



## **Copperworks American Single Malt Whiskey Release 013 – September 3, 2018**

### **Brew Data for Barrels # 110, 111**

Total # of brews: 2 - 20150731-1(FV1), and 20150807-1(FV2)

- Brew 1 number: 20150731-1 (FV1)
  - Brew date: 07/31/15
  - 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 lbs Gypsum
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,880 gal
  - Original Gravity: 1.074
  - Terminal Gravity: 1.018
  - Days in fermentation: 13 days at 68 degrees F.
  - Percent ABV at end of fermentation: 7.79%
  - Minimum days in cold-conditioning: 36 days
- Brew 2 number: 20150807-1 (FV2)
  - Brew date: 08/07/15
  - 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 lbs Gypsum
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,876 gal
  - Original Gravity: 1.075
  - Terminal Gravity: 1.019
  - Days in fermentation: 18 days at 68 degrees F.
  - Percent ABV at end of fermentation: 7.81%
  - Minimum days in cold-conditioning: 31 days

### **Brew Data for Barrels # 114, 118, 119, 120**

Total # of brews: 2 - 20150807-1(FV2), and 20150821-1(FV3)

- Brew 1 number: 20150807-1 (FV2)
  - Brew date: 08/07/15

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- 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 lbs Gypsum
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,876 gal
  - Original Gravity: 1.075
  - Terminal Gravity: 1.019
  - Days in fermentation: 18 days at 68 degrees F.
  - Percent ABV at end of fermentation: 7.81%
  - Minimum days in cold-conditioning: 31 days
  - Brew 2 number: 20150821-1 (FV3)
    - Brew date: 08/21/15
    - 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, 200 lbs. Melanoidin. 4 lbs. Gypsum
    - Brewery: Elysian Brewing Co, Airport Way facility
    - Volume in fermentation: 1,938 gal
    - Original Gravity: 1.074
    - Terminal Gravity: 1.018
    - Days in fermentation: 20 days at 68 degrees F.
    - Percent ABV at end of fermentation: 7.79%
    - Minimum days in cold-conditioning: 29 days

### **Brew Data for Barrel # 125**

- Total # of brews: 2 - 20151016-1(FV2), 20151023-1(FV3)
- Brew 1 number: 20151016-1(FV2)
  - Brew date: 10/16/15
  - Malt Bill: 2,600 lbs 100% WA Select Pale, 2,600 lbs NW Pale
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,862 gal
  - Original Gravity: 1.073
  - Terminal Gravity: 1.012
  - Days in fermentation: 12 days at 68 degrees F.
  - Minimum days in cold-conditioning: 22 days
  - Percent ABV at end of fermentation: 8.43%
- Brew 2 number: 20151023-1(FV3)
  - Brew date: 10/23/15
  - Malt Bill: 2,650 lbs. 100% WA Select Pale, 2,650 lbs NW Pale
  - Brewery: Elysian Brewing Co, Airport Way facility

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- Volume in fermentation: 1,859 gal
  - Original Gravity: 1.075
  - Terminal Gravity: 1.011
  - Days in fermentation: 12 days at 68 degrees F.
  - Minimum days in cold-conditioning: 29 days
  - Percent ABV at end of fermentation: 8.79%

### **Distillation Data for Barrel #110, 111**

- Total # of Wash Distillations: 3
  - Wash Distillation 1 number: 20150910-1
    - Low Wines Yield: 318.51 gal
    - Low Wines ABV: 22.38%
  - Wash Distillation 2 number: 20150917-1
    - Low Wines Yield: 286.6 gal
    - Low Wines ABV: 22.65%
  - Wash Distillation 3 number: 20150921-1
    - Low Wines Yield: 311.2 gal
    - Low Wines ABV: 23.25%
- Total # of Whiskey Distillations: 3
  - Whiskey Distillation 1 number: 20150916-1
    - New make yield: 106.51 gal
    - New make ABV: 67.85%
  - Whiskey Distillation 2 number: 20150918-1
    - New make yield: 113.1 gal
    - New make ABV: 67.85%
  - Whiskey Distillation 3 number: 20150922-1
    - New make yield: 103.2 gal
    - New make ABV: 68.0%

### **Distillation Data for Barrel #114, 118, 119, 120**

- Total # of Wash Distillations: 3
  - Wash Distillation 1 number: 20150923-1
    - Low Wines Yield: 297.72 gal
    - Low Wines ABV: 23.5%
  - Wash Distillation 2 number: 20150930-1
    - Low Wines Yield: 322.71 gal
    - Low Wines ABV: 23.25%
  - Wash Distillation 3 number: 20151007-1

