



Copperworks American Single Malt Whiskey Release 021 – February 27 2019

Brew Data for Barrel # 062

Total # of brews: 2 - 20140620-2 (FV3), and 20140620-1 (FV1)

- Brew 1 number: 20140620-2 (FV3)
 - Brew date: 06/20/14
 - 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: 1,743 gal
 - Original Gravity: 1.075
 - 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: 38 days
- Brew 2 number: 20140620-1 (FV1)
 - Brew date: 06/20/14
 - 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: 1,743 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.017
 - Days in fermentation: 12 days at 68 degrees F.
 - Percent ABV at end of fermentation: 7.92%
 - Minimum days in cold-conditioning: 51 days

Brew Data for Barrel # 079

Total # of brews: 2 - 20150318-1(FV1), and 20150326-1(FV2)

- Brew 1 number: 20150318-1 (FV1)
 - Brew date: 03/18/15

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- Malt Bill: 5,400 lbs. Great Western Malting WA Select Two Row Pale
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,922 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.001
 - Days in fermentation: 8 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: 5,400 lbs. Great Western Malting WA Select Two Row Pale
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,758 gal
 - 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 Data for Barrels # 107, 112

- Total # of brews: 2 - 20150731-1(FV1), 20150807-1(FV2)
- Brew 1 number: 20150731-1 (FV1)
 - Brew date: 07/31/2015
 - 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

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- Volume in fermentation: 1,876 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.019
 - Days in fermentation: 17 days at 68 degrees F.
 - Percent ABV at end of fermentation: 7.81%
 - Minimum days in cold-conditioning: 30 days

Brew Data for Barrel # 131

- Total # of brews: 1 - 20151210-1(FV1)
- Brew 1 number: 20151210-1(FV1)
 - 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 gallons
 - Original Gravity: 1.0724
 - Terminal Gravity: 1.007
 - Days in fermentation: 9 days at 68 degrees F.
 - Percent ABV at end of fermentation: 8.98%
 - Minimum days in cold-conditioning: 33 days

Brew Data for Barrels #136, 139, 140, 141

- Total # of brews: 3 - 20151120-1(FV2), 20160129-1(FV1), 20160212-1(FV2)
- Brew 1 number: 20151120-1(FV2)
 - Brew date: 11/20/15
 - Malt Bill: 5,300 lbs. Alba 6-Row
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,866 gal
 - Original Gravity: 1.0746
 - Terminal Gravity: 1.013
 - Days in fermentation: 8 days at 68 degrees F.
 - Minimum days in cold-conditioning: 65 days
 - Percent ABV at end of fermentation: 8.53%
- Brew 2 number: 20160129-1(FV1)
 - Brew date: 01/29/16
 - Malt Bill: 5,300 lbs. Alba 6-Row
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,813 gal

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- Original Gravity: 1.0759
 - Terminal Gravity: 1.0087
 - Days in fermentation: 12 days at 68 degrees F.
 - Minimum days in cold-conditioning: 12 days
 - Percent ABV at end of fermentation: 9.29%
 - Brew 3 number: 20160212-1(FV2)
 - Brew date: 02/12/2016
 - Malt Bill: 5,300 lbs. Alba 6-Row
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,815 gal
 - Original Gravity: 1.0741
 - Terminal Gravity: 1.0107
 - Days in fermentation: 13 days at 68 degrees F.
 - Minimum days in cold-conditioning: 12 days
 - Percent ABV at end of fermentation: 8.51%

Distillation Data for Barrel #62

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20140729-1
 - Low Wines Yield: 277.95 gal
 - Low Wines ABV: 22.65%
 - Wash Distillation 2 number: 20140807-1
 - Low Wines Yield: 267.24 gal
 - Low Wines ABV: 23.7%
 - Wash Distillation 3 number: 20140814-1
 - Low Wines Yield: 285.6 gal
 - Low Wines ABV: 22.85%
 - Wash Distillation 4 number: 20140822-1
 - Low Wines Yield: 290.7 gal
 - Low Wines ABV: 23.1%
- Total # of Whiskey Distillations: 4
 - Whiskey Distillation 1 number: 20140801-1
 - New make yield: 103.0 gal
 - New make ABV: 67.2%
 - Whiskey Distillation 2 number: 20140808-1
 - New make yield: 117.53 gal
 - New make ABV: 67.9%

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- 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: 67.9%

Distillation Data for Barrel #79

- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20150415-1
 - Low Wines Yield: 334.12 gal
 - Low Wines ABV: 25.35%
 - Wash Distillation 2 number: 20150416-1
 - Low Wines Yield: 302.07 gal
 - Low Wines ABV: 25.6%
 - Wash Distillation 3 number: 20150424-1
 - Low Wines Yield: 292.29 gal
 - Low Wines ABV: 24.55%
- Total # of Whiskey Distillations: 3
 - 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: 68.0%
 - Whiskey Distillation 3 number: 20150427-1
 - New make yield: 99.02 gal
 - New make ABV: 68.05%

Distillation Data for Barrels #107, 112

- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20150910-1
 - Low Wines Yield: 319.45 gal
 - Low Wines ABV: 22.38%
 - Wash Distillation 2 number: 20150917-1
 - Low Wines Yield: 316.19 gal

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- Low Wines ABV: 22.65%
 - Wash Distillation 3 number: 20150921-1
 - Low Wines Yield: 323.26 gal
 - Low Wines ABV: 23.25%
 - Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20150916-1
 - New make yield: 110.9 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 #131

