



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

### Brew Data

- Total # of brews: 2 (20131220-1(FV3) and 20140131-1(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: 20140131-1
  - Brew date: 01/31/14
  - 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 (including marrying time): 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), 03/21/17 (891 bottles)
- Yield: 1,530 bottles (750ml)