

A. KEITH & SON LTD.
BREW BOOK
APRIL 1 - 1953
MARCH 31 - 1954
BREWS 1 - 500

OLAND + Son

MS 4 135

No. 26

BREW 1

Tun No. 7

ale

DATE *Wed April 25*

MALT *8900 Canada malt*

HOPS *15 KG 512 + 15 BG 511*

15 BCF 512 + 10 EK 517 + 5 BG 511

10 KG 512 + 5 BG 511 + 5 EK 517 5 BG 511 in Hops

TOTAL

30

30

25

85 LBS

10 # Salt 10 # Mann 25 # Burton Salt 1 # KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.45 AM
Malt all in		148°	12.15 AM
Underlet <i>2 min steam</i>	16	210°	12.40 ..
Finished mashing		158°	12.50 ..
Set taps		156°	1.20 ..
Sparge	142	168°	2.00 ..
Hop	H+H	170°	5.45 ..
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *20.25* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.45* %

YEAST *From Brew # 396*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.7</i>	<i>12.070</i>	<i>Wed Apr 1st</i>
BEER INTO CELLAR	<i>187.</i>	<i>2.0</i>	<i>Wed. April 8</i>

REMARKS:

Mashed in by: *JM*

Tun No. 9

DATE wed. apr. 1st / 23

MALT 9.900 Canada Malt

HOPS 15 Kg 52 + 15 BG 51

15 BC 52 + 10 KH 51 + 5 BG 51

10 Kg 53 + 5 BG 51 - 5 KH 52 + 5 BG 51 in hop pack 22

<u>30</u>
<u>30</u>
<u>85 lbs.</u>

TOTAL

10 Salt 10 moss 25 Burton Salt 1st KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>79</u>	<u>163°</u>	<u>7:12 AM</u>
Malt all in		<u>148°</u>	<u>7:45 "</u>
Underlet <u>9 min Steam</u>	<u>16</u>	<u>210°</u>	<u>8:05 "</u>
Finished mashing		<u>158°</u>	<u>8:20 "</u>
Set taps		<u>156°</u>	<u>8:50 "</u>
Sparge	<u>120</u>	<u>168°</u>	<u>9:25 "</u>
Hop	<u>7</u>	<u>170°</u>	<u>11:5 PM</u>
TOTAL	<u>241</u>		

INTO KETTLE 188 Bbbs. FIRST RUN 20.35 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 12.3 %

YEAST from Same # 396 & 398

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>192.3</u>	<u>12.1</u>	<u>apr. 1st / 23</u>
BEER INTO CELLAR	<u>184.9</u>	<u>9.3</u>	<u>thurs april 9</u>

REMARKS: Mashed in by: bx

Tun No. 9

DATE Thur Apr 2nd /53

MALT 86.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

10 BCP 52 + 10 EK 57 + 10 BG 57

15 EK 57 + 10 KG 52 = 5 BG 57 in. Sp. Tech.

TOTAL

30
30
30
90 LBS

10 # Salt 10 # moss 25 # Buster Salt 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	11.40 P.M.
Malt all in		148°	12.10 A.M.
Underlet <u>2 min Steam</u>	16	210°	12.35 "
Finished mashing		155°	12.45 "
Set taps		156°	1.15 "
Sparge	142	168°	1.55 "
Hop	4+3	170°	5.45 "
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.25 %

EVAPORATION 8 Bbls. LAST RUN 1.1 %

OUT 180 Bbls. KETTLE TEST 11.8 %

YEAST From Brew # 400

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>193.1</u>	<u>11.65 °D</u>	<u>Thur Apr 2nd</u>
BEER INTO CELLAR	<u>186.</u>	<u>2.</u>	<u>Thur April 9/53</u>

REMARKS:

Mashed in by: HM

Tun No. 1

DATE Thurs. Apr. 2nd 1953

MALT 86.00 Canada Malt

HOPS	<u>15. KA 53 & 15. BG 51</u>	<u>30.</u>
	<u>10. BC 52 & 10. PK 51 & 10. BG 51</u>	<u>30.</u>
	<u>15. PK 51 & 10. KA 52 - 5 BG 51 in top. pack.</u>	<u>30.</u>
TOTAL		<u>90. lbs.</u>

10. Salt. 10. Anhyd. 25. Burton Salt. 1.0 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>79</u>	<u>163°</u>	<u>7:12 AM</u>
Malt all in		<u>149°</u>	<u>7:45 "</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>210°</u>	<u>8:05 "</u>
Finished mashing		<u>157°</u>	<u>8:20 "</u>
Set taps		<u>153°</u>	<u>8:50 "</u>
Sparge	<u>140</u>	<u>168°</u>	<u>9:26 "</u>
Hop	<u>7</u>	<u>170°</u>	<u>1:00 PM</u>
TOTAL	<u>241</u>		

INTO KETTLE 189 Bbbs. FIRST RUN 20.1 %
 EVAPORATION 9 Bbbs. LAST RUN 0.3 %
 OUT 180 Bbbs. KETTLE TEST 11.85 %
 YEAST from Brew # 401

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>191.0</u>	<u>11.8 3/4</u>	<u>Apr. 2nd 1953</u>
BEER INTO CELLAR	<u>185.9</u>	<u>2.4</u>	<u>Friday April 10</u>

REMARKS:

Mashed in by: AK

Tun No. 2

5 tag

DATE *Mon April 6 1953*

MALT *86.00 Canada malt*

HOPS <i>15 KG 52 + 15 BG 51</i>	<i>30</i>
<i>10 BCF 52 + 10 BK 51 + 10 BG 51</i>	<i>30</i>
<i>15 BK 51 + 10 KG 52 = 5 KG 52 with Jack</i>	<i>20</i>
TOTAL	<i>90 LBS</i>

10# Salt, 16# moss, 2.5# Burton Salt, 1# KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>7.05 AM</i>
Malt all in		<i>148°</i>	<i>7.35 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.00 "</i>
Finished mashing		<i>158°</i>	<i>8.12 "</i>
Set taps		<i>156°</i>	<i>8.42 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9.22 "</i>
Hop	<i>4+3</i>	<i>170°</i>	<i>1.15 PM</i>
TOTAL	<i>241</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *Frazer Brewer # 403*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.0</i>	<i>11.770</i>	<i>Mon Apr 6 53</i>
BEER INTO CELLAR	<i>184.</i>	<i>2.1</i>	<i>Mon April 13</i>

REMARKS:

Mashed in by: *JLM*

Tun No. 5

ale

DATE *Tues. Apr. 7th 1933*

MALT	89.00 <i>Canada Malt</i>	
HOPS	15 KG 5/2 a. 15 BG 5/1	30
	15 BC 5/2 a. 10 PK 5/1 a. 5 BG 5/1	30
	10 KG 5/2 a. 5 BG 5/1 - 5 PK 5/1 in hop sack	25
TOTAL		85 lbs

10 Salt 10 moss 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	1610	7:00 AM
Malt all in		1470	7:52 "
Underlet <i>2 min Steam</i>	16	210°	7:52 "
Finished mashing		1370	8:07 "
Set taps		1530	8:37 "
Sparge	139	1690	9:15 "
Hop	7	1700	1:00 PM
TOTAL	242		

INTO KETTLE	1.88	Bbls.	FIRST RUN	20.3	%
EVAPORATION	9	Bbls.	LAST RUN	0.7	%
OUT	1.80	Bbls.	KETTLE TEST	12.2	%

YEAST *from Beer # 404*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.0	12.1%	<i>Apr. 7th 1933</i>
BEER INTO CELLAR	185	2.0	<i>April 14. 1933</i>

REMARKS:

Mashed in by: *BA*

BREW 7

Tun No. 17

lager

DATE *wed apr 8 #53*

MALT	79.00 Canada Malt	
HOPS	15 B.C.P. 51 + 10 B.G. 51	25
	15 K.G. 52 + 10 E.K. 51	25
	15 E.K. 51 + 5 K.G. 52 + 5 B.G. 51 in hop Jack	25
TOTAL		75 LBS

10 # Salt, 10 # more, 25 # Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	6.8	166°	7.15 AM
Malt all in		151°	7.46 ..
Underlet <i>2 min Steam</i>	14	210°	8.05 ..
Finished mashing		160°	8.15 ..
Set taps		158°	8.45 ..
Sparge	131	168°	9.20 ..
Hop	4+2	170°	1.00 PM.
TOTAL	219		

INTO KETTLE	170	Bbls.	FIRST RUN	20.4	%
EVAPORATION	10	Bbls.	LAST RUN	0.7	%
OUT	160	Bbls.	KETTLE TEST	12.2	%
YEAST	<i>From Brew # 399</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER		12.03.070	<i>wed apr 8 #53</i>
BEER INTO CELLAR	165.3	3.0	<i>Friday April 17</i>

REMARKS:

Mashed in by: *JM*

Tun No. 4

DATE *Thurs. Apr. 9th 1913*

Siag

MALT	<i>86.00 Canada Malt</i>	
HOPS	<i>15 KG 52 & 15 BG 51</i>	<i>30.</i>
	<i>10 BG 53 & 10 LK 51 & 10 BG 51</i>	<i>30.</i>
	<i>15 LK 51 & 10 KG 52 - 5^{KAM} 51 in hop. jacks.</i>	<i>30.</i>
	TOTAL	<i>90.165.</i>

10 Salt 10 Malt 25 Burton Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>161°</i>	<i>7:05 AM</i>
Malt all in		<i>147°</i>	<i>7:35 "</i>
Underlet <i>2 min. Steam</i>	<i>16</i>	<i>210°</i>	<i>7:55 "</i>
Finished mashing		<i>157°</i>	<i>8:10 "</i>
Set taps		<i>153°</i>	<i>8:40 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:20 "</i>
Hop	<i>7</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>241</i>		

INTO KETTLE	<i>1.88</i>	Bbls.	FIRST RUN	<i>20.85</i>	%
EVAPORATION	<i>8</i>	Bbls.	LAST RUN	<i>0.6</i>	%
OUT	<i>1.80</i>	Bbls.	KETTLE TEST	<i>11.9</i>	%

YEAST *from. Brew #3*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>11.8%</i>	<i>Apr. 9th 1913</i>
BEER INTO CELLAR	<i>185.9</i>	<i>2.0</i>	<i>Wed April 15.</i>

REMARKS:

Mashed in by: *BR*

Tun No. 5

de

DATE Fri. Apr 10 1882

MALT 8900 Canada Malt

HOPS 15 KG 5-2 + 15 BG 5-1

15 BCF 5-2 + 10 EK 5-1 + 5 BG 5-1

10 KG 5-2 + 5 BG 5-1 + 5 EK 5-1 + 5 XAM in top deck

30
30
25
85 LBS.

TOTAL

10 # Salt, 10 # Mox, 25 # Burton Salt, 1 # KM.S

WATER

	Bbbs.	Temp.	Time
Mashing in	75	160°	7.15 A.M.
Malt all in		148°	7.42 "
Underlet <u>2 min Steam</u>	16	210°	8.07 "
Finished mashing		157°	8.17 "
Set taps		155°	8.47 "
Sparge	140	168°	9.27 "
Hop	4+3	170°	1.15 P.M.
TOTAL	241		

INTO KETTLE 185 Bbbs. FIRST RUN 20.5 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.12 %

YEAST From Brew #5

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.5	12.270	Fri. Apr 13 82
BEER INTO CELLAR	185.1	2.2	Thurs April 16

REMARKS:

Mashed in by JM

Tun No. 6

DATE MON. APR. 13th 1953

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>15 Kg 52.9 16. BG 51</u>	<u>30.</u>
	<u>15. BC 52.9 10. EK 51.9 5. BG 51</u>	<u>30.</u>
	<u>10 Kg 52.9 5. BG 51 - 5. EK 51.9 in hop feed</u>	<u>25.</u>
TOTAL		<u>95.165.</u>

10 Salts 10. Meers 25. Burton Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>79</u>	<u>1.61°</u>	<u>11.40 PM</u>
Malt all in		<u>1.48°</u>	<u>12.10 AM</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>2.10°</u>	<u>12.30 "</u>
Finished mashing		<u>1.57°</u>	<u>12.45 "</u>
Set taps		<u>1.53°</u>	<u>1.15 "</u>
Spurge	<u>142</u>	<u>1.69°</u>	<u>1.55 "</u>
Hop	<u>7</u>	<u>1.70°</u>	<u>2.45 "</u>
TOTAL	<u>242</u>		

INTO KETTLE	<u>1.88</u>	Bbls.	FIRST RUN	<u>20.95</u>	%
EVAPORATION	<u>8</u>	Bbls.	LAST RUN	<u>0.95</u>	%
OUT	<u>1.80</u>	Bbls.	KETTLE TEST	<u>12.2</u>	%
YEAST	<u>from Brew # 396</u>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>192.2</u>	<u>12.1%</u>	<u>Apr. 13th 1953</u>
BEER INTO CELLAR	<u>186.</u>	<u>2.3</u>	<u>Monday April 20</u>

REMARKS:

Mashed in by: BA

Tun No. 7

DATE Mon Apr 13 1953

MALT 8900 Canada Malt

HOPS 15 KG 52 + 15 BG 51

15 BCF 52 + 10 EK 57 + 5 BG 51

10 KG 52 + 5 BG 57 + 25 EK + 5 KAM in hop sack

TOTAL

852 BS

10# Salt, 10# moss, 25# Bruner Salt, 1# H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	160°	7:15 AM
Malt all in		145°	7:45
Underlet 2 min steam	16	210°	8:10 ..
Finished mashing		156°	8:20 ..
Set taps		154°	8:40 ..
Sparge	142	168°	9:30 ..
Hop	4+4	170°	2:00 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.0 %

EVAPORATION 8 Bbls. LAST RUN 1.1 %

OUT 180 Bbls. KETTLE TEST 12.55 %

YEAST From Brew # 2

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	13.35°	Mon Apr 13 1953
BEER INTO CELLAR	184.5	2.1	Monday April 20

REMARKS:

Mashed in by: JMS

Tun No. 8

ale

DATE *Tues. Apr. 14th 1893*

MALT 89.00 *Canada Malt*

HOPS 15. KG 53 & 15. BG 51

15. BG 53 10. EK 51 & 5. BG 51

10. KG 53 & 5. BG 51 - 5. KG 51 & 5. KAM in hop pack

30

30

25

85 lbs.

TOTAL

10. Salt 10. Mues 25. Burton Salt 1st KAS

WATER

	Bbls.	Temp.	Time
Mashing in	78	163	11.40 PM
Malt all in		149°	12.12 AM
Underlet <i>2 min. Steam</i>	16	210°	12.32 "
Finished mashing		157°	12.47 "
Set taps		155°	1.17 "
Sparge	140	168°	1.55 "
Hop	7	170°	5.45 "
TOTAL	241		

INTO KETTLE 158 Bbls. FIRST RUN 20.55 %

EVAPORATION 8 Bbls. LAST RUN 0.6 %

OUT 180 Bbls. KETTLE TEST 12.25 %

YEAST *from Secm # 2*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	12.17	<i>Apr. 14th 1893</i>
BEER INTO CELLAR	186.1	2.3	<i>April 21st Tues.</i>

REMARKS:

Mashed in by: *BT*

Tun No. 9

ale

DATE *Tues Apr 14 1953*

MALT *89.00 Canada Malt*

HOPS *15 KG 52 + 15 8G 51*

15 8CF 52 + 10 EK 57 + 5 8G 57

10 KG 52 + 5 8G 51 + 5 EK 57 + 5 KMM in Hop Jack

20
30
25
85 285

TOTAL

10 # Salt, 10 # Mass, 25 # Burton Salt, 1 # KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>160°</i>	<i>7.15 AM</i>
Malt all in		<i>148°</i>	<i>7.45 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.10 ..</i>
Finished mashing		<i>157°</i>	<i>8.20 ..</i>
Set taps		<i>155°</i>	<i>8.50 ..</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9.30 ..</i>
Hop	<i>H+H</i>	<i>170°</i>	<i>2.00 PM.</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.2* %

EVAPORATION *8* Bbls. LAST RUN *1.0* %

OUT *180* Bbls. KETTLE TEST *12.6* %

YEAST *From Brew # 6*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.8</i>	<i>12.3</i>	<i>Tues Apr 14 1953</i>
BEER INTO CELLAR	<i>184.8</i>	<i>1.9</i>	<i>Tues April 21</i>

REMARKS:

Mashed in by: *JM*

Tun No. 1

ali.

