



# Belgian Malts that Make Your Beer So Special

## Rye Malt Whisky



### INGREDIENTS / HL

#### MALT

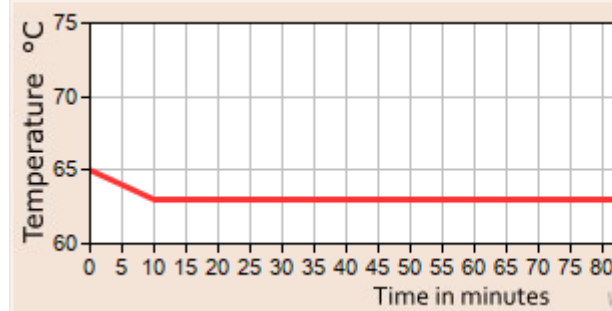
Ch teau Whisky

Ch teau Rye

#### YEAST

Safwhisky M-1

### Mashing temperature



#### Step1: Mashing

-Mash in 75 liters of water at 65° C

-Rest at 63° C for 75 minutes

-Rest at 72° C for 25 minutes

#### Step 2: Filtration

Separate the wort from the spent grain at 78° C

#### Step 3: Boiling (optional)

Duration: 10 min

#### Step 4: Cooling 22° C

#### Step 5: Fermentation

#### Step 6: Distillation

Description

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