

Batch # ~~82~~

Spirit

Bourbon #1 / Smoke Shrub

Distiller Brian Higgins

Date Distilled

26 Aug 21

### Mash Bill

350 LBS Scratch corn  
50 wheat  
50 malted Distillers Barley  
22 Rye

Date Bottled

28 April 22

### Guests

Lang Flowers  
Lionel DeB  
Cole Higgins  
Quentin Yepsen  
Gary Click  
Holly Phillips  
Sara Baggett  
Christina Reneau  
Lauren Hearshey  
Kenneth Ridd  
Michael Reddick  
Apio Noto  
Jacquelyn Santoro  
Steven Molds  
Darrin Ellis  
Jeff Lovett  
Andrew J. Collins

### Notes

6 LBS 2 Row  
1 LB Smoked malt  
33 LB Scratch

15% Herbs 140 5 gallons  
Hearts 121 9 gallons  
Tails 86 5 gallons  
1.025  
82.5%

~~50~~  
50 wheat  
22 ~~50~~ Rye  
50 2 Row  
~~5 Smoked~~

Transferred to fermentation 12  
Aug, 85° pitched yeast

Barrel 2 Barrels on 28 Aug 21  
@ 110 proof Barrel # 2 has 4 gallons.

Released 30 Bottles of our  
first bourbon for sale, lasted  
less than 24 hrs.

Batch #

2

Spirit

Bourbon #1

Distiller

Brian Higgins

Date Distilled

8 / 9 / 10  
Nov / Nov / Nov

Mash Bill

Corn

Wheat

Rye

Malted Barley

Date Bottled

Guests

Ray Powell

GENE STRICKLAND

W Boy McKinnel

Lang Flowers III

Rock Willis

Lionel de Bayle

Danna Howell

Jess Howell

Michael Howell

Waldo Thomas

William Wilson

Notes Cook dates 1 & 2 November 21

The smell of the corn cooking in the mash tun smells amazing.

After a 90 minute cook at 190 degrees, the temperature is brought down to 160°. At 160 the Rye and wheat is added. At 155 the Malted Barley is added. It creates the enzymes that help convert the starches into sugar.

9 Barrels filled on 18 Nov 21.

Will be looking forward to

them in May 22.