

Watermelon-Peach Moonshine Brandy (Five Gallons)

Ingredients

- 10 Peaches
- 25 Cups of Sugar
- 5 gallons of Water
- 15 Limes (Juice Only)
- Wine or Distillers Yeast
- 1 1/4 Large Watermelon
- 1 1/4 Cup of Chopped Golden Raisins

Instructions

1. Start by extracting juice form watermelon and peaches making sure to save pulp.
2. Next boil the pulp in 5 quarts of water for half an hour.
3. After boiling, strain and add water to extracted juice.
4. Let cool to lukewarm temperature and add water until you have a total of 5 gallons.
5. Add in all other ingredients to primary fermentation vessel omitting the yeast.
6. Cover with cloth and let sit for 24 hours.
7. After 24 hours add yeast and stir daily for the next week.
8. Strain off raisins.
9. Lastly fit on fermentation trap and let sit for 4 more weeks