Belgian Malts that Make Your Beer So Special

Rye Malt Whisky　　　　□□ □□□

Description

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INGREDIENTS / HL

MALT

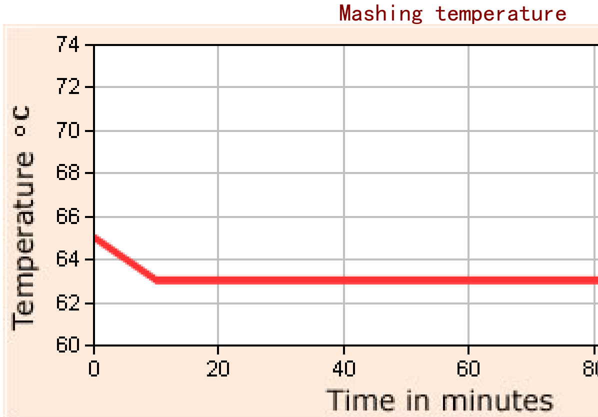
Ch□teau Whisky

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

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