



Recipe Kit Name: Angel's Eyes Bourbon

Estimated ABV: 9.5% • Estimated OG: 1.084 • Estimated FG: 1.011

5 Gallon Distiller Fermentation Kit

Shopping List

\$40.99

Grain & Sugars:

- 12 lbs Flaked Corn
- 3 lbs American White Wheat
- 2 lbs American 2 Row
- 1 lb Rice Hulls

Not Included in Kit

- American Medium Oak Spiral

Yeast: (Included in kit)

- Still Spirits Whisky Yeast - 100 g

Directions:

Bring 5.5 gallons of water to 155° F. Add your mixed grains slowly, making sure that no dough balls form, and don't forget the Rice Hulls! If you have a 24" x 24" Grain Steeping Bag, use it here. After all of the grain is mixed in, make sure that your mash is at 148° F. Let it sit, covered, for 60 minutes. Separate and wash the grain however your system is set up. The grain will absorb approximately 2 gallons of water, so add back 2 gallons of water to get to 5.5 gallons and bring to a boil for 15 minutes. Cool to 75° F and pitch your yeast. Cover with lid and airlock and allow 2 weeks for fermentation to complete for a clean wash. From there, add to your still and distill using your normal process. If you are oak aging, we recommend aging at 125 proof for 2 to 6 weeks using an half of an American Medium Spiral per quart, then diluting to 80 - 100 proof, depending upon what tastes the best. Proof down slowly, 10 or so proof at a time, until the Bourbon style whiskey tastes exactly how you want it to. Try not to drink all at once!

Style:

Bourbon Style Whiskey Mash

Angel's Eyes is classically style American Bourbon Fermentation Kit. It's based on one of our favorite Bourbon Whiskeys, and has a deliciously complex flavor profile. Before you add oak, this recipe streams off of the still with an incredibly forward grain characteristic, giving it a rich, almost nutty characteristic. After you add your chosen oak, expect subtle, smokey undertones, hints of vanilla and ripe fruit, and a clean, velvet finish - as long as your cuts are clean! Consider aging with an American Medium Oak Spiral at 125 proof for an authentic and familiar flavor profile.

Brew Day Notes and Changes:



Have a question? Research our BrewCranium at BrewChatter.com. You'll find great articles and information to help you with your ideas and brew day!

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