



Copperworks American Single Malt Whiskey Release 048 – 07-11-2023

Brew Data

Barrels 396, 397, 398, 399, 400, 401, 402, 403, 404

- Brew 1 number: 20200213-1 (FV1)
 - Brew date: 02/13/2020
 - Malt Bill: 4700 lbs. Baronesse Pale
 - Brewery: Fremont Brewing
 - Volume in fermentation: 1,807.3 gal
 - Original Gravity: 1.075
 - Terminal Gravity: 1.003
 - Days in fermentation: 8 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.89%
 - Minimum days in cold-conditioning: 13 days
- Brew 1 number: 20200220-1 (FV1)
 - Brew date: 02/20/2020
 - Malt Bill: 4700 lbs. Baronesse Pale
 - Brewery: Fremont Brewing
 - Volume in fermentation: 1,853.8 gal
 - Original Gravity: 1.076
 - Terminal Gravity: 1.001
 - Days in fermentation: 10 days at 70 degrees F.
 - Percent ABV at end of fermentation: 10.29%
 - Minimum days in cold-conditioning: 12 days

Barrels 355, 358, 360, 363

- Brew 1 number: 20190404-1 (FV1)
 - Brew date: 04/04/2019
 - Malt Bill:
 - 4000 lbs. WA Select
 - 605 lbs. Bairds Malt Medium Cara
 - 350 lbs. Briess Victory Malt
 - 330 lbs. Best Maltz Special X
 - 280 lbs. GW Melanoidin Malt

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- Brewery: Elysian Brewing
 - Volume in fermentation: 1,893 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.0115
 - Days in fermentation: 15 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.64%
 - Minimum days in cold-conditioning: 12 days
 - Brew 2 number: 20190418-1 (FV3)
 - Brew date: 04/18/2019
 - Malt Bill:
 - 4000 lbs. WA Select
 - 605 lbs. Bairds Malt Medium Cara
 - 350 lbs. Biscuit
 - 330 lbs. Special B
 - 280 lbs. GW Melanoidin Malt
 - Brewery: Fremont Brewing
 - Volume in fermentation: 1,984 gal
 - Original Gravity: 1.0794
 - Terminal Gravity: 1.0205
 - Days in fermentation: 20 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.28%
 - Minimum days in cold-conditioning: 12 days
 - Brew 3 number: 20190426-1 (FV2)
 - Brew date: 04/26/2019
 - Malt Bill:
 - 4000 lbs. WA Select
 - 605 lbs. Bairds Malt Medium Cara
 - 350 lbs. Biscuit
 - 330 lbs. Special B
 - 280 lbs. GW Melanoidin Malt
 - Brewery: Fremont Brewing
 - Volume in fermentation: 1,894 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.014
 - Days in fermentation: 15 days at 70 degrees F.
 - Percent ABV at end of fermentation: 7.95%
 - Minimum days in cold-conditioning: 18 days

Barrel 245

- Brew 1 number: 20170921-1 (FV1)
 - Brew date: 09/21/17
 - Malt Bill: 2650 lbs. WA Select Pale, 2650 lbs. Great Western Pale
 - Brewery: Elysian Brewing
 - Volume in fermentation: 1,953 gal
 - Original Gravity: 1.07414
 - Terminal Gravity: 1.0123
 - Days in fermentation: 8 days at 70 degrees F.
 - Percent ABV at end of fermentation: 8.54%
 - Minimum days in cold-conditioning: 52 days

Distillation Data

Barrels 396, 397, 398, 399, 400, 401, 402, 403, 404

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20200304-1
 - Low Wines Yield: 314.0 gal
 - Low Wines ABV: 24%
 - Wash Distillation 2 number: 20200311-1
 - Low Wines Yield: 254.3 gal
 - Low Wines ABV: 24%
 - Wash Distillation 3 number: 20200313-1
 - Low Wines Yield: 320.5 gal
 - Low Wines ABV: 24%
 - Wash Distillation 4 number: 20200323-1
 - Low Wines Yield: 340.1 gal
 - Low Wines ABV: 24%
- Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20200312-1
 - New make yield: 88.94 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 2 number: 20200324-1
 - New make yield: 101.0 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 3 number: 20200326-1
 - New make yield: 117.5 gal

