

FLORIDA'S LOCAL
TIMBER CREEK
— *Distillery* —

BOURBON BLENDING KIT
HANDCRAFTED SMALL BATCH WHISKEYS



*Create your Own Blend
or
Blend Any Mash Bill for
Any Bourbon Recipe*

blending guide

When we started Timber Creek Distillery, my partner and I knew we wanted to create some great hand crafted whiskey using local Florida grains. As we researched the process of making whiskey and designing our distillery to extract the most flavor of our raw ingredients, there was one aspect we just couldn't make a decision around ... and that was what Mash Bill we wanted to use.

Distilling, much like brewing is very much part science and part art form much in the same way cooking is. Great chefs learn all of the science and technique of creating great food, but in the end what separates a good chef from a great chef is the chef's ability to select the right technique for the right ingredient AND be able to pair the right combinations of ingredients together to create a great eating experience for their restaurant guests. Distilling and making whiskey is very much the same. Every facet of the distilling process contributes to the flavor of the whiskey and each part of the process can be tweaked, tuned, and optimized for a specific flavor profile of a specific grain or raw ingredient. And for Bourbon, these different flavor profiles must then be blended into the final product that creates an average or an amazing whiskey.



Respect the raw ingredients – Garbage in, Garbage out.

At Timber Creek Distillery, we wanted to put the raw ingredients at the forefront of everything we make, so we designed our distillery to

treat the grains as gently as possible while extracting the most flavor possible from each raw ingredient. From this perspective, we borrowed many techniques from beer brewers and Scotch distillers. First, we source the best local grains we can get our hands on. We have reached out to many local farmers in the area to understand who had grains available, how the farm processes and store their grains. Once the grains are sourced, we transport and store them by the truckload in our grain silos at the distillery.

milling the grains

Next the grains get milled to open the grains so we can extract the starches and sugars from them to make our whiskey. There are several techniques that are very common in brewing and distilling. The two most common types of milling equipment used are roller mills and hammer mills.

Roller mills are exactly that, they have 2 or more large steel rollers that spin. The grains are then dropped in through a hopper into the rollers where the rollers then squeeze the grains in between.

The roller wheels are adjustable in width to determine just how much you squeeze them. The rollers also typically have grooves on them which helps catch the grains as they roll through and literally crack them or tear them open. The goal of beer brewers and Scotch whiskey distillers is not to crush the grains but to merely crack them open so that the sugars can be released from the grains. At Timber Creek, we have opted to again go with the beer brewers and Scotch distillers and we use a roller mill.

The second most common type of mill is the hammer mill. And just like its name, the hammer mill has a set of big metal bars that swing around and pulverize the grains and create a essentially flour out of whatever grain you are milling. There are certainly many other types of mills that can and are used in distilling, but in general, the end product fits into one of these 2 categories ... either you want to crack the grains open or you want to grind the grains

into flour. There are certainly pros and cons to each approach.

malting and mashing

The beer brewers and Scotch whiskey distillers have a bit of an easier decision to make given that they both work almost exclusively with a single grain, barley. In addition, they both work almost exclusively with malted barley. Malting is the process in which the raw grains are soaked in water and kept warm and damp until they start

to sprout. During the process of sprouting, the grains release natural enzymes that convert starches in the grain to sugar to be used for photosynthesis so the seed can grow into a plant. When the seed sprouts, the seeds are then heated and dried out to stop the seeds from actually growing into a full plant and using up its stored sugars. For Scotch whiskey produc-

tion, the grains are often heated up using a fire made of local peat. The smoke from the peat infiltrates the grains and gives it the smoky, peaty flavor experienced in many Scotch whiskeys. For beer production, most barley is malted and dried using large ovens or kilns that impart no additional flavors ... although there are many specialty malts used to add additional flavor to beers including chocolate malts, crystal malts, etc. Barley as a grain also presents a bit of a problem in that the husk of the grain is very woody and as such, if you leave the grains in the beer or mash too long, the woody husks from the grain can also impart some tannins into your final product and create



