



Copperworks American Single Malt Whiskey Release 041 – February 19, 2022

Brew Data

Brews contributing to Barrel 249, 252

- Brew 1 number: 20170912-2 (FV3)
 - Brew date: 06/09/17
 - Malt Bill: 4000 lbs WA select, 350 lbs victory, 605 lbs Baird Cara, 700 lbs Melanoidin, 330 lbs Special X
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1890 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.0119
 - Days in fermentation: 14 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.67%
 - Minimum days in cold-conditioning: 37 days
- Brew 1 number: 20171109-1 (FV3)
 - Brew date: 11/09/2017
 - Malt Bill: 4619 lbs WA Select
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1807 gal
 - Original Gravity: 1.0754
 - Terminal Gravity: 1.0056
 - Days in fermentation: 9 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.6%
 - Minimum days in cold-conditioning: 40 days

Brews contributing to Barrels 256

- Brew 1 number: 20171109-1 (FV3)
 - Brew date: 09/11/17
 - Malt Bill: 4619 lbs WA Select
 - Brewery: Freemont
 - Volume in fermentation: 1956 gal
 - Original Gravity: 1.075

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- Terminal Gravity: 1.0056
 - Days in fermentation: 9 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.6%
 - Minimum days in cold-conditioning: 43 days
 - Brew 1 number: 20171130-1 (FV1)
 - Brew date: 11/30/2017
 - Malt Bill: 2650 lbs Pale Ale Malt, 2650 lbs WA Select
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1950 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.0114
 - Days in fermentation: 16 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.67%
 - Minimum days in cold-conditioning: 33 days

Brews contributing to Barrels 268

- Brew 1 number: 20180118-1 (FV3)
 - Brew date: 01/18/18
 - Malt Bill: 4612 lbs. GW 2-row
 - Brewery: Freemontb
 - Volume in fermentation: 1,925 gal
 - Original Gravity: 1.0737
 - 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: 27 days

Brews contributing to Barrels 290

- Brew 1 number: 20180607-1 (FV3)
 - Brew date: 06/07/18
 - Malt Bill: 1917 lbs 2-row NWP, 2000 lbs WS
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,904 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.0088
 - Days in fermentation: 9 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.09%

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- Minimum days in cold-conditioning: 9 days
 - Brew 2 number: 20180614-1 (FV2)
 - Brew date: 06/14/08
 - Malt Bill: 5042 Genie Pale SVM
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,897 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.009
 - Days in fermentation: 12 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.05%
 - Minimum days in cold-conditioning: 35 days

Brews contributing to Barrels 304, 305

- Brew 1 number: 20180628 (FV3)
 - Brew date: 06/28/18
 - Malt Bill: Genie pale 4980 lbs
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1848 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.0102
 - Days in fermentation: 10 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.5%
 - Minimum days in cold-conditioning: 61 days

Brews contributing to Barrels 314

- Brew 1 number: 20181018-1 (FV1)
 - Brew date: 10-18-2018
 - Malt Bill: Baronesse Pale – 3560 lbs, Joseph's Baron English – 1780 lbs
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1,961 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.007
 - Days in fermentation: 12 days at 68 degrees F.
 - Percent ABV at end of fermentation: 9.2%
 - Minimum days in cold-conditioning: 14 days

Brews contributing to Barrel 92

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- Brew 1 number: 20150326-1 (FV2)
 - Brew date: 03/26/2015
 - Malt Bill: 4550 lbs WA Select Pale
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1758.94 gal
 - Original Gravity: 1.073
 - Terminal Gravity: 1.012
 - Days in fermentation: 9 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.43%
 - Minimum days in cold-conditioning: 20 days
 - Brew 2 number: 20150408-1 (FV3)
 - Brew date: 04/08/2015
 - Malt Bill: 5050 lbs. WA Select Pale
 - Brewery: Elysian Brewing Co, Airport Way facility
 - Volume in fermentation: 1856 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.009
 - Days in fermentation: 9 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.12%
 - Minimum days in cold-conditioning: 13 days