DATE wed. Apr. 12th / 53

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>15 Kg 52 & 15 BG 51</u>	<u>30.</u>
	<u>15 BC 52 & 10 EK 51 & 5 BG 51</u>	<u>30.</u>
	<u>10 Kg 52 & 5 BG 51 - 5 EK 51 & 5 Kam. in hop pods. 25.</u>	<u>85 lbs.</u>
TOTAL		

10 Salt 10 moss 25 Union Salt 1st K.A.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>78</u>	<u>162°</u>	<u>11.40 PM</u>
Malt all in		<u>149°</u>	<u>12.10 AM</u>
Underlet <u>9 min Steam</u>	<u>16</u>	<u>210°</u>	<u>12.30 "</u>
Finished mashing		<u>157°</u>	<u>12.45 "</u>
Set taps		<u>153°</u>	<u>115 "</u>
Sparge	<u>140</u>	<u>169°</u>	<u>15.5 "</u>
Hop	<u>7</u>	<u>170°</u>	<u>5.45 "</u>
TOTAL	<u>241</u>		

INTO KETTLE 188 Bbbs. FIRST RUN 21.05 %

EVAPORATION 8 Bbbs. LAST RUN 0.65 %

OUT 180 Bbbs. KETTLE TEST 12.25 %

YEAST from Brew # 6

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>191.0</u>	<u>12.1%</u>	<u>Apr. 12th 53</u>
BEER INTO CELLAR	<u>183.4</u>	<u>2.5</u>	<u>Wed April 22</u>

REMARKS:

Mashed in by: SA

Tun No. 2

de

DATE Wed Apr 15 1953

MALT <u>8.900 Canada Malt</u>	
HOPS <u>15 KG 52 + 15 BG 51</u>	20
<u>15 BCF 52 + 10 EK 51 + 5 BG 51</u>	30
<u>10 KG 52 + 5 BG 51 = 5 EK 51 + 5 TAN in hop Jack</u>	25
TOTAL	85 LBS

10# Salt, 10# Brown, 25# Burton Salt, 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	7.15 AM.
Malt all in		148°	7.45..
Underlet <u>2 min Steam</u>	16	210°	8.10 ..
Finished mashing		154°	8.20 ..
Set taps		153°	8.50..
Sparge	142	168°	9.30..
Hop	4+2	170°	1.15 P.M.
TOTAL	242		

INTO KETTLE <u>188</u>	Bbls.	FIRST RUN	<u>20.2</u>	%
EVAPORATION <u>8</u>	Bbls.	LAST RUN	<u>1.1</u>	%
OUT <u>180</u>	Bbls.	KETTLE TEST	<u>12.0</u>	%
YEAST <u>From Brew # 8</u>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	11.9	Wed Apr 15 th
BEER INTO CELLAR	185.9	1.9	Wed April 22

REMARKS:

Mashed in by: *JM*

5 split w with Brew # 17

Tun No. 3

DATE Thu Apr. 16 / 1933

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>15 KG 52 + 15 BG 51</u>	<u>20</u>
	<u>15 BCF 52 + 10 LK 51 + 5 BG 51</u>	<u>20</u>
	<u>10 KG 52 + 2 BG 51 - 5 LK 51 + 5 Kam in hop pods</u>	<u>25</u>
		<u>85 lbs.</u>
TOTAL		

10 Salt 10 more 25 Senior Salt 1st KM.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>78</u>	<u>162°</u>	<u>11:45 PM</u>
Malt all in		<u>148°</u>	<u>12:15 AM</u>
Underlet <u>Ammon Steam</u>	<u>16</u>	<u>210°</u>	<u>12:35 "</u>
Finished mashing		<u>157°</u>	<u>12:50 "</u>
Set taps		<u>155°</u>	<u>1:20 "</u>
Sparge	<u>140</u>	<u>168°</u>	<u>1:55 "</u>
Hop	<u>7</u>	<u>170°</u>	<u>5:45 "</u>
TOTAL	<u>241</u>		

INTO KETTLE	<u>188</u>	Bbls.	FIRST RUN	<u>21.0</u>	%
EVAPORATION	<u>8</u>	Bbls.	LAST RUN	<u>0.6</u>	%
OUT	<u>180</u>	Bbls.	KETTLE TEST	<u>12.25</u>	%
YEAST	<u>from Brew # 9</u>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191.2</u>	<u>12.15%</u>	<u>Apr. 16 / 1933</u>
BEER INTO CELLAR	<u>185.6</u>	<u>2.1</u>	<u>Thu April 23.</u>

REMARKS:

Mashed in by: JK

Tun No. 4

ab

DATE *Thurs Apr 16 1952*

MALT *8900 Canada Malt*

HOPS *1.5 KG 52 + 1.5 KG 57*

1.5 B.C.F. 52 + 1.0 E.K. 52 + 0.5 B.G. 57

1.0 KG 52 + 1.5 B.G. 57 = 5 E.K. 52 + 5 K.A.M. in 1/2 Jach

	20
	30
	25
TOTAL	85 LBS.

10# Salt, 16# musc, 25# Burton Salt, 1# M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	7.15 AM
Malt all in		148°	7.45 ..
Underlet <i>2 min Steam</i>	16	210°	8.10 ..
Finished mashing		156°	8.20 ..
Set taps		154°	8.50 ..
Sparge	142	168°	9.30 ..
Hop	4+4	170°	1.30 PM
TOTAL	244		

INTO KETTLE *188* Bbls. FIRST RUN *20.0* %
 EVAPORATION *8* Bbls. LAST RUN *1.0* %
 OUT *180* Bbls. KETTLE TEST *12.6* %
 YEAST *From Brew # 8*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>190.3</i>	<i>12.2</i>	<i>Thurs Apr 16 1952</i>
BEER INTO CELLAR	<i>185.3</i>	<i>1.8</i>	<i>Thurs April 23.</i>

REMARKS:

Mashed in by: *efm*

Split with Brew #15

Tun No. 17

LAGER

DATE Mon. Apr. 20th 1953

MALT	<u>79.00 Canada Malt</u>	
HOPS	<u>15.00 A 52 & 10.00 B 51</u>	<u>25:</u>
	<u>15.00 A 52 & 10.00 B 51</u>	<u>25:</u>
	<u>15.00 B 51 & 5.00 A 52 - 5.00 B 51 in hop pack</u>	<u>25:</u>
		<u>75.16s.</u>
TOTAL		
	<u>10 Salt 10 moss 25 Burton Salt</u>	

WATER

	Bbls.	Temp.	Time
Mashing in	<u>68</u>	<u>165°</u>	<u>11.45 PM</u>
Malt all in		<u>151°</u>	<u>12.10 AM</u>
Underlet <u>2 min Steam</u>	<u>14</u>	<u>210°</u>	<u>12.30 "</u>
Finished mashing		<u>159°</u>	<u>12.45 "</u>
Set taps		<u>157°</u>	<u>1.15 "</u>
Sparge	<u>121</u>	<u>168°</u>	<u>1.50 "</u>
Hop	<u>6</u>	<u>170°</u>	<u>5.50 "</u>
TOTAL	<u>219</u>		

INTO KETTLE 170 Bbls. FIRST RUN 20.75 %

EVAPORATION 10 Bbls. LAST RUN 0.5 %

OUT 160 Bbls. KETTLE TEST 12.15 %

YEAST from Brew # 7

	Bbls.	Balling	Date
WORT INTO FERMENTER		<u>12.1%</u>	<u>Mon. Apr. 20th</u>
BEER INTO CELLAR	<u>165.2</u>	<u>2.55</u>	<u>Thurs April 30</u>

REMARKS:

Mashed in by: BT

Tun No. 5

Stag

DATE Mon April 20 1953

MALT	86.00 Canada Malt	
HOPS	10 KG. 5-2 + 15 BG. 5-1	20
	10. B.C.F. 5-2 + 10. G.K. 5-7 + 10. B.G. 5-7	30
	15. G.K. 5-4 + 10. K.G. 5-2 = 5. ^{KAM.} Leaf Jack	20
	TOTAL	90 LBS.

10 # Salt, 10 # mass., 25 # Burton Salt, 1 # KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	7.10 AM
Malt all in		148°	7.40 ..
Underlet 2 Min Steam	16	210°	8.05 ..
Finished mashing		157°	8.15 ..
Set taps		155°	8.45 ..
Sparge	144	165°	9.25 ..
Hop	4+3	170°	1.15 P.M.
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	20.2	%
EVAPORATION	8	Bbls.	LAST RUN	1.0	%
OUT	180	Bbls.	KETTLE TEST	11.85	%
YEAST	From Brew # 10				

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	11.9	Mon April 20 53
BEER INTO CELLAR	185.1	1.7	Mon April 27

REMARKS:

Mashed in by: *AM*

Tun No. 6

Stag

DATE *Tues. Apr. 21. 1953*

MALT	<i>96.00 Canada malt</i>	
HOPS	<i>15 KG 53 & 15 BG 51</i>	<i>30</i>
	<i>10 BG 53 & 10 EK 51 & 10 BG 51</i>	<i>30</i>
	<i>15 EK 51 & 10 KG 53 - 5" HAM in hop jack</i>	<i>30</i>
		<i>90 lbs.</i>
TOTAL		

10 Salt 10 more 25 Burton Salt 1" K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>11:40 PM</i>
Malt all in		<i>149°</i>	<i>12:10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:30 "</i>
Finished mashing		<i>157°</i>	<i>12:45 "</i>
Set taps		<i>155°</i>	<i>1:15 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1:55 "</i>
Hop	<i>7</i>	<i>170°</i>	<i>5:45 "</i>
TOTAL	<i>241</i>		

INTO KETTLE	<i>1.58</i>	Bbls.	FIRST RUN	<i>21.2</i>	%
EVAPORATION	<i>8</i>	Bbls.	LAST RUN	<i>0.45</i>	%
OUT	<i>1.80</i>	Bbls.	KETTLE TEST	<i>11.86</i>	%
YEAST	<i>from Brew # 711</i>				

	Bbls.	Bolling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>11.876</i>	<i>Apr. 21. 1953</i>
BEER INTO CELLAR	<i>186.6</i>	<i>2.1</i>	<i>Tues April 28</i>

REMARKS:

Mashed in by: *BR*

Tun No. 7

5 Day

DATE Tues Apr 21st 22

MALT 86.00 Canada Malt

HOPS 15 AG 52 + 15 BG 57

10 B.C.F. 52 + 10 ET 57 + 10 BG 57

15 ET 57 + 10 AG 52 = 5 AM in Hop Jack

30
30
30
90 LBS.

TOTAL

10 # Salt, 10 # mass, 25 # Burton Salt, 1 # AMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	7.15 AM.
Malt all in		148°	7.45 "
Underlet 2 min Steam	16	210°	8.10 "
Finished mashing		156°	8.20 "
Set taps		154°	8.50 "
Sparge	142	168°	9.30 "
Hop	4+3	170°	1.15 PM.
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 19.9 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 11913

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	11.85	Tues Apr 21 st
BEER INTO CELLAR	185.7	1.8	Tues April 28.

REMARKS:

Mashed in by: JMS

Tun No. 9

DATE *Wed Apr 22nd/53*

MALT 89.00 *Canada Malt*

HOPS 15 KG 53 0 15 BG 51 30

15 BCP 53 9 10 EK 51 & 5 BG 51 30

10 KG 53 & 5 BG 51 - 5 EK 51 & 5 Kam. in *hops* 25

95 lbs.

TOTAL

10 Salt 10 moss 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	79	165°	11.30 PM
Malt all in		149°	12.00 AM
Underlet <i>Lamin Steam</i>	16	210°	12.20 AM
Finished mashing		158°	12.35 "
Set taps		156°	1.02 "
Sparge	14.0	168°	1.45 "
Hop	7	170°	5.40 "
TOTAL	241		

INTO KETTLE 1.88 Bbls. FIRST RUN 21.0 %

EVAPORATION 8 Bbls. LAST RUN 0.40 %

OUT 1.80 Bbls. KETTLE TEST 12.3 %

YEAST *from Brew # 16*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.1	12.27	<i>Apr. 22nd/53</i>
BEER INTO CELLAR	184.9	2.	<i>Tue April 28</i>

REMARKS:

Mashed in by: *BT*

Tun No. 9

ale

DATE Wed Apr 22nd 1953

MALT 8900 Canada Malt

HOPS 1.5 AG 5-2 + 1.5 BG 5-1

1.5 BCF 5-2 + 1.0 EK 5-1 + 0.5 BG 5-1

1.0 KG 5-2 + 0.5 BG 5-1 + 0.5 EK 5-1 + 0.5 KAM in Top Jack

2.0
3.0
2.5
8.5 LBS

TOTAL

1.0 # Salt, 1.0 # Yeast, 2.5 # Buxton Salt, 1 # K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	7.15 AM
Malt all in		148°	7.45 ..
Underlet 2 min Steam	16	210°	8.10 ..
Finished mashing		155°	8.20 ..
Set taps		153°	8.50 ..
Sparge	142	168°	9.30 ..
Hop	4+4	170	1.30 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TES' 12.4 %

YEAST From Brew # 11

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	12.3%	Wed Apr 22 nd
BEER INTO CELLAR	185.4	2.2	Tues April 28.

REMARKS:

Mashed in by Jm

Tun No. 1

DATE *Thu. apr. 23rd 1913*

all

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>15 KG 33 & 15 BG 51</i>	<i>30</i>
	<i>15 BG 33 & 10 EK 51 & 5 BG 51</i>	<i>30</i>
	<i>10 KG 33 & 5 BG 51 - 5 EK 51 & 5 KAM in top feed</i>	<i>25</i>
		<i>85 lbs.</i>
TOTAL		

10 Salt 10 more 25 Benton Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>11.45 PM</i>
Malt all in		<i>149°</i>	<i>12.15 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>157°</i>	<i>12.50 "</i>
Set taps		<i>155°</i>	<i>1.20 "</i>
Sparge	<i>140</i>	<i>169°</i>	<i>2.00 "</i>
Hop	<i>7</i>	<i>170°</i>	<i>5.55 "</i>
TOTAL	<i>241</i>		

INTO KETTLE	<i>1.88</i>	Bbls.	FIRST RUN	<i>21.25</i>	%
EVAPORATION	<i>8</i>	Bbls.	LAST RUN	<i>0.6</i>	%
OUT	<i>1.80</i>	Bbls.	KETTLE TEST	<i>12.3</i>	%

YEAST *from Beer #17*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.0</i>	<i>12.05%</i>	<i>apr. 23rd 1913</i>
BEER INTO CELLAR	<i>188.4</i>	<i>2.3</i>	<i>Thu. April 30</i>

REMARKS: Mashed in by: *BX*

Tun No. 2

DATE Thu Apr 23rd 52

MALT 8.900 Canada Malt

HOPS 15-AG 52 + 15-8G 51

15-8GF 52 + 10-6A 51 + 5-8G 51

10 A.G. 52 + 5-8G 51 = 5-8A 51 + 5-4AM in hop Jack

3.0
3.0
2.5
85.285

TOTAL

16 # Malt, 10 # moss, 25 # Burton Salt, 1 # A.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	7.15 AM.
Malt all in		148°	7.45 ..
Underlet <u>2 min Steam</u>	16	210°	8.10 ..
Finished mashing		156°	8.20 ..
Set taps		154°	8.50 ..
Sparge	142	168°	9.30 ..
Hop	4+3	170°	1.15 PM.
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %
 EVAPORATION 8 Bbbs. LAST RUN 1.1 %
 OUT 180 Bbbs. KETTLE TEST 12.35 %
 YEAST From Brew # 13

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.1	Thu Apr 23 rd
BEER INTO CELLAR	187.2	2.4	Thu April 30

REMARKS:

Mashed in by: JM

Tun No. 3

DATE Mon Apr 27 1953

MALT 8900 Canada Malt

HOPS 15 KG. 52 + 15 BG. 57

15 BG. 52 + 10 EK. 57 + 5 BG. 57

10 KG. 52 + 5 BG. 57 = 5 EK. 57 + 5 KAM in top Jack

30
30
25
85 LBS

TOTAL

10# Salt, 10# Mann, 25# Burton Salt, 1# H.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	160°	7.15 AM
Malt all in		148°	7.45 ..
Underlet <u>2 min Steam</u>	16	210°	8.10 ..
Finished mashing		156°	8.20 ..
Set taps		154°	8.50 ..
Sparge	140	168°	9.30 ..
Hop	4+2	170°	1.15 ..
TOTAL	242		

INTO KETTLE	<u>188</u>	Bbls.	FIRST RUN	<u>20.0</u>	%
EVAPORATION	<u>7</u>	Bbls.	LAST RUN	<u>1.2</u>	%
OUT	<u>181</u>	Bbls.	KETTLE TEST	<u>12.1</u>	%

YEAST From Brew # 19

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>192.0</u>	<u>12.05 1/2</u>	<u>Mon Apr 27 1953</u>
BEER INTO CELLAR	<u>183.7</u>	<u>1.95</u>	<u>Mon May 4</u>

REMARKS:

Mashed in by: g/m

BREW 27

Tun No. 4

DATE *ale* Sun. Apr. 28/53

MALT 89.80 Canada Malt

HOPS 15 KG 52 & 15 BG 51

15.6L 52 & 10.6K 51 & 5 BG 51

10 KG 52 & 5 BG 51 - 5 EK 51 & 5 KAM in top part

30.

30.

25.

85 lbs.

TOTAL

10 Salt 10.0 moss 25 Burton Salt 1* K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	1610	7.17 AM
Malt all in		1460	7.49 "
Underlet <u>2 min Steam</u>	16	2100	8.09 "
Finished mashing		1560	8.25 "
Set taps		1540	8.55 "
Sparge	144	1680	9.35 "
Hop	7	1700	1.30 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.95 %

EVAPORATION 9 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 21

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	12.25%	<u>Apr. 28/53</u>
BEER INTO CELLAR	185.3	2.3	<u>Sun. May 5</u>

REMARKS:

Mashed in by: *BT*

Tun No. 5

Stag

DATE Wed. Apr. 28th / 53

MALT 86.00. Canada Malt	
HOPS 15 KG 52 + 15 BG 51	30
10 BC 4.52 + 10 EK 51 + 10 BG 51	30
15 EK 51 + 10 KG 52 = 5 KAM. Hop Jack.	30
TOTAL	90

10 # SALT 10 # MOSS. 25 BURTON SALT. 8 # KM.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160 1/2 °	7:16 AM
Malt all in		147 °	7:48 "
Underlet 2 Min. Steam	16	210 °	8:13 "
Finished mashing		156 °	8:25 "
Set taps		154 °	8:55 "
Sparge	142	168 °	9:35 "
Hop	4 + 4	170 °	1:35 PM
TOTAL	244		

INTO KETTLE 188	Bbbs.	FIRST RUN 20.65	%
EVAPORATION 8 1/2	Bbbs.	LAST RUN 1.1	%
OUT 179 1/2	Bbbs.	KETTLE TEST 12.1	%
YEAST From Brew # 21			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.0 7/2	Wed. Apr. 28 / 53
BEER INTO CELLAR	154.4	2.3	Thurs. May 5 -

REMARKS:

Mashed in by: Detm.

