

# Spagyric Artistry<sup>TM</sup> Foundations:

## Making Professional Spagyric Tinctures





## WHAT WILL WE COVER IN THIS LESSON?

- Choosing & Identifying Sulfur, Mercury, and Salt in our Tincture Work
- The Spagyric Extraction Process + its methodologies.
- Calcination, Dissolution, Filtration, Evaporation, & Crystallization of Salt/Salt
- RECOMBINATION OF THE TRIA PRIMA TO CREATE A SPAGYRIC TINCTURE
- Final Filtration(s), Bottling, Storage, Etc



# Consideration of Starting Materials





# Choosing Your Source Material

- You can start extracting with either Fresh or Dried Material.
- If you use Fresh Material, you ought to consider using a high ABV% Spirit.
  - Alternatively, one can evaporate out the *humida indamnata*, or 'evil moisture' by hanging material upside down in a dark place for 1-3 days. This is a well-known process from the historical past, and even <u>Johann Isaac Holland uses it in *Opera Vegetabilis*</u>.
- If you use Dried Material, you need to consider what constituents you're looking to extract from your material, and what ratio of Water/Spirit you might want to use.
  - O James Green's The Herbal Medicine-Maker's Handbook, Chapter 12 offers advice on the 35 best herbs to tincture via maceration and the ratios of water/spirit (and even Vinegar in some cases) that he feels should be ideally used for an optimal extraction
  - O DR DUKE'S PHYTOCHEMCIAL DATABASE ALSO CONTAINS THE INFORMATION YOU NEED TO DETERMINE WHAT CONSTITUENTS ARE IN YOUR PLANT. FURTHER RESEARCH CAN HELP YOU DETERMINE ETHANOL/AQUEOUS SOLUBILITY OF THOSE CONSTITUENTS.



## Choosing Your Mercurial Menstruum

- Endogenous Spirits or else Red Wine were always preferred by traditional European Alchemical Authors. Careful, Though: Paracelsus commonly refers to Spiritus Vini, which many people interpret as Red Wine Spirits. With experience, it becomes obvious that he is actually speaking about one of his specially prepared philosophical menstrua made from Spirit of Wine and the Pyrolytic Sulfur of Potassium Acetate. So remember that convention and written formulae are usually concealing a deeper truth. You will need to earn this wisdom by experimenting without deluding yourself.
- I personally prefer exogenous spirits. I use Commercial Organic Cane Spirit or else I make Honey Spirits. I make my Honey Spirits made by fermenting Mead (Honey + Water + Wild Yeast Sources) and then distilling out the Alcohol content.
- Standard Everclear is not recommended, as it is made from Genetically Modified & Commercially Treated Corn. Use Non-GMO or Organic Cane, Grain, or Grape Spirits instead. They are available at reasonable costs from Alchemical Solutions, LLC by visiting OrganicAlcohol.com.



# STARTING THE TINCTURING PROCESS





## THE COMPLETE SPAGYRIC TINCTURE PROCESS

- 1. Choose Your Mercury. Organic or Biodynamic (or self-made) Spirits are preferred
- 2. Use the Mercury and pour over the top of the Herbs in Clean Glass, porcelain, or ceramic.
  - A. TRADITIONAL METHOD BRUISES OR GRINDS HERBS FIRST IN MORTAR & PESTLE
  - B. JUICER, FOOD PROCESSOR, OR BLENDER CAN BE USED TO BREAK DOWN THE MATERIAL FINELY,
  - c. Traditional Spagyria leaves to set from Waxing Phase to Waning phase (or ....)
  - D. Always Cover Air-Tight, Hermetically Seal & ideally macerate at 105°f or 40°C
- 3. Once fully macerated, Filter. We use a vacuum filter and 20-2 micron Filter Papers
- 4. KEEP TINCTURE SEALED IN CLEAN GLASS. TAKE SPENT BIOMASS & PREPARE MATERIALS FOR CALCINATION.
- 5. Incinerate & Calcine the Spent Biomass to as white an ash as possible.
- 6. LEACH MINERALS FROM WHITENED ASH BY DISSOLVING IN BOILING DISTILLED WATER.
- 7. FILTER ASH FROM DISSOLVED MINERAL WATER
- 8. ALLOW DISSOLVED MINERAL WATER TO EVAPORATE TO CREATE CRUDE MINERAL MATRIX
- 9. Scrape mineral matrix off evaporation dish. Calcine Crude Matrix Thoroughly
- 10. Repeat Steps 6-9 until Pure white mineral is obtained. Referred to as solve et coagula
- 11. Super-Saturate Distilled Water with Purified Mineral Matrix & Crystallize.
- 12. RECOMBINE PURIFIED MINERAL MATRIX AND TINCTURE AND INCUBATE AT 40°C.
- 13. Perform Final Filtration to remove any undissolved Minerals. Bottle & Label Clearly



