So you're looking for some moonshine recipes? That's quite understandable as there are few things as enjoyable as creating the perfect moonshine, particularly when you’ve waited for the mash to ripen into something truly delicious. What’s more, with so many moonshine recipes out there, you can be spoilt for choice as to what to create next. With this in mind, we’ve collated some of our favourite recipes. Happy mashing people!

**Southern Whiskey Moonshine Recipe**
This special moonshine has the distinct taste of the south and makes for a real kicker for those looking for something more potent.

**Ingredients that you’ll need**

- ¼ of Corn syrup (per 1 1/2 gallons of water)
- Water
- One cup of honey (per every ten gallon batch)
- 1 - 3 Ozs yeast (per ten gallons of mash)

**Equipment that you’ll need**

- Sauce pan
- Hydrometer
- Food safe fermentation bucket

**Southern Whiskey moonshine: Step by step**

Step One – Add between 1 and 3 ounces of yeast for every ten gallon batch

Step Two – Heat up around a quarter of your water and then stir in the corn syrup, followed by the honey

You’re aiming for heat of between 120 and 130 degrees (a temperature which will melt your corn syrup).

Step Three - Pour the mixture into the fermenter and finish with cool water, until it reaches 80 degrees.

Step Four – Take a hydrometer reading

To give you an idea about this, you should have had a reading of about 60 to 65, and you shouldn’t exceed a reading of 70.

Step Five – Add in your yeast (being sure to read the instructions on the packet)

Step Six – Leave for between 6 and 14 days for fermentation to take place - then you’re ready to serve.
Don't buy apple pie moonshine! Make yourself with our apple pie moonshine recipe

Apple Pie Moonshine Recipe

This recipe has to be one of the most popular around and there are all sorts of variations on it, however this seems to be one of the most common moonshine recipes (although you’re free to experiment as you wish with the various flavours).

Oh, and did we mention that this particular recipe is ready within 1 hour and 10 minutes? Making it perfect for those who get a little impatient awaiting fruit fermentation.

Ingredients that you’ll need

- 2 Cups of white sugar
• 2 Cups of brown sugar
• 1 Gallon of apple juice
• 4 Cinnamon sticks, or more to taste
• 1 Pinch apple pie spice
• 1 (750 ml) bottle 190 proof grain alcohol
• 1 Gallon apple cider
• 1 (750 ml) bottle vodka

Equipment that you’ll need

• Large pot for the stove
• Glass jars

Apple Pie moonshine: Step by step

Step One – Mix together the apple juice, apple cider, white sugar, brown sugar, and cinnamon sticks, placing them all into a large pot upon the stove. You should bring this almost to boiling point.

Then, cover the pot with a lid and allow the mixture to simmer for approximately 1 hour before removing it from the stove and leaving it to cooling completely down.

Step Two – Add the grain alcohol and vodka syrup to the mix and stir. At this point you can also remove the cinnamon sticks.

Step Three- Serve up!

That’s all there is to it, you can now serve this up into glass jars or bottles and enjoy the fruits of your labour!

Store in the refrigerator until you’re ready to drink it. I think apple pie is the king of all moonshine recipes, but that’s my personal preference!
Black Beard's Rum Moonshine Recipe

This is one of the best moonshine recipes for the rum lovers, although you do need to be a little patient with it as it can take up to 14 days to ferment.

Ingredients that you’ll need

- 2 Pounds of brown sugar (for each gallon of water)
- 1 Cup of honey (for every ten gallon batch of the mixture)
- Water
- 1 - 3 ozs yeast (per ten gallons of match)

Equipment that you’ll need

- Sauce pan
- Hydrometer
- Food safe fermentation bucket

Black Beards Rum moonshine: Step by step

Step One – Begin by heating up a quarter of your water to around 120 degrees
At this point it will be hot enough to melt the sugar, so add this in and stir. After the sugar, you can add the honey.

Step Two – Pour the mix into your fermenter

Add cool water, according to the measurements above, to cool the mixture to 80 degrees.

Step Three – Take a hydrometer reading and just if necessary

To give you an idea about this you should have had a reading of about 90, and you shouldn’t exceed a reading of 100.

Step Four – Add your yeast into the mix as per the packet instructions

Step Five – Leave for between 6 and 14 days to ferment, then serve.

Watermelon-Peach Moonshine Brandy Recipe

Coming in at a five week fermentation time, this moonshine recipe is the longest of the moonshine recipes listed here. However, with the sweetness of a watermelon, the bitterness of the lime, and an alcohol punch to finish, this is one moonshine recipe that is well worth waiting for.
Ingredients that you’ll need

- 1 ¼ of a large watermelon
- 1 ¼ Cup chopped golden raisins
- 15 limes (you’ll need these to be juiced as we aren’t using the pulp or the zest)
- 25 Cups of sugar
- Water (to make 5 gallons)
- Either wine or distillers yeast
- 10 peaches

Equipment that you’ll need

- Sauce pan
- Hydrometer
- Food safe fermentation bucket
- Large bowl

Watermelon-peach moonshine brandy: Step by step

Step One – Juice the watermelons and peaches

You should save the left over pulp in a sauce pan.

Step Two – Boil up the pulp with five quarts of water for around 30 minutes

Once boiled, strain off the pulp and then add water to the extracted juice.

Step Three – Cool your mixture down to around lukewarm temperature

You should then add in the water to make up a five gallon mix in total.

Step Four – Add in the remaining ingredients, asides from the yeast, to the fermentation bucket

Cover over the mix with a cloth and leave to stand for 24 hours.

