

Cracked Corn, Barley & Rye Moonshine

Ingredients:

- 5 lbs. cracked corn
- 1 lbs. malted barley
- 1 lbs. malted rye
- 5 lbs. white sugar
- 6 gallons spring water (not included)
- 6 tsp. yeast nutrient
- 3 tsp. amylase (alpha)
- 6 tsp. dry yeast

Directions:

1 packet of brewing sanitizer (mix with 1 gallon of warm water until it dissolves)

Sanitize everything that will come in contact with your mash, except the pots you will heat the water in.

1. Put your water into large pots, fill one pot half way up (you are leaving room in the pot to add the cracked corn later) and the other pots fill, bring to 180 degrees then turn off the heat to the pot half way filled. The other pots keep the water temperature at 180 degrees.
2. Put the cracked corn in the large pot with the hot water half way filled. Let it sit with the lid on for 30 minutes, stirring every 5 minutes. (the key here is to get all your hot water to sit with the cracked corn in it to steep out the corn starches)
3. After the 30 minutes has passed, **carefully** pour the corn starch water through your kitchen strainer into the large buckets. Make sure you strain out any corn solids from getting into the buckets. (Home Depot 5 gallon buckets work well). Repeat this process by pouring the additional hot water into the corn mash pot until all 6

gallons of water have been heated to 180 degrees and used to steep out the corn starches.

4. Take your malted barley & rye, place them in the blender. Blend to crack open the kernels.
5. When your corn starch water has reached 162 degrees add the amylase to the buckets with the corn starch water. Carefully mix the two buckets together by dumping the contents back and forth a few times. This will get all the ingredients mixed up. At 154-148 degrees add the malted barley & rye equally between the 2 buckets, mix the buckets again a couple times. Put the lids back on the buckets, let them sit for 60 minutes, stir every 15 minutes. At this point all your corn starches should be converted into fermentable corn sugar.
6. Add your sugar to the mash liquid and mix it until all the sugar dissolves. Place the lids back on the buckets.
7. Wait until the mash liquid has cooled down to 80 degrees.
8. Create a simple yeast starter for 6 gallons of mash.
9. Add 1 cup of 110 degree water to a sanitized jar.
10. Add 2 teaspoons of sugar to the water and mix thoroughly.
11. Add 6 teaspoons of yeast to the sugar water.
12. Swirl the glass to mix in the yeast with the sugar water.
13. Let the glass sit for 10 minutes and it will double in size.
14. Add your 6 teaspoons of yeast nutrient to the mash buckets and mix back and forth.
15. 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 (8-10 times), it should look foamy.
16. Empty the mash into a large container that can seal, and place a release valve at the top to allow gases to escape as the yeast does its job.
17. Allow to sit in a dark area, 75-80 degrees is the optimal temperature for this.
18. Wait 7-14 days for the fermentation process, it will stop actively bubbling around day 4-5, let it continue to sit for up to 14 days fermenting. You are looking for the yeast to create 10-15% ABV (alcohol by volume) in your mash.

Straining:

- 1 Place cheese cloth folded over 4 times in your strainer. Pour your mash liquid slowly through the cloth. Discard anything that gets caught.
- 2 Your liquid is ready to transfer into the still pot. A big funnel is ideal to pour it into the still

Heating:

1. Number 1 rule to follow in heating up your pot is, **“low and slow is best”**.
2. Make sure you have a flame barrier between the direct flames of your propane burner and the bottom of your still pot (a thin piece of tin, or roof flashing works great). This will protect the bottom solder joints and ensure you don't scorch your wash.
3. Make sure you have cold water in the worm condenser 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.
4. Our experience indicates it usually takes the wash to warm up to just around 198-200 degrees before we see any shine dripping out of the worm.
5. This recipe will make between 1/2 & 3/4 of a gallon of distilled spirits. (5 Gallons of wash distilled)
 - a. First 2 ounces discard, this is the “foreshots”, not good for drinking.
 - b. First 20-25% of total collected will be the “heads” of the run, it will give you a hangover if you drink it.
 - c. The middle 50-60% of the total collected will be your “hearts” of the run, this is the drinkin stuff.

- d. Last 20-25% of the total collected are your “tails” of the run. Keep separate and use to charge your thumper on future runs.

Items you will need to make your mash:

- 2-3 Large pots to heat up your water. Bigger pots are better.
- Kitchen blender
- Cooking thermometer
- Big kitchen spoon for mixing
- Two 5 Gallon buckets & lids
- Large Kitchen strainer
- Cheese Cloth
- One Quart size mason jar or similar type (this is to create your yeast starter)
- Fermentation Container with sealing lid and vapor lock. Amazon sells lots of styles. We recommend one at least 7 gallons for a 5 gallon wash. Kegco sells a 7 gallon wide mouth glass Carboy Fermenter with included vapor seal/ lock on Amazon Prime.
- BIG wide mouth funnel. You can get one off Amazon.