2385

BREW 29

Tun No. 6

Stag

DATE Thurs Apr 30th 53

MALT	<u>8.600 Canada Malt.</u>	
HOPS	<u>15 KG 52 + 15 BG 51</u>	<u>30</u>
	<u>10 B.C.F. 52 + 10 E.K. 51 + 10 B.G. 51</u>	<u>30</u>
	<u>15 E.K. 51 + 10 KG 52 = 5 Kam. Hop Jack.</u>	<u>30</u>
TOTAL		<u>90</u>

10 # Salt 10 # Moss. 25 Burton Salt. 1 # KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>7.8</u>	<u>163°</u>	<u>7:14 AM</u>
Malt all in		<u>148°</u>	<u>7:48 "</u>
Underlet <u>2 Min Steam</u>	<u>16</u>	<u>210°</u>	<u>8:08 "</u>
Finished mashing		<u>157°</u>	<u>8:25 "</u>
Set taps		<u>155°</u>	<u>8:55 "</u>
Sparge	<u>145</u>	<u>168°</u>	<u>9:25 "</u>
Hop <u>5 + 3.</u>	<u>8</u>	<u>170°</u>	<u>1:30 PM</u>
TOTAL	<u>247</u>		

INTO KETTLE 188 Bbls. FIRST RUN 21.0 %

EVAPORATION 10 Bbls. LAST RUN 0.7 %

OUT 178 Bbls. KETTLE TEST 12.0 %

YEAST From Brew # 23

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>192.2</u>	<u>12.0%</u>	<u>Thurs 30th 53</u>
BEER INTO CELLAR	<u>185.3</u>	<u>2.4</u>	<u>Thurs May 7</u>

REMARKS:

Mashed in by: D.H.M.

Tun No. 16
2

Lager

DATE Fri. May 1 / 53.

MALT	<u>79.00 Canada Malt</u>	
HOPS	<u>15 B.G. 52 + 10 B.G. 51</u>	<u>2.5</u>
	<u>15 K.G. 52 + 10 E.K. 51</u>	<u>2.5</u>
	<u>15 E.K. 51 + 5 K.G. 52 - 5 B.G. 51 in Hop Sack</u>	<u>2.5</u>
	TOTAL	<u>75.166</u>

10 Salt 10 Moss 25 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<u>66</u>	<u>148°</u>	<u>7 17 AM</u>
Malt all in		<u>151°</u>	<u>7 49</u>
Underlet <u>2 min's steam.</u>	<u>14</u>	<u>210°</u>	<u>8 09</u>
Finished mashing		<u>158°</u>	<u>8 22</u>
Set taps		<u>156°</u>	<u>8 52</u>
Sparge	<u>133</u>	<u>168°</u>	<u>9 30</u>
Hop <u>3 + 2</u>	<u>5</u>	<u>170°</u>	
TOTAL	<u>218</u>		

INTO KETTLE	<u>1.70</u>	Bbls.	FIRST RUN	<u>20.35</u>	%
EVAPORATION	<u>10 1/2</u>	Bbls.	LAST RUN	<u>0.75</u>	%
OUT	<u>159 1/2</u>	Bbls.	KETTLE TEST	<u>12.05</u>	%
YEAST	<u>from Brew #18</u>				

	Bbls.	Balling	Date
WORT INTO FERMENTER		<u>11.95 070</u>	<u>May 1st / 53.</u>
BEER INTO CELLAR	<u>166.</u>	<u>2.3</u>	<u>Mon. May 11.</u>

REMARKS:

Mashed in by: Detm

98

BREW 31

Tun No. 7

ale

DATE *Mon May 4 1952*

MALT *8900 Canada Malt*

HOPS *1.5 KG 52 + 1.5 BG 57*

1.5 - B.C.P. 52 + 1.0 EK 57 + 5 B.G. 57

1.0 KG 52 + 0.80 57 = 5 EK 57 + 5 TAM in hop tank

3.0
3.0
2.5
8.5 LBS

TOTAL

1.0 # Salt, 1.0 # yeast, 2.5 # Cutters Salt 1 # KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>162°</i>	<i>11.40 PM</i>
Malt all in		<i>148°</i>	<i>12.10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>156°</i>	<i>12.45 "</i>
Set taps		<i>154°</i>	<i>1.15 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.55 "</i>
Hop <i>4 + 3</i>	<i>7</i>	<i>170°</i>	<i>5.55 "</i>
TOTAL	<i>247</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.1* %

EVAPORATION *8* Bbls. LAST RUN *1.2* %

OUT *180* Bbls. KETTLE TEST *12.35* %

YEAST *From Brew # 25*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.7</i>	<i>12.15%</i>	<i>Mon May 4 1952</i>
BEER INTO CELLAR	<i>187.</i>	<i>2.5</i>	<i>Mon May 11</i>

REMARKS:

Mashed in by *JM*

Tun No. 8

Ale

DATE Mon May 4/53

MALT	8900 Canada malt	
HOPS	15 KG 52 + 15 B6 51	30
	15 B6 52 + 10 EK 51 + 5 B6 51	30
	10 KG 52 + 5 B6 51 (5 EK 51) + 5 HAM. in → Hop Jack	25
	TOTAL	85
	10 [#] SALT 10 [#] MOSS 25 [#] B. U. TAN. SALT 1 [#] KMRS	

WATER

	Bbls.	Temp.	Time
Mashing in	78	163°	7 11.4m
Malt all in		147°	7 53"
Underlet 2 mins	16	210°	8 13"
Finished mashing		156°	8 25"
Set taps		154°	8 55"
Sparge	142	168°	9 35"
Hop	6+3=9	170°	2 48"
TOTAL	245		

INTO KETTLE	188 ⁵⁰	Bbls.	FIRST RUN	20.85	%
EVAPORATION	7	Bbls.	LAST RUN	1.0	%
OUT	178	Bbls.	KETTLE TEST	12.5%	%
YEAST	From Brew # 26				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.1	12.65%	Mon May 4/53
BEER INTO CELLAR	185.5	2.3	Mon May 11

REMARKS:

Mashed in by: Detm.

Change hops 5[#] Hop Jack.
4 5[#] Ham in 3rd hops.

Tun No. 9

alc

DATE June May 5th 1953

MALT 89.00 Canada Malt

HOPS 15 KG 52 + 15 BG 57

15 BCF 52 + 10 EK 57 + 5 HAM 52

10 KG 52 + 10 BG 57 + 5 HAM 52 = 5 EK 57 hop Sub

TOTAL

30
30
30
90 LBS

10# Salt, 10# mass, 25# Burton Salt, 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	163°	11.40 PM
Malt all in		158°	12.10 AM
Underlet <u>2 min steam</u>	16	210°	12.35..
Finished mashing		156°	12.45..
Set taps		154°	1.15..
Sparge	144	168°	1.55..
Hop <u>472</u>	7	170°	6.15..
TOTAL	245		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 7 Bbls. LAST RUN 1.2 %

OUT 181 Bbls. KETTLE TEST 12.35 %

YEAST From Brew # 27

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.4	12.1%	June May 5 th
BEER INTO CELLAR	187.3	2.4	June May 12

REMARKS:

Mashed in by: *AM*

Tun No. 1

Ale

DATE Tues May 5/53

MALT	8900 Canada Malt.	
HOPS	15 KG ⁵² + 15 BG ⁵¹	30
	15 BC ⁷⁵² + 10 EK ⁵¹ + 5 KAM ⁵²	30
	10 KG ⁵² + 10 BG ⁵¹ + 5 KAM ⁵²) 5 EK ⁵² Hop Jack	30
	TOTAL	90 Lbs
	10 # Salt 10 # Moss 25 # Burton Salt 1 # KMS	

WATER

	Bbls.	Temp.	Time
Mashing in	80	163°	7 18 1m
Malt all in		149°	7 58 "
Underlet 2 mins STEAM	16	210°	8 18 "
Finished mashing		158°	8 30 "
Set taps		156°	9 "
Sparge	140	168°	9 35 "
Hop 4+3	7	170°	" "
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	20.55	%
EVAPORATION	8	Bbls.	LAST RUN	1.15	%
OUT	180	Bbls.	KETTLE TEST	12.3	%
YEAST	from Brew # 27				

	Bbls.	Balling	Date
WORT INTO FERMENTER	189.7	12.15%	Tues May 5/53
BEER INTO CELLAR	184.	2.55	Tues May 12

REMARKS:

Mashed in by: Deane

Tun No. 2

S. toy

DATE *wed May 6th 55*

MALT *86.60 Canada Malt*

HOPS *15 KG 5-2 + 15 BG 5-1*

10.80 CP 5-2 + 10.80 G 5-1 + 10.80 EK 5-1 + 5 KAM 5-2

15 EK 5-1 + 10.80 G 5-2 = 5 BCP 5-2 in top Juk

TOTAL

30
35
30
95-205

10th MASH, 10th Salt, 20th Burton Salt, 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	11.40 PM
Malt all in		148°	12.10 PM
Underlet <i>2 min Steam</i>	16	210°	12.35 "
Finished mashing		156°	12.45 "
Set taps		154°	1.15 "
Sparge	146	168°	1.55 "
Hop <i>H + H</i>	8	170°	6.00 "
TOTAL	246		

INTO KETTLE *188* Bbls. FIRST RUN *19.6* %
 EVAPORATION *8* Bbls. LAST RUN *1.1* %
 OUT *180* Bbls. KETTLE TEST *12.0* %
 YEAST *From Brew # 28-29*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>11.7%</i>	<i>wed May 6th 55</i>
BEER INTO CELLAR	<i>187.2</i>	<i>2.15</i>	<i>wed May 13</i>

REMARKS:

Mashed in by: *JFM*

Tun No. 3

Stag

DATE Wed May 6/53

MALT	<u>86.00 Canada Malt.</u>	
HOPS	<u>15 KG 52 + 15 BG 51</u>	<u>30</u>
	<u>10 BC 752 + 10 BG 51 + 10 EK 51 + 5 KAM 52</u>	<u>35</u>
	<u>15 EK 51 + 10 KG 52 + 5 BC 752 in Hop Jar</u>	<u>30</u>
TOTAL		<u>95 Lbs</u>

10 # Salt 10 # Moss 35 # Burton Salt 1 # KM 5

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>80</u>	<u>163°</u>	<u>7:12 AM</u>
Malt all in		<u>148°</u>	<u>7:52 "</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>216°</u>	<u>8:12 "</u>
Finished mashing		<u>157°</u>	<u>8:25 "</u>
Set taps		<u>155°</u>	<u>8:55 "</u>
Sparge	<u>140</u>	<u>168°</u>	<u>9:35 "</u>
Hop <u>4+3</u>	<u>7</u>	<u>170°</u>	<u>"</u>
TOTAL	<u>243</u>		

INTO KETTLE	<u>188</u>	Bbbs.	FIRST RUN	<u>20.1</u>	%
EVAPORATION	<u>8</u>	Bbbs.	LAST RUN	<u>1.4</u>	%
OUT	<u>180</u>	Bbbs.	KETTLE TEST	<u>11.95</u>	%
YEAST	<u>From Brew # 28</u>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>192.0</u>	<u>11.85%</u>	<u>Wed May 6/53</u>
BEER INTO CELLAR	<u>186.2</u>	<u>2.2</u>	<u>Wed May 13</u>

REMARKS:

Mashed in by: Detme

Tun No. 4

DATE Thurs May 7 1953

MALT 86.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

10 B.C.P. 52 + 10 B.G. 51 + 10 E.K. 51 + 5 T.A.M. 2

15 E.K. 51 + 10 KG 52 = 5 B.C.P. 52 in top Jack

TOTAL

30
35
30
95.285

10 # Salt 10 # more, 25 - Burton Salt, 1 # K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	11.45 PM
Malt all in		149°	12.15 AM
Underlet <u>2 min steam</u>	16	210°	12.40 ..
Finished mashing		157°	12.50 ..
Set taps		155°	1.20 ..
Sparge	144	168°	2.00 ..
Hop <u>4 + 3</u>	7	170°	6.00 ..
TOTAL	245		

INTO KETTLE	<u>155</u>	Bbbs.	FIRST RUN	<u>20.2</u>	%
EVAPORATION	<u>8</u>	Bbbs.	LAST RUN	<u>1.0</u>	%
OUT	<u>180</u>	Bbbs.	KETTLE TEST	<u>11.9</u>	%
YEAST	<u>From brew ^{Clonds}</u>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>190.3</u>	<u>11.8%</u>	<u>Thurs May 7th</u>
BEER INTO CELLAR	<u>183.4</u>	<u>2.45</u>	<u>Thurs May 14</u>

REMARKS:

Mashed in by: J.M.

Tun No. 5

Ale

DATE Thurs. May 7th 1953

MALT 89.00 Canada Malt.

HOPS 15 KG 52 + 15 BG 51

15 BC 7 52 + 10 EK 51 + 5 KAM 52

10 KG 52 + 10 BG 51 + 5 KAM 52 ⁵² SEK ⁵² Hop Juice

30

30

30

TOTAL

90 LBS

10[#] Salt 10[#] Mass 25[#] Burton Salt 1[#] K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>80</u>	<u>163°</u>	<u>7:11 AM</u>
Malt all in		<u>149°</u>	<u>7:52</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>210°</u>	<u>8:12</u>
Finished mashing		<u>157°</u>	<u>8:25</u>
Set taps		<u>155°</u>	<u>8:55</u>
Sparge	<u>140</u>	<u>168°</u>	<u>9:35</u>
Hop <u>4 + 3</u>	<u>7</u>	<u>170°</u>	<u>1:45</u>
TOTAL	<u>243</u>		

INTO KETTLE 188 Bbls. FIRST RUN 20.3 %

EVAPORATION 7 Bbls. LAST RUN 1.5 %

OUT 181 Bbls. KETTLE TEST 12.1 %

YEAST 7 from Atlanta

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191.3</u>	<u>12.05%</u>	<u>Thurs. May 7/53</u>
BEER INTO CELLAR	<u>183.8</u>	<u>2.6</u>	<u>Thurs. May 14.</u>

REMARKS:

Mashed in by: Sam

Tun No. 6

DATE *Mon May 11 1953*

MALT *89.00 Canada Malt*

HOPS *15 KG 52 & 15 BG 51*

15 BCF 52 10 EK 51 & 5 KAM 52

10 KG 52 & 10 BG 51 & 5 KAM 52 - 5 EK 52 in hop sack

30.

30.

30.

90.165

TOTAL

10 Salt 10 amze 25 Duxton Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	50	162°	11.45 PM
Malt all in		145°	12.20 AM
Underlet <i>2 min Steam</i>	16	210°	12.40 "
Finished mashing		157°	12.55 "
Set taps		155°	1.25 "
Sparge	142	168°	2.05 "
Hop	7	170°	6.00 "
TOTAL	245		

INTO KETTLE *198* Bbls. FIRST RUN *20.5* %
 EVAPORATION *8 1/2* Bbls. LAST RUN *0.9* %
 OUT *179 1/2* Bbls. KETTLE TEST *12.2* %

YEAST *from Brew # 32*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>194.4</i>	<i>12.0 070</i>	<i>May 11 1953</i>
BEER INTO CELLAR	<i>185.3</i>	<i>2.4</i>	<i>Mon May 18</i>

REMARKS:

Mashed in by: *BA*

Tun No. 7

ale

DATE Mon May 11/53

MALT 8900 Canada Malt

HOPS 15 KG 52 + 15 BG 51

15 BC7 52 + 10 EK 51 + 5 KAM 52

10 KG 52 + 10 BG 51 + 5 KAM 52 / 5 EK 52 Hop Jars

30

30

30

TOTAL

90 LBS

10 # Salt 10 # Moss 25 # Burton Salt 7 KMS

WATER

	Bbls.	Temp.	Time
Mashing in	78	163°	7:14 AM
Malt all in		149°	7:53 "
Underlet <u>2 mins Steam</u>	16	210°	8:13 "
Finished mashing		157°	8:25 "
Set taps		154½°	8:55 "
Sparge	142	168°	9:35 "
Hop <u>4 + 3</u>	7	170°	"
TOTAL	243		

INTO KETTLE 185 Bbls. FIRST RUN 20.4 %

EVAPORATION 7½ Bbls. LAST RUN 1.5 %

OUT 180½ Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 82

	Bbls.	Balling	Date
WORT INTO FERMENTER	188.2	12.05.070	Mon May 11/53
BEER INTO CELLAR	182.0	2.75	Mon May 18

REMARKS:

Mashed in by: Detm.

Tun No. 16

LAGER

DATE Tues. May 12th 1953

MALT 79.00 Canada Malt

HOPS 15 BCF 53 + 10 BG 51

15 KG 52 + 10 KAM 52

15 EK 51 + 5 KG 52 - 5 BCF 53 in top feed

25

25

25

75 lbs.

