VEVOR®

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

OPERATINGMANUAL OF ALCOHOL DISTILLER

MODEL: YML03110F YML03111F YML03113F YML03121 YML03123F YML05110F YML05111F YML05113F YML05121F YML05123F YML08110F YML08111F YML08113F YML08121F YML08123F YML13111F YML13113F YML13121F YML13123F

VEVOR®

Compressor Wine Cooler 30L/50L

Model Number: YML03110F YML03111F YML03113F YML03121 YML03123F YML05110F YML05111F YML05113F YML05121F YML05123F YML08110F YML08111F YML08113F YML08121F YML08123F YML13111F YML13113F YML13121F YML13123F

NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Technical parameters corresponding to the model:

Volume	Model No.	Describe	Water pump	Dimension(mm)		
				Wine barrel	Cooling bucket	Filter barrel
3 Gal 11.4L (±10%)	YML03110F	10L Single barrel	No water pump	Ø250xH250	Ø200x H110	Ø180x H100
	YML03111F	10L Single barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø250xH250	Ø200x H110	Ø180x H100
	YML03111F	10L Single barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø250xH250	Ø200x H110	Ø180x H100
	YML03113F	10L Single barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø250xH250	Ø200x H110	Ø180x H100
	YML03121F	10L Double barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø250xH250	Ø200x H110	Ø180x H100
	YML03121F	10L Double barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø250xH250	Ø200x H110	Ø180x H100
	YML03123F	10L Double barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø250xH250	Ø200x H110	Ø180x H100
5 Gal 19L (±10%)	YML05110F	20L Single barrel	No water pump	Ø300xH300	Ø200x H110	Ø180x H100
	YML05111F	20L Single barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø300xH300	Ø200x H110	Ø180x H100
	YML05111F	20L Single barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø300xH300	Ø200x H110	Ø180x H100
	YML05113F	20L Single barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø300xH300	Ø200x H110	Ø180x H100
	YML05121F	20L Double barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø300xH300	Ø200x H110	Ø180x H100
	YML05121F	20L Double barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø300xH300	Ø200x H110	Ø180x H100
	YML05123F	20L Double barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø300xH300	Ø200x H110	Ø180x H100
8 Gal 30L (±10%)	YML08110F	30L Single barrel	No water pump	Ø350xH350	Ø200x H110	Ø180x H100
	YML08111F	30L Single barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø350xH350	Ø200x H110	Ø180x H100
	YML08111F	30L Single barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø350xH350	Ø200x H110	Ø180x H100
	YML08113F	30L Single barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø350xH350	Ø200x H110	Ø180x H100
	YML08121F	30L Double barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø350xH350	Ø200x H110	Ø180x H100
	YML08121F	30L Double barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø350xH350	Ø200x H110	Ø180x H100
	YML08123F	30L Double barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø350xH350	Ø200x H110	Ø180x H100
13.2 Gal 50L (±10%)	YML13111F	50L Single barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø400xH400	Ø200x H110	Ø180x H100
	YML13111F	50L Single barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø400xH400	Ø200x H110	Ø180x H100
	YML13113F	50L Single barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø400xH400	Ø200x H110	Ø180x H100
	YML13121F	50L Double barrel(Europe)	JN-377 AC220-240V 50Hz 8-9.5W	Ø400xH400	Ø200x H110	Ø180x H100
	YML13121F	50L Double barrel(Australia)	JN-500 AC220-240V 50Hz 8-9.5W	Ø400xH400	Ø200x H110	Ø180x H100
	YML13123F	50L Double barrel(North America)	JN-377 AC120V 60Hz 7.5-9.2W	Ø400xH400	Ø200x H110	Ø180x H100

Packing List

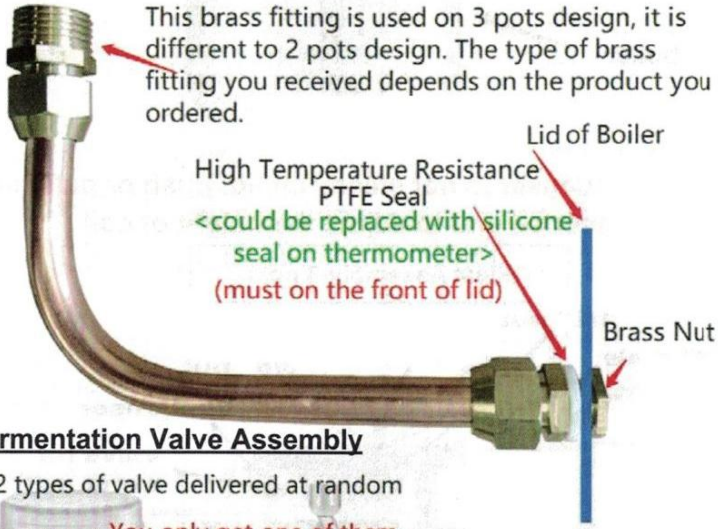
1 X Boiler	**In Accessory Bag**
1 X Thermometer	
1 X Condenser	
1 X Bended Copper Pipe Kit (including brass fitting, nut and seal)	
1 X Fermentation Valve 1 X Silicone Plug	
1 X Extension Cooper Tube	
1 X Extension Silicone Tube	
2 X Water Tubes	
1 X Instruction	
1 X Bag of 2 seals and 1 M10 nut for thermometer assembly (1 of the seals is a spare part)	
4 X Spare Seals for Corrugated Pipes (only for 3 pots product)	
1 X Submarine Pump (only for 3 pots product)	
1 X Thumper Keg with Seal (only for 3 pots product)	
2 X Corrugated Pipes (only for 3 pots product)	

Installation

All seal must be put on the front of lid toavoid leakage !

