



Copperworks American Single Malt Whiskey Release 003 – January 31, 2017

Brew Data

- Total # of brews: 2 (20131220-1(FV3) and 20140113-1(FV1))
- Brew 1 number: 20131220-1
 - Brew date: 12/20/13
 - Malt Bill: 47% Great Western Malting WA Select Pale, 27% Marris Otter, 9% Caramel 30/37, 7% Special B, 6% Biscuit, 4% Melanoidin.
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,751 gallons
 - Days in fermentation: 6 days at 68 degrees F.
 - Days in cold-conditioning: 8 days
 - Percent ABV at end of fermentation: 8.01%
- Brew 2 number: 20140113-1
 - Brew date: 01/13/14
 - Recipe: 72% Great Western Malting WA Select Pale, 11% Caramel 30/37, 7% Special B, 6% Victory, 4% Melanoidin.
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,795 gallons
 - Days in fermentation: 6 days at 68 degrees F.
 - Days in cold-conditioning: 6 days
 - Percent ABV at end of fermentation: 8.04%

Distillation Data

- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20140128-1
 - Distillation date: 01/28/14
 - Wash Distillation 2 number: 20140207-1
 - Distillation date: 02/07/14
 - Wash Distillation 3 number: 20140211-1
 - Distillation date: 02/11/14
- Total # of Whiskey Distillations:
 - Whiskey Distillation 1 number: 20140204-1
 - New make yield: 110.43 gal

- New make ABV: 68.4%
- Whiskey Distillation 2 number: 20140210-1
 - New make yield: 101.93 gal
 - New make ABV: 68.05%
- Whiskey Distillation 3 number: 20140213-1
 - New make yield: 98.3 gal
 - New make ABV: 67.88%

Maturation Data

- Barreling date 1: 02/26/14
 - Barrel numbers filled: 27, 28, 29, and 30
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: 53 gal
 - Stave age: 2 years
 - Stave wood: American White Oak
 - Toast: 40 minute – Long
 - Char: #3
 - Entry proof: 114.9 proof (57.45% ABV)
- Barreling date 2: 03/06/14
 - Barrel numbers filled: 32 and 33
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: 53 gal
 - Stave age: 2 years
 - Stave wood: American White Oak
 - Toast: 40 minute – Long
 - Char: #3
 - Entry proof: 115.0 proof (57.50% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~45%
- Total months of maturing: 34
- Date dumped for mingling/marrying: 7/6/16
- Average exit proof: 117.2
- Date entered for marrying: 7/7/16
- Entry proof back into barrels after mingling: 117.1
- Months marrying in barrels: 6
- Dumped for proofing: 01/06/17
- Average exit proof: 118.2
- Proofed for bottling Date: 01/12/17
- Final proof: 104 proof

- Bottling Dates: 1/27/17 (283 bottles), 2/16/17 (152 bottles), 03/06/17 (204 bottles),
- Total yield expected: 1,530 bottles