some unwanted flavors. For this reason, beer brewers and Scotch whiskey distillers use roller mills to crack the grains open, then they cook the grains in hot water at a temperature of around 145 degrees to allow the natural enzymes to convert the starches in the grains to sugars and then the sugars dissolve in the hot water. Once the cracked barley has steeped in the hot water for a period of time, typically about an hour or so, all of the sugars are dissolved. This process is called "mashing" and there is a whole science around this as well. Different flavors, body, and mouth feel can be achieved by varying this process in specific ways. This is not quite as important to distillers as it is to brewers. Brewers aim to produce a finished drinkable product from the mash itself through fermenting the mash. Distillers, ultimately ferment the mash into beer, but then distill the beer into whiskey where all of the additional body and mouth feel components are stripped away leaving pure ethanol and a few essential oils that give the whiskey some of its flavor.

Because of the tannins in the woody husks of the barley grain, both brewers and Scotch whiskey distillers look to separate the beer from the physical grains as soon as possible, so after the process of mashing has completed, the mash is then pumped over to a lauter tun. A lauter tun is a large tank with a metal bottom with lots of slits in it to act as a sieve to separate the liquid from the barley husks. The fact that the barley husks are very woody also provide an advantage in that as long as they are not ground too small, they actually create their own filter bed inside the lauter tun and help separate out more of the grain particles from the beer. There will always be some small particles that make it through the lautering process, but there are ways to resolve that issue as well. The beer brewers just let the

beer settle in the fermenters for a while and the particles settle to the bottom of the tank and then strain the clear liquid off the top to keep the clear liquid that becomes the beer in your final bottle. The whiskey distillers are less concerned over these particles as they are irrelevant to the distillation process.

The bottom line is that the beer brewers and Scotch whiskey distillers crack the grains open leaving most of the barley husks intact such that it is very easy to separate the liquid from the solid particles and a major reason they do this is to remove the woody husks from the beer as soon as possible to minimize the tannins that could be released into the beer or whiskey.

Now, Bourbon whiskey producers have a whole different set of problems when it comes to milling, mashing, lautering, etc. Bourbon is primarily made from corn. The TTB Beverage Alcohol Manual states that Bourbon must be made from a minimum of 51% corn. So by legal definition, 100% corn whiskey can be called Bourbon as long as it meets the other requirements specified in the BAM. In reality, just like the beer brewers and Scotch whiskey distillers, the goal is the same ... to extract the sugars from the grains so the yeast can eat the sugars and make alcohol. The challenge is that corn is very difficult to malt on its own. It certainly can be done and is done every day by every corn farmer, but for the purpose of distilling, it is more difficult than malting barley. Barley malt also has very high levels of the essential enzymes required to convert starches to sugars, so most distillers adopted the technique of adding some malted barley to their corn to let the enzymes in the barley convert the starches in the corn to sugar. This way, they never need to actually malt corn, just add in some amount of barley malt. This also goes for the other grains that

are commonly used in making Bourbon. In most Bourbons you will also find some percentage of wheat and/or rye grains as well. The process of adding in some amount of malted barley to the grains will in fact convert all of the sugars from all of the different grains all at the same time.

So, given that Bourbon uses corn, wheat, and rye grain, all of these grains require some amount of barley to properly mash and extract the sugars, so the practice was adopted to cook all of the grains together in the same mash tun to allow the barley to do its work on all of the grains. Also, since corn doesn't have any kind of a husk, it is not really necessary to separate the corn from the mash as there are no tannins to worry about. The rye and wheat grains do have somewhat woody husks, but not nearly as significant as barley, the Bourbon distillers commonly mill all of the grains and mash them all together with the barley. They also tend to skip the lautering process as it is not necessary for distilling to separate the solids and, for the most part, the additional woody husks are only a small percentage of the mash, so it is very common for Bourbon distillers to mash, ferment, and distill "on the grains". This also can lead to increased efficiency in that any sugars left attached to the grains stay in the mash and can be eaten by the yeast to maximize the amount of alcohol produced from a given mash. In order to increase efficiency even more and to make the mash easier to pump around in the distillery, the grains are most often milled using a hammer mill and ground to a flour consistency. Once the water is added to the mash, a slurry is created similar in consistency to oatmeal.