Thermometer Assembly-through φ10 hole of lid

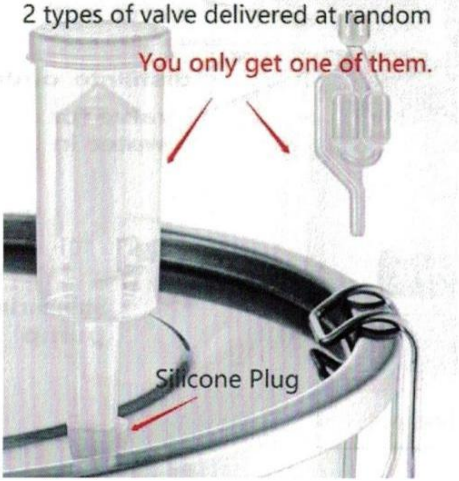
Vapor Outlet Assembly-through Φ 13 hole of lid



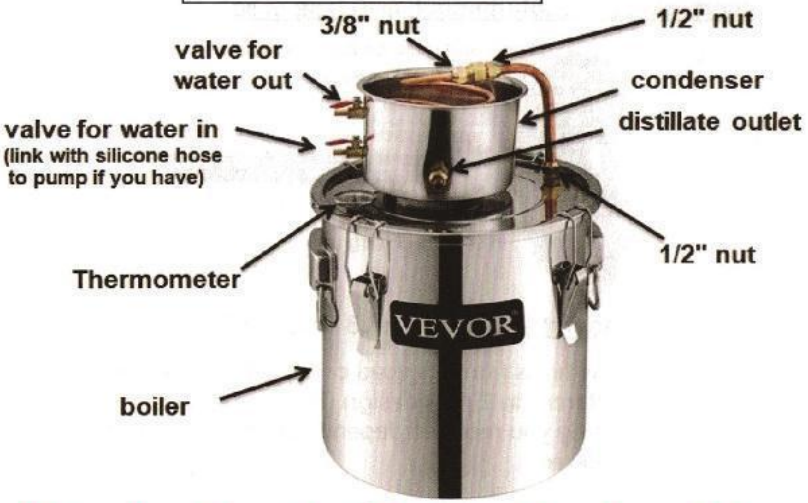
Fermentation Valve Assembly

2 types of valve delivered at random

You only get one of them.

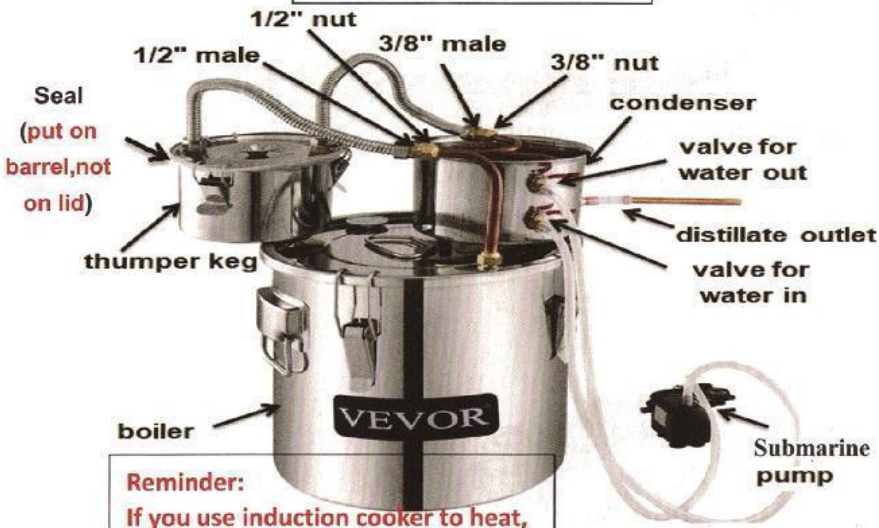


Final Assembly-2 pots



Notice: If condenser is not steady on lid, push or pull the cooling copper coil end to adjust the height of coil.

Final Assembly-3 pots



Reminder:
If you use induction cooker to heat, make sure it support stainless pot.

Safety Instructions of the Submersible Pump

(Ignore this if you ordered SKU without Submersible Pump)

The manipulation and utilization of our pump are very simple and convenient. The user just need stop our a suitable height level of water and link the pump with the outlet water pipe and then connect the pump with power supply in accordance with the mark on the label(different country different standard). Thus, the pump can run well.

To reduce risk of electric shock

• Always unplug the pump from the electric outlet before cleaning and handling.

• Use with clean water only. Do not place it in any liquid. Never let the pump run dry.

• OPTION-The pump is supplied with ground in conductor and a grounding type attachment plug, and must be connected only to a proper ground outlet to reduce the risk of electric shock (Europe standard only).

• Do not use the pump in water above 90℉ or 30℃.

• Prevent the water from running into the electrical outlet down the cord.

• Do not lift, carry, or pull the pump by the power cord.

• Do not replace the pump cord. Stop using the pump if it sustains damage (Option for pump with safe low voltage).

• Always use the transformer provided to run the water pump or consult with your electrician before other transformer is connected.

• Do not connect the transformer provided to other appliance.

• Always unplug the power transformer from the electrical outlet before any cleaning and handling.

• Indoor use only. Place the transformer away from fire, moisture & direct sunlight. (Option for pump with light).

