Belgian Malts that Make Your Beer So Special

# Malt Whisky



**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.

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

# Whisky recipe

**INGREDIENTS / HL (1 hectolitre = 100 litres)**

**MALT**

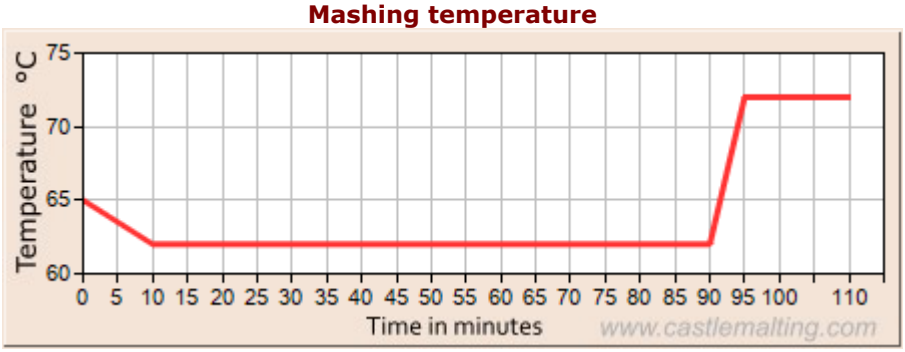
| | |
|---|---|
| Château Whisky Malt | 14 - 18 kg |
| Château Distilling Malt | 21 - 27 kg |

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

**YEAST**

| | |
|---|---|
| SafSpirit M-1 | 70 g |

**Mashing temperature**




**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**

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