



Copperworks American Single Malt Whiskey Release 030 – June 13, 2020

Brew Data

Brews contributing to Barrel 204 – 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
 - 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

Brews contributing to Barrels 208 & 211 – 20170303-1 (FV2), and 20170316-1 (FV3)

- Brew 1 number: 20170302-1 (FV2)
 - Brew date: 03/02/17
 - Malt Bill: 4,000 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: 1,793 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.013
 - Days in fermentation: 15 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.4%
 - Minimum days in cold-conditioning: 14 days
 - Brew 2 number: 20170316-1 (FV3)
 - Brew date: 03/16/2017
 - Malt Bill: 4250 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: 1856 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.012
 - Days in fermentation: 13 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.51%
 - Minimum days in cold-conditioning: 14 days

Brews contributing to Barrel 273 – 20151016-1 (FV2), and 20151023-1 (FV3)

- Brew 1 number: 20151016-1 (FV2)
 - Brew date: 10/16/15
 - Malt Bill: 2,600 lbs. Great Western Malting WA Select Two Row Pale & 2,600 lbs. Great Western Malting 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: 11 days at 68 degrees F.
 - Percent ABV at end of fermentation: 8.45%
 - Minimum days in cold-conditioning: 21 days
- Brew 2 number: 20151023-1 (FV3)
 - Brew date: 10/23/2015
 - 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: 1,859 gal

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- Original Gravity: 1.075
 - Terminal Gravity: 1.011
 - Days in fermentation: 11 days at 68 degrees F.
 - Percent ABV at end of fermentation: 8.79%
 - Minimum days in cold-conditioning: 28 days

Distillation Data

- **Distillations Contributing to Barrels 204**
- 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: 104.86 gal
 - New make ABV: 67.4%
 - Whiskey Distillation 3 number: 20170328-1
 - New make yield: 100.47 gal
 - New make ABV: 67.4%
- **Distillations Contributing to Barrels 208, 211**
- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20170329-1
 - Low Wines Yield: 314.02 gal
 - Low Wines ABV: 22.95%
 - Wash Distillation 2 number: 201700405-1
 - Low Wines Yield: 329.23 gal
 - Low Wines ABV: 22.8%

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- Wash Distillation 3 number: 20170410-1
 - Low Wines Yield: 328.69 gal
 - Low Wines ABV: 23.15%

 - Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 201700404-1
 - New make yield: 97.72 gal
 - New make ABV: 67.0%
 - Whiskey Distillation 2 number: 20170406-1
 - New make yield: 105.41 gal
 - New make ABV: 67.0%
 - Whiskey Distillation 3 number: 20170414-1
 - New make yield: 106.51 gal
 - New make ABV: 67.35%

 - **Distillations Contributing to Barrel 273**
 - Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20151112-1
 - Low Wines Yield: 346.62 gal
 - Low Wines ABV: 24.7%
 - 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: 24.7%
 - Wash Distillation 4 number: 20151201-1
 - Low Wines Yield: 399.9 gal
 - Low Wines ABV: 24.9%

 - Total # of Whiskey Distillations: 4
 - Whiskey Distillation 1 number: 20171116-1
 - New make yield: 104.31 gal
 - New make ABV: 67.9%
 - Whiskey Distillation 2 number: 20151118-1
 - New make yield: 97.72 gal
 - New make ABV: 67.9%

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- 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

- **Barrel 204**
- Barreling date: 03/31/2017
- Proofing date for New Make Whiskey: 03/28/2017
- Barrel entry proof: 112.1 Proof (56.2% ABV)
 - Cooperage: Kelvin Cooperage, Louisville KY
 - Barrel fill volume in gallons: 54.4
 - Stave age: 18 Months
 - Stave wood: American White Oak
 - Toast: n/a
 - Char: #2
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,153 days
 - Exit proofs: 117.5

- **Barrels 208, 211**
- Barreling date: 04/23/2017
- Proofing date for New Make Whiskey: 04/18/2017
- Barrel entry proof: 115 Proof (57.5% ABV)
 - Cooperage: Kelvin Cooperage, Louisville KY
 - Barrel fill volume in gallons:
 - 208: 54.61
 - 211: 55.17
 - Stave age: 18 Months
 - Stave wood: American White Oak
 - Toast: n/a
 - Char: #3 (208), #2 (211)
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,130 days

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- Exit proofs:
 - Barrel 189: 121.4
 - Barrel 190: 121.2
 - **Barrel 273**
 - Original barreling date: 12/09/2015
 - Proofing date for New Make Whiskey: 12/04/2015
 - Barrel entry proof: 115 Proof (57.5% ABV)
 - Cooperage: ex-Cognac barrels
 - Barrel fill volume in gallons:
 - 122: 80.25
 - 123: 80.15
 - 124: 79.95
 - Stave age: n/a
 - Stave wood: n/a
 - Toast: n/a
 - Char: n/a
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 832 days
 - Exit proofs:
 - Barrel 122: 122.0
 - Barrel 123: 121.5
 - Barrel 124: 123.0
 - Whiskey finishing date: 03/20/2018
 - Barrel entry proof: 122.2
 - Cooperage: ex-Olorosso Sherry
 - Barrel fill volume in gallons: 129.44
 - Stave age: n/a
 - Stave wood: n/a
 - Toast: n/a
 - Char: n/a
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 800 days
 - Exit volume and proof: 10.83 Gallons at 122.8 proof

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 05/27/20
- Exit proof: 120.2 Proof (60.2% ABV)
- Proofed for bottling Date: 05/28/20

- Final proof: 100 proof (50.0% ABV)
- Bottling Date: 06/11/20
- Bottles produced for release: 709