Because of this historical process of using malted barley to convert starches to sugars for all of the grains in Bourbon, distillers

had to make a decision up front on what their "mash bill" would be prior to mashing, fermenting, distilling, and barreling. The mash bill is the recipe including how much of each type of grain is to be used in a given Bourbon. There are many different mash bills for the many different Bourbons out on the market today.

why separate the grains

The bottom line is that the process of milling grains, the type of milling used, and whether you separate the grains from the mash or you ferment and distill on the grains can all affect the flavor of the final product. In our view, the Scotch and Irish distillers have been doing this longer than anyone and have created some of the worlds best whiskeys. We also believe that, just like the beer brewers, Scotch and Irish distillers, that the woody husks of the barley as well as the wheat and rye are not a flavor we want in our whiskey, so we made the decision to lauter all of our grains. Historically, this was not practical as all of the grains would be mashed together and it was not easy to lauter corn and rye. These 2 grains are very goopy and sticky and don't strain very well. Now we have access to commercial enzymes that solve all of these problems. We no longer need to use malted grains or even add malted barley to our grains to convert the starch to sugar. The science of converting starches to sugars is well understood and many commercial enzymes have been developed to allow for mashing and conversion without using any malted grains at all. In addition, commercial enzymes have also been developed to significantly breakdown the chemicals responsible for the "goopiness" in corn and rye so these grains can all be mashed and lautered if you so desire.

timber creek's approach

So, as I said before, when we started, we knew we wanted to treat the grains with the upmost respect and be as gentle as possible and now with modern science, we can treat all of the grains just like the beer brewers and Scotch distillers treat their grains. So, we knew how we wanted to design our distillery. We decided to use a roller mill to crack the grains, then mash and lauter the grains to remove the solids from the mash to minimize the tannins present in our final product. We knew this would give us the cleanest possible flavors in our final products.

The next decision we had to make was what mash bill to use. Given that we are no longer restricted by the need to use malted barley in our mashing process, this opened the door for us to do things a bit differently. We decided to NOT decide on any specific mash bill.

We decided to simply mill, mash, lauter, ferment, and distill, and barrel one grain at a time. So we actually will cook all corn for a while, then cook all wheat, then cook all rye, then cook all barley. We barrel each grain in its own barrel and let it age in its own way as a single grain. This is actually where the original term "single malt" came from. It indicated that the whiskey was made exclusively from a single type of malted grain. Historically this has almost exclusively referred to malted barley, since it was very rare for anyone to malt any other types of grains. But now it is very easy to create a "single malt" or a single grain whiskey from just about any grain you want.



We also get an additional benefit in that this approach allows us to set up the equipment and optimize for the characteristics of each grain individually. Each grain is a different size, so we have to change the mill settings for each grain. Each grain also gelatinizes its starches at different temperatures, so we can now cook each grain at the optimal temperature to maximize the starch gelatinization. Also, since each grain is a different size, the size of the cracked grain varies, so we have to lauter each grain a bit differently as well. This approach allows us to optimize each part of the distillation process for each

grain and to make sure we are extracting the cleanest, purest flavors from each grain.

blending

Many whiskeys over the years have been "blended". In its basic form, blending just refers to mixing 2 different things together to give you a desired result. It can mean blending different barrels

of the same whiskey together or it can mean blending different types of whiskey together. The industry now has many terms to describe the extent of the blending that is done. Single barrel typically refers to no blending at all. Typically a master blender will taste all of the barrels and select the best tasting barrels and bottle each barrel in its own set of bottles ... hence the name single barrel. There is also "small batch" which refers to a master blender selecting a small number of specific barrels and blending them together to create a specific flavor profile. There is no hard definition on exactly what small batch is. Practically, this all depends on how big you are as a com-

pany. A small distillery like Timber Creek can blend a few small barrels together to create a small batch or a large distillery can blend several dozen large barrels together to create a small batch. We can all agree that a large batch is a very large number of barrels blended together, not to create a specific unique flavor, but to create a very consistent flavor across a very large volume of product. For example, Jack Daniels tastes very much the same bottle after bottle, year after year, but a single barrel Jack Daniels whiskey will taste different from bottle to bottle, and a small batch whiskey can taste different from batch to batch. There are many other blends as well. Many Canadian whiskeys are referred to as blended whiskey primarily because there is no dominant grain, it's a blend of whatever grains they have available to them. Likewise, blended Scotch often refers to Scotch whiskey from several distilleries blended together to create a fairly uniform flavor from batch to batch.

whiskey barrels

By the definition provided in the Beverage Alcohol Manual, Bourbon Whiskey **MUST** be made from at least 51% corn. It **MUST** come off of the still at no greater than 80% ABV, and it **MUST** be aged in charred new American oak barrels. There is also a secondary designation called Straight Bourbon that requires everything stated above and also **MUST** be aged for a minimum of 2 years. The requirement for using new charred American oak barrels was actually written into law at the request of the logging

lobby back in the 60s in order for them to generate more business for logging to cut staves for the new barrels. Because the barrels can only be used once for Bourbon, there is a huge market for used Bourbon barrels to age other spirits in. Most Irish and Scotch whiskeys are aged in used Bourbon barrels as are most aged Rums. There are lots of these barrels available and they also can impart some nice flavors into the other products as well.



flavors and where they come from in whiskey

As mentioned before, every part of the distillation process can impact the flavors of the whiskey. Unlike beer, where the customers actually drink the fermented product, whiskey takes the fermented products and distills them. This

process essentially heats up the beer until the Ethel Alcohol evaporates in the still and condenses downstream. Distillation removes most of the flavors from the fermented beer. The only flavors that can pass through the distillation process are compounds that evaporate at the temperature range you run the still and some associated oils that dissolve in the alcohol vapors as it passes through the still. The more oils in your product, the more flavor you will have. This is where the true art of the distilling comes in. The distiller has to make a determination during the distillation process on what parts of the final product to keep and what parts to throw

away. After distillation, there are also several processes that can affect flavor as well. Vodka, for example by law **MUST** be filtered with activated charcoal. Just like in your PUR water filter, the charcoal filter removes impurities and oils to eliminate virtually all flavors from Vodka.... and that's exactly the point of Vodka.... it is not supposed to have any flavor. For whiskey, we actually want the opposite. We want to keep as much flavor as possible in the process. The choice and design of the still affects how much oil passes through the process and pretty much anything you do after that can only remove flavor.... unless you are directly adding flavor to the product after distillation.

In many large, commercial whiskey distilleries, they often use large column stills which remove much of the oils. In addition, they also filter with activated charcoal to clean up the spirit as much as possible. Some have even spun their filtering process into a marketing story about their "mellowing vats". It is certainly true that filtering alcohol through charcoal will remove impurities and "smooth" out the finished product but it also removes much of the flavor inherent in the distilled whiskey.

