

- **Safety first**
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# MIST 1 G A L L O N

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## AIR STILL



[www.howtomoonshine.co](http://www.howtomoonshine.co)



## TRUSTWORTHY DISTILLATION

Safe and Reliable Materials

Food-Grade Stainless Steel

100% BPA-Free Plastic

For everything you need to know about making moonshine, check out our complete **How to Make Moonshine Guide!**

# SAFETY FIRST

KEEPING SAFE WHILE USING YOUR MIST 1 GALLON AIRSTILL



**It is important to read all safety guidelines before operating your Air still**

- ALWAYS OPERATE YOUR STILL ON A FLAT, DRY, AND WELL-VENTILATED AREA.
- ALWAYS UNPLUG THE POWER CORD WHEN FILLING OR CLEANING.
- UTILIZE THE SWITCH FOR TURNING THE POWER ON/OFF. DO NOT SIMPLY UNPLUG
- NEVER IMMERSE THE STILL IN THE WATER, OR ALLOW THE BODY BASE OR THE TOP COVER TO BECOME WET INSIDE.
- THIS UNIT CAN BE DANGEROUS FOR CHILDREN. DO NOT ALLOW CHILDREN TO ACCESS OR OPERATE THIS UNIT.
- DO NOT REMOVE THE TOP COVER WHEN THE STILL IS OPERATING.
- ALLOW AT LEAST 20 MINUTES FOR COOLING, AFTER SWITCHING THE POWER OFF, BEFORE REMOVING THE LID.
- ALWAYS ALLOW THE STILL TO COOL DOWN BEFORE REUSING.
- DURING OPERATION, THE LID OF YOUR STILL MAY OCCASIONALLY LIFT AND LIQUID MAY SPILL OUT, MAKE SURE TO KEEP HANDS AND FACE CLEAR DURING OPERATION OF YOUR STILL.

## FOR QUESTIONS AND AFTER CARE



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# Before you start:

It is important to read the instructions for your Mist 1 Gallon Air Still before you start. It will help you feel familiar with your new air still and ensure that your still is operated properly.

Check out this video to see step-by-step instructions on how to properly assemble your Mist 1 Gallon Air Still.



<https://youtu.be/muHuCUDzVAo>

Your air still has three main parts:

- The lower still canister
- The glass collection canister (with lid)
- The air still lid with a built-in fan

Place the lid onto the lower canister

Plug the cord from the lid into the lower still canister. Push until you hear a click so you know it is inserted properly.

Cut the zip ties from the silver bands

Remove the screws from the handle and set them aside

Place a silver strap into the grooves of the glass canister. Secure to the handle with the screws. Repeat.

Plug the power cord into the lower still canister and into the wall.

Once you have successfully assembled your Mist 1 Gallon Air Still, it is important to run your still full of water to remove any impurities that may be present from the manufacturing process. Taking this extra step is a great way to protect yourself from any lingering by-products of the manufacturing process but will also help you become familiar and more comfortable with your machine.

# How to Distill Water:



Before using your Mist 1 Gallon Air Still, it is recommended to clean the inside of the Air Still and fill it with clean water to the 4 L (1 US Gal) line which is marked on the inside. It is important to ensure that both electrical sockets are free of any debris and dry.

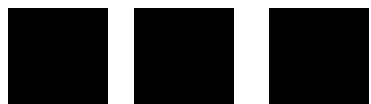
## STEP 1 - FILL

- Fit the top cover of the still in place and plug the fan lead into the socket in the still body.
- Fill the Air Still with water up to the 4 L (1 US Gal) mark.

## STEP 2 - DISTIL

- Place a 4 L (1 US Gal) collection jug under the outlet nozzle.
- Press the reset button on the base of the still.
- Clip the nozzle onto the still head. This is required to ensure the water flows directly into your spirit collector.
- Connect the main power cord between the still and the mains power socket and turn on the mains power socket switch. You will hear the fan in the top cover of the still start immediately.
- It will take about 1.5 hours for the water to heat up. Once distillation starts, water will begin to drip slowly into the spirit collector or jug. The still will take about 10 hours to distill the 4 L (1 US Gal).
- The power supply reset will switch off automatically when the distillation is completed.

# How to Make Essential oils:



## STEP 1 - FILL

- Place the clean plant material in the Mist 1 Gallon Air Still and add enough water to cover. The amount of water necessary to fill your still varies depending on the type of plant used.

