

Apple Moonshine

Ingredients:

12 lbs apples (tart apples work best)

3 cans 100% apple juice concentrate (frozen)

6 lbs white sugar

6 gallons spring water

2 packets dry yeast (4 ½ teaspoons using bulk yeast)

Directions:

1. Cut up apples and put in a food processor and blend up
2. Put blended up apples & 1 gallon of water in a large stock pot and heat up to 160 degrees
3. Empty apple mash into a large enough container to mix in the additional 5 gallons water and 3 cans of concentrate. Stir in the 6 lbs of sugar until totally dissolved.
4. Allow mash to cool down to 75-80 degrees, (we let ours sit at room temperature overnight)
5. Create a simple yeast starter for 6 gallons of mash
6. Add 1/2 cup of 110-115 degree water to a sanitized jar.
7. Add 2 teaspoons of sugar to the water and mix thoroughly.
8. Add 2 packets of yeast (4 ½ teaspoons using bulk yeast).
9. Swirl the glass to mix in the yeast with the sugar water.
10. Let the glass sit for 10-15 minutes and it will double in size.
11. Once your starter has doubled in size add it to your mash and aerate. (transfer it back and forth in 5 gallon buckets to mix and aerate well, it should look foamy)
12. Empty the mash into large containers that can seal, and place a release valve at the top to allow gases to escape as the yeast does its job
13. Allow to sit in a dark area, 75-80 degrees is the optimal temperature for this.
14. Wait 7-14 days for the fermentation process, rule of thumb is when the bubbles are all gone it is finished.
15. Strain mash mixture until you can run it through cheese cloth folded over 4 times.

Straining:

1. Strain your mash several times through a very porous strainer until it finally runs through
2. Discard anything that gets caught, (new & clean 5-gallon Home Depot buckets work well for this)
3. Repeat this process again using a very tight strainer, again several times until the liquid completely runs through, discard all pulp that gets caught in the strainer.
4. Use cheese cloth folder over (2 layers of cloth to strain through, placed inside of the strainer to hold it in place) strain again until all liquid runs through clean. You can rinse the cheese cloth as it gets clogged in cold water and then wring out the water so it is just barely damp.
5. Final stain is through cheese cloth folded over 4 times (so liquid has to pass through 4 layers of cloth) repeat 2 times.
6. Your liquid is ready for the still pot now.

Heating:

1. Number 1 rule to follow in heating up your pot is, "low and slow is best"
2. Make sure you have cold water in the worm container all the time as the pot warms up, this is where the alcohol vapor becomes a liquid as it runs through the condenser coils in the cold water
3. Our experience indicates it usually take the liquid to warm up to just around 200 degrees before we see any shine dripping out of the worm.
4. Remember the first 2 ounces of a 5 gallon wash you need to discard, this is methanol and is not good for drinking.