



## **Copperworks American Single Malt Whiskey “206” Single Cask Release 032 – October 8, 2020**

### **Brew Data**

- Brew 1 number: 20170302-1 (FV2)
  - Brew date: 03/02/17
  - Malt Bill: 4,000 lbs. Great Western Malting WA Select Two Row Pale, 350 lbs. Victory, 605 lbs. Baird Caramel, 220 lbs. Melanoidin, 330 lbs. Special X
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1,793 gal
  - Original Gravity: 1.074
  - Terminal Gravity: 1.013
  - Days in fermentation: 15 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.4%
  - Minimum days in cold-conditioning: 14 days
- Brew 2 number: 20170316-1 (FV3)
  - Brew date: 03/16/2017
  - Malt Bill: 4250 lbs. Great Western Malting WA Select Two Row Pale, 350 lbs. Victory, 605 lbs. Baird Caramel, 220 lbs. Melanoidin, 330 lbs. Special X
  - Brewery: Elysian Brewing Co, Airport Way facility
  - Volume in fermentation: 1856 gal
  - Original Gravity: 1.074
  - Terminal Gravity: 1.012
  - Days in fermentation: 13 days at 70 degrees F.
  - Percent ABV at end of fermentation: 8.51%
  - Minimum days in cold-conditioning: 14 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: 201700405-1
    - 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: 201700404-1
    - New make yield: 97.72 gal
    - New make ABV: 67.0%
  - Whiskey Distillation 2 number: 20170406-1
    - New make yield: 105.41 gal
    - New make ABV: 67.0%
  - Whiskey Distillation 3 number: 20170414-1
    - New make yield: 106.51 gal
    - New make ABV: 67.35%

## **Maturation Data**

- Barreling date: 04/23/2017
- Proofing date for New Make Whiskey: 04/18/2017
- Barrel entry proof: 115 Proof (57.5% ABV)
  - Cooperage: Kelvin Cooperage, Louisville KY
  - Barrel fill volume in gallons: 54.4
  - Stave age: 18 Months
  - Stave wood: American White Oak
  - Toast: Long (40 minutes)
  - Char: #3
- Warehouse conditions: ~70 degrees F. Average humidity ~50%
- Days of maturing, prior to emptying: 1,250 days
  - Exit proofs: 119.7

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

- Date barrels emptied: 09/24/20
- Exit proof: 119.7 Proof (59.85% ABV)
- Proofed for bottling Date: n/a
- Bottling Date: 10/07/20
- Bottles produced for release: 230