



Copperworks American Single Malt Whiskey Release 004 – April 12, 2017

Brew Data

- Total # of brews: 2 - 20140411-1(FV1), and (20140502-1(FV3))
- Brew 1 number: 20140411-1(FV1)
 - Brew date: 04/11/14
 - Malt Bill: 50% Great Western Malting WA Select Pale, 50% Great Western Malting Northwest Pale Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,674 gallons
 - Days in fermentation: 7 days at 68 degrees F.
 - Minimum days in cold-conditioning: 35 days
 - Percent ABV at end of fermentation: 8.96%
- Brew 2 number: 20140502-1
 - Brew date: 05/02/14
 - Malt Bill: 50% Great Western Malting WA Select Pale, 50% Great Western Malting Northwest Pale Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,873 gallons
 - Days in fermentation: 9 days at 68 degrees F.
 - Minimum days in cold-conditioning: 25 days
 - Percent ABV at end of fermentation: 8.30%

Distillation Data

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20140523-1
 - Low Wines Yield: 306.27 gal
 - Low Wines ABV: 25.8 pf
 - Wash Distillation 2 number: 20140604-1
 - Low Wines Yield: 272.85 gal
 - Low Wines ABV: 24.65 pf
 - Wash Distillation 3 number: 20140612-1
 - Low Wines Yield: 288.15 gal
 - Low Wines ABV: 24.75 pf

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- Wash Distillation 3 number: 20140606-1
 - Low Wines Yield: 293.25 gal
 - Low Wines ABV: 25.45 pf
 - Total # of Whiskey Distillations: 4
 - Whiskey Distillation 1 number: 20140527-1
 - New make yield: 100.3 gal
 - New make ABV: 67.55%
 - Whiskey Distillation 2 number: 20140605-1
 - New make yield: 96.9 gal
 - New make ABV: 67.70%
 - Whiskey Distillation 3 number: 20140610-1
 - New make yield: 100.98 gal
 - New make ABV: 67.80%
 - Whiskey Distillation 4 number: 20140613-1
 - New make yield: 106.8 gal
 - New make ABV: 67.70%

Maturation Data

- Barrel date: 07/07/14
 - Barrel numbers filled: 44
 - 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: 120.0 proof (60% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~45%
- Total months of maturing: 31.8
- Date dumped: 2/27/17
- Exit proof: 123.5 pf
- Bottling Dates: 3/10/17
- Total yield: 219 bottles