

Made from a blend of malted and unmalted barley this recipe is made in a copper pot still for best results.

Grain Bill (Milled or Unmilled)

- 5.00 Kg Gladfield distillers barley Malt
- 2.00 Kg Rolled barley
- 0.50 Kg Gladfield Big O oat malt
- 7.50 Kg Total Grist

Yeast:

- 1 x 20g packet Still Spirits Whiskey yeast

Finings:

- 1 x 130g packet Still. Spirits Turbo clear

Aids:

- 1 x 12g packet of Alpha Amylase

Vital Stats:

- Fermentation Batch Sizes: 25 Litres / 6.5 US Gallons
- 8.3% ABV Wash or Distillers Beer
- OG: 1.066 FG: 1.003
- Mash Efficiency: 75%

Instructions

Method:

1. Mill the grains and dough-in targeting a mash of around 3 Litres of water to 1 Kg of grain (a liquor-to-grist ratio of about 3:1 by weight or around 24 Litres) and a 65 degrees Celsius (149 Fahrenheit). Add the [Still Spirits | Alpha-Amylase | Distillers Enzyme](#) once 20% of the grain has been mixed into the Mash Tun to assist with conversion of the unmalted Barley and Oats.
2. Test the pH of your wash. The optimum pH range for mashing is 5.4-5.5 Use [citric acid](#) to bring the pH down and [calcium carbonate](#) to bring it up. The predicted mash pH is 5.73 for this recipe kit. Mash for 90 minutes at 65C. Stir repeatedly, If using a nylon mash bag be careful it doesn't scorch.
3. Sparge: Fly Sparge slowly with approx. 8+ Litres of 77 °C (170 °F) water, collecting wort until the fermenter volume is around 25 L.
4. Pitch the Yeast - sprinkle on top of the wash.
5. Allow to ferment in the temperature range 20-35C. A cooler fermentation will produce less esters and take longer to ferment for an arguably cleaner more pure flavour. A warmer fermentation will ferment more quickly and produce some more ester character to your wash and final spirit. Aim for the higher end of the range around 32-35C for a more full flavour higher ester Whiskey wash.
6. Fermentation should be completed within 3-5 days. Wait for two consecutive days of consistent low Hydrometer readings. It is often good to leave your fermentation for longer to let lactic acid character and funk develop from the grain.
7. Once fermentation is complete. Stir the wash vigorously to remove all of the remaining CO2. Once degassed, add the contents of Part A of [Still Spirits - Turbo Clear 130g](#) stir well, then leave for 1 hour to stand.
8. After 1 hour, slowly pour Part B of [Still Spirits - Turbo Clear 130g](#) evenly over the top of the wash while stirring gently to help spread it evenly. Do not stir vigorously as this will disrupt the clearing process. Leave to clear for 24 hours. During this time Part B will drop down

from the top, taking all unwanted yeast and sediment with it to the bottom. If you have temperature control of your fermenter or an old fridge feel free to crash chill to assist with clarification of your wash before distillation.

9. Siphon the cleared liquid to your kettle and distill using a traditional Irish triple pot distillation. If the distillate that you have collected is above 62% abv, then dilute to 62 percent and age in an oak barrel or with an alternative aging method, such as oak chips, spirals or mini staves.

Note: Irish whiskey is known for its smoothness and complexity, and this is due in part to the unique process of triple distillation. Triple distillation produces a lighter, smoother whiskey that is more delicate in flavour than other types of whiskey.