## STEP 2 - DISTIL

- Press the reset button on the base of the still.
- Fit the top cover of the still in place and plug the fan lead into the socket in the still body. Place the spirit collector or jug under the outlet nozzle. This should have a usable capacity of at least 800 ml (27 US fl oz).
- Connect the main power cord between the still and the mains power socket and turn on the mains power socket switch. You will hear the fan in the top cover of the still start immediately.
- Allow to heat up.
- It is recommended to keep a close eye on the output and collect in fractions. The reason for this is because the quality of output will drop off at the end of your run and you will want to discard this 'cooked' output.
- Collect a maximum distillate of 80% of the volume of water put in the boiler to make sure it does not boil dry and cook the plant material.
- The distillate collected will be mainly hydrosol (water-based plant extract) but there will be essential oil with it. The oil will separate out over time and will float on the surface (for nearly all oils, there are a few which are denser than water and will end up on the bottom).

## STEP 3 - SEPARATE THE OIL

- The oil can then be separated off from the hydrosol by pipette or with an oil separator used in cooking. Hydrosol can also often be used in many applications (rose water, lavender water, etc). Yields of oil are low, a yield of 1-2% is considered good.

# How to Distill Spirits:



## Moonshine: a three-step Process

In order to prepare a mash or wash for spirit distillation, it must first be fermented. Making spirits is a three-step process. Each step needs to be completed properly in order for the process to work. In addition to your air still, you will also require a fermenting vessel as well as a large pot in which to cook your mash/wash.

While a sugar wash is not the only recipe that can be used to make spirits with the Mist Air Still, it is the recipe that is recommended. This is because using a sugar wash does not require you to fractionate your output, which can be difficult with this unit.



Check out How to Make Moonshine from Sugar. <https://youtu.be/D070-PHjDLM>

## How to Make Sugar Shine

This recipe is designed specifically for the Mist 1 Gallon Air Still. It makes about 1 gallon of moonshine so you will have lots of spirits that you can go on to flavor to your liking. While there are commercial flavors available for sale, we prefer using simple ingredients you can find in your kitchen, such as fresh fruit and sugar.

### MOONSHINE INGREDIENTS:

13 cups of filtered water

1 kg of sugar

One packet of bread yeast

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## Moonshine Equipment:

- Cooking thermometer
- Fermentation vessel with an airlock
- Mist 1 Gallon Air Still

## Sugar Shine Recipe Instructions:

- Add 8 cups of filtered water to a pot and boil gently.
- Avoid a rolling boil and try not to exceed 120°F.
- Reserve 2 TSP of sugar for your yeast starter
- Add the rest of the sugar a little bit at a time.
- Stir to dissolve and then add more.
- Once all of the sugar is dissolved, turn off the heat.
- Let sit while you prepare your yeast starter.

## To Make Your Yeast Starter:

- ½ cup warm water
- 2 tsp sugar
- 1 package of bread yeast

To make your yeast starter, add warm water and sugar to a small bowl and whisk to dissolve sugar.

Once the sugar is dissolved, add the package of bread yeast.

Stir well to incorporate.

Once the mixture is well incorporated, cover with plastic wrap and a dishtowel to keep warm.

Let sit while you cool your sugar mash.

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## Cooling your Mash :

Temperature plays an important role in making moonshine. It is important to cool your mash before you add your yeast starter.

Place your sugar shine into a larger bowl (or sink) of ice water to cool it. Take it out once the temperature reaches about 85 °F.

Add five cups of cold filtered water to your fermenting vessel.

Add your sugar shine mash.

Add your yeast starter.

Place the lid on the fermenting vessel and shake well for about 10 seconds.

Put water in your airlock and place it on the lid of your fermenting vessel.

Allow to ferment until all activity stops in the airlock. This usually takes about two weeks.

## Distilling your Mash :

Once all activity has stopped in the airlock, you can pour your mash into your air still to ferment.

Press the green button to start.

This process takes about two hours.

## Important:

The laws regarding the personal distillation of spirits vary from state to state and country to country. For your own personal protection, it is important to look up the laws in your area to see what permits need to be obtained in order to fulfill the requirements for your area.

For more information, please read our blog:

<https://www.howtomoonshine.co/blogs/review/is-moonshine-illegal>

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