

If anyone has been keeping up with my Gerber recipe they may also be interested in this recipe. It is almost identical to the Gerber recipe aside from using All Bran breakfast cereal (or Total cereal) instead of the Gerber Barley cereal. Both LWTCS and I have been tinkering with this recipe and have been more than pleased with the overall results. This is a very simple recipe for novices or anyone else who wants an almost fool proof recipe.

Per 4 liters (1 gallon) of water:

#### Ingredients

- \* 3.5 cups sugar
- \* 4 liters water
- \* 1 cup crushed All Bran cereal
- \* 2 tbsps active baking yeast

#### Process

- \* Simmer equal amounts of water and sugar for 30 minutes or longer to invert sugar.
- \* Combine boiled components with cold water and cereal to bring up to total volume.
- \* Let cool to 95F.
- \* Pitch yeast.
- \* Aerate for one hour.
- \* Cap and insert air lock.

#### Notes

- \* No lemon juice was used while inverting the sugar. Doing so may or may not be of benefit.
- \* A full cup of cereal may be more than required for a 4 liter batch. 3/4 cup should be enough.
- \* With all of the vitamins and minerals present within this cereal it appears that no other ingredients should be required.
- \* Should fully ferment dry within 7 days.
- \* The wash should start to clear by the time the ferment is complete so it can be racked directly into the boiler, leaving the solids behind.
- \* This recipe should provide good results with pot stills or reflux stills.
- \* Essentially, 1 liter water, 1 cup sugar, 1/4 cup cereal, 1/2 tablespoon yeast, scaled to desired batch size.

## Amaretto

- 3 cups water
- 3 cups table sugar
- 1 1/2 cups dark brown sugar
- 6 cups vodka
- 6 tablespoons pure almond extract
- 6 teaspoons pure vanilla extract
- Saucepan
- Container

## Instructions

Combine water, table sugar and brown sugar in a saucepan over medium heat.

Bring to a boil, stirring often until the sugars are completely dissolved. Remove from heat and let cool for 10 minutes.

Add vodka, almond and vanilla extracts. Mix well. Your amaretto can be consumed after it is well mixed, or stored for future use.

Recipe can be cut in half without affecting quality.

Ingredients:

1 gallon apple cider  
1 gallon apple juice  
3 cups white sugar  
8 cinnamon sticks  
1 liter bottle of 190 proof or grain alcohol (Ever Clear)

Directions:

In a large stock pot, combine the apple cider, apple juice, sugar, and cinnamon sticks. Bring it to a boil, then take it off the heat and allow it to cool. Add the liter of high proof liquor. Pour this into mason jars, put the lids on, and let it mellow out. You could drink it right away, but it does get better after a couple of weeks.

## 6 Gallon Birdwatchers wash Recipe

6 gallons of water

Sugar 11.27 lb

Tomato paste 7.87 oz

Lemon juice 6.83 floz

whole lemons 1

Yeast (dried) 2.25 oz

Epsom salts (optional) 0.14 teaspoon

As a helpful hint, don't add all the sugar at once, add it slowly. This is just the most you'll need to get the SG right.

I can't really take credit for this one, since it's essentially a very impatient version of Tater's Blueberry Liquor. I'm sure his 6 month version is much better but this works on the fly. I'm in awe of you guys who can keep stuff aging for months/years. Mine seem to grow legs within a week and wander off....

Crush 16oz fresh blueberrys (actually previously frozen would prob work better now that I think about it)

Put into a 1 qt mason jar and cover with liquor (I used 140 proof sweetfeed run a single time through my pot still with thumper)

Leave on windowsill for 24 hours

Separate the berries from the liquor.

Cover the berries with sugar and replace on the windowsill

Same time as you're adding the sugar to the berry jar, add to the liquor jar:

1 large or 2 small whole cinnamon sticks, 1 whole nutmeg cut in half, zest from 1/2 a lemon and a tablespoon of candied ginger

Replace both jars on the windowsill for another 24 hours

Filter solids out of liquor jar and discard

Pour syrup off of the berries. We are done with them as far as this recipe is concerned but you can add more sugar back to the jar and continue extracting syrup to use in other ways.

Combine the syrup with the liquor. I had 24oz of liquor at this point that I figured should have been approx 140 proof. Added 10oz of distilled water bringing it down to approx 100 proof. Filtered it quick and dirty through a fine stainless kitchen strainer and then through a cheesecloth. My normal coffee filter system was taking forever, due to the increased viscosity from the sugar content is my guess

Mix 1 part liquor with 2 parts club soda or 7up on the rocks depending how sweet you like it. Would also work great as a mixer with other likker.

Try this: I've done over a dozen runs of this recipe and it produces an excellent result . But first, a few words about Bourbon whiskey, 'cause ya can't just whip up any whiskey and call it bourbon.

- \* Bourbon must be made of a grain mixture that is at least 51% corn.
- \* Bourbon must be distilled to no more than 160 (U.S.) proof (80% alcohol by volume).
- \* Neither coloring nor flavoring may be added.
- \* Bourbon must be aged in new, charred oak barrels.
- \* Bourbon must be entered into the barrel at no more than 125 proof (62.5% alcohol by volume).
- \* Bourbon, like other whiskeys, may not be bottled at less than 80 proof (40% alcohol by volume.)
- \* Bourbon which meets the above requirements and has been aged for a minimum of two years, may (but is not required to) be called Straight Bourbon.
- \* Straight Bourbon aged for a period less than four years must be labeled with the duration of its aging.
- \* If an age is stated on the label, it must be the age of the youngest whiskey in the bottle.
- \* Only whiskey produced in the United States can be called bourbon.

In practice, almost all bourbons marketed today are made from more than two-thirds corn, have been aged at least four years, and do qualify as "straight bourbon"—with or without the "straight bourbon" label. The exceptions are inexpensive commodity brands of bourbon aged only three years and pre-mixed cocktails made with straight bourbon aged the minimum two years. However, a few small distilleries market bourbons aged for as little as three months. <- this might be you

This is my Carolina Bourbon ...and it's fine tasin'  
5-6 gallon wash yield, scale as desired.

Grain Bill: 7 pounds cracked corn; 3 pounds crushed 6-row malted barley (optional 1 pound malted rye)  
I start with the 7 pounds of cracked corn, and cook it in 4 gallons of good water for at least an hour (I usually go 90 mins) at a low simmer. ...be careful not to burn it.

\*Note – there are a couple ways to help the corn cook.

You can do a 24 hour pre-soak of the corn with a couple gallons of boiling water, this will help with cooking. ...just toss the corn in a cooler and pour the water on top and cover... or use a couple gallons of boiling backset, this not only helps with cooking but the acidic nature of the backset seems to release extra starch from the corn (for more sugar conversion).

Also, BigR has a stepped corn cooking method that works really well (heat to 130F pause 30mins, heat to 165F, pause 30mins, heat to 200F, pause 30mins. Done.

