



## **Copperworks American Single Malt Whiskey Release 023 – October 18 2019**

### **Brew Data**

Two brews contributing to barrels 172, 173, 174, 177, 178 – 20160922-1 (FV2), and 20161027-1 (FV1)

- Brew 1 number: 20160922-1 (FV2)
  - Brew date: 09/22/16
  - Malt Bill: 2,900 lbs. Great Western Malting WA Select Two Row Pale & 2,400 lbs. Great Western Malting NW Pale
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,847.9 gal
  - Original Gravity: 1.07414
  - Terminal Gravity: 1.010
  - Days in fermentation: 14 days at 68 degrees F.
  - Percent ABV at end of fermentation: 8.75%
  - Minimum days in cold-conditioning: 19 days
- Brew 2 number: 20161027-1 (FV1)
  - Brew date: 10/27/2016
  - Malt Bill: 2,650 lbs. Great Western Malting WA Select Two Row Pale, 2,650 lbs. Great Western Malting NW Pale
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,860 gal
  - Original Gravity: 1.07502
  - Terminal Gravity: 1.01055
  - Days in fermentation: 11 days at 65 degrees F.
  - Percent ABV at end of fermentation: 8.92%
  - Minimum days in cold-conditioning: 10 days

Two brews contributing to 201 – 20170223-1 (FV1), and 20170302-1 (FV2)

- Brew 1 number: 20170223-1 (FV1)
  - Brew date: 02/23/17
  - Malt Bill: 4,250 lbs. Great Western Malting WA Select Two Row Pale, 350 lbs. Victory, 605 lbs. Baird Caramel, 220 lbs. Melanoidin, 330 lbs. Special X

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- Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,922 gal
  - Original Gravity: 1.07327
  - Terminal Gravity: 1.01498
  - Days in fermentation: 11 days at 65 degrees F.
  - Percent ABV at end of fermentation: 8.08%
  - Minimum days in cold-conditioning: 15 days
  - Brew 2 number: 20160302-1 (FV2)
    - Brew date: 03/02/2016
    - Malt Bill: 4000 lbs. Great Western Malting WA Select Two Row Pale, 350 lbs. Victory, 605 lbs. Baird Caramel, 220 lbs. Melanoidin, 330 lbs. Special X
    - Brewery: Elysian Brewing Co, Airport Way facility
    - Volume in fermentation: 1793 gal
    - Original Gravity: 1.07414
    - Terminal Gravity: 1.01351
    - Days in fermentation: 14 days at 65 degrees F.
    - Percent ABV at end of fermentation: 8.4%
    - Minimum days in cold-conditioning: 13 days

## Distillation Data

- **Distillations Contributing to Barrels 172, 173, 174, 177, 178**
- Total # of Wash Distillations: 3
  - Wash Distillation 1 number: 20161021-1
    - Low Wines Yield: 323.26 gal
    - Low Wines ABV: 23.95%
  - Wash Distillation 2 number: 20161025-1
    - Low Wines Yield: 296.64 gal
    - Low Wines ABV: 23.8%
  - Wash Distillation 3 number: 20161115-1
    - Low Wines Yield: 345.53 gal
    - Low Wines ABV: 23.85%
- Total # of Whiskey Distillations: 3
  - Whiskey Distillation 1 number: 20161024-1
    - New make yield: 102.11 gal
    - New make ABV: 67.5%

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- Whiskey Distillation 2 number: 20161101-1
    - New make yield: 103.21 gal
    - New make ABV: 67.5%
  - Whiskey Distillation 3 number: 20161116-1
    - New make yield: 98.82 gal
    - New make ABV: 67.5%
  - **Distillations Contributing to Barrel 201**
  - Total # of Wash Distillations: 3
    - Wash Distillation 1 number: 20170313-1
      - Low Wines Yield: 341.19 gal
      - Low Wines ABV: 22.45%
    - Wash Distillation 2 number: 20170320-1
      - Low Wines Yield: 312.94 gal
      - Low Wines ABV: 21.8%
    - Wash Distillation 3 number: 20170324-1
      - Low Wines Yield: 312.94 gal
      - Low Wines ABV: 22.85%
  - Total # of Whiskey Distillations: 3
    - Whiskey Distillation 1 number: 20170317-1
      - New make yield: 108.15 gal
      - New make ABV: 67.4%
    - Whiskey Distillation 2 number: 20170321-1
      - New make yield: 103.86 gal
      - New make ABV: 67.4%
    - Whiskey Distillation 3 number: 20170328-1
      - New make yield: 100.47 gal
      - New make ABV: 67.4%

## Maturation Data

- Barrels 172, 173, 174, 177, 178
- Barreling date: 11/18/2016
- Proofing date for New Make Whiskey: 11/17/2016
- Barrel entry proof: 125.0 Proof (62.5% ABV)
  - Cooperage: Independent Stave Company, Lebanon, MO

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- Barrel fill volume in gallons:
    - Barrel 172: 52.1
    - Barrel 173: 52.5
    - Barrel 174: 52.3
    - Barrel 177: 52.0
    - Barrel 178: 52.7
  - 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%
  - Days of maturing, prior to emptying: 1,062 days
    - Exit proofs:
      - Barrel 172: 115.8
      - Barrel 173: 114.4
      - Barrel 174: 115.9
      - Barrel 177: 115.7
      - Barrel 178: 114.5
  
  - Barrel 201
  - Barreling Date 3/21/17
  - Proofing date for New Make Whiskey: 03/28/2019
  - Barrel entry proof: 112.1 Proof (56.05% ABV)
    - Cooperage: Kelvin Cooperage, Louisville, KY
    - Barrel fill volume in gallons: 54.3
    - Stave age: 18 months
    - Stave wood: American White Oak
    - Toast: n/a
    - Char: #2
  - Warehouse conditions: ~70 degrees F. Average humidity ~50%

### **Marrying, Proofing, and Bottling Data**

- Date barrels transferred for mingling: 09/20/19
- Exit proof: 115.24 Proof (57.62% ABV)
- Proofed for bottling Date: 10/09/19
- Final proof: 100 proof (50.0% ABV)
- Bottling Date: 10/15/19
- Bottles produced for release: 1,326