



Source Turbo User Manual





CONTENTS:

Page 1 – Safety

Safety & Plant Extract Warning

Page 2 – Main Function

Components & Theory of Operation Alcohol Solvent Requirements

Page 3 – Making a Plant Extract

Page 5 - Using the Source

Page 8 - Care & Cleaning

Page 9 - Mobile Application

Installing the Mobile App Setting up Bluetooth Launch the Source App

Page 10 – Using the App Menu

Page 11 – Understanding the App Control Screen

Page 12 – Altitude Tuning – Set Your Elevation

Page 13 – Botanical Recipes

Page 14 – Troubleshooting

Page 17 – Technical Specifications

Warranty

Authorized Sellers





Operational Guidelines & User Safety

Attention: Please follow these safety guidelines

- Place the Source well away from heat sources, direct sunlight, or places where heat may become concentrated.
- Inspect the collector for cracks or any defects and ensure that the lid and lower seal fit securely.
- Inspect all seals for dirt and debris, damage, or show excessive wear.
- Keep the bottom clear and open. Operate on a flat clean surface. Do not operate on carpet, or any absorbent material.
- Make sure the process fan in the base unit is always on. The unit should not be used if the fan stops running.

Alcohol is extremely flammable!

- Always use caution when handling alcohol and keep it well away from any kind of flame or ignition source. The safest storage location is your freezer.
- **Empty the collector** before it over flows It is wise to drain the collector after use.
- **Keep the base of the unit clean**. Using solvent and a soft cloth. Never immerse base unit into water or liquid of any kind.



SOLVENT: Only food grade ethanol

WARNING: Only food-grade, non-denatured ethanol may be used in the Source. Do not use ethanol with any kind of adulterants like Xylene or similar. Do not use methanol (wood alcohol) or any other solvents in the Source as they may be poisonous, lead to sickness or possibly death, or create fire and explosion hazards.



PLANT EXTRACT WARNING

WARNING: Some plant extracts are potentially dangerous due to the toxicity of concentrated chemical components and may be harmful or even deadly if ingested or absorbed through skin or membranes.

The flash point (temperature at which a compound gives off sufficient vapor to ignite) of each plant extract is different. Many common oils, such as tea tree, lavender, and citrus oils are classified as flammable liquids.

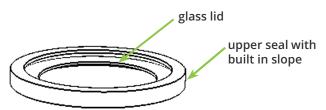
Botanical oils valued for aroma-therapeutic qualities may cause skin irritation, allergic reactions and other health problems. You must determine the hazards and handling requirements of the particular oils you extract.

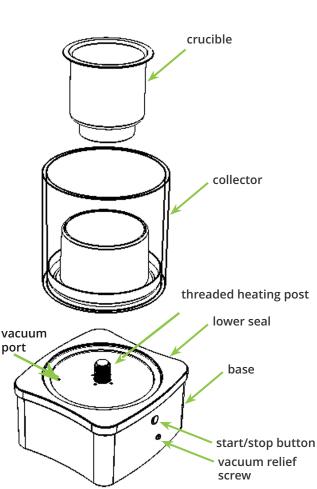
ExtractCraft makes no claims about botanical oils and their uses. The Source Turbo is simply a device for extracting them.

For the best result and operation use 190-proof (95%) or higher food grade ethanol



Source Turbo Components





The primary components of your Source Turbo

From top to bottom they are: Ice Tray; Top Glass; Upper Seal; Crucible; Collector Globe; Lower Seal; Base Unit.

When seeking support from ExtractCraft, these component names will be useful.

Theory of Operation

This fractional distillation device boils ethanol tincture under vacuum. The ethanol re-condenses and is collected, and leaves a concentrate of the tincture.

The use of 95% ethanol is scientifically supported for best performance.

The Ice Tray provides condensation cooling for the Top Glass. The Top Glass will collect ethanol and direct it into the Collector. The Top Seal and the Top Glass are one piece. The Top Seal rests on the Collector. The Collector is centered to rest on the Lower Seal. This makes a vacuum chamber.

The Crucible threads on to the heating post in the center of the Base Unit.

The Base Unit contains a microprocessor that controls a two stage vacuum pump and heater. It senses pressure, temperature, and human interactions.

The user controls are a single button and a vacuum release valve.

The Vacuum Port located on the top plate of the Base Unit provides a connection to an Erlenmeyer flask for advanced filtering.

This home use appliance will stop heating after 120 minutes. The vacuum will not leak and process can be restarted by the press of the button.

