

Bilingualer Fachunterricht an berufsbildenden Schulen

Unterrichtsmodul



Berufsfeld: Ernährung/Hauswirtschaft

Beruf: Restaurantfachleute
Hotelfachleute

Whisky



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**ACTION PROGRAMME OF THE EUROPEAN UNION
LEONARDO DA VINCI
PROJEKT NO.: 2002 LA 112 628 BILVOC
Language Competence Through
Bilingual Teaching at Vocational Colleges**

Teaching Module

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|----------------------------------|--|
| Date of production | 09/2005 |
| Subject: | catering |
| Topic: | beverage technology |
| Title: | whisky |
| Target Group: | any group of catering students (first year) |
| Prior Knowledge: | spirits |
| Level of Language Skills: | waystage (A2) |
| Follow - Ups: | summary beverages |
| Objectives: | students should be able to know the differences between Scotch, Irish, Canadian, Bourbon and Tennessee Sour Mash |
| Benefits: | definition whisk(e)y, whisk(e)y production in general, different styles of whisk(e)y |

Teaching Module: whisky/ whiskey

| Teaching Time (experience) | Contents | Activities | Media | Skills |
|-------------------------------|--|---|---|---|
| 15 minutes | the definitions spirits and whisky/ whiskey | lecture | board, transparency | note taking |
| 30 minutes | the history of whisky/ whiskey production in general and in different countries - overview | group work | worksheets, wordlist, dictionary | using dictionaries, translation skills, note taking and skills to structure information |
| 90 minutes | whisk(e)y production in general in different countries | individual or group work | worksheets, wordlist, dictionary summarizing sheet 1 and 2 | translating skills, using dictionaries and glossaries, note taking and summarizing |
| 35 minutes | whisk(e)y production in general in different countries | discussion, checking the answers | summarizing sheet 1 and 2 | discussion, presentation and note taking skills |
| 10 minutes | evaluation | evaluation of the content and the way of learning | assessment sheets | - |
| variation: 120 minutes | additional material n different styles of whisky/ whiskey | individual or group work for students with language skills above A2, or only German speaking students | dictionaries, glossaries, worksheets | reading comprehension; presentation skills, summarising skills |
| 180 (300) minutes | | | | |

Whisk(e)y at a glance

Whiskey, also spelled whisky, is any of several distilled liquors made from fermented mash of cereal grains and is including Scotch, Irish, and Canadian whiskeys and the various whiskeys of the United States. Whiskey is always aged in wooden containers, usually of white oak. The name, spelled without an *e* by the Scots and Canadians and with an *e* in Ireland and the United States, comes from the Celtic *usquebaugh* (Irish Gaelic *uisce beathadh*, Scots Gaelic *usage beatha*, both adaptations of the Latin phrase *aqua vitae*, "meaning water of life"). The earliest direct account of whiskey making is found in Scottish records dating from 1494.

The whiskeys produced in each country are distinctive in character because of differences in the method of production, the type and character of cereal grains, and the quality and character of water employed.

Straight whiskeys are unmixed or mixed only with whiskey from the same distillation period and distiller. Blended whiskeys include mixtures of similar products made by different distillers and in different periods (Scotch) and also whiskeys made with combinations of the neutral whiskeys (which have no distinctive flavour characteristics) and straight whiskeys (U.S. and Canada). Small quantities of other flavouring materials (e.g., sherry, fruit juices) may be included in blends. Governments may require that some whiskeys be aged under their supervision for specific periods.

Scotch whiskeys are somewhat light in body, with a distinctive smoky malt flavour. They are made primarily from barley that is malted and then heated over a peat fire, the oily, acrid smoke of which flavours the malt. Variations among whiskeys of the Highlands, Lowlands, Campbeltown, and Islay regions are caused partly by differences in the amount of heating the malt receives. The flavoured malt is combined with water, producing a mash, and then fermented to make a beer. When the beer is distilled, it produces a whiskey containing 70 percent alcohol by volume (i.e., 140 U.S. proof). This product is successively reduced with water to about 43 percent by volume.

Irish whiskeys taste much like Scotch but without the smoky quality. They are produced by methods similar to those for Scotch whiskey, but the malt is not exposed to smoke during roasting. Irish whiskeys pass through three distillations and are sometimes blended with neutral grain whiskeys to produce a lighter-bodied product.

The Canadian whiskey industry began in the early 19th century. Canadian whiskeys are light in body and flavour and are always blends of both highly flavoured and neutral grain whiskeys. They are made from mashes composed of combinations of corn, rye, wheat, and barley malt prepared according to the formula of the individual producer. Canadian whiskeys are usually aged for at least six years, and then reduced with water to an alcohol content of about 45 percent by volume before bottling.

In the United States, whiskey production began early in the 18th century. Major distillation centres are established in Kentucky, Pennsylvania, and Indiana. Their product is made with malt and other grains (usually corn or rye), producing a beer that is distilled to make a whiskey of 80 percent alcohol by volume. This distillate, high in flavouring substances derived from the original raw materials, is reduced with water to about 50 to

52 percent alcohol and aged in unused white-oak barrels. Straight whiskeys may be stored in government-bonded warehouses.

Bourbon is characterized by the flavour of corn, used as the main raw material. It was first produced in Bourbon County, Kentucky, and the name bourbon became a general term for similar corn-mash whiskeys. Sour mashes, used mainly in bourbon production, are fermented with yeast, including a portion of previously fermented yeast; other whiskeys are made from sweet mashes, employing only fresh yeast.

In the United States, straight whiskeys are named for the grains predominating in the mash, with at least 51 percent required for whiskeys designated as straight. If a mash of at least 51 percent barley malt is employed, the product is straight malt whiskey; if rye malt is used, it is straight rye whiskey. Straight bourbon mashes contain at least 51 percent corn; straight corn-whiskey mashes contain at least 80 percent. Combinations of similar straight whiskeys of different distillation periods or from different distillers are designed as blended, rather than straight.

Whiskeys are consumed both unmixed and mixed in cocktails, punches, and highballs. The United States is the world's largest producer and consumer of whiskey.

Scotch Whisky

Scotch whisky (spelled without the e in whisky) has a distinctive smoky flavour that is the result of both the choice of ingredients and the method of distillation.

Scotch whisky must be distilled in Scotland - but not necessarily bottled. Some Scotch whiskies are bottled in other countries but distilled in Scotland.

Types of Scotch Whisky

Two kinds of Scotch whisky are distilled: malt whisky (from barley) and grain whisky (from cereals). Malt whiskies are divided into four groups according to the geographical location of the distilleries in which they are made.

The figure shows the four main areas of Scotch production.



Lowland malt whiskies:

Made south of an imaginary line drawn from Dundee in the east to Greenock in the west.

Highland malt whiskies:

Made north of the aforementioned line.

Spey side malt whiskies:

Made in the valley of the River Spey. Although these whiskies come from within the area designated as Highland malt whiskies, the concentration of distilleries and the specific

climatic conditions there produce whiskies of an identifiable character which enjoy a separate classification.

