



**Copperworks American Single Malt Whiskey  
Release 010 – January 02, 2018**

**Brew Data for Barrel # 47**

- 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%

**Brew Data for Barrels # 54 - 58**

- Total # of brews: 2 - 20140620-1(FV1), and (20140620-2(FV3))
- Brew 1 number: 20140620-1(FV1)
  - Brew date: 06/20/14
  - Malt Bill: 3,703 lbs. Great Western Malting WA Select Two Row Pale, 605 lbs. Caramel 30/37, 385 lbs. Special B, 350 lbs. Biscuit malt, 220 lbs. Melanoidin.
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,685.25 gallons
  - Original Gravity: 1.075
  - Terminal Gravity: 1.017

- 
- Days in fermentation: 13 days at 68 degrees F.
  - Percent ABV at end of fermentation: 7.92%
  - Minimum days in cold-conditioning: 35 days
  - Brew 2 number: 20140620-2 (FV3)
    - Brew date: 06/20/14
    - Malt Bill: 3,703 lbs. Great Western Malting WA Select Two Row Pale, 605 lbs. Caramel 30/37, 385 lbs. Special B, 350 lbs. Biscuit malt, 220 lbs. Melanoidin.
    - Brewery: Elysian Brewing Co, Airport Way facility
    - Volume in fermentation: 1,795 gallons
    - Original Gravity: 1.074
    - Terminal Gravity: 1.014
    - Days in fermentation: 10 days at 68 degrees F.
    - Percent ABV at end of fermentation: 8.47%
    - Minimum days in cold-conditioning: 25 days

### **Distillation Data for Barrel #47**

- 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: 20140606-1
    - Low Wines Yield: 293.25 gal
    - Low Wines ABV: 25.45 pf
  - Wash Distillation 4 number: 20140612-1
    - Low Wines Yield: 288.15 gal
    - Low Wines ABV: 24.75 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: 67.7%
  - Whiskey Distillation 3 number: 20140610-1
    - New make yield: 100.98 gal

- New make ABV: 67.8%
- Whiskey Distillation 4 number: 20140613-1
  - New make yield: 106.08 gal
  - New make ABV: 67.7%

### **Distillation Data for Barrels #54 - 58**

- Total # of Wash Distillations: 4
  - Wash Distillation 1 number: 20140729-1
    - Low Wines Yield: 277.95 gal
    - Low Wines ABV: 22.65 pf
  - Wash Distillation 2 number: 20140807-1
    - Low Wines Yield: 267.24 gal
    - Low Wines ABV: 23.70 pf
  - Wash Distillation 3 number: 20140814-1
    - Low Wines Yield: 285.60 gal
    - Low Wines ABV: 22.85 pf
  - Wash Distillation 4 number: 20140822-1
    - Low Wines Yield: 290.70 gal
    - Low Wines ABV: 23.10 pf
- Total # of Whiskey Distillations: 4
  - Whiskey Distillation 1 number: 20140701-1
    - New make yield: 103.0 gal
    - New make ABV: 67.20%
  - Whiskey Distillation 2 number: 20140808-1
    - New make yield: 117.53 gal
    - New make ABV: 67.90%
  - Whiskey Distillation 3 number: 20140821-1
    - New make yield: 101.5 gal
    - New make ABV: 67.85%
  - Whiskey Distillation 4 number: 20140918-1
    - New make yield: 110.16 gal
    - New make ABV: 67.90%

### **Maturation Data for Barrel #47**

- Barreling date 1: 07/09/2014
  - Barrel number: 47
  - Cooperage: Kelvin Cooperage, Louisville, KY

- Barrel volumes: 53.61 gal
- Stave age: 2 years
- Stave wood: American White Oak
- Toast: 40 minute – Long
- Char: #3
- Entry proof: 115.0 proof (57.5% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,217 days
- Date dumped for mingling: 11/02/17
- Exit proof: 119.10 Proof (59.55% ABV)

### **Maturation Data for Barrels #54 - 58**

- Barreling date 2: 09/25/2014
- Proofing date for cask-ready whiskey: 09/19/14
- Barrel entry proof: 115.0 Proof (57.5% ABV)
  - Barrel number: 54, 55, 56, 57, and 58
  - Cooperage: #54 = Kelvin Cooperage, Louisville, KY; #55, 56, 57, and 58 = ISC, Lebanon, KY
  - Barrel volumes: #54 = 53.14 gal, #55 = 52.23 gal, #56 = 53.58 gal, #57 = 53.27 gal, and #58 = 52.78 gal.
  - Stave age: 2 years
  - Stave wood: American White Oak
  - Toast: 40 minute – Long
  - Char: #3
  - Entry proof: 115.0 proof (57.5% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,132 days

### **Mingling, Marrying, and Proofing Data for all barrels in Release 011**

- Date barrels dumped for mingling: 10/31/17
- Exit proof: 118.33.10 Proof (59.17% ABV)
- Date entered for marrying: 11/03/17
- Entry proof back into barrels after mingling: 118.40
- Days marrying in barrels: 38 days
- Dumped for proofing: 12/11/17
- Average exit proof: 118.70 proof (59.35% ABV)

**Bottling Data for all barrels in Release 011**

- Proofed for bottling Date: 12/18/17
- Final proof: 105 proof (52.5% ABV)
- Bottling Date: 01/02/18 and 01/09/18
- Bottles produced for release: 1,380 bottles