NGSC Brandy Moonshine

Ingredients:

1 Gallon Vintner's Best Fruit Wine Base

1 packet Lalvin K1V-1116 Yeast

1 packet FERMAX Yeast Nutrient (yellow packet)

1 packet of One Step Sanitizer (clear packet)

4 gallons spring water (not included)

Items you will need to make your mash:

- 1 large pot (big enough to hold 4 gallons of water)
- Two NGSC 7 Gallon Fermentation Buckets with vapor lock bubbler
- Large Kitchen strainer
- Big kitchen spoon
- Cooking thermometer
- BIG wide mouth funnel, sold by NGSC

Directions:

Dissolve the packet of One Step Sanitizer in one gallon of warm water. Sanitize everything that will come in contact with your wash.

1. Put 4 gallons of water into a large pot and heat it to 90 degrees.
2. Put the 4 gallons of warm water into your 7 gallon fermentation bucket.
3. Add the 1 Gallon Vintner's Best Fruit Wine Base. Mix it back and forth between two 7-gallon NGSC Fermentation Buckets until it all dissolves.
4. Activate the yeast, by creating a yeast starter.
    - Add 2 cups of 95 degree water to a sanitized jar.
    - Add 2 teaspoons of sugar to the water and mix thoroughly.
    - Add packet of Lalvin K1V-1116 yeast to the sugar water.
    - Swirl the glass to mix in the yeast with the sugar water.
5. Let the glass sit for 10-15 minutes, this will activate the yeast.
6. Add the yeast nutrient to your bucket of wine wash and mix thoroughly.
7. When the wine wash cools to 80-85 degrees add the yeast starter to the bucket. Mix it until there is a nice foam created on top of the wash liquid. Dump it back and for 8-10 times.
8. Put the lid back on the bucket, and place a release valve at the top to allow gases to escape as the yeast does its job.
9. Allow to sit in a dark area, 75-85 degrees is the optimal temperature for this.
10. Wait 14 days for the fermentation process, it will stop actively bubbling around day 4-5. You are looking for the yeast to create 10-12% ABV (alcohol by volume) in your mash.

Straining:

1 Place cheese cloth folded over 4 times in your strainer. Siphon off the top of the liquid through the cloth into your still or the other bucket. Discard anything thing that gets caught in the cheese cloth. Be careful to not disturb the yeast bed at the bottom of the bucket.

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. If you are heating your still with a propane burner, we recommend elevating the still 6-8 inches above the burner. *See our website under the resource/ set up tab for great step by step photos on how to set this up properly.* You **DO NOT** want flames to come into direct contact with the bottom of your still. You want the heat from the flames to be what is heating your still, not the actual flames. We suggest building a cinder block base around your propane burner to create a sturdy base. Then use 3 sticks of angle iron (found at Home Depot) to create a platform across the burner.
3. Make sure you have cold water running 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 still pot to warm up to just around 198-200 degrees before we see any shine dripping out of the worm.
5. This recipe will make around 3/4 of a gallon of distilled spirits. We suggest you catch all your shine in 1 pint mason jars. You will need about 8 jars. Learning to properly make cuts is easier to learn when you use smaller collection jars in the beginning until you learn to "read the run". This is best done by your sense of smell and taste. At the end of the first pint collected start tasting a couple drops as it comes off the still. Heads come off first and smell and taste like cleaning solvent. The hearts are sweet and smooth. The transition between the two is a slow gradual fade, not immediately. So, it helps out to know where you are in the run by tasting it every 5-10 minutes. Just a drop is all you need to smell and taste it. Any more than that and you won't remember your name by the time you are done. The hearts of the run will blend out between 120-140 proof. How slow you run the still will determine the final proof. **Only put 5 gallons of wash in a NGSC 5 gallon still. Put 1-2 inches MAX of wash in the thumper to charge it.**

a. First 2 ounces discard, this is the “foreshots”, not good for drinking.
b. The next 25-30% of total collected will be the “heads” of the run. It will taste like cleaning solvent. It will give you a hangover if you drink it.
c. The middle 40-50% of the total collected will be your “hearts” of the run, this is the drinkin stuff. It will taste sweet and smooth.
d. Last 25-30% of the total collected are your “tails” of the run. Typically, you will know you are in the tails when the distillate becomes slightly cloudy and an oily sheen can be seen on top of the liquid. Some shiners collect up this to around 40-50 proof and save it for the next run. It can be used to charge the thumper or added back into the next batch when distilling.