# THE TRIA PRIMA IN SPAGYRIC TINCTURES

- 1. Mercurius Vegetabilis means Vegetable Mercury. Today Organic or Biodynamic Red Wine Spirits are always preferred. For commercial Projects, I typically use Organic Cane Spirits due to the large volumes I go through (5+ Gallons/week)
  - a. Spirits made from Vegetable Materials other than the plant you have harvested are referred to as Exogenous Spirits.
  - B. Spirits made from the plant you have harvested are referred to as Endogenous Spirits.
- 2. Sulphuris Vegetabilis is extracted from the herb/plant materials using the Mercury you choose.
  - AN Endogenous Spirit will enhance the purity of the intelligence that gets expressed during extraction. Using exogenous spirits will create a synthesis of the intelligences expressed during extraction UNLESS the Mercury is Absolute Ethanol [100% ethanol]
- 3. Sal Vegetabilis is leached from the Extracted Herb which must be fully incinerated and calcined to an ash, and then further extracted using Distilled Water.
  - A. The Dissolved minerals stay in the water and the ash gets filtered out
  - B. THE FILTRATE IS THEN EVAPORATED TO LEAVE A CRUDE MINERAL MATRIX

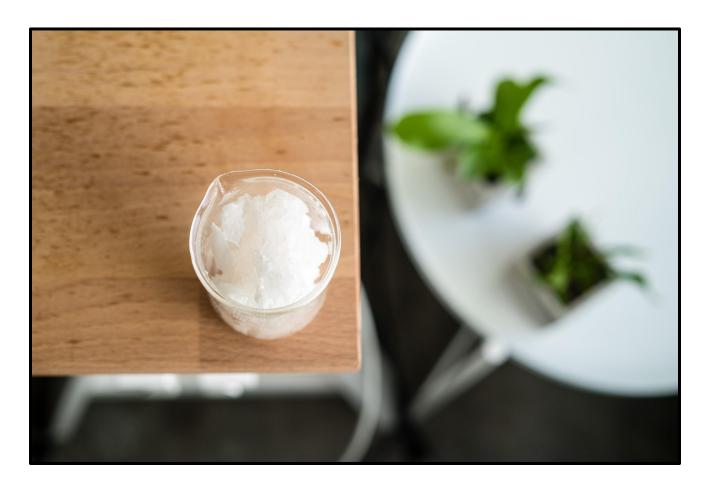


## Extraction of the Sulfur Principle

- To extract the Sulfur from your material, you must either create or use a pre-made Mercury.
  - O TO CREATE AN ENDOGENOUS PLANT FERMENT, YOU JUST NEED A FRESH HERB + WATER + FERMENTATION WEIGHT + JAR WITH AIRLOCK. DISTILL THE FINISHED FERMENT TO YIELD SPIRIT.
  - Exogenous Spirits are made by adding sugars or fermenting any sugar source for the purpose of making spirits.
  - Whether endogenous or exogenous, any ferment needs to be distilled and rectified to 95% purity for the purpose of Alchemical Work.
- The Sulfur shows up in the case of Tinctures as both types of Sulfur: Fixed & Volatile
  - O Volatile Sulfur, or higher soul, is the Essential Oil of a Plant
    - Volatile Sulfur is almost always clear or translucent and smells like the plant. The Volatile Sulfur contains the Terpenes of the plant
  - O Fixed Sulfur is the non-volatile constituents of any herb or plant
    - Fixed Sulfur is a Honey-Like Pitch or Resin that can be extracted.
    - It is often medicinal, but may contain Tannins, and other non-essential materials
    - Fixed Sulfur can be calcined with the body if it is deemed unnecessary



