



**Copperworks American Single Malt Whiskey
Kentucky Flood Relief / Hurricane Ian Relief – October 5, 2022**

Brew Data

Brews contributing to Cask #145

- Brew 1 number: 2016-02-12-1 (FV2)
 - Brew date: 2/12/2016
 - Malt Bill: 5062 lbs Alba
 - Yeast Source: Elysian
 - Brewery: Elysian Brewing
 - Volume in fermentation: 1815 gal
 - Original Gravity: 1.0741
 - Terminal Gravity: 1.0107
 - Days in fermentation: 13 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.51
 - Minimum days in cold-conditioning: 7 days

Brews contributing to Cask #133

- Brew 1 number: 2015-12-10-1 (FV3)
 - Brew date: 12/10/2015
 - Malt Bill: 2650 lbs WA select, 2650 lbs NW Pale
 - Yeast Source: FV2
 - Brewery: Elysian Brewing
 - Volume in fermentation: 1891 gal
 - Original Gravity: 1.0724
 - Terminal Gravity: 1.007
 - Days in fermentation: 9 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.98
 - Minimum days in cold-conditioning: 17 days

Brews contributing to Cask #270

- Brew 1 number: 2018-01-18-1 (FV3)
 - Brew date: 01/18/2018
 - Malt Bill: 4612 lbs GW 2 row
 - Yeast Source: FV2 (Sour Fermentation)
 - Brewery: Fremont Brewing

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- Volume in fermentation: 1925 gal
 - Original Gravity: 1.07371
 - Terminal Gravity: 1.01274
 - Days in fermentation: 12 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.44
 - Minimum days in cold-conditioning: 14 days

Distillation Data

Distillations Contributing to Barrel #145

- Wash Distillation 2 number: 20160302-1
 - Low Wines Yield: 324.89 gal
 - Low Wines ABV: 23.3%
- Wash Distillation 3 number: 20160308-1
 - Low Wines Yield: 327.06 gal
 - Low Wines ABV: 23.75%
- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20160307-1
 - New make yield: 121.88 gal
 - New make ABV: 67.9%
 - Whiskey Distillation 2 number: 20160309-1
 - New make yield: 110.9 gal
 - New make ABV: 67.85%

Distillations Contributing to Barrel #133

- Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20160106-1
 - Low Wines Yield: 353.14 gal
 - Low Wines ABV: 23.75%
 - Wash Distillation 2 number: 20160120-1
 - Low Wines Yield: 335.75 gal
 - Low Wines ABV: 23.75%
- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20160118-1
 - New make yield: 103.21 gal
 - New make ABV: 67.85%

- Whiskey Distillation 2 number: 20160125-1
 - New make yield: 105.4 gal
 - New make ABV: 67.6%

Distillations Contributing to Barrel #270

- Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20180213-1
 - Low Wines Yield: 330.32 gal
 - Low Wines ABV: 24.05%
 - Wash Distillation 2 number: 20180219-1
 - Low Wines Yield: 296.09 gal
 - Low Wines ABV: 23.85%
- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20180215-1
 - New make yield: 108.15 gal
 - New make ABV: 67.65%
 - Whiskey Distillation 2 number: 20180220-1
 - New make yield: 107.06 gal
 - New make ABV: 67.65%

Maturation Data

Maturation Data For Barrel 145

- Barreling date: 03/16/2016
- Proofing date for New Make Whiskey: 03/15/2016
- Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Cooperage: KY Ex-Bourbon
 - Barrel fill volume in gallons: 52.3
 - Stave wood: American White Oak
 - Char: #3
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 2,386 days
- Exit volumes and proof: 14.25 gallons @ 131 proof

Maturation Data For Barrel 133

- Barreling date: 02/03/2016
- Proofing date for New Make Whiskey: 02/01/2016
- Barrel entry proof: 103.0 Proof (51.5% ABV)

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- Cooperage: KY Ex-Bourbon
 - Barrel fill volume in gallons: 50.3
 - Stave wood: American White Oak
 - Char: #3
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 2,142 days
 - Exit volumes and proof: 24.27 gallons @ 119.9 proof

Maturation Data for Barrel 270

- Barreling date: 03/07/2018
- Proofing date for New Make Whiskey: 03/06/2018
- Barrel entry proof: 120.0 Proof (60% ABV)
 - Cooperage: Kelvin, Louisville KY
 - Barrel fill volume in gallons: 54.5
 - Stave seasoning age:
 - 18 Months
 - Stave wood: American White Oak
 - Toast: Long (40 min)
 - Char: #3
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,379 days
- Exit volumes and proof: 46.02 gallons @ 123.8 proof

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 12/15/2021, 9/27/2022
- Proofed for bottling Date: 9/27/2022
- Final proof: 98 proof (49% ABV)
- Bottling Dates: 10/5/2022
- Bottles produced for release: 258