\*optional - you may add a half pound of 6-row malted barley while cooking the corn to loosen it up a bit ( this is called pre-mashing) as the corn gets very thick.

Then I cool it to exactly 150f, and pour into a large cooler (this helps conserve heat during the mashing session)

Then add 3 pounds of crushed 6-row malted barley ...The temp should drop to approx. 145f

...stir well every 15 mins, while you mash for 2-3 hours. Keep it covered.

\* Note: Don't add the malted barley to the corn if it exceeds 155f! The enzymes will be denatured in short order and you'll get poor conversion of the starch. The mashing process requires that you keep the mash at 145f +/- 5f for the entire duration of the mash session which is why you use the insulated cooler.

\*optional - If you want, you can add a couple crushed Beano tabs as well (we'll look the other way) for additional conversion...and let it continue to mash overnight.

At the end of the mash, cool to 80f and transfer to fermenter (grain and all).

\*\* Top up with water to 6-7 gallons total volume. (You'll lose some liquid when you remove the grain after the ferment)

Aerate well and pitch yeast (Prestige WD or your favorite yeast).

Ferment for a week on the grain.

After fermentation is complete, strain out grain, and transfer the wash to your boiler. No need to let the wash clear.

\*Note: I use a 5 gallon nylon paint strainer bag to separate the grain from the wash.

I've distilled this with my old Bok (removed a lil packing so the spirits are approx. 80% ) and also with my 3" flute...make appropriate cuts and dilute the final spirits to 60-62% abv using distilled water ( it's possible to cloud your spirits with anything else).

I'll usually oak at 60% with 2 pcs of my own new charred white oak sticks for 6 months or more in a glass jar, but I've also had some very good success using a 5 liter oak barrel for 4 months...and I feel it

would've been even better at 6 months. (Once again, we'll look the other way if you dont have a barrel).  
As long as you're using new charred white oak I think you can call it Bourbon.  
Once your agin'/oakin' is complete, dilute down to 45% (again with distilled water) and bottle.

Deathwish wrote:

This is a very easy wash I use 10lbs of sugar 16oz of wheat germ 1 tsp of citric acid I put all of that in a 5 gallon pot fill it close to the top with water and let it boil for about 1 and 1/2 hours then pour it in my 6 and 1/2 gallon fermenter top it off to 6 gallons total with water let it cool then add my yeast. I like to use red star champagne yeast it is only 79 cents around here. it should ferment in about 3-4 days be careful I have had this recipe blow the bubbler out and put a dent in my ceiling. lol I like mine strong. with my pot still I always throw away about a cup of the heads then I stop it at about 100 proof that is what I call the drinkable stuff. The tails I will take down to about 20 proof and rerun it later with a bunch of other tails with my re fractioning still I run it fast to about 20 proof get about 12 gallons and run it slow at 170 degrees at the top of my stack. I stop pulling it as soon as it starts to drop the rest is tails to me. I feel that this has a very clean smooth scotch flavor this is the most drinkable recipe I have

Taters fruit recipe; Take 1 bushel [40 - 50 lb] of any fruit/ berry. Freeze them thaw and add 20 lbs sugar 1/4 cup lemon juice 1 pack E 1118 and 1/2 oz distillers yeast: If apples or pears grind and or mash them. Peaches nectarines plums cherry's blueberry .I pour boiling water with dissolved sugar on it and lemon juice .I blend it with a drill powered thin set mortar mixer. That's blades I had sharpened .Adding water as I blend till I have a 13 gallon total wash. That's a thin gravy or thick soup texture. I pour mine through a rat wire sieve I made to remove seeds and any fruit that wasn't blended. Stir hell outta wash to get air back in wash and take a gallon of cooled wash and add 1 pack of E1118 yeast and distillers yeast stirring in let set till morning and add back stir in well and cover and vapor lock. Remember to leave space in ferment for pulp to rise or you'll have a mess and stir pulp gently back in wash as needed. Will make 3 gallons of around 120 proof fruit likker. If doing a no sugar added wash add more fruit to get wash to texture and use this chart to figure fruit sugar content.

or:

5 gallon batches. 20lb fruit, 5lbs sugar, tbspn or 2 of lime juice. and 21grams of active dry bakers yeast.

In my quest for the idiot-proof novice sugar wash recipe I have done a lot of experimenting... I may have come across the simplest sugar wash possible... I'd like members to give this recipe a try and give feedback on your results...

Now, because I still don't have my hydrometer and alcometer here at the apartment, I can't comment on actual results but the yeast was still active once the ferment had completed so more sugar could be added... I was shooting for about 12% ABV to be safe with bakers yeast rather than my usual 14%...

The Gerber Recipe (as tested - see notes below):

Image

Per 4 liters (1 gallon) of water:

Ingredients

- \* 3.5 cups sugar
- \* 4 liters water
- \* 1 cup Gerber Barley flavored baby cereal
- \* 2 tbs active baking yeast

Process

- \* Simmer equal amounts of water and sugar for 30 minutes or longer to invert sugar.
- \* Combine boiled components with cold water and cereal to bring up to total volume.
- \* Let cool to 95F.
- \* Pitch yeast.
- \* Aerate for one hour.
- \* Cap and insert air lock.

Notes

- \* No lemon juice was used while inverting the sugar. Doing so may or may not be of benefit.
- \* A full cup of cereal may be more than required for a 4 liter batch. 3/4 cup should be enough.
- \* With all of the vitamins and minerals present within this cereal it appears that no other ingredients should be required.
- \* Should fully ferment dry within 7 days.
- \* The wash is almost clear by the time the ferment is complete so it can be racked directly into the boiler, leaving the solids behind.
- \* With this wash I collected approximately 1 liter of neutral spirit from 7 liters of wash.
- \* More alcohol was present than collected.
- \* Resulting "white dog" was clean and smooth, and should age well on oak if desired.
- \* This recipe should provide good results with pot stills or reflux stills.
- \* Essentially, 1 liter water, 1 cup sugar, 1/4 cup cereal, 1/2 tablespoon yeast, scaled to desired batch size...

## Honey Bear Bourbon

7lbs cracked corn ( or 5 lbs corn meal!)\*  
.5lb Honey malt  
1 lb white wheat malt  
1 lb red wheat malt  
1lb pale malt  
Handful of oyster shells

\*optional- substitute 1 lb of rolled oats for 1 lb of corn/meal if you prefer, for more mouth feel.

Put the corn, honey malt, and oats if using, into a 6 gallon bucket. Fill bucket up with boiling water. Wrap in blankets, stirring as frequent as you like. Mine takes about 3 or 4 hours this way to naturally hit mashing temp, so I stir 2 or 3 times during this time.

The honey malt helps the corn keep thin while gelling (except corn meal. Ain't nothing thinning that out. You are literally creating polenta), and adds a front end honey flavour. It's awesome.