Islay malt whiskies: Made on the island of Islay.

Each group has own clearly defined characteristics, ranging from the lighter-flavoured gentle Lowland whiskies to those distilled on Islay, which are regarded as the heaviest malt whiskies.

Grain distilleries are mostly found in the central belt of Scotland near Glasgow and Edinburgh. Single grain whiskies display individual characteristics in the same way as malts, although there is not the same geographical influence.

Married together, malt whiskies and grain whiskies create blended Scotch whisky which accounts for 95 percent of the world sales. As you might expect from the name, a single malt whisky is made of one type of malt, and is not blended with other malts or grain whiskies.

How Scotch is made

Scotch whisky made from malts can be dated back to 1494 to Friar John Cor and his fellow friars. Until the mid 1800s, nearly all Scotches were single malt. Then Andrew Usher came up with the idea of mixing malt whisky and grain whisky to create blended Scotch whisky. There can be many (up to 50) different types of malt whiskies blended with grain whisky (from cereals) to make a blended whisky.

The first stage of making Scotch whisky is the malting of barley. The barley is soaked and dried for germination. During this period, the starch in the barley converts to fermentable sugar.

The germination is stopped by smoking the malted barley, usually over peat fires in open malt kilns, giving Scotch whisky the smoky taste. The barley is then mixed with water and yeast. Fermentation takes place, and alcohol is the result. This liquid is then usually pumped into stills and double distilled until the correct proof is attained.

After distillation, the whisky is then placed in used American oak wine or bourbon barrels and then aged by law for a minimum of three years. Most Scotch whiskies usually age from five to ten years, sometimes much longer. It is said the longer a whisky ages, the smoother it becomes. Whisky only ages in the barrel, never in the bottle.

After aging in the barrel, each distiller then completes the whisky with own blending, filtering, and bottling. There are over 100 distilleries and over 2,000 different Scotch whiskies.

Single-malt Scotch

Single-malt Scotch whisky is unblended malt whisky from a single distillery. The water and malted barley, the raw materials of Scotch whisky, differ from distillery to distillery

and region to region. In addition, the shape and size of the pot stills, production methods, and variations in topography and climate contribute to the uniqueness of each distillery's single-malt. There are over 100 single-malt distilleries, so if you are a fan of single-malt Scotch whisky, it is unlikely that you will run out of whiskies to sample and enjoy.

Popular blended Scotch whiskies

- Ballantine**
- Chivas Regal**
- Cutty Sark**
- Grant`s**
- Johnny Walker**
- Justerini & Brooks (J&B)**
- Teacher`s**
- The Famous Grouse**
- Vat 69**

Storing and serving suggestions

Scotch can be served over ice, straight up, with water or club soda, or in a variety of mixed drinks. Single malts and aged Scotch whisky (over 12 years) can be served straight or on the rocks with a splash of water. After opening, store a bottle of Scotch whisky in a cool, dry place out of direct light, and it should have a shelf life of approximately two years.

Irish whiskey

The Irish have been distilling whiskey for at least 600 years, if not longer. While it is safe to say that Irish whiskey has a distinctive character, it is also equally true to say that each brand of Irish whiskey is a unique product.

What makes Irish whiskey taste so yummy

Irish whiskey is triple distilled from barley and other grains in pot stills and aged between five and ten years. One major difference between Scotch and Irish whiskey is that when drying the barley malt from which the whiskey is to be distilled, the Irish use coal instead of peat, which prevents the smoky flavour found in Scotch whisky.

What is more, Irish whiskey also gains a great deal of flavour from the casks in which it is aged. Depending on the brand, Irish whiskey is aged in casks that once held sherries, rum, or bourbon.

The Irish have for centuries produced an illegal distilled spirit called potcheen (po-cheen), a high in alcohol, colourless, and unaged spirit similar to the southern United States "white lightning". But as of March, 17, 1997, it is now legal and will be produced and sold in Ireland and the rest of the world.

Popular brands

-Bushmills

produces Bushmills Premium, Black Bush Special, Bushmills Single Malt (10 years old), and Bushmills Rare Single Irish Malt (16 years old).

-Connemara

makes Pot Still Peated Single Malt Irish Whiskey, a unique product, being the only peated single malt on the market.

-John Jameson

is the world's largest selling Irish whiskey. It produces Jameson 1780 12-year-old Irish whiskey.

-Kilbeggan

is gaelic for little church. What is now an idyllic village in the centre of Ireland was for many years an active religious community built around a monastery. The first licensed whiskey distillery in the world was established in Kilbeggan in 1757.

-Middleton

produces the Very Rare Irish Whiskey, which is aged for 10 and 15 years.

-Paddy

is named for Paddy Flaherty, a salesman for the Cork Distilleries Company in the 1920s.

-Powers

was the first to introduce bottling in Ireland.

-Tullamore

produced at a single distillery. (In contrast, other whiskeys blend a variety of malt and grain products from several distilleries.)

Dew

is famous for the slogan, "Give every man his Dew".

-The Tyrconnel

Single Malt Irish Whiskey is made from a mash of pure malted barley

Storing and serving suggestions

The storage of Irish whiskey is very simple. An unopened bottle will last indefinitely because Irish whiskey does not mature once it is bottled. After a bottle is opened, it has a shelf life of about two years.

American and Canadian Whisk(e)y

How whiskey is made

Whiskey is distilled from grain. The type of grain or grains used determines the type of whiskey. After grain is harvested, it is inspected and stored. It is then ground into a meal and cooked to solubilize the starch; malt is added, changing the starch to sugar. This mash is cooled and pumped into fermenters. Yeast is added to the mash and allowed to ferment, resulting in a mixture of grain residue, water, yeast cells, and alcohol. This mixture is pumped into a still where heat vaporizes the alcohol. The alcohol vapours are caught, cooled, condensed and drawn off. This new high-proof whiskey is stored in a cistern room. Water is added to lower the proof, and the whiskey is drawn into barrels. The barrels of whiskey are stored in a rack house for aging. After aging, the barrels of whiskey are drained into tanks that feed the bottling line. In the case of blended whiskey (including Canadian), different whiskeys are mixed together, and grain spirits or other whiskeys are added.

Bourbon

Bourbon is the most well-known and probably the most popular whiskey produced in the United States. It has an amber colour and a slightly sweet flavour. By law, straight bourbon must be made from at least 51 percent corn, and it must be aged in brand new charred oak barrels for at least four years. Although Tennessee whiskey does not have to be made in this way, both Tennessee distilleries - George Dickel and Jack Daniel's - also follow these guidelines.

A little history

Settlers on the east coast of North America began making rye whiskey in the 1700s. They were mostly immigrants from Germany and Northern Ireland who were not familiar with corn. In the 1790s, when the U.S. government imposed a tax on distilled spirits, the whiskey makers of Pennsylvania revolted, culminating in the Whiskey Rebellion of 1794. President Washington called out federal troops to put down the rebellion, and many distillers fled west to Kentucky where the law was not imposed quite so strictly.