TOTAL

10 Salt 10 moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>6.9</u>	<u>167°</u>	<u>11:45 PM</u>
Malt all in		<u>152°</u>	<u>12:15 AM</u>
Underlet <u>3 min Steam</u>	<u>14</u>	<u>210°</u>	<u>12:35 "</u>
Finished mashing		<u>161°</u>	<u>1:50 "</u>
Set taps		<u>159°</u>	<u>1:20 "</u>
Sparge	<u>131</u>	<u>168°</u>	<u>2:00 "</u>
Hop <u>40 ?</u>	<u>6</u>	<u>170°</u>	<u>6:00 "</u>
TOTAL	<u>219</u>		

INTO KETTLE 170 Bbbs. FIRST RUN 20.63 %

EVAPORATION 11 Bbbs. LAST RUN 0.63 %

OUT 139 Bbbs. KETTLE TEST 12.1 %

YEAST from Brew # 30

	Bbbs.	Balling	Date
WORT INTO FERMENTER		<u>12.0 570</u>	<u>May 12th 1953</u>
BEER INTO CELLAR	<u>164.2</u>	<u>3.3</u>	<u>Friday May 22</u>

REMARKS:

Mashed in by: BS

Tun No. 8

stag

DATE Tues May 12/53

MALT	8600 Canada Malt.	
HOPS	15 KG ⁵² + 15 BG ⁵¹	30
	10 B.C.F ⁵³ + 10 B.G ⁵⁴ + 10 EK ⁵¹ + 5 KAM ⁵²	35
	15 EK ⁵² + 10 KG ⁵² + 5 B.C.F ⁵² 3m Hop Jack	30
	TOTAL	95 lbs.
	10 [#] Salt 10 [#] Moss 25 [#] Burton salt 1 [#] K.M.A.	

WATER

	Bbbs.	Temp.	Time
Mashing in	78	163°	7:17 AM
Malt all in		149°	7:55"
Underlet 2 mins Steam	16	210°	8:15"
Finished mashing		158°	8:25"
Set taps		156°	8:55"
Sparge	142	168°	9:40"
Hop 4+3	7	170°	1:45"
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.9	%
EVAPORATION	9	Bbbs.	LAST RUN	1.0	%
OUT	179	Bbbs.	KETTLE TEST	11.95	%
YEAST	From Brew # 33				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	11.95	Tues May 12/53
BEER INTO CELLAR	185.5	2.55	Tues May 19

REMARKS:

Mashed in by: *RTM*

Tun No. 9

DATE wed May 13th 53

MALT	<u>8.6.00</u> <u>Canada Malt</u>	
HOPS	<u>15. KG 53</u> & <u>15. BG 51</u>	<u>30</u>
	<u>10. BCF 53</u> & <u>10. BG 51</u> & <u>10. EK 51</u> & <u>5. KAM 53</u>	<u>25</u>
	<u>15. EK 53</u> & <u>10. KG 53</u> — <u>5. BCF 53</u> in <u>hopped</u>	<u>30</u>
		<u>95/63</u>
TOTAL		

10. Salt 10. Moss 25. Burton Salt 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<u>72</u>	<u>16.2°</u>	<u>11:45 PM</u>
Malt all in		<u>148°</u>	<u>12:20 AM</u>
Underlet <u>3 min Steam</u>	<u>16</u>	<u>210°</u>	<u>12:40 "</u>
Finished mashing		<u>157°</u>	<u>12:55 "</u>
Set taps		<u>153°</u>	<u>1:25 "</u>
Sparge	<u>148</u>	<u>168°</u>	<u>2:05 "</u>
Hop	<u>7</u>	<u>170°</u>	<u>6:00 "</u>
TOTAL	<u>244</u>		

INTO KETTLE	<u>188</u>	Bbls.	FIRST RUN	<u>21.05</u>	%
EVAPORATION	<u>8</u>	Bbls.	LAST RUN	<u>0.6</u>	%
OUT	<u>180</u>	Bbls.	KETTLE TEST	<u>11.95</u>	%

YEAST from Brew # 34

	Bbls.	Boiling	Date
WORT INTO FERMENTER	<u>191.8</u>	<u>11.65</u>	<u>70. May 13th 53</u>
BEER INTO CELLAR	<u>185.4</u>	<u>2.1</u>	<u>Tues May 19-</u>

REMARKS:

Mashed in by: BT

Tun No. 1

Stag

DATE Wed May 13/53

MALT	8600 Canada Malt	
HOPS	15 KG 52 + 15 BG 51	30
	10 BC752 + 10 BC51 + 10 EK 51 + 5 KAM 52	35
	10 EK 52 + 10 KG 52 - 5 BC752 in Hopoch	30
	TOTAL	95 lbs.
	# Salt 10 # Moss 25 Burton Salt 1 # KMS	

WATER

	Bbls.	Temp.	Time
Mashing in	76	143°	716 AM
Malt all in		149°	753 "
Underlet 2 mins Steam	16	210°	813 "
Finished mashing		158°	825 "
Set taps		156°	855 "
Sparge	144	168°	940 "
Hop 4+3	7	170°	145 "
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	20.25	%
EVAPORATION	8½	Bbls.	LAST RUN	0.85	%
OUT	179½	Bbls.	KETTLE TEST	1195	%
YEAST	From Brew # 34				

	Bbls.	Balling	Date
WORT INTO FERMENTER	189.7	11.95	Wed May 13/53
BEER INTO CELLAR	184	2.3	Wed May 20

REMARKS:

Mashed in by: W. J. M.

Tun No. 2

DATE *Thu May 14th 53*

MALT	<i>99.00 Canada Malt</i>	
HOPS	<i>12 KG 53 & 12 BG 51</i>	<i>30</i>
	<i>15 BCF & 10 LB 51 & 5 KAM 53</i>	<i>30</i>
	<i>10 KG 53 & 10 BG 51 & 5 KAM 53 - 5 LB 51 in hop yard</i>	<i>30</i>
TOTAL		<i>90 lbs.</i>

10 Salt 10 min 25 Burton Salt 1# KAS

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>163°</i>	<i>11:30 PM</i>
Malt all in		<i>149°</i>	<i>12:25 AM</i>
Underlet <i>2 mi Steam</i>	<i>16</i>	<i>210°</i>	<i>12:45 "</i>
Finished mashing		<i>158°</i>	<i>13:55 "</i>
Set taps		<i>156°</i>	<i>12:5 "</i>
Sparge	<i>143</i>	<i>168°</i>	<i>20:5 "</i>
Hop	<i>7</i>	<i>170°</i>	<i>6:00 "</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.5* %
 EVAPORATION *9* Bbls. LAST RUN *0.5* %
 OUT *179* Bbls. KETTLE TEST *12.2* %
 YEAST *from Brew # 35*

	Bbls.	Baling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>1215</i>	<i>May 14th 53</i>
BEER INTO CELLAR	<i>185.3</i>	<i>2.6</i>	<i>Wed May 20</i>

REMARKS:

Mashed in by: *DT*

Tun No. 3

Ale

DATE Thurs. May 14/53

MALT 89.10 Canada Malt:

HOPS 15 KG 52 + 15 BG 51.

15. BC 7 52 + 10. EK 51 + 5. KAM 52

10 KG 52 + 10. BG 51 + 5. KAM 52 + 5. EK 51 in Hop Jar

30
30
30
90 lbs

TOTAL

10 Salt # 25 Burton Salt. 1 # K.M.S. 10. Moss.

WATER

	Bbls.	Temp.	Time
Mashing in	78	162°	7 19 AM
Malt all in		148°	7 53 "
Underlet 2 mins Steam	16	210°	8 13 "
Finished mashing		158°	8 25 "
Set taps		156°	8 55 "
Sparge	142	168°	9 40 "
Hop 4 + 3	7	170°	14 5 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %

EVAPORATION 8 Bbls. LAST RUN 1.6 %

OUT 180 Bbls. KETTLE TEST 12.2 %

YEAST From Brew # 25.

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.3	12.2	Thurs. May 14/53
BEER INTO CELLAR	185.2	2.15	Thurs. May 21

REMARKS:

Mashed in by: *W. J. M.*

Tun No. *H*

DATE *Fri May 13 1953*

MALT	<i>86.20. Swedish Malt</i>	
HOPS	<i>15 KG 33 & 15 BG 51</i>	<i>20</i>
	<i>10 BCF 52 & 10 BG 51 & 10 LK 51 & 5 KAM 52</i>	<i>30</i>
	<i>15 LK 51 & 10 KG 52 - 5 BCF 52 in hop pack</i>	<i>30</i>
TOTAL		<i>90 lbs.</i>

10 Salts 10 Moss 25 Gummy Salts 1# M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>74</i>	<i>162°</i>	<i>11.45 PM</i>
Malt all in		<i>148°</i>	<i>12.15 AM</i>
Underlet <i>3 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>158°</i>	<i>12.50 "</i>
Set taps		<i>156°</i>	<i>1.20 "</i>
Sparge	<i>145</i>	<i>168°</i>	<i>2.00 "</i>
Hop	<i>7</i>	<i>170°</i>	<i>2.55 "</i>
TOTAL	<i>242</i>		

INTO KETTLE	<i>188</i>	Bbls.	FIRST RUN	<i>20.9</i>	%
EVAPORATION	<i>9</i>	Bbls.	LAST RUN	<i>0.52</i>	%
OUT	<i>179</i>	Bbls.	KETTLE TEST	<i>11.95</i>	%
YEAST	<i>from Brew # 36</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>190.3</i>	<i>11.95</i>	<i>Fri May 13 1953</i>
BEER INTO CELLAR	<i>187.2</i>	<i>2.2</i>	<i>Thu May 21</i>

REMARKS:

Mashed in by: *BR*

Tun No. 5

DATE Fri. May 15 / 33

Ale

MALT	89.00 Canada Malt.	
HOPS	15 KG ⁵² + 15 BG ⁵¹	3.0
	15 BC ⁵² + 10 FK ⁵¹ + 5 KAM ⁵²	3.0
	10 KG ⁵² + 10 BG ⁵¹ + 5 KAM ⁵² 5 EK ⁵¹ in hop ped.	3.0
	TOTAL	90.625

10. Salt # 10. Mms # 25. Burton Salt # 1. K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	7:21 AM
Malt all in		148°	7:58 "
Underlet 2 mins Steam	16	210°	8:18 "
Finished mashing		138°	8:30 "
Set taps		156°	9 AM "
Sparge	142	168°	9:35 "
Hop 4 + 3	7	170°	14:5 "
TOTAL	243		

INTO KETTLE	188.	Bbbs.	FIRST RUN	20.25	%
EVAPORATION	7	Bbbs.	LAST RUN	1.1	%
OUT	181	Bbbs.	KETTLE TEST	12.1	%
YEAST	From Brew # 37				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.15	Fri. May 15 / 33
BEER INTO CELLAR	185.1	9.2	Friday May 22

REMARKS:

Mashed in by: SDM

Tun No. 6

DATE *al.* Wed. May 19th 1953

MALT 89.00 *Canada Malt*

HOPS 15 KG 52.9 15 BG 51

15 BG 52.9 10 KG 52.9 5 KAM 52

10 KG 52.9 10 BG 51.9 5 KAM 52 - 5 KG 51 in *top feed*

30

30

90 lbs.

TOTAL

10 Salt 10 moss 25 Burton Salt 1st KAM 52

WATER

	Bbbs.	Temp.	Time
Mashing in	79	162°	11:45 PM
Malt all in		149°	12:45 PM
Underlet <i>2 min Steam</i>	16	210°	12:35 "
Finished mashing		158°	12:50 "
Set taps		156°	1:20 "
Sparge	142	168°	2:00 "
Hop <i>443</i>	7	170°	6:00 "
TOTAL	242		

INTO KETTLE 189 Bbbs. FIRST RUN 20.7 %

EVAPORATION 9 Bbbs. LAST RUN 0.85 %

OUT 179 Bbbs. KETTLE TEST 12.2 %

YEAST *from Brew #38*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	12.370	May 19 th 1953
BEER INTO CELLAR	181.1	2.2	<i>from May 25</i>

REMARKS:

Mashed in by: *BA*

Tun No. 7

Alc.

DATE Thurs May 19/53

MALT 89.00 Canada Malt.

HOPS 15 KG⁵² 15 BG⁵¹

15 BC⁷⁵² 10 EK⁵¹ 5 KAM⁵² 30

10 KG⁵² 10 BG⁵¹ 5 KAM⁵² 5 EK⁵¹ in Hop⁵² 30

TOTAL 90 lbs.

10 Salt # 10 mass # 25 Brunston Salt # 1 KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	709 ^{AM}
Malt all in		148°	747 "
Underlet <u>2 mins steam</u>	16	210°	807 "
Finished mashing		157°	838 "
Set taps		155°	850 "
Sparge	142	168°	930 "
Hop <u>4+3</u>	7	170°	145 "
TOTAL	243		

INTO KETTLE 185 Bbbs. FIRST RUN 20.05 %

EVAPORATION 8 Bbbs. LAST RUN 1.15 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST from Brew # 42

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	12.15	<u>Thurs May 19/53</u>
BEER INTO CELLAR	184.5	2.1	<u>Wed May 25</u>

REMARKS:

Mashed in by: Loatman

82

Tun No. 10

Stag

DATE June May 1953

MALT	75.00 Canada Malt	
HOPS	15 KG 52 + 10 BG 51	25
	10 BC 7 52 + 10 BG 51 + 5 EK 52 + 5 KAM 52	30
	15 EK 52 + 10 KG 52 + 5 BC 7 52	30
	TOTAL	85 lbs

10 # malt 10 # ~~malt~~ 25 Burton salt 1 # KAM 5

WATER

	Bbbs.	Temp.	Time
Mashing in	68	162°	12 29 AM
Malt all in		148°	110 "
Underlet 2 mins Steam	14	210°	130 "
Finished mashing		157°	145 "
Set taps		155°	215 "
Sparge	126	168°	3 PM
Hop 3 + 3	6	170°	640 "
TOTAL	214		

INTO KETTLE 170 Bbbs. FIRST RUN 19.4 %

EVAPORATION 8 1/2 Bbbs. LAST RUN 0.7 %

OUT 161 1/2 Bbbs. KETTLE TEST 11.45 %

YEAST From Brew # 42

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.35	June May 19 53
BEER INTO CELLAR	174	2.1	June May 25 53

REMARKS:

Mashed in by: SHTT

Tun No. 9

alt.

DATE *wed May 20th 1933*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>15 KG 52 9.15 BG 51</i>	<i>30.</i>
	<i>15 BCF 52 10.2K 51 9.5 KAM 52</i>	<i>30.</i>
	<i>10 KG 52 9.10 BG 51 + 5 KAM 52 - 5.2K 51 in hop pods</i>	<i>30.</i>
TOTAL		<i>90 lbs.</i>

10 Salt 10 Moss 25 Gunion salt 1# W.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>11:45 PM</i>
Malt all in		<i>148°</i>	<i>12:20 AM</i>
Underlet <i>3 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:40 "</i>
Finished mashing		<i>158°</i>	<i>12:55 "</i>
Set taps		<i>156°</i>	<i>1:35 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>2:05 "</i>
Hop <i>49.3</i>	<i>7</i>	<i>170°</i>	<i>6:05 "</i>
TOTAL	<i>243</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.8</i>	%
EVAPORATION	<i>9</i>	Bbbs.	LAST RUN	<i>0.8</i>	%
OUT	<i>179</i>	Bbbs.	KETTLE TEST	<i>12.2</i>	%
YEAST	<i>from Brew # 412</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189.3</i>	<i>12.25° P</i>	<i>May 20th 1933</i>
BEER INTO CELLAR	<i>184.2</i>	<i>2.5</i>	<i>May 26 -</i>

REMARKS:

Mashed in by: *BR*

Tun No. 9

DATE wed. May 20/53

MALT all 89.0 Canada Malt.

HOPS 15 KG 52 + 15 BG 51 30

15 BG 52 + 10 EK 51 + 5 KAM 52 30

10 KG 52 + 10 BG 51 + 5 KAM 52 = 5 EK 51 30 in 11 Hop Jars

TOTAL 90 Lbs

* 10 Salt * 10 Moss * 25 Burton Salt * 1 KM5

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	705 AM
Malt all in		148°	745 "
Underlet <u>2 minis Steam</u>	16	210°	805 "
Finished mashing		158°	820 "
Set taps		156°	850 "
Sparge	142	168°	930 "
Hop <u>4+3</u>	7	170°	146 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.15 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 12.2 %

YEAST from Brew # 48

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.15	wed May 20/53
BEER INTO CELLAR	186	2.25	Thu May 26

REMARKS:

Mashed in by: SWM

Tun No. 11

Stag

DATE used May 20 / 23

MALT 75.00 Canada Malt	
HOPS 15 KG 52 + 10 BG 51	25
10 BCP 52 + 10 BG 51 + 15 EK 52 + 15 HAM 52	30
15 EK 52 + 10 KG 52 + 5 BCP 52	31
TOTAL	85.65

10 Salt 10 Mass 25 Burton Salt 1st Mass

WATER

	Bbls.	Temp.	Time
Mashing in	68	162°	1235 PM
Malt all in		148°	105 "
Underlet 2 min Steam	14	210°	125 "
Finished mashing		156°	140 "
Set taps		154°	210 "
Sparge	126	168°	305 "
Hop 3+3	6	170°	440 "
TOTAL	214		

INTO KETTLE 170 Bbls. FIRST RUN 19.8 %

EVAPORATION 9 Bbls. LAST RUN 0.9 %

OUT 161 Bbls. KETTLE TEST 11.3 %

YEAST from Brew # 43

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.4	and May 26 / 23
BEER INTO CELLAR	172.2	2.	two May 26

REMARKS: Mashed in by: *Dobson*

Tun No. 1

DATE *Shur*
Wed. May 21. 1953

MALT *89.00 Canada malts.*

HOPS *15. KG 52 & 15. BG 51*

15. BG 52 & 10. KG 51 & 5. KG 52

10. KG 52 & 10. BG 51 & 5. KG 52 - 5.5 KG in hop flask

30.

