WHISKEY MAKING RECIPE:

- **Corn, rye/barley**
- **Germinated grain**
- **Malting** at 15°, 80°C
- **Mashing** at 60-70°C
- **Ferment** at 30°C
- **Distill** at 80-100°C
- **Barrel** at 10°C-30°C

WHISKEY MAKING CHEMISTRY:

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WHISKEY TYPES:

- **BOURBON** (sweet-wood)
  - Made in USA
  - >50% corn
  - New, charred
  - 2-8 years

- **IRISH** (smooth)
  - Made in Ireland
  - Used, bourbon or wine casks
  - 3-12 years

- **SCOTCH** (smoky)
  - Made in Scotland
  - Used, bourbon or wine casks
  - 3-30 years

- **TENNESSEE** (sweet-charcoal)
  - Made in TN
  - >50% corn
  - New, charred
  - Charcoal filtered
  - Any Irish grain

- **PEAT-MALTING**
  - >50% barley