# OBTAINING PURE SPAGYRIC SALT OF SALT





#### THE PROCESS AS WRITTEN IN THE EMERALD TABLET

- 1. "ITS FATHER IS THE SUN" CALCINE THE SALT (SPENT HERB) OR FIXED SULFUR (HERBAL PITCH CREATED BY MAKING A TINCTURE AND DISTILLING OUT THE MERCURY) THOROUGHLY. THIS IS BEST DONE IN A FLAT, SHALLOW CRUCIBLE OVER AN OAK (OR HARDWOOD) FIRE UNTIL THE ASHES ARE AS WHITE AS POSSIBLE. GRIND THE ASH FINELY AND HIT AGAIN WITH THE SAME GRADE OF HEAT UNTIL THE ASH NO LONGER CHANGES COLOR. DEPENDING ON THE MATERIAL YOU'RE WORKING WITH, ASHES FROM SALT MAY END UP BEING PALE GREY, WHITE, SLIGHTLY YELLOW, OR EVEN PINK-RED. ASHES FROM FIXED SULFUR ARE USUALLY BLACK TO PALE GREY.
- 2. "Its Mother is the Moon" Dissolve the Ash while Still Hot into a Pot of Boiling Water. The amount of water and size of the boil is relative to your ash. I suggest 20-50x the volume of water to the volume of ash. For Instance, if you place the ash in a small beaker and it takes up space up to the 5mL marker, than you will add 100mL 250mL of Water during this first leaching. Boil intensely over a high heat for 15 minutes or so. Remove from the heat, place in a heatproof flask with a stopper and shake as the material cools. It won't ruin your experiment if you don't do the following, but it will greatly cut out the time it takes to remove the most minerals from the ash if you seal the vessel, so that the cooling process creates a vacuum pressure inside the flask, which helps to draw out the mineral salts. When cool, shake vigorously to agitate the ash in the water, and let to settle between 1-7 times, agitating again and again.
- 3. "The Wind Carries It In Its Belly" After agitation is over and the ash has precipitated at the bottom of the flask, carefully decant the mineral solution, leaving the ash at the bottom of the flask as best as possible. Filter the solution through a vacuum filter if you have it, or repeatedly filter up to 7 times through lab grade filter papers. Once well filtered, place in an evaporation dish and evaporate the water content out over low heat. (The ash can continuously be calcined and the above processes repeated until no further minerals come out with water. Then the process can be performed with Vinegar to leach out the Acetate Salts of the Plant, which can be added back to a tincture, or else subjected to pyrolysis).
- 4. "ITS Nurse Is the Earth" Once evaporated, there will be a mineral matrix remaining on the evaporation dishes. Scrape this mineral carefully, protecting eyes, hands, and respiratory tract from contacting any dust from the process. Grind this mineral matrix by hand in a mortar and pestle to a fine powder. If this powder is pearl-white, it can be used as-is, OR it can undergo crystallization to make it even more perfect. If it is a different color, like tinted yellow, then it must be calcined and processes 1-4 repeated. Either way, calcine this powdered mineral matrix on high heat to remove any further impurities.
- 5. "ITS Inherent Strength is Perfected if it be Turned Into Earth" Take the heated, powdered mineral matrix and place in the bottom of a beaker. Slowly pour or imbibe a little bit of your hydrosol or Distilled Water over the heated, powdered mineral matrix. Bring to a boil. If any of the mineral matrix is not dissolved after boiling, imbibe Hydrosol or Distilled Water drop by drop until all of it is dissolved. Take a measurement of your solution. Continue Boiling to reduce the quantity of water by 10-15%.

  Reduce the heat to prevent from boiling, and allow solution to cool to room temperature. When it has stopped evaporating or steaming and the solution is mostly cool, cover with a dust cloth or filter paper and elastic band. At room temperature, the crystals should begin to form inside the liquid. As they form, scoop the crystals out and place in a crucible. Photograph at that point to take a snapshot of your accomplishment. Calcine to a dryness and grind thoroughly, and calcine again to make them hot. Once hot, being careful not to fuse them through too high of heat, scoop the ground fine-powdered crystal material into your Tincture, Essence, Magistry, etc. Or save to Deliquesce if producing Angel Water, Oil of Tartar, etc.



# Incineration & Calcination

- Incineration occurs when you ignite your material, burning it using direct flame on the substance and reducing to a char.
- Grinding the incinerated char in a mortar & pestle optimizes the rest of the process.
- Calcination occurs when you roast the Incinerated, ground char to as white of an ash as possible.
  - Calcination is best done in
     Corningware Stove-Top & Bake
     Safe Dishes. (P-41-45)
- The Best & Safest calcinations in the vegetable kingdom happen over red-hot oak coals.







