



Copperworks American Single Malt Whiskey
Release 011 – April 19, 2018

Brew Data for Barrels # 82, 83, 85, 86 (43-2) 87

- Total # of brews: 3 - 20150318-1(FV1), (20150326-1(FV2), (20150408-1(FV3)
- Brew 1 number: 20150318-1(FV1)
 - Brew date: 03/18/15
 - Malt Bill: 5,400 lbs 100% WA Select (Pale)
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,922 gallons
 - Original Gravity: 1.074
 - Terminal Gravity: 1.001
 - Days in fermentation: 9 days at 68 degrees F.
 - Percent ABV at end of fermentation: 8.84%
 - Minimum days in cold-conditioning: 21 days
- Brew 2 number: 20150326-1 (FV2)
 - Brew date: 03/26/15
 - Malt Bill: 5,000 lbs 100% WA Select (Pale)
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,758.94 gallons
 - Original Gravity: 1.073
 - Terminal Gravity: 1.012
 - Days in fermentation: 9 days at 68 degrees F.
 - Percent ABV at end of fermentation: 8.43%
 - Minimum days in cold-conditioning: 24 days
- Brew 2 number: (20150408-1(FV3)
 - Brew date: 04/08/15
 - Malt Bill: 5,050 lbs 100% WA Select (Pale)
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,856 gallons
 - Original Gravity: 1.075
 - Terminal Gravity: 1.009
 - Days in fermentation: 10 days at 68 degrees F.
 - Percent ABV at end of fermentation: 9.12%

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- Minimum days in cold-conditioning: 17 days

Brew Data for Barrel # 93

- Total # of brews: 2 - 20150529-1(FV1), and (20150610-1(FV2))
- Brew 1 number: 20150529-1(FV1)
 - Brew date: 05/29/15
 - Malt Bill: 4,000 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: 1,984 gallons
 - Days in fermentation: 14 days at 68 degrees F.
 - Minimum days in cold-conditioning: 14 days
 - Percent ABV at end of fermentation: 7.94%
- Brew 2 number: 20150610-1(FV1)
 - Brew date: 06/10/15
 - Malt Bill: 4,000 lbs. Great Western Malting WA Select Two Row Pale, 605 lbs. Caramel 30/37, 385 lbs. Special B, 350 lbs. Biscuit malt, 180 lbs. Melanoidin, 4.03 Gypsum
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,953 gallons
 - Days in fermentation: 11 days at 68 degrees F.
 - Minimum days in cold-conditioning: 18 days
 - Percent ABV at end of fermentation: 7.8%

Distillation Data for Barrel #93

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20150622-1
 - Low Wines Yield: 310.76 gal
 - Low Wines ABV: 23.04 pf
 - Wash Distillation 2 number: 20140626-1
 - Low Wines Yield: 316.19 gal
 - Low Wines ABV: 22.65 pf
 - Wash Distillation 3 number: 20140707-1
 - Low Wines Yield: 319.45 gal
 - Low Wines ABV: 22.0 pf
 - Wash Distillation 4 number: 20140709-1
 - Low Wines Yield: 324.89 gal
 - Low Wines ABV: 22.9 pf

- Total # of Whiskey Distillations: 4
 - Whiskey Distillation 1 number: 20150623-1
 - New make yield: 101.02 gal
 - New make ABV: 68.0%
 - Whiskey Distillation 2 number: 20150629-1
 - New make yield: 104.31 gal
 - New make ABV: 67.9%
 - Whiskey Distillation 3 number: 20150708-1
 - New make yield: 102.66 gal
 - New make ABV: 67.9%
 - Whiskey Distillation 4 number: 20150713-1
 - New make yield: 112.55 gal
 - New make ABV: 67.7%

Distillation Data for Barrels #82, 83, 85, 86(43-2) 87

- Total # of Wash Distillations: 5
 - Wash Distillation 1 number: 20150415-1
 - Low Wines Yield: 334.12 gal
 - Low Wines ABV: 25.35 pf
 - Wash Distillation 2 number: 20150416-1
 - Low Wines Yield: 302.07 gal
 - Low Wines ABV: 25.6 pf
 - Wash Distillation 3 number: 20150424-1
 - Low Wines Yield: 292.29 gal
 - Low Wines ABV: 24.55 pf
 - Wash Distillation 4 number: 20150428-1
 - Low Wines Yield: 299.9 gal
 - Low Wines ABV: 24.45 pf
 - Wash Distillation 5 number: 20150430-1
 - Low Wines Yield: 325.97 gal
 - Low Wines ABV: 25.95 pf
 - Wash Distillation 6 number: 20150504-1
 - Low Wines Yield: 314.02 gal
 - Low Wines ABV: 26.1 pf
- Total # of Whiskey Distillations: 6
 - Whiskey Distillation 1 number: 20150415-1
 - New make yield: 96.62 gal