In Kentucky, early settlers had already begun making whiskey from corn, and the newcomers quickly learned how to use this American grain to make what would be

known as bourbon. Bourbon gained the name from being shipped from Bourbon county in Kentucky, down to places such as St. Louis and New Orleans where it soon became known as “whiskey from bourbon“, and eventually, bourbon whiskey.

Popular brands

-Blanton Single Barrel Bourbon:

produced in a variety of proofs and ages.

-Booker’s Bourbon:

produced in a variety of proofs and ages.

-Elijah Craig Bourbon:

12 years old and 94 proof.

-I.W.Harper Kentucky Straight Bourbon Whiskey:

86 proof and 101 proof.

I.W.Harper Gold Medal: 15 years old and 86 proof.

-Jim Beam:

4 years old and 80 proof.

Beam Choice: 5 years and 80 proof.

Beam Black Label: 8 years old and 90 proof.

-Maker’s Mark:

90 proof.

Limited edition: 101 proof.

-Old Charter Kentucky Straight Bourbon Whiskey:

8 years old and 80 proof;

10 years and 86 proof.

the Classic 90: 12 years old and 90 proof.

Proprietor’s Reserve: 13 years old and 90 proof.

-Old Crow Bourbon:

8 years old and 80 proof;

10 years old and 86 proof.

The Classic: 12 years old and 90 proof.

-Old Fitzgerald Kentucky Straight Bourbon Whiskey:

86 and 90 proof.

Very Special Old Fitzgerald (Bourbon Heritage Collection): 8 years and 100 proof.

-Old Grand Dad:

86 proof.

Bottled in Bond: 100 proof.

114 Barrel Proof.

-Wild Turkey:

80 proof.

Wild Turkey Rare Breed: a blend of 6-, 8-, and 12-year-old stocks and usually 109.5 and 112 proof.

Wild Turkey Old Number 8 Brand: 101 proof.

-Woodford Reserve:

7 years old and 90.4 proof.

A limited number of distilleries produce a whiskey bottled at Barrel Proof, which sometimes exceeds the 125-proof legal limit. This happens when the whiskey enters the barrel at 125 proof and gains strength during aging.

Tennessee Whiskey

Tennessee whiskey differs from bourbon in that it is filtered through sugar-maple charcoal before it is aged, and although both whiskeys are usually filtered before bottling, it is the sugar-maple charcoal that adds a different flavour to Tennessee whiskeys.

Popular brands

Actually, the following are the only two producers of Tennessee whiskey:

-George Dickel Tennessee Whiskey:

Old No. 8 Brand: 80 proof.

Old No. 12 Superior Brand: 90 proof.

Barrel Reserve: 10 years old and 86 proof.

-Jack Daniel's Tennessee Sour Mash Whiskey:

Black Label: 86 proof.

Green Label: 80 proof, available only in the U.S.

Gentleman Jack: 80 proof.

Rye Whiskey

Rye whiskey is a fermented grain containing at least 51 percent rye and distilled at not more than 160 proof. It is matured in new charred oak barrels for a minimum of two years. Rye has a very strong, distinctive flavour.

Popular brands

-Old Overholt:

4 years and 80 proof.

-Bellows & Co.:

80 proof.

-Mount Vernon:

80 proof.

Canadian Whisky

Canadian whisky (no e in whisky) is blended from cereal grains and aged in oak casks

for a minimum of three years. There are no limitations as to grain, distilling proof, formula, or type of barrels used. Each distiller is allowed to make an own type of whisky. Most Canadian whisky is aged in white oak barrels. Canadian whiskies sold to the U.S. are blends bottled at a minimum of 80 proof and are generally four year old or older.

Popular brands

-Black Velvet:

80 proof and 6 years old.

-Canadian Club:

80 proof and 6 years old.

-Canadian Mist:

80 proof and 6 years.

-Crown Royal:

80 proof and 6 years.

-Seagram`s V.O.:

86 proof and 6 years old.

Blended Whiskey

American blended whiskey is a mixture of at least 20 percent straight 100-proof whiskey with neutral spirits or grain whiskey. Sometimes additional colouring and enhancers are added. Blends are bottled at not less than 80 proof.

Those whiskeys blended with neutral spirits are labelled on the back of the bottle stating percentages of straight and neutral spirits. The most famous and biggest seller of blended whiskey is Seagram 7 Crown. It, of course, is part of that famous drink, the "14" - a seven and seven.

Other brands of blended whiskey include the following:

-Barton Reserve

-Carstairs

-Imperial

-Fleishmann`s

-Mattingly & Moore

Storing and serving suggestions

American whiskey and Canadian whisky can be served straight, on ice, with water or seltzer, or mixed as a cocktail. Store an unopened bottle in a cool, dry place. After opening, a typical bottle should have a shelf life of at least two years.

| Wortsammlung | Whisky |
|---------------------|-----------------|
| Deutsch | Englisch |
| A | |
| abfüllen | bottle |
| abstammen | derive |
| Ahorn | sugar maple |
| Aroma | flavour |
| auflegen | impose |
| aflösen, umwandeln | solubilize |
| Aufstand | revolt |
| ausgesetzt | exposed |
| B | |
| beißend | acid |
| beitragen | contribute |
| benötigen | require |
| Bernstein | amber |
| Boden | ground |
| Brennerei | distillery |
| D | |
| Dampf | vapour |
| Destillation | distillation |
| drehen | turn |
| E | |
| Eiche | oak |
| Einfluss | influence |
| einweichen | soak |
| einzigartig | unique |
| entsprechend | according to |
| Enzym | enzyme |
| erhitzen | heat |
| Ernte | harvest |
| erreichen | attain |
| F | |
| Fass | barrel |
| Filter, filtern | filter |
| fließen | flow |
| Form | shape |
| Formel | formula |
| G | |
| geben | release |
| gemälzt | malted |
| Gerbstoff | tannin |

| | |
|-----------------------------------|--------------------|
| Gerste | barley |
| Getreide | cereal |
| gewinnen | gain |
| grobkörnig | coarse |
| Größe | size |
| Gürtel | belt |
| H | |
| Hefe | yeasts |
| Hefezellen | yeast cells |
| Holzkohle | charcoal |
| I | |
| imaginär | imaginary |
| K | |
| keimen | germinate |
| Kessel | vessel |
| kondensieren | condense |
| Korn | grain |
| Kornreste | grain residue |
| kulminieren | culminate |
| L | |
| Lagerdauer der geöffneten Flasche | residue shelf life |
| Lagerhaus | warehouse |
| leichtes Aroma | lighter-flavoured |
| löslich | soluble |
| M | |
| mahlen | mill |
| Mais | corn |
| Malz | malt |
| Mehl | flour |
| mischen | blend |
| N | |
| Nachweis | proof |
| O | |
| ölig | oily |
| P | |
| pumpen | pump |
| R | |
| Rauch | smoke |
| Reaktion | reaction |
| reduzieren | reduce |
| reif, reifen | mature |
| reifen | age |
| Roggen | rye |
| Rum | rum |
| S | |
| sanft | gentle |
| Sirup | molasses |
| Spirituose, Geist | liquor |