Elevation affects pressure sensing, and programming is needed. Set your elevation as instructed Page 12.



The Source: Main Parts

MAKING A PLANT EXTRACT

1. INSTALL THE MOBILE APP

The app will monitor temperature, vacuum pressure, and time remaining information. It will also report your elevation settings. If you have already installed the mobile app, see instruction on Page 10 to use it.



Install the Source Turbo Mobile App

Details on Page 9

2. GATHER THE NEEDED SUPPLIES

You will need:

- a glass container
- up to 2 oz. plant matter
- 190-proof ethanol alcohol
- strainer and filters
- funnel for re-bottling the alcohol
- · suitable container for storing extract



Organize & Prepare

Depending upon your source material, you may find that glass bottles, silicone containers, and silicone kitchen implements such as spatulas will be helpful with moving and storing both tincture and extracts.

Keep a tidy workspace to avoid spills.

3. MAKE THE TINCTURE

Place clean plant matter in a clean glass container. Divide large pieces into similar smaller lengths for good fit. Cover with 190-proof grain or cane alcohol to about 1/4" above the plant volume. Allow the plant matter to soak for 5-20 minutes or more. See www.extractcraft.com for recipes specific to your botanicals



Prepare a Tincture for Processing

Many recipes call for a cold soak in a freezer. Ethanol will not freeze in a home freezer and is a good place to keep your tincture while you prepare your new Source Turbo for first use.

Before pouring the Tincture into the Crucible, it needs to be clear liquid. Never put solids into the Crucible.

More than just straining out solids, filtering with laboratory graded filter papers is optimal. If you purchased the **Buchner Funnel Filter Flask Set**, you can use the Vacuum assist on the Source to drain the most amount of liquid from the Tincture.

The quality of your Tincture will produce the finest concentrate. Take extra steps to be sure.



4. STRAIN THE TINCTURE

Strain the tincture before pouring into the Crucible. Use a strainer or filter paper in a Buchner funnel to remove particles.

Repeated and thorough filtering results in cleaner end product.









5. PREPARE THE SOURCE

Place the Source on a flat surface. Make sure that the Lower Seal is flat on the Base, and that the Collector Globe is centered in the recess of the Lower Seal on the Base.



Assemble the Vacuum Chamber

This patented **odorless** process works under vacuum. The Collector Globe with Upper and Lower Seals between the Top Glass and the Base will create a Vacuum Chamber.

All seals should be clean, centered, and well fitted.

6. FILLING THE CRUCIBLE

The Crucible may be unscrewed and filled with clean tincture and then screwed back on to the heating post. It may also be filled in place, taking care not to pour tincture into the Collector





When screwing the Crucible on to the Heating Post, do it lightly. It should be firm, but not very tight. Imagine the mayonnaise jar that you would like to open again soon.

Do not over tighten.

7. Place the Lid on the Collector Globe

Place the Lid with the wide rubber seal over top rim of the Collector Globe. It will be at a slant, this is not an error.

Once the Source is in operation and a vacuum is created, the lid will be held firmly in place by negative pressure.



The Upper Seal is part of the Lid, and has a slanted surface to aide the collection of ethanol. The etched glass lid with heat warning sticker indicate to top outside. If the Lid is installed upside down, you will have to read "SOURCE" backwards.

It is important to put the Lid right side up on top of the Collector Globe.

8. POWER UP THE SOURCE

Plug the Source into a 120 VAC outlet. The indicator button on the base glows steady green when the Source has power and is ready for use. If the button is not lit, then the Source is not getting power.



Power On - Warm Up

Know your Source at idle. Check the Elevation setting, or program it now. The process fan is always on.

9. SEAL THE VACUUM CHAMBER

Turn the vacuum valve screw fully to the right to close the vacuum release valve. When turned to the left, the vacuum relief opens to allow air into the unit, releasing the vacuum seal so the lid may be removed.



Control the Vacuum

Turn the screw fully to the RIGHT to seal the chamber.

Just finger tight.



USING THE SOURCE

The Source can be operated in Normal or Turbo mode. In Turbo mode, the heat cycle is energized more often than in Normal mode. The microprocessor will prevent extreme heating, but Turbo mode will decrease processing time. While most extracts can benefit from a shorter process, some, such as Lavender, do better with time and Normal mode.

10. START THE SOURCENormal Mode

Press the green button once or select the Start Process on the app to start in normal mode.