30.

30.

90.165.

TOTAL

1.0 Salt 1.0 more 25.0 Union Salt 1.0 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	162°	11.45 PM
Malt all in		149°	12.20 AM
Underlet <i>2 min Steam</i>	16	210°	12.40 "
Finished mashing		157°	1.25 "
Set taps		153°	1.35 "
Sparge	140	168°	2.05 "
Hop <i>403</i>	7	170°	6.20 "
TOTAL	213		

INTO KETTLE *188* Bbbs. FIRST RUN *20.5* %

EVAPORATION *9 1/2* Bbbs. LAST RUN *0.55* %

OUT *178 1/2* Bbbs. KETTLE TEST *12.25* %

YEAST *from Brew # 43*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.7	12.25	<i>May 21. 1953</i>
BEER INTO CELLAR	184.	2.45	<i>Wed May 27</i>

REMARKS:

Mashed in by: *BS*

Tun No. 2

Alle

DATE Thurs May 21/53

MALT	<u>89.0 Canada Malt</u>	
HOPS	<u>15 KB⁵² + 15 BG⁵¹</u>	<u>30</u>
	<u>15 BC⁵² + 10 EK⁵¹ + 5 KAM⁵²</u>	<u>30</u>
	<u>10 KB⁵² + 10 BG⁵¹ + 5 KAM⁵² - 5 EK⁵¹ in top Jock</u>	<u>30</u>
	TOTAL	<u>90.25</u>

1.0 Salt # 10 # 25 Burton Salt # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>78</u>	<u>162°</u>	<u>7:10</u> am
Malt all in		<u>148°</u>	<u>7:49</u>
Underlet <u>2 mins Steam</u>	<u>16</u>	<u>210°</u>	<u>8:09</u>
Finished mashing		<u>158°</u>	<u>8:20</u>
Set taps		<u>156°</u>	<u>8:50</u>
Sparge	<u>142</u>	<u>168°</u>	<u>9:30</u>
Hop <u>4 x 3</u>	<u>7</u>	<u>170°</u>	<u>1:40</u>
TOTAL	<u>243</u>		

INTO KETTLE 188 Bbls. FIRST RUN 20.35 %

EVAPORATION 9 Bbls. LAST RUN 1.35 %

OUT 179 Bbls. KETTLE TEST 12.3 %

YEAST 7 from Brew # 47

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191</u>	<u>12.3</u>	<u>Thurs May 21/53</u>
BEER INTO CELLAR	<u>185.3</u>	<u>2.5</u>	<u>Wed May 27</u>

REMARKS: Mashed in by: Dobson

Tun No. 12

Stag

DATE Thurs May 21/53.

MALT 75.00 Canada Malt

HOPS 15 KG 52 + 10 BG 51

10 BC7 52 + 10 BG 51 + 5 EK 52 + 5 KAM 52

15 EK 52 + 10 KG 52 + 5 BC7 52

25

30

30

TOTAL

85 LBS

10 Salt 10 Mass 25 Burton Salt 1 KM5

WATER

	Bbls.	Temp.	Time
Mashing in	6.8	162°	12:35 PM
Malt all in		148°	108"
Underlet 2 mins Steam	14	210°	127"
Finished mashing		157°	140"
Set taps		155°	210"
Sparge	136	168°	305"
Hop 3+3	6	170°	
TOTAL	214		

INTO KETTLE 170 Bbls. FIRST RUN 19.95 %

EVAPORATION 9 Bbls. LAST RUN 0.95 %

OUT 161 Bbls. KETTLE TEST 11.55 %

YEAST from Brew # 45

	Bbls.	Balling	Date
WORT INTO FERMENTER		11:55	Thurs May 21/53.
BEER INTO CELLAR	172.6	7.2	Wed May 27

REMARKS:

Mashed in by: Stag

Tun No. *42*

DATE *Thu May 22nd 1953*

MALT *89.00 Canada Malt*

HOPS *1.5 KG 53 & 1.5 BG 51* 30.1

1.2 BG 53 1.0 LK 51 & 5.0 KAM 52 30.

1.0 KG 52 & 1.0 BG 51 & 5.0 KAM 52 - 5 LK 51 in hop pack 30.

90.1bs.

TOTAL

1.0 Salt 1.0 moss 2.5 Burton Salt 1st KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	79	161°	11.45 PM
Malt all in		145°	12.20 AM
Underlet <i>3 min Silem</i>	16	210°	12.40 "
Finished mashing		157°	12.55 "
Set taps		155°	1.35 "
Sparge	142	168°	2.05 "
Hop <i>4.2</i>	7	170°	6.05 "
TOTAL	242		

INTO KETTLE *1.88* Bbbs. FIRST RUN *21.05* %

EVAPORATION *9* Bbbs. LAST RUN *0.7* %

OUT *1.79* Bbbs. KETTLE TEST *12.25* %

YEAST *from Beer #45*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.1	<i>May 22nd 1953</i>
BEER INTO CELLAR	185	2.6	<i>thru May 28</i>

REMARKS:

Mashed in by: *BA*

Tun No. 4

Ale

DATE *Fri. May 22/53*

MALT 8900 *Canada Malt.*

HOPS 15 KG 52 + 15 BG 51	30
15 BC 9 52 + 10 EK 51 + 5 KAMM 52	30
10 KG 52 + 10 BG 51 + 5 KAMM 52 - 5 EK 51 in Hop Jack	30
TOTAL	90 Lbs.

1.0 Salt # 10 Guss # 2.5 Burton Salt # 1.4 Guss

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	7:17 AM
Malt all in		148°	7:57 "
Underlet 2 min steam	116	210°	8:17 "
Finished mashing		156°	8:30 "
Set taps		154°	9 AM "
Sparge	142	168°	9:35 "
Hop 4+4	8	170°	2:20 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %
 EVAPORATION 8 1/2 Bbbs. LAST RUN 0.9 %
 OUT 179 1/2 Bbbs. KETTLE TEST 12.55 %
 YEAST *Farm Brew # 45*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	12.5	<i>Fri. May 22/53</i>
BEER INTO CELLAR	186.5	2.35	<i>Thurs May 25</i>

REMARKS:

Mashed in by: *Edmond*

Tun No. 12

Stag

DATE Fri May 22/53

MALT	75.00 Canada Malt	
HOPS	15 KG ⁵² + 10 BG ⁵¹	25
	10 BC ⁷⁵¹ + 10 BG ⁵¹ + 5 EK ⁵² + 5 HAM ⁵²	30
	15 EK ⁵² + 10 KG ⁵² + 5 BC ⁷⁵² in hop jar	30
	TOTAL	85 Lbs.
#	10 Salt #	
#	10 Moss #	
#	25 Burton Salt #	
#	16.0 S.	

WATER

	Bbls.	Temp.	Time
Mashing in	68	163°	1.28 PM
Malt all in		149°	1.51 "
Underlet	2 mins Steam	210°	2.11 "
Finished mashing		158°	2.25 "
Set taps		156°	2.55 "
Sparge	126	168°	3.25 "
Hop	7 + 3	170°	6.55 "
TOTAL	214		

INTO KETTLE	170	Bbls.	FIRST RUN	19.65	%
EVAPORATION	9	Bbls.	LAST RUN	1.05	%
OUT	161	Bbls.	KETTLE TEST	11.5	%
YEAST	Farm Brew = 44				

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.45	Fri May 22/53
BEER INTO CELLAR	164.2	2.1	Thurs May 25

REMARKS:

Mashed in by: *CHITZ*

Tun No. 16

Lager

DATE Mon. May 25/63

MALT 79.0 Canada Malt

HOPS 15 BC 752 + 10 BG 51

15 K 52 + 10 K AM 52

15 EK 52 + 5 K 52 = 5 BCP in 1/2 of Jack

TOTAL

16 Salt 10^m 25 Burton Salt

2.5
2.5
2.5
75.65

WATER

	Bbbs.	Temp.	Time
Mashing in	7.6	164°	12:18 ^{pm}
Malt all in		150°	12:26"
Underlet 2 min steam	1.4	210°	12:46"
Finished mashing		159°	1 ^{pm}
Set taps		155°	1:30"
Sparge	12.2	168°	2:45"
Hop 3 + 3	6	170°	4:30"
TOTAL	22.0		

INTO KETTLE 17.6 Bbbs. FIRST RUN 19.9 %

EVAPORATION 1.0 Bbbs. LAST RUN 1.2 %

OUT 16.0 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew #1

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.970	Mon May 25/63
BEER INTO CELLAR	16.6	3.0	Thurs June 4

REMARKS:

Mashed in by: *Logan*

Tun No. 5-

DATE *al* Mon May 25th 1953

MALT	89.00 Canada Malt	
HOPS	15 KG 32 & 15 BG 51	30
	15 BG 32 & 10 LK 51 & 5 KM 52	30
	10 KG 32 & 10 BG 51 & 5 KM 53 - 5 LK 51 in top pack	30
TOTAL		90 lbs.

10 Salts 10 Maza 25 Burton Salt 1st Wash

WATER

	Bbls.	Temp.	Time
Mashing in	78	162°	7:14 AM
Malt all in		149°	7:44 "
Underlet <i>3 min Steam</i>	16	210°	8:04 "
Finished mashing		157°	8:18 "
Set taps		155°	8:48 "
Sparge	14.2	168°	9:28 "
Hop <i>4 d 3</i>	7	170	100 PM
TOTAL	243		

INTO KETTLE	189	Bbls.	FIRST RUN	20.38	%
EVAPORATION	8	Bbls.	LAST RUN	1.3	%
OUT	180	Bbls.	KETTLE TEST	12.2	%
YEAST	<i>from Burton #</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	189.5	12.3 270	May 25 th 1953
BEER INTO CELLAR	185.7	2.7	Sat May 30

REMARKS:

Mashed in by: *SB*

Tun No. 6

Sta. 9

DATE Mon May 26/53

MALT 86.00 Canada Malt

HOPS	15 K.G. 52 + 10 B.G. 51	30
	10 B.C. 7 51 + 10 B.G. 51 + 10 E.K. 52 + 5 K.A.M. 52	35
	15 E.K. 52 + 10 K.G. 52 + 5 B.C. 7 53 + B.C. 7 52 in Hop Jar	30
TOTAL		90.65

10 Salt 10 Moss 25 Burton Salt 1" min.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	1125 PM
Malt all in		148°	12 "
Underlet 2 mins Steam	16	210°	1220 "
Finished mashing		156°	1235 "
Set taps		154°	105 "
Sparge	142	168°	150 "
Hop 4 + 3	7	170°	615 "
TOTAL	243		

INTO KETTLE 185 Bbbs. FIRST RUN 21.5 %

EVAPORATION 8 Bbbs. LAST RUN 0.8 %

OUT 180 Bbbs. KETTLE TEST 11.8 %

YEAST From Brew # = 4.6

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	11.6.070	Mon May 26/53
BEER INTO CELLAR	187.8	2.2	Mon June 1

REMARKS:

Mashed in by: Looney

Tun No. 7

DATE Tues. May 26th 1953

ale

MALT 89.00 Canada Malt

HOPS 15 KG 53 + 15 BG 51	30.
15 BL 53 10 EK 51 + 5 KAM 53	30.
10 KG 53 + 10 BG 51 + 5 KAM 53 - 5 EK 51 in top yard	30.
TOTAL	90 lbs.

10 Salt 10 Maza 25 Burton Salt 1# lbs.

WATER

	Bbls.	Temp.	Time
Mashing in	79	161°	7:20 AM
Malt all in		149°	7:30 "
Underlet 2 min Steam	16	210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		152°	8:55 "
Sparge	142	168°	9:35 "
Hop 4 + 3	7	170°	1:00 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.4 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 46

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	12.15.00	May 26 th 1953
BEER INTO CELLAR	187.	2.3	June 1

REMARKS:

Mashed in by: *BA*

Tun No. 8

split with #1

ale

DATE Wed May 27/63

MALT	8900 Canada Malt	
HOPS	15 KG 52 + 15 BG 51	20
	15 BC 7 52 + 10 EK 52 + 5 KA AT 52	30
	10 KG 52 + 10 BB 51 + 5 HAM 50 + 5 EK 52 in Hop Jack	30
	TOTAL	90 lbs

10 Salt # 10 Moss # 2.5 Burton Salt # 1 KM 3

WATER

	Bbls.	Temp.	Time
Mashing in	78	163°	1140 AM
Malt all in		149°	1215
Underlet 2 mins Steam	16	210°	1233
Finished mashing		157°	1245
Set taps		154°	115
Sparge	142	168°	155
Hop 4 + 3	7	170°	625
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %
 EVAPORATION 8 Bbls. LAST RUN 0.95 %
 OUT 180 Bbls. KETTLE TEST 12.2 %
 YEAST From Brew # 55-59

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	12.200	Wed May 27/63
BEER INTO CELLAR	184.2	2.6	Wed June 3.

REMARKS: split Brew. 1-8 Fed Mashed in by *claw*

Tun No. 9

DATE *Sing* wed. May 27th 53

MALT	86.00. Canada malt	
HOPS	15 KG 52 & 10 BG 51	30.
	10. BCT 32 & 10 BG 51 & 10. LK 51 & 5 KM 52	35.
	15. LK ⁵¹ & 10 KG 52 & 5 BCT 29 in hop pack	30.
	TOTAL	95 lbs.

10. Salt. 10 moss. 25. Burton Salt. 1# KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	7.10 AM
Malt all in		149°	7.40 "
Underlet <i>Amin Steam</i>	16	210°	8.00 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	144	168°	9.25 "
Hop <i>403</i>	7	170°	1.00 "
TOTAL	243		

INTO KETTLE	1.88	Bbbs.	FIRST RUN	20.4	%
EVAPORATION	9	Bbbs.	LAST RUN	1.25	%
OUT	1.79	Bbbs.	KETTLE TEST	11.95	%
YEAST	<i>from. Brew # 56.</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.8	11.95 270	May 27 th 53
BEER INTO CELLAR	185.4	2.5	Wed June 3

REMARKS:

Mashed in by: *BT*

Tun No. ¹⁰~~10~~
 Split with
 # 11

DATE *Wed May 27 1933*

MALT	<i>71.00 Canada Malt</i>	
HOPS	<i>15 KG 52 a 10 BG 51</i>	<i>20</i>
	<i>10 BCF 52 a 10 BG 51 a 5 KAM 52</i>	<i>20</i>
	<i>15 EK 52 a 10 KG 52 - 5 BCF 52 in Luff jock</i>	<i>30</i>
TOTAL		<i>80 lbs.</i>

10 Salt 10 moss 25 Burton Salt 1 KM.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>66</i>	<i>163°</i>	<i>12.08 PM</i>
Malt all in		<i>149°</i>	<i>12.32 "</i>
Underlet <i>2 min. Stea</i>	<i>14</i>	<i>210°</i>	<i>12.53 "</i>
Finished mashing		<i>159°</i>	<i>1.07 "</i>
Set taps		<i>157°</i>	<i>1.37 "</i>
Sparge	<i>122</i>	<i>168°</i>	<i>2.15 "</i>
Hop <i>342</i>	<i>5</i>	<i>170°</i>	<i>3.30 "</i>
TOTAL	<i>207</i>		

INTO KETTLE	<i>160</i>	Bbbs.	FIRST RUN	<i>19.35</i>	%
EVAPORATION	<i>10</i>	Bbbs.	LAST RUN	<i>0.95</i>	%
OUT	<i>152</i>	Bbbs.	KETTLE TEST	<i>11.45</i>	%

YEAST *from Beer # 56*

	Bbbs.	Balling	Date
WORT INTO FERMENTER		<i>11.53.070</i>	<i>Wed May 27 1933</i>
BEER INTO CELLAR	<i>167.2</i>	<i>2.4</i>	<i>Wed June 3</i>

REMARKS: *Split Beer - #10 & 11 Fer* Mashed in by: *BT*

Tun No. ~~77~~

Split cell #8

Ale

DATE Thurs May 28/53

MALT	8940 Canada Malt	
HOPS	15 KG ⁵² + 15 BG ⁵¹	30
	15 BC7 ⁵² 10 EK ⁵² + 5 KAM ⁵²	30
	10 KG ⁵² + 10 BG ⁵¹ + 5 KAM ⁵² 5 EK ⁵² in Hop Jar	30
	TOTAL	90 lbs

10 Salt # 10 Moss # 25 Burton Salt # 11 Minis

WATER

	Bbbs.	Temp.	Time
Mashing in	78	163°	1130 PM
Malt all in		159°	1205 "
Underlet <i>9 mino steam</i>	16	210°	1225 "
Finished mashing		157°	1240 "
Set taps		155°	110 "
Sparge	142	168°	150 "
Hop	4 + 3	7	170° 425 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.45 %
 EVAPORATION 8 Bbbs. LAST RUN 0.65 %
 OUT 180 Bbbs. KETTLE TEST 12.05 %
 YEAST from Brew # 55-59.

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	12.05870	Thurs May 28/53
BEER INTO CELLAR	184.	2.5	Thurs June 4

REMARKS: Split Brew. 1-8 Fer. Mashed in by: *Stamm*

Tun No. ~~157~~

DATE *Thu May 28 1953*

MALT *89.00 Canada Malt*

HOPS *15 KG 52 a 15 BG 57* 30.

15 BCF 52 a 10 EK 51 a 5 KAM 52 30.

10 KG 52 a 10 BG 57 a 5 KAM 52 - 5 EK 51 in top part. 30.

90.165.