| | |
|-----------------|---------------|
| spritzen | splash |
| Stapel | batch |
| Stärke | strength |
| Stärke(KH-Form) | starch |
| Substanz | substance |
| T | |
| Topographie | topography |
| Torf | peat |
| Triebkraft | impetus |
| trocken | dry |
| tropfen | drip |
| U | |
| überwachen | supervision |
| umwandeln | convert |
| unbenutzt, neu | unused |
| uneben | rough |
| unentschieden | drawn |
| unerwünscht | undiserable |
| Unreinheit | impurity |
| ununterbrochen | continuous |
| Urform | archetype |
| V | |
| Vanille | vanilla |
| verdampfen | vaporize |
| verkohlt | charred |
| vermählen | marry |
| vermehrten | augment |
| voraus | precede |
| vorschreiben | prescribe |
| W | |
| Wasserbehälter | cistern |
| Weißeiche | white oak |
| Wordlist | Whisky |
| English | German |
| A | |
| according to | entsprechend |
| acid | beißend |
| age | reifen |
| amber | Bernstein |
| archetype | Urform |
| attain | erreichen |
| augment | vermehrten |
| B | |
| barley | Gerste |
| barrel | Faß |
| batch | Stapel |
| belt | Gürtel |
| blend | mischen |
| bottle | abfüllen |

| | |
|-------------------|-------------------|
| C | |
| cereal | Getreide |
| charcoal | Holzkohle |
| charred | verkohlt |
| cistern | Wasserbehälter |
| coarse | grobkörnig |
| condense | kondensieren |
| continuous | ununterbrochen |
| contribute | beitragen |
| convert | umwandeln |
| corn | Mais |
| culminate | kulminieren |
| D | |
| derive | abstammen |
| distillation | Destillation |
| distillery | Brennerei |
| drawn | unentschieden |
| drip | tropfen |
| dry | trocken |
| E | |
| enzyme | Enzym |
| exposed | ausgesetzt |
| F | |
| Filter, filtern | filter |
| flavour | Aroma |
| flour | Mehl |
| flow | fließen |
| formula | Formel |
| G | |
| gain | gewinnen |
| gentle | sanft |
| germinate | keimen |
| grain | Korn |
| grain residue | Kornreste |
| ground | Boden |
| H | |
| harvest | Ernte |
| heat | erhitzen |
| I | |
| imaginary | imaginär |
| impetus | Triebkraft |
| impose | auflegen |
| impurity | Unreinheit |
| influence | Einfluß |
| L | |
| lighter-flavoured | leichtes Aroma |
| liquor | Spirituose, Geist |
| M | |
| malt | Malz |

| | |
|--------------------|-----------------------------------|
| malted | gemälzt |
| marry | vermählen |
| mature | reif, reifen |
| mill | mahlen |
| molasses | Sirup |
| O | |
| oak | Eiche |
| oily | ölig |
| P | |
| peat | Torf |
| precede | voraus |
| prescribe | vorschreiben |
| proof | Nachweis |
| pump | pumpen |
| R | |
| reaction | Reaktion |
| reduce | reduzieren |
| release | geben |
| require | benötigen |
| residue shelf life | Lagerdauer der geöffneten Flasche |
| revolt | Aufstand |
| rough | uneben |
| rum | Rum |
| rye | Roggen |
| S | |
| shape | Form |
| size | Größe |
| smoke | Rauch |
| soak | einweichen |
| solubilize | auflösen, umwandeln |
| soluble | löslich |
| splash | spritzen |
| starch | Stärke (KH-Form) |
| strength | Stärke |
| substance | Substanz |
| sugar maple | Ahorn |
| supervision | überwachen |
| T | |
| tannin | Gerbstoff |
| topography | Topographie |
| turn | drehen |
| U | |
| undisable | unerwünscht |
| unique | einzigartig |
| unused | unbenutzt, neu |
| V | |
| vanilla | Vanille |
| vaporize | verdampfen |
| vapour | Dampf |
| vessel | Kessel |

| | |
|-------------|------------|
| W | |
| warehouse | Lagerhaus |
| white oak | Weißeiche |
| Y | |
| yeasts | Hefe |
| yeast cells | Hefezellen |

Additional material

Usable for group or partner work according to the knowledge of the English language of the students

United States

In North America, where whiskey is mostly spelled with an 'e' as it is in Ireland, production of the drink goes back only as far as the 18th Century. Its roots are embedded in the era leading up to Independence. Before that the staple spirit in America was dark rum, made from molasses transported from the West Indies by slave ships. It was British and Irish settlers, bringing their own whisky with them from the old countries, who provided the impetus for the development of what is today America's national spirit.

The first American whiskeys were made with malted barley and rye, in vague imitation of the European archetypes. Soon, however, a group of distillers in Bourbon County, Kentucky, began producing pure corn whiskey.

Nowadays, most bourbon distilleries are concentrated around the towns of Louisville, Bardstown and Frankfort. Nonetheless, only whiskeys from the state of Kentucky are entitled to be called bourbons. Bourbon is not a straight corn whiskey, but one made of a mixture of not less than 51% corn with malted barley, like a blended Scotch. Some may contain a little rye. The chief distinguishing taste characteristic of bourbon derives from the barrels in which it matures. They are made of American oak, as one would expect; unlike the barrels used for Scotch, however, they are brand new. Furthermore, they are heavily charred, or toasted, on the insides to a depth of about 5mm/0.25in which allows the spirit freer access to the vanillin and tannins in the wood. Nobody quite knows where the charring tradition came from, but it seems quite likely that it was the result of a happy accident.

There are two distinct styles of bourbon, sweet and sour mash, the differences arising at

the fermentation stage of the grains. For sweet mash, the yeasts are allowed to perform their work quite quickly over a couple of days, while for sour mash. Some yeast from the preceding batch augments the brew. This doubles the length of the fermentation and ensures that more of the sugars in the grain are consumed. Most bourbon is labeled 'Kentucky Straight Bourbon', which means it is made from at least 51% corn, is aged for a minimum of two years in charred new barrels and has been made and matured within the prescribed areas. It is the equivalent category to single malt Scotch. Some, sold as 'Blended Straight', is made from more than one lot of straight bourbon, and corresponds to vatted malt. Most bourbon is bottled at slightly higher strength than standard Scotch - about 43-45°/ABV. The leading brand is Jim Beam, made at Bardstown. Other brands include Wild Turkey and Maker's Mark. South of the bourbon state, in neighbouring Tennessee, an entirely different but equally distinctive style of whiskey is made. Tennessee sour mash is represented by just two distilleries - Jack Daniels in Lynchburg, and George Dickel in Tullahoma. Whereas bourbon is matured in charred barrels. Tennessee takes the principle a stage further by actually filtering the newly made spirit through a mass of charcoal. In the yards behind the distilleries, they burn great stacks of sugar maple down to ash and then grind it all into a rough black powder. This is piled to a depth of around three meters (10 feet) into so-called mellowing vats. The whiskey drips at a slow rate from holes in a grid work of copper pipes above the vats, and filters gradually through the charcoal bed, before being cask-matured in the usual way. Jack Daniel's is one of the world's best-loved whiskey brands. The market-leading Old No. 7, in the famous square bottle, first established the name JD by winning a Gold Medal at the 1904 World's Fair in St. Louis.