- 1 flash indicates process is ON
- 2 fast flashes indicates process OFF

Turbo Mode

Press and hold the green button for a full 3 seconds then release.

 2 slow flashes indicates Turbo mode is ON

The green comm icon indicates the app is communicating with the Source via Bluetooth. A red comm icon indicates no Bluetooth connection.



Modes of Operation

1 slow flash = starting Normal Mode 2 slow flash = starting Turbo Mode 2 fast flashes = process off Press the green button on the base or in the app to start the Source in either mode or stop.



Mobile app START PROCESS button During process, the same button is for

Stop Process

11. CHECK THE VACUUM

When the Source is first started, the vacuum pump will run for a few minutes until it reaches full vacuum. When the vacuum pump start, press down firmly on the lid for 5-10 seconds. This helps to seal the chamber while the pump creates the vacuum. After that, the pump runs periodically to maintain the vacuum

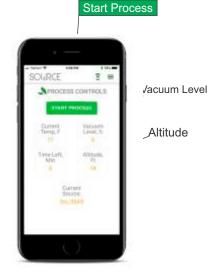


If the vacuum isn't established within 10 seconds, try pressing down on the lid to help it seal

When the Source is first started, the vacuum pump will run for a few minutes until it reaches full vacuum. When the vacuum pump starts, press down firmly on the lid for 5 seconds. This helps to seal the chamber while the pump creates the vacuum. After that, the pump runs periodically to maintain the vacuum.

Use the mobile app to view the vacuum level. The vacuum level value will rise, then at maximum vacuum the pump will shut off. If a seal is not established within 10 seconds, check the following:

- Make sure the vacuum relief screw, located below the green button on the base is turned to closed.
- Inspect the lower seal, collector, and upper seal and adjust them if needed to achieve better contact.
- Try pressing down on the lid if you haven't done so.
- Have you set the Elevation?





12. USING THE ICE TRAY

The Ice Tray cools the lid to increase condensation of the alcohol vapor. This accelerates the extraction process and allows the vacuum pumps to run less often.

Fill the tray with ice cubes place it on the lid and begin the extraction.



Always use the Ice Tray to help condense the ethanol. Cooling the Lid with the Ice Tray will decrease process time, and frequency of pumping.

A tablespoon of tap water on the Top Glass will increase heat conduction with the Ice Tray.

You may need to add ice cubes to the Ice Tray after some period of time. Keep It Cool.

13. MONITORING THE PROCESS

New users may want to Monitor the process to achieve desired consistency and volume. The liquid in the Crucible may or may not boil, but as condensation is collecting on the glass, progress is being made.

Periodic pumping to maintain the required vacuum level and nearly inaudible clicking sounds are normal. In Turbo the pump will run more often.

The **120-minute safety cut-off limit** can be reset by single button press to restart the process. You may reselect or change your mode to finish the extraction.

The Mobile App makes it easy to either end or continue processing.



View heat input temperature, vacuum level, and run time for the extraction on the Mobile App

Monitor the extraction progress. You will see the ethanol condensing on the inside of the Lid and then collecting into the Collector Globe. More than 90% of the ethanol will be returned.

Closely monitor process during the last 10-20 minutes.

The Source temperature will rise when the alcohol in the tincture has been evaporated. You may want to stop the process early to achieve desired consistency. This is a matter of personal choice.

14. WHEN EXTRACTION IS FINISHED

Only pure alcohol is distilled from the tincture and accumulates in the collector. While the plant extract remains in the Crucible. The extraction can be ended at any point, as a tincture, oil, sap, or wax-like substance. The target consistency depends completely on preference and intended use.

15. STOPPING THE SOURCE

Press and release the green button once to manually stop the process.

On the app, you can stop it by selecting the STOP PROCESS button.

The Source will acknowledge with the green button flashing 2 times quickly, and via the Mobile App.



Stop Process

Press the button to stop the process or use the app STOP PROCESS button. **2 quick flashes** indicates stopping.

[Refer to Page 5 - Step #10 for operational flash codes and run-time programming.]



16. RELEASE THE VACUUM

Turn the vacuum relief screw to the left 4-full turns (8-half turns) to relieve the pressure so you can remove the lid. It may take up to 60 seconds for pressure to release. Do not force the lid off.



Loosen vacuum valve screw to the left to relieve vacuum pressure. The valve screw is captive, it cannot be removed.

On legacy versions of the Source (*pre-2019*), the valve screw was unrestrained and can unintentionally be removed.