• Do not immerse hot glass tube cover into water or pour water directly on glass tube surface when it is lighted.

• Glass tube cover is make of glass. It is fragile. Should handle with care during light installation & light bulb maintenance. Wear gloves to protect your hands from hurting if the glass is broken.

• The supply cord cannot be replaced. If the cord is damaged, the appliance should be scrapped.

To keep water clean

• Periodically change water to prevent water from becoming sticky and forming microorganisms.

Trouble Shooting

If the pump fails to run, the following should be checked:

• Check the circuit breaker, or try a different outlet to make sure that the pump is getting electrical power. NOTE-Always disconnect the pump from electrical outlet before checking.

• Check the pump discharge and tubing for kinks and obstructions.

• Algae buildup can be flushed out with a garden hose.

• Remove the pump filtering cover & pump chamber to access the impeller area. Turn the rotor to ensure it is not broken or jammed.

With little flow rate, the pump will spew or "burp":

• Check the water level to make sure the pump is completely submerged.

If abnormal noise is heard during operation (with water):

• First disconnect the power supply and then remove pump filtering cover & pump chamber.

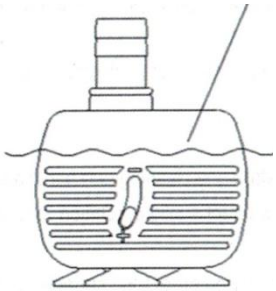
• Use hand to grip the impeller, gently pull the impeller/rotor assembly out of the pump housing.

• Rinse the impeller/rotor assembly and the cavity with clean water. If breakage or surface damage is found on the assembly, contact your distributor for part replacement.

Warning III

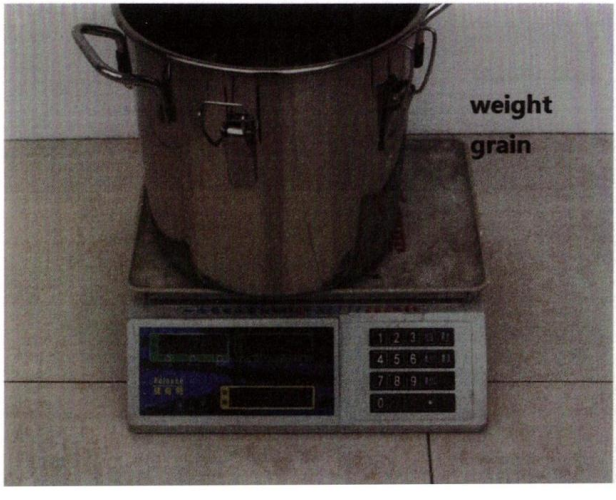
The water pump must be fully soaked or it will be damaged!

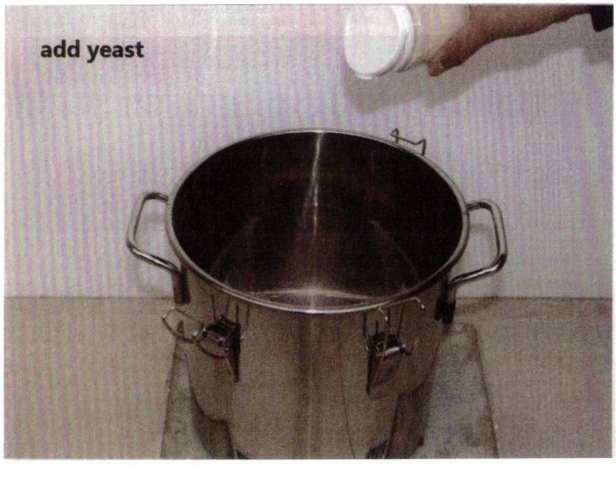
Minimum Water Leverl (Niveaude l'eau minimum)

<table>
<tr><td rowspan="2">  </td><td>Warning!!!
The water pump must be fully soaked or it will be damaged!</td></tr>
<tr><td>Flow control valve
(+)Maximum (Debit maximum) (-)Minimum (Debit minimum)</td></tr>
</table>

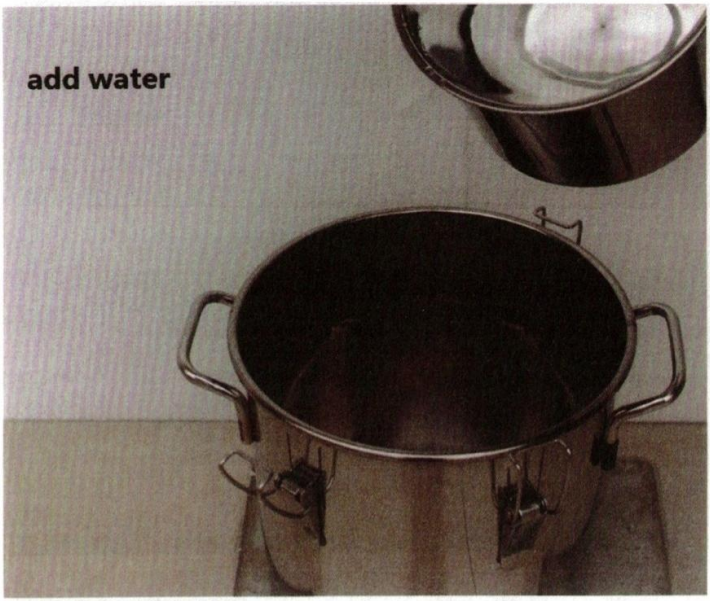
	This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices.

