

# KEGLAND POT STILL QUICK DISCONNECT CONDENSER

## Packing List

1 C74 Quick Disconnect Pot Still Head  
3' Silicone Distillate Tubing  
1 Digital Thermometer

## Needed but not included:

1 Electric Boiler (Robobrew, Mash & Boil, Grainfather, Digiboil)  
1 Distilling Lid with 47mm hole  
2 Garden Hoses  
2 Quick Disconnect Melnor™/Hozelock™/Gardena style fittings  
1 Alcometer Hydrometer  
1 Hydrometer Jar  
1 Catch bucket for distillate

## Assembly

First unscrew the large brass nut on the base and insert the Pot Still Condenser into your distilling lid. Hand tighten firmly. Now arrange your two garden hoses so one is attached to a garden hose faucet, and one is for the drain, and attach using Melnor™/Hozelock™/Gardena™ style female quick disconnects (available at hardware stores). Finally, attach the 3/16" tubing for the distillate and you are ready.

## Cleaning

Before the first use, rinse the unit thoroughly with hot water by holding it upside down under a faucet. There is no need to rinse the chilling coils, as the distillate does not touch their insides.

## Preparing Your Mash

You will first need 5 gallons or so of fermented mash that contains enough alcohol to distill. This should have a gravity drop of at least 60 points, for example, a mash that starts at 1.060 and ends at 1.000, which will give you the potential of distilling two quarts of final liquor with a proof of around 85-90. For you brewers familiar with grain mashing, this is a good basic 5 gallon corn whiskey mash:



## Corn Whiskey Mash

8 pounds Flaked Corn  
4 pounds Crushed Pale Barley Malt  
1 pound any type of sugar (add after mash)

Mash this at 152-155° F for 90 minutes, then sparge to get 6 gallons or so. Sparging will be a bit of a mess, but do the best you can. It is easier if you have a Mash & Boil, Grainfather, or Robobrew, with their included sparging baskets. After you finish sparging and have collected your wort, stir in the 1 pound of sugar before you transfer to a suitable fermenter.

If you did it right, your starting gravity will be around 1.069. Cool and add a suitable yeast (we have had good luck with Safale S05 Dry Ale Yeast). Let ferment 16 days at a minimum of 70° F. until the gravity reaches 1.003 or so. Then it is time to distill.

## Preparing Your Equipment

First empty the fermented mash into your boiler, plug in, and clamp down your distilling lid/condenser assembly. Attach your cooling water hose to your faucet and the other end in the drain, insert the digital thermometer into the side thermowell, and attach the 3/16" tubing to the output pipe.

Now hang the other end of the output tubing in your catch bucket, and put a hydrometer jar on its floor, with the tubing running into it (see right). Now put your hydrometer into the jar, and you have your alcoholic strength measuring device.

**WARNING!**  
Distilling alcohol without a license is illegal in the USA.  
Do not smoke or subject your run to open flame, as alcohol vapor is flammable.

## Time To Distill

With the fermented mash in the sealed boiler, turn on the power and set to 210° F. (or full power which is the only setting on the T500 boiler). Alcohol will start boiling at 174° F, so watch your digital display if you have one and turn on the digital thermometer when the mash reaches 174° F. It will take a while for vapors to start condensing in the condenser, but once you see your digital thermometer read 174°, turn on your cooling water. At around 178° on your digital thermometer, distillate will start to drip from the outlet. Collect this and discard the first half a cup (100ml) as this is poisonous.

Now your run begins. Let the distillate drip into the hydrometer jar until it fills, at which point it will be around 55% alcohol. The distillate will trickle out over a 45 minute to an hour period, and the temperature will slowly rise to 205° F.

When it reaches 205° F, your run is over, and continued running will lead to a more bitter spirit. Shut off the heat and collect your distillate, which should be 2½ to 4 quarts depending on alcohol content of your mash. The final proof of your blended run should be around 42 - 45% alcohol.

Constantly measure the alcohol content of your distillate run with this simple setup



A single run should start at 55% alcohol, and end at around 42% alcohol.

**William's Brewing**  
800-759-6025

[williamsbrewing.com](http://williamsbrewing.com)

Final Inspection by #5

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