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First, The Legal Stuff

Okay, before you start to do anything with regards to making moonshine, please check your local, state, federal and national statutes to make sure you won't be breaking any laws by building a still to prepare your blend of moonshine. Most states have certain laws in place against making alcoholic beverages that exceed a specific proof, so please make sure you don't overstep those restrictions.

Okay, now we have that out of the way lets move on and take a look at what really is our very first step towards making our moonshine......Building a still to make our Moonshine in.

Before we move on, I just want to point out that this is a very simple, easy and basic moonshine still I am going to show you, and back in the old days, the old time moonshiners ran stills, that followed this very basic principle, although on a larger scale.

21 Things You Didn’t Know About Moonshine

1) Moonshine is basically untaxed home distilled alcohol.

2) Moonshine got its name because it was distilled late at night so that those making it would not get caught.

3) Moonshine is fermented corn mash.

4) Moonshine was brought over to America from Europe and especially from Scotland.

5) George Washington made a fortune from selling whiskey.

6) When prohibition can into force, moonshiners became an even bigger target for the law.

7) The 'XXX' on many Moonshine jugs is a classic symbol and you will see it in many cartoons.

8) The 'XXX' on the jugs means that the moonshine has gone through the Still.

9) Three X's means it has been run through the Still 3 times and the moonshine is pure.

10) Fermented mash is very similar to beer and is typically 5% to 8% alcohol per volume.

11) When the mash has gone through the still and most of the water has been removed you are left with alcohol that is around 30% to 40% proof.

12)
13) This first run is called Singlings, but this does not taste great as there is still some of the mash flavors carried over.

14) Running this through the still a second time raises the alcohol to around 60% to 70% proof.

15) Running it through a third time (XXX) leaves you with something that is almost pure alcohol!

16) Virginia is considered the Moonshine capital of the world.

17) Virginia has been producing moonshine for over 100 years.

18) During Prohibition in the Franklin County in Virginia, it was said that 99 out of every 100 people from Franklin where either running a moonshine still or where involved in making moonshine!

19) In the old days, roads were very rough in rural areas and farmers could not always get their crop to market before it spoiled – Distilling was a great way to preserve the crop and sell to the local community at a later date.

20) Three bushels of dried corn could make around 2 gallons of alcohol.

21) Once turned into alcohol, this corn had a far higher value than if sold as basic corn.

22) The 'Slop' which is what's left after distilling was then fed to livestock.

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How to Make a SUPER Simple Moonshine Still at Home!

First of all you are going to need a few items to build a Moonshine still with, and we can take a look at these below....

1) One large metal cooking pot, that will hold a gallon or so will be fine.

2) A round bottom mixing bowl.

3) A 8oz collection glass / Drinking glass.

4) We also need a magnet. The magnet is to keep the collection glass from moving around the pot.

5) One small weight. This weight will be used to keep the round bottom bowl in place. You can use a brick, or a 5lb weight used for weight lifting (you should have something very heavy to keep any alcohol vapor from leaking out)

6) A cooking thermometer so we can check the temperature of the liquid.

7) 1/2 gallon of red table wine.

8) Plenty of ice cubes on hand so we can cool the vapor

9) I've listed this as number 9. but it is optional and its a proof hydrometer (sometimes called Customs House Hydrometer). This will test the proof of your alcohol.
How to Build a Basic Moonshine Still At Home
A Very Simple FAST Moonshine Still

We now have our parts to build our still with so now lets take a look at just how these all go together and how we can make our very own moonshine from a bottle of wine...

Step 1 - Place your large cooking pot on your stove.
Pour 2 quarts of your red table wine into your large pot.
Now place your 8 oz collection glass in the center of your pot.
You now need to place the magnet in the collection glass so that it is held in place inside the cooking pot.

Cooking Pot, Red Wine & Collection Glass on Stove

Step 2 - Turn on your stove to high and then wait for the contents to reach about 120 degrees Fahrenheit.
Once at this temperature, turn the burner or stove to a very low temperature.
From this point on you will need to control the rise in temperature very slowly.

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Step 3 - Fill your rounded bowl with a few ice cubes and place the bowl on top of the large pot.
Make sure that your bowl has a good seal over the pot. The better the seal, the better your results will be. You can try adding a brick or weigh to the bowl so that the seal is better at trapping in all the alcohol vapor. If this doesn’t work you could also try tapping the cooking pot and the bowl together so that you get a perfect seal between the two.
Step 4 - Bring the temperature of your cooking pot up slowly over the course of the next 30 minutes.
As your wine slowly heats up, certain chemical compounds will start boiling at different temperatures.

