

# MOONSHINE MALT LIQUOR (All Grain)

Official NORTHERN BREWER Instructional Document

White dog, new make, white whiskey, moonshine – call it what you want, it's going in your beer. That's right, this crisp golden lagery beauty is ready to take on the subtle graininess and substantial alcohol of a fine un-aged whiskey (not included in the kit). A slightly elevated fermentation temperature makes this into a bit of a hybrid, but also means it'll be that much better, that much sooner. Notes of spicy grain, honey-sweet alcohol, and crisp "ahh"-inducing lager mingle to make a heady hooch. It's a reminder of the excitement that comes from skirting the rules, paving your own path. Homebrewers are in a unique position – where commercial breweries aren't allowed to mix spirits and beer, we can do it to our heart's content. Let's raise a jar of 'shine and let the white dog run free.

## O.G: 1.052 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary, 5 weeks secondary,
- 1-2 weeks bottle conditioning

## MASH INGREDIENTS

- 6 lbs MaltEurop American 2-row Pale Malt
- 1 lb Briess Carapils
- 2.5 lbs Flaked Rice

## BOIL ADDITIONS & TIMES

- 1 oz. German Hersbrucker (60 min)

## SECONDARY FERMENTER ADDITIONS

- 6-12 oz White Whiskey (not included in kit)

## YEAST

- **DRY YEAST (DEFAULT):** Saflager W-34/70 Yeast. Optimum temp: 48°-68 F.
- **LIQUID YEAST OPTION:** Wyeast 2124 Bohemian Lager Yeast. Apparent attenuation: 69-73%. Flocculation: medium. Optimum temp: 45-68° F.

## PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

## MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 150° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. German Hersbrucker (60 min)

## SECONDARY FERMENTOR ADDITIONS

6-12 oz. White Whiskey (not included in kit)

## YEAST

### DRY YEAST (DEFAULT):

Saflager W-34/70 Yeast. Optimum temp: 48-68° F.

### LIQUID YEAST OPTION:

Wyeast 2124 Bohemian Lager Yeast.

Apparent attenuation: 69-73%. Flocculation: medium.

Optimum temp: 45-68° F.