Canada

Canada's whiskies are made from blends of different grains, the greater proportion of each brand based on an original mash that combines rye, corn and malted barley. They have the reputation of being amongst the lightest classic whiskies of all, even more than the triple-distilled Irish. The whisky industry in Canada dates back only to the last century and the earliest producers were Hiram Walker, Seagram's and Corby's. All in the province of Ontario. Distillation is by the continuous process, in gigantic column stills. Different spirits produced from different mashes, or fermented from different yeast strains, are blended by the distiller - before the maturation in some cases, afterwards in others. All whiskies must spend at least three years in barrels, which are of new wood. A curiosity of Canadian whisky is that the regulations permit the addition of a tiny quantity of other drink products, such as sherry or wine made of grapes or other fruits. The leading labels are Walker's Canadian Club and Seagram's Crown Royal.





WHISKY INFORMATION SHEET

Whisky

The distillation of whisky today takes two main forms; Grain Whisky and Single Malt.

Grain whisky is made with unmalted barley and usually produced in large distilleries, that more closely resemble chemical plants than the traditional pot stills of the Scottish Highlands. Grain whisky production is a highly mechanised and continuous process, using the Patent Still (or Coffey Still). Quicker and cheaper than the traditional process, the resultant whisky is consistent in style and quantity, ideal for large volume brands, but inevitably lacking individuality.

Single malt distillation uses 100% malted barley of only the highest quality, water and yeast.

The barley is first soaked in tanks of water known as steepers, for two to three days before being spread out on the malting house floor to germinate. It is then dried in the kilns, mashed, fermented and finally distilled in the traditional pot still, (a large copper kettle), which plays a significant role in dictating the individual nature of that malt whisky.

The modern whisky market is divided into three main categories, Blended Whisky, De Luxe Whisky and Malt Whisky. Blended and De Luxe are combinations of single malt and grain whisky. Malt whisky is 100% single malt, (that is, the product of a single distillery). A standard branded blend is a combination of up to fifty different malt and grain whiskies (the greater percentage of the blend, being the cheaper grain whisky). The stated age of these blends, must be that of the youngest whisky in the blend, most however are about five years old.

The De Luxe blends contain higher proportions of older, more expensive malt whiskies, the quantities of which impart brand styles to a blend. For example, Johnnie Walker brands use Cardhu as their base malt, while Chivas, favours Strathisla as its distinctive addition to the brand. De Luxe whiskies are usually more expensive than standard blends and while most will be 10 or 12 years old, there is no age requirement to qualify for the title.

The single malt whiskies will possess the distinctive styles of individual distilleries which are the result of geographical location, source of water, still shape and size, the choice of fuel used to dry the malted barley in the kilns and the type of cask used for its maturation.

Traditionally most malt production was used for blended whiskies, but as the whisky buyer has developed more discerning tastes, the demand for pure malts has increased significantly.

Every single malt whisky has a style of its own and it is this that makes the tasting such a fascinating and exciting experience.

Malt Whisky Distilleries Listed in Area Of Production



Islay

Ardbeg
Bowmore
Bunnahabhain
Caol Ila
Lagavulin
Laphroaig

Island

1. Highland Park
2. Isle Of Jura
3. Scapa
4. Talisker

Speyside

Aberlour, Balvenie, Benriach, Cardhu,
Cragganmore, Dalhaine, GlenGrant,
GlenKeith, GlenMoray, Glendronach,
Glenfarclas, Glenfiddich, The Glenlivet,
Knockando, Linkwood, Longmorn,
Macallan, Miltonduff, Mortlach,
Singleton, Strathisla, The Tormore

Lowlands

5. Auchentoshan
6. Glenkinchie

Highland

7. Clynelish
8. Dalmore
9. Dalwhinnie
10. GlenOrd
11. Glenmorangie
12. Royal Lochnagar
13. The Edradour
14. Glengoyne
15. Oban

THE AREA STYLES OF MALT WHISKY

LOWLANDS

Clean, simple and malty, the Lowland malts represent the ideal starting point for exploring the world of malt whiskies. Traditionally triple distilled, the style matures early, ideal as a filler malt for blended products and equally an easy introduction to the bigger Highland styles.

SPEYSIDE

Speyside is the central district for the production of Highland malt whisky with over 50 producing distilleries in close proximity. The style varies from elegant and spicy to rich and fruity, with every subtle nuance being brilliantly represented. Some of the great names in the world of whisky are located here.

HIGHLAND

Northern Highland

The whiskies of the Northern Highlands tend to be lean and clean. Many of the distilleries have an East coast aspect and exhibit the salty tang that this encourages. Those shielded from this influence are powerful and assertive with heathered, spicy and citrus notes displayed.

Southern Highland

Southern Highland malts can be light, medium or full bodied. They may share many of the characteristics of Speyside, some are rich and fruity, some heathered, some faintly peated and many have a degree of smoke.

Eastern Highland

The East coast style can vary, with light, medium and full bodied whiskies all exhibited. Heathered notes with varying degrees of peat abound, some with rich caskings are also apparent. Those distilleries exposed to the coastal influence frequently exhibit a salty complexion and others a creamy dimension not found in other areas.

Western Highland

Western Highland malts are light bodied with varying amounts of smoky character. The heathered notes of the Northern and Southern Highlands give way to a fuller style, which make a good introduction to the fuller styles of Campbeltown and Islay.

ISLAND & ISLAY

Islay produces the most characterful of malt whiskies. They all exhibit peat, smoke, tar and phenol in varying degrees, collectively known as the medicinal tastes. Although these whiskies tend to be an acquired taste, once bitten by the monster of Loch Indaal there is often no escape.

Whiskies produced in the Islands tend to have subtler smoked / peated notes, often showing some of the characteristics found in the Highlands.

THE STAGES OF PRODUCTION FOR A MALT WHISKY

Malting

The barley is first placed in a steeping tank, held underwater and then drained. This process is repeated over a three day period, during which time the barley germinates and begins to sprout. The starch is broken down, releasing the fermentable sugars and the barley is then dried in a kiln. The fuel used during this drying process may impart flavour characteristics and if peat is used, a smoky peaty flavour will develop.



Mashing

To complete the conversion of the starch to fermentable sugars, the dried malt is mixed with warm water and agitated in a 'Mash Tun'. (A large wooden / metal tank with rotating paddles.) This produces a sugary liquid known as 'Wort'.

Fermenting



The 'Wort' is cooled and run into large wooden vessels called a 'Wash Back'. After the addition of yeast it is here that the fermentation takes place. The 'Wort' foams and produces a strong pungent malty aroma as the sugar is converted into alcohol. The end product of this fermentation is a weak beer type liquid known as 'Wash'.

