



Copperworks American Single Malt Whiskey Release 001 – Summer 2016

Brew Data

- Total # of brews: 2 (20130923-1 and 20131028-1)
- Brew 1 number: 20130923-1
 - Brew date: 9/23/13
 - Recipe: 50% Great Western Malting WA Select Pale Malt, 50% Great Western Malting NW Select Pale Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,729 gallons
 - Days in fermentation: 5 days at 68 degrees F.
 - Days in cold-conditioning: 3 days
 - Percent ABV at end of fermentation: 8.27%
- Brew 2 number: 20131028-1
 - Brew date: 10/28/13
 - Volume in fermentation: 1,753 gallons
 - Days in fermentation: 5 days at 68 degrees F.
 - Days in cold-conditioning: 5 days
 - Percent ABV at end of fermentation: 8.53%

Distillation Data

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20131030-1
 - Distillation date: 10/30/13
 - Wash Distillation 2 number: 20131031-1
 - Distillation date: 10/31/13
 - Wash Distillation 3 number: 20131204-1
 - Distillation date: 12/4/13
 - Wash Distillation 4 number: 20131205-1
 - Distillation date: 12/5/13
- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20131101-1
 - New make yield: 137 gal
 - New make ABV: 68.25%

- Whiskey Distillation 2 number: 20131206-1
 - New make yield: 134.5 gal
- New make ABV: 69.35%
- Whiskey Distillation 3 number: 20131213-1
 - New make yield: 123 gal
 - New make ABV: 68.15%

Maturation Data

- Barreling date 1: 1/3/2014
 - Barrel numbers filled: 3, 4, 5, and 6
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: 3 and 4 at 53 gallons. 5 and 6 at 15 gallons
 - Stave age: 2 years
 - Stave wood: American White Oak
 - Toast: 40 minute – Long
 - Char: #3
 - Entry proof: 115 proof (57.5% ABV)
- Barreling date 2: 1/5/2014
 - Barrel numbers filled: 7, 8, 9, 10, and 11
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: Barrels 7-10 at 53 gallons. Barrel 11 at 15 gallons
 - Stave age: 2 years
 - Stave wood: American White Oak
 - Toast: 40 minute – Long
 - Char: #3
 - Entry proof: 110 proof (55% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~45%
- Months of maturing: 27
- Date dumped for mingling/marrying: 5/2/16
- Barrel numbers dumped: 3, 4, 7, 8, 9, and 10
- Exit proof: Barrels 3 and 4: 116.8 proof. Barrels 7-10: 111.8 proof.
- Entry proof back into barrels after mingling: 113.4
- Months marrying in barrels: 3
- Exit proof: 114 proof
- Dumped for proofing: 7/5/16
- Proofed for sampling: 07/08/16