



Copperworks American Single Malt Whiskey Release 029 – February 26, 2020

Brew Data

Brews contributing to Barrels 188, 189, 190, 191, 192 – 20161201-1 (FV1), 20161215-1 (FV2) and 20161222-1 (FV1)

- Brew 1 number: 20161201-1 (FV1)
 - Brew date: 12/01/16
 - Malt Bill: 5,300 lbs. Full Pint Single Variety Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 842 gal
 - Original Gravity: 1.076
 - Terminal Gravity: 1.011
 - Days in fermentation: 9 days at 63 degrees F.
 - Percent ABV at end of fermentation: 9.01%
 - Minimum days in cold-conditioning: 9 days
- Brew 2 number: 20161215-1 (FV2)
 - Brew date: 12/15/2016
 - Malt Bill: 5,300 lbs. Full Pint Single Variety Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1887 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.016
 - Days in fermentation: 13 days at 65 degrees F.
 - Percent ABV at end of fermentation: 8.07%
 - Minimum days in cold-conditioning: 26 days
- Brew 3 number: 20161222-1 (FV1)
 - Brew date: 12/22/16
 - Malt Bill: 5,300 lbs. Full Pint Single Variety Malt
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1821 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.017
 - Days in fermentation: 13 days at 64 degrees F.

-
- Percent ABV at end of fermentation: 8.02%
 - Minimum days in cold-conditioning: 26 days

Brews contributing to Barrel 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
 - 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 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
 - 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 188, 189, 190**
- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20161219-1
 - Low Wines Yield: 308.59 gal
 - Low Wines ABV: 24.4%
 - Wash Distillation 2 number: 20170118-1
 - Low Wines Yield: 330.32 gal
 - Low Wines ABV: 22.3%
 - Wash Distillation 3 number: 20170123-1
 - Low Wines Yield: 321.63 gal
 - Low Wines ABV: 22.35%
- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20161229-1
 - New make yield: 113.64 gal
 - New make ABV: 67.7%
 - Whiskey Distillation 2 number: 20170119-1
 - New make yield: 109.8 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 3 number: 20170124-1
 - New make yield: 107.6 gal
 - New make ABV: 67.35%

-
- **Distillations Contributing to Barrels 191, 192**
 - Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20170125
 - Low Wines Yield: 317.28 gal
 - Low Wines ABV: 22.0%
 - Wash Distillation 2 number: 20170130-1
 - Low Wines Yield: 321.63 gal
 - Low Wines ABV: 22.0%

 - Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20170126-1
 - New make yield: 103.21 gal
 - New make ABV: 67.7%
 - Whiskey Distillation 2 number: 20170131-1
 - New make yield: 103.21 gal
 - New make ABV: 67.7%

 - **Distillations Contributing to Barrel 210**
 - 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%

 - **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%
 - 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

- **Barrels 188**
- Barreling date: 01/27/2017
- Proofing date for New Make Whiskey: 01/25/2017

-
- Barrel entry proof: 112.4 Proof (56.2% ABV)
 - Cooperage: Kelvin Cooperage, Louisville KY
 - Barrel fill volume in gallons: 54
 - Stave age: 18 Months
 - Stave wood: American White Oak
 - Toast: n/a
 - Char: #3
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 1,049 days
 - Exit proofs: 00.0
 - **Barrels 189, 190**
 - Barreling date: 01/27/2017
 - Proofing date for New Make Whiskey: 01/25/2017
 - Barrel entry proof: 112.4 Proof (56.2% ABV)
 - Cooperage: Independent Stave Company, Lebanon MO
 - Barrel fill volume in gallons:
 - 189: 51.6
 - 190: 53.7
 - Stave age: 2 Years
 - Stave wood: American White Oak
 - Toast: Toasted Heads
 - Char: #1
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 1,049 days
 - Exit proofs:
 - Barrel 189: 00.0
 - Barrel 190: 00.0
 - **Barrels 191, 192**
 - Barreling date: 02/10/2017
 - Proofing date for New Make Whiskey: 02/03/2017
 - Barrel entry proof: 119.90 Proof (59.95% ABV)
 - Cooperage: Kelvin Cooperage, Louisville KY
 - Barrel fill volume in gallons:
 - 191: 54.6
 - 192: 53.6
 - Stave age: 18 Months
 - Stave wood: American White Oak

-
- Toast: N/A
 - Char: #1
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 1,035 days
 - Exit proofs:
 - Barrel 191: 00.0
 - Barrel 192: 00.0
 - **Barrel 210**
 - Barreling Date 04/23/17
 - Proofing date for New Make Whiskey: 02/18/2017
 - Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Cooperage: Kelvin Cooperage, Louisville KY
 - Barrel fill volume in gallons: 53.6
 - Stave age: 18 Months
 - Stave wood: New American Oak
 - Toast: n/a
 - Char: #2
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 963 days
 - Exit volume and proof: 00.0 Gallons at 00.0 proof
 - **Barrel 273**
 - First barreling Date 3/21/17
 - Barrels: 122, 123, 124
 - Proofing date for New Make Whiskey: 12/04/2015
 - Barrel entry proof: 115.0 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 volume and proof:
 - Barrel 122: 67.63 Gallons at 122.0 proof
 - Barrel 123: 67.79 Gallons at 121.5 proof
 - Barrel 124: 67.38 Gallons at 123.0 proof
 - Secondary barreling date: 03/20/2019
 - Barrel entry proof: 122.16 Proof (61.08% ABV)
 - Cooperage: Ex-Oloroso 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: 632 days
 - Exit volume and proof: 0.0 Gallons at 00.0 proof

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 12/12/19
- Exit proof: 120.4 Proof (60.2% ABV)
- Proofed for bottling Date: 12/13/19
- Final proof: 100 proof (50.0% ABV)
- Bottling Date: 12/17/19
- Bottles produced for release: 1423