Belgian Malts that Make Your Beer So Special

Rye Malt Whisky

INGREDIENTS / HL

MALT

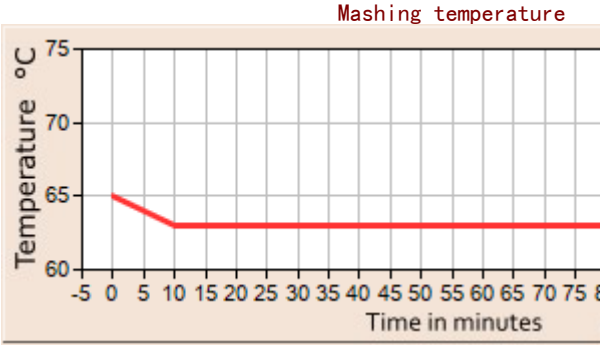
Ch teau Whisky

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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info@castlemalting.com

La Malterie du Ch teau SA (Castle Malting)
: Rue de Mons (Bel) 94, 7970 Beloeil, Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), : Rue de Mons (Bel) 94, Beloeil, : + 32 (0) 87 662095; info@castlemalting.com; www.castlemalting.com Tournai 79754; VAT: BE.455013439; Agence I
Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB