



# Barley

We source our raw barley from Colorado family owned and operated farm, Marc Arnusch Farms, LLC.

## Barley Profile Spirits

Barley has long been used for its complex enzymatic activity which makes it a perfect secondary grain in 'all grain' recipes, bringing subtle fruity and nutty flavors and wonderful body to spirits.



## Barley Grain Strains

We offer the following grain strains

- Oddysey
- Genie

## Barley Malt Types

We focus on the following malt types in our production, for custom malting needs we are able to cater a recipe to your product or desired flavor profiles.

- Distillers Malt
- Brewers Malt

**\$1.10/LB**



## Guaranteed Analysts - CSU Fermentation Lab

Every batch of malt gets tested for the following analysis through the CSU Fermentation Laboratory;

- Thins
- Thrus
- Plumps
- Moisture %
- Fine Extract %
- AA
- DP
- Total Protein
- PGU
- WUG

## Contact Us to Order

[Paul@seedandspiritdistilling.com](mailto:Paul@seedandspiritdistilling.com)



# Rye

We source our raw rye from Colorado family owned and operated farm, Whiskey Sisters LLC.

## Rye Profile Spirits

Rye is a traditional grain used in whiskey and spirits for centuries. Rye is known for its sharp flavor profile and spicy affect it has in final spirits. Rye has a deep nutty characteristic with hints of marshmallows and licorice.



## RYE Grain Species

We offer the following grain strains

- Hazlet

## RYE Malt Types

We focus on the following malt types in our production, for custom malting needs, we are able to cater a recipe to your product or desired flavor profiles.

- Distillers Malt
- Speciality Roasts

**\$1.15/LB**



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# Wheat

We source our raw wheat from Colorado family owned and operated farm, Marc Arnusch Farms, LLC.

## Wheat Profile Spirits

The use of wheat in spirits has a soft mouth feel and subtle taste that works very well to highlight other grain flavors. Wheat has a sweet flavour profile, with vanilla, bread and biscuit notes often present.



## Wheat Grain Species

We offer the following grain strains

- Antero
- Snow Mass & Beck Mix

## Wheat Malt Types

We focus on the following malt types in our production, for custom malting needs, we are able to cater a recipe to your product or desired flavor profiles.

- Distillers Malt
- Brewers Malt

**\$1.10/LB**



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# Oat

We source our raw oat from Colorado family owned and operated farms.

## Oat Profile Spirits

The use of Oats in spirits has become very popular in modern whiskeys. The fluffy and silkie mouth feel of this grain adds a deep complexity with smoothness like none other.



## Oat Grain Species

We offer the following grain strains

## Oat Malt Types

We focus on the following malt types in our production, for custom malting needs, we are able to cater a recipe to your product or desired flavor profiles.

- Distillers Malt
- Brewers Malt

**\$1.15/LB**



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We believe that a quality craft product deserves the best ingredients from seed to spirit, the Colorado Standard.

## From Seed to Spirit - Redefine True Handcrafted Artisan Spirits

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## Where to find us

### Address

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### Website

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### Social Media

[@seedand spiritdistilling](#)

S&S offers our malts as whole grains or we can hammer mill it to your exact specification.



**Barley  
Rye  
Wheat  
Oat  
Hemp**