



# Belgian Malts that Make Your Beer So Special

## Malt Whisky



## Whisky recipe

### INGREDIENTS / HL (1 hectolitre = 100 litres)

#### MALT

Château Whisky Malt 14 - 18 kg

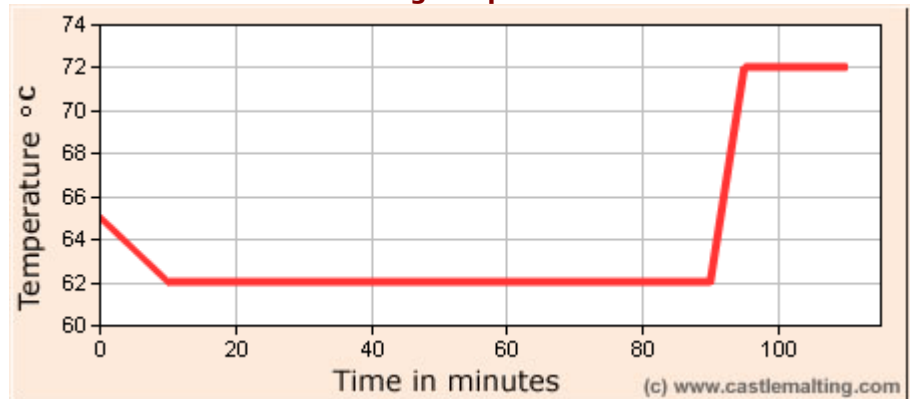
Château Distilling Malt 21 - 27 kg

(Add Château Distilling Malt depending on the required level of phenols)

#### YEAST

Safwhisky M-1 70g

### Mashing temperature



### Description

Whisky with amber color and slightly smoky hints. The taste is rich and complex with a well-rounded flavor, malty and slightly peaty. The finish is long, recalling oak and smoke.

### Step 1: Mashing

- Mash in 75 liters of water at 65°C
- Rest at 62°C for 80 minutes
- Rest at 72°C for 15 minutes

### Step 2: Filtration

Separate the wort from the spent grain at 78°C

### Step 3: Boiling (optional)

Duration: 10 min

### Step 4: Cooling 23 - 24°C

### Step 5: Fermentation 28 - 30°C

### Step 6: Distillation

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: [info@castlemalting.com](mailto:info@castlemalting.com)

Brewing is an experiment! Brew your own beer!

Send us your recipe, and we'll be pleased to publish it on our website

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