- New make ABV: 67.5%

Barrels 355, 358, 360, 363

- Total # of Wash Distillations: 6
 - Wash Distillation 1 number: 20190501-1
 - Low Wines Yield: 331.41 gal
 - Low Wines ABV: 24%
 - Wash Distillation 2 number: 20190506-1
 - Low Wines Yield: 342.27 gal
 - Low Wines ABV: 24%
 - Wash Distillation 3 number: 20190520-1
 - Low Wines Yield: 310.99 gal
 - Low Wines ABV: 24%
 - Wash Distillation 4 number: 20190522-1
 - Low Wines Yield: 291.2 gal
 - Low Wines ABV: 24%
 - Wash Distillation 5 number: 20190528-1
 - Low Wines Yield: 312.93 gal
 - Low Wines ABV: 24%
 - Wash Distillation 6 number: 20190530-1
 - Low Wines Yield: 318.26 gal
 - Low Wines ABV: 24%
- Total # of Whiskey Distillations: 5
 - Whiskey Distillation 1 number: 20190508-1
 - New make yield: 94.22 gal
 - New make ABV: 67.45%
 - Whiskey Distillation 2 number: 20190521-1
 - New make yield: 106.51 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 3 number: 20190523-1
 - New make yield: 103.44 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 4 number: 20190529-1
 - New make yield: 98.82 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 5 number: 20190531-1

- New make yield: 104.31 gal
- New make ABV: 67.5%

Barrel 245

- Total # of Wash Distillations: 2
 - Wash Distillation 1 number: 20171120-1
 - Low Wines Yield: 320.5 gal
 - Low Wines ABV: 22.65%
 - Wash Distillation 2 number: 20171127-1
 - Low Wines Yield: 319.45 gal
 - Low Wines ABV: 22.7%

- Total # of Whiskey Distillations: 2
 - Whiskey Distillation 1 number: 20171201-1
 - New make yield: 106.5 gal
 - New make ABV: 67.8%
 - Whiskey Distillation 2 number: 20171204-1
 - New make yield: 107.6 gal
 - New make ABV: 67.8%

Maturation Data

Barrels 355, 358, 360

- Barreling date: 6/25/19
- Proofing date for New Make Whiskey: 6/25/23
- Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Cooperage: Canton Cooperage, Lebanon, KY
 - Barrel fill volume in gallons:
 - 355: 53.2
 - 358: 53.0
 - 360: 53.2
 - Stave age: 24/36 Months
 - Stave wood: American White Oak
 - Toast: Heavy Toast, Toasted Head
 - Char: #2
- Warehouse conditions:
 - 982 Days in Non Climate Controlled Facility
 - 411 Days at ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1393
- Exit Volume and Proof:

- 355: 42.3 gal @ 118.6
- 358: 42.5 gal @ 121.4
- 360: 44.4 gal @ 118.3

Barrels 363

- Barreling date: 6/27/19
- Proofing date for New Make Whiskey: 6/27/23
- Barrel entry proof: 125.0 Proof (62.5% ABV)
 - Cooperage: Canton Cooperage, Lebanon, KY
 - Barrel fill volume in gallons:
 - 367: 52.9
 - Stave age: 36mo staves toasted heads
 - Stave wood: American White Oak
 - Toast: Heavy Toast, Toasted Head
 - Char: #2
- Warehouse conditions:
 - 980 Days in Non Climate Controlled Facility
 - 411 Days at ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1391
- Exit Volume and Proof:
 - 367: 41.95 @ 129

Barrels 396, 397, 398, 399, 400, 401, 402, 403, 404

- Barreling date: 4/20/2020
- Proofing date for New Make Whiskey: 4/16/2020
- Barrel entry proof: 120.0 Proof (60% ABV)
 - Cooperage: Canton Cooperage, Lebanon, KY
 - Barrel fill volume in gallons:
 - Stave age: 24 Months
 - 396: 53.8
 - 397: 50.1
 - 398: 53.7
 - 399: 52.4
 - Stave age: 36 Months
 - 400: 54
 - 401: 53.4
 - 402: 53.4
 - 403: 53.1
 - 404: 53.4

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- Stave age: 24 Months
 - Stave wood: American White Oak
 - Toast: Heavy Toast, Toasted Head
 - Char: #2
 - Warehouse conditions: ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 1095
 - Exit Volume and Proof:
 - 396: 41.4 @ 126.4
 - 397: 42.0 @ 126.2
 - 398: 39.7 @ 126.5
 - 399: 43.1 @ 126.8
 - 400: 42.6 @ 126.5
 - 401: 42.6 @ 126.5
 - 402: 43.5 @ 126.5
 - 403: 43.2 @ 126.1
 - 404: 42.0 @ 126.8

Barrel 245

- Barreling date: 12/08/2017
- Proofing date for New Make Whiskey: 12/01/2017
- Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Cooperage: Ex-Manzanilla Sherry Butt
 - Barrel fill volume in gallons: 131.4
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 2037
- Exit Volume and Proof: 14.8 gal @ 121.6 proof

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 04/18/23, 4/20/23, 7/3/23
- Exit proof: Baronesse - 126.5 Proof (63.25% ABV), Five Malt - 122.3 Proof (61.15%)
- Proofed for bottling Date: 04/18/2023, 4/20/2023, 7/3/23
- Final proof: 100 proof (50% ABV)
- Bottling Date: 07/11/2023
- Bottles produced for release: 1307