

Beyond the Buzz: Sippin' on Homebrew

Alright folks, a city prepper like me might not seem like the moonshine-sippin' type. I'm not a big drinker – saved a pretty penny over the years by avoidin' that kinda stuff. Don't get me wrong, I enjoy a well-crafted bottle of shine or a few drinks on occasion, but the liquor store ain't gettin' rich off me. But there's somethin' special about a good brew you made yourself, somethin' beyond just gettin' a little tipsy. Hold onto your mason jars, folks, 'cause this ain't just about gettin' a buzz! It's about the history and usefulness of alcohol, the satisfaction of creation, and yeah, even a touch of preparedness.

Beyond the Bottle: The Practical Side of Alcohol

Alcohol's been around for centuries, and it's had uses far beyond parties. Here's a quick rundown:

- **Natural Preservative:** Before fancy fridges, alcoholic drinks kept food from spoilin'.
- **Sanitizer in a Pinch:** High-proof alcohol can actually disinfect surfaces in a bind. Not ideal all the time, but knowledge is power, right?
- **Medicinal Aid:** Tinctures and medicinal wines have been used for centuries for various ailments. Not a cure-all, but it played a role in folk medicine.

Now, there's a conspiracy theory that big-oil lobbied against homebrew and distilling to keep people dependent on fuel, but that's just a hunch.

The Joy of Makin' Your Own:

Sure, you can grab a bottle of somethin' strong at any store. But there's somethin' incredibly satisfying about makin' your own drinks, even if the first batch ain't perfect. You control the ingredients, the process, and ultimately, the final product. Imagine pourin' yourself a glass of somethin' you created from scratch, knowin' exactly what went into it – that's a feeling money can't buy.

Barter with the Best:

Let's be honest, in a real crisis, fancy cash might not be worth much. But a well-aged bottle of your own creation? That could be a valuable trade for essential goods. Think of it like a personal stash of gold, somethin' you can enjoy now and use for barter if needed later.

More Than Just Fun (But Fun Too!):

Making your own mead isn't complicated. There are plenty of beginner-friendly recipes out there that don't require fancy equipment or a ton of ingredients. It's a way to save money on drinks while learning a valuable skill you might not have known you had.

Exploring the High Proof:

As you delve deeper, you'll realize some fancy drinks are quite complex to make. Strong liquors often require a still and a demanding process. But with a good understanding, you can probably build most of the basic tools using materials from your local hardware store (as long as it's legal in your area).

Sharing the Bounty:

Making booze and appreciating spirits don't have to be solitary pursuits. Whip up a batch of that special brew and share it with some good folks who appreciate a fine drink. It's a way to connect with your community and share the joy of your creation (but remember, always drink responsibly and never pressure anyone to partake). This ability to share and give back is important to me, especially with close friends on special occasions.

Not for Everyone:

Now, hold on a cotton pickin' minute. I ain't sayin' everyone should start their own moonshine operation. If you have any history of addiction, this definitely ain't the hobby for you. But for responsible folks who enjoy a good drink, the satisfaction of DIY, and the knowledge that comes with it, there's a whole world waiting to be discovered. So, the next time you're stockin' your pantry, consider leavin' a little space for a couple of jugs and a still, or maybe explore the world of high-proof spirits. You might just surprise yourself with what you find.

Related links:

<https://youtu.be/I02tS0-znrs?si=sKnTpt6PdW1B5Ybl>

<https://youtu.be/BvV16VYNDsc?si=Ccb1PHEPhggpMV2e>

<https://youtu.be/SICdCYqtLGw?si=mPtyNZ4JZ0BauFb3>

<https://youtu.be/i4gjqQ-e-XQ?si=5DszZzqnSL4KY1IT>