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- New make ABV: 67.95%
 - Whiskey Distillation 2 number: 20150417-1
 - New make yield: 98.82 gal
 - New make ABV: 68.05%
 - Whiskey Distillation 3 number: 20150427-1
 - New make yield: 98.82 gal
 - New make ABV: 68.1%
 - Whiskey Distillation 4 number: 20150429-1
 - New make yield: 98.55 gal
 - New make ABV: 67.90%
 - Whiskey Distillation 5 number: 20150501-1
 - New make yield: 104.31 gal
 - New make ABV: 67.90%
 - Whiskey Distillation 6 number: 20150505-1
 - New make yield: 98.82 gal
 - New make ABV: 67.85%

Maturation Data for Barrel #43-2

- Barreling date 1: 05/08/15
 - Barrel number: 86
 - Cooperage: ISC, Lebanon, MO
 - Barrel volume: 52.2 gal
 - Stave age: 18 Months
 - Stave wood: American White Oak
 - Toast: Heads
 - Char: #2 Staves
 - Entry proof: 115.0 proof (57.5% ABV)
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to re-barreling: 942 days
- Date dumped for re-barreling: 12/05/17
- Barreling date 2: 12/06/17
- Barrel number: 43-2
- Cooperage: Kelvin Cooperage, Louisville, KY
- Barrel volume: 41.2 gal
- Stave age: 2 years
- Stave wood: American White Oak
- Toast: 40 minute – Long

- Char: #3
- Entry Proof: 117.2
- Warehouse Conditions: ~70 degrees F. Average Humidity ~50%
- Minimum days of maturing, prior to mingling: 106
- Exit proof: 120.8 Proof (60.4% ABV)

Maturation Data for Barrels #82, 83

- Barreling date: 05/04/15
- Proofing date for cask-ready whiskey: 04/28/15
- Barrel entry proof: 120.0 Proof (57.5% ABV)
 - Barrel number: 82 and 83
 - Cooperage: ISC, Lebanon, MO
 - Barrel volumes: 82 = 53.03 gal; 83 = 53.75 gal
 - Stave age: 82 = 2 years; 83 = 18 months
 - Stave wood: American White Oak
 - Toast: 82 = heavy toast; 83 = toasted heads
 - Char: 82 = #2; 83 = #3
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 994 days
- Exit proof: 121.0 Proof (60.5% ABV)

Maturation Data for Barrels #85, 87

- Barreling date: 05/08/15
- Proofing date for cask-ready whiskey: 05/06/15
- Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Barrel number: 85 and 87
 - Cooperage: ISC, Lebanon, MO
 - Barrel volumes: 85 = 52.92 gal; 83 = 52.28 gal
 - Stave age: 18 months
 - Stave wood: American White Oak
 - Toast: toasted heads
 - Char: 85 = #3; 87 = #2
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 990 days
- Exit proof: 85 = 121.1 Proof (60.5% ABV); 87 = 120.8 Proof (60.4% ABV)

Maturation Data for Barrel # 93

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- Barreling date: 07/22/15
 - Proofing date for cask-ready whiskey: 07/16/15
 - Barrel entry proof: 110.1 Proof (55.05% ABV)
 - Barrel number: 97
 - Cooperage: Ex-Oloroso
 - Barrel volumes: 65.1 gal
 - Barrel volume used: 20.6 gal
 - Stave age: N/A
 - Stave wood: American White Oak
 - Toast: N/A
 - Char: N/A
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Minimum days of maturing, prior to mingling: 978 days
 - Exit proof: 107.75 Proof (53.88% ABV)

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

- Date barrels dumped for mingling: 01/22/18 for Barrels 43-2, 82, 83, 85, 87
- Exit proof: 120.4 Proof (60.2% ABV)
- Date entered for marrying: 01/22/18
- Entry proof back into barrels after mingling: 120.4
- Days marrying in barrels: 63 days
- Dumped for proofing: 03/26/18 Married barrels and Barrel 93
- Average exit proof: 119.58 proof (59.79% ABV)

Bottling Data for all barrels in Release 011

- Proofed for bottling Date: 04/03/18
- Final proof: 98 proof (49.0% ABV)
- Bottling Date: 04/18/18
- Bottles produced for release: 1,459 bottles