Belgian Malts that Make Your Beer So Special

Malt Whisky



INGREDIENTS / HL

MALT

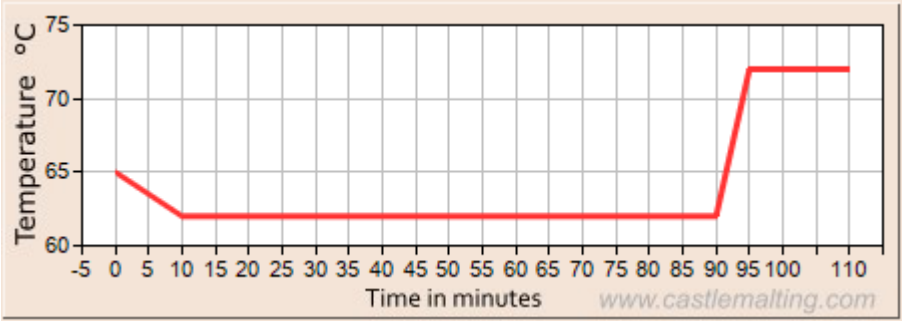
Ch teau Whisky Malt	14 - 18 kg
Ch teau Distilling Malt	21 - 27 kg

(Add Ch teau 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.

Step1: 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

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