



Copperworks American Single Malt Whiskey Release 002 – September 14, 2016

Brew Data

- Total # of brews: 3 (20131202-1(FV1), 20131210-1(FV2), and 20131220-1(FV3))
- Brew 1 number: 20131202-1
 - Brew date: 12/02/13
 - Recipe: 100% Great Western Malting WA Select Pale Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,841 gallons
 - Days in fermentation: 6 days at 68 degrees F.
 - Days in cold-conditioning: 36 days
 - Percent ABV at end of fermentation: 7.88%
- Brew 2 number: 20131210-1
 - Brew date: 12/10/13
 - Recipe: 100% Great Western Malting WA Select Pale Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,798 gallons
 - Days in fermentation: 6 days at 68 degrees F.
 - Days in cold-conditioning: 2 days
 - Percent ABV at end of fermentation: 8.01%
- Brew 3 number: 20131220-1
 - Brew date: 12/20/13
 - Recipe: 100% Great Western Malting WA Select Pale Malt
 - 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: 55 days
 - Percent ABV at end of fermentation: 8.01%

Distillation Data

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20140108-1
 - Distillation date: 01/08/14
 - Wash Distillation 2 number: 20140114-1

- Distillation date: 01/14/14
- Wash Distillation 3 number: 20140124-1
 - Distillation date: 01/24/14
- Wash Distillation 4 number: 20140128-1
 - Distillation date: 01/28/14
- Total # of Whiskey Distillations: 4
 - Whiskey Distillation 1 number: 20140109-1
 - New make yield: 107.5 gal
 - New make ABV: 67.77%
 - Whiskey Distillation 2 number: 20140116-1
 - New make yield: 79.44 gal
 - New make ABV: 67.8%
 - Whiskey Distillation 3 number: 20140127-1
 - New make yield: 138.9 gal
 - New make ABV: 69.4%
 - Whiskey Distillation 4 number: 20140204-1
 - New make yield: 110.4 gal
 - New make ABV: 68.4%

Maturation Data

- Barreling date 1: 2/5/14
 - Barrel numbers filled: 7
 - 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: 111.8 proof (55.9% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~45%
- Months of maturing: 27
- Date dumped for mingling/marrying: 5/2/16
- Exit proof: 113.8
- Date entered for marrying: 5/3/16
- Entry proof back into barrels after mingling: 113.8
- Months marrying in barrels: 3
- Dumped for proofing: 8/11/16
- Exit proof: 114.3

- Proofed for bottling Date: 9/12/16
- Final proof: 106 proof
- Bottling Date: 9/14/16
- Yield: 1,753 bottles