

P R E M I U M

# WHISKEY PROFILE KIT

Premium Whiskey  
Profile Recipe Book





*It is always interesting to research the histories behind different alcoholic drinks.*

*It seems that each early culture found something in their region to ferment into alcohol. Rum evolved in area's where sugar cane was grown; wines from grape growing regions which then spawned brandies and whiskies and lastly, beer developed in grain growing regions.*



Many years ago it was discovered that if the grains used to make gruel were left to soak in hot water then this mixture seemed to magically turn into a sweet mixture. If this sweet mixture was left at room temperature for a week or two then it changed in nature and gave a warm glow and euphoric feeling to anyone who drank it. It was further found that if this drink was then heated and the vapour collected then that drink became much stronger and much less was needed to give the same effect to the imbibers.

Whiskey no doubt evolved in a similar manner. Exactly where whiskey originated is still a matter of debate but in each region where the drink was established, it had its own subtle differences which were largely a result of the environment. For instance, in Scotland the grains were kiln dried using peat which was the common form of fuel for general heat. This gave the grains a very distinctive flavour which was carried over into the final spirit and created the smokey peaty flavour that has become synonymous with Whiskey from Scotland. Other flavours found in Scottish whiskey are sherry from sherry barrels used in the aging process and at times port from the port pipes used in the aging process. All of these elements and others contribute to the complexity and intrigue of Scottish Whiskey.

Each different region of Scotland that produces whiskey has over time developed their own distinctive and subtle variations on these flavours.

**Highland Whiskies** are produced in the northern part of the country and are typically smooth with a peaty character often with a strong sherry taste.

**Lowland Whiskies** are produced in the south of the country and are much lighter in flavour, mellow and even sweet in taste.

**Island or Islay Whiskies** as the name would suggest are produced on the outer islands of Scotland. They are typically very dry and intense with strong, almost pungent peat flavours.

**Irish Whiskey** developed without access to peat for firing the kilns and as a result has evolved in a different manner. The predominant flavours found in Irish Whiskey are vanilla and sherry with an absence of peat flavour. They are very smooth and easy to drink.

**Bourbon/Tennessee Whiskey** are a somewhat newer addition to the whiskey family. They evolved as the new territories of the Americas became inhabited. The abundance of different cereal grains like corn and maize and the lack of peat and cold climates created a distinctive style that became known more as bourbon. Although Bourbon is outside the scope of this Whiskey Profile Kit, we have included a basic recipe for your interest.

This kitset will allow you to formulate your own favourite tippie by following the attached recipes or experimenting yourself to create your own personal recipe.

*This kit contains 4 different whiskey base essences as well as the following adjunct flavours.*

### **Oak Cask**

A distinctive rounded oak cask flavour which is a main component in most whiskies.

### **Sweet Vanillin**

As the name suggests, this imparts a sweet vanilla flavour often found in whiskey that has been barrel aged. It also has a slight sherry flavour.

### **Peat Smoke**

A strong almost pungent peat smoke flavour that is a very prominent flavour note in Scottish Whiskies.

### **Astringent Notes**

A sharp bitter astringent flavour that helps to add some bite to the whiskey.

### **Fruity Esters**

Fruity esters are prominent on the nose more than anywhere else. They add a great deal to the whiskey bouquet.

### **Cereal Notes**

Often described as grainy, these flavour notes are a part of any grain spirit and are contained in the whiskey bases. This essence allows additional cereal notes to be added to taste.

### **Carob Notes**

A chocolate grain flavour that results from the use of some mildly roasted grains and can also be contributed by some varieties of yeast during the early stages of fermentation.

### **Cedar Oak**

This imparts a distinctive drier oak flavour than the oak cask essence and is often found in Irish style whiskey.

### **Distillers Caramel**

This is a stable caramel colour ideally suitable for distilled spirit as it is slightly negative in charge and imparts a warm golden hue to the whiskey.

### **Glycerine**

There are two bottles supplied in this pack as this is used in every recipe and contributes smoothness and mouth feel. It is naturally occurring in almost all whiskies.

## *Generic Recipes.*

The additions are in ml. Two measures are enclosed. One is a 10ml syringe with extension tube and the other is a 3ml disposable pipette.

