

ONE NEAT WHISKEY PROJECT

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A MALT-TITUDE OF HISTORY

- Whiskey was originally devised to be an internal anesthetic and an external antibiotic.
- The US and Ireland are the only countries to spell Whiskey with an 'e'.
 - On Average Whiskey contains 64 calories.
- No one knows the gin-neus behind the creation of Whiskey

TYPES TO BEHOLD

Whiskey is a distilled mash of specific grains or of many. These grains consist of:

- Wheat
- Barley
- Corn
- Rye
- Sugar



THE PROCESS



1. Malting

- Grains get separated from starches through a germination process

2. Mashing

- Malt and Warm Water are added to a tub and stirred for hours

3. Fermentation

- Mash is cooled, moved to another tub where yeast is added and rested for a minimum of 48 hours

4. Distilling

- Different kinds of Whiskey get distilled a different number of times, length of neck matters

5. Maturation

- The length of maturation depends on the distillery. But always in wood barrels

MODEL TIME

*DISCLAIMER: IT'S A BIT OF AN ALCOHOLIC



MY DOCTOR SAID I NEEDED
TO DRINK MORE WATER.



SO I ADDED ICE TO MY WHISKEY.

MY NEXT STEPS

Collect Prices

I'd love to start working
on some predictive modeling

Clean Up

Look into how to make the Model
better and more clean

Find More

Always learning, Always adapting.
Find more review sites to add to
the model and repeat all the
processes that came before

A perspective view down a long, narrow aisle in a dark cellar. On both sides, wooden barrels are stacked on metal racks. The floor is made of wooden planks. At the far end of the aisle, a bright light source, possibly a doorway, is visible, creating a strong contrast with the dark surroundings. A single light fixture is visible on the ceiling in the distance.

QUESTIONS?