17. ALLOW THE CRUCIBLE TO COOL

When finished, allow the Crucible to cool before handling.

If the Source is operated without ethanol in Crucible, it may become hot and need time to cool down.



Allow components to cool before handling the crucible.

18. REMOVE THE LID

Remove the Lid. Unscrew the Crucible from the post and transfer the extract into a storage container.



Some of the silicone tools mentioned in Step #2 will be useful in removing and moving the extract.

19. COLLECT THE ETHANOL FOR RE-USE

Use a large funnel for liquids to re-bottle the freshly distilled ethanol.

More than 90% of the ethanol in the tincture will be distilled and returned.

The Source recycles and saves on the expense of new ethanol.

This ethanol can be used repeatedly. It will not become weaker with use. The ethanol will not wear out from overuse.



Pour the ethanol from the collector into a container and store it safely for reuse.

Failure to properly filter the tincture in Step 4 on Page 3 may result in impure ethanol

The simple solution is to run the used ethanol by itself, to clean it.
Ethanol distilled by the Source will remain high proof food grade quality.





CARING FOR THE SOURCE

Collection Globe:

The Globe can be hand washed with mild soap and water. The collector is very difficult to crack or destroy, but it can happen. Keeping all the parts together can keep the Globe out of harms way.

Crucible:

Screw the crucible onto the threaded heating post until it meets resistance and hand tight, don't over tighten. Handwash only and never use anything that could scratch the coating or is abrasive. Scratches can result in a failure of the coating. Never use damaged or flaking cups, replacements are available for purchase.

The heating post that the Crucible screws on to should be kept clean

Seals:

The upper and lower seals can be kept clean with 99% Isopropyl alcohol and a soft cloth. Never use strong detergents or alkaloid cleaners. Dirty seals will cause vacuum leaks, excessive pumping, and slow operation. New seals are the least expensive part of the Source, and available in our online store.

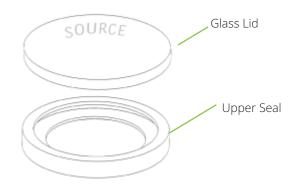
Base (case):

The top metal plate mates with the lower seal, and should be as clean as the seal. Without using any abrasive, stubborn sticky goo can be removed with 99% Isopropyl alcohol. Do not use Acetone anywhere near the Source Turbo.

CLEAN THE SOURCE

The removable parts, including the glass lid, upper seal, crucible, collector, and lower seal, should be hand washed with a mild soap and water.

The base where the electronics are housed must not be put into water at any time. To clean the base, gently wipe with a damp towel.





SOURCE TURBO MOBILE APP

The Source Turbo Mobile App works on Android or iOS devices. Via Bluetooth it permits process start and stop, as well as the monitoring of time, temperature, and vacuum. It is the definitive way to check the Elevation settings.

INSTALLING THE MOBILE APP



The ExtractCraft Source Turbo Mobile App will work with the latest versions of iOS and Android platforms. A key reason for not being able to install the Mobile App is older platform software. Make sure that your device is updated to the latest version before installing the Source Turbo Mobile App.



Install the mobile app your app store. For Android, search the Google Play store for **Extractcraft**, or follow this link https://tinyl.io/C8xG



For iOS, search the Apple App Store for **The Source by Extractcraft**, or follow this link https://tinyl.io/C8x7

Give the app permission to access Bluetooth when asked.



LAUNCH THE SOURCE APP

One the Source Turbo Mobile App has been install, tap its icon to get started.



A **green icon** indicates when communication has been established with the Source.

A **red icon** indicates lack of a Bluetooth connection. If this happens, confirm your mobile device Bluetooth is ON and make sure the Source has power and the green light is illuminated.

A blinking **red/green** icon means the Bluetooth connection is weak and the app is having difficulty maintaining connectivity.



CONFIRM BLUETOOTH ON

Use **Settings** to verify that you have Bluetooth ON.





Be sure the Source is plugged in and receiving power before attempting to connect and pair the mobile app.



The opening screen may open without an available device visible.

Tap the red phone icon at the top right of the screen to activate the 'SELECT APPLIANCE' screen



2

The Select Appliance screen will appear and display the devices available to communicate with.

Tap on the device you would like to monitor.



The 'Src_####' number that appears on the display identifies available units.

The four digits correspond to the last four digits of the serial number found on the back of the Base.

3

If the device you would like to monitor is not appearing as an available option touch the green, circular refresh icon at the top right and all available devices will appear. Touch the device you wish to monitor.



