

NGSC Cracked Corn & Malted Rye Moonshine

Ingredients:

5 lbs. Cracked Corn

5 lbs. Dextrose Corn Sugar

1 lbs. Malted Rye

6 tsp. LDC Yeast Nutrient (yellow packet)

3 tsp. BSG Amylase (blue packet)

3 tsp. Red Star DADY (red packet)

1 packet One Step Sanitizer (clear packet)

6 Gallons Spring Water (not included)

Items you will need to make your mash:

- 10 Gallon Stock pot. Or 2 large pots
- 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:

- 10 Gallon Stock Pot
- Course strainer bags (12x19), NGSC Sells these
- Hull Crusher Mill Grinder, NGSC Sells these

Directions:

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

Sanitize everything that will come in contact with your mash.

1. Put 5 gallons of water into a 10 Gallon Stock Pot. Bring to 200 degrees then turn off the heat.
2. Put the cracked corn in the 10 Gallon Stock Pot, and let it sit with the lid on for 30 minutes, stirring every 5 minutes. *If you have a course strainer bag put the corn into the strainer bag, tie up the top of the bag, and put into the hot water.* (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 bucket. Make sure you strain out any corn solids from getting into the bucket. (NGSC 7 gallon buckets work well). Pour the 1 additional gallon of water into the pot with the corn in it. Stir it around so the water can wash off all remaining starch and pour the liquid into your fermentation bucket with the other 5 gallons. You can now discard the corn, it is no longer needed.
4. Take your malted rye and place in a blender or mill grinder to crack open the kernels. *If you have a course strainer bag put the milled grains into the strainer bags and tie up the top of the bag.*
5. When your corn starch water has reached 155 degrees add the amylase to the bucket 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. Put the lid back on the bucket. When the mash liquid has reached 143 degrees add the milled grains to the wash. Put the lid back on the bucket, let it sit for 60 minutes, stir every 15 minutes. At this point all your corn starch should be converted into fermentable corn sugar. You can discard the milled grains at this point, they are no longer needed.
6. Add your Dextrose Corn Sugar to the mash liquid and mix it until all the sugar dissolves. Place the lid back on the bucket.
7. Wait until the mash liquid has cooled down to 75-80 degrees.
8. Create a simple yeast starter for 6 gallons of mash.
9. Add 1 cup of 100 degree water to a sanitized jar.
10. Add 2 teaspoons of sugar to the water and mix thoroughly.
11. Add 3 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, this will activate the yeast.
14. Add your 6 teaspoons of yeast nutrient to the mash bucket and mix back and forth.
15. 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.
16. Leave the wash 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.
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 8-12% 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 into the other bucket. 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. 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.