Most folks are not aware how much of a whiskey's flavor can be attributed to the barrels. The BAM specifies that Bourbon must be aged in new charred American oak barrels, but doesn't specify the char level or the oak origin. Different char levels can certainly bring out different flavors of the wood being used. Typically cooperages will designate char levels as Char #1, #2, #3, and #4. Some will use larger numbers up as high as #7. Each char level designates the amount of time the barrel was in contact with the flame from charring furnace. Most Bourbons have standardized on a #3 Char

as it tends to pull out very pleasant caramel and vanilla flavors from the oak. Oak for barrels can be harvested from all over the US as white oak grows everywhere from Florida to Texas to Oregon to Maine. Northern oaks tend to grow a bit slower and tend to have much tighter grains in the wood and therefore the ability for the alcohol to move in and out of the wood over time occurs much slower. Likewise many of the southern oaks grow much faster and have much wider grains and the alcohol can move through the wood much more freely. After many years of millions and millions of barrels being made and filled with whiskey, the predominant view tends to be that oak grown in northern Missouri tends to be the best for Bourbon. Again, this is all a preference based on the end flavor profile you are trying to achieve. In general, for most whiskeys, putting whiskey into barrels is the **ONLY** additional flavoring added to the whiskey after it has been distilled. We use 15 gallon barrels and 53 gallon barrels. Both are sourced from cooperages that use Missouri oak for the barrels.

Still its not as simple as putting whiskey in a barrel and you get a single flavor. Different barrels from different trees or even different parts of the same trees can give you different flavors. In addition, it is also becoming a common practice to put whiskey into different barrels to impart additional flavors into the whiskey. For example some whiskeys are now "finished" in a Port barrel, Sherry barrel, or other barrels that once contained other products. At the end of the day, this is just another way to add a different flavor to a given whiskey. Many whiskey purests view these additional finishing processes as just adding a different flavor that was not meant to be in a whiskey. If you want a port flavor in your whiskey, you can just add some port wine into your whiskey. These whiskeys

are often called Double Barrel Aged. This is a very common practice across just about all whiskey types as well as rums and even some wines, so at the end of the day, if you like the taste, enjoy it.

timber creek whiskeys

As I said earlier, we just didn't really know what kind of Bourbon mash bill we wanted to make, so we decided not to decide. Now we have the ability to create many different flavor profiles out of different combinations of our corn whiskey, wheat whiskey, rye whiskey, and barley whiskey. When our whiskey had aged enough to be smooth and flavorful, we then began our own journey of blending the mash bills we wanted to bring to market. We decided to stick to pretty traditional flavors, but put our own twist on it as well. In the Bourbon universe, there are generally two different camps: the wheat Bourbon camp and the rye Bourbon camp. In the wheat Bourbon camp you will find Makers Mark, Buffalo Trace, Pappy Van Winkle, W.L. Weller, and a number of other brands. In the rye Bourbon camp you will find pretty much everyone else including Jack Daniels, Woodford, Beam, etc. The wheat Bourbon guys use wheat, corn, and barley. While there are variations within each camp, the wheat Bourbon guys typically will use around 80% corn or more in their mash bill. In the rye Bourbon camp, there are very heavy rye mash bills with as much as 30-35% rye and as little as 12% rye, but they almost exclusively use corn, rye, and barley in their mash bill.

For our whiskey we decided to not decide again. We decided we would bring to market a wheat Bourbon and we call it our Florida Bourbon. Our final mash bill tends to be roughly 12-15% wheat and 5-8% barley with the rest being corn. We

also decided we would come out with a rye Bourbon, but since there are so many rye Bourbons, in order to separate ourselves, we developed a 4-grain Bourbon that uses corn, wheat, rye, and barley. We love our rye whiskey, so we went very heavy on the rye. Our final mash bill our Reserve Florida Bourbon is roughly 25-30% rye, 7-10% wheat, 4-7% barley, and the rest corn. As you can see with all of these ingredients, our percentage of corn is really down around 55% which means that our rye Bourbon is not as sweet as many Bourbons and we really like this and think it is a very unique Bourbon. Lastly, we love our rye whiskey so much, we decided to come out with a 100% straight rye. There are more and more rye whiskeys on the market these days, but most are blends of rye, corn and other stuff. According to the BAM, a Rye Whiskey need only be 51% rye in order to be called a Rye whiskey, so unless it says 100% rye, it is most likely a blend. Rye grain is in short supply and is very expensive compared to corn and wheat, so most big brand ryes are blends of 51% rye and mostly corn. Personally, I have not liked any of these blended ryes. I love rye and I love our rye, so if its not 100% rye or close to it, I don't want to drink it. Our rye is so unique, we didn't want to dilute it with anything else. We use a rye grain from right here in Florida called Florida 401 Black Rye. It was specifically bred to be grown in the sandy soil down here in Florida and is very unique.

