# WILLIAM'S® BOURBON KIT

## Equipment Needed

Brewer's Edge® Mash & Boil, Robobrew, Grainfather, or similar electric mashing equipment. This kit assumes you have grain mashing experience and grain mashing equipment. You will also need a distilling lid and pot still condenser in addition to the above. A large stirring spoon is needed, along with basic brewing equipment and a Alcometer in addition to a regular brewing hydrometer.

## Instructions

**1.** Make sure you have your yeast. We recommend one pack of William's item # Y11 (Safale S05) for the yeast. Optional is a tube of White Lab's Ultra Ferm (item A79) if you want the lowest possible gravity.

**2.** Heat 5 gallons of strike water to 162° F. and add your malt pipe or grain basket to your Mash & Boil or equivalent unit. Once the strike water hits 162° F., it is time to add the large unlabeled **GRAIN BAG**. Stir the grain in slowly and evenly, being sure to mix it throughly into the water to make a porridge. Transfer a little water from the bottom of your boiler if needed to mix all the grain into the water. You should have a thick corn/malt porridge with a temperature of 152° to 155° F. Do not add the two bags of sugar yet. If you elect to use **ULTRA FERM** Enzyme, stir it into the mash now.

**3.** Now reduce the temperature on your electric unit to 153° F. for the mash. Mash for 1½ hours, stirring occasionally. If you have a pump on your unit, you can use it, but keep in mind the flaked corn will clog the mash making this frustrating. When in doubt, turn the pump off, and stir every 20 minutes during the 90 minute mash.

**4.** Prepare your hot sparge water by heating two gallons to 168° F. This can be done with a Mash Water Heater or on a separate pot on your stove.

**5.** After the 90 minute mash is over, turn off the unit and unplug. Remove the cover if not using a pump and pull up the grain basket/pipe and rest it on its supports to drain.

**6.** With the basket elevated and dripping, open the two bags of **KCSC Sugar** and dump them into the lower boiler.

## Distilling & The Law

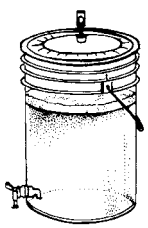
Distilling alcohol without a license is currently illegal in the United States. The customer is responsible for checking all local laws and obtaining a distilling license if needed for alcohol distillation.


**7.** Get 1¼ gallon of the hot Sparge Water you prepared during the mash, and dump it into the top of the grain basket to help rinse the sugars out of the corn and malt.

**8.** During this sparging period, the glutinous flaked corn will clog the screen on the bottom of your grain basket, slowing down sparging considerably. To break this logjam and speed things up a bit, you can scrape the bottom of the grain basket with a long stiff spoon by putting the spoon down into the top of the grain basket. This takes a bit of muscle but will speed the flow.

**9.** After 2 hours of dripping, the grain bed will be completely drained and you should have 5½ to 6 gallons of mash in your Mash & Boil or equivalent. Now stir this to mix in the sugar you added earlier, and chill to 85 ° F or less. Once chilled, transfer to a fermenter. Starting gravity should be 1.076 or higher.

**10.** Prepare the **DRY YEAST** and stir into your cooled mash. Ferment at 70° to 78° F for 16 days. After 16 days, check your gravity. It should be 1.009 or less, and could be as low as 1.000 If higher than 1.009, move the mash to a warmer area, stir vigorously, and leave for 9 more days before rechecking the gravity.



**11.** Once the gravity is below 1.005, 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. Prepare your Mash & Boil or equivalent electric still by installing the distilling lid, column, thermometer, and cold water hoses connected to cold tap water (ideally 65° or cooler). See the picture at left. Route the smaller distillate tubing down into a collection pail or jar, ideally into a hydrometer jar with a Alcometer Hydrometer in the jar for on the fly strength readings (see right).

**12.** Set the heat to 210° F. and wait for the temperature to rise. Turn on the digital thermometer at the still head. When the still head temperature reaches 165° F., turn on the cooling water so it gives a vigorous flow through the still head.

**13.** At around 172° F. alcohol will start to drip into your hydrometer jar.

**Warning:** Collect the first 4 fluid oz. of this and discard, as it is poisonous.

**14.** Now the run begins. Route the distillate into your hydrometer jar. If you have an Alcometer in your hydrometer jar, the starting percentage will probably be around 60 or 65. Keep this running until the temperature of your still head reaches 203° F., at which point the heart of your run is over, and you can turn off the still. Make sure the head is constantly cooled by a vigorous flow of cooling water during your run. Mix the total distillate with water in your collection bucket to your desired strength (we recommend 45 percent), and prepare to bottle.

**15.** Prepare your bottles. For every 6 or 7 ounce bottle capacity, add one **TOASTED OAK STICK** from the unlabeled bag. For example, for a 12 ounce bottle, put two sticks in. Fill to the top and cap. This kit should yield 5 - 6 12 oz. bottles of 90 proof bourbon.

**16.** Time to be patient. Leave the bottles in a dark cool place for 2 years, and your patience will be rewarded.

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Final Inspection by #1