

START YOUR CRAFT DISTILLING JOURNEY



THE MASH

Ingredients:
10lb sugar
180g packet distiller's yeast
5 gallons warm (~104°F) water
5 gallons malted grain of choice

Every great whiskey begins with a carefully crafted mash, or mixture of ingredients prepped for distilling. Start by combining 5lb of sugar with 1-2 gal of malted grain.

Add water and stir until the sugar dissolves, then slowly add the rest of the ingredients, stirring continuously. Let this mixture sit for about five days - or until new bubbles stop forming - then transfer it to the still.

THE STILL

Our handcrafted whiskey stills are 100% copper, ensuring the product you make is of the highest quality.

The properties of copper work naturally to eliminate toxins and unwanted tastes and smells in the alcohol. You'll also have more controlled heat conduction and consistent cooling with a copper still.



THE PROCESS

Start by adding the mash to the retort pot (see diagram for reference) and place it over high heat. Once the mixture begins boiling, cut the heat in half. The liquid will convert to vapor, rise to the top of the onion head, through the swan neck, and drip down into the condenser and coil, where it will then cool back to liquid. Ready to store in a barrel or bottle, or enjoy straight away!



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PRO TIPS

1 Quality ingredients create quality whiskey. Use fresh grain, premium yeast, and purified water for distilling.

2 Know your grains. Corn, the most popular grain for American whiskey, gives you a richer, sweeter base. Rye will add more of a spicy kick. If you prefer deeper, earthier undertones, consider using barley. And if you're looking for something as smooth as possible to sip on. We suggest you stick to wheat.

3 Distilling is both an art and an exact science. Every batch of whiskey is unique, so though you do want to be cautious making temperature adjustments or changes to your ratio of ingredients, don't be afraid to experiment with your process.

4 Adjust your recipe as needed. Increase or decrease the amount of water, for example, to adjust the alcohol concentration, or repeat the distilling process to get a more alcohol-heavy outcome. You can also add ingredients - fruit, herbs, spices, etc. - to create more complex flavors.

5 Be aware of methanol. The distillation process allows for the mash ingredients to separate due to the various boiling points of water, alcohol, and a lethal chemical, methanol. Be sure to discard 1oz for every 5 gallons of your first batch to avoid poisoning.

6 Keep an eye on your condenser. As your batch begins collecting in the condenser, it should cool/cold. The liquid should come out only in intermittent streams or drips. Once the flow slows completely, distillation is complete.

7 Consider aging your spirits instead of drinking right away. Store your spirit in a barrel or bottle for anywhere from a few months to several years. *The key here in achieving your desired flavor is to taste the spirit regularly.*

8 Reduce, reuse, recycle! Leftover mash works as a great fertilizer, livestock feed, or can even be used for another batch of whiskey. Be sure to keep your yeast alive if you intend to use it again.

9 Take care of your still. Never leave the still unattended during the distillation process, and be sure to thoroughly clean it between uses.

10 Practice makes perfect - your first batch may not be your best. Be patient with yourself and continue tweaking your recipe and process. Before you know it, you'll create the perfect spirit for your taste.