

NGSC Cracked Corn, Malted Barley & Rye Moonshine

Ingredients:

- 5 lbs. Yellow Dent #1 Milled Corn
- 5 lbs. Dextrose Corn Sugar
- 1 lbs. Malted Barley
- 1 lbs. Malted Rye
- 10 ml. High Temp Alpha Amylase (blue cap bottle)
- 5 ml. Glucoamylase (green cap bottle)
- 1 packet One Step Sanitizer (clear packet)
- 3 tsp. Red Star DADY yeast (red packet)
- 6 tsp. LDC Yeast Nutrient (yellow packet)
- 6 Gallons Spring Water (not included)

Items you will need to make your mash:

- 1 large pot (big enough to hold 3 gallons of water)
- Kitchen blender, or a mill grinder (NGSC sells these)
- Cooking thermometer
- Big kitchen spoon
- Two NGSC 7 Gallon Fermentation Buckets with vapor lock bubbler
- Large Kitchen strainer
- Cheese Cloth (NGSC sells)
- One Quart size mason jar or similar type (to create your yeast starter)
- BIG wide mouth funnel, sold by NGSC

Items that will make this process easier but not required:

- Hull Crusher Mill Grinder, NGSC Sells these
- Cordless or Electric drill with paint mixer attachment, to stir mash mixture

Directions:

One Step brewing sanitizer (clear packet) mix with 1 gallon of warm water until it dissolves.

Sanitize everything that will come in contact with your mash. Buckets, spoons, strainers, ETC.

1. Place 3 gallons of water in a pot and heat to 190 degrees.
2. Carefully transfer the 3 gallons of water into your fermentation bucket.
3. Put the cracked corn in the fermentation bucket and the high temperature alpha amylase (blue cap bottle), stir for 30 seconds and cover with the lid.
4. Take your malted grains and place in a blender or mill grinder to crack open the kernels. Add them to the corn mash and stir.
5. Let it sit with the lid on for 60 minutes, stir every 5-10 minutes.
6. Pour the additional 3 gallons of water into the bucket with the mash.
7. When the mash has cooled to 110 degrees add the glucoamylase (green cap bottle) and stir. Cover and stir every 5-10 minutes for a total of 30 minutes.
8. Add your Dextrose Corn Sugar to the mash and mix it until all the sugar dissolves. Place the lid back on the bucket.
9. Wait until the mash liquid has cooled down below 90 degrees.
10. Add the Yeast Nutrient (yellow packet) to your bucket of mash and mix thoroughly.
11. Create a simple yeast starter for your mash.
 - a. Add 2 cup of 100 degree water to a sanitized jar.
 - b. Add 2 tsp. sugar to the water and mix thoroughly.
 - c. Add Red Star DADY yeast (red packet) to the sugar water.
 - d. Swirl the glass to mix in the yeast with the sugar water.
 - e. Let the glass sit for 10 minutes, this will activate the yeast.
12. Once your yeast starter has activated, add it to your mash and aerate. Transfer it back and forth in 7-gallon buckets to mix and aerate well (8-10 times), it should look foamy.
13. Leave the mash in a 7 Gallon Fermentation Bucket, place the lid on it, and put a double bubble release valve at the top to allow gases to escape as the yeast does its job.
14. Allow to sit in a dark area, 75-80 degrees is the optimal temperature for this.
15. 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 8-12% 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 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 if you did not siphon the wash directly into the still. 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 3-4 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.