Distilling

The 'Wash' is then distilled (Boiled) in a wash still. It is vaporised and passes up the still where it cools and condenses. This basic spirit is then collected and stored in the low wines receiver. These low wines are then distilled for a second time in a smaller spirit still and drawn off the still at a selected point. The highest quality spirit is kept for maturation and the lower quality spirit re-distilled.

Maturation

Whisky first emerges from distillation as a clear liquid. It then has to be stored in Oak casks for a minimum of three years, until it can be legally defined as whisky. Before going into Oak barrels the whisky is slightly watered down to 63.5% alcohol. Usually initiated in re-made hogshead barrels from traditional English Oak, ex-Bourbon hogsheads, or American White Oak it is this maturation that gives whisky its pale golden



colour. The casks also impart chemicals called vanillins and tannins. During maturation, whisky evaporates by up to 2% per year; this is known as 'The Angels' Share'. A popular method of maturing whisky, imparting new flavours and intensifying colour is by using ex-Sherry Casks, although this only accounts for about 5% of the total. In most cases, this may only be for the last year or so, to round off the flavour. When whisky (or whiskey) matures in ex-sherry casks, the alcohol draws out the sherry which has soaked into the wood. This has become the trademark of such brands as 'The Macallan', whose entire output is matured in sherry wood exclusively. The decline in the sherry market, and reduced bottling that takes place in the UK, have resulted in sherry casks becoming more scarce and hence expensive. These whiskies take on an amber colour, 'sweeter' nose and taste.

Whisk(e)y Tasting

When tasting a whisk(e)y you need to concentrate on three key areas, Appearance, Nose, and Taste. It is sometimes possible to identify a whisky having only judged its appearance or nose. However, identifying each of these elements systematically, will allow you to more completely judge the quality characteristics of the sample you are tasting. When constructing a tasting note, remember tasting is a subjective science and the most important rule is to write what you see, smell or taste. Believe in your own senses and be honest. Usually the addition of mineral water will make subtle aromas and characteristics more evident, and always ensure you use a clean, clear, untainted glass.

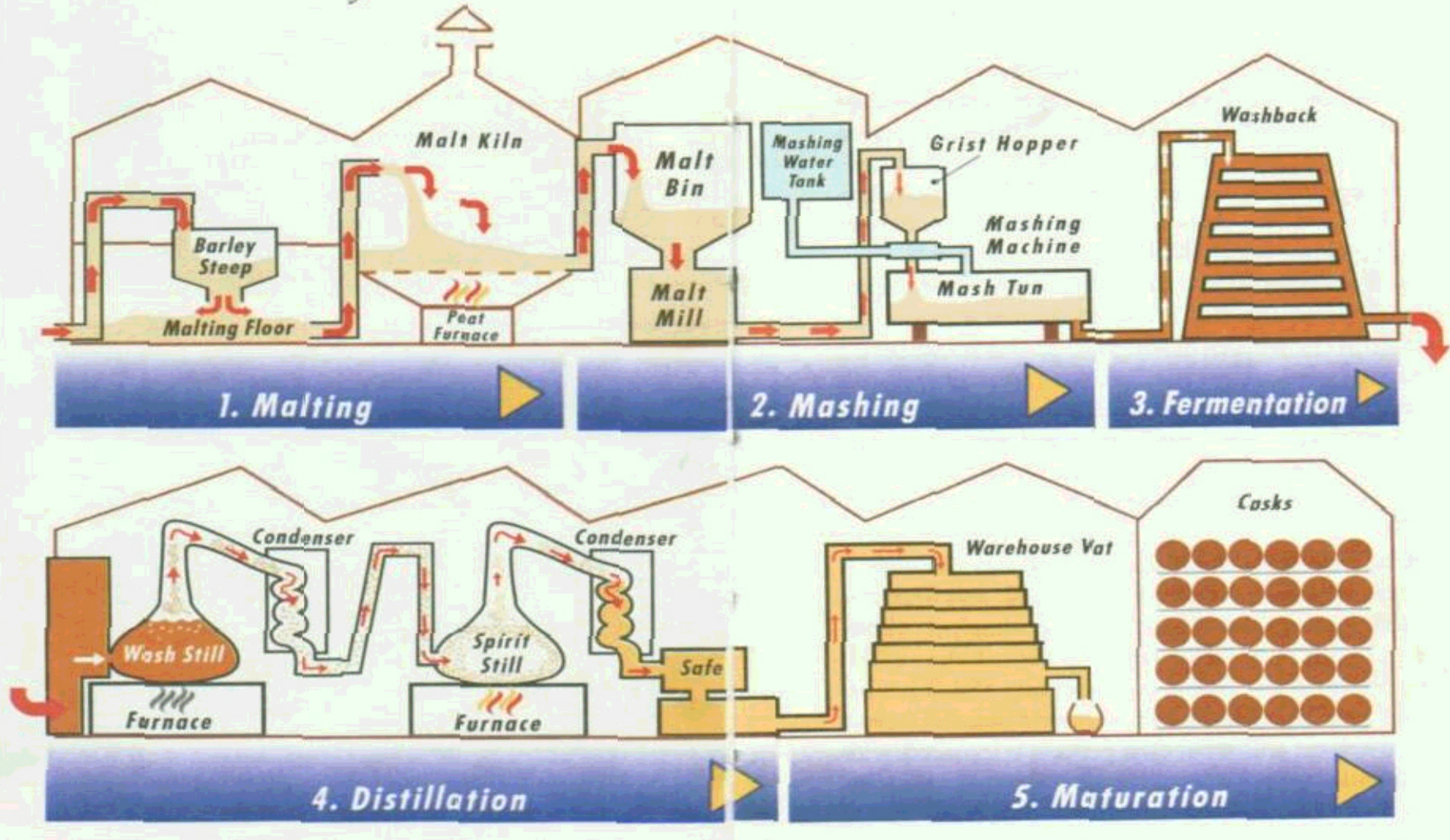
To help you identify the characteristics often inherent to particular styles of whisk(e)y we have compiled a glossary of relevant tasting adjectives.

Aromatic, Balanced, Bold, Bitter, Clean, Creamy, Crisp, Delicate, Dry, Fragrant, Fresh, Floral, Fruity Full, Gentle, Heavy, Herbal, Light, Mature, Mellow, Nutty, Oaky, Oily, Peaty, Rich, Salty, Sharp, Silky, Soft, Spiced, Subtle, Woody.

Shopping Information Line: Freephone 0800 844844

Designed by Buchanan Dean Design

How malt whisky is made



Ireland - Whiskey in the making

Whiskey is produced principally from barley, water and yeast.