Timber Creek Florida Bourbon Blending Kit

We had so much fun in blending our whiskeys and were completely surprised to experience how each type of whiskey contributes to the flavor of the final product that we wanted to share it with others. We have done this with a few customers at the distillery where we will pull bottles of the different whiskeys and let customers blend their own whiskeys to their flavor profiles. This gave us the idea to create our Florida Bourbon Blending Kit. As we mentioned before, we create small batch whiskeys, so in our blending kit, each of our individual whiskeys will all be small batches of multiple 15 gallon #3 char Missouri white oak barrels of each grain. In the kit we will provide you with a bottle of our 100% corn whiskey, 100% wheat whiskey, 100% rye whiskey, and 100% barley whiskey. We have also provided a small graduated beaker to measure the different whiskeys along with a glass stir rod and a small dropper so you can be very precise in how much of each type of whiskey you add to the final product. In the rest of this book, we will also provide a list of mash bills for all of your favorite commercial Bourbons blends. This list was pulled off of the internet from some articles written about the different mash bills, so we do not claim that these mash bills are any more accurate than the source that published them. Most mash bills are public knowledge, but some



are held as trade secrets, but at the end of the day the idea is that you too can create any flavor profile you want and you can create your own Bourbon blend just the way you like it.

Marrying of flavors

As a last note, as we discussed above, the majority of the flavors in the whiskey are based on oils from the distilling process and flavors imparted by the barrels. When you blend multiple flavors together based on oils, it will always take some time for

the compounds to merge together into the final stable flavor, so while mixing different whiskey types together can give you a good idea of the final flavor of the product, if you let it sit for some time, those flavors will meld together into an even more amazing final product. So just keep that in mind when you are blending. If you hit on a blend that you really like, set it aside

and let it sit for a week or two and see how it tastes over time. It will only get better with time. So have fun and enjoy your Bourbon blending experience.

Blending Different Mash Bills

I want to state once again that the Mash Bills provided in this book are sourced from the Internet and cannot be guaranteed as accurate, but they should give you an idea of the general profiles of many of the commercial whiskeys available and through experimentation, you will be able to see if you can get close to your favorite mash bill. Let me also state that while this blending

kit gives you the ability to blend different grains together to give different flavor profiles, all of the base whiskeys are based on our distillery and the process we use to create the individual whiskeys. The bottom line is that while we believe we have some fantastic tasting whiskeys, the base flavors of our whiskeys will be unique to the Timber Creek distillery design and the process we use to distill each grain. Basically, what I am trying to say is that a Timber Creek Corn Whiskey will not likely taste like other Corn Whiskeys on the market. The flavors will certainly be that of corn, but we use different equipment, different processes, and different barrels, so our flavor will likely be slightly different than other Corn whiskeys, and the same goes for our Rye, Wheat, and Barley whiskeys. What this all means is that even if you recreate one of your favorite whiskey mash bills, the flavors will still not be exactly the same as the other distilleries use different processes to achieve their final result.

Blending Equipment

We have provided a few basic items to allow you to blend your whiskeys with some level of accuracy so that you can recreate the process once you find a blend you really like.

Graduated Beaker – we have a 150ml beaker that is graduated in 20ml increments

Glass Stir Rod – we have also provided a glass stir rod for stirring and mixing your blend

Graduated Pipette – we have provided a 7.5ml graduated pipette. It is graduated down to 0.5ml. You can use this to add precise amounts of each whiskey to the blend.