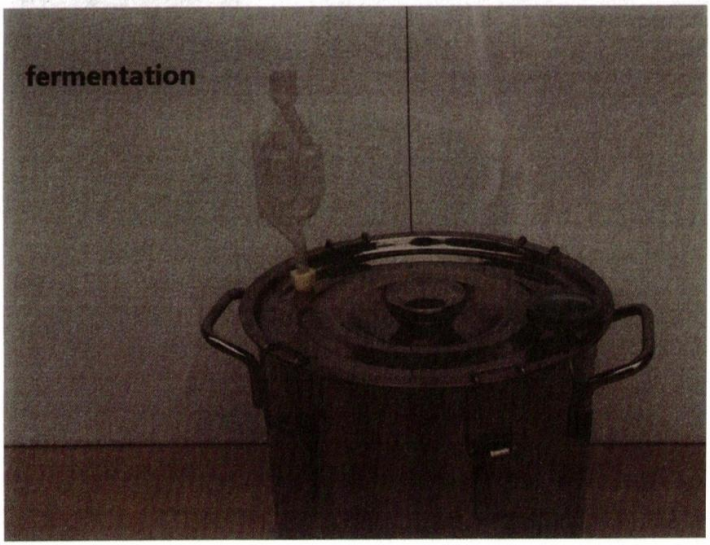
Steps to Start



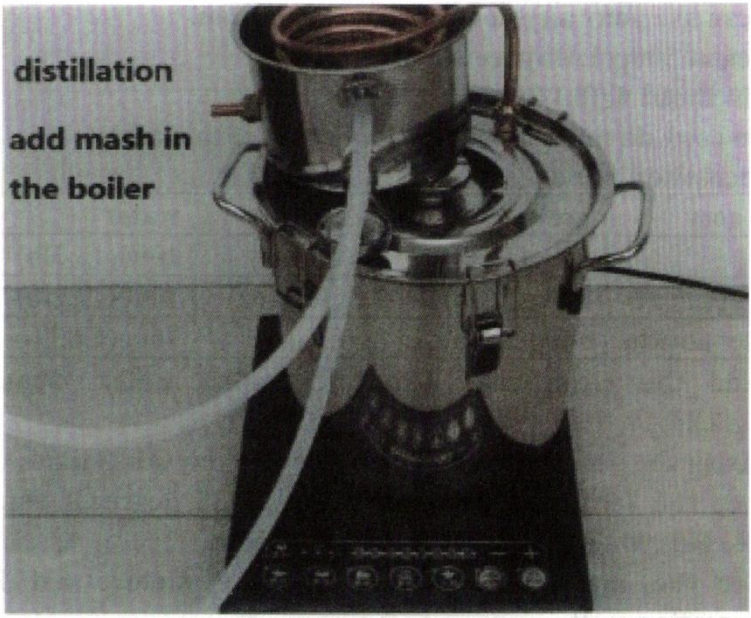


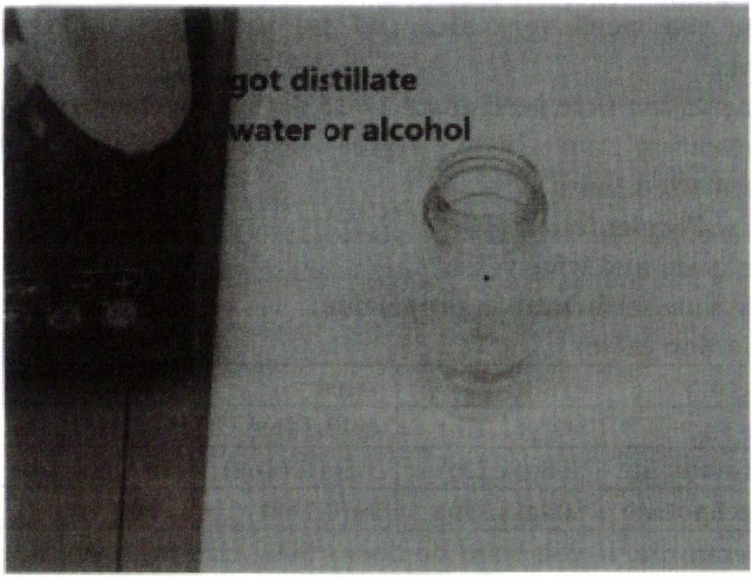
Notice! The wine barrel cannot be completely filled with water, and more than 4cm of space must be reserved to facilitate the formation of steam. (Under normal circumstances, the liquor yield will be higher than 90%)





If you use induction cooker, make sure it support stainless pot.





Fermentation guide

You can use your any pot or keg fermentation.

1. Weight 500g (1.1 lb) rice

2. Add about 4g (0.14 oz) yeast

If you need do more by yourself, please see this table:

Fermentation table

category	grain	yeast	water
Rice	500g(1.1 lb)	4g(0.14 oz)	1000g(2.2 lb)
Corn(wheat)	500g(1.1 lb)	3.5g(0.11 oz)	1000g(2.2 lb)
Sweet potato	500g(1.1 lb)	3g(0.1 oz)	750g(1.65 lb)

3. Add the clean cold water (use boiling water) about 1000g (2.2 lb)

Mixing the yeast with rice stir well every day stir 3 times.

keep the fermentation temp about 28-35 degree, if your house cold, you can use clothes keep it warm.

See the mash fermentation like the picture 6, it is fermentation well.

You can smell very nice and see the rice sink to the bottom. Fermentation time need about 12-15 days, if you can keep the fermentation pot 30-35 degree need about 10 days fermentation finish.