Anyways, when the mix hits around 153, add your two wheat malts and pale malt. Wrap up again, for a couple hours. When done, chill the wort, add oyster shells (ph autopilot), and pitch yeast. Done.

I always strip and spirit, but the single foot head to hearts transition will have you lapping it off the spout! :thumbup:

-SCD

## What you'll need:

5 gallons H<sub>2</sub>O  
1 Gallon Honey (I use clover but it doesn't matter)  
1 tsp DAP  
1 tsp citric acid or juice of 1 lemon  
pinch of Epsom Salt  
10 Tablespoon bakers yeast

## How to do it:

Boil about 2 gallons water on the stove. Add the honey 1 quart at a time stirring until its all dissolved. Lower heat to a simmer and add the citric acid and Epsom salt. Remove from heat and pour in bucket. Add water to bring to 5 gallons and add DAP. Aerate by pouring back and forth between two buckets. Add yeast and gently stir in. Add airlock and set it to ferment. Usually finishes out in about 7-10 days. I run one stripping run and a spirit run on a pot still and end up with a super smooth end product that has a wonderful, sweet finish to it. Definitely one of the more expensive washes I've done but the final product is so good it's worth it.

5 lbs of corn meal  
1 lb of malted barley.  
5 lbs of white sugar.  
2 packages of baker's yeast.  
4-5 gallons of water

Amalyse enzyme recommended.

Ok some explainin I guess on that weird title. There's 2 recipe's in this post, back to back, which is how they are made. The first is an All Grain Wheated Bourbon. Similar in style to Makers Mark, Pappy Van Winkle and some others that use wheat instead of rye in their bourbon. You can also make it with rye replacing the wheat if thats your taste. Im partial to the warm buttery smooth fruity notes from wheat myself. Rye will be similar but with a floral aroma and a little spicier flavor. Allso damn fine, think Knob Creek, Basil Haydens, Four Roses and many others.

The second recipe is a sugarhead made with the spent grains. Since its wheated, and its a sugarhead, and my favorite wheat beer ever is Three Floyds Gumballhead, I stole his name for this. Its a nice drinkin likker but especially good for pantydropers and flavored stuff.

I call this recipe 'easy' because I dont cook the corn over fire. Lazy bastard that I am. I boil the water, then add the corn and let it steep cook for several hours, wrapped in a blanket. It works great, gelatinizes the corn just fine. Finally, 1/2barrel is in the title because it is tuned for a 15.5gal 1/2 barrel BAP (big ass pot) cooker. Keg with the top cut out. And a 15.5g still.

Ok on with it already.

#### WHEATED BOURBON RECIPE (Edited April 2015)

##### Ingredients:

10 gallons water  
2 gallons backset (to lower the pH of the mash. Or sub with 2 more gal water and 15ml lactic acid)  
4 teaspoons gypsum (calcium sulfate, lowers the pH a tad and yeast like Calcium)  
22 lbs cracked corn (washed and drained with warm water in a bucket)  
OR 16 lbs corn meal (corn meal converts more efficiently due to much smaller crack size).  
5 lbs wheat malt, milled.  
3 lbs 6 row, milled (or 2 row, or use 8 lbs wheat malt total)  
A good ale yeast (US-04, US-05, Nottingham, Wyeast 1272, WLP023 Burton or similar) 2-3 packets, or a healthy starter.

A note on yeasts, US-05, Nottingham, WLP001 and Wyeast 1272 are very clean fermenting and produce very little esters. Make a great whiskey. US-04, WLP023 Burton and many other English style yeasts produce more fruity esters that will come across in the bourbon. The cuts get trickier and the final yield might be slightly less for these estery English yeasts but it does add a nice interesting touch to the bourbon.

##### Process:

- 1 - Bring the water, backset and gypsum to a boil in your half barrel BAP. It takes a while, and helps if you wrap a flame proof insulating blanket around the pot while its heating up. I usually quit at 205F out of impatience, and to avoid boiling the oxygen out of the water (yeast need oxygen).
- 2 - Turn the heat off and stir in the corn.
- 3 - Wrap it up in extra blankets, even if you have the flame proof insulator on it. And let it steep cook for several hours or overnight. Note the corn is pasteurized now so nothing funky is gonna grow in there. Helps to stir a few times as the corn will settle.
- 4 - After 3+ hours (I do overnight) remove the blankets, stir well and check temp. When I make this, I start the process at 8PM, stir in my corn by 10PM and at 9AM in the morning its 155F or so still. So if you wrap it up well it will hold temp just fine.
- 5 - Point a big fan at the BAP and stir a few minutes, it will drop fast, watch it. at 146F, stir in the 8 lbs milled malt and wrap it back up tight in blankets. Stir occasionally.
6. After 90 minutes cool to 80F and pitch yeast. A starter is recommended to get a good healthy start to fermentation. Note the typical whiskey mashing process does not involve pasteurization, and this is fine if youre careful about sanitizing equipment and not delaying the cooling from mash to pitch temp. Bacteria thrive in that range between 80 and 150. So its important to give the yeast the head start, not the bacteria. For bakers or distillers yeast (DADY) ferment at 80F, for Beer Ale yeasts ferment at 65-70F.
- 7 - It will be mostly done in 3-4 days, if you leave it to ferment out dry 5-7 days the yeast will add more fruityness (a good thing). Commercial distillers would like to do this but dont have the time, for economical reasons. Some push to 60+ hours to try and get more fruit. We do have the time :thumbup: But watch it and dont let it go longer than 7 days ever. The corn was pastuerized, the 8 lbs malt not, so the bugs will take off on you and feed on the yeast autolyses products and youll risk ruining a batch of nice bourbon fixens.
- 8 - When its done, squeeze out the grain through a large mesh grain bag. This isint as hard as some people make out. 20 minutes and Im done, and will get close to 11 gallons to distill. Let it sit overnight to settle out. The cloudyness is yeast. You dont want to distill that if you can avoid it, but if in a pinch for time its fine, Im hard pressed to taste any difference when I have run cloudy washes.
- 9 - rack the clear wash off the top of the settling buckets into your 1/2brl still. Do a quick stripper run. Pitch 6 oz of fores. I run the stripper until the low wines avg about 30%. You could go a bit longer but youre burning a lot of propane for a little bit of alcohol. (Whiskey distilleries typically go to 20%

low wines, economics, and the large steam boilers are already running anyway). Save the backset from the stripper for next time. Its sterile, so stores fine in a sterilized bucket. You can also freeze blocks in gallon ziplock bags. Ive done both.

10 - Run the low wines slower in a spirit run. Pitch another 6 oz fores.

#### Cuts and Yield:

Make your cuts to taste. This recipe gives me 4 quarts at 56% usually, without feints added to the runs, or a higher yield if you have feints to add.