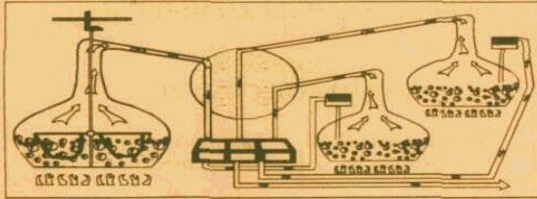
These grains can be converted into sugars by encouraging the grain to germinate by soaking it in water and then continually turning it for several days. This process, known as MALTING, is brought to an end by drying the malted grain in kilns.

The resulting malt, sweet to the taste and containing essential natural enzymes, can be stored ready for milling. The malt is then ground into a coarse flour and mixed with water in a huge MASH TUN, also known as a KIEVE, to release the sugars. The sweet liquid which is produced is known as WORT. It is then drawn off into a large vessel known as a WASHBACK. Yeast is added to convert the sugars in wort to alcohol, a process which takes about three days. The resulting liquid, known as WASH, is sent to a holding vessel called a WASH CHARGER. From there the liquid is ready to be sent to the STILL to begin distillation. The spent grain remaining in the mash tuns is sold to farmers for use as animal feed.

Irish whiskey is unique in being distilled three times and pot stills are central to the art of distillation. Wash, the product of fermentation, is fed into a WASH STILL where it is heated until a vapour is given off and condensed into a distillate called "low wines". This liquid contains undesirable alcohols and other impurities and is sent to the FEINTS STILL. The second distillate is termed FEINTS. Further purification takes place during a third distillation in the SPIRIT STILL. The resulting colourless spirit has a very high alcohol content, about 80% alcohol by volume. It is then sent to the SPIRIT RECEIVER, ready to be filled into oak casks for maturation. The distiller uses the SPIRIT SAFE to control the flow of liquid after each distillation. Maturation to this day takes place in oak casks stored in cool and dark warehouses. Certain reactions develop naturally in the cask which give the spirit distinctive flavours from the interchange between the oak, the distillate and the warehouse atmosphere. After years of maturation, the whiskey is filled into bottles, ready for sale to whiskey lovers in Ireland and all over the world.

Die Gebäude hier in Midleton haben eine interessante Geschichte erlebt. Einige von ihnen sind im Jahr 1794 ursprünglich als Wollfabrik, die nur kurzzeitig in Betrieb war, erbaut worden. Diese Gebäude sind während der Napoleonischen Kriege als Militärkasernen benutzt und 1825 für die Nutzung als Brennerei erworben worden.

Viele Gebäude wurden während der Vergrößerung der Brennerei in deren 150-jährigen Geschichte erbaut. Der Mühlgraben wurde bereits für die Wollfabrik geschaffen, und bis 1975 wurde Wasser als Antriebsquelle benutzt. Das wunderbare Wasserrad von 1852 kann heute noch besichtigt werden. Man benutzte Dampfmaschinen, um das Wasserrad zu ersetzen, wenn der Wasserstand zu niedrig war, und eine feststehende Balkenmaschine aus dem Jahr 1834 befindet sich immer noch *in situ*.



Hier in Midleton befindet sich die größte Kesselbrennerei der Welt mit einer Kapazität von 143.872 Litern (31.648 Gallonen). Die Produktion in diesem Komplex wurde 1975 eingestellt, als die neue Midleton Destillerie eröffnet wurde.

Die Tradition des irischen Whiskey datiert über 1000 Jahre zurück auf die Zeit, als die Kunst der Brennerei durch missionierende Mönche aus dem Mittleren Osten nach Irland gebracht wurde.

Heute wird der Whiskey in Irland von IRISH DISTILLERS LTD. hergestellt. Diese Firma wurde im Jahre 1966 durch den Zusammenschluß berühmter irischer Destillieren gegründet:

John Jameson & Son, John Power & Son und Cork Distilleries Company. Im Jahre 1974 schloß sich auch Bushmills Distillery aus dem Land Antrim der Gruppe irischer Brennereien an. Bushmills, das bereits seit 1608 die Brennerei-Konzession inne hat, ist die älteste lizenzierte Whiskey-Brennerei der Welt.

JAMESON WHISKEY wird inzwischen überall in der Welt verkauft, hat ihren Ursprung jedoch in einer kleinen, 1780 gegründeten Brennerei in der Bow Street, Dublin. Die Jameson-Familie hat diese Firma zu einer der größten Unternehmen Irlands aufgebaut.

Die Destillerie von JOHN POWER & SON hatte ihren Ursprung in John's Lane, Dublin, wurde im Jahre 1791 gegründet und hatte sich bald als erfolgreiche, innovative Firma bewährt. Die Midlands-Brennerei aus Tullamore, D.E. WILLIAMS, hatte bis zu ihrer Schließung im Jahre 1952 eine erstklassige Whiskey-Produktion. Das Markenzeichen TULLAMORE DEW, die bekannteste Marke dieser Firma, wurde später von JOHN POWER & SON erworben.

Die Brennerei hier in Midleton wurde im Jahr 1825 von den Gebrüdern MURPHY gegründet und schloß sich 1887 mit vier weiteren Brennereien in Cork City zusammen, um das Unternehmen CORK DISTILLERIES COMPANY zu bilden.

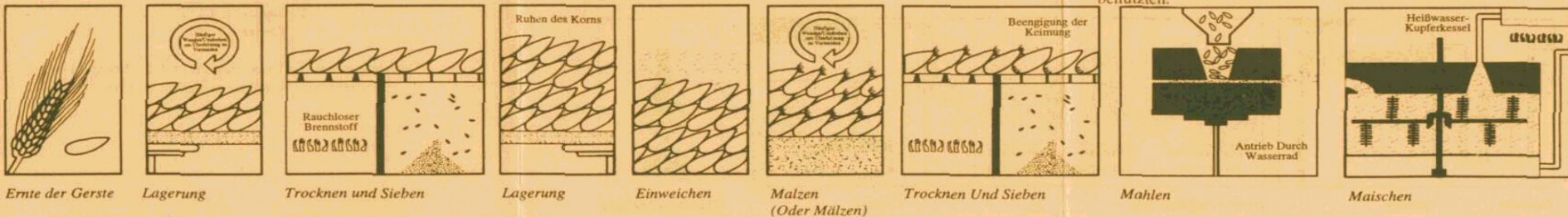
Whiskey wird prinzipiell aus Gerste, Wasser und Hefe hergestellt. Manchmal werden andere Getreidearten benutzt, z.B. Mais, Hafer und Weizen.

Traditionsgemäß wurde die Gerste im Herbst geerntet und zur Brennerei gebracht. Dort wurde sie gelagert, bis sie zum Trocknen zum Brennoven gebracht werden konnte. Während der Lagerung mußte das Korn ständig gedreht werden, um ein Überheizen zu vermeiden, da dies zur Keimung führen könnte. Das Korn wurde dann in einem Brennoven, der mit dem rauchlosen Brennstoff Anthrazit geheizt wurde, getrocknet. Daraufhin konnte das Korn sicher gelagert werden, bis es zur Herstellung von Whiskey benutzt wurde.