How to Fermentation :

using grain and wine yeast.

liquid state fermentation proportion: Proportion table

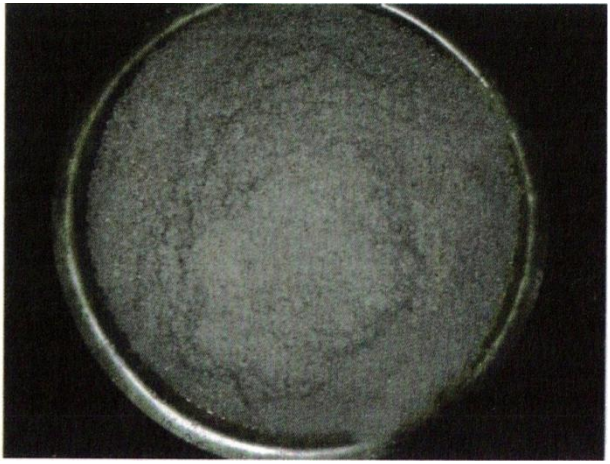
category	grain	yeast	water
Rice	500g(1.1 lb)	4g(0.14 oz)	1000g(2.2 lb)
Corn(wheat)	500g(1.1 lb)	3.5g(0.11 oz)	1000g(2.2 lb)
Sweet potato	500g(1.1 lb)	3g(0.1 oz)	750g(1.65 lb)

For example, if you want do about 500g rice wine you need to use4g yeast and l000g rice to

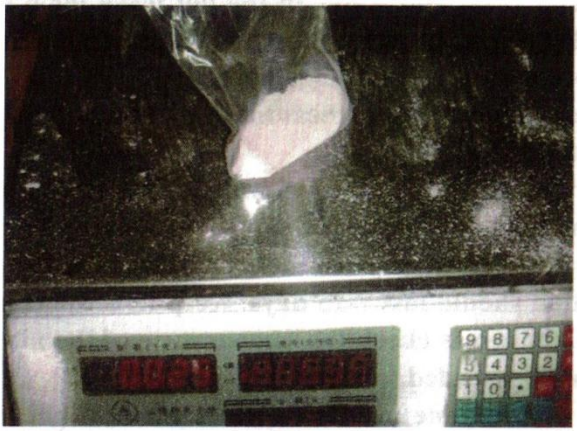
make a mash.

How to do it.
Find a ceramics or stainless steel or glass material pot big enough to hold the amount you wish to make.

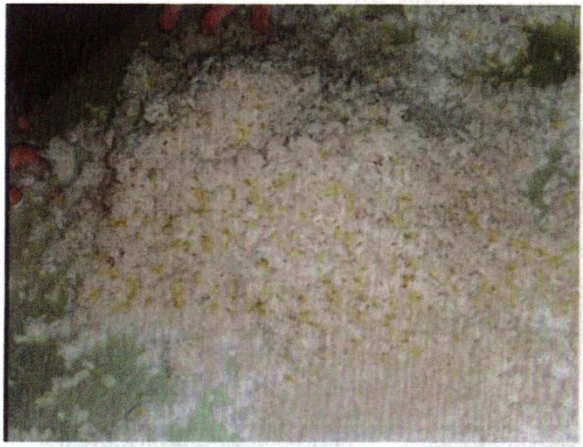
To make the rice wine.
Put rice and yeast and water in the pot leave for 6 days do not seal. First put the rice in the pot then the yeast, add the water thoroughly mix them together.
If you are making corn or wheat mash it needs to be milled. Let's do it
Mix the rice with the hot water, wait for the temperature to cool to about 32 degrees at the same time mixing them, and then we put in the yeast mix it through the mash. Fermentation should last7-15 days. Keep in a warm place at about 28-36 degrees check the temperature of the mash with thermometer provided.
I suggest to everyone use this system you will get the best wine, with excellent flavor body and aroma.
To boil your rice use a rice cooker if you have one or cook in a suitable pot. Do not let stick us a low heat use warm from the tap will speed things up.



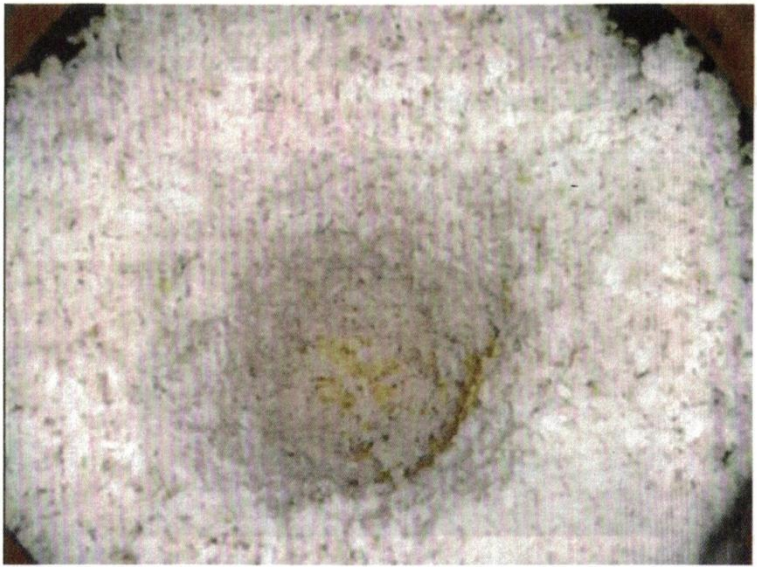
Cook tboroughly (cooked but not mushy). Then, we take the rice out into another container (do not use plastic containers). Wait for the rice temperature to drop to 20 to 30 degrees (you can use a fan to bring down temperature).



Weigh 8g of yeast for the l000g rice with electronic scales, mix in the yeast and start the fermentation.