## Dissolution + Filtration of the Plant Ash



- Dissolution happens by taking finely calcined and ground white ash material and placing in the bottom of a warm pyrex glass. Pour 20x the volumetric quantity of Distilled Water over the top of the Ash.
- Bring the Water-Ash Mixture to a Rolling Boil to maximize solubility.
- After boiling, allow to cool to warm
- Pass through Vacuum Filter, leaving ash in filter while mineral/water solution passes through.



# Evaporation of the Filtrate

- After the Salts + Distilled Water Solution has been filtered, it can be placed into an evaporation dish and placed over gentle heat to cause the water to evaporate.
- As the water evaporates, the color of the liquid remaining will usually get deeper in color as the mineral content is concentrated in a small amount of solution.
- As the water is near evaporated, a white, or sometimes tinged, mineral crust will begin forming around the edges of the evaporation dish.
- Continue heating to a dryness





## Your Mineral Matrix - Crude Salt of Salt



- Once the Salts are completely dried, they need to be scraped from the Evaporation dish and ground fine with a pre-heated mortar & pestle.
- If there is any color left to the salts, it shows signs of impurities (such as the salts to the left, which contained copper that the plant leached from the soil)
- The ground salts must be calcined thoroughly + the process of Dissolution, Filtration, Evaporation, etc; repeated until the salts are clean.



## Your Ground Salt of Salt Material

- Once your salts have been purified to a pearly-whiteness, they are to be calcined thoroughly and ground to a fine powder in a pre-heated mortar + pestle
- Once ground finely and still hot, the Salt of Salt is ready to add back to the Tincture we have made.
- If not used immediately, Ground Salts must be stored in a clean, hermetically-sealed container, as they are hygroscopic and will begin to deliquesce (to turn to liquid by absorbing the moisture in the air).
- Salt of Salt can be crystallized several times for further purity.





## Procedure to Crystallize Salt of Salt



- Once the Salts pure white, their virtue can be drastically enhanced by crystallizing them
- To crystallize, the salt of salt (or salt of sulfur) must be added to a beaker and small amount of hydrosol or distilled water added until the salts are nearly dissolved.
- Bring the water to a boil to dissolve all salt of salt in water.
- Heat gently, reducing volume by 10-15% through evaporation
- Slowly cool the material.
- SCOOP OUT SALTS AS THEY DEVELOP
- Calcine, Grind, and heat before adding back to Tincture



## Adding Salt of Salt to our Tinctures

- The Purified Salt of Salt ought to be heated quite hot, and <u>Carefully</u> added back to the <u>cooled</u> Tincture. There will be a 'Sizzling or Fizzle' that happens to signify the chemical reaction.
- Ideally, the tincture will be incubated with to allow the salt of salt to digest for 2 more weeks or more, following the Moon Cycles (from ————).
- During this time, the color will begin to change. Usually, the color changes almost immediately anyway. Digestion is critically important in later phases of the work, and should be practiced to develop good habit.



Photo of Dear Friend, Student, Teacher, and Employee at Niyama: Jonathan Mooney. He is an Alchemist, Herbalist, Homebrewer, chef, and renaissance man. He is also the co-author of the book, A Traveler's Guide to Initiation.



# Final Filtration, Bottling, & Labeling



Photo Taken at a Live Workshop in Portland, OR held at Niyama's Alchemical Laboratory and Elixir Bar. Summer 2017

- Once you have added your Salts back and allowed them to digest, filter the tincture to remove any heavy sediment and undissolved salt of salt.
- There will likely be a great deal of sediment left at the bottom of the flask. This can be removed with water alone. It is also medicinal, though Level II shows how to make this grade of medicine.
- BOTTLE YOUR FILTERED SPAGYRIC
   TINCTURE INTO CLEAN AMBER GLASS.
- Label thoroughly with Date Started, Constellation of moon, name of herb, %ABV, where it was harvested.



# End of Intro To Making Professional Spagyric Tinctures

TIME TO TRANSFORM THEORIA INTO PRAXIS!

Please Finish Reviewing any Further Resources in this Lesson, Take The Quiz, and Move to the Next Lesson When you Are Ready.