### **Syringe: Use for measurements over 3ml.**

Using the syringe: When the syringe is fitted with the extension tube there will be a small quantity of air drawn in before the liquid to be dispensed. It is best to remove this air so that measurements are not distorted. Do this by drawing in extra liquid then inverting the syringe and drawing air in until the extension tube is empty. Expel the air then expel the excess liquid. Dispense the required dose then empty the syringe of excess liquid by pumping the syringe several times until it is empty. Rinse the syringe with water between different flavour notes.

### **Pipette: For any measurement under 3ml.**

Using the pipette: Insert thin end into the bottle. Squeeze bulb and release. Liquid will be drawn up into the pipette.

Adjust the quantity by increasing or decreasing the amount the bulb is pressed.

*Rinse with water between products to avoid contamination.*

## *Generic Recipes.*

<b>Lowland Whiskey</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "C"	5.6	7.5	8.4
Sweet Vanillin	1.8	2.4	2.7
Peat Smoke	2.1	2.8	3.2
Fruity Esters	3.8	5.0	5.6
Distillers Caramel	0.7	0.9	1.0
Glycerine	12.0	16.0	18.0

<b>Highland Whiskey</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "B"	5.6	7.5	8.4
Sweet Vanillin	2.3	3.0	3.4
Peat Smoke	9.5	12.6	14.2
Astringent Notes	3.0	4.0	4.5
Distillers Caramel	0.7	0.9	1.0
Glycerine	9.0	12.0	13.5

<b>Irish Whiskey</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "A"	5.6	7.5	8.4
Oak Cask	3.8	5.0	5.6
Sweet Vanillin	3.3	4.4	5.0
Distillers Caramel	0.7	0.9	1.0
Glycerine	15.0	20.0	22.5



<b>Bourbon</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "B"	5.6	7.5	8.4
Oak Cask	2.3	3.0	3.4
Sweet Vanillin	4.5	6.0	6.8
Astringent Notes	1.5	2.0	2.3
Whiskey Profile "D"	3.8	5.0	5.6
Distillers Caramel	0.9	1.2	1.3
Glycerine	15.0	20.0	22.5

## *Proprietary Styles*

The following whiskeys are recipes to copy commercially available brands. They are not an identical match.

<b>Glenfiddich® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "C"	6.1	8.1	9.1
Whiskey Profile "B"	1.9	2.5	2.9
Oak Cask	1.4	1.8	2.1
Peat Smoke	2.6	3.5	3.9
Distillers Caramel	1.2	1.7	1.9
Glycerine	9.0	12.0	13.5

<b>Tullamore Dew® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "C"	4.4	5.8	6.6
Whiskey Profile "A"	0.8	1.0	1.1
Oak Cask	0.8	1.0	1.2
Cedar Oak	0.9	1.2	1.4
Distillers Caramel	1.0	1.3	1.5
Glycerine	15.0	20.0	22.5

<b>Teachers® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "C"	5.5	7.3	8.2
Sweet Vanillin	0.8	1.1	1.2
Peat Smoke	2.0	2.7	3.0
Carob Notes	14.7	19.6	22.1
Distillers Caramel	1.0	1.3	1.5
Glycerine	9.0	12.0	13.5

<b>Jamesons® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "C"	4.4	5.8	6.6
Whiskey Profile "A"	0.8	1.0	1.1
Oak Cask	0.8	1.1	1.2
Distillers Caramel	1.0	1.3	1.5
Glycerine	12.0	16.0	18.0

<b>Johnny Walker Red Label® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "B"	13.3	17.8	20.0
Oak Cask	1.6	2.1	2.4
Peat Smoke	0.3	0.3	0.4
Cereal Notes	0.9	1.1	1.3
Distillers Caramel	0.7	0.9	1.0
Glycerine	4.5	6.0	6.8

<b>Johnny Walker Black Label® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "B"	13.3	17.8	20.0
Oak Cask	1.6	2.1	2.4
Cereal Notes	0.9	1.1	1.3
Distillers Caramel	1.0	1.3	1.5
Glycerine	9.0	12.0	13.5

<b>Laphroaig® Style</b>			
	750ml	1 litre	1.125L
	26oz		40oz
Whiskey Profile "B"	5.7	7.6	8.6
Oak Cask	2.5	3.3	3.8
Peat Smoke	13	17	19
Astringent Notes	0.3	0.4	0.5
Distillers Caramel	0.7	0.9	1.0
Glycerine	12.0	16.0	18.0

*If you develop a recipe that you wish  
to share please email it off to  
whiskeyrecipes@stillspirits.com  
We will list the recipe on our website  
and may list it in our next recipe sheet.*



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