

Batch #

2

Spirit

SUGAR CANE Rum

Distiller

Brian Higgins

Date Distilled

7 Aug 21

Mash Bill

50 pounds cane syrup

250 pounds organic
cane sugar

330 pounds turbinado
Sugar

Date Bottled

28

10 Aug 21

54 Bottles

~~28 Bottles~~
Guests

15 gallons for B use.

Notes

8/1/21

Brian: Starting the second mash of rum.

Cole: Emptying bottles of local cane syrup
from Ronny Herring

Jill: Making her first TikTok video to
document the process.