

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





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



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 know for it's sharp flavor profile and spicy affect it has in final spirits. Rye has a deep nutty characteristic with a hints of marshmallows and licorice.

RYE Grain Species

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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



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

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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

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



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

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 %
- •7AA
- DP
- Total Protein
- PGU
- WUG

Contact Us to Order





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

Where to find us

Address

1900 E Lincoln Ave. Unit C Fort Collins, CO 80524

Phone

970-420-5195

E-mail

Paul@seedandspiritdistilling.com

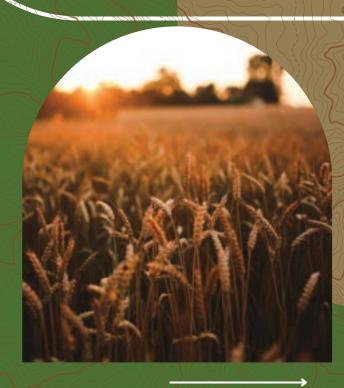
Website

www.seedandspiritdistilling.com

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

