

## Making Moonshine

Video <https://www.youtube.com/watch?v=SfOL60CsF9U> transcribed by [Prepare4Tomorrow](#)

### Supplies (for 5 gallons of mixture):

- 6-Gallon container to “cook” the mixture
- 5-gallon plastic bucket
- Slotted cooking spoon
- Thermometer
- 16 Qt size Pressure Cooker
- Copper Pipe Plug for hole size (where the pressure gauge is) in the Pressure Cooker
- Compression fitting for 3/8” copper tubing and Copper Pipe Plug
- Copper Tubing (25 feet)
- Silicon caulk (very small container)
- Drill and 3/8” drill bit
- Wrench
- 1-gallon Paint container (empty or full) – used to coil the copper tubing
- 10 Pounds of PLAIN Corn Meal (NOT Self-rising) = 1 pound per gallon of water
- 10 Pounds of Granulated Sugar = 1 pound per gallon of water
- 2 Packets of baking Yeast
- Funnel
- Cotton balls
- Containers to store the finished product
- Cook stove

### Mixing Ingredients:

Add 5 pounds of plain Corn Meal and 5 pounds of Granulated Sugar to 6-gallon mixing container



Add 5 gallons of hot water (90-95 degrees), one gallon at a time. Stir mixture after each gallon is added.  
Add 1 Packet of baking Yeast to mixture while stirring (otherwise it will develop lumps)



## Making Moonshine

If the mixture starts to cool, fill a SEALED 1-gallon container with hot water and place the SEALED container inside the 6-gallon container to heat up the mixture. DO NOT add more water to the 5-gallon mixture.

Leave mixture alone to ferment.

### Put the Still Equipment Together:

Remove the pressure guage from the Pressure Cooker and replace it with a copper pipe plug of the same size as the pressure guage hole and compression fitting for 3/8" copper tubing.



Wrap the copper tubing around the Paint Can to get the correct coil size.  
Drill a 3/8" hole near the bottom of the 5-gallon plastic Cooling Bucket



Uncoil a short length of the copper coil to stick out of the hole at the bottom of the Cooling Bucket and place the coil inside the Cooling Bucket.



## Making Moonshine

Uncoil a longer length of copper coil enough to come out the top of the Cooling Bucket and reach to the fitting on the top of the Pressure Cooker. Do not connect to the Pressure Cooker yet. When the setup is how you want it, Silicon caulk (inside and out) around the copper filling tube at the bottom of the Cooling Bucket.



Tie a string around the filling tube to prevent any water leaking from the Cooling Bucket getting into the Moonshine but causing it to drip onto the floor. **Position the equipment to process and receive the finished product.**



## Mixture is Getting Ready for Distilling:

On the 2<sup>nd</sup> day, the mixture should start bubbling (fermenting). Bubbling will continue a few days.



When bubbling has stopped or slowed down considerably (about 4-5 days), it's time to drain the finished product.

## Making Moonshine

Transfer the “clear” liquid from the mixing container to the Pressure Cooker. Be careful not to stir up the sediment at the bottom of the cooking container. Transfer only the clearest liquid and leave the sediment. Fill the Pressure Cooker to about one inch from the top. Leave the contents of the mixing container alone for re-use in case there is left-over liquid in the Pressure Cooker after producing the last batch of Moonshine.



Place the Pressure Cooker on the Cook Stove (gas stove preferred for better heat control) and light the Stove to begin heating the mixture. Place and secure the lid onto the Pressure Cooker to prevent steam from escaping.



Connect the tubing from the Cooling Bucket to the Pressure Cooker and tighten with a wrench



## Making Moonshine

Fill the Cooling Bucket with Cold water. This will condense the hot steam from the copper tubing back into a liquid



This bucket must stay cool at all times.

Place a bottle with a funnel, and cotton ball in the funnel, under the filler tube to catch the Moonshine.



**Test for alcohol content.** Swap collection containers and funnel and shake the liquid inside the first container. Swap containers and funnel as need when they fill or to test for alcohol content. The presence of bubbles and how long they last before popping indicates the presence and strength of the alcohol content. Alcohol content is high when you shake the container and the bubbles are big and few and disappear quickly. Alcohol content is lower (near drinking strength) when you shake the container and there are a lot of small bubbles that cover the surface of the liquid and they don't pop as quickly. If you want less alcohol content, it's best to dilute a high alcohol batch with water than to cook it until there is less alcohol...it will taste better to cut it with water. Here are some links to help determine the level of alcohol.

<https://www.youtube.com/watch?v=svNwR6U6r7M>

<http://www.drinkofthedevil.com/blog/3-ways-to-measure-the-alcohol-percent-in-your-moonshine>



The yeild for this first run will only be about 1 quart.

## Making Moonshine



Sample taste the fruit of your labors but **CAUTION:** DISCARD the first pint or so off the batch. It's METHANOL that should not be consumed but can be saved for cleaning solution or fuel.

When the taste is where you want it, turn off the stove and let it finish draining from the filler tube.

Disconnect the copper tubing from the Pressure Cooker.

Whatever remains in the Pressure Cooker, pour back into the original mixing container with the original sediment. Pressure Cooker is still hot – use oven mittens to pour.



Add ½ bag (2 ½ pounds) of Corn Meal and another 5 pounds of Sugar into the original mixing container and stir well.



When the mixture temperature drops below 100 degrees, **add another packet of Yeast** or the high Temp will kill the Yeast.

Leave mixture alone to ferment.

Repeat the process from the “**Mixture is Getting Ready for Distilling:**” section above until there is not more “clear” liquid to siphon from the original mixing container.

## Making Moonshine

### TIPS:

I'm from Vermont and thinking of making Maple Shine from Maple Syrup. Any tips?

*While it's evaporating add it to the mix while it's dripping.*

I've had problems with my corn meal clumping.

*Try using a whisk to gently break up the clumps, or run your corn meal through a very coarse sifter to break up any clumps beforehand.*

*You may be putting the water in too fast and its hitting the meal to hard and causing it to clump. I just use a beer bong to add my water.*