

Batch # 1

Spirit

Rye Whiskey

Distiller Brian Higgins

Date Distilled

31 Aug 21 / 1 Sept 21

Mash Bill

150 LBS Scratchy Corn
 50 LBS 2 Row Barley
 250 LBS Malted Rye 2 German
 25 LBS white wheat 3 contributing

	1	2
Heads	171	172
Tails	196	151
Total	91	90
	22	28

Date Bottled

20 April 22

Guests

Jackie Santoro
 Steve Hubbard
 Robert Poth
 Joe DeBello
 Wendell Fenn
 Regina Weaver

NOTES started mash 1 & 2 on

25 Aug 21. The Rye mash always smells so good in the building when it's cooking.

Fermentation should be 5-6 days on these 2 mash runs. Check

the fermenter on 30 Aug 21, still

about 1% alcohol sugars left to convert. Will be distilling on the 31st.

Mash #2 24 Aug 21. Both batches

came out amazing! 2 Sept 21, 6

barrels filled. They will be ready first week of March 22.

750ml

5 cases
 5 bottles
 150/31/5