Methyl alcohol is the first to evaporate and lift out of the wine at 148.5 degrees Fahrenheit.
Ethyl alcohol evaporates next at 173 degrees Fahrenheit.
Water boils at 212 degrees Fahrenheit – We MUST STOP before we hit this temperature.

As the alcohol reaches its boiling point it will turn into vapor and once it rises and hits the cold bowl above, which is filled with ice cubes, it will cool down the alcohol and condense.
As it condenses, it will slowly start to drip down into the collection glass that we placed in the center of our cooking pot.

Make sure that your collection glass is stable (Use a magnet) and that our cold round bottom bowl on top of it has a good tight seal.

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Step 5 - Make sure that the wine inside our still rises in temperature very slowly. Make sure that you do not allow the wine to boil at any point. As the water starts to approach its evaporation point of 212 degrees Fahrenheit, shut off the heat. Do NOT let it hit 212 degrees.
Remove the collection glass.

In the collection glass, you will find about 2 to 4 ounces of our Moonshine alcohol for about every 2 quarts of wine you cook. You can use your hygrometer to test the proof of the alcohol.

You should find that you can easily hit a 20% proof alcohol, however it does take a good setup and some skill to reach around the 80 proof which is 40% alcohol by volume.

Okay, so this was a very, very simple moonshine still, and we used red wine to make our moonshine from instead of making our own alcohol from Mash but, the reason I wanted to show you this is because it shows how a moonshine still works in its very simplest and basic form.

Once you have this very basic understanding of the workings of a still, you can then of course move on to bigger and better stills!

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Easy Moonshine Recipe - The Simplest Of All Moonshine Recipes

The basic recipes for moonshine in its simplest and easiest form is right below;- 

The basic ingredients are: -

- **Corn meal** (8.5 pounds)
- **Sugar** (4 pounds)
- **Water** (5 gallons)
- **Yeast**
- **Malt** (1.5 Pounds)

Okay, so we have our ingredients, now lets take a look at how we put all these together so that the end product is good old moonshine......

First we have to make our alcohol and we do this by making Mash.

Heat 5 gallons of water up to 165F. Turn off heat when the temperature is reached and stir in the 8.5 pounds of corn.

Stir this continuously for about 5 minutes then stir for a few seconds every five minutes until the temperature drops down to 152F.

Once the 152F temperature is met, stir in the malt. Cover and leave it be for about 90 minutes, uncovering only to stir every 15 minutes or so. Now you can add your sugar, mixing in 1 pound of sugar at a time.

Leave it sit for a few hours so that the mash cools down to 96 degrees. At 96 degrees add two tablespoons of Yeast. We now need to airate the mash and the best way to do this is to simply pour the mash back and forth between two containers a few times. Once you have done this you need to cap and add an air lock and let it ferment.

In a week or two fermentation will be complete. Leave it settle for another week and you’ll be ready to take this and add it to your moonshine still for distilling and turning in to great Moonshine!
16 Great Moonshine Recipes

Popcorn Sutton's Moonshine Recipe

25 pounds of coarse ground white corn meal, enough to fill half of your container.
50 pounds of sugar - 1 pound of sugar per gallon of water of total volume.
1 gallon of malt - Can be Corn, Barley, Rye or a combination.

Boil the water, cook in the cornmeal and allow to cool to touch. Add sugar and malt and stir well.
Leave for a day and come back. The mix should be bubbling on top. Stir one last time and then leave it.
Siphon off the Moonshine or distill it again for higher alcohol content.

Watermelon & peach Moonshine – Makes 5 Gallons

A 1/4 large watermelon
10 peaches
A 1/4 cup chopped golden raisins
15 limes (juice only)
25 cups sugar
Water to make 5 gallon
Wine or distillers yeast

Extract the juice from watermelon and peaches, saving pulp. Boil pulp in five quarts of water for 1/2 hour then strain and add water to extracted juice. Allow to cool to lukewarm then add water to make five gallons total and all other ingredients except yeast to primary fermentation vessel.

Cover well with cloth and add yeast after 24 hours. Stir daily for 1 week and strain off raisins. Fit fermentation trap, and set aside for 4 weeks.
**Black Beards Rum**

For this you are going to need two pounds of brown sugar per one gallon of water and one cup of honey for every ten gallons.