Step Five – After 24 hours add in the yeast

Step Six – Stir the mixture daily over the course of a week and strain off the raisins

Step Seven – Add a fermenting trap and leave to rest for 4 weeks before serving.

Rye Whiskey Moonshine Recipe
Ingredients that you’ll need

- 7 pounds of Rye
- 2 Pounds of Barley
- 1 Pound of Malt
- 6 Gallons of water
- 1 oz of Yeast
- 1 gram of ammonium-floride

Equipment that you’ll need

- Sauce pan
- Food safe fermentation device
- Large bowl
- Pillow case

Rye Whiskey moonshine: Step by step

Step One – Heat the water to 70 degrees, then mix in the malt and the grain

Step Two – Stir the mixture, slowly raising the temperature by approximately 5 degrees every 2 minutes, until it reaches 160 degrees

Step Three – Keeping the mixture at 160 degrees, stir it constantly for 2 to 3 hours. This will convert the starch into fermentable sugar and dextrin

Step Four – Filter off the liquid, place it into your fermentation device, and allow it to cool to between 70 and 80 degrees

Step Five – Once the mixture has cooled, add 3 grams of yeast followed by 1 gram of ammonium-floride to prevent secondary fermentation. Stir the liquid for 1 minute, then cover and seal with an airlock.

Step Six – Leave for 5 - 7 days to ferment, then pour in to a container, filleting through a pillow case to remove any remaining solids.
You're going to need lots of strawberries to make this strawberry moonshine recipe!

**Strawberry Moonshine Recipe**

It seems only right that, given that strawberries are one of the first fruits to ripen during the summer months, there are plenty of moonshine recipes made from them. So, here’s a quick and easy moonshine recipe that is deliciously sweet (you’ll need to pay attention to the instructions however, as otherwise you could just end up with one large mushy strawberry mess on your hands!).

**Ingredients that you’ll need**

- 1 to 3 pounds of Cane sugar
- 2 Packets of bread yeast
- 20 pounds of Strawberries
- 1.5 pounds of Raisins

**Equipment that you’ll need**

- 1 Airlocks
- Cutting Board and knife
- Blender
- Funnel
• Large auto-siphon (this really needs to be a minimum 1/2? tube)
• Copper immersion chiller
• Hotplate
• Large stock pot
• Large spoon or paddle
• 2 Fermentation buckets (obviously these need to be food safe)
• Mesh strainer
• Refractometer
• Thermometer

**Strawberry moonshine: Step by step**

Step One – Rinse off all of your strawberries.

It’s advisable that you use a high pressure hose for this, as it can knock away wild yeast and bacteria which can otherwise taint the taste of the moonshine.

Step Two – Cut all of the tops off the strawberries and throw them away.

Be careful not to miss any of the leaves as these will make the moonshine taste bitter.

Step Three – Check your strawberry batches carefully for any mouldy or rotten fruit. If you find any, discard them straight away as they could contaminate the mash

Step Four – Use only the strawberries that are ripe and un-ruined.

Place them into a blender and create a puree by lightly blending them together. You should take care not to blend them too much however as you don’t want a consistency that is too thin and difficult to separate.

Step Five – Add in your raisins and blend them until they are within the mixture.

Step Six – Pour your mixture into a sanitized bucket (it makes things a lot easier if you use one with a scale on the side)

Step Seven – Once you’ve mixed all of your strawberries and have a total of 2.5 gallons of puree, you can transfer it over to a stainless steel boil kettle.

Step Eight – Mix in 3 gallons of water, making the mixture up to a total of 5.5 gallons.

Step Nine – Use your brix refractometer
To determine the alcohol content of the mixture, you should take a brix reading. To do this, use a small pipette to suck up some of the mixture, this is then placed on a glass plate on the Brix refractometer. You finally view the reading by looking into the contraption’s sight.

Step Ten – Knowing your ideal alcohol measurements

You should really look towards an 8% reading, going any higher than this can result in moonshine that tastes too yeasty. However as this leads to a relatively low gravity reading (where low is considered as less than 15brix / 1.061 Gravity) cane sugar will need to be added to sweeten the mix.

Step Eleven – If necessary add the cane sugar

For this amount of mixture a measures of 4 pounds of cane sugar should sweeten the moonshine up.

Step Twelve – Stir the mixture once more and take a brix reading to ensure that the gravity has come down

You should now be aiming for a Brix reading of 14 and a gravity reading of 1.055.

Step Thirteen – Cover over and heat to 160 degrees Fahrenheit

Step Fourteen – Cool the mixture down in an immersion chiller

Step Fifteen – When waiting for the mixture to cool you can begin to make the yeast

Use the instructions on your yeast packet for guidance

Step Sixteen – Once cooled to 70 degree Fahrenheit move the mix to your fermentation bucket and add the yeast

Step Seventeen – Cover over and add an air lock.

The temperature where your bucket is stored should be around 70 degrees, leaving it for around a week.

Step Eighteen – Siphon off your mix and run it through a strainer

In doing so you can separate the pulp out and throw it away. You should then add only the strained juice to the still, ignoring any settled yeast that may have formed at the bottom of the barrel.
Step Nineteen – Undertake a spirit run

Distil the product from the stripping run, you should use a low heat for this and run the distiller at a slow rate (this should result in the mixture dripping rather flowing). To ensure this goes as it should you should create at minimum 200 ml fore shots cut, and healthy heads and tails cuts, being sure to save only the best part of the middle of the run for the hearts.

Step Twenty – Serve up!

Serve up your moonshine in glasses filled with fresh, chopped strawberries!

(Images from: Dominic Lockyer, Adam Barhan, Harsha K R & Pixabay)