



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

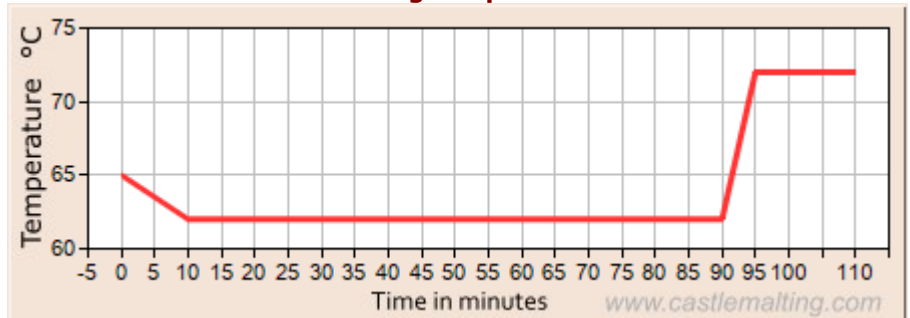
(Add Château Distilling malt depending on the required level of phenols)



YEAST

SafSpirit M-1 70 g

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. Some modification might need to be done to meet different technologies, efficiencies and ingredients yield as grain dry extract and hop alpha acid percentage.

For further information & service please contact: 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