

Rum Moonshine

Ingredients:

1 gallon unsulfured Blackstrap Molasses

5 lbs. Raw sugar

1 packet Rum Distiller's yeast

6 gallons spring water (not included)

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

Directions:

Sanitize everything that will come in contact with your mash.

1. Put 5 gallons of water into large pots, bring to 125 degrees then turn off the heat.
2. Take your raw sugar and molasses and slowly stir them into the water. Continue to stir after both ingredients have been put into the water until they are both completely dissolved.
3. Once all the sugar and molasses have been dissolved take the last gallon of water and add it to the mash, this will bring your temperature down to the 75-80 degree range.
4. Wait until the mash liquid has cooled down to 80 degrees.
5. Create a simple yeast starter for 6 gallons of mash.
6. Add 1 cup of 100 degree water to a sanitized jar.
7. Add 2 teaspoons of sugar to the water and mix thoroughly.
8. Add the yeast packet to the sugar water.
9. Swirl the glass to mix in the yeast with the sugar water.
10. Let the glass sit for 10 minutes and it will activate the yeast.
11. Once your starter has activated 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.

12. 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.
13. Allow to sit in a dark area, 75-80 degrees is the optimal temperature for this.
14. Wait 12-14 days for the fermentation process, it will stop actively bubbling around day 4-5, let it continue to sit for 12-14 days fermenting, it will take that long for the yeast to convert the molasse sugars into alcohol. 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.
- 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.