



Copperworks American Single Malt Whiskey Release 006 – August 29, 2017

Brew Data

- Total # of brews: 2 - 20140131-1 (FV1) and 20140131-2 (FV2)
- Brew 1 number: 20140131-1 (FV1)
 - Brew date: 01/31/2014
 - Malt Bill: 4,000 lbs. Great Western Malting WA Select Pale, 605 lbs. Caramel 30/37, 385 lbs. Special B, 350 lbs. Victory, 220 lbs. Melanoidin.
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,767 gallons
 - Days in fermentation: 6 days at 64 degrees F.
 - Days in cold-conditioning: 9 days
 - Percent ABV at end of fermentation: 8.40%
- Brew 2 number: 20140131-2 (FV2)
 - Brew date: 01/31/2014
 - Malt Bill: 4,000 lbs. Great Western Malting WA Select Pale, 605 lbs. Caramel 30/37, 385 lbs. Special B, 350 lbs. Victory, 220 lbs. Melanoidin.
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,751.5 gallons
 - Days in fermentation: 6 days at 66 degrees F.
 - Days in cold-conditioning: 10 days
 - Percent ABV at end of fermentation: 8.40%

Distillation Data

- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20140214-1
 - Low Wines Yield: 261.12 gal
 - Low Wines ABV: 20.1%
 - Wash Distillation 2 number: 20140227-1
 - Low Wines Yield: 279.04 gal
 - Low Wines ABV: 22.76
 - Wash Distillation 3 number: 20140304-1
 - Low Wines Yield: 355.84 gal
 - Low Wines ABV: 22.64%

- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20140218-1
 - New make yield: 96.47 gal
 - New make ABV: 67.60%
 - Whiskey Distillation 2 number: 2014-1
 - New make yield: 96.12 gal
 - New make ABV: 67.75%
 - Whiskey Distillation 3 number: 20140306-1
 - New make yield: 97.21 gal
 - New make ABV: 67.95%

Proofing Data

- Total volume of whiskey: For barrels 34, 35, 37, 38, and 40 = 349.41 gal. For barrel 93 = 492.0 gal.
- Original proof, prior to adding DI water: For barrels 34, 35, 37, 38, and 40 = 126.36 pf. For barrel 93 = 135.6 pf
- Water added: Barrels 34, 35, 37, 38, and 40 = 36.16 gal. Barrel 93 = 97.32 gal.
- Final proof, after adding DI water: 34, 35, 37, 38, and 40 = 115.00 pf. Barrel 93 = 110.1

Maturation Data

- Barreling date 1: 03/06/14
 - Barrel numbers filled: 34, and 35
 - 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: 115.00 proof (57.50% ABV)
- Barreling date 2: 03/13/14
 - Barrel numbers filled: 37, 38, and 40
 - 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: 115.10 proof (57.55% ABV)

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- Barreling date 3: 7/22/2015
 - Barrel numbers filled: 93
 - Cooperage: Unknown
 - Barrel volumes: 65.13 gal
 - Stave age: Unknown
 - Stave wood: Used Oloroso Sherry barrel in service for 70 years.
 - Toast: Unknown
 - Char: light
 - Entry proof: 110.10 proof (% ABV)
 - Warehouse conditions: ~70 degrees F. Average humidity ~55%
 - Minimum days of maturing, prior to mingling: 1,070 for new Am. Oak and 779 for Oloroso Sherry)
 - Date dumped for mingling: 02/15/17
 - Average exit proof: 118.80
 - Date entered for marrying: 02/15/17
 - Entry proof back into barrels after mingling: 118.80
 - Months marrying in barrels: 3.5
 - Dumped for proofing: 06/02/17 (5 new AM. Oak) and 7/21/17 (1/2 Oloroso Sherry)
 - Average exit proof: 119.32
 - Proofed for bottling Date: 07/24/17
 - Final proof: 95 proof
 - Bottling Date: 8/29/17 and 8/30/17
 - Bottles produced for release: 2,037 bottles