TOTAL

10 Malt 10 Salt 22 Burton Salt 1# hops.

WATER

	Bbls.	Temp.	Time
Mashing in	78	163°	7:10 AM
Malt all in		149°	7:40 "
Underlet <i>3 min Steam</i>	16	210°	8:00 "
Finished mashing		159°	8:15 "
Set taps		156°	8:45 "
Sparge	142	168°	9:25 "
Hop <i>4 x 3</i>	7	170°	12:45 PM
TOTAL	243		

INTO KETTLE *188* Bbls. FIRST RUN *20.5* %

EVAPORATION *9* Bbls. LAST RUN *0.8* %

OUT *179* Bbls. KETTLE TEST *12.25* %

YEAST *from Brew # 53.*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	12.25 07.	May 28 1953
BEER INTO CELLAR	184.7	2.5	Thurs June 4

REMARKS:

Mashed in by: *BA*

11
Tun No 70+11

split with 10

DATE *Thurs May 28 1933*

Stag

MALT	71.00 <i>Calada Malt</i>	
HOPS	15 KG 52 & 10 BG 51	22.5
	10 BCF 52 & 10 BG 51 & 5 KAM 52	25
	15 EK 52 & 10 KG 52 - 5 BCF 52 in top part	30
	TOTAL	80.165

10 Salt 10 Moss 25 Union Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	66	162°	12.35 PM
Malt all in		145°	1.00 "
Underlet <i>3 min Steam</i>	14	210°	1.20 "
Finished mashing		157°	1.35 "
Set taps		155°	2.05 "
Sparge	120	168°	2.35 "
Hop <i>3 & 2</i>	5	170°	5.40 "
TOTAL	205		

INTO KETTLE	160	Bbls.	FIRST RUN	19.4	%
EVAPORATION	10	Bbls.	LAST RUN	0.95	%
OUT	150	Bbls.	KETTLE TEST	11.55	%

YEAST *from Brew # 56*

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.55 370	May 28 th 1933
BEER INTO CELLAR	155.5	2.3	Plus June 4

REMARKS: *Split Brew - # 10 & 11 Fer Mashed in by: [Signature]*

Tun No. 3

split with #2

ale

DATE Fri. May 29/63

MALT 89.00 Canada Malt

HOPS 15 KG ⁵² + 15 BG ⁵¹	30
15 RCF ⁵² + 10 EK ⁵² + 5 KAM ⁵²	30
10 KG ⁵² + 10 BG ⁵¹ + 5 KAM ⁵² - 5 EK ⁵² with hop flock	30
TOTAL	90 lbs

10 Salt #10 cross #25 Burton Salt #15 m.s.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	163°	11:30 pm
Malt all in		149°	12:04 "
Underlet 2 min steam	16	210°	12:24 "
Finished mashing		158°	12:27 "
Set taps		156°	108 "
Sparge 14.4		168°	150 "
Hop 4.3	7	170°	"
TOTAL	249		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 8 Bbbs. LAST RUN 0.85 %

OUT 180 Bbbs. KETTLE TEST 12.05 %

YEAST Jam Brew # = 53

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.05 70	Fri. May 29/63
BEER INTO CELLAR	181.3	2.65	Friday June 5

REMARKS:

Mashed in by: *[Signature]*

Tun No. 4

ale

DATE *Thu May 29/53*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>15. KG 52 & 10. BG 61</i>	<i>30.</i>
	<i>15. BC 52 & 10. LK 51 & 5. KAM 52</i>	<i>30.</i>
	<i>10. KG 52 & 10. BG 57 & 5. KAM 52 - 5. LK 51 in top feed</i>	<i>30.</i>
TOTAL		<i>90 lbs.</i>

10 Salt 10 more 30 Burton salt 1st Kms.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7.15 AM</i>
Malt all in		<i>149°</i>	<i>7.50 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.10 "</i>
Finished mashing		<i>158°</i>	<i>8.25 "</i>
Set taps		<i>156°</i>	<i>8.55 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9.35 "</i>
Hop <i>4.3</i>	<i>7</i>	<i>170°</i>	<i>1.00 PM</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.35* %

EVAPORATION *9* Bbbs. LAST RUN *1.3* %

OUT *179* Bbbs. KETTLE TEST *12.2* %

YEAST *from Brew #58*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>12.15°</i>	<i>May 29/53</i>
BEER INTO CELLAR	<i>184.</i>	<i>2.4.</i>	<i>Friday June 5.</i>

REMARKS:

Mashed in by: *BB*

Tun No. 12

Stacy

DATE *Fri May 29 1953*

MALT	<i>71.00 Canada Malt</i>	
HOPS	<i>15 KG 52 + 10 BG 51</i>	<i>25</i>
	<i>10 BCF 52 + 10 BG 51 + 5 KM 53</i>	<i>25</i>
	<i>15 LK 51 + 10 KG 52 - 5 BCF 52 in Hopper</i>	<i>30</i>
TOTAL		<i>80 lbs.</i>

10 Salt 10 more 25 Burton Salt 15 KM 53

WATER

	Bbls.	Temp.	Time
Mashing in	<i>64</i>	<i>162°</i>	<i>12:05 PM</i>
Malt all in		<i>149°</i>	<i>12:35 "</i>
Underlet <i>Johnin Steam</i>	<i>14</i>	<i>210°</i>	<i>12:55 "</i>
Finished mashing		<i>138°</i>	<i>1:10 "</i>
Set taps		<i>156°</i>	<i>1:40 "</i>
Sparge	<i>122</i>	<i>168°</i>	<i>2:23 "</i>
Hop <i>3+2</i>	<i>5</i>	<i>170°</i>	<i>5:45 "</i>
TOTAL	<i>205</i>		

INTO KETTLE	<i>160</i>	Bbls.	FIRST RUN	<i>19.6</i>	%
EVAPORATION	<i>10</i>	Bbls.	LAST RUN	<i>0.8</i>	%
OUT	<i>150</i>	Bbls.	KETTLE TEST	<i>11.6</i>	%

YEAST *from Brew # 62*

	Bbls.	Balling	Date
WORT INTO FERMENTER		<i>11.6 070</i>	<i>May 29 1953</i>
BEER INTO CELLAR	<i>160.1</i>	<i>2.3</i>	<i>Friday June 5</i>

REMARKS:

Mashed in by: *bx*

Tun No. 5

de

DATE Mon June 1st 1893

MALT 88.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

15 BCF 53 + 10 EK 54 + 5 KAM 52

10 KG 52 + 10 BG 51 + 5 KAM 52 - 5 EK 54 Hop Fed

TOTAL

10 # Salt, 10 # man, 25 # Burton Salt, 1 # KMS

30
30
30
90 LBS

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	11.45 PM
Malt all in		145°	12.15 AM
Underlet 2 min steam	16	210°	12.40 "
Finished mashing		158°	12.52 "
Set taps		156°	1.22 "
Sparge	144	168°	2.08 "
Hop 4 + 3	7	170	6.25 "
TOTAL	245		

INTO KETTLE	188	Bbls.	FIRST RUN	20.5	%
EVAPORATION	8	Bbls.	LAST RUN	1.5	%
OUT	180	Bbls.	KETTLE TEST	12.3	%
YEAST From Brew # 63					

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.25 90	Mon June 1 st
BEER INTO CELLAR	185.7	8.25	Mon June 8

REMARKS:

Mashed in by: *Wm*

Tun No. 6

Ale

DATE Mon June 1/1893

MALT	89.00 Canada Malt	
HOPS	15 KG 52 + 15 BC 51	30
	15 BC 52 + 10 EK 5 ³ + 5 KAM 52	30
	10 KG 52 + 10 BC 51 + 5 KAM 52 5 EK 5 ¹ in Hop Jar	30
	TOTAL	90 lbs

#1 10 Salt, #10 more #25 Burton Salt #1 KMS

WATER

	Bbls.	Temp.	Time
Mashing in	78	162°	7:04 AM
Malt all in		149°	7:43 "
Underlet 2 mine Steam	16	210°	8:03 "
Finished mashing		158°	8:15 "
Set taps		156°	8:45 "
Sparge	142	168°	9:30 "
Hop	4 + 3 7	170°	1:15 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.25 %

EVAPORATION 8 Bbls. LAST RUN 1.6 %

OUT 1.80 Bbls. KETTLE TEST 12.2 %

YEAST *Fump Brew* # 63

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.2	12.25	Mon June 1/1893
BEER INTO CELLAR	185.3	2.4	Mon June 8.

REMARKS:

Mashed in by: *Adams*

Tun No. 7

alo

DATE Wed June 3rd 1953

MALT	8900 Canada Malt	
HOPS	15 KG. 52 + 15 B.G. 51	20
	15 B.C.C. 52 + 10 E.K. 51 + 5 A.A.M. 52	30
	10 K.G. 52 + 10 B.G. 51 + 5 A.A.M. 52 + 5 E.K. 51 + 5 Joad	30
	TOTAL	90 LBS

10# Salt, 10# Mosaic, 25# Burton Salt, 1# H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	158°	11.40 P.M.
Malt all in		148°	12.10 A.M.
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		157°	12.47 "
Set taps		155°	1.17 "
Sparge	140	168°	1.58 "
Hop 4 + 3	7	170°	6.35 "
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	19.7	%
EVAPORATION	8	Bbls.	LAST RUN	1.1	%
OUT	180	Bbls.	KETTLE TEST	12.2	%
YEAST	From Brew # 64				

	Bbls.	Balling	Date
WORT INTO FERMENTER	190.8	12.20	Wed June 3 rd
BEER INTO CELLAR	185.7	2.05	Tues June 9

REMARKS:

Mashed in by *JFM*

Tun No. 8

DATE Wed June 3rd 1903

MALT 89.00 Canada Malt

HOPS 15 KG 52 & 15 BG 51

15 BC 53 & 10 EK 53 & 5 KAM 52

10 KG 52 & 10 BG 51 & 5 KAM 52 - 5 EK 52 in hop feed

30

30

30

90 lbs.

TOTAL

10 Salt 10 moss 25 Burton Salt 1" KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	1.60°	7.10 AM
Malt all in		1.49°	7.45 "
Underlet <u>2 min Steam</u>	16	2.10°	8.05 "
Finished mashing		1.57°	8.20 "
Set taps		1.55°	8.50 "
Sparge	142	1.68°	9.27 "
Hop <u>443</u>	7	1.70°	1.15 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 1.15 %

OUT 180 Bbbs. KETTLE TEST 12.2 %

YEAST from Brew # 64

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	12.10°	June 3 rd 1903
BEER INTO CELLAR	184.9	2.5	Two June 9.

REMARKS:

Mashed in by: BT

Tun No. 9

Stog

DATE Thur June 4 1913

MALT	86.00 Canada Malt	
HOPS	15 KG 52 + 10 B.G. 51	25-
	10 B.C.P. 52 + 10 B.G. 51 + 5 K.A.M. 52	25-
	10 B.K. 52 + 10 K.G. 52 + 5 B.C.P. 52 in 1st Jack	30
	TOTAL	80 LBS.

10# Salt, 10# mass, 25# Burton Salt, 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	8.0	160°	11.38 PM
Malt all in		149°	12.08 AM
Underlet 2 min Steam	16	210°	12.33 ..
Finished mashing		158°	12.45 ..
Set taps		156°	1.15 ..
Sparge	140	168°	2.00 ..
Hop 3+3	6	170°	3.55 ..
TOTAL	242		

INTO KETTLE	188	Bbls.	FIRST RUN	19.9	%
EVAPORATION	7	Bbls.	LAST RUN	1.15	%
OUT	181	Bbls.	KETTLE TEST	11.85	%

YEAST From Brew # 64

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	11.8 070	Thur June 4 1913
BEER INTO CELLAR	186.7	2.15	Wed June 10

REMARKS: Mashed in by J.M.

Tun No. 1

Ale

DATE *Thurs June 4, 1953*

MALT	<i>8900 Canada Malt</i>	
HOPS	<i>15 KG 52 + 15 BC 51</i>	<i>30</i>
	<i>15 BC 752 + 10 EK 52 + 5 KAM 52</i>	<i>30</i>
	<i>10 KG 22 + 10 BC 61 + 5 KAM 52 + 3 EK 52 in Hop</i>	<i>30</i>
	TOTAL	<i>90 Lbs</i>
	<i># 10 Salt # 10 more # 25 Burton Salt # 1 KMS.</i>	

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>704 AM</i>
Malt all in		<i>148°</i>	<i>743 "</i>
Underlet <i>2 mins Steam</i>	<i>16</i>	<i>210°</i>	<i>803 "</i>
Finished mashing		<i>157°</i>	<i>820 "</i>
Set taps		<i>155°</i>	<i>850 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>925 "</i>
Hop <i>4 + 3</i>	<i>7</i>	<i>170°</i>	<i>148 "</i>
TOTAL	<i>243.</i>		

INTO KETTLE	<i>155</i>	Bbls.	FIRST RUN	<i>20.4</i>	%
EVAPORATION	<i>7</i>	Bbls.	LAST RUN	<i>1.05</i>	%
OUT	<i>181</i>	Bbls.	KETTLE TEST	<i>12.2</i>	%
YEAST	<i>From Brew # 45</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>189.7</i>	<i>12.470</i>	<i>Thurs June 4, 1953</i>
BEER INTO CELLAR	<i>182.8</i>	<i>2.7</i>	<i>Wed June 10</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 16

Lager

DATE *Fri June 5-35-3*

MALT	<i>7900 Canada Malt</i>	
HOPS	<i>15 B.C.P. 52 + 10 B.G. 51</i>	<i>25-</i>
	<i>15 H.G. 52 + 10 H.A.M. 52</i>	<i>25-</i>
	<i>15 E.K. 52 + 5 H.G. 52 + 5 B.C.P. 52 in top Jack</i>	<i>25-</i>
	TOTAL	<i>75-485</i>

10 # Salt, 10 # Gypsum, 25 # Burton Salt #1

WATER

	Bbls.	Temp.	Time
Mashing in	<i>72</i>	<i>163°</i>	<i>11.40 PM</i>
Malt all in		<i>157°</i>	<i>12.07 "</i>
Underlet <i>2 min 5 turn</i>	<i>14</i>	<i>210°</i>	<i>12.32 "</i>
Finished mashing		<i>158°</i>	<i>12.45 "</i>
Set taps		<i>156°</i>	<i>1.15 "</i>
Sparge	<i>127</i>	<i>168°</i>	<i>1.55 "</i>
Hop <i>H + 3</i>	<i>7</i>	<i>170°</i>	<i>6.25 "</i>
TOTAL	<i>220</i>		

INTO KETTLE	<i>170</i>	Bbls.	FIRST RUN	<i>19.6</i>	%
EVAPORATION	<i>10 1/2</i>	Bbls.	LAST RUN	<i>1.6</i>	%
OUT	<i>109 1/2</i>	Bbls.	KETTLE TEST	<i>12.25-</i>	%

YEAST *From Brew # 61*

	Bbls.	Balling	Date
WORT INTO FERMENTER		<i>11.9.070</i>	<i>Fri June 5-35</i>
BEER INTO CELLAR	<i>163.4</i>	<i>2.7</i>	<i>Tues June 16</i>

REMARKS: Mashed in by *Jm*

Tun No. 2

DATE Mon. June 8th 1953

MALT 89.00 Canada Malt

HOPS 15 KG 53 & 15 BG 51

15 BG 53 & 10 KG 53 & 5 KAM 53

10 KG 53 & 10 BG 51 & 5 KAM 53 - 5 KG 53 in hop pack

30

30

30

90 lbs.

TOTAL

10. Salt 10. more 25. Burton Salt 1.0 Kars

WATER

	Bbls.	Temp.	Time
Mashing in	78	163°	11.45 AM
Malt all in		149°	12.20 AM
Underlet 2 min. Steam	16	210°	12.40 "
Finished mashing		159°	12.55 "
Set taps		157°	1.25 "
Sparge	140	168°	2.05 "
Hop 4.03	7	170°	6.00 "
TOTAL	241		

INTO KETTLE 188 Bbls. FIRST RUN 20.25 %

EVAPORATION 9 Bbls. LAST RUN 0.75 %

OUT 179 Bbls. KETTLE TEST 12.2 %

YEAST from Beech # 65 & 7A

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	12.25%	June 8 th 1953
BEER INTO CELLAR	184.7	2.1	Sat. June 13.

