



Copperworks American Single Malt Whiskey Release 037, Barrel #365 – May 5, 2021

Brew Data

- Brew 1 number: 20170302-1 (FV2)
 - Brew date: 03/02/2017
 - Malt Bill: 4000 lbs. WA Select, 605 lbs. Baird M. Cara, 350 lbs. Victory, 330 lbs. Special X, 220 lbs. Melanoidin
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,793 gal
 - Original Gravity: 1.07414
 - Terminal Gravity: 1.01351
 - Days in fermentation: 14 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.4%
 - Minimum days in cold-conditioning: 8 days
- Brew 2 number: 20170316-1 (FV3)
 - Brew date: 03/16/2017
 - Malt Bill: 4250 lbs. WA Select, 605 lbs. Baird M. Cara, 350 lbs. Victory, 330 lbs. Special X, 220 lbs. Melanoidin
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,856 gal
 - Original Gravity: 1.0741
 - Terminal Gravity: 1.0027
 - Days in fermentation: 12 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.51%
 - Minimum days in cold-conditioning: 8 days

Distillation Data

- 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: 20170405-1

- Low Wines Yield: 329.23 gal
- Low Wines ABV: 22.8%
- 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: 20170404-1
 - New make yield: 97.72 gal
 - New make ABV: 67%
 - Whiskey Distillation 2 number: 20170406-1
 - New make yield: 105.41 gal
 - New make ABV: 67%
 - Whiskey Distillation 3 number: 20170414-1
 - New make yield: 106.51 gal
 - New make ABV: 67.35%

Maturation Data

Primary Aging

- Barreling date: 04/23/2017
- Proofing date for New Make Whiskey: 04/18/2017
- Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Cooperage: Kelvin Cooperage, Louisville KY
 - Barrel fill volume in gallons: 53 gal
 - Stave age: 18 Months
 - Stave wood: American White Oak
 - Toast: Heavy Toast
 - Char: #3
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 873

Finishing

- Barreling date: 09/13/2019
- Barrel entry proof: 118.5 Proof (59.25% ABV)
 - Barrel fill volume in gallons: 39.8 gal
 - Stave wood: Arette Tequila
- Warehouse conditions: ~70 degrees F. Average humidity ~50%

- Days of finishing, prior to emptying: 313

Emptying, Proof, and Bottling Data

- Date barrels emptied: 7/22/2020
- Final Volume: 35.48 gal
- Exit proof: 117 Proof (58.5% ABV)
- Final proof: 100 proof (50% ABV)
- Bottling Dates: 4/16/2021
- Bottles produced for release: 204