Age on toasted and charred all around oak. Dont touch it for 4 months, at that point its damn good. And only gets better with more time.

At todays grain prices \$11/ 50lbs corn, \$48/50lb wheat and \$46/50lb 6row, This works out to \$11.22 for 7 fifths of 80 proof. Or \$1.60 a fifth. :thumbup: :thumbup: (not counting yeast, I use harvested yeast from beer runs).

Why do I distill? My answer in another thread on here - Im a cheap bastard with expensive tastes.

A note on oak aging, according to Jimbo - Oak needs to be toasted at 400-450 for 2-4 hours AND then charred all sides exposed to likker. Lots of ways to do this. Raw wood baked and charred gives more sweetness faster. Used barrels are great. Take a little longer. JD staves from a half barrel planter work great. I cut them into 1x1x5 inch sticks, and char the unexposed 5 surfaces with a torch. They are already toasted so dont need that treatment. Soak charred wood for several hours in water to remove some tannins and grit. For the JD sticks 1 ea 1x1x5 stick per quart. This is 88 sq inches per gallon. A 55g barrel gives about 52 square inches per gallon. I havent done the math on 5 gallon barrels yet but them used Balcones barrels sure are nice, I have 3.

#### BOURBON GUMBALLHEAD RECIPE Delicious sugarhead drinkin likker.

Instead of dumping that pile of squeezed out spent grain (and goo from the bottom of the settling buckets) in the compost (like I used to do! ugh) cook up 16 lbs of sugar with 2 gallons of the backset from the stripper run above and 10 gallons water. Cool and pour over the spent grain. There's plenty yeast embedded in the grain so no need for more yeast. This baby will start up quick and ferment out fast, 1.061 to 1.000 in 4 days. Squeeze it out like above, let it settle and run it twice, all same as above. You could pull a couple quarts of hearts out of the first run for a sweeter tasting shine. The second run will be cleaner. With the bourbon feints from above added, the yield is about 6 quarts of 56% or so! At the price I paid for sugar at Aldi last time this works out to \$0.98 per 80 proof fifth! :shock: Age on oak. Life is good.

Cheers friends.

A friend and fellow home distiller gave me this recipe, it was so delicious and simple i had to share it.

So here it goes

4 parts 7up or your favorite lemon lime soda.

1 part triple sec

1 part moonshine

Half a lemon sliced

I usually mix it by the pitcher full. Keeps well in the fridge.

Amazed me the first time i made it, it tastes just like lemonade.

So let's make some gin and let's not make it complicated. I know a complex gin or genever herbs bill can be pretty intimidating, but why make a gin with a herbs bill longer than the State of the Union? Okay, it sounds interesting, but does it taste interesting? Probably ... not so much. I mean, the more ingredients you add, the less "space" is left for other tastes. Distinguishing between more than 4 or 5 herbs ... I don't know many people who can do that. Another reason to keep it simple? Well, because many people use their gin to make a gin-tonic. So ... let's just make that. An easy gin that may well be perfect for your tonic. A starting point. Why? Because there are many people out there who like gin and/or gin-tonic. Yet, I do not see many easy gin recipes on HD. Especially no simple ones.

I think gin, as a world drink, deserves a recipe. A tried and true one. Well, that's my thinking. If you don't agree, we will find out soon enough. I mean, if nobody joins in on my goal to provide an easy recipe, it will never be a T&T recipe. Is that a problem? No. Because if there is no need for it, why bother? But if there are people out there interested in gin (and statistically there should be), know that I will make it easy for you.

Here we go:

- Take 1 liter of 43% neutral (made from the hearts of a BW, fractionated all bran, etc. fermentation);
- Eat a tangerine and keep the skin;
- Mildly crush 12 grams of juniper berries;
- Mildly crush 3 grams of coriander seeds;
- Add the tangerine skin, the berries and the seeds to the one liter of 43%;
- Let it macerate at room temperature for two weeks;
- After two weeks, filter out the herbs, berries, skins, whatever;
- Distill your one liter of macerated gin in a potstill, do it relatively slowly as in a spirit run;
- Discard the first 10 mls, collect the next 400 mls;
- You will end up with 400 mls at around 70 to 80%;
- Dilute to 45%;
- Give it up to 5 weeks rest in a glass demi-john;
- Drink it!

This recipe is perfectly scalable. If you want to "do" 5 liters, just multiply everything by 5. You can also go for 10, 20, whatever you like.

The only thing that does not need to be scaled up, is the first 10 mls cut. It can stay 10 mls up until 10 liters of 43% gin maceration. If you distill over 10 liters in one go, enlarge this first cut to 20 mls.

3-4 big oranges, wash them and cut them into slices about 1 cm each.

Sprinkle with brown sugar and pour 1 litre of 40% neutral over it.

Let it soak over night.

Drain the oranges and squeeze them (hands will do).

Pour into a potstill and add 3 liter of 40% neutral....distill away as a normal spiritrun in a potstill.

Dillute to your desired strength.

Don't throw the orange peel out..!

Cut the "rings" you have open so you got a strip of peel, take a sharp knife and shave the white stuff off them.

Let them dry for a few days.

They are now excellent as dried, and can be used for different purposes. I used them for Odins gin recipe..

## Using Potatoes

For those of you interested in making authentic Vodka or Schnapps from potato, the following emails from David Reid should be of interest. The problem with potatoes (as all starchy vegetables) is the need to first break down the starch into basic sugars so that the yeast can use them. This is done by using enzymes, either via malted grains or from a packet.

...there are probably better instructions and details in books on Schnapps of which in English there is a real dearth of. I would imagine there are some very good books available in German. What I have described is basically the process for saccharifying barley which applies to all grains as long as sufficient enzymes are added and the starch chains are not too long or complex. Barley has by far the highest % of natural amylase (diastase) enzymes plus a very high starch content of a fairly simple nature which is more readily broken down than most grains hence its widespread use and popularity from the ancient Sumerians and Egyptians to the current day.

The advantage of potatoes over most grains is the amount of starch that can be produced per acre (up to 80 tons per hectare with the world record being about 120 ton. Note wet weight not actual starch content although this is generally 80% + of its dry weight). Its disadvantage is the lack of enzymes which must be added (until 40 or 50 years ago not fully understood). I believe the only one that can equal potatoes is cassava (tapioca) but you need a tropical climate to grow it. Traditionally these have been processed at lower temperatures and left soaking for quite a reasonable time, basically to give the enzymes time to do their job and to save energy I would imagine.

I suspect the reason Simons first attempt failed was largely because of insufficient amylase enzymes. Temperature possibly also had a small bearing.

I would imagine there is not that much difference in basic processing of schnapps and vodka both being identical in the initial processing although I have not done a lot of reading on the matter.

To get this better we really need to know the proper composition of potato starch and its liquifaction and saccharification temps. Somewhere I have some general details on these last two especially liquifaction but to date do not have accurate details on starch composition. I believe the Danes have done quite a bit of work and research on this aspect (composition).

