



Belgian Malts that Make Your Beer So Special

Rye Malt Whisky



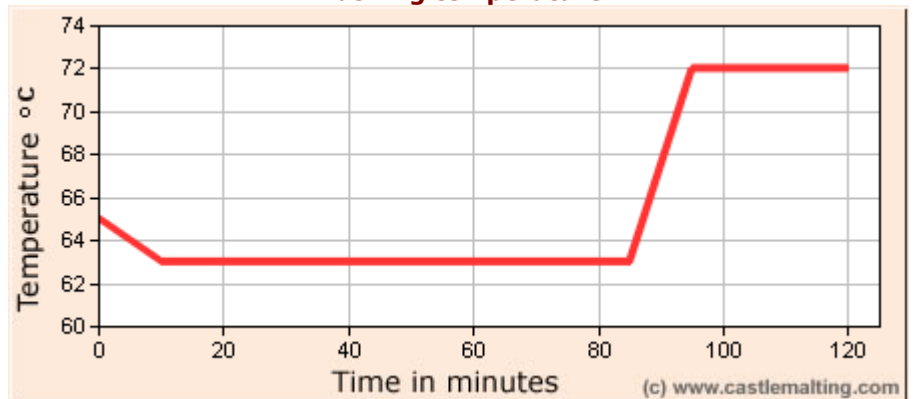
Whisky recipe

INGREDIENTS / HL (1 hectolitre = 100 litres)

MALT	
Château Whisky	25 kg
Château Rye	6 kg

YEAST	
Safwhisky M-1	70 g

Mashing temperature



Description

Featuring round, rich notes of tobacco, charred oak and butterscotch with a spicy rye kick and peppery heat, rye whisky is rounded out by the smoothness of maple and sweet cherry to provide a weighty and balanced, yet complex, flavor profile.

It's solidly anchored in rye spiciness with a bit of apple and honey. Rye whiskey gives both spiciness and fruity flavors like plum and marmelade. Rye whiskey should be aged for 10 years in oak barrels. That oak aging mellows the rye bite with vanilla notes, and the utter absence of corn still makes this a distinct, and tasty, drink.

Step 1: 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

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
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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