



Odin on Rye Bread Whiskey

Are you done with your first steps into fermenting and distilling? Do you want to step up and make an easy recipe whiskey? Here's Odin's Rye Bread Whiskey. No need to crack grains, to mash with malted barley, to make sure your wash doesn't gel up. Hey, this is an easy recipe!

Ingredients I

If you make this for the first time, you need:

- 1 kilo of rye bread; the thick, dense, almost black stuff sometimes called Pumpernickel;
- 20 litres of water;
- 3 ½ kilo's of sugar;
- 2 grams of gypsum (or 2 table spoons of lemon juice);
- 4 table spoons of granulated, dried baker's yeast.

Fermentation procedure I

If you make this for the first time, you need to:

- Bring some 10 litres of water to a hard boil;
- Crumble the rye bread;
- Add the crumbled rye bread to the boiling water;
- Cook for 5 minutes;
- Turn off the stove;
- Throw the hot water with the crumbled rye bread into your fermenter;
- Add 3 ½ kilo's of sugar;
- Stir the sugar in until it is dissolved;
- Add the gypsum (or lemon juice);
- Now add 10 litres of cold water to the fermenter and stir some more;
- Let it cool to 28 degrees Centigrade;
- Add 4 table spoons of yeast and let them rest on top of the wash for 5 minutes;
- After 5 minutes, stir in the yeast, close your fermentation vessel, and place the air lock.

The fermentation will start in 12 hours. The rye bread wash will ferment dry in a week. When it is done fermenting (no more bubbles, tasting sour instead of sweet), rack it off into a clean bucket and let it settle out in a cool place (or just throw some ice packs in). The wash will clear in a day, maybe two. When it has cleared, rack off again, leaving as much of the solids at the bottom of your bucket. The clear wash can now be distilled.

You can use the simple pot distillation program to turn the wash into a whiskey. Or you can fractionate it at 96%. In that case you will get a vodka and not a whiskey. No problem. If you save heads & tails from that run, you can add them to the next generation you are about to start up and distil. It will give you a fractionated Pure Rye Bread Whiskey.

When you are done distilling, collect 5 litres of hot backset. Backset is the liquid that stayed behind in the boiler. Be careful! It is very hot. It is hot and full of nutrients and it has a very low PH. You can use it to start up generation II of rye bread whiskey. Because it is hot, full of nutrients and low in PH, backset is actually perfect for starting up that new generation!

Ingredients II

When you make this recipe for the second (or third, or fourth, or ... whatever) time, you need:

- 1 kilo of rye bread (the darker and denser, the better);
- 5 litres of backset;
- 15 litres of water;
- 3 ½ kilo's of sugar;
- 4 table spoons of granulated, dried baker's yeast.

Fermentation procedure II

If you make this for the second, third, fourth (or whatever) time, you need to:

- Bring some 5 litres of backset and 5 litres of water to a hard boil;
- Crumble the rye bread;
- Add the rye bread to the boiling water;
- Cook for 5 minutes;
- Turn off the stove;
- Throw the hot water with the crumbled & cooked rye bread into your fermenter;
- Add 3 ½ kilo's of sugar;
- Stir the sugar in until it is dissolved;
- Now add 10 liters of cold water to the fermenter and stir some more;
- Let it cool to 28 degrees Centigrade;
- Add 4 table spoons of yeast and let them rest on top of the wash for 5 minutes;
- After 5 minutes, stir in the yeast, close your fermentation vessel, and place the air lock.

Again, the fermentation will start in 12 hours. The rye bread wash will ferment dry in a week. When it is done fermenting (no more bubbles, tasting sour instead of sweet), rack it off into a clean bucket and let it settle out in a cool place (or just throw some ice packs in). The wash will clear in a day, maybe two. When it has cleared, rack off again, leaving as much of the solids at the bottom of your bucket. The clear wash can now be distilled.

You can use the simple pot distillation program to turn the wash into a whiskey. Or you can fractionate it at 96%. In that case, add the feints (heads & tails from the previous run, and you will get a whiskey. If you choose to pot distil this recipe, adding feints will also improve the flavour profile.

Resume

Odin's Rye Bread Whiskey is an easy way to making a whiskey. Over the generations the repetitive use of backset and feints will intensify the taste profile. Maximum taste in pot still mode will only be achieved after 3 or 4 generations. If you use the iStill's capabilities of fractionating a Pure Whiskey at 96%, you will achieve full flavour on generation 2 already.

As a Pure Whiskey, this recipe can be consumed white. Well, after diluting it with distilled or filtered water to 50% or 45%. As a Pure Whiskey, it benefits from up to 5 weeks of rest before consumption or bottling. Ageing on wood is perfectly possible as well.

The pot distilled version of Odin's rye bread whiskey is best aged on wood and then some more ageing without wood. Jack Daniel's Staves are great for ageing this product.

Different procedure for an iStill with a water bath jacketed boiler

Don't rack off anything. Just throw it all in the boiler: the total contents of your fermentation vessel. The rye will now be distilled on the grain, which brings over more taste. Not only will you get more taste, since you don't have to clear & rack, it saves you time and effort.

Warning!

Dense, black rye bread is usually made by baking it for a long time at temperatures below the boiling point of water. This triggers the Maillard Reaction: a chemical process starting the development of a cascade of tastes.

This taste cascade can be so intense (depending on the sort of rye bread you can purchase), that it makes for too much taste. In that case, use this rye bread whiskey as part of a blend. A 2/3 to 1/3 Corn Flakes to Rye Bread, will give you a very interesting product. A Tennessee style American whiskey. You can also add parts of a Maillardized rye bread whiskey to a more neutral drink to end up with what is a pleasantly tasting, fruity straight rye whiskey. Combining 51% of rye bread whiskey with 49% of neutral will do the trick.