

## **Granpa's Rye Whiskey**

### **Ingredients:**

1. 7lbs. Rye
2. 2lbs Barley
3. 1lb Malt
4. 6 Gallons of water
5. 1oz Yeast

### **Directions:**

- Heat water to 70 degrees then mix in malt and grains.
- While stirring the mixture, slowly heat to 160 degrees (raise temperature 5 degrees, every 2 minutes) Keep the mixture at 160 degrees, stirring constantly for 2-3 hours to convert starch into fermentable sugar and dextrin.
- Filter off liquid and place into fermentation device and allow it to cool to 70-80 degrees.
- Immediately pitch with 3 grams of yeast to avoid secondary fermentation and contamination.
- Add 1 gram of ammonium-fluoride. Stir liquid for 1 minute then cover and seal with an airlock.
- Mash will take 5-7 days to ferment.
- After fermentation is complete, pour into still, filtering through a pillow case to remove all solids.