

Stillz Southern Whiskey

- One quart of corn syrup per 1 ½ gallons of water & 1 cup of honey for every ten gallon batch.
- Starting hydrometer reading of about 60-65. Do not exceed 70

- Add 1-3ozs of yeast per 10 gallons of mash.

- Heat 1/4th of your water to 120-130 degrees, only hot enough to melt the corn syrup then stir in your syrup. Lastly, stir in your honey.
- Pour it into your fermenter and finish filling with cool water to cool it down to 80 degrees.
- Take a hydrometer reading and adjust as needed.
- Then add your yeast. 6 to 14 days to ferment.