Starting hydrometer reading of about 90. Do not exceed 100.
Add 1 to 3 oz of yeast per 10 gallons of mash.

Heat one fourth of your water to 120 or 130 degrees only hot enough to melt the sugar, then stir in your sugar and then the honey last. 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. The add your yeast. 6 to 14 days to ferment.

**Elderberry & Watermelon Moonshine**

32 Lb watermelon
1 1/4 Lb dried elder-berries
water to 5 gallon
juice and zest of 10 lemons
36 cups granulated sugar
wine or distillers yeast

Cut the rind off of melon, cut melon into one-inch cubes, remove loose seeds, and put melon and any free juice in primary (crock, plastic pail, etc.). Grate the yellow thinly off ten lemons, then juice the lemons and add the juice and zest (gratings) to primary. Add dried elderberries. Add water to make up 5 gallons. Stir in sugar and stir well to dissolve. Cover primary with cloth, wait 12 hours and add yeast. Cover and ferment 3 days, stirring daily. Strain juice into secondary (demijohn) and fit airlock. Ferment 30 days.

**Stonewalls Southern Moonshine**

One quart of corn syrup per 1 1/2 gallons of water and one cup of honey for every ten gallon batch.
Starting hydrometer reading of about 60 or 65. Do not exceed 70. Add 1 to 3 oz's of yeast per 10 gallons of mash.

Heat one fourth of your water to 120 or 130 degrees only hot enough to melt the corn syrup, then stir in your syrup and then the honey last. 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. Leave for 6 to 14 days to ferment.

Stonewalls Honey Moonshine
One quart of honey per 1 1/2 gallons of water. One 4 oz Package of Turbo yeast per 10 gallons of mash. Ferment for 7 to 14 days and then distill.

Stonewalls Agave
One 23.5 oz bottle of agave nectar (from the sugar isle at Walmart), to every 3 quarts of water. One 4 oz packet of Turbo yeast for every ten gallon mix. Ferments for 7 to 14 days and distill.

Rye Whiskey

INGREDIENTS:-
7 Lbs. Rye
2 Lbs. Barley
1 Lbs. Malt
6 gallons of water
1 oz Yeast

DIRECTIONS: -
Heat water to 70 degrees and then mix in malt and grain.
While stirring the mixture slowly heat to 160 degrees (raise temperature 5 degrees every 2 minutes).
Keep mixture at 160 degrees stirring constantly for 2-3 hours to convert starch into fermentable sugar and dextrin. Filter off liquid and place into fermentation device and allow to cool to 70-80 degrees.
Immediately pitch with 3 grams of yeast. To avoid secondary fermentation and contamination add 1 gram of ammonium-fluoride. Stir liquid for 1 minute then cover and seal with a airlock. Mash will take 5-7 days to ferment.
After fermentation is complete pour into, still filtering through a pillow case to remove all solids.

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**Good Whiskey**

The ingredients are malt, sugar, yeast and rain water. You can buy the malt from any big supermarket, if they don't have it they will order it for you. The brand names for the malt and yeast I always used was Blue Ribbon, and Red Top. The malt is a liquid and comes in a can, the yeast comes in cakes.

To every can of malt you will add 5 gallons of warm water, dissolve 5 pounds of sugar and add 1 cake of yeast. Mix all this together in a barrel made of plastic, stainless steel, or copper, under no circumstances use aluminum. Keep it covered with cheese cloth to keep the bugs out. Keep it in a warm place till it ferments. Then you can cook it off in your still and you have the smoothest whiskey you have ever tasted.

After you run off the whiskey, it is clear like water. You can color it by taking a piece of dry fruit wood (or maple), burn the fruit wood over a flame till it is blackened real good, then drop the burned fruit-wood in your clear whiskey. In a few days the whiskey will be the color of store bought whiskey.

I hope you find this recipe to be to your satisfaction.

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**Mountain Dew Moonshine**

In making "Mountain Dew" or "White Lightning" the first step is to convert the starch of the grain into sugar. (Commercial distillers use malt.) This is done by "sprouting" the corn.

Shelled, whole corn is covered with warm water in a container with a hole in the bottom. Place a hot cloth over it. Add warm water from time to time as it drains.

Keep in a warm place for about 3 days or until corn has 2 inch sprouts. Dry it and grind it into meal. Make mush (or mash) with boiling water.