Basic Bourbon Blending Example Timber Creek Florida Bourbon

As I mentioned, our Timber Creek Florida Bourbon is a wheated Bourbon comprised of Corn, Wheat, and Barley whiskey. The way we blended our whiskey is as follows:

Start with a sample of 40ml of Corn Whiskey in the beaker. Blend in the Wheat first – start by adding 1 ml of wheat whiskey at a time using the pipette. Stir and taste after each drop. Blend until you achieve the general corn/wheat blend you like. Next, you will do the same with the Single Malt whiskey.

Add 1 ml drops at a time until you achieve the right balance.

Our final recipe for the Timber Creek Florida Bourbon was blended by some friends from Tallahassee using this technique. The final blend is as follows:

40 ml of Corn whiskey
7 ml of wheat whiskey
4 ml of single malt whiskey

Based on this sample, our final mash bill will be as follows: 73% corn, 14% wheat, and 8% single malt barley.



blending recipes

Try Some of your Own Blends

Bourbon Mash Bills

Buffalo Trace **Barrel Char #4**

Bourbon Mash Bill #1 **10% Rye**

Eagle Rare
Old Charter
George T Stag
Col EH Taylor, Jr
Stagg, Jr.
Benchmark 8
Buffalo Trace

Bourbon Mash Bill #2 **12-15% Rye**

Ancient Age
Elmer T Lee
Rock Hill Farms
Hancock reserve
Blanton's

Wheat Bourbon Mash Bill **70% Corn, 16% Wheat, 14% Barley**

Weller (all)
William Larue Weller
Van Winkle (All except Family Reserve
Rye)

Rye Whiskey

Sazerac (all)
Thomas Handy Rye
Col EH Taylor, Jr

Heaven Hill Distilleries **Barrel Char #3-#4**

Standard Bourbon Mash Bill **78% Corn, 10% Rye, 12% Malted Barley,** **Barrel Char #3 or #4**

Elijah Craig
Elijah Craig Barrel Proof
Evan Williams White Label
Evan Williams Black Label
Evan Williams Barrel Proof
Evan Williams Single Barrel
Henry McKenna
Henry McKenna Single Barrel
Heaven Hill
Parker's Heritage (unless noted elsewhere)
HH Sourced: Ezra Brooks

Wheat Bourbon Mash Bill **75% Corn, 20% Wheat, 5% Malted** **Barley, Barrel Char #3**

Old Fitz
Larceny
Old Fitz 12 Year
Parker's Heritage Collection 4th Edition
Rebel Yell

Rye Whiskey Mash Bill
37% Corn, 51% Rye, 12 % Malted Barley,
Barrel Char #3

Rittenhouse Rye
 Pikesville Rye
 Rittenhouse Rye BiB
Corn Whiskey Mash Bill
90% Corn
 Mellow Corn

Wheat Whiskey Mash Bill
37% Corn, 51% Wheat, 12% Malted
Barley, Barrel Char #3
 Bernheim Wheat Whiskey
 Parker's Heritage Wheat Whiskey (2014)

Jim Beam Brands
Barrel Char #4

Standard Bourbon Mash Bill
76% Corn, 12% Rye, 10% Malted Barley
 Bookers
 Bakers
 Knob Creek
 Knob Creek Single Barrel
 Jim Beam
 Jim Beam Black
 Jim Beam Single Barrel
 Jim Beam Distiller's Select
 Old Crow
 Old Taylor
 Distiller's Masterpiece
 Devil's Cut
 Jim Beam bonded

High Rye Bourbon Mash Bill
63% Corn, 27% Rye, 10% Malted Barley
 Old GrandDad
 Old GrandDad Bottled-in-Bond
 Basil Hayden's

Rye Whiskey Mash Bill
 Jim Beam Rye
 Old Overholt
 (ri)¹
 Knob Creek Rye

Four Roses
Barrel Char #3.5

Four Roses E Mash Bill
75% Corn, 20% Rye, 5% Malted Barley
Four Roses B Mash Bill
60% Corn, 35% Rye, 5% Malted Barley
 Small Batch (Including LEs)
 Yellow Label
 2008 Mariage Small Batch LE