Potatoes are harder than most people think and you need a bit of experience to get them right. Books make it sound so easy because they tend to simplify the process and take for granted that you have a full understanding and experience of all the steps involved quite often leaving out some of the elementary steps. Most of us need to fully understand the basics first before we really begin to learn. I have not tried potatoes yet myself but know this from my reading, broad experience of other aspects, and experience with other forms of starch.

What you will probably need to do is what is called a Stepped Infusion Mash. This is where you start the saccharification process at a low temperature and then move it up in steps, halting for a certain time period at each step to give each enzyme time to break down as much as they can at each stage. If you have made beer in the past using an all-grain mash you will understand the process.

To get a feeling for it and to understand the process better try the following: Cook your potatoes so they are still stiff - about 12- 15 minutes at reasonable heat. Up to 20 minutes at low heat. Note they should still be a bit undercooked, definitely not soft, mushy, or floury.

Add coarsely milled barley (particles mostly about 1/16 to 3/32" in size. Definitely not too fine.). Use malted Ale barley or standard malted barley rather than Lager barley as it is definitely higher in enzymes and enzymatic action. Note you need sprouted malted barley not spray-dried malt which is normally on a maltodextrin base and has had most of the enzymes destroyed or inactivated because of the excessive

heat used in the drying process.

Cover with sufficient water and bring to 113 F (45 C). Hold 15 minutes stirring regularly.

Bring up to 133 F (56 C). Hold 15 minutes etc.

Bring up to 149 F (65 C). Hold 15 minutes stirring constantly.

Bring up to 158 F (70 C). Hold 15 minutes stirring constantly. All up this makes 60 minutes which should suffice for a small batch. Some batches will take longer especially bigger batches. Most of the liquifaction and saccharification occurs in steps 5 & 6 rather than 3 & 4. If you want to alter this reduce 3 & 4 to 10 minutes and increase 5 & 6 to 20 minutes or longer where required.

Once virtually all the starch is liquified and broken down to simple sugars to halt the enzymatic process raise the temp to 176 F (80 C) (Mashing Out) and then drop it back as quickly as possible to between 140 F (60 C) and 122 F (50 C) so the sugars dont get scorched or burnt.

Cool down further to 75 F (24 C), establish an SG of 1060 (min) to 1080 (max = ideal) and begin fermentation.

If you muck around with the basic formula doing several batches, altering the temperature and times a small amount each time you will quickly get a feel for it and learn far more than you can learn initially out of books or I can spell out for you.

I suggest you start with 3 or 4 kg of potatoes and 1/2 kg of barley each time so you have plenty of enzymes together with a very large pot so it dosnt boil over. Once you have got this basic process under control and gained a bit of experience I can help you further with advice and help with enzymes. Also once you have the experience and understand fully what you are doing with the right selection of enzymes you can reduce this 4 to 5 steps down to 2 or 3 steps and save a lot of energy and time producing virtually the same result.

At first for the small amount produced it hardly seems worthwhile but you will be amazed at how quickly you have control of the process with a bit of experience. Learn this process properly now and it will save you a lot of time later.

The most important enzymes are Alpha amylase, Gluco amylase and to minor extent Beta amylase. Beta has largely been replaced by Gluco. The other important factor is temperature with each of these working best (most active) at certain temperatures. Alpha works best at higher temperatures normally chopping the starch into smaller blocks whereas Gluco and Beta work from the ends. Temperatures required of the process are therefore dependant on makeup and complexity of the starch.

As mentioned without knowing the exact composition of the potatoe starch I cannot advise exactly the necessary temps and times. The setup I have given you is basically for barley but should work quite satisfactory with potatoes because of the range of temperatures involved.

What I am saying here applies to barley as well as individual enzymes. The heat of cooking the potatoes will start the process. For all I know it may help to throw a handful of barley in with the potatoes when you begin cooking. Keep good notes of amounts, times, and temps and if you have much better success compared to the last time or another batch you should be quickly able to repeat it. By doing this you will quickly get a good idea of what is required. Keep me up todate with how you get on.

Be aware that enzymes are protein and bio-catalyst and like other proteins consist of long chains of amino acids held together by peptide chains. They are present in all living cells where they perform a vital function by controlling the metabolic processes and hence the breakdown of food into simpler compounds eg. Amylases break down starch into simple sugars. As bio-catalyst by their mere presence and without being consumed in the process they can speed up chemical processes that would otherwise run very slowly being released at the end of the process to begin it all again if required. In theory this can go on forever but in practice they have a limited stability and over a period of time they lose their activity because of variables particularly temperature changes and are not useable again. In practice therefore be very wary of quickly changing and wildly fluctuating temperatures.

Good luck  
Teemu writes ...  
Making vodka from potatoes

Two good reasons for using potatoes:

1. Traditionally vodka is made of grain or potatoes to achieve the smooth & soft aroma; witch is typical to commercial European vodkas.
2. In Finland 1kg of sugar costs about 1,9e, 25kg sack of (feed) potatoes from local Agri-Market costs 2e...

The recipe, which may lead to prosecute:

20-25kg potatoes  
1kg of barley, malted and gristed  
50-100g of good (Turbo/Prestige/Partymann...) yeast (hydrated)  
Some fresh water

Equipment needed:

30 litre beer fermenter  
A large (30-50litre) kettle (I use a milk can...)  
A meat grinder (for mashing the potatoes)  
A large scoop or a "wash paddle"  
A hotplate with a thermostat

1. Clean all the dirt from the potatoes, (don't bother to peel them)
2. Put the potatoes in to kettle and cover them with water, bring to boil. Cook until the first ones break down -this should take about 1hr. In meanwhile hydrate the yeast and mix 1kg malt and 2litre of water (if you use homemade malt, don't dry them -it weakens the mysterious "amylathic power").
3. Pour the water out from the kettle (use mittens, be careful). Mash the potatoes in the grinder while they are hot. (If done right the mash looks like thick porridge.)
4. Put the mash to kettle (and adjust the hotplates temperature to 60C). Add 1/3 of the hydrated malt to the kettle and stir well. Wait until the temperature has dropt to 65C. Add the rest of the hydrated malt and stir in well. Let sit there for about 2 hours. Stir often. (If done right the wash should have turned flowing.)
5. Turn the hotplate off. Put the kettle in somewhere cool. When the temperature has dropped down to 25C pour to fermenter and add yeast (no nutrients needed). First carbon dioxide bubbles should rise after couple of hours; main fermenting takes about two days, ready for distilling in four days -if you have done everything as written. Result will be 7-12vol%, depending the starch level of potatoes.

This is how I do it. There are many different ways too-but there are always four steps.

1. Softening the cellular walls.
2. Mashing the potatoes.

In industrial scale steps one and two are usually done by using the HENZE-kettle, witch is basically a direct-steam heated pressure cooker (pressure is up to 8atm and the cooking time about 40min).