Add rye mash that has been made the same way, if you have it. Yeast (1/2 pound per 50 gallons of mash) may be added to speed up the fermentation if you have it.

Without it, 10 or more days will be required instead of about 4. In either case, it must be kept warm. When the mash gets through "working" or bubbling up and settles down, it is then ready to run. At this stage, the mash has been converted into carbonic acid and alcohol. It is called "wash" or beer and it is sour.

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Watermelon & Grape Moonshine Brandy

30 Lb watermelon
7-1/2 Lb fresh table red or green grapes
water to 5 gallon
juice and zest of 10 lemons
24 cups granulated sugar
wine or distillers yeast

Cut the rind off of melon, cut melon into one-inch cubes, remove loose seeds, and put melon and any free juice in primary (crock, plastic pail, etc.).

Thinly grate the yellow off ten lemons, juice the lemons, and add the juice and zest (gratings) to primary. Separately, wash, destem, and crush the grapes well in a bowl. Add grapes and grape juice.

Add water to make up 5 gallon. Add sugar and stir well to dissolve. Cover primary with cloth, wait 24 hours. Add yeast. Cover and ferment 5 days, stirring daily. Strain juice into secondary (demijohn) and fit airlock. Ferment for 30 days.

Indian Head Corn Meal Whiskey

Ingredients:
3 Lbs of Indian-Head corn meal
1 1/2- lbs dry malt preferably dark (available at most home-brew shops)
1- sachet of 48 turbo yeast
4- gallons of spring water

After cleaning the equipment to prep it for use, put 3 1/2 gallons of water into the carboy and then slowly add the cornmeal allowing it to wet as it falls to the bottom and thus avoids caking as much as possible.

Carefully lift the carboy and shake it side-to-side to ensure a good mix. Next add the dry malt like you did the cornmeal, slow and steady and then lift the carboy up and shake it again to get a good mix.

Warm the 1/2 gallon of leftover water on the stove until it's just hot to the touch. Turn off the oven and stir in the yeast until it is completely dissolved. Now add this to the carboy and shake well. After 3 to 7 days, it's now ready to run off in the still.

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Wheat Germ Moonshine

1 jar 20oz. of wheat germ this can be found by the oatmeal in most grocery stores.
2oz. of an acid blend which has citric acid, malic acid and another this can be found in any liquor stores
that sell home brewing stuff.
5 lbs sugar the cheap stuff works just as good as the name brand and 5 gallons of water.
1oz of bear yeast.

All you need to do is steep in water at 180 degrees all of the ingredients except for the yeast for about
30 min.

While that is steeping put the packet of yeast in a glass of room temperature water. After the mix cools
filter it into a 6 1/2 gallon glass jar to remove the wheat germ and add the yeast the mix. Must be no
hotter than 80f degrees and no cooler than 65f degrees or the yeast will die.

Check the yeast package for proper temperature.

Place a bubbler in the top of the jar when it stops bubbling the mix is ready to distill or is a very good
wine that taste like pears. This is the easiest recipe I have found. It's a moon-shiners dream.

Welches Frozen Grape Juice Moonshine

10 cans (11.5 oz) Welches 100% frozen grape concentrate
7 Lbs granulated sugar
Water to make 5 gallons
Wine or distillers yeast

Bring 5 quarts of water to boil and dissolve the sugar in the water. Remove from heat and add frozen
concentrate.

Add additional water to make five gallons and pour into secondary. Add remaining ingredients except
yeast.

Cover with cloth fastened with rubber band and set aside 12 hours. After cooling to proper yeast
temperature, add activated yeast and recover with cloth. Ferment 30 days.

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Kill Me Quick

10 gallons of water
5 Lbs of sugar
3 Lbs of cracked corn
3 Lbs of rye
1 Lb of raisins
1 keg of yeast

Mix ingredients together and ferment for 7 to 10 days or until the yeast stops working. Strain and distill.

Apple Pie Brandy

Heat one gallon of apple juice. Do not exceed 150 degrees.

Add one cup of honey, 2 tsp of cinnamon oil and 2 tsp of nutmeg.

Stir until dissolved.

Let this mixture cool down to room temperature and add one fifth of either rum, vodka of shine. Rum is best. Put into jars and let set for two weeks.

I hope you have enjoyed The Moonshiners Secret Book

Many thanks
Richard

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Please email this book to anyone you think will enjoy it.

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