

MUM WASH

(Original and Hybrid wash)

(with photos) (plus International version at end)

Even though this started back in June in the Distillers Group I feel it is more beneficial to post this in this forum.

If you want a history of the MUM wash just search it in the Advanced Distillers group and you can read up on it there.

Although I thought the original experiment was a complete success, There were a couple of things that I wanted to come back to when I got a chance and have another look at. The Major issue being the amount of Trub that the original MUM wash creates. The other issue was the amount of foam that sits on top of the wash even after settling out over a few days. The amount of foam rivaled that of most grain mash "caps". To Me, both are problematic in that they cause a decrease in final Yield.

It was said by a couple of guys (Jim and Sherman) that the Trub issue was cause by a lack of a few Vitamins and a supplement of Magnesium in the Wash. So I decided to do one more experiment. 2 washes side by side . One would be the Original MUM wash recipe and the other would be a sort of Hybrid version with a couple of added ingredients.

Wash No.1 was the original recipe of:

7 Lbs of White Sugar

1- 6 oz can of Tomato Paste

5 teaspoons of Miracle Grow All Purpose Plant Food (3 at the beginning, then another after 36 hours and the 5th 24 hrs after that)

2 packets of Hodgdon mills Bread Yeast (I only used 1 for each wash this go around)

Water to make a total volume of 4 gallons US. 1.080 SG

Wash No.2 (MUM Hybrid) was the same as the Original but with the following added.(see also scaled up litre version at the end)

2 Wal Mart (Equate) Womens Multi vitamins ground to Powder.

Both added at the beginning just before pitching Yeast.

4 teaspoons of Epsom Salts. 2 added at the beginning of ferment and then 1 after 36 hours and then another 24 hours after that.

Yeast was pitched on both of these washes within a minute of each other let it sit for 5 minutes and then stirred both really good to aerate. I also used separate spoons for this. Both washes had their own Hydrometer that stayed in them through out the ferment. Interestingly, Both washes fermented out in the same amount of time. 4 days. The difference was in the way the two fermented. The MUM wash always had a few large bubbles on the top that were about an inch in diameter but maintained that freshly poured Soft drink sound through out the ferment. The MUM Hybrid wash only had very tiny bubbles, again as that of a freshly poured soft drink.

I am sure those large bubbles mean something but I don't really know what. Jim? Sherm? Harry? Yeast Experts Please chime in.

By Saturday Morning both washes were down to .990 SG. I dissolved 2 tablets of Irish Moss in separate glasses and poured them in each wash and stirred both well but carefully not to slosh things up a lot. The MUM had already started to foam a bit and this just made it worse as it did back in June. The Hybrid Foamed a little as well but dissipated quickly and within minutes had begun to settle out. After 24 hours Both had settled and cleared to a nice green color. The Hybrid had a nicely packed yeast cake in the bottom of the fermenter. The MUM original was not as nice. There was still a cap of foam on top that was about an inch thick and the Trub in the bottom was what I have come to call "Fluffy". I racked these separate and measured them. I was able to Rack a half gallon more clear beer from the Hybrid than the original. After this I just mixed them both in a 6 gallon carboy and I will strip it sometime this weekend.

I would also like to note that the Smell of the Hybrid wash was noticeably nicer and a drop on the finger from each also gave a better taste as a wine. It was actually quite tasty as a wine. Something wrong about drinking plant food though.

So all in all my conclusion is this. The addition of the added nutrients, Multi vitamins and Epsom salts, IF you can get your hands on them I would say is beneficial to the wash although not mandatory. I, as most of us do, have easy access to all of these ingredients and will use the Hybrid version from now on.

I have also posted some pictures in my album on the list. Nothing special but it shows a few things I thought were interesting.



First photo:

http://ph.groups.yahoo.com/group/new_distillers/photos/view/b065?b=10

This is both washes 10 to 15 minutes after adding the Irish moss Tablets. The one on the right is the Hybrid and as you can see it has almost fully settled. The left is the Original and remains very Turbid although it had cleared nicely for the most part by the next day.

Second Photo:



http://ph.groups.yahoo.com/group/new_distillers/photos/view/b065?b=11

This was the original MUM after adding the Irish Moss. Big fat bubbly cap. It stayed that way until I skimmed it off and racked it to a carboy.

Third Photo:

http://ph.groups.yahoo.com/group/new_distillers/photos/view/b065?b=12



MUM Hybrid after adding Irish Moss. Noticeable difference.

This had dissipated after a couple of hours.

Fourth Photo:

Really just for fun.

http://ph.groups.yahoo.com/group/new_distillers/photos/view/b065?b=13



I took this one last night. This is after 24 hours in the carboy. That's a 6 gallon Cboy plus a gallon jug from two 4 gallon washes. That's probably a quarts worth of trub in the bottom of the C boy. I have to say that I'm not yet comfortable with Distilling Green washes. It does make some damn nice hooch though.

Mason

Criticism welcome

For 1 x 25 Litre Hybrid MUM Wash

Here's an International addition to the original recipe *(with corrected Epson salt measurements)*

To scale up to a 25 litre version of the Hybrid MUM Wash from the original 4gallon US. MUM recipe some minor change is needed.

Let assume 6.5 gallons US is approximately 25 litres (this is not an exact science and is close enough for our purpose)

The ingredients for one 25 litre wash will be like this:-

Water 20.5
litres
(spring or mineral is good for a trouble free ferment, also bear in mind 4.5 Kg of sugar added to 20.5litres of water will bring our wash up to the 25 litres mark approximately)

Sugar 4.5 Kg
(Whatever gets you between 1.070 and 1.080SG)

Bakers Yeast 2-3 packets per
wash

Miracle Gro (2 desert spoons are the same as 1 tablespoon)

Add

At beginning 1½ tablespoons

Then ½ tablespoon after 36 hours

Then ½ tablespoon 24 hours after that

Tomato Paste (keep the same) 170
grams (each of my tins are 140 grams so 1.3 tins for me)

Epsom Salts

Add with the Miracle Gro

At beginning 1 teaspoon

Then 1 teaspoon after 36 hours

Then 1 teaspoon 24 hours after that

Multi vitamins (added at beginning) 2 tablets crushed