- Total # of Wash Distillations: 2
 - Wash Distillation 5 number: 20160106-1
 - Low Wines Yield: 335.14 gal
 - Low Wines ABV: 23.75 pf
 - Wash Distillation 6 number: 20160120-1
 - Low Wines Yield: 335.75 gal
 - Low Wines ABV: 23.75 pf
- Total # of Whiskey Distillations: 2
 - 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: 67.6%

Distillation Data for Barrels #136, 139, 140, 141

- Total # of Wash Distillations: 6
 - Wash Distillation 1 number: 20160128-1
 - Low Wines Yield: 334.12 gal
 - Low Wines ABV: 23.05%
 - Wash Distillation 2 number: 20160201-1

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- Low Wines Yield: 310.76 gal
 - Low Wines ABV: 23.8%
 - Wash Distillation 3 number: 20160216-1
 - Low Wines Yield: 350.97 gal
 - Low Wines ABV: 24.1%
 - Wash Distillation 4 number: 20160222-1
 - Low Wines Yield: 334.12 gal
 - Low Wines ABV: 24.24%
 - Wash Distillation 5 number: 20160302-1
 - Low Wines Yield: 324.89 gal
 - Low Wines ABV: 23.3%
 - Wash Distillation 6 number: 20160308-1
 - Low Wines Yield: 327.06 gal
 - Low Wines ABV: 23.75%
 - Total # of Whiskey Distillations: 5
 - Whiskey Distillation 1 number: 20160203-1
 - New make yield: 98.82 gal
 - New make ABV: 67.45%
 - Whiskey Distillation 2 number: 20160218-1
 - New make yield: 99.92 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 3 number: 20160225-1
 - New make yield: 109.66 gal
 - New make ABV: 67.55%
 - Whiskey Distillation 4 number: 20160308-1
 - New make yield: 121.88 gal
 - New make ABV: 67.8%
 - Whiskey Distillation 5 number: 20160309-1
 - New make yield: 110.9 gal
 - New make ABV: 67.85%

Maturation Data for Barrel #62

- Barreling date: 02/22/15
- Proofing date for cask-ready whiskey: 09/23/14
- Barrel entry proof: 114.8 Proof (57.4% ABV)
 - Barrel number: 62
 - Cooperage: ISC, Lebanon, MO
 - Barrel volumes: 53.3 gal

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- Stave age: 2 years
 - Stave wood: American White Oak
 - Toast: heavy toast with toasted heads
 - Char: ISC Profile #11
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Minimum days of maturing, prior to mingling: 1,471 days
 - Exit proof: 108 = 118.2 Proof (59.1% ABV)

Maturation Data for Barrel #79

- Barreling date: 05/04/15
- Proofing date for cask-ready whiskey: 04/28/15
- Barrel entry proof: 120.1 Proof (60.05% ABV)
 - Barrel number: 79
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: 53.2 gal
 - Stave age: 18 months
 - Stave wood: American White Oak
 - Toast: heavy toast
 - Char: #4
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,389 days
- Exit proof: 126.7 Proof (63.35% ABV)

Maturation Data for Barrels #107, 112

- Barreling date: 09/25/15
- Proofing date for cask-ready whiskey: 09/24/15
- Barrel entry proof: 110.0 Proof (60% ABV)
 - Barrel numbers: 107, 112
 - Cooperage: ISC, Lebanon, MO
 - Barrel volumes: (107) 52.6 gal, (112) 51.8 gal
 - Stave age: 2 Years
 - Stave wood: American White Oak
 - Toast: heavy toast
 - Char: #1
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,245 days
- Exit proof: 115.4 Proof (57.7% ABV), 117.9 Proof (58.95% ABV)

Maturation Data for Barrel # 131

- Barreling date: 02/03/16
- Proofing date for cask-ready whiskey: 02/01/16
- Barrel entry proof: 110.1 Proof (55.05% ABV)
 - Barrel number: 131
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: 53.2 gal
 - Stave age: 18 months
 - Stave wood: American White Oak
 - Toast: heavy toast
 - Char: #3
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,114 days
- Exit proof: 115.0 Proof (57.5% ABV)

Maturation Data for Barrels #136, 139, 140, 141

- Barreling date: 03/14/16
- Proofing date for cask-ready whiskey: 03/14/16
- Barrel entry proof: 115.2 Proof (57.6% ABV)
 - Barrel numbers: 136, 139, 140, 141
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel volumes: (136) 52.6 gal, (139) 53.2 gal, (140) 53.5 gal, (141) 52.8 gal
 - Stave age: 18 months
 - Stave wood: American White Oak
 - Toast: heavy toast
 - Char: #2
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Minimum days of maturing, prior to mingling: 1,074 days
- Exit proof: (136) 120.5 Proof (60.25% ABV); (139) 119.7 Proof (59.85% ABV); (140) 120.3 Proof (60.15% ABV); (141) 120.5 Proof (60.25% ABV)

Mingling, Marrying, and Proofing Data for all barrels in Release 021

- Date barrels dumped for mingling: 01/24/19
- Exit proof: 119.7 Proof (59.85% ABV)

Bottling Data for all barrels in Release 021

- Proofed for bottling Date: 02/14/19

- Final proof: 100 proof (50.0% ABV)
- Bottling Date: 02/27/19
- Bottles produced for release: 1,760 bottles