



## **Copperworks American Single Malt Whiskey Release 018 – December 12, 2018**

### **Brew Data for Barrels # 108, 109, 113**

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 # 116, 117**

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 # 92**

- 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

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- 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%
    - Minimum days in cold-conditioning: 17 days

### **Brew Data for Barrel # 286**

- Total # of brews: 3 - 20151016-1(FV2), 20151023-1(FV3), 20151210-1(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
  - Volume in fermentation: 1,859 gal
  - Original Gravity: 1.075
  - Terminal Gravity: 1.011
  - Days in fermentation: 12 days at 68 degrees F.

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- Minimum days in cold-conditioning: 29 days
  - Percent ABV at end of fermentation: 8.79%
  - Brew 3 number: 20151210-1(FV3)
    - Brew date: 12/10/2015
    - Malt Bill: 2,650 lbs. 100% WA Select Pale, 2,650 lbs NW Pale
    - Brewery: Elysian Brewing Co, Airport Way facility
    - Volume in fermentation: 1,891 gal
    - Original Gravity: 1.072
    - Terminal Gravity: 1.007
    - Days in fermentation: 10 days at 68 degrees F.
    - Minimum days in cold-conditioning: 32 days
    - Percent ABV at end of fermentation: 8.98%

### **Distillation Data for Barrel #108, 109, 113**

- 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 #116, 117**

- Total # of Wash Distillations: 3
  - Wash Distillation 1 number: 20150923-1

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- 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
    - 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 #92**

- 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

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- Low Wines ABV: 26.1 pf
  - Total # of Whiskey Distillations: 6
    - Whiskey Distillation 1 number: 20150415-1
      - New make yield: 96.62 gal
      - 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%

### **Distillation Data for Finishing Barrel #286**

- Total # of Wash Distillations: 6
  - 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%
  - Wash Distillation 5 number: 20160104-1
    - Low Wines Yield: 353.14 gal

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- Low Wines ABV: 23.75%
  - Wash Distillation 6 number: 20160120-1
    - Low Wines Yield: 335.75 gal
    - Low Wines ABV: 23.75%
  - Total # of Whiskey Distillations: 6
    - 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%
    - Whiskey Distillation 5 number: 20160118-1
      - New make yield: 103.21 gal
      - New make ABV: 67.85%
    - Whiskey Distillation 6 number: 20160125-1
      - New make yield: 105.41 gal
      - New make ABV: 67.60%

### **Maturation Data for Barrels #108, 109, 113**

- 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: 108 = 51.4 gal; 109 = 51.7 gal; 113 = 51.5 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

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- Exit proof: 108 = 117.4 Proof (58.7% ABV); 109 = 116.5 Proof (58.25% ABV) ; 113 = 116.7 Proof (58.35% ABV)

### **Maturation Data for Barrels #116, 117**

- 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: 116, 117
  - Cooperage: ISC, Lebanon, MO
  - Barrel volumes: 116 = 51.18 gal; 117 = 52.22 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: 116 = 115.2 Proof (57.6% ABV); 117 = 117.3 Proof (58.65 ABV)

### **Maturation Data for Barrel # 92**

- Barreling date: 06/03/15
- Proofing date for cask-ready whiskey: 05/06/15
- Barrel entry proof: 110.0 Proof (60% ABV)
  - Barrel number: 92
  - Cooperage: Ex-Oloroso Sherry
  - Barrel volumes: 64.4 gal
  - Stave age: n/a
  - Stave wood: n/a
  - Toast: n/a
  - Char: n/a\*
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,248 days
- Exit proof: 77.5 lbs, 113.9 Proof (56.95% ABV)

### **Maturation Data for Finishing Barrel # 286**

- Barreling date: 07/24/18
- Casks for finishing: 128, 129, 130
- Barrel volume: 117.2 gal
- Barrel entry proof: 114.8 Proof (57.4% ABV)



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- Barrel number: 128
    - Cooperage: Kelvin Cooperage, Louisville, KY
    - Barreling Date: 12/17/2015
    - Barrel volume: 53.1 gal
    - Barrel entry proof: 115.0
    - Stave age: 2 years
    - Stave wood: American White Oak
    - Toast: 40 Minutes - Long
    - Char: #2
    - Minimum days of maturing prior to finishing: 1,098
  - Barrel number: 129
    - Cooperage: Kelvin Cooperage Louisville, KY
    - Barreling Date: 02/03/2016
    - Barrel volumes: 53.5 gal
    - Barrel entry proof: 110.1
    - Stave age: 2 years
    - Stave wood: American White Oak
    - Toast: 40 minutes - long
    - Char: #3
    - Minimum days of maturing prior to finishing: 1,050
  - Barrel number: 130
    - Cooperage: Kelvin Cooperage Louisville, KY
    - Barreling Date: 02/03/16
    - Barrel volumes: 53.9 gal
    - Barrel entry proof: 110.1
    - Stave age: 2 years
    - Stave wood: American White Oak
    - Toast: 40 minutes - long
    - Char: #3
    - Minimum days of maturing prior to finishing: 1,050
  - Warehouse conditions: ~70 degrees F. Average humidity ~50%
  - Minimum days of finishing: 105 days
  - Exit proof: 77.5 lbs, 113.0 Proof (56.5% ABV)

### **Mingling, Marrying, and Proofing Data for all barrels in Release 018**

- Date barrels dumped for mingling: 11/06/18
- Exit proof: 116.0 Proof (58.0% ABV)

**Bottling Data for all barrels in Release 018**

- Proofed for bottling Date: 11/08/18
- Final proof: 97 proof (48.5% ABV)
- Bottling Date: 12/07/18, 12/18/18
- Bottles produced for release: 1,212 bottles