

# Re: Alcohol question

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*Source:* <http://sci.tech-archive.net/Archive/sci.chem/2007-11/msg00733.html>

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- *From:* Dan S. <[danUNDERscoreGOEShereSLAUGHTER@xxxxxxxxxxxxxx](mailto:danUNDERscoreGOEShereSLAUGHTER@xxxxxxxxxxxxxx)>
  - *Date:* Fri, 23 Nov 2007 15:08:14 GMT
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Dan S. brought next idea :

Bill Penrose brought next idea :

On Nov 22, 5:04 pm, Dan S.

<[danUNDERscoreGOEShereSLAUGH...@xxxxxxxxxxxxxx](mailto:danUNDERscoreGOEShereSLAUGH...@xxxxxxxxxxxxxx)> wrote:

Newbie here. I have a query about mulled wine. If I want to make a mulled wine recipe, and alcohol and water are eternally miscable, at what temperature does the alcohol evaporate (or boil out) of the heated wine? Certainly simply avoiding boiling the mixture doesn't salvage the greatest amount of alcohol. Certainly the alcohol will evaporate or boil out sooner? Am I incorrect?

Any evaporation at any temperature will involve the loss of alcohol at a higher rate than water.

Dangerous Bill

Is there a function can shows out the rate of evaporation? I can figure out the temperature needed to infuse the other ingredients. Probably between 140–212 F.

Forget it. It just clicked. Both formulas (water and alcohol) would be linear. So, the lowest temperature at which one can successfully infuse the other ingredients is the ideal temperature.

If one of the formulas is not linear, please correct me.

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Yours,  
Dan S.

Re: Alcohol question

Rightee tightee, leftee loosee, right?

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