4

From the Process Controls screen you can start the Source in normal mode, monitor the progress of the extraction, and stop the process.





START/STOP PROCESS BUTTON

Select this button to start or stop the process. The green illuminated button on the base of the unit will flash to confirm the app's command.



INTERPRETING THE DISPLAY VALUES

Process control readouts control readouts for the Source are available from on the Process Controls screen:

Current Temp, F: Displays the heat being applied to the unit at any given time. When the heater is at rest it may display a low value, and when it is active it may display a higher value. Heat temperatures will change to keep the alcohol in the Crucible at a constant 100°°F ~105 during normal operations. It is important to understand that this is not direct reading of temperature of the liquid contents. It is an approximation of the temperature of the contents under normal operation while ethanol is still predominately present and being evaporated. If the extraction is left in the crucible too long the temperatures will rise above the parameters of the app.

Vacuum Level %: Indicates the current vacuum as a percentage of total a percentage of total achievable vacuum. The internal controls will determine when it achievable vacuum. The internal controls will determine when it is necessary for the pumps to engage and reestablish 100% vacuum.

Time Left, Min: Shows the safety cutoff remaining time. This can be reset to the max 120 minute limit by turning the machine off and then back on.

Altitude, Ft: Reflects the default Altitude/Elevation setting that has been programmed into the unit. If the displayed value is not the closest 1,000 foot increment where you are located, follow the Altitude/Elevation Tuning directions on page 13 and set accordingly.

Current Source: This area lists the ExtractCraft Source unit that is Source unit that is connected and being monitored. The four digits displayed coincide with the last four digits of the s/n of the unit found on the back of the unit.



ALTITUDE TUNING / ELEVATION SETTING

In order for your Source to perform at full potential

IT IS VERY IMPORTANT TO PROGRAM THE ELEVATION

to the closest 1,000 feet.

Once you program an elevation it will remain as the default until it's manually changed to a different elevation.

DETERMINING ELEVATION

Visit www.whatismyelevation.com

STEPS TO PROGRAM ELEVATION

- 1 Plug in the Source and wait for the green lighted button to light up. This takes a few moments.
- 2 Push and hold the button for a full 10-seconds and release

If properly done, you will ...

• 3 – Observe the lighted button flash quickly 10-times

When it is done flashing, then

• 4 – Push the button once for every 1,000 feet of elevation up to 8,000 feet

Sea Level	no button presses (just wait for 10-seconds)
1,000-feet	1-time
2,000-feet	2-times
3,000-feet	3-times
4,000-feet	4-times
5,000-feet	5-times
6,000-feet	6-times
7,000-feet	7-times
8,000-feet	8-times

- 5 After entering your elevation the Source will pause for 10-seconds and the green lighted button will flash the same number of times it was pressed. Once for every 1,000 feet that was entered.
- 6 If the Source repeats back the correct number of flashes you're finished and ready to start your extract crafting.

If it's incorrect repeat steps 1-6 again. The elevation setting is stored permanently until the elevation is reprogrammed.

The Source Turbo Mobile App is the definitive way to check the Altitude programming



BOTANICAL RECIPES

ROSE EXTRACT

Ingredients: 100 grams dried rose petals, 12 oz.; 190 proof food-grade alcohol

Tincture directions: Fill mason jar with rose petals. Fill alcohol to 1" above the level of the petals. Allow rose petal tincture to soak for 36 hours.

Strain tincture into Source Crucible. Follow standard extraction process.

LAVENDER EXTRACT

Ingredients: 20 grams of lavender, 12 oz. 190 proof food-grade alcohol

Tincture directions: Fill jar with cleaned lavender, hand break or crush the leaves, do not grind. Cover to 1/4" past the plant volume with alcohol. Allow tincture to soak for 30 minutes.

Strain tincture into Source Crucible. Follow standard extraction process

PEACH HABANERO OIL FOR MARGARITAS

Ingredients: 3 ripe peaches (pitted), 2 habanero peppers, 7 oz. of freezer chilled 190 proof food-grade alcohol

Tincture directions: Blend all ingredients for 5 seconds in blender. Allow the mixture to soak for 30 minutes.

Strain tincture into Source Crucible. This 2 hour extraction process will require two complete cycles for the Source.

Restart the Source after it automatically stops after 120 minutes. Check the consistency and taste, and continue to your desired result for the peach habanero extract.