In our country, we all use pottery and utensils to keep everything hygienic use gloves.



It is very important not to use left over rice, it can get Contaminated and cause food poisoning.

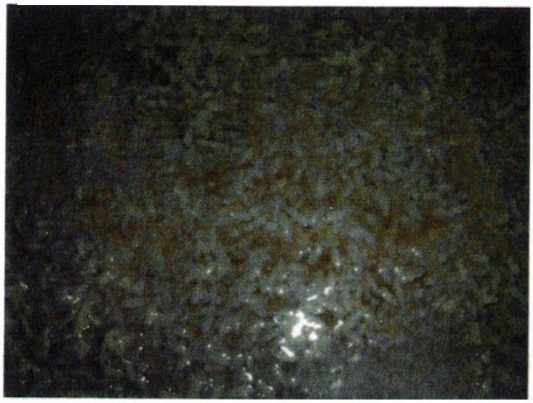
Cover it with a foil.

Do not seal, because the fermentation needs oxygen. We can cover it with a carton board.

After about 36 hours, you should now smell and see the fermentation. If it looks mushy and smells of wine, add 1200ml to 1500ml of cold water that has been boiled to sterilize it,mix the water by stirring (use a sterile wooden spoon dip it in hot water before use).

Cover it and leave to ferment for about 6 days (in winter, it needs about 7-10 days). A little more yeast can be added if it is very cold, or you can put it in a warm place.

When you can see the water is clear, or when reading the same degree as room temperature using the thermometer, then we can start distillation.



How to make moonshine

Let's begin

Grocery list: what you'll need for a 10 gallon recipe

This recipe is completely scalable. If you want to make 5 or 20 gallons, simply half or double the recipe.

1 Can(12oz) Tomato Paste(not sauce)

1 Lemon(large, or three small ones)

2.5lbs Potatoes(any kind will work, just grab a cheap 5# bag and use half)20lbs White Sugar

2 Tablespoons of baker's yeast(Fleischmann's or Red Star, buy the 4oz bottle instead of the packets to save money. Also, choose highly active if you have a choice).

10gal Fermenter, this is what will hold your mash for 1-2 weeks while it ferments. There are several options available here. One: Brute trashcans are made of food-grade plastic and make great fermenters. Two: Local donut shops typically give away or sell their old filling buckets, these are also food grade and extremely cheap, try to get them in 5 gallon sizes. Three: Buy new 5 gallon plastic paint buckets from a local hardware store for $5-$6.

Note: when making a 10 gallon mash, mixing is much easier in a container that can hold all 10 gallons, however, lifting and moving it becomes a monumental task. Two 5 gallon buckets are much easier to move alone, but a bit harder to mix.

Making the mash:

Boil approximately 2.5lbs of potatoes, then mash completely.

Making them runny is preferred because they will mix easier.

Fill the fermenter half way with hot water, any water you can drink is fine for this recipe, including tap.

Mix 20lbs sugar into hot water. Stir until completely dissolved. Mix mashed potatoes in. Stir until completely dissolved. Mix 12oz tomato paste in. Stir until completely dissolved. Juice one large lemon, add juice to fermenter mix.

Top up to 9 gallons with water. Alternate between hot and cold to reach a target temperature of 27°C (80°F) (70-90°F is fine, but do not go over 95°F or you may kill your yeast).

When reaching the target temperature, add 1oz (2 tablespoons) of yeast. Stir until completely dissolved.

Place lid loosely on fermenter. You should allow carbon dioxide gas to escape easily, but keep bugs from getting in. Set out of direct sunlight and maintain temperature between 21-27°C (70-80°F).

Mash should begin to fizz or bubble within the first 24-48 hours. Check daily until either all activity in the mash stops or the mash has been fermenting for two full weeks.

Distill promptly(within 3 days).

Distilling

First use:

When using a new still for the first time, you must dean your stilling a more thorough manner than through normal use. The procedure starts with washing all parts of the still very thoroughly with hot-soapy water. The second step is called a vinegar run.

Simply mix equal parts vinegar and water to roughly one-fifth the capacity of the still (i.e. a 1 gallon mix for a 5 gallon still). Setup the still and condenser(without water), pour in the mixture, and heat until water/vinegar liquid and steam come out of the condenser. Turn off the heat, allow it to cool down, and dispose of the contents.

Next is the final cleaning step called the sacrificial run. You will follow the steps below as if you were making a drinking run, but throw away your first batch of moonshine. This will clear the still of anything that could possibly taint the taste of future runs. For un-scientific reasons, this is also considered a rite of passage for a new distiller and is the all-important christening of the still.

Precautions

Never leave a running still unattended.

Never drink while distilling.

Never block the outlet of the still. Doing so may result in

Over pressure and explosion.

Never use an open-flame heat source while distilling indoors.

Distilling outdoors is always preferred.

Setup

Set the base of the still on your heat-source.

Pour in mash, but take care to keep the sediments that have settled in the bottom of the container from going into the still since they can cause off-flavors. Additionally, leave approximately 4" of space at the top of the still to prevent boil over into the top section or worse, the swan neck and condenser.

Place and seal the onion top. The sealing can be done using a thick water/flour mix and pushing it in and around the seam where the top and bottom meet. Another option is wrapping the bottom of the onion head with plumber's Teflon tape before setting it in the bottom part of the still.

Attach condenser

Keep the condenser cool. This is done by filling the condenser body with water and

continually adding ice (frozen water bottles work great too) or using a continuous stream of cool water from a kitchen faucet or water hose (while the condenser is equipped with in and out nozzles for total control, this could be as simple as plugging the bottom and letting a water hose run in the top).

