

ALCOHOLIC BEVERAGES

WHISKY

WHISKY

➤ Session Objectives-

- After completion one would be able to differentiate between various whiskies, able to recollect the manufacturing process and know the popular brands

CONTENTS

- DEFINITION
- ETYMOLOGY
- MANUFACTURING
- TYPES
- OTHER WHISKIES
- BRANDS

DEFINITION

- Whisky, or whiskey is an alcoholic beverage that is distilled from fermented grain mash and aged in wooden casks (generally oak)
- Grains used for different varieties are barley, malted barley, rye, malted rye, wheat, and maize (corn)

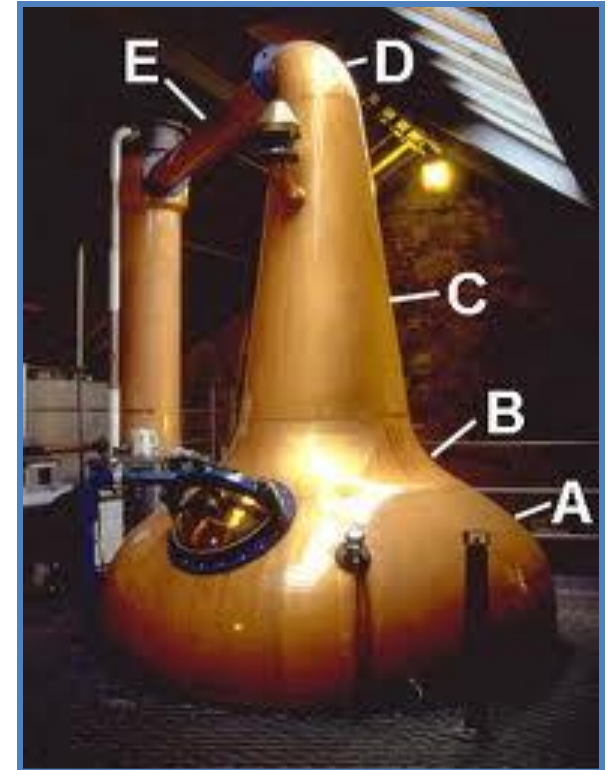
ETYMOLOGY

- Whisky derives from the Gaelic word for "water" (uisce or uisge) meaning "Water of Life".
- It is related to the Latin 'aqua vitae', also meaning "water of life".

