




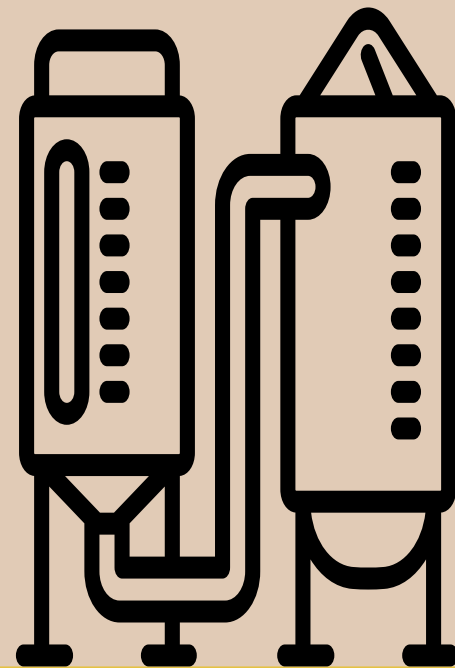
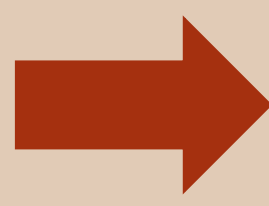
HOW TO MAKE WHISKY

The complete recipe, from grain to bottle, for over 500 years.

Fermentation

(Yeast turning sugar into alcohol.)

Grain 
+ Water 
+ Yeast 



HOW IT WORKS

Yeast cells consume sugar and create ethanol as a byproduct.



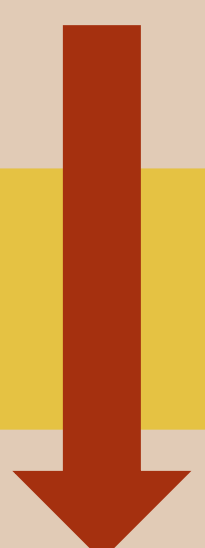
Mash aka 'Whisky Beer'



~10% alcohol

Distillation

(Evaporation separating out the alcohol.)



White Whisky
(Grain alcohol)

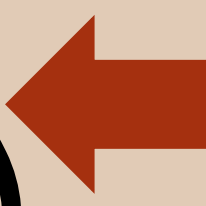
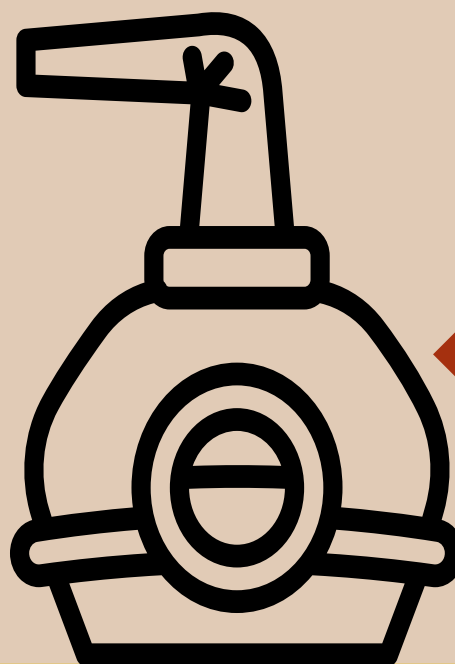


~80% alcohol



HOW IT WORKS

Alcohol evaporates up, is collected, and condensed back to a liquid. Water is left behind in the pot.



QUICK CHEMISTRY LESSON

Water's boiling point 212 °F
Temperature of the still ~173 °F
Alcohol's boiling point



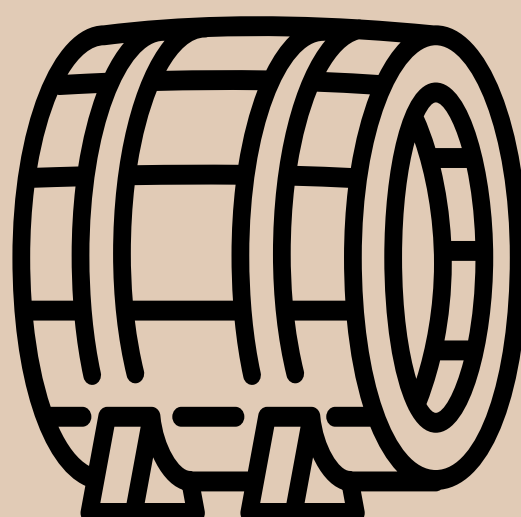
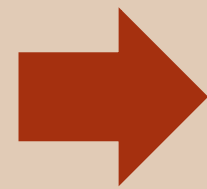
Maturation

(Wood imparting color and flavor.)

White whisky 

+ Oak 

+ Time 



HOW IT WORKS

Flavoring compounds are absorbed from the barrel by the whisky. (Similar to steeping a tea bag.)



Whisky



~40-60% alcohol