3. Converting the starch to maltose.
4. Fermenting.

Notice that there are only those 2L of water added to mash, no more are required because the potatoes contains  $\frac{3}{4}$  of water.

P.S. If the wash is done right you should be able to distill it with a still that has an inner heating element -I have a 2kW inner (silver plated) heating element in mine.

When I asked if he needed to filter the wash before distilling it, Teemu replied .. No, no filtering required, but if want to be really sure strain trough a kitchen sieve (hole size about 2mm) to get rid off the peaces of malt. The reason why grain washes burn onto the element is that they contain a lots of cellulose (like porridge). [Dry grain (rye) contains up to 40% of cellulose.] Potato wash wich is mashed well and fermented dry contains such a tiny amount of cellulose (like soup), so that it won't

burn onto the element! (Fresh potatoes contains only about 14% of cellulose.) You can see this in practice -- typical ready grain wash is thick stuff like (milk) cocoa, ready potato wash is flowing like coffee. Just keep sure that the potatoes are mashed enough small bits (>0.1mm) before adding the malt.

More scientifically explanation why the potato washes don't burn on to the element:

#### Potato vs. Grain

	Water	Proteins	Fats	Starch	Cellulose
Oats	12%	13%	7%	60%	12%
Barley	12%	11%	2%	63%	12%
Rye	12%	12%	2%	62%	12%
Wheat	12%	11%	1.5%	64%	11%
Potatoes		75%	1.5%	0.1%	14%

Now if we calculate the water and the starch as element-friendly materials and others as un-element-friendly materials we found that the grains contain ca. 26% of un-element-friendly materials (non fermenting, burnable, low heat transfer rate...), when potatoes contains only ca. 2.6% of un-element-friendly materials! In practice this means that there is only about half a kilo of un-element-friendly materials in 25l batch of potato wash, but in 25l of grain wort the number can be as high as 1.5kilos! Other reason why the potato mash doesn't burn onto the element is convectional floating; the viscosity of fermented potato mash is enough near of water to create the enough rapid convectional floating.

Dane writes ...

potatoes work really well, It is the enzymes in the barley malt that convert the starch in the corn, Potatoes are almost entirely starch, and water. I use 20lb of 'taters with 5 gal of water, cook for an hour+ mash them all up well, so it's a rumny, thin mush. Add a couple spoon fulls of acid blend. Add 2 lb of 6 row malt at 150 deg. maintain temp and stir for several hours. let cool add another couple spoons of acid, and nutrient. Add about 1 lb or 2 of pure sugar for some added kick. Use Ec-1118 and wait a week It makes a really good spirit after 2 distillations and a little polishing

#### Potato Mash

Here's one recommended by Andrew, from Eastern Europe. Combine all ingredients and leave until fermented, should take approx. 2 weeks

21 Litres of water.

7 kg of sugar.

175 grams of yeast.

3 small (125 mL) packets of tomato paste/concentrate.

0.5 litres of natural plain yoghurt

1.6 kg raw grated potatoes.

Wal writes ...

If you do not have too many potatoes, you can make a potato and sugar mash, as suggested in a Russian samogon site. This would be a good way to get an idea of the effect of potatoes on taste. In the Russian language site there is no mention of adding malted grain to convert the starch to sugars, which could be a problem, unless the potatoes they use have sprouted so much that most of the starch has already been converted! It is recommended to use about 5% malted grain for potatoes as potatoes have about 20% fermentable material, the rest being water.

#### Potato and Sugar Mash

4 kg potatoes

200 g crushed malted barley

4 kg sugar

20 L water

Yeast

Peel and cook the potatoes in a minimum of water. Mash. When cooled to 65C, add crushed malted grain and leave for 90 minutes for conversion. Combine mashed potatoes, sugar and water, add yeast and ferment.

There is one Russian samogon recipe that combines potatoes and oats, which could also give a good Irish poitin mash, as oats and potatoes are common Irish ingredients. Although it suggests crushed oats, rolled oats would be more convenient. No malted grain is mentioned, but the addition of up to 1 kg of crushed malted grain would be useful. Here is my modified version of the recipe:

#### Potato and Oats Mash

5 kg potatoes  
4 kg rolled oats  
1 kg crushed malted grain  
20 L water (5 US gals.)

#### Yeast

Grate the potatoes. Add some boiling water to grated potatoes and rolled oats mixture. Allow to cool to 65C and add crushed malted grain. Allow 1 1/2 hours for the conversion. Place mixture in a fermenter, adding additional water to make 20 l. Add yeast and ferment.

Whether potatoes were used to make poitin is debatable, due to the lack of information except for oral stories. Malted barley was the original ingredient for poitin/poteen (unaged whisky), but later other unmalted grains, treacle, sugar were used due to availability and cost factors. Recently even sugar beet pulp is used!

A method of producing spirits from potatoes was developed in 1669, but commercially potatoes began to be used for distilling alcohol sometime after 1820.

Lex Kraaijveld (<http://www.celticmalts.com/edge.htm>) has a couple of references to the use of potatoes in Scotland and the British island colony of St Helena. From June 1, 2002 - "Evidence for this in Scotland comes from the goldmine of information, the 'Statistical Account', compiled and published in the late 18th century. Besides barley and bere, potatoes are mentioned several times as a product from which a spirit is distilled. The quality of potato spirit was not considered very high. Rev. Joseph Macintyre, of the parish of Glenorchay & Inishail in Argyll, writes: 'Some distill a fiery and harsh spirit from potatoes.' and the writer of the Aberdeen parish report agrees. 'Potatoes are less fit for distillation than barley; the spirit produced is much fouler'.....Rev. Alexander Small writes in his report of the Lowland parish of Kilconquhar: 'Potatoes were scarcely known in this country 40 years ago; they now afford the poor half their sustenance, and generally appear at the tables of the rich; they are well known to be very proper food for horses and other animals, and are sometimes distilled into whisky.'

From February 1, 2003 - "St Helena is a small island in the middle of the Atlantic. In the late 17th and early 18th century, distillation of 'arack' from potatoes was a common activity....In the St Helena records it is written in 1717: 'The miserable devastation formely made by distilling Arack from Potatoes is too sencibly felt now by ever one in the place.....' The population of St Helena is of mixed ethnic origin but it is recorded that 'Irish cottagers' grew potatoes there. (Five Views of the Island of St Helena, Lieut. W. Innnes Pocock, 1815)  
So it seems quite probable that in Ireland, poitin (whisky's illicit sister) was also made from potatoes, although due to taste, I suspect that barley would have been the preferred traditional source.

You need:

- 1.5 kilo's of dark, dense rye bread;
- yeast;
- a 30 liter fermentor;
- 4.25 kilo's of sugar;
- a pan & a fire place;
- water;
- yeast nutrients (not necesairy, but doesn't hurt either).

