



SINCE 2012

DINGLE

DISTILLERY

WHISKEY TECHNICAL SPECIFICATIONS

DISTILLERY FOCUS - DINGLE DISTILLERY, IRELAND (2025)

TEAM & OUTPUT

Head of Production & Maturation: Paddy Foley

Head of Operations: Michelle Guillfoyle

Production team size: 20

Maximum annual capacity: 175000 LPA

Operation time: Seven days a week; two shifts per day

Bottling Onsite: Yes

Automation: None

WATER

Water Source: Onsite well 240 feet below the distillery

CEREALS & MASHING

Cereal varieties: Irish Distilling Malt and unmalted barley

Mill type: Roller mill

Mash tun type: Traditional wooden mash tun

Batch size: 5000 litres

Mashes per week: 14

FERMENTATION

Washbacks/Fermenters: Five wooden wash backs

Wash load volume: 5000 litres

Temperature control: No

Duration: 72 hours

Yeast type/varieties: Dry distiller's yeast

Yeast source: Hetrochem/Lallemand



DISTILLATION

Still fabricator: Forsyths

Number of stills: Three

Distillation type: Pot still triple distillation

Wash still - capacity, shape and charge: 5000 litres, plain neck.

Wash still run time: 6 - 8 hours

Wash still lyne arm angle: Falling

Wash condenser type(s) and material: Shell and tube

Intermediate Still: 3000 litres with boil ball in neck

Intermediate Run Time: 6 - 8 hours

Intermediate still lyne arm angle: Falling

Intermediate Still condenser: Shell and tube

Spirit still - capacity, shape and charge: 3000 litres with boil ball in neck

Spirit still run time: 6 - 8 hours

Spirit still lyne arm angle: Falling

Spirit condenser type(s) and material: Shell and tube

Still heat source: Steam coil

Receivers: Low wines, weak feints, strong feints, intermediate spirit, spirit

SPIRIT

Bulk spirit yield: 500 litres

Average receiver strength: 75%

Spirit styles produced: Single Malt and Single Pot Still

Single Malt: 100% Malted Barley

Single Pot Still: 60% Malted Barley & 40% Unmalted Barley

MATURATION

Warehousing: Onsite maturation warehouse, palletised, metal racks and dunnage

Casks in Warehouse: 8,000 approx

Maturation: We focus on the maturation of first fill ex-Fortified Wine & ex-Bourbon casks

Cask filling strength: 65%

Cask filling ratio:

Bourbon 50%

Sherry 35%

Port 10%

Other 5%

