

## Malt Whisky



## Whisky recipe

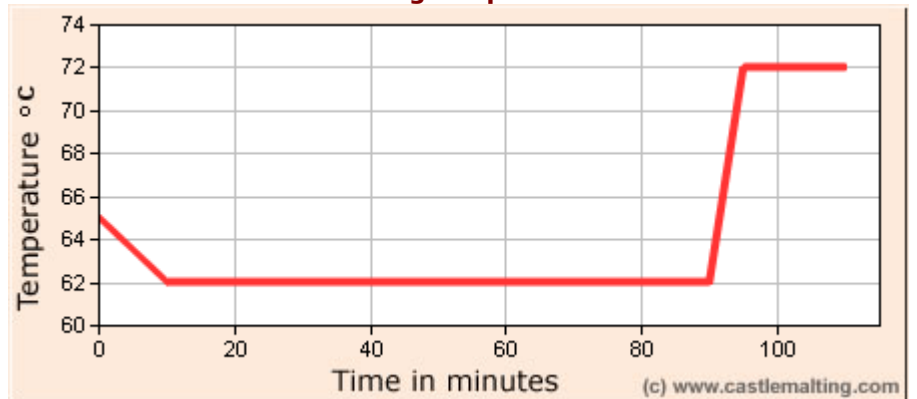
### INGREDIENTS / HL (1 hectolitre = 100 litres)

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)  
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