Belgian Malts that Make Your Beer So Special

Rye Malt Whisky

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INGREDIENTS / HL

MALT

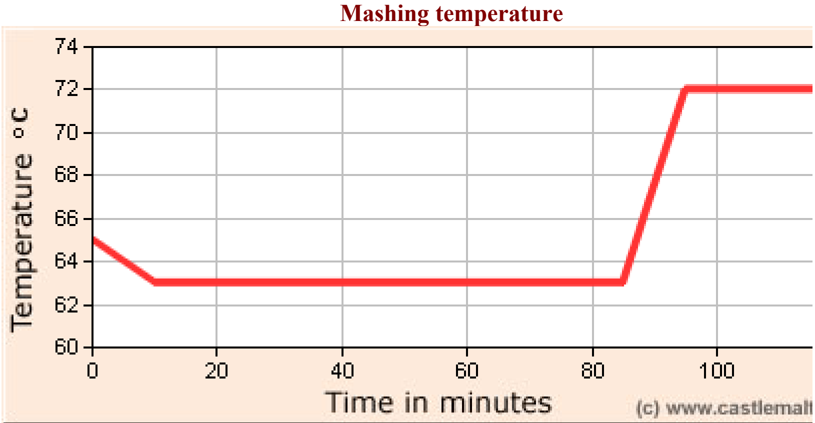
Château Whisky

Château Rye

YEAST

Safwhisky M-1

Mashing temperature



Description

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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

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