Set a container at the outlet of the still to catch the moonshine. Keep in mind that while some plastics are fine to use, most are not able to safely handle high concentration alcohol. Play it safe and use glass, Mason jars are excellent for this.

The Run

Start applying heat. Use high heat until you can hear the mash boiling. You can also carefully touch the pipe that connects the onion-top to the condenser, when the still is up to operating temperature this will go from cold, to warm, to hot very quickly. Once you reach this point, cut the heat to half.

Regulating heat: once liquid starts to come out of the condenser, you want to turn down the heat so that it is not a constant stream. Drips are fine, as are breaking or intermittent streams, but a constant stream means the temperature is too high. This may seem complex at first, so an alternative way of monitoring the still temperature is a handheld temperature scanner. They are available from local hardware stores for $20-25. If you use this method, maintain the temperature at the top of the onion head between 79°C (l74° F) and 88°C (190° F).

Throw away the heads: as a precaution against methanol poisoning you will throw away the first ounce per 5 gallons of mash.

Monitor for leaks: frequently inspect the seam between the
onion-top and the pot for escaping vapor. If any is found, simply plug with the flour-water mix taking care not to burn yourself with the bot escaping vapor.

Keep the condenser water cool: frequently monitor the condenser water temperature. Cold or cool water is great, lukewarm water is a warning that it needs to be cooler. If the water gets warmer then lukewarm then you should stop distilling immediately.

Ending the run: you will notice that once you get your heat set correctly it needs very little manipulation. This is one way to tell when you are done distilling. When you reach the end of the run you will notice that the onion top temperature will suddenly drop along with the moonshine coming out of the condenser. This will happen without any change in heat

supply. Whenever you experience significant change in this manner you can conclude that the run is over, so turn off the heat and allow the still to cool down completely before cleaning.

Once the still and mash are cool, dispose of the mash. Flowerbeds are great because the wasted mash is extremely high in nutrients. Wash the still with dish soap and hot water then immediately towel dry. The condenser coil can be rinsed out with hot water, no soap is needed(if you are planning on running another batch immediately after then a quick rinse with water would suffice).

The Aftermath

Cutting:

This is the process of literally watering down the concentration of alcohol. The primary purpose of this is to add volume to alcohol.

For example: 1 quart of 160 proof

moonshine can be watered down to 2 quarts of still very potent80 proof moonshine.

Re-distilling:

This is the process of further increasing the proof of an already distilled moonshine.

Carbon filters:

Carbon is used much like a water filter to remove bad tasting contaminates from moonshine. Unfortunately, it also removes the good tasting flavors as well. Because of this they are normally used to make a neutral moonshine that will then be mixed with fruits or wines later.

Flavoring:

This is the process of simply adding flavors and/or sugar to a jar of moonshine to enhance the taste. From apple-pie to coffee, nearly everything can be used. Use a coffee filter to strain the mess after letting the concoction sit for a few weeks.

Ageing:

Many types of liquor have a special ageing process that defines them, one example is Whiskey. Part of the process is that it is stored inside a charred-oak barrel for a specified amount of time. Since most beginner moonshiners do not have access to oak barrels this

can be recreated by simply charring a piece of white oak and putting it into a mason jar filled with moonshine. Over time the moonshine will age, turn color, and become a very basic whiskey.

MEADE RECIPE

Mead, also called honey wine, is produced by fermenting a solution of honey and water. It can be regarded as the ancestor of all fermented drinks.

Ingredients

1 1/2 teaspoon of yeast
3.5 pounds of any kind of honey
2 teaspoons of lemon, lime, or orange juice
20 raisins
1 quarter teaspoon of cinnamon
1 whole clove
1 gallon pot Funnel
Some coffee filters
2 sterilized milk jugs of 1 gallon each
Sterilized glass bottles

RECIPES

Pour 10 cups of water into the 1 gallon pot.
Add all of your ingredients into the water-filled pot.
Turn the stove on warm and slowly stir the mixture to dissolve everything together.
Once dissolved funnel it into the 1 gallon milk jug.
Fill the rest of the jug up with warm water, leaving 2 inches of space at the top.
Let the mixture reach between 60° and 80° Fahrenheit. At that temperature, shake the jug to aerate the mixture. Pour in 1 teaspoon of yeast.
The mix will start to bubble. The fermentation has started. Put on the jug that has the poked holes.
Put this jug in a warm, dark place.
Wrap a towel around the jug to keep it warm and put the jug in a warm dark place.

Every day for one week swirl the jug gently.
Elapsed the week, open the jug, put the remaining 1/2 teaspoon of yeast and the pocked

cup back on.
Put the jug again in the warm dark place and do not disturb it for10 days.
After 10 days the bubbling should have stopped. If not, wait longer.
When the liquid stopped bubbling the fermentation is completed.
Put the jug in the refrigerator for 24 hours to kill the yeast. Put the mead into the other empty jug without pouring the residue.
Leave this jug to sit for a few days for any sediment to complete settle.
After the sediments settled, filter the mead through the coffee filters into bottles.
The mead in the bottles should be clear, if not re-filter as many times as necessary.

MOONSHINE RECIPES

The first timer should start with the black beards rum.

BLACK BEARDS RUM

Two pounds of brown sugar per one gallon of water and one cup of honey for every ten gallon batch.
Starting hydrometer reading of about 90. Do not exceed 100. Add1 to 3 ozs 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. Then add your yeast 6 to 14 days to ferment.
Yields about 12% alcohol.

