

Simple Corn Mash Recipe

Ingredients

- 5 pounds of white sugar
- 4 gallons of filtered water
- 5 pounds of cracked corn
- 1 teaspoon brewers yeast
- 1 teaspoon active bread yeast

Directions

- Measure all the ingredients into bowls or bags
- Add 2-3 gallons of filtered water to the stockpot
- Heat to 165 degrees
- Add the sugar and stir to dissolve
- Add the corn
- Turn off the stove
- Stir every ½ hour for the first hour
- Adding the Mash to the Bucket
- After 1 hour, put the contents in a 5-gallon bucket
- Add enough hot or cold water to reach the target temperature of 95-100 degrees and to within 1-2 inches from the brim of the bucket
- Take a reading with the hydrometer for the specific gravity and make a note of the reading on the grain bill
- If the reading is below 1.5 add more sugar, the normal reading is 1.5 and up (not necessary for a sacrifice run)
- When the temperature reaches 95-100 degrees sprinkle the yeast on the top and let sit 5 minutes
- Stir the contents well and place the airlock in the grommet on the lid top and place it on the bucket
- Is using an airlock, fill to the max line with either moonshine or water
- Ferment 5-10 days

