
Keep your extraction jars in a dark pantry cupboard at 65-72 F. Heat and light break down vanillin esters.