STONEWALLS SOUTHERN WHISKEY

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 ozs 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 6 to 14 days to ferment.
Yields about 7% alcohol

WHISKEY

INGREDIENTS:

10 lbs. Whole kernel corn, untreated5 Gallons Water 1 Cup Yeast, champagne yeast starter

DIRECTIONS:

Put corn in a burlap bag and wet with warm water. Place bag in awarm dark place and keep moist for about ten days. When the sprouts are about a 1/4" long the corn is ready for the next step. Wash the corn in a tub of water, rubbing the sprouts and roots off. Throw the sprouts and roots away and transfer the corn into your primary fermenter. With a pole or another hard object mash the corn, make sure all kernels are cracked. Next add 5 gallons of boiling water and when the mash cools add yeast. Seal fermenter and vent with a water sealed vent. Fermentation will take 7-10 days. When fermentation is done, pour into still filtering through a pillow case to remove all solids.

RYE WHISKEY

INGREDIENTS:

7 Lbs. Rye

2 Lbs. Barley

1 Lb. 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 the 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 1minute then cover and seal with an airlock. Mash will take 5-7days to ferment. After fermentation is complete pour into, still filtering through a pillow case to remove all solids.

WATERMELON-PEACH MOONSHINE BRANDY for five gallons

11/4 large watermelon 10 peaches

11/4 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 it 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.

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.

JD's Black Label Recipe

It consists of 80% corn, 12% rye, 8% malt (a high enzyme 6-row variety will be needed). Steep your ingredients in 140 to 150 degree water for about 1 to 1 1/2 hours. Wait until it has cooled to 68 degrees before adding your yeast. After fermentation, it is distilled once in a pot still with a thumper, and then filtered through a 10 foot layer of maple charcoal (this takes about 4 days). It then is placed in new, charred American oak barrels where it ages for 5 years, 6 months before it is bottled. But instead of aging in oak barrels, you can fish out a piece of half burned white oak from the fire place, crush it up and place this in the container with your product. Shake it up once a day for about 3 months and then filter it through a coffee filter for a beautiful amber color. Cut it back to 80 or 90 proof for a smooth

taste. The premium brand called Gentlemen J is aged in the same way, with the same grain bill, but it is filtered through maple charcoal again after aging.
Sweetened with a dash of REAL maple syrup (the kind that has a slight Smokey flavor) - this will taste JUST like the store bought spirit- but will be a LOT smoother. The spirit should be aged at less than 65%abv, to prevent vanillins from clouding up the Smokey sweetness from the maple syrup.

WATERMELON-ELDERBERRY MOONSHINE BRANDY

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.

MOUNTAIN DEW

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.

SWEET FEED MOONSHINE

5 gallon bucket of sweet feed (Sweet feed has several different grains and molasses making it a great tasting whiskey). One package of yeast (using distillers yeast will

increase quality and quantity)# 5 pounds sugar # water Put enough feed to cover bottom of 5 gallon bucket a good 4 inches deep Add 5 pounds of sugar. Fill 1/2 full with boiling water. Mix untill sugar is dissolved. Let it set for 90 minutes and then finish filling with cool water. Add the yeast after it has cooled to the recommended temperature on the yeast label. Cover with lid--our lid has a little cap that screws on, leave it loose to breathe. 4-5 days later it's ready to run! This is an old-timer recipe and works quite well. My liquor is always 150-180 proof. I don't recommend this for pot stills unless you filter it by pouring it through a pillow case into a 5 gallon bucket after it has finished fermenting. Otherwise the meal will settle and burn in the bottom of your still. Some folks leave the solids in the pillow case and tie it off where it will not touch the bottom of the still.

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 dairy. Strain juice into secondary (demijohn) and fit airlock. Ferment 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-brewshops)

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.

WHEAT GERM RECIPE

1 jar 20oz of wheat germ, this can be found by the oatmeal inmost grocery stores.
2ozs 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 cheep stuff works just as good as the name brand. 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 as instructed on the packet of yeast 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 80℉ and no cooler than 65℉ 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 tastes like pears. This is the easiest recipe I have found. It's a
moon-shiners dream.

WELCHES FROZEN GRAPE JUICE MOONSHINE BRANDY

10 cans (11.5 oz) Welch's 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 cover it with cloth. Ferment 30 days.

TANGLE-FOOT MOONSHINE

Fermenter -barrel (55 gallons) Option 1
1/2 bushel (30 lb) Corn Meal
3 & 1/2 lbs malted corn

2 handfuls raw rye to form cap on fermenting mash
Optional -sugar, 40 lbs in 2 lots -10 lb then 30 lb
1 cup of yeast.
Option 2
1 bushel corn meal
1 & 1/2 gal malted corn
Yield-
Pure Corn 1.5 gal/bushel (28 lb)
Corn & Sugar 6 gal/bushel (28 lb)
1 cup of yeast

Importer: WAITCHX
Address: 250 bis boulevard Saint-Germain 75007 Paris
Importer: FREE MOOD LTD
Address: 2 Holywell Lane, London, England, EC2A 3ET

UK REP

EUREP UK LTD
UNIT 2264, 100 OCK STREET, ABINGDON
OXFORDSHIRE ENGLAND OX14 5DH

EC REP

EUREP GmbH
Unterlettenweg 1a, 85051
Ingolstadt, Germany

Manufacturer: Jiangsu Shunfa Electric Appliance Co., Ltd
Address: Lvjiu Road, Lvcheng town, Danyang, Jiangsu, China
MADE IN CHINA

VEVOR®

TOUGH TOOLS, HALF PRICE

TechnicalSupport and E-Warranty Certificate

www.vevor.com/support