LAVENDER, CAYENNE, LEMON TOPICAL RUB

Ingredients: 28 grams lavender, 2 dried cayenne peppers, 1/4 cup dried lemon peel, 5-7 oz. chilled 190 proof food-grade alcohol from freezer.

Tincture directions: Use an 8 oz. mason jar in which to combine all ingredients. Soak for 30 minutes.

Strain tincture into Source reservoir cup. Follow typical extraction process. Processing should take 90 minutes. Stop the processing. Pour into a storage bottle and allow the extract to settle before use.

Use oil directly on sore muscles or mix with coconut oil for topical cream.

Optionally you can prepare separate oils of lavender, cayenne, and lemon to infuse coconut oil in a mixture.

SOAK TIMES FOR TINCTURES

The following are some general times for soaking our tinctures that may help your results

3–5 MINUTES -Hops Thyme	Basil Oregano	Ground Coffee Ground Vanilla	Mint
30 MINUTES Cayenne Resins Aloe Vera Lavender	Jalapeno Lobelia Clove Eucalyptus	Habanero Citronella Rosemary Star Anise	
12 HOURS Propolis Dried Fruit 24–96 HOURS	Avocado Marcuja	Nuts	•
Rose Petal Dried Beans	Oak Cedar	Dried Citrus Peel Whole Roots	Pine



TROUBLESHOOTING

Issue	Possible Cause	Solution
Pump runs continually	Outer collector is not sealing.	Press down on the lid while the pump is running. Clear debris from the Lower Seal. Clean the top plate. Make sure that valve screw is turned fully to the right View the vacuum level with the mobile app. The vacuum level should be steadily rising
Comm icon in mobile app is red	Bluetooth not on/ Source not pairing	Check your mobile device settings and make sure you have Bluetooth ON. Plug in the Source and make sure the green light on the base is ON before launching the Source app.
Process turned off before extraction was finished	Automatic shut down due to time limit	The Source process runs for a maximum of 120 minutes then automatically shuts off. To run a longer extraction, simply restart it by pressing the green button or by using the START PROCESS button in the mobile app.
Green button is lit, but Source is quiet	Process is finished or timed out	While extracting, the green button will flash once every 10-15 seconds, Or Use the mobile app to find out
Puddle under the Globe or Sweating	Room temperature / environment	This kitchen appliance is for indoor room temp operation. Humid air condensing is not a leak. Ethanol condensing on the metal plate is not a leak. Local environment can be a factor. Operate indoors.
Frequent pumping	Room temperature / environment	Ice has melted and needs more ice – Keep It Cool The room is too warm Slow leak Be sure Seals are clean, and the valve screw is closed
Green light continuous flashing	Safety Shutoff	Contact customer service



TECHNICAL SPECIFICATIONS

Performance: Processes 1/2- 2 oz of **Safety Feature:** 120 minute maximum run time per

dry material sta

Connectivity: Bluetooth BLE

Power: 110-120 VAC 60 Hz, 1.2 A, 125W

Dimensions: The Source stands 10-inches tall. The base is 7-inches long by 7-inches wide.

WARRANTY

At its sole discretion. Extractcraft shall repair or replace the Source, for any manufacturing defect for a period of 12 months from shipment of the device when purchased from ExtractCraft or an authorized dealer defined in the "AUTHORIZED SELLER" section below.

We strongly urge caution when purchasing from Amazon and eBay. Amazon and eBay online purchases from sellers not included in the "AUTHORIZED SELLERS" list below will not be covered by the ExtractCraft warranty and will not be eligible to be serviced by ExtractCraft. ExtractCraft reserves the right to update and amend the Authorized Sellers list without notice. The ExtractCraft warranty does not cover purchases outside of our authorized dealers and units will not be eligible for servicing by ExtractCraft.

AUTHORIZED SELLERS:

- · All bricks & mortar retail store sellers.
- BoB HQ www.bobslethbridge.ca
- · Best Value Vac www.shopbvv.com
- California Grow www.californiagrowshops.com/
- DL Wholesale www.dlwholesale.com
- ExtractCraft factory store on eBay http://stores.ebay.com/extractcraft

ALL other Amazon and eBay sellers are UNAUTHORIZED and will not be covered by warranty or serviced by ExtractCraft.





SOURCE TURBO USER MANUAL

Version 14 March 2025 Part # 74-00010

ExtractCraft 105 South Sunset Street, Unit M, Longmont, CO, 80501 USA

Phone: 720-900-1177

customer support: info@extractcraft.com

ExtractCraft Source & EtOH
Converting Botanicals to Extracts at Home