

Corn Moonshine

- 5 lbs cracked corn
- 7 lbs sugar
- 5 Gallons Water
- 2 dry yeast packets (4 ½ teaspoons)

Directions:

1. Put all your water in a large pot or several pots and bring to 180 degrees.
2. Put the cracked corn and sugar in a large enough container that will also contain all the water.
3. Pour the 5 gallons of 180 degree water into the container that has the cracked corn and sugar, stir until all the sugar has 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 5 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 teaspoon if you are 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.