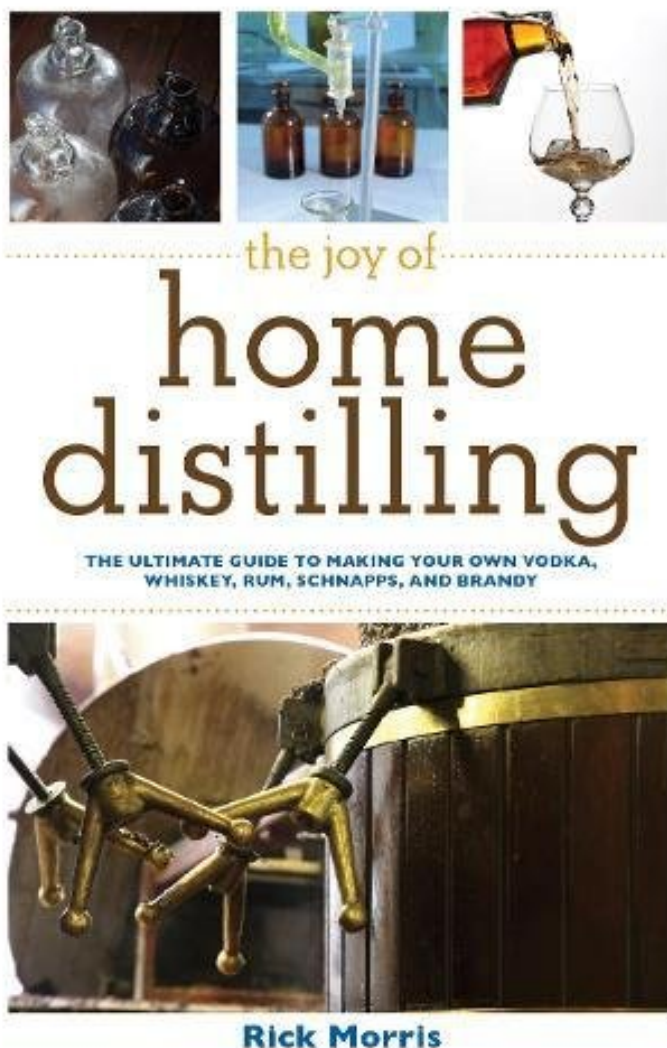


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## The Joy of Home Distilling: The Ultimate Guide to Making Your Own Vodka, Whiskey, Rum, Brandy, Moonshine, and More (The Joy of Series)

*Rick Morris*

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**Rick Morris : The Joy of Home Distilling: The Ultimate Guide to Making Your Own Vodka, Whiskey, Rum, Brandy, Moonshine, and More (The Joy of Series)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Joy of Home Distilling: The Ultimate Guide to Making Your Own Vodka,

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Make your own brew at home! The Joy of Home Distilling is a complete guide for beginner and intermediate distillers. Readers will learn about every facet of distilling, from yeast styles and nutritional requirements to the different methods of distillation and equipment, and post-distillation processes. Author Rick Morris, who has been selling distillation equipment for years, even includes his own recipes for different types of spirits and drink recipes. By learning not just how to distill, but also what is happening at each step and why it is needed, readers will be armed with the information they need to experiment with their own spirits and concoct their own recipes. Easy to understand even for a first-time distiller, The Joy of Home Distilling is sure to become your number one distilling resource. Topics covered include:What distillation is and common misconceptions about the processThe legalities surrounding distilling alcohol at homeWhat yeast is, what it does, and how to ensure that you get a strong, complete fermentationStep-by-step instructions for the different processes, from bucket to bottleThe difference between spirit types and how to produce eachCarbon filtering—when it's necessary, when to filter, and why you filterFlavoring and aging your spirits Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

About the AuthorRick Morris is the owner of Brewhaus (American), Inc. He has been distributing his own distilling products and brewing his own drinks for many years. He resides in Keller, Texas.