

## Video: The chemistry of whiskey

May 2 2017



Credit: The American Chemical Society

Derby Day is around the corner, and with it comes big hats, horses with funny names, and bourbon. The latest episode of Reactions celebrates the chemical process of distillation that makes bourbon and other whiskey varieties possible. Since water and ethanol, along with tasty flavors, have different boiling points, they can be separated by carefully heating the mash that starts off every whiskey.

Each distillery carefully protects their still design, engineered to create their signature liquor. The strongest flavors take aging, but might some innovative whiskey makers find a way to hack maturation time?

There's a barrel-full of chemistry in this video about whiskey:

Provided by American Chemical Society

Citation: Video: The chemistry of whiskey (2017, May 2) retrieved 5 May 2024 from <https://phys.org/news/2017-05-video-chemistry-whiskey.html>

<p>This document is subject to copyright. Apart from any fair dealing for the purpose of private study or research, no part may be reproduced without the written permission. The content is provided for information purposes only.</p>
--