How to do it:

- crumble the rye bread and put it in the pan;
- put water in the pan (something like 6 liters), stir, bring to a boil;
- boil the rye for five minutes;
- put the fire out, put the sugar in and stir the sugar in untill compleately dissolved;
- add the contents of the pan to your fermentor;
- add water till you reach 25 liters;
- stir oxygen in;
- put yeast (bakers yeast is fine) on top, when temps are below 90 degrees F / 30 degrees C
- stir in yeast, let the fermentation begin.

At room temp, it should ferment dry in a week. At slightly lower temps it may take up to 2 weeks. It will give you a 10% beer. You can now take that beer of the lees, let it clear and distill it.

You can now ditch the lees and clean out the fermentor. When distilling is done, collect 6 liters of hot backset and put that in the pan. Add another 1.5 kilo's of rye bread, make sure you have another 4.25 kilo's of sugar ready ... and of you are again, now starting generation II.

Contrary to UJSSM, this rye bread whiskey is very, very tasty (if you like rye) from generation I on. It doesn't need several generations to develop. Backset is primarily used in order to efficiently cook and dissolve new rye bread and sugar. And the backset will lower PH which is good for the yeast. And no more vits are needed, since a lot of nutrients can be found in the backset (cooked yeast & rye).

Do you not feel like throwing away the yeast & rye bread bed ( :wink: )? Do you want to make some rye vodka? Then just re-use that spend rye bread bed. Put 5 liters of water on top of it, so the yeast stays happy while you distill your first generation. Now take some hot backset again and use it to dissolve 5.5 kilo's of sugar. No new rye is needed! Let the backset with sugar cool and add it to the fermentor where your old rye & yeast bed is waiting. Top up to 25 liters again. You will now get a beer that is around 13% strong and has less taste. But you will have a fantastic basis for a rye vodka. Tripple distilled and filtered. Or stripped and then fractionated in your LM/VM/CM.

Here is a simple recipe that I have been working on.

12 gallons of water.

24 pounds of 2 row. (I have been using Great Western Malting Washington select 2 row malt)  
Yeast.

You can use what ever 2 row you want, each one has its own unique flavor profile and this recipe was meant to highlight those.

Yep that is it, I said it was simple. I start by heating 7 gallons of water to 158 - 160 degrees and then dump in the 2 row and let it mash in for the next 60 - 80 minutes keeping the temp at that point around 148. Mainly depending on if I get bored and I'm willing to wait 20 more minutes. Then I transfer it to my boil pot and spare out the grains with 5 more gallons of water at 175 degrees bringing my boil volume to 12ish gallons. At this point I bring it up to a boil to get it to hot brake helping break up the proteins and reducing the volume to 10 gallons and raising the starting gravity a little.

After all that's said and done, I age it 6 month on medium toast oak cubes.

1-2qts frozen strawberries  
white granulated sugar  
bottle of clear brandy or vodka  
lemon juice

Put frozen strawberries in a large mason jar. Fill the jar. Fill the jar the rest of the way up to the top with 120-150proof clear brandy. Set jar on a window sill for about a week(shaking it a couple times a day). Strain out liquid into another jar or bottle. Add enough sugar to the strawberries to completely cover them. Let the jar sit on the window sill (giving it a shake now and then)until most of the sugar appears to be gone, and there is alot of syrup in the jar. Pour the syrup into a seperate jar and add more sugar to the strawberries. Repeat this step until there is no more juices being released from the berries. Add about 1-2 tablespoons of lemon juice to the alcohol, then add the strawberry syrup until the desired taste is reached, water to 80 proof and strain until no strawberry particles are seen. The lemon juice will help preserve the red color, and the flavor of the strawberries. Without the lemon juice, the finished product will have a chalky aftertaste (quite unpleasent). Any leftover syrup and/or berries is Excelent on ice cream and/or cheesecake.

VARIATION- use blueberries.

This is a good drink to put in a blender with ice. Tastes like a strawberry smoothie. A refreshing drink for a hot summer day after mowing the lawn (in moderation..lol) Also good on the rocks.

Add 4" of sweet feed to bottom of bucket  
Add 3 gallons of warm water  
Mix 7 lbs white sugar  
Top up to 6 gallons  
Add 3 packs of backers yeast

Allow 5-6 days cold crash and run.

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Mines a little different--1/2 cup mountain blend instant coffee

1 cups boiling water

1 1/2 cups granulated sugar

1/2 cup light brown sugar

5 cups pure alcohol (100-120 proof)

1 vanilla bean or 1 tsp. vanilla extract

1 tsp. honey

Combine boiling water coffee, Combine coffee and sugars, in a saucepan and heat for 5 minutes, but do not boil. Allow to cool. Stir in alcohol, vanilla, honey. Age 6 months to a year .I usually make it in larger batches

INGREDIENTS:

- 1 2/3 cups 40 percent whiskey "UJSM works well"
- 1 cup half & half or heavy cream
- 1 (14-ounce) can sweetened condensed milk
- 2 tablespoons chocolate syrup
- 2 teaspoons vanilla extract
- 1 teaspoon instant coffee

DIRECTIONS:

1. Combine all ingredients in a blender and puree on high speed for 30 seconds.
2. Transfer mixture to an airtight container or glass bottle with a tight-fitting lid and store in the refrigerator for up to 2 months. Shake well before using.

## Ingredients

For a 5 gallon mash: (~19 liters)

5 gallons soft, filtered water.

7 lbs (3.2kg) cracked corn. 6-8 pieces/kernel is the proper crack. If using bird feed, make sure it is perishable, or in other words is free of preservatives.

7 lbs (3.2kg) of granulated sugar.

1 tbsp yeast (distillers yeast if available.)

## Theory

Unlike a cooked mash, a simple mash does not rely on grains for starch. The corn is included for a bit of alcohol, but mainly for flavor while the sugar provides the alcohol. The conversion of starches to sugars is a natural process, accelerated by cooking. An uncooked mash will convert starches to sugars but much more slowly and less efficiently. Your added sugar will ferment rather easily and will provide most of the alcohol in your beer.

Your first distillation run will be a "sweet" run since you will not have any backset to use for sour mashing. I recommend using the spirits you collect in your first run as feints for the next run. Yes, all of them. Your second run will produce your first batch of sour mash, which will be good, but in truth the flavour and consistency will not start to reach their peak until the third or fourth run in my experience.

Practice, practice, practice!

## First Fermentation

Put your ingredients into the fermenter in the order listed and close it. You should start to see fermentation of the sugar within 12 hours. It should take 3 or 4 days for the ebullition to end. Siphon your beer out of the fermenter with a racking cane and charge your still.

Siphoning is the best method because it allows you to pull the beer off the top of your lees, leaving them undisturbed. You do not want suspended solids in your still and this method works quite well in keeping the lees at the bottom of your fermenter.