Distillation Data

Distillations Contributing to Barrel 249, 252

- Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20171103-1
 - Low Wines Yield: 321.63 gal
 - Low Wines ABV: 24.13%
 - Wash Distillation 2 number: 20171222-1
 - Low Wines Yield: 334.12 gal
 - Low Wines ABV: 25.3%
- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20171204-1
 - New make yield: 107.6 gal
 - New make ABV: 67.8%
 - Whiskey Distillation 2 number: 20180103-1
 - New make yield: 110.9 gal
 - New make ABV: 67.35%

Distillations Contributing to Barrel 256

- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20180104-1
 - Low Wines Yield: 312.94 gal
 - Low Wines ABV: 25.15%
 - Wash Distillation 2 number: 20180117-1
 - Low Wines Yield: 323.26 gal
 - Low Wines ABV: 23.65%
 - Wash Distillation 3 number: 20180123-1
 - Low Wines Yield: 349.88 gal
 - Low Wines ABV: 23.5%

- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20180116-1
 - New make yield: 119.68 gal
 - New make ABV: 68%
 - Whiskey Distillation 2 number: 20180118-1
 - New make yield: 116.39 gal
 - New make ABV: 68%
 - Whiskey Distillation 3 number: 20180125-1
 - New make yield: 119.13 gal
 - New make ABV: 68%

Distillations Contributing to Barrel 268

- 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: 269.09 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: 66.2%

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- Whiskey Distillation 2 number: 20180220-1
 - New make yield: 107.6 gal
 - New make ABV: 67.65%

Distillations Contributing to Barrels 290

- Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20180627-1
 - Low Wines Yield: 297.72 gal
 - Low Wines ABV: 24.10%
 - Wash Distillation 2 number: 20180731-1
 - Low Wines Yield: 336.84 gal
 - Low Wines ABV: 24.7%

- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20180726-1
 - New make yield: 121.88 gal
 - New make ABV: 67.8%
 - Whiskey Distillation 1 number: 20180801-1
 - New make yield: 110.9 gal
 - New make ABV: 68.7%

Distillations Contributing to Barrels 304, 305

- Total # of Wash Distillations: 1
 - Wash Distillation 1 number: 20180904-1
 - Low Wines Yield: 298.81 gal
 - Low Wines ABV: 24.7%

- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20180918-1 – Queen’s Run
 - New make yield: 124.07 gal
 - New make ABV: 68.8%

Distillations Contributing to Barrel 314

- Total # of Wash Distillations: 1
 - Wash Distillation 1 number: 20181114-1
 - Low Wines Yield: 324.89 gal
 - Low Wines ABV: 24.45%

- Total # of Whiskey Distillations: 1
 - Whiskey Distillation 1 number: 20181123-1 – Queen’s Run
 - New make yield: 113.09 gal
 - New make ABV: 67.8%

Distillations Contributing to Barrel 92

- Total # of Wash Distillations: 3
 - Wash Distillation 1 number: 20150427-1
 - Low Wines Yield: 299.9 gal
 - Low Wines ABV: 24.45%
 - Wash Distillation 2 number: 20150430-1
 - Low Wines Yield: 325.97 gal
 - Low Wines ABV: 25.95%
 - Wash Distillation 3 number: 20150504-1
 - Low Wines Yield: 314.02 gal
 - Low Wines ABV: 26.1%
- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20150429-1
 - New make yield: 107.6 gal
 - New make ABV: 67.9%
 - Whiskey Distillation 2 number: 20150501-1
 - New make yield: 104.31 gal
 - New make ABV: 67.9%
 - Whiskey Distillation 3 number: 20150505-1
 - New make yield: 98.82 gal
 - New make ABV: 67.85%

Maturation Data

Barrels 249, 252

- Barreling date: 1/16/2018
- Proofing date for New Make Whiskey: 01/08/2018
- Barrel entry proof: 115.1 Proof (57.55% ABV)
 - Cooperage: Kelvin, Louisville KY

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- Barrel fill volume in gallons:
 - Barrel 249: 52.5
 - Barrel 252: 53
 - Stave seasoning age:
 - 18 Months
 - Stave wood: American White Oak
 - Toast: Long (40 min)
 - Char: #2
 - Warehouse conditions: 3 years in non-climate-controlled warehouse, 6 months @ ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 1470 days
 - Exit volumes and proofs:
 - Barrel 249: 18.64 gal @ 118.4 Proof (59.2% ABV)
 - Barrel 252: 44.17 gal @ 118.4 Proof (59.2% ABV)

