



## **Copperworks American Single Malt Whiskey Release 035 – February 11, 2021**

### **Brew Data**

#### **Brews contributing to Barrels 218 and 219**

- Brew 1 number: 20170608-1 (FV3)
  - Brew date: 06/08/2017
  - Malt Bill: 5066 lbs Baronesse Pale SVM
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,956 gal
  - Original Gravity: 1.07371
  - Terminal Gravity: 1.01075
  - Days in fermentation: 14 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.69%
  - Minimum days in cold-conditioning: 29 days

#### **Brews contributing to Barrels 224 and 225**

- Brew 1 number: 20170629-1 (FV1)
  - Brew date: 06/29/2017
  - Malt Bill: 4943 lbs Baronesse Pale SVM
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,816 gal
  - Original Gravity: 1.07371
  - Terminal Gravity: 1.01266
  - Days in fermentation: 14 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.45%
  - Minimum days in cold-conditioning: 19 days
- Brew 2 number: 20170713-1 (FV2)
  - Brew date: 07/13/2017
  - Malt Bill: 5,042 lbs. Baronesse Pale
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,841 gal
  - Original Gravity: 1.07239
  - Terminal Gravity: 1.0118

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- Days in fermentation: 13 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.36%
  - Minimum days in cold-conditioning: 20 days

### **Brews contributing to Barrels 230 and 232**

- Brew 1 number: 20170713-1 (FV2)
  - Brew date: 07/13/2017
  - Malt Bill: 5,042 lbs. Baronesse Pale
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,841 gal
  - Original Gravity: 1.07239
  - Terminal Gravity: 1.0118
  - Days in fermentation: 13 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.36%
  - Minimum days in cold-conditioning: 20 days
- Brew 2 number: 20170727-1 (FV3)
  - Brew date: 07/27/2017
  - Malt Bill: 5,012 lbs. Baronesse Pale
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1789 gal
  - Original Gravity: 1.07195
  - Terminal Gravity: 1.01176
  - Days in fermentation: 11 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.3%
  - Minimum days in cold-conditioning: 24 days

### **Distillation Data**

- **Distillations Contributing to Barrels 218 and 219**
- Total # of Wash Distillations: 2
  - Wash Distillation 1 number: 20170721-1
    - Low Wines Yield: 343.36 gal
    - Low Wines ABV: 24.0%
  - Wash Distillation 2 number: 20170725-1
    - Low Wines Yield: 319.45 gal
    - Low Wines ABV: 24.05%
- Total # of Whiskey Distillations: 2
  - Whiskey Distillation 1 number: 20170724-1

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- New make yield: 126.27 gal
  - New make ABV: 67.85%
  - Whiskey Distillation 1 number: 20170728-1
    - New make yield: 119.68 gal
    - New make ABV: 67.85%
  
  - **Distillations Contributing to Barrels 224 and 225**
  - Total # of Wash Distillations: 3
    - Wash Distillation 1 number: 20170731-1
      - Low Wines Yield: 301.53 gal
      - Low Wines ABV: 23.25%
    - Wash Distillation 2 number: 20170808-1
      - Low Wines Yield: 312.39 gal
      - Low Wines ABV: 23.95%
    - Wash Distillation 3 number: 20170815-1
      - Low Wines Yield: 312.94 gal
      - Low Wines ABV: 22.95%
  
  - Total # of Whiskey Distillations: 3
    - Whiskey Distillation 1 number: 20170807-1
      - New make yield: 104.31 gal
      - New make ABV: 67.5%
    - Whiskey Distillation 2 number: 20170814-1
      - New make yield: 106.51 gal
      - New make ABV: 67.5%
    - Whiskey Distillation 3 number: 20170816-1
      - New make yield: 107.6 gal
      - New make ABV: 67.7%
  
  - **Distillations Contributing to Barrels 230 and 232**
  - Total # of Wash Distillations: 3
    - Wash Distillation 1 number: 20170817-1
      - Low Wines Yield: 271.65 gal
      - Low Wines ABV: 21.4%
    - Wash Distillation 2 number: 20170831-1
      - Low Wines Yield: 302.07 gal
      - Low Wines ABV: 23.15%

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- Wash Distillation 3 number: 20170903-1
    - Low Wines Yield: 264.04 gal
    - Low Wines ABV: 21.95%
  
  - Total # of Whiskey Distillations: 3
    - Whiskey Distillation 1 number: 20170825-1
      - New make yield: 94.43 gal
      - New make ABV: 67.5%
    - Whiskey Distillation 2 number: 20170901-1
      - New make yield: 107.6 gal
      - New make ABV: 67.25%
    - Whiskey Distillation 3 number: 20170908-1
      - New make yield: 93.33 gal
      - New make ABV: 67.3%

## Maturation Data

### Barrels 218 and 219

- Barreling date: 08/03/2017
- Proofing date for New Make Whiskey: 08/01/2017
- Barrel entry proof: 113.0 Proof (56.5% ABV)
  - Cooperage: Barrel 218: Canton Cooperage, Lebanon, KY
  - Cooperage: Barrel 219: ISC, Lebanon, MO
  - Barrel fill volume in gallons:
    - Barrel 218: 53.38
    - Barrel 219: 51.88
  - Stave seasoning age:
    - Barrel 218: 36 months
    - Barrel 219: 24 months
  - Stave wood: American White Oak
  - Toast: Long (40 min)
  - Char: #1
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,253 days
- Exit volumes and proofs:
  - Barrel 218: 37.77 gal @ 120.6 Proof (60.3% ABV)
  - Barrel 219: 42.58 gal @ 119.6 Proof (59.8% ABV)

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**Barrels 224 and 225**

- Barreling Date 08/22/2017
- Proofing date for New Make Whiskey: 08/18/2017
- Barrel entry proof: 115.0 Proof (57.5% ABV)
  - Cooperage: ISC, Lebanon, MO
  - Barrel fill volume in gallons:
    - Barrel 224: 52.1
    - Barrel 225: 51.9
  - Stave age: 24 Months
  - Stave wood: New American Oak
  - Toast: Long (40 min.)
  - Char: #1
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,234 days
- Exit volumes and proofs:
  - Barrel 224: 41.87 gal @ 121.4 Proof (60.7% ABV)
  - Barrel 225: 40.94 gal @ 121.5 Proof (60.75% ABV)

**Barrels 230 and 232**

- Barreling Date 09/22/2017
- Proofing date for New Make Whiskey: 09/14/2017
- Barrel entry proof: 122.0 Proof (61% ABV)
  - Cooperage: ISC, Lebanon, MO
  - Barrel fill volume in gallons:
    - Barrel 230: 51.9
    - Barrel 232: 52.1
  - Stave age: 24 Months
  - Stave wood: New American Oak
  - Toast: Long (40 min.)
  - Char: #1
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,203 days
- Exit volumes and proofs:
  - Barrel 230: 41.70 gal @ 123.0 Proof (61.5% ABV)
  - Barrel 232: 42.77 gal @ 129.1 Proof (64.55% ABV)

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

- Date barrels emptied: 01/07/2021
- Combined exit proof: 122.58 Proof (61.29% ABV)
- Proofed for bottling Date: 01/07/2021
- Final proof: 101 proof (50.5% ABV)
- Bottling Dates: 01/29/2021 – 02/16/2021
- Bottles produced for release: 1524