

# HARD MOCHA

American Single Malt

## WHISKEY

ALL GRAIN KIT



MANGROVE  
JACK'S  
BREWING  
Co.

### TASTING NOTES:

**Flavour:** The first sip of this whiskey defies belief. It begins with spicy, citrus notes dancing through the mouth before being replaced with toffee, honey and carob notes. Finally, it ends with an earthy smokey taste that brings back childhood memories of sitting around a campfire. Throughout the entire tasting a well balanced oak character delivers a smooth mouthfeel with light and delicate flavours.

**Aroma:** The aroma is packed full of chocolate and coffee notes, with a spicy and citrus undertone punching through.

### BREWER'S NOTES:

Historically the highlands of Scotland have been the world leaders in producing superb quality whiskies. Coupling the massive craft beer movement in the US with America's rich history of making moonshine, has led to a new whiskey powerhouse emerging. The varied malt bill from this whiskey typifies the influence the craft brewing industry has had on American single malt whiskey. Expect to be blown away by the strong notes of toffee, chocolate and coffee coming through.

### BREW/SPIRIT STATS:

**OG:** 1.067 | **FG:** 1.012 | **EBC:** 85.1

**ABV:** 7.2% (Wort), 40% (Spirit)

**VOL:** 23 L (6 US Gal) (Wort)

1.6-1.8 L (1.7-1.9 US qt) (Spirit)



FOR USE WITH THE POT  
STILL ATTACHMENTS

### GRAIN:

5.6 kg (12.4 lb) Gladfield Ale Malt  
330 g (11.6 oz) Gladfield Light Chocolate Malt  
330 g (11.6 oz) Gladfield Toffee Malt  
330 g (11.6 oz) Gladfield Roasted Barley Malt  
330 g (11.6 oz) Bairds Heavy Peated Distilling Malt

### YEAST:

2 x 10 g (0.4 oz) Mangrove Jack's M36 Liberty Bell Ale

### EXTRAS:

10 g (0.4 oz) Calcium Sulphate  
5 cm (2") x 2.5 cm (1") American Oak Char #3  
Infusion Spiral  
Turbo Clear

### PREPARATION:

- Fill the boiler with 22.2 L (5.8 US Gal) of water, add the calcium sulphate and input a temperature of 65°C (149°F).

NOTE: It is good to ensure your mash water pH is between 5.2 - 5.6 by either using a pH strip or a digital pH reader.

### MASH:

- When the water reaches 65°C (149°F), slowly add the grain, stirring slowly as you do to avoid dry clumps. Set up the mash as per the Grainfather instructions.
- Mash for 60 minutes.

### MASH OUT:

- After 60 minutes ramp the temperature up to 75°C (167°F) for the mash out. Continue to recirculate the wort at 75°C (167°F) for 10 minutes.

### SPARGE:

- Sparge with 9.9 L (2.6 US Gal) of water. This water must be at 75°C (167°F).

## **BOIL:**

Boil Time: 30 Minutes

- Set the Grainfather to boil. Once it reaches 100°C (212°F), boil for 30 minutes. Ensure to pat down the proteins at the start of the boil to avoid foaming over.

## **COOL & PITCH:**

- Give the wort a good stir and then cool it using the counter flow wort chiller as per the Grainfather instructions. As the cool wort collects in your fermenter pitch the yeast

## **FERMENT:**

- Ferment at 18-23°C (64-73°F) for 10 days or until you reach 1.012 FG.

## **CLEAR:**

- Clear your wash using Turbo Clear.

## **DISTILLATION PREPARATION:**

- After clearing is complete, transfer the wort to the Grainfather and add the Pot Still Attachments.
- Connect your alembic condenser to a tap source of cold water.

## **STRIPPING RUN:**

- Perform the Stripping Run as per your instructions.

## **SPIRIT RUN:**

- Perform the Spirit Run as per your instructions and collect your heads, hearts and tails cuts.

## **MIXING:**

- Mix your hearts cuts with the best of your heads and tails cuts as per instructions ready for ageing.

## **AGEING:**

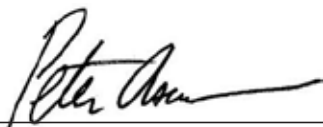
- Dilute your final collected spirits you are happy with down to 50% ABV with filtered or distilled water.
- Add your spiral.
- Leave the spirits to age for 3 weeks in a cool dark place. After 3 weeks dilute with filtered or distilled water drop the spirit to 47% ABV. After 6 weeks, dilute again with filtered or distilled water to 44% ABV and after a 9 weeks dilute it further to 40% ABV.

NOTE: Adding the water slowly during the ageing period gives the whiskey a better, more rounded flavour than adding it all at one time.

- Taste the whiskey periodically during the ageing process and it should be ready after a minimum of 2 months.
- Drink and enjoy.

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Recipe designed by Mangrove Jack's Brewing Co. With years of brewing and distilling experience and knowledge. Mangrove Jack's provides craft brewers and distillers with specialty yeasts, hops and other ingredients to make the very best beer and spirits at home. With links to renowned brewers worldwide, Mangrove Jack's brings you a superior grain recipe kit for use with the Grainfather.



Peter Eastwood - Mangrove Jack's Head Brewer

Reorder: 800070 V1

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Designed by Brewers for the Grainfather