

Wok-in-Pot Still Diagram

This is a very simple and basic "kitchen still". Main problems with this still are:

1. **Difficult to discard the foreshots** (= first few ounces of bad alcohol that drip from the condenser of this still). To eliminate the foreshots you will have to lift the wok and discard the first ounces dripped to the collector. Be careful because everything is very hot. The foreshots contains most of the methanol, if any, from the mash. Methanol may be present because it vaporizes at a lower temperature than ethanol. The foreshot also typically contains small amounts of other undesirable compounds such as acetone and various aldehydes.
2. **Moonshine obtained typically contains 20% to 40% alcohol, and may taste badly**, consequently redistillation will be necessary. In this case wash thoroughly the parts of the still, pour the moonshine where the mash was, and repeat the distillation process.
3. **To find the distilling or "cooking" time by trial and error.** In the below diagram, 45 minutes are indicated to "cook" at medium heat 1 gallon of mash, but the time depends on the characteristics of the mash and trial and error will be necessary to find the correct cooking time: If the moonshine obtained is too weak, then cook for less period of time.

