



Copperworks American Single Malt Whiskey Release 049 – February-2024

Brew Data

- Brew 1 number: 20200519-1 (FV1)
 - Brew date: 05/19/2020
 - Malt Bill: 4606 lbs. Fritz Pale
 - Brewery: Fremont Brewing
 - Volume in fermentation: 1,674 gal
 - Original Gravity: 1.077
 - Terminal Gravity: 1.0079
 - Days in fermentation: 7 days at 70 degrees F.
 - Percent ABV at end of fermentation: 9.56%
 - Minimum days in cold-conditioning: 13 days
- Brew 2 number: 20200521-1 (FV2)
 - Brew date: 025/21/2020
 - Malt Bill: 4770 lbs. Fritz Pale
 - Brewery: Fremont Brewing
 - Volume in fermentation: 1,829 gal
 - Original Gravity: 1.074
 - Terminal Gravity: 1.0061
 - Days in fermentation: 12 days at 74 degrees F.
 - Percent ABV at end of fermentation: 9.34%
 - Minimum days in cold-conditioning: 7 days

Distillation Data

- Total # of Wash Distillations: 4
 - Wash Distillation 1 number: 20200603-1
 - Low Wines Yield: 310.8 gal
 - Low Wines ABV: 24%
 - Wash Distillation 2 number: 20200604-1
 - Low Wines Yield: 251.6 gal
 - Low Wines ABV: 24%
 - Wash Distillation 3 number: 20200609-1

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- Low Wines Yield: 312.94 gal
 - Low Wines ABV: 24%
 - Wash Distillation 4 number: 20200610-1
 - Low Wines Yield: 311.85 gal
 - Low Wines ABV: 24%
 - Total # of Whiskey Distillations: 3
 - Whiskey Distillation 1 number: 20200608-1
 - New make yield: 105.4 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 2 number: 20200611-1
 - New make yield: 101 gal
 - New make ABV: 67.5%
 - Whiskey Distillation 3 number: 20200615-1
 - New make yield: 118.6 gal
 - New make ABV: 67.5%

Maturation Data

- Barreling date: 6/26/20
- Proofing date for New Make Whiskey: 6/25/20
- Barrel entry proof: 115.0 Proof (57.5% ABV)
 - Cooperage: Canton Cooperage, Lebanon, KY
 - Barrel fill volume in gallons:
 - 407: 52.5
 - 408: 53.5
 - 409: 53.4
 - 411: 53.3
 - Stave age: 24/36 Months
 - Stave wood: American White Oak
 - Toast: Heavy Toast, Toasted Head
 - Char: #2
 - Cooperage: Kelvin Cooperage, Louisville, KY
 - Barrel fill volume in gallons:
 - 413: 52.3
 - 414: 53.5
 - 415: 53.1
 - 416: 52.5
 - Stave age: 24 Month

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- Stave wood: American White Oak
 - Toast: Heavy Toast,
 - Char: #3
 - Warehouse conditions:
 - Barrels 411, 413, 414, 416 aged 2 years, 6 months in a non-climate controlled facility.
The remainder of the time and remainder of barrels were in ~70 degrees F. Average humidity ~50%
 - Days of maturing, prior to emptying: 1363
 - Exit Volume and Proof:
 - 407: 39.4 @ 121.2
 - 408: 42.6 @ 122.0
 - 409: 41.4 @ 122.8
 - 411: 42.6 @ 119.8
 - 413: 44.3 @ 118.9
 - 414: 44.4 @ 118.8
 - 415: 28.9 @ 121.3
 - 416: 44.1 @ 118.8

Marrying, Proofing, and Bottling Data

- Date barrels emptied: 01/11/24
- Exit proof: 120.37 (60.18%)
- Proofed for bottling Date: 01/11/2024
- Final proof: 100 proof (50% ABV)
- Bottling Date: 1/17/2024
- Bottles produced for release: 1992