WHISKY



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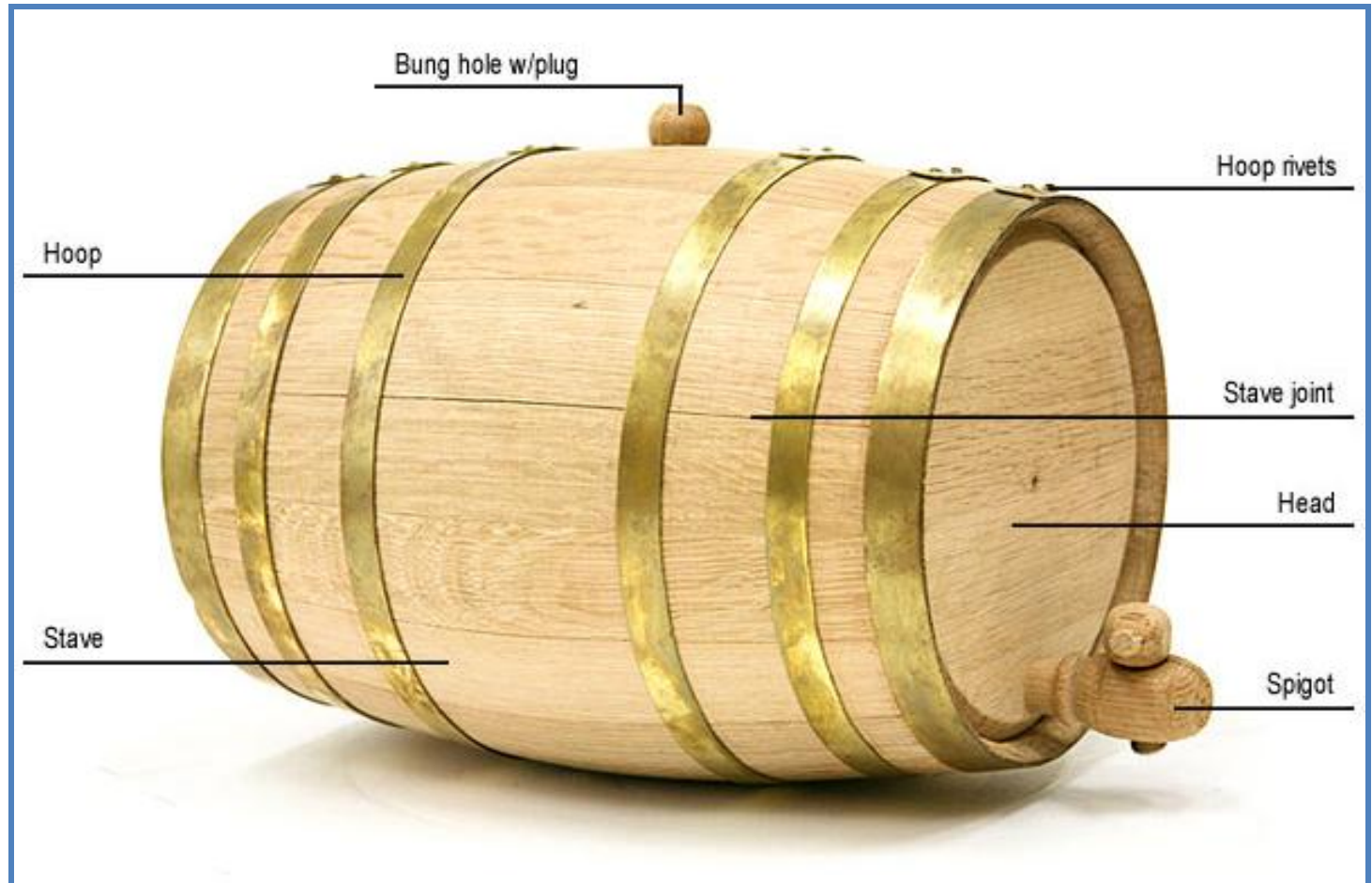
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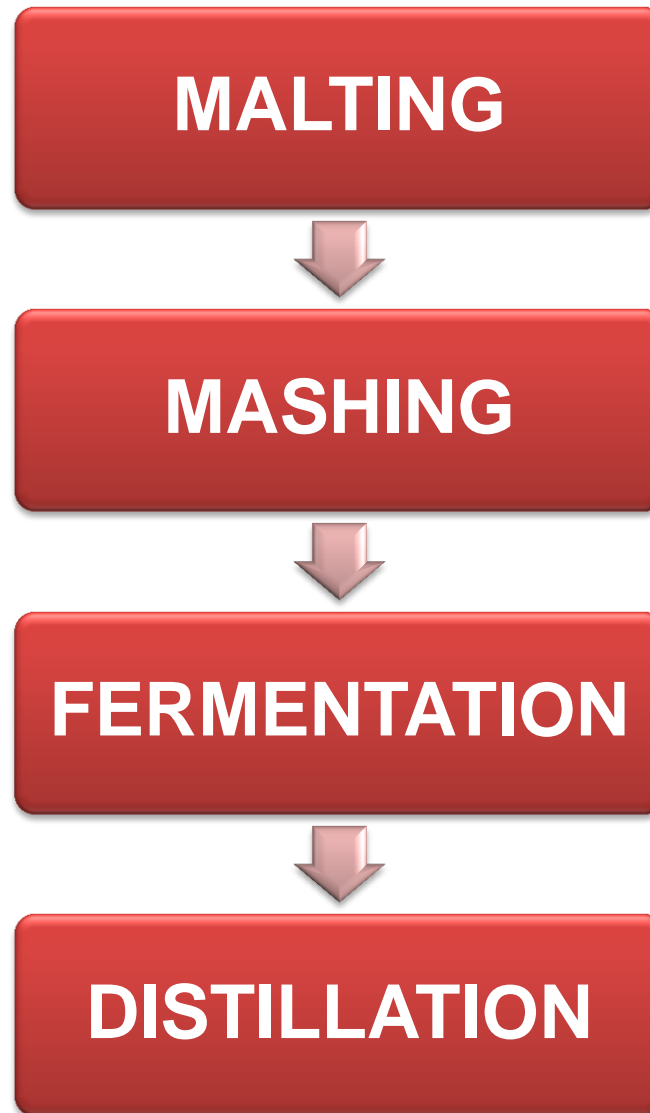


WHISKY



Gautam Singh , Hospitality Trainer , 07830294949

MANUFACTURING PROCESS



MANUFACTURING PROCESS



MATURATION



BLENDING



BOTTLING

MANUFACTURING PROCESS

- Barley is screened & then steeped in water for 48 hours
- Starch in the barley gets converted into sugar
- The damp barley is then spread out on a malting floor.
- Germination starts and it becomes “green malt”

MANUFACTURING PROCESS

- Roasting is done on peat fire on kilns
- The peat or “reek” adds extra flavour to the barley which is now called “malt”
- The roasted barley is crushed in mills to form grist

MANUFACTURING PROCESS

- Grist is boiled with treated water for 36 hours and churned violently in a 'mash tun' to reactivate and extract the enzyme diastase and convert the starch into maltose and dextrose

MANUFACTURING PROCESS

- This is called mash
- This is completed in 3-4 washings
- The first two washings give a semi-transparent sweetish liquid called “wort”
- The remaining washings called “sparge” is used with the next batch