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- Low Wines Yield: 328.15 gal
  - Low Wines ABV: 22.35%
  - Total # of Whiskey Distillations: 3
    - Whiskey Distillation 1 number: 20150924-1
      - New make yield: 94.03 gal
      - New make ABV: 67.75%
    - Whiskey Distillation 2 number: 20151001-1
      - New make yield: 98.82 gal
      - New make ABV: 67.8%
    - Whiskey Distillation 3 number: 20151008-1
      - New make yield: 106.51 gal
      - New make ABV: 67.05%

### **Distillation Data for Barrel #125**

- Total # of Wash Distillations: 4
  - Wash Distillation 1 number: 20151112-1
    - Low Wines Yield: 346.62 gal
    - Low Wines ABV: 24.70%
  - Wash Distillation 2 number: 20151117-1
    - Low Wines Yield: 317.28 gal
    - Low Wines ABV: 22.6%
  - Wash Distillation 3 number: 20151119-1
    - Low Wines Yield: 318.37 gal
    - Low Wines ABV: 24.70%
  - Wash Distillation 4 number: 20151201-1
    - Low Wines Yield: 299.9 gal
    - Low Wines ABV: 24.90%
- Total # of Whiskey Distillations: 4
  - Whiskey Distillation 1 number: 20151116-1
    - New make yield: 101.02 gal
    - New make ABV: 67.90%
  - Whiskey Distillation 2 number: 20151118-1
    - New make yield: 97.72 gal
    - New make ABV: 67.90%
  - Whiskey Distillation 3 number: 20151130-1
    - New make yield: 97.72 gal
    - New make ABV: 67.85%
  - Whiskey Distillation 4 number: 20151203-1

- New make yield: 106.51 gal
- New make ABV: 67.85%

### **Maturation Data for Barrels #110, 111**

- Barreling date: 09/25/15
- Proofing date for cask-ready whiskey: 09/24/15
- Barrel entry proof: 110.0 Proof (55.0% ABV)
  - Barrel number: 110 & 111
  - Cooperage: ISC, Lebanon, MO
  - Barrel volumes: 110 = 52.74 gal; 111 = 52.83 gal
  - Stave age: 2 years
  - Stave wood: American White Oak
  - Toast: heavy toast with toasted heads
  - Char:#1
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,075 days
- Exit proof: 110 = 113.5 Proof (56.75% ABV); 111 = 117.2 Proof (58.6% ABV)

### **Maturation Data for Barrels #114, 118, 119, 120**

- Barreling date: 10/11/15
- Proofing date for cask-ready whiskey: 10/10/15
- Barrel entry proof: 109.9 Proof (54.95% ABV)
  - Barrel number: 114, 118, 119, 120
  - Cooperage: ISC, Lebanon, MO
  - Barrel volumes: 114 = 52.4 gal; 118 = 53.5 gal; 119 = 51.9 gal, 120 = 53 gal
  - Stave age: 2 years
  - Stave wood: American White Oak
  - Toast: heavy toast with toasted heads
  - Char: #1
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,059 days
- Exit proof: 114 = 115.2 Proof (57.6% ABV); 118 = 117.2 Proof (58.6 ABV); 119 = 114.8 Proof (57.4 ABV); 120 = 113.3 Proof (56.65% ABV)

### **Maturation Data for Barrel # 125**

- Barreling date: 12/17/15
- Proofing date for cask-ready whiskey: 12/04/15
- Barrel entry proof: 115.0 Proof (60% ABV)

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- Barrel number: 125
  - Cooperage: Kelvin Cooperage, Louisville, KY
  - Barrel volumes: 53.4 gal
  - Stave age: 2 years
  - Stave wood: American White Oak
  - Toast: 40 minute - Long
  - Char: #2
  - Warehouse conditions: ~70 degrees F. Average humidity ~50%
  - Minimum days of maturing, prior to mingling: 992 days
  - Exit proof: 118.6 Proof (59.3% ABV)

### **Mingling, Marrying, and Proofing Data for all barrels in Release 013**

- Date barrels dumped for mingling: 07/16/18
- Exit proof: 115.6 Proof (57.8% ABV)

### **Bottling Data for all barrels in Release 013**

- Proofed for bottling Date: 07/24/18
- Final proof: 102 proof (51.0% ABV)
- Bottling Date: 08/26/18
- Bottles produced for release: 1,741 bottles