At this point you need to make your first decision. How much backset will you use in your subsequent mashes? The legal minimum for a sour mash is 25%. I do not like to go above 50% in my experience. For the sake of simplicity, let's say you will start with 25% backset. This means that for a 5 gallon mash you will use 1-1/4 gallons (~4.75 liters) of backset and 3-3/4 gallons (~14.25 liters) of water.

Since you will be running your still for hours, you do not want to leave the fermenter empty. Put your 3-3/4 gallons of water back into the fermenter so your yeast won't die while you distill. While you're at it, this is a perfect time to scoop the spent corn off the top and replace with an equal volume of newly cracked corn. Later we'll add the 1-1/4 gallons of backset and 7 more pounds of granulated sugar.

## Basics of Pot Distillation

There are two basic types of pot distillation:

The first involves a traditional pot still, which has no cooling in the neck or column. The distillate produced is lower in proof than that produced by a reflux still with a fractionating or splitting column. This is the traditional method of distillation and requires multiple runs. The distiller will save up enough low wines from the first runs or stripping runs to fill the still for a second run. If a triple distillation is desired, the product from second distillations are collected until enough spirit is saved to fill the still for the third spirit run, and so on.

The second type of pot distillation is performed in a reflux still equipped such that the column can be cooled during distillation. This type of still is far more efficient and can produce a high proof, high quality spirit in a single run.

## First Run

Pot distill your wash, being careful to keep things running slowly. For beginners, 2-3 drops of distillate exiting the worm every second is just about the perfect speed. As you collect, periodically

put 4-5 drops of distillate into a spoon with an equal amount of water and sip it. You will learn to identify the off-taste of the heads very quickly.

For your first run it is best to take very conservative cuts. I recommend very generic whiskey cuts, say 80% down to 70%. As your skills improve you will be able to go deeper into your cuts, tasting periodically for the off-taste of the tails. Once you learn to identify the off-tastes of the heads and tails you will be able to make proper cuts without the use of a hydrometer, a big step toward becoming a competent distiller.

By law any spirits collected above 80% cannot be called whiskey because they are considered too "light" or neutral. In other words, they are too high in proof and thus do not properly imbue the spirit with the flavour of the grain mash. I use anything collected above 80% as feints for the next run. For more information on the legal definitions for whiskies and other spirits check out Title 27 of the U.S. Code of Federal Regulations.

Remember to discard the first 150ml or 5 fluid ounces collected so you don't get any methanol build up over time and batches.

### Second Fermentation

Your fermenter should now contain 3-3/4 gallons of water, your old yeast (barm) and your old corn.

Take 1-1/4 gallons of backset from your previous distillation and add to it another 7 pounds of granulated sugar. This will dissolve the sugar rather easily. Hot backset directly from the still works better at dissolving sugar, but adding hot backset to your fermenter will kill your yeast, so allow the backset to cool if you use this method.

Next, add this mixture of sugar and cooled backset to your fermenter, which already contains 3-3/4 gallons of water. This will bring your total beer volume back to 5 gallons.

Now is the time to make sure you have removed and replaced any spent corn kernels, which float to the top of the fermenter. You only need to do this if you plan on a continual ferment, that is, past 7 or 8 fermentations at which point your corn would otherwise be expended.

Cover the fermenter and let it ferment for another 3-4 days or until the ebullition ends.

Congratulations, if you have done everything properly you are now ready to run your first sour mash!

### Second Run

Siphon off your beer and charge your still. Again, replace 3-3/4 gallons of water into your fermenter so your yeast doesn't die while you distill.

Distill your whiskey in the same manner you did during your first run, being conservative with your cuts until you gain more skill. Anything collected under 80% ABV on this run is considered a Sour Mash whiskey. Congratulations! This spirit is a palatable moonshine when collected directly out of the still.

Collect your run down to your stopping point. Again, I recommend 70% ABV for beginners, perhaps a few degrees into the 60's if you are bold. Save all of the spirit run as good sippin' whiskey.

Most moonshiners keep running their stills long after they are finished with the spirit run, collecting down to about 20% ABV before stopping. Together, the heads and tails are reused as feints. I do not normally go as low as 20%, you'll have to find your comfort zone. If you start to get blue or green flecks in your spirit, you've gone too far or run things too hot.

### Repeat the Process

After your run, collect 1-1/4 gallons of backset to return to the fermenter for your next batch. Repeat the process starting at the Second Fermentation.

You are now producing a simple sour mash whiskey and with practice you will be able to produce a very high quality moonshine. Age this whiskey in an uncharred oak barrel to produce a traditional Tennessee-style whiskey.

Safety first, Duke boys. Have fun!

So, for 40l wash. Recipe goes like this.

7kg cracked feed corn,

7kg raw or white sugar (I like raw)

Dissolve sugar in hot water, then add enough cold water to make 40 l total.

Strip in potstill discarding 100ml of foreshots down to 20%. Save the strip. While the drum is empty, scrape off 1/3rd of a bucket of corn and add 1/3rd of a bucket of new corn.

Add some water (20l or so) to the yeast bed so you don't burn the yeast next step.

Use 10l of hot slops (backset from the still run) to dissolve 7 more kg of sugar, stir it up and add to the drum. Add water to bring it up to the level it was before.

Watch it ferment and strip again and again.

When you have 40l of strip saved up, do a slow spirit run in the potstill making careful cuts. Age it on toasted oak sticks.

I have been working on a simple recipe for a neutral sugar wash without a bunch of extra stuff in it to cause flavors, and this is it. Its real simple.

This is for a 6 gallon wash.

8 pounds of sugar{dissolved in hot water}

1 tsp of citric acid

1 tsp of DAP

1 tsp of gypsum{You can get this from a beermaking supplier}

A pinch of epsom salts{Less than 1/8 of a tsp}

1/4 cup of distillers yeast, or 1/2 cup of bakers yeast{sprinkled on top}

Dissolve your sugar in hot water and mix until its dissolved real good.

Add the DAP, gypsum, acid and epsom salts, and stir until its all dissolved.

Add this to your fermenter, and add enough cool water to make 6 gallons.

The starting SG should be 1070-1080SG. Dont go over 1080SG for best results.

Check the temp, and once its 95f or under, sprinkle the yeast on top.

After 15-20 minutes, give it a good stir to mix things up, and get some air mixed in. You can cover the fermenter with a cloth, or use an airlock.

Depending on the fermenting temp, this will work off in a week or two.

Dont rush it. Let it finish to dryness, and give it another week to clear before running it.

I potstill this wash. It is very neutral, and very clean. It will make a clean neutral, potstilled or refluxed.

By using a large amount of yeast, You dont have to add a bunch of extra neutrents and additives to get it to work, and the less stuff you add, the less it will influence flavors.

All you novice distillers using turbo yeast out there, Try this, and you will be done with turbos, carbon filtering, Etc.