Single Barrel Private Selection Barrel proof
 OESK Single Barrel
 Single Barrel Private Selection Barrel proof
 OESQ Single Barrel Private Selection Barrel
 proof OBSK
 Single Barrel Private Selection Barrel proof
 OESO Single Barrel Private Selection Barrel
 proof OBSQ
 Single Barrel Private Selection Barrel proof
 OESF Single Barrel Private Selection Barrel
 proof OBSO
 Single Barrel Private Selection Barrel proof
 OESV Single Barrel Private Selection Barrel
 proof OBSF
 2014 Single Barrel LE OESF Single Barrel
 Private Selection Barrel proof OBSV
 2012 Single Barrel LE OESK 2013 Single
 Barrel LE OBSK
 2009 Single Barrel LE OESQ 2011 Single
 Barrel LE OBSQ
 2010 Single Barrel LE OBSV
 2008 Single Barrel LE OBSK

Brown Foreman **Barrel Char #3**

Bourbon Mash Bill

72% Corn, 18% Rye, 10% Malted Barley

Old Forester

Woodford Reserve

Woodford Double Oaked

Old Forester 1870

Old Forester 1897

Tennessee Whiskey Mash Bill

80% Corn, 8 % Rye, 12% Malted Barley

Jack Daniels

Gentleman Jack

Jack Daniels Single Barrel

Rye Whiskey Mash Bill

33% Corn, 53% Rye, 14% Malted Barley

Woodford reserve Rye

Maker's Mark **Barrel Char #3**

Standard Mash Bill

70% Corn, 16% Wheat, 14% Malted Barley

Makers Mark

Makers 46

Makers Cask Strength

Barton 1792 **Barrel Char #3**

Standard Bourbon Mash Bill

75% Corn, 15% Rye, 10% Malted Barley

1792

Very Old Barton

Black Ridge

Walking Stick

Kentucky Tavern

Wild Turkey **Barrel Char #4**

Wild Turkey Bourbon

75% Corn, 13% Rye, 12% Malted Barley

Wild Turkey Forgven

Wild Turkey

Russels' reserve

KY Spirit

Rare Breed

George Dickel

Wild Turkey Rye

37% Corn, 51% Rye, 12% Malted Barley

Russell's Reserve Rye

Wild Turkey Rye

Tennessee Whiskey Mash Bill

84% Corn, 8 % Rye, 8% Malted Barley

George Dickel

George Dickel #8

George Dickel Barrel Select

DIAGED

Diageo is currently an NDP (non-Distilling Producer). Nevertheless, the source and mash bill of many of their whiskeys have been released.

Bourbons

LABEL	DISTILLERY	Mash Bill -(Corn/Rye/Barley)
Barterhouse	New Bernheim	86%/6%/8%
Old Blowhard	Old Bernheim	86%/6%/8%
Rhetoric 20	New Bernheim	86%/6%/8%
Rhetoric 21	New Bernheim	86%/6%/8%
Lost Prophet	George T. Staggs	75%/15%/10%
(Buffalo Trace)		
Forged Oak	New Bernheim	75%/13%/12%
Blade & Bow	Blend	Unknown
Blade & Bow 22 Year	Blend of New Bernheim / Buffalo Trace	Unknown
I.W. Harper	New Bernheim	73%/18%/9%
I.W. Harper 15 Year	New Bernheim	86%/6%/8%
Bulleit	Formerly Four Roses	63%/27%/10%
Bulleit 10 Year	Formerly Four Roses	63%/27%/10%
Rye Whiskey		
Bulleit Rye	MGP	0%/95%/5%

Notes:



TIMBER CREEK

— *Distillery* —



DISTILLED & BOTTLED BY
TIMBER CREEK DISTILLING
CRESTVIEW, FLORIDA