REMARKS:

Mashed in by: BH

Tun No. 3

de

DATE Mon June 8 1953

MALT	<u>8900 Canada Malt</u>	
HOPS	<u>15 KG 52 + 15 BG 57</u>	<u>20</u>
	<u>15 BCP 52 + 10 EK 52 + 5 KAM 52</u>	<u>30</u>
	<u>10 KG 52 + 10 BG 57 + 5 KAM 52 + 5 EK 57 + 1/2 Jock</u>	<u>30</u>
	TOTAL	<u>90 LBS</u>
	<u>10# Salt, 10# mono, 25# Purton Salt, 1# KMS</u>	

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>76</u>	<u>160°</u>	<u>7.10 AM</u>
Malt all in		<u>149°</u>	<u>7.40 ..</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>210°</u>	<u>8.05 ..</u>
Finished mashing		<u>158°</u>	<u>8.15 ..</u>
Set taps		<u>157°</u>	<u>8.45 ..</u>
Sparge	<u>142</u>	<u>168°</u>	<u>9.25 ..</u>
Hop <u>4 1/2 + 4</u>	<u>8 1/2</u>	<u>170°</u>	<u>1.40 AM</u>
TOTAL	<u>242 1/2</u>		

INTO KETTLE	<u>188</u>	Bbbs.	FIRST RUN	<u>20.2</u>	%
EVAPORATION	<u>9 1/2</u>	Bbbs.	LAST RUN	<u>1.25</u>	%
OUT	<u>178 1/2</u>	Bbbs.	KETTLE TEST	<u>12.45</u>	%
YEAST	<u>From Brew # 65-62-66</u>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>191.3</u>	<u>12.3</u>	<u>Mon June 8 53</u>
BEER INTO CELLAR	<u>181.3</u>	<u>2.3</u>	<u>Mon June 15</u>

REMARKS:

Mashed in by: JM

Tun No. 10

Stag

DATE Mon June 2 1952

MALT 71.00 Canada Malt

HOPS 1.5 KG 52 + 1.0 BG 51

1.0 BCF 52 + 1.0 BG 51 + 5 KAM 52

1.5 KG 52 + 1.0 KG 52 = 2.5 BCF 52 in hop sock

TOTAL

80 LBS

10# Salt 10# Mass, 2.5# Burton Salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	66	160°	12:35 PM
Malt all in		150°	1.00 ..
Underlet 2 min Steam	14	210°	1.25 ..
Finished mashing		160°	1.26 ..
Set taps		158°	2.06 ..
Sparge	120	168°	2.35 "
Hop 2+3	5	170°	6.15 "
TOTAL	205		

INTO KETTLE 160 Bbbs. FIRST RUN 19.7 %

EVAPORATION 9 1/2 Bbbs. LAST RUN 1.6 %

OUT 150 1/2 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 68

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.2570	Mon June 5th
BEER INTO CELLAR	164.4	3.2	Wed June 15th

REMARKS:

Mashed in by: JPM

Tun No. 4

DATE Wed. June 9th 1953

MALT 89.00. Canada Malt

HOPS 15 KG 52 & 15 BG 51

15 BLF 52 & 10 PK 52 & 5 KAM 52

10 KG 52 & 10 BG 51 & 5 KAM 52 - 5 LK 52 in top pack

30.

30.

90 lbs.

TOTAL

10 Salt 10 moss 25 Burton Salt 1st Lms.

WATER

	Bbls.	Temp.	Time
Mashing in	79	163°	11:45 PM
Malt all in		149°	12:30 AM
Underlet <u>2 min. Steam</u>	16	210°	12:40 "
Finished mashing		157°	12:53 "
Set taps		155°	1:22 "
Sparge	140	168°	3:03 "
Hop <u>H03</u>	7	170°	6:00 "
TOTAL	241		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %

EVAPORATION 8 Bbls. LAST RUN 0.6 %

OUT 180 Bbls. KETTLE TEST 12.25 %

YEAST from Brew # 69072

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	12.25%	June 9 th 1953
BEER INTO CELLAR	185.3	2.2	Mon June 15

REMARKS:

Mashed in by: BR

Tun No. 5

al

DATE *Tues June 9 1953*

MALT *8900 Canada malt*

HOPS <i>15 KG 52 + 15 BG 52</i>	<i>30</i>
<i>15 BCF 52 + 10 BK 52 + 5 KAM 52</i>	<i>30</i>
<i>10 KG 52 + 10 BG 52 + 5 KAM 52 = 5 EK 52 hop tech</i>	<i>30</i>
TOTAL	<i>90 LBS</i>

10 # Salt, 10 # mash, 25 # Burton Salt, 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>160°</i>	<i>7:05 AM</i>
Malt all in		<i>148°</i>	<i>7:35 "</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>156°</i>	<i>8:12 "</i>
Set taps		<i>154°</i>	<i>8:42 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9:22 "</i>
Hop <i>H + 2</i>	<i>6</i>	<i>170°</i>	<i>1:40 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.2* %
 EVAPORATION *7* Bbls. LAST RUN *1.5* %
 OUT *181* Bbls. KETTLE TEST *12.25* %
 YEAST *From Brown # 68*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.3%</i>	<i>Tues June 9 53</i>
BEER INTO CELLAR	<i>184.4</i>	<i>3.2</i>	<i>Tues June 16</i>

REMARKS:

Mashed in by: *JMS*

Tun No. 11

Stag

DATE *June 9th 1952*

MALT *71.00 Canada 7malt*

HOPS *1.5 KG. 52 + 1.0 BG. 57*

1.0 B.C.F. 52 + 1.0 B.G. 57 + 5.4 AM 52

1.5 BK. 52 + 1.0 KG. 52 = 5 B.C.F. 52 in top tank

TOTAL

80.05

10# Salt, 10# Mash, 25# Burton Salt 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<i>64</i>	<i>159°</i>	<i>1.10 PM</i>
Malt all in		<i>150°</i>	<i>1.23 "</i>
Underlet <i>2 min Steam</i>	<i>14</i>	<i>210°</i>	<i>1.58 "</i>
Finished mashing		<i>161°</i>	<i>2.08 "</i>
Set taps		<i>159°</i>	<i>2.38 "</i>
Sparge	<i>118</i>	<i>168°</i>	<i>3.10 "</i>
Hop <i>9+2</i>	<i>5</i>	<i>170°</i>	<i>6.45 "</i>
TOTAL	<i>201</i>		

INTO KETTLE *160* Bbls. FIRST RUN *18.8* %

EVAPORATION Bbls. LAST RUN *0.75* %

OUT Bbls. KETTLE TEST *11.35* %

YEAST *From Brew # 69*

	Bbls.	Balling	Date
WORT INTO FERMENTER		<i>11.3%</i>	<i>June 9th 1952</i>
BEER INTO CELLAR	<i>160.8</i>	<i>2.15</i>	<i>June 16</i>

REMARKS:

Mashed in by *AM*

Tun No. 6

DATE Wed. June 10th 1953

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>15 KG 52 9 15 BG 51</u>	<u>30</u>
	<u>15 BC 52 9 10 EK 52 9 5 KAM 52</u>	<u>30</u>
	<u>10 KG 52 9 10 BG 51 9 5 KAM 52 - 5 EK 52 in hop bed</u>	<u>30</u>
TOTAL		<u>90 lbs.</u>

10 Salt 10 Moss 25 Burton Salt 1* KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<u>78</u>	<u>143°</u>	<u>11:40 PM</u>
Malt all in		<u>149°</u>	<u>12:15 AM</u>
Underlet <u>2 min Sicom</u>	<u>16</u>	<u>210°</u>	<u>12:35 "</u>
Finished mashing		<u>157°</u>	<u>12:50 "</u>
Set taps		<u>155°</u>	<u>1:20 "</u>
Sparge	<u>140</u>	<u>168°</u>	<u>2:00 "</u>
Hop <u>4 & 3</u>	<u>7</u>	<u>170°</u>	<u>6:30 "</u>
TOTAL	<u>241</u>		

INTO KETTLE 188 Bbls. FIRST RUN 20.55 %
 EVAPORATION 8 1/2 Bbls. LAST RUN 0.6 %
 OUT 179 1/2 Bbls. KETTLE TEST 12.25 %
 YEAST from Brew # 71

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191.0</u>	<u>12.25 00</u>	<u>June 10th 1953</u>
BEER INTO CELLAR	<u>185.3</u>	<u>2.3</u>	<u>Tues. June 16</u>

REMARKS:

Mashed in by: GA

Tun No. 7

split with #8

ale

DATE *wed June 10 1893*

MALT	<i>8900 Canada Malt</i>	
HOPS	<i>15 KG 5-2 + 10 BG 5-1</i>	<i>30</i>
	<i>15 B.C.F. 5-2 + 10 E.K. 5-2 + 5 K.A.M. 5-2</i>	<i>30</i>
	<i>10 K.G. 5-2 + 10 B.G. 5-1 + 5 K.A.M. 5-2 + 5 E.K. 5-2 Hop Jack</i>	<i>30</i>
	TOTAL	<i>90 LBS</i>

10# Salt, 10# mass, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>156°</i>	<i>7.10 AM</i>
Malt all in		<i>148°</i>	<i>7.40 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>211°</i>	<i>8.05 ..</i>
Finished mashing		<i>156°</i>	<i>8.17 ..</i>
Set taps		<i>154°</i>	<i>8.47 ..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9.30 ..</i>
Hop <i>H.T.S</i>	<i>7</i>	<i>170°</i>	<i>1.55 PM</i>
TOTAL	<i>243</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.2</i>	%
EVAPORATION	<i>7 1/2</i>	Bbbs.	LAST RUN	<i>1.4</i>	%
OUT	<i>180 1/2</i>	Bbbs.	KETTLE TEST	<i>12.35</i>	%
YEAST	<i>From Brew # New yeast 75 lbs. <u>Molson's</u></i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.7</i>	<i>12.3</i>	<i>wed June 10 93</i>
BEER INTO CELLAR	<i>184.5</i>	<i>2.25</i>	<i>Wed June 17</i>

REMARKS:

Mashed in by: *RM*

Tun No. 12

Stay

DATE Wed June 16th 52

MALT 71.00 Canada Malt

HOPS 10 KG 52 + 10 BQ 51

10 BCF 52 + 10 BQ 51 + 5 HAM 52

15 EK 52 + 10 KG 52 = 0 BCF 52 in Hop Jack

TOTAL

25-
25-
20
80 LB.

10 # Salt, 10 # Mann, 25 # Bitter Salt, 1 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	64	158°	1.15 AM.
Malt all in		150°	1.37 "
Underlet <u>2 min steam</u>	14	210°	2.02 "
Finished mashing		160°	2.12 "
Set taps		158°	2.42 "
Sparge	123	168°	3.10 "
Hop <u>3+2</u>	5	170°	7.55 "
TOTAL	206		

INTO KETTLE 160 Bbls. FIRST RUN 19.8 %

EVAPORATION 9 Bbls. LAST RUN 1.05 %

OUT 151 Bbls. KETTLE TEST 11.4 %

YEAST From Brew # 75

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.5%	<u>Wed June 16th 52</u>
BEER INTO CELLAR	<u>162.8</u>	2.1	<u>Wed June 17</u>

REMARKS:

Mashed in by: JA

Tun No. 9

*Split with #7
Brew 88.*

DATE Thu. June 11th 1933

ale

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>15. KG 53 & 15. BG 51</u>	<u>30.</u>
	<u>15. BG 52 & 10.5 KG 52 & 5 KG 53</u>	<u>30.</u>
	<u>10. KG 52 & 10. BG 51 & 5 KG 53 - 5.5 KG 53 in hop pack</u>	<u>30.</u>
		<u>90. lbs.</u>
TOTAL		

10. Salt. 10. megs. 25. Burton Salt. 1# kms.

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>74</u>	<u>163°</u>	<u>11.45 PM</u>
Malt all in		<u>149°</u>	<u>12.20 AM</u>
Underlet <u>3 min Steam</u>	<u>16</u>	<u>210°</u>	<u>12.40 "</u>
Finished mashing		<u>158°</u>	<u>12.55 "</u>
Set taps		<u>156°</u>	<u>1.25 "</u>
Sparge	<u>144</u>	<u>168°</u>	<u>2.05 "</u>
Hop <u>hd 3</u>	<u>7</u>	<u>170°</u>	<u>6.35 "</u>
TOTAL	<u>241</u>		

INTO KETTLE	<u>1.89</u>	Bbbs.	FIRST RUN	<u>21.6</u>	%
EVAPORATION	<u>9</u>	Bbbs.	LAST RUN	<u>0.7</u>	%
OUT	<u>1.79</u>	Bbbs.	KETTLE TEST	<u>12.3</u>	%

YEAST from Brew # New yeast split with No. 88.

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>191.1</u>	<u>12.3</u>	<u>June 10th 1933</u>
BEER INTO CELLAR	<u>183.</u>	<u>2.15</u>	<u>Wed June 15</u>

REMARKS:

Mashed in by: BR

Tun No. 9

split with #1

de

DATE Thursday 11th 1883

MALT	89.60 Canada Malt	
HOPS	15 KG 52 + 15 BG 57	30
	15 BCF 52 + 10 EKS 52 + 5 HAM 52	30
	10 AK 52 + 10 BG 57 + 5 KAM 52 + 5 EK 52 <i>top 50 lb</i>	30
	TOTAL	90 LBS.
	10 th Salt 10 th Mash 25 th Burton Salt 1 th HMS	

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	7.10 AM.
Malt all in		145°	7.42 ..
Underlet <i>2 min Steam</i>	16	210°	8.07 ..
Finished mashing		150°	8.19 ..
Set taps		154°	8.49 ..
Sparge	144	168°	9.30 ..
Hop <i>4+3</i>	7	170°	2.15 PM.
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	20.4	%
EVAPORATION	7 1/2	Bbls.	LAST RUN	1.4	%
OUT	180 1/2	Bbls.	KETTLE TEST	12.35	%
YEAST	<i>new yeast 75 lbs. Malson's</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	12.45	Thursday 11 th
BEER INTO CELLAR	184.6	2.15	then June 18.

REMARKS:

Mashed in by: *JFM*

Tun No. 1

Split with #9
Brew 91.

ale

DATE Fri June 12th / 23

MALT 89.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

15 BCF 52 + 10 EK 53 + 5 KAM 53

10 KG 52 + 10 BG 51 + 5 KAM 53 - 5 EK 53 in top fold

30

30

90 lbs

TOTAL

10 Salt 10 mors 25 Burton Salt 1st Km 5

WATER

	Bbls.	Temp.	Time
Mashing in	74	1610	11.36 PM
Malt all in		1490	12.10 AM
Underlet 2 min Steam	16	2100	12.30 "
Finished mashing		1560	12.45 "
Set taps		1540	1.15 "
Sparge	146	1680	1.35 "
Hop 443	7	1700	6.50 "
TOTAL	243		

INTO KETTLE	189	Bbls.	FIRST RUN	21.2	%
EVAPORATION	8	Bbls.	LAST RUN	0.95	%
OUT	180	Bbls.	KETTLE TEST	12.3	%

YEAST from Brew # New York Split with 91

	Bbls.	Balling	Date
WORT INTO FERMENTER	189.7	12.1	June 12 th / 23
BEER INTO CELLAR	181.6	2.3	After June 18

REMARKS:

Mashed in by: BT

Tun No. 2

Stag

DATE June 18/93

MALT 8600 Canada Malt.

HOPS 15 KG 52 + 10 BG 51	25
10 BC 752 + 10 BG 51 + 5 KAM 52	25
15 EK 52 + 10 KG 52 + 5 BC 752 in Hopper	30
TOTAL	80 Lbs.

4 Salt # 10 Moss # 25 Burton Salt 1 Km 5

WATER

	Bbls.	Temp.	Time
Mashing in	76	126°	11.25 am
Malt all in		148°	12.00 "
Underlet	16	210°	12.20 "
Finished mashing		157°	12.40 "
Set taps		155°	1.10 "
Sparge	144	168°	1.52 "
Hop 3x3	6	176	6.20 "
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 21.05 %
 EVAPORATION 9 Bbls. LAST RUN 1.0 %
 OUT 179 Bbls. KETTLE TEST 11.75 %
 YEAST from Brew = 81.85

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11.95° 870	Mon June 18/93
BEER INTO CELLAR	184.1	1.95°	Mon June 23

REMARKS:

Mashed in by: *Adams*

Tun No. 3

DATE *Mon. June 13. 1933*

MALT *86.00* *Slag* *Canada Malt*

HOPS <i>15. KG 53 & 15. BG 53</i>	<i>30.</i>
<i>10. BL 53 & 10. BG 51 & 10. EK 53 & 5. KM 53</i>	<i>35.</i>
<i>15. EK 53 & 10. KG 53 - 5. BL 53 in top jacket</i>	<i>30.</i>
TOTAL	<i>95.165.</i>

10. Salt. 10. more 25. Burton Salt. 1. KM 5.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>16.10</i>	<i>7.05 AM</i>
Malt all in		<i>14.50</i>	<i>7.40 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>21.00</i>	<i>8.00 "</i>
Finished mashing		<i>15.90</i>	<i>8.15 "</i>
Set taps		<i>15.70</i>	<i>8.45 "</i>
Sparge	<i>144</i>	<i>16.80</i>	<i>9.25 "</i>
Hop <i>41 & 3</i>	<i>7</i>	<i>1.700</i>	<i>1.45 "</i>
TOTAL	<i>243</i>		

INTO KETTLE *1.88* Bbls. FIRST RUN *20.1* %

EVAPORATION *9* Bbls. LAST RUN *1.0* %

OUT *179* Bbls. KETTLE TEST *11.9* %

YEAST *from Brew # 81 & 85*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>189.4</i>	<i>11.95</i>	<i>June 15. 1933</i>
BEER INTO CELLAR	<i>184.4</i>	<i>9.3</i>	<i>Mon. June 22</i>

REMARKS:

Mashed in by: *BR*

Tun No. 4

Ale

DATE June June 16/93

MALT 8900 Canada Malt

HOPS 15.14.52 + 15.136.51

30

15.807.52 + 10.6K.52 + 5KAM.52

30

10.11.6.52 + 10.136.51 + 5KAM.32 = 5EK₂ + 1/2 p. 1/2

30

TOTAL

90 lbs

10 Salt # 10 Malt # 25 Brewster Salt # 1 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	11:25 PM
Malt all in		149°	12:02 "
Underlet 2 mins steam	16	210°	12:22 "
Finished mashing		157°	12:35 "
Set taps		155°	1:05 "
Sparge	142	168°	1:50 "
Hop 4 + 3	7	170°	6:30
TOTAL	249		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST From Brew = 8.8

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190.3	12.1%	June June 16/93
BEER INTO CELLAR	182.2	2.9%	June June 23

REMARKS:

Mashed in by: *Stam*

Tun No. 5

ale

DATE *Tues June 16 1953*

MALT *89.00 Canada Malt*

HOPS *10 KG 5-2 + 10 BG 5-2*

10 BCF 5-2 + 10 EK 5-2 + 5 TAM 5-2

10 KG 5-2 + 10 BG 5-2 + 5 TAM 5-2 + 5 EK 5-2 + 10 BG 5-2

TOTAL

	30
	30
	30
TOTAL	90 LBS.

