

# American Whiskey Recipe Kit

## Instructions

### Aids:

Water Adjustments (Optional: the accepted pH range for mashing is 5.2–5.8, with 5.4 considered the optimum.):

- Calcium Carbonate (sold separately, NOT included in Kit)
- Citric Acid (sold separately, NOT included in Kit)
- 1 x 130g packet Still Spirits - Turbo Clear (included in Kit) to clarify wash (rum wine)
- 50g (45m) of Still Spirits - Dark Spirits Nutrient - (sold separately, NOT included in Kit)
- American oak or bourbon chips/staves
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### Method:

1. Mill the grains and dough-in targeting a mash of around 3 Litres of water to 1 Kg of grain (a liquor-to-grist ratio of about 3:1 by weight or around 20 Litres) and a single infusion temperature of 65°C.
2. Test the pH of your wash. The accepted pH range for mashing is 5.2–5.8, with 5.4 considered the optimum. Use citric acid to bring the pH down and calcium carbonate to bring it up.
3. Sparge: Fly Sparge slowly with approx. 10 Litres of 77 °C (170 °F) water, collecting wort until the pre-fermenter volume is around 23 L.
4. Pitch the Yeast - sprinkle on top of the wash.
5. Allow to ferment in the temperature range 20-35C. A cooler fermentation will produce less esters and take longer to ferment for an arguably cleaner more pure flavour. A warmer fermentation will ferment more quickly and produce some more ester character to your wash and final spirit. Aim for the higher end of the range around 32-35C for a more full flavour higher ester Whiskey wash.
6. Fermentation should be completed within 3-5 days. Wait for two consecutive days of consistent low Hydrometer readings.
7. Once fermentation is complete. Stir the wash vigorously to remove all of the remaining CO2. Once degassed, add the contents of Part A of Still Spirits - Turbo Clear 130g stir well, then leave for 1 hour to stand.
8. After 1 hour, slowly pour Part B of Still Spirits - Turbo Clear 130g evenly over the top of the wash while stirring gently to help spread it evenly. Do not stir vigorously as this will disrupt the clearing process. Leave to clear for 24 hours. During this time Part B will drop down from the top, taking all unwanted yeast and sediment with it to the bottom. If you have temperature control of your fermenter or an old fridge feel free to crash chill to assist with clarification of your wash before distillation.

Move the wash to your Pot Still and prepare to Distil.

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