

WILLIAM'S® WHISKEY KIT

Equipment Needed

A 30 to 35 liter Brewer's Edge® Mash & Boil, DigiBoil, Brewzilla, Grainfather, or similar electric distilling equipment including a crowning distilling lid and pot still condenser. A 6 gallon or larger fermenter is also needed, along with an alcometer hydrometer (Proof and Traile), regular hydrometer (specific gravity), and a long stirring spoon. For the two year (or longer!) aging period, you can either use a 1 gallon jug or bottle in beer bottles, 6 to 8 twelve ounce beer bottles will be needed.

Instructions

1. Add 5 gallons of water to your electric brewing kettle and heat to a boil. When boil is reached, turn off the power and mix in the two **Malt Pouches** and the two pounds of **KCS Sugar**. Stir thoroughly to dissolve.
2. Let the prepared wort cool using a wort chiller (the best way) or leaving it for 6 hours or more covered to prevent contamination.
3. Once cooled to under 90 degrees F, transfer to your fermenter. Stir in the **Dry Whiskey Yeast** at this point and seal with lid and airlock. The starting gravity at this point will be around 1.087.
4. Let ferment at 68° F to 78° F for 16 days or more. Check the gravity with your specific gravity hydrometer - it should be 1.008 or less. If not, stir thoroughly, reseal, and wait another 4 days to take another reading. If the second reading is the same as the first, your batch is ready to distill, if it is lower than the first, stir, reseal, and check again in another 4 days until you get two identical readings.



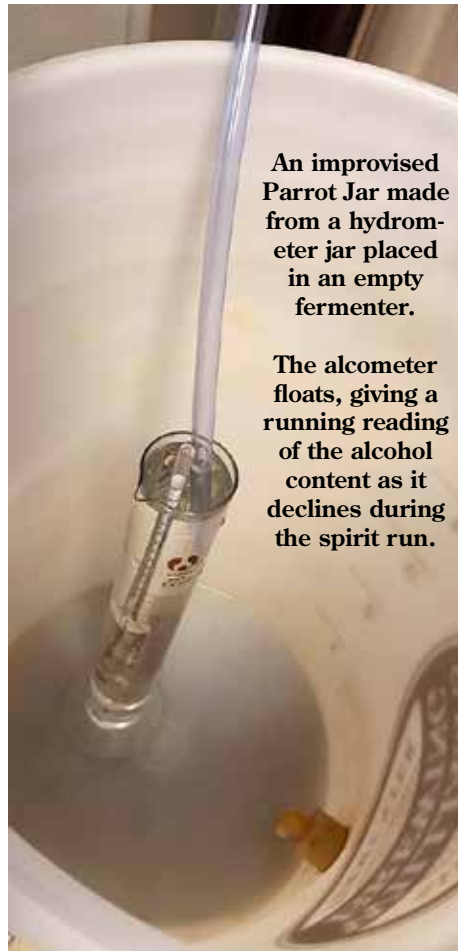
5. Once the gravity is below 1.008, it is time to distill. Transfer the ferment from the fermenter into your Mash & Boil or equivalent distilling unit, making sure to leave the yeast sediment behind (if you happen to have heads or tails left over from a previous run, add them now).

Prepare your Mash & Boil or equivalent still



Mashing Is Not Needed!

This kit includes malt extract made from 70% pale malt and 30% corn, so mashing is not needed. Save your time and make a malt whiskey with a soft bourbon accent.



An improvised Parrot Jar made from a hydrometer jar placed in an empty fermenter.

The alcometer floats, giving a running reading of the alcohol content as it declines during the spirit run.

by installing the distilling lid, column, thermometer, and cold water hoses connected to cold tap water (ideally 60° or cooler). Route the smaller distillate tubing into a collection pail or jar, ideally into a hydrometer jar with a Alcometer in the jar for on the fly strength readings or a distilling parrot.

6. Set the heat to 210° F. and wait. Turn on the thermometer at the still head. When the still head temperature reaches 168° F., turn on the cooling water so it gives a vigorous flow.
7. At around 172° F. alcohol will start to drip into your hydrometer jar. Once dripping starts, turn your Mash & Boil or other unit down to 1000 watts if possible to allow for gradual heating.

Warning: Collect the first 3 oz. (the 'fore-shots') and discard, as it is poisonous.

8. Collect the next 12 ounces (the 'heads') and save to add to future runs, as the heads have a harsh flavor on their own.
9. Now the 'hearts' run begins. Route the distillate into your hydrometer jar. The starting percentage will probably be around 65%. Keep this running until the alcohol percentage drops to 38%, at which point the hearts run is over and the harsher 'tails' run begins. Turn off your still and stop collecting at this point, although some distillers collect the tails down to 20% alcohol and add the separated tails to a future run along with collected heads.
10. Mix the total distillate with water in your collection bucket to your desired strength (we recommend 40 - 45 percent), and prepare to bottle.
11. Prepare your bottles. For every 6 or 7 ounce bottle capacity, add one **TOASTED OAK STICK** from the bag. For example, for a 12 ounce bottle, put two sticks in. Fill to the top and cap. This kit should yield 6 - 8 12 oz. bottles of 90 proof bourbon. Alternatively, you can add the bag of oak sticks to a one gallon glass jug, and leave all the spirit in the jug for extended aging. This has the advantage of letting you taste the spirit after 6 months and check the oak level - if it already has enough oak, you can remove some of the oak for the remainder of maturation.
12. Time to be patient. Leave the bottles or jug in a cool dark place for 6 months or more (2 years is better) before sampling.

Distilling & The Law

Distilling alcohol without a license is currently illegal in the United States. The customer is responsible for checking all local laws and obtaining a distilling license if needed for alcohol distillation.