

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.