MANUFACTURING PROCESS

- The “wort” is cooled to 16 °C and transferred to fermenting vats or steel ‘wash tuns’
- Now cultured yeast is added for fermentation process

MANUFACTURING PROCESS

- The enzymes convert the maltose in the “wort” to dextrose and then to alcohol and carbon dioxide
- The result is a beer like ‘wash’ with an alcoholic strength of 7-10%

MANUFACTURING PROCESS

- The wash is distilled in a “Pot Still” which is known as a ‘wash still’ where alcohol separates and condenses as “low wines” which is a fairly weak and impure spirit
- The result is then redistilled in another ‘pot still’ called as “Spirit Still”

MANUFACTURING PROCESS

- The first and last distillate called as 'foreshots' and 'feints' are pungent, crude and contains high degree of impurities
- The main body called as 'heart' is a raw colorless whisky with a powerful aroma
- Dilution is done using distilled water to reduce the alcoholic strength

MANUFACTURING PROCESS

- The young whisky is pumped into casks of 33-144 gallons capacity where it matures for a minimum legal requirement of 3 years
- But usually it is matured between 15 years and beyond

MANUFACTURING PROCESS

- As the whisky rests air penetrates through the pores and mellows the whisky
- The damp conditions in the cellar reduces the alcohol content and slightly increases the volume

MANUFACTURING PROCESS

- Blending was first done in 1853
- Usually blending involved combining various malts and grains or whiskies from different distilleries

TYPES OF SCOTCH WHISKY

- MALT WHISKY
- GRAIN WHISKY
- BLENDED WHISKY

TYPES OF SCOTCH WHISKY

➤ MALT WHISKY

➤ SINGLE CASK MALT

➤ SINGLE MALT

➤ VATTED MALT

TYPES OF SCOTCH WHISKY

- **GRAIN WHISKY**
- **BLENDED WHISKY**

- **DELUXE WHISKY**
- **BLENDED WHISKY**

MALT WHISKY REGIONS

- HIGHLAND MALTS
- LOWLAND MALTS
- CAMPBELTOWN MALTS
- ISLAY MALTS
 - ISLAY
 - JURA
 - MULL
 - ORKNEY
 - SKYE

OTHER WHISKIES

- American Whiskey
- Distilled from grains such as rye, corn, millet and barley
- Usually made using the sour mash process

TYPES OF AMERICAN WHISKEY

- BOURBON
- RYE
- CORN
- STRAIGHT
- BLENDED
- BLENDED STRAIGHT
- BOTTLED IN BOND
- TENNESSE WHISKEY

OTHER WHISKIES

- Canadian Whisky-
- It is distilled from several grains such as corn, wheat, malted barley and rye
- Irish Whiskey-
- It is distilled from a fermented mash of malted barley, un-malted barley, corn, rye, and other small grains

SCOTCH Vs IRISH

IRISH	SCOTCH
DISTILLED THRICE IN A POT / PATENT STILL	DISTILLED TWICE IN A POT STILL
SPELT AS 'WHISKEY'	SPELT AS 'WHISKY'
MATURED FOR AT LEAST 5 YEARS	MATURED FOR AT LEAST 3 YEARS
ORIGINALLY NOT BLENDED	USUALLY BLENDED
SMOKY PEATY FLAVOR IS NOT INCORPORATED	PEATY SMOKY FLAVOR IS IMPREGNATED

SCOTCH WHISKY BRANDS

DELUXE

- ANTIQUARY
- CHIVAS REGAL
- HAIG
- DIMPLE
- OLD PARR
- RED HACKLE
- JOHNNIE WALKER BLACK LABEL
- USHERS DELUXE

SCOTCH WHISKY BRANDS

BLENDED

- Royal Salute
- Bells
- Black and White
- Cutty Sark
- Vat 69
- Teachers
- Hankey
- Bannister
- Ballantine

SCOTCH REGULAR

- J&B Rare
- Teachers
- Passport
- White Horse
- White Label
- Dewar's
- Grants
- McKinley

CANADIAN WHISKIES

- Canadian Club
- Crown Royal
- Windros
- Golden Wedding
- Royal Reserve
- Black Velvet
- Wiser Deluxe
- G & W Special

IRISH WHISKIES

- John Jamesson
- Old Bushmills
- Tullamore Dew
- Paddy
- Dunphy's Original Irish
- Power Gold Label
- Middleton Rare

AMERICAN WHISKEY

- Southern comfort
- Old Grand Dad
- Old Crow
- Old Turkey
- Jack Daniels
- Virginia Gentlemen
- Early times
- Jim Beam
- Old Forester
- G.W.Bourbon

INDIAN WHISKIES

- Peter Scot
- Single Malt
- McDowell's Signature
- McDowell's Premium
- Vintage
- Bagpiper's Gold
- Colonel's Special
- Director's special

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THANK YOU

Gautam Singh , Hospitality Trainer , 07830294949