Das Malzen war der erste Schritt in der Herstellung von Whiskey. Die Gerste wurde erst in Wasser eingeweicht und dann auf Böden ausgebreitet, damit sie auf natürliche Weise keimen konnte. Dieser Prozeß wurde aufmerksam beobachtet, bis das sprießende Korn so weit war, daß es im Brennoven getrocknet werden konnte.



Der Brennoven stoppte den Keimungsprozeß. Das gewonnene Malz, süß im Geschmack und alle wichtigen natürlichen Enzyme enthaltend, konnte dann gelagert werden, fertig für den Mahlprozeß. War das Malz einmal gemahlen, konnte es in dem nächsten Vorgang, dem Maischen, verwendet werden. Während des Maischens wurden Gerste und Malz in entsprechenden Mengen in große Behälter, Maischbottich oder Maischfaß genannt, gegeben. Dann wurde kochendes Wasser hinzugegeben, und die Maischmasse wurde mehrere Stunden lang mit einer Rotations-Krücke vermischt. Man ließ die gewonnene Flüssigkeit, die als "Würze" bekannt ist, abfließen und schickte sie zu Sammel tanks, genannt "underbacks". Das übriggebliebene, zerquetschte Getreide in den verbrachten Tonnen wurde an die Bauern verkauft, die es dann als Tierfutter benutzten.



Die Würze wurde bis zu einer kritischen Temperatur gekühlt und zum Fermentieren in große Holzfässer ("Washbacks") gefüllt. Dann wurde Hefe zugegeben, um den Zucker der Würze in Alkohol zu verwandeln – ein Prozeß, der sich über etwa drei Tage hinauszog. Die gewonnene Flüssigkeit, "Wash" genannt, wurde in einen Behälter, den sogenannten "Wash Charger" gegeben. Zu diesem Zeitpunkt konnte die Flüssigkeit zum Destillieren in die Brennerei gebracht werden.

Der irische Whiskey ist einzigartig, da er dreifach destilliert wird.

"Wash" wurde in eine Wash Still (Kupfer-Brennsäule) gegeben, in der er erhitzt wurde, bis Dampf freigegeben wurde, der wiederum in ein Destillat, "low wines" genannt, kondensiert wurde. Diese Flüssigkeit enthielt unerwünschten Alkohol und andere Unreinheiten und wurde in die "Feints Still" und danach in die "Spirit Still" geleitet, um alle ungewollten Substanzen zu beseitigen. Der Brenner benutzte den "Spirit Safe", um den Fluß der Flüssigkeit nach jedem Brennvorgang zu kontrollieren.

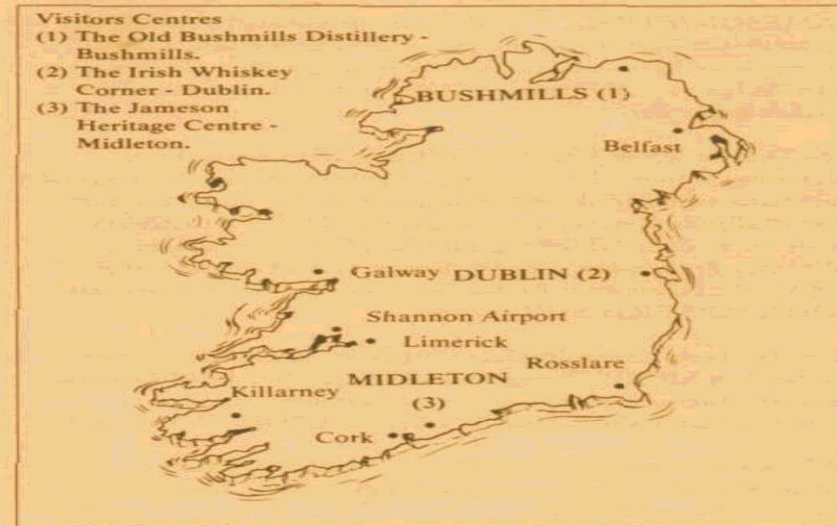
Der farblose Alkohol, der durch das Destillieren gewonnen wurde, hatte einen sehr hohen Alkoholgehalt, und seine Stärke wurde durch Zugabe von Wasser reduziert, bevor er in Fässer gefüllt wurde. Die Eichenfässer wurden vorsichtig gewogen und geprüft, so daß es möglich war, genaue Angaben zu machen, wenn es zum Zahlen von Zöllen an die Regierung kam.

Der Reifungsprozeß fand in Eichenfässern statt, die in kühlen, dunklen Lagerhäusern gelagert waren. In diesen Fässern entwickeln sich auf natürliche Weise bestimmte Reaktionen, die dem Alkohol durch den Austausch zwischen Eiche und Alkohol sowie der Lagerhaus-Atmosphäre einen bezeichnenden Geschmack verleihen. Nach mehreren Jahren der Reifung wurde der Whiskey dann in Flaschen abgefüllt und konnte an Whiskey-Liebhaber in Irland und überall in der Welt verkauft werden.

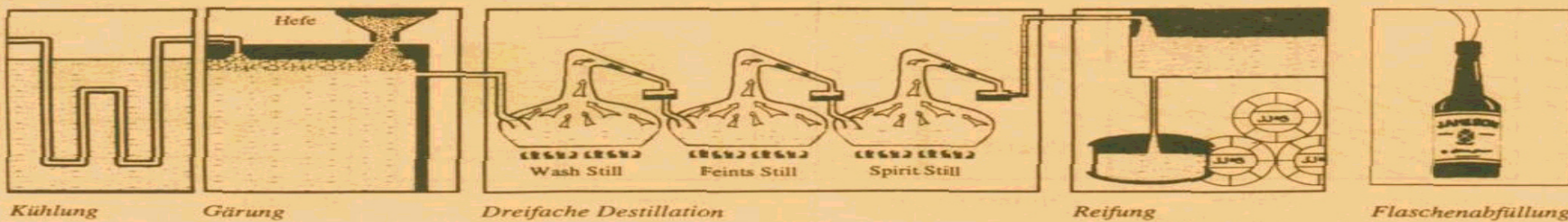
Das JAMESON HERITAGE CENTRE liegt in Midleton, von Cork Autofahrt etwa 20 km (12 Meilen) auf der N25.

Das Zentrum kann sowohl vom Bahnhof als auch vom Flugplatz aus gut erreicht werden.

Irish Whiskey Centres



THE JAMESON HERITAGE CENTRE
Midleton
Co Cork
021 613594
021 613596



Summarizing sheet 1

What are spirits?

What is whisk(e)y?

Describe the process of whisk(e)y production in general. Try to create a flow-chart.

Name the alterations in the ingredients and/ or the production process to make different styles of whisk(e)y.

Think about the use of different styles of whisk(e)s in cocktails.

Summarizing sheet 2

| | Scotch Whisky | Irish Whiskey | Canadian Whisky | American Whiskey |
|-------------------------------|----------------------|----------------------|------------------------|-------------------------|
| kinds of Whisk(e)y | | | | |
| the production process | | | | |
| areas | | | | |
| | | | | |

