

How to Make Ethanol at home

Part 1 Basic Recipe for beginners

By Anthony Zaca

Just a note: Ethanol and Vodka are the same exact thing, but you cannot drink ethanol without cutting in half with water. Also, you must throw out the methanol, "wood alcohol", the heads of the run, when you are distilling, or its poison. This is a small amount that smells of acetones. "Denatured alcohol" is mixed with fuel or petroleum, for this reason: so people do not drink it. Be careful always. I have to explain this for people's safety.

You can use this to burn fuel for your home, light tiny alcohol stoves up to an hour each time, or keep a room warm with a ceramic heater also. Your car will run on this like it does gas.

Here I will show you how to make the easiest, basic, recipe for ethanol fuel for your car. You can make it 180 proof . Anything past 190 proof you need to use zeolite. I will cover this in another article. "E85" is 85% alcohol, 15% petroleum based fuel.

I recommend seeing the movie "FUEL" about alternative fuels including Ethanol.

This is Part one - how to make a mash. In Part 2, I will show how to run in your still and then Part 3- I show how to change your car over to run on ethanol. A lot of cars these days can take some parts ethanol as is. But to get your car changed over to accept both gas and/or 100% Ethanol is better.

Step one- making the Mash

15 gallons of water- 40lbs of sugar- 2 bags of yeast



(You do not have to add molasses, but if you have some you can, its pictured here as option)

This batch will make around 3 gallons of Ethanol.

Also need a bucket, spoon, one step cleaner for sanitizing, heating belt to warm the bucket while it ferments.



First thing to do is clean all utensils and fermenting bucket with S02. 1 TB per gallon of warm water. There is no need to rinse this once it has been cleaned.



Then fill the bucket up half way with 95 to 100 F warm water, then pour ten lbs of sugar at a time, and stir the sugar until it dissolves and repeat the process until all of the sugar is dissolved.



Then add lukewarm water to bring the temperature down to 85 degrees.



Fill the bucket. Then open packets of yeast. Stir until dissolved



Place lid on bucket and put the heating belt around it. Plug it in. The water cannot go beneath 74 F and you have to keep it 5-7 days. It foams up nicely.



Stir the bucket twice a day as well. When there is no yeast activity, you are done with your mash.

Please be safe guys and
HAPPY DISTILLING- ANTHONY
www.rainierdistillers.com