Barrel 256

- Barreling date: 02/02/2018
- Proofing date for New Make Whiskey: 01/31/2018
- Barrel entry proof: 115.1 Proof (57.55% ABV)
 - Cooperage: Kelvin, Louisville KY
 - Barrel fill volume in gallons: 52.9
 - Stave seasoning age:
 - 18 Months
 - Stave wood: American White Oak
 - Toast: Long (40 min)
 - Char: #2
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,453 days
- Exit volumes and proofs: 12.54 gal @ 125.3 proof (62.65% ABV)

Barrel 268

- Barreling date: 03/07/2018
- Proofing date for New Make Whiskey: 03/06/2018
- Barrel entry proof: 120 Proof (60% ABV)
 - Cooperage: Kelvin, Louisville KY
 - Barrel fill volume in gallons: 53.9
 - Stave seasoning age:

- 18 Months
- Stave wood: American White Oak
- Toast: Long (40 min)
- Char: #3
- Warehouse conditions: 3 years in non-climate-controlled warehouse, 6 months @ ~70 degrees F.
Average humidity ~50%
- Days of maturing, prior to emptying: 1,420 days
- Exit volumes and proofs: 44.15 gal @ 122.4 proof (61.2% ABV)

Barrel 290

- Barreling date: 08/21/2018
- Proofing date for New Make Whiskey: 08/21/2018
- Barrel entry proof: 110.6 Proof (55.3% ABV)
 - Cooperage: Kelvin, Louisville KY
 - Barrel fill volume in gallons: 53.2
 - Stave seasoning age:
 - 18 Months
 - Stave wood: American White Oak
 - Toast: Long (40 min)
 - Char: #3
- Warehouse conditions: 3 years in non-climate-controlled warehouse, 6 months @ ~70 degrees F.
Average humidity ~50%
- Days of maturing, prior to emptying: 1,253 days
- Exit volumes and proof: 40.4 gal @ 114 Proof (57% ABV)

Barrels 304, 305

- Barreling date: 9/26/2018
- Proofing date for New Make Whiskey: 09/26/2018
- Barrel entry proof: 103 Proof (51.5% ABV)
 - Cooperage: Kelvin, Louisville KY
 - Barrel fill volume in gallons:
 - Barrel 304: 52.7
 - Barrel 305: 54
 - Stave seasoning age:
 - 18 Months
 - Stave wood: American White Oak
 - Toast: Long (40 min)

- Char: #3
- Warehouse conditions: 3 years in non-climate-controlled warehouse, 6 months @ ~70 degrees F.
Average humidity ~50%
- Days of maturing, prior to emptying: 1217 days
- Exit volumes and proofs:
 - Barrel 304: 43.3 gal @ 106.4 Proof (53.2% ABV)
 - Barrel 305: 45.2 gal @ 105.1 Proof (52.55% ABV)

Barrel 314

- Barreling Date 11/30/2018
- Proofing date for New Make Whiskey: 11/30/2018
- Barrel entry proof: 115 Proof (57.5% ABV)
 - Cooperage: Kelvin, Louisville KY
 - Barrel fill volume in gallons: 54.3
 - Stave age: 18 Months
 - Stave wood: New American Oak
 - Char: #3
- Warehouse conditions: 3 years in non-climate-controlled warehouse, 6 months @ ~70 degrees F.
Average humidity ~50%
- Days of maturing, prior to emptying: 1,095 days
- Exit volume and proof: 41.27 Gallons @ 117.6 proof (58.8% ABV)

Barrel 92

- Barreling Date 6/3/15
- Proofing date for New Make Whiskey: 6/3/15
- Barrel entry proof: 110 Proof (55% ABV)
 - Barrel fill volume in gallons: 64.4
 - Stave wood: Ex-Oloroso
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 2,429 days
- Exit volume and proof: 10.85 Gallons @ 135.4 proof (67.7% ABV)

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 01/25/2022
- Combined exit proof: 115.46 Proof (57.73% ABV)
- Proofed for bottling Date: 01/26/2022
- Final proof: 100 proof (50% ABV)

- Bottling Dates: 02/18/2022
- Bottles produced for release: 1713