10 # Salt, 10 # yeast, 2.5 # Burton Salt, 1 # CAS

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	7.10 AM.
Malt all in		145°	7.45 ..
Underlet <i>2 min Steam</i>	16	210°	8.10 ..
Finished mashing		156°	8.20 ..
Set taps		154°	8.50 ..
Sparge	144	168°	9.30 ..
Hop <i>3+3</i>	6	170°	2.10 P.M.
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *20.4* %

EVAPORATION *7* Bbls. LAST RUN *1.5* %

OUT *181* Bbls. KETTLE TEST *12.3* %

YEAST *from Brew # 88*

	Bbls.	Bolling	Date
WORT INTO FERMENTER	<i>189.5</i>	<i>12.4 070</i>	<i>Tues June 16 53</i>
BEER INTO CELLAR	<i>181.3</i>	<i>2.75</i>	<i>Tues June 23</i>

REMARKS:

Mashed in by: *JM*

Tun No. 16

Lager

DATE wed June 17/53

MALT 7900 Canada Malt

HOPS 15 BC752 + 10 BB 51

25

15 KB 52 + 10 KAM 52

25

15 EK 52 + 5 KB 52 + 5 BC7 52 in. Hop Juice

25

TOTAL

75 Lbs

10 Salt # 10 Moss # 25 Burton Salt # 1 KMS

WATER

	Bbls.	Temp.	Time
Mashing in	70	163°	11:30 AM
Malt all in		150°	12:00 "
Underlet 2 min Steam	14	210°	12:20 "
Finished mashing		157°	12:35 "
Set taps		155°	1:05 "
Sparge	130	168°	1:50 "
Hop 3+2	5	170°	6:45 "
TOTAL	219		

INTO KETTLE 170 Bbls. FIRST RUN 19.8 %

EVAPORATION 10 Bbls. LAST RUN 0.9 %

OUT 160 Bbls. KETTLE TEST 12.05 %

YEAST from Brew # 80

	Bbls.	Balling	Date
WORT INTO FERMENTER		13.0 %	wed June 17/53
BEER INTO CELLAR	165.1	2.9 %	

REMARKS:

Mashed in by: *Stover*

Tun No. 6

DATE Wed June 17th 1953

Stag

MALT	86.00 Canada 92.00	
HOPS	15 KG 50 & 15 BG 51	30
	1.0 BL 50 & 1.0 BG 51 & 1.0 LK 50 & 5.5 KAM 50	35
	15 LK 50 & 1.0 KG 50 - 2 BL 50 in top Jack	30
TOTAL		95 lbs.

1.0 Salt 1.0 more 25 Burton Salt 1.0 KM 2

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	7:05 AM
Malt all in		148°	7:40 "
Underlet <i>2 min Steam</i>	16	210°	8:50 "
Finished mashing		159°	8:15 "
Set taps		157°	8:45 "
Sparge	14.5	168°	9:25 "
Hop <i>4 & 3</i>	7	170°	1:35 "
TOTAL	241		

INTO KETTLE	1.88	Bbls.	FIRST RUN	20.1	%
EVAPORATION	8	Bbls.	LAST RUN	0.1	%
OUT	1.80	Bbls.	KETTLE TEST	11.8	%
YEAST	<i>from Brew # 88</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	11.85 %	June 17 th 1953
BEER INTO CELLAR	180.5	3.0 %	Wed June 24

REMARKS:

Mashed in by: *AK*

Tun No. 7

Ale

DATE Thurs. June 15, 1888

MALT 8900 Canada Malt

HOPS 15 KG 52 + 15 BG 51

15 BG 52 + 10 FK 52 + 5 KAM 52

10 KG 52 + 10 BG 51 + 5 KAM 52 - 5 FK 52 in Hop Jack

TOTAL

90 lbs

#10 Salt #10 Malt #25 Burton Salt #1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	7.8	163°	1232
Malt all in		149°	1208
Underlet <u>2 min. Steam</u>	16	210°	1228
Finished mashing		157°	1240
Set taps		155°	110
Sparge	14.2	168°	155
Hop <u>4 + 3</u>	7	170	6:30
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %

EVAPORATION 7 1/2 Bbls. LAST RUN 1.4 %

OUT 180 1/2 Bbls. KETTLE TEST 1.215 %

YEAST From Brew #88

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	12.05	<u>Thurs June 15/88</u>
BEER INTO CELLAR	185.7	2.9	<u>Wed June 24</u>

REMARKS:

Mashed in by: Stamm

Tun No. 8

DATE Thu June 18th 93

MALT 86.00 Canada malt 5 tap

HOPS 15 KG 5-2 + 15 BG 5-2

10 BCP 5-2 + 10 BG 5-2 + 10 EK 5-2 + 5 HAM 5-2

10 EK 5-2 + 10 KG 5-2 = 5 BCP 5-2 by Jock

TOTAL

10 # Salt, 10 # mash, 25 # Burton Salt, 1 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	7.10 AM
Malt all in		148°	7.40 "
Underlet <u>2 min steam</u>	16	210°	8.05 "
Finished mashing		158°	8.15 "
Set taps		106°	8.45 "
Sparge	144	168°	9.25 "
Hop <u>H+3</u>	7	171°	1.25 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.2 %
 EVAPORATION 7 Bbls. LAST RUN 1.2 %
 OUT 181 Bbls. KETTLE TEST 11.65 %
 YEAST From Brew # 88

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	11.85%	Thu June 18 th
BEER INTO CELLAR	186	2.75	Thu June 25

REMARKS:

Mashed in by: J.M.

Tun No. 9

Stag

DATE Fri June 19/53

MALT 8600 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

10 B.C. 752 + 10 B.G. 51 + 10 E.K. 52 + 5 N.A.M. 52

10 E.K. 52 + 10 K.G. 52 — 5 B.C. 752 in Hop Jack

TOTAL

30
35
30
95 lbs.

10 Salt, # 10 Iron, # 25 Benton Salt, # 1 KM5

WATER

	Bbls.	Temp.	Time
Mashing in	74	161°	1133 PM
Malt all in		148°	1205 "
Underlet 2 min Steam	16	210°	1225 "
Finished mashing		157°	1238 "
Set taps		155°	108 "
Sparge	146	168°	155 "
Hop 4 + 3	7	170°	645 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.8 %

EVAPORATION 8 Bbls. LAST RUN 0.7 %

OUT 180 Bbls. KETTLE TEST 11.75 %

YEAST From Brew # 8.5 - 9.0

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	11.75 %	Fri June 19/53
BEER INTO CELLAR	184.8	3.0	Tue June 25

REMARKS:

Mashed in by: *Stag*

Tun No. 1

ale

DATE Mon June 22nd 1883

MALT	8900 Canada Malt	
HOPS	15 KG 52 + 15 BG 51	30
	15 BCP 52 + 10 EK 52 + 5 KAM 52	30
	10 KG 52 + 10 BG 51 + 5 KAM 52 = 5 EK 52 1/2 Jch	30
TOTAL		90 LBS

10# Salt, 10# moss, 25# Buxton Salt, 1# KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	160°	11.35 P.M.
Malt all in		148°	12.10 A.M.
Underlet <i>2 min Steam</i>	16	210°	12.30 "
Finished mashing		158°	12.42 "
Set taps		150°	1.12 "
Sparge	146	168°	1.52 "
Hop <i>H + 3</i>	7	170°	6.25 "
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.4	%
EVAPORATION	8	Bbbs.	LAST RUN	1.5	%
OUT	180	Bbbs.	KETTLE TEST	12.2	%
YEAST	<i>From Run # 91</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	12.15.070	Mon June 22 nd
BEER INTO CELLAR	184.	3.2	Sat 27 June

REMARKS:

Mashed in by: *JMS*

Tun No. 2

DATE *Mon June 22nd 1953*MALT *89.80 Canada Malt*HOPS *15 KG 53 & 15 BG 51**15 BC 53 & 10 EK 53 & 5 KAM 53**10 KG 53 & 10 BG 51 & 5 KAM 53 - 2 EK 53 in bagged*

TOTAL

10 Salt 10 Moss 25 Benton Salt 1# KM 5

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	7:15 AM
Malt all in		148°	7:53 "
Underlet <i>2 min Steam</i>	16	210°	8:13 "
Finished mashing		159°	8:28 "
Set taps		157°	8:58 "
Sparge	144	168°	9:40 "
Hop <i>443</i>	7	170°	1:45 PM
TOTAL	243		

INTO KETTLE *188* Bbls. FIRST RUN *20.5* %EVAPORATION *8* Bbls. LAST RUN *1.15* %OUT *180* Bbls. KETTLE TEST *12.25* %YEAST *from Brew # 96*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	13.3	<i>June 22nd 1953</i>
BEER INTO CELLAR	184.7	3.8	<i>two June 30</i>

REMARKS:

Mashed in by: *BT*

Tun No. 3

DATE *June 23 1953*

MALT *8600 Canada Malt*

HOPS *10 KG 5-2 + 15 BG 5-1*

10 BCF 5-2 + 10 BG 5-1 + 10 EK 5-2 + 5 KAMS 2

15 EK 5-2 + 10 KG 5-2 = 5 BCF 5-2 High Jack

TOTAL

10 # Salt, 10 # Mash, 25 # Burton Salt, 1 # MS.

WATER

	Bbls.	Temp.	Time
Mashing in	74	160°	11.40 P.M.
Malt all in		148°	12.15 A.M.
Underlet <i>2 min Steam</i>	16	210°	12.35 "
Finished mashing		156°	12.45 "
Set taps		154°	1.15 "
Sparge	146	168°	1.55 "
Hop <i>47.3</i>	7	170°	6.25 "
TOTAL	243		

INTO KETTLE *188* Bbls. FIRST RUN *20.25* %

EVAPORATION *8* Bbls. LAST RUN *1.25* %

OUT *180* Bbls. KETTLE TEST *11.85* %

YEAST *From Barrow # 92*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>11.970</i>	<i>June 23 1953</i>
BEER INTO CELLAR	<i>185.5</i>	<i>2.75</i>	<i>Mon. June 29</i>

REMARKS:

Mashed in by *JMS*

101

BREW 105

Tun No. 4

Stag

DATE Thurs June 23/53

MALT 8.6 as Canada Malt.

HOPS 15 KG. 521 15 BG 51	31
10. BC9 52 + 10. BG 51 + 10 EK 52 + 5 KAM 52	35
15. EK 52 + 10. KG 52 = 5. BC9 52 in Hop Jack	30
TOTAL	95 Lbs.

10. Sult # 10. M... # 25 Burton Salt # 1. K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	7:05 AM
Malt all in		149°	7:42 "
Underlet 2 mins Steam	16	210°	8:02 "
Finished mashing		158°	8:15 "
Set taps		156°	8:45 "
Sparge	144	168°	9:25 "
Hop 4 + 2	7	176°	1:40 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.05 %

EVAPORATION 7 Bbls. LAST RUN 1.05 %

OUT 181 Bbls. KETTLE TEST 11.8 %

YEAST From Brew # 92-96-98

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	11.97°	Thurs June 23/53
BEER INTO CELLAR	184.6	3.4	June 30 Tues.

REMARKS:

Mashed in by: [Signature]

Tun No. 5

de

DATE Wed June 24 1953

MALT	89.00 Canada Malt	
HOPS	2.0 B.C. K.G. 5-2 + 1.0 B.G. 5-1	30
	1.5 B.C.F. 5-2 + 1.0 B.F. 1-7 + 5 B.G. 5-1	30
	10 J.L.H.F. 5-2 + 5 E.F. 5-2 + 5 K.A.M. 1-2 = 5 K.A.M. 5-2 total	25
TOTAL		85 lbs.

10# Salt, 10# mass, 2.5# Burton Salt, 1# H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	11.35 AM
Malt all in		149°	12.09 AM
Underlet 2 min Steam	16	211°	12.29 "
Finished mashing		157°	12.40 "
Set taps		155°	1.10 "
Sparge	144	168°	1.52 "
Hop H+3	7	170°	6.25 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.6 %

EVAPORATION 8 1/2 Bbbs. LAST RUN 1.5 %

OUT 179 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST From Brew # 91-92

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.2070	Wed June 24 1953
BEER INTO CELLAR	184.4	3.55	Tue June 30

REMARKS:

Mashed in by: *HM*

Hop Rate Changed for *de*'s

Tun No. 6

DATE Wed June 24. 1953

MALT 89.00 Canada Malt

HOPS 20 BC Kg 53 & 10 BG 51

15 BC 53 & 10 LF 53 & 5 BG 51

10 LF 53 & 5 LF 53 & 5 KM 53 & 5 KM 53 in hop feed 25

30

30

95.165

TOTAL

1.0 Salt 1.0 more 25 Benton Salt 1# KM 53

WATER

	Bbbs.	Temp.	Time
Mashing in	76	16.10	7.10 AM
Malt all in		14.8°	7.45 "
Underlet <u>2 min. 5 min</u>	16	21.0°	8.05 "
Finished mashing		16.0°	8.20 "
Set taps		15.8°	8.50 "
Sparge	144	16.8°	9.30 "
Hop <u>4 & 3</u>	7	1.70°	1.45 "
TOTAL	243		

INTO KETTLE 1.88 Bbbs. FIRST RUN 2.1 %

EVAPORATION 8 Bbbs. LAST RUN 1.15 %

OUT 1.80 Bbbs. KETTLE TEST 12.3 %

YEAST from brew # 91

	Bbbs.	Belling	Date
WORT INTO FERMENTER	192.2	12.3	June 24. 1953
BEER INTO CELLAR	184	3.55	the July 3.

REMARKS:

Mashed in by: BT

COE

BREW 108

Tun No. 7

Story

DATE Thursday 25th 1853

MALT	86.00 Canada Malt	
HOPS	15 KG ₅₂ + 15 BG ₅₂	30
	1.0 BCP ₅₂ + 1.0 BG ₅₂ + 1.0 EK ₅₂ + 3 KAM ₅₂	35
	1.5 EK ₅₂ + 1.0 KG ₅₂ = 5 BCP ₅₂ in hop Jack	20
	TOTAL	95.00

10th Salt, 10th moun, 25th Austin Salt 1th KMS

WATER

	Bbls.	Temp.	Time
Mashing in	74	160°	11.33 PM.
Malt all in		145°	12.05 AM.
Underlet 2 min Steam	16	210°	12.28 "
Finished mashing		158°	12.40 "
Set taps		150°	1.10 "
Sparge	146	168°	1.52 "
Hop H+3	7	170°	6.15 "
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	20.5	%
EVAPORATION	8	Bbls.	LAST RUN	0.5	%
OUT	180	Bbls.	KETTLE TEST	11.95	%
YEAST	Green Arrow # 91				

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	11.870	Thursday 25 th
BEER INTO CELLAR	185-	2.9	Thursday July 2

REMARKS: Mashed in by: H M

Tun No. 5

Stag

DATE Thurs June 25th 1937

MALT 86.00 Canada Malt	
HOPS 15 KG 52 + 15 BG 51	30
10 BC 752 + 10 BG 51 + 10 EK 52 + 5 KAM 32	35
15 EK 52 + 10 KG 32 = 5 BC 752 in Hop jar	30
TOTAL	95.65

* 10 Salt, * 10 Moss, * 25 Burton Salt * 1 Kms.

WATER

	Bbls.	Temp.	Time
Mashing in	74	161°	7:05 AM
Malt all in		149°	7:45 "
Underlet 2 mins Steam	16	210°	8:05 "
Finished mashing		158°	8:20 "
Set taps		156°	8:50 "
Sparge	146	168°	9:30 "
Hop 4+3	7	170°	1:25 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.15 %
 EVAPORATION Bbls. LAST RUN 1.2 %
 OUT Bbls. KETTLE TEST 11.85 %
 YEAST from Brew # 92

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	11.75	Thurs June 25 th 1937
BEER INTO CELLAR	183.6	5.15	Thurs July 2:

REMARKS:

Mashed in by: Stag

Tun No. 9

ale

DATE Fri June 26 1853

MALT 8900 Canada Malt	
HOPS 20 B.C. KG 5-2 + 10 BG 5-1	30
10 B.C.F. 5-2 + 10 E.C. 5-2 + 5 BG 5-1	20
10 S.L.H.P. 5-2 + 5 C.C. 5-2 + 5 K.A.M. 5-2 + 20 K.A.M. 5-2 <i>top of tank</i>	25
TOTAL	85 lbs.

10 #5 salt, 10 #2 mass, 25 # Burton Salt, 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	11.33 P.M.
Malt all in		148°	12.05 A.M.
Underlet 2 min steam	16	210°	12.28 ..
Finished mashing		156°	12.40 ..
Set taps		154°	1.10 ..
Sparge	144	168°	1.50 ..
Hop 4+3	7	170°	6.25 ..
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.4 %
 EVAPORATION 8 Bbls. LAST RUN 1.7 %
 OUT 180 Bbls. KETTLE TEST 12.2 %
 YEAST From Brew # 92

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	12.2070	Fri June 26 1853
BEER INTO CELLAR	184.2	2.85	Friday July 3

REMARKS:

Mashed in by: *H.M.*

Tun No. 16

LAGER

DATE Mon June 29 1923

MALT 79.00 Canada Malt

HOPS 15. BCF 32 a 10 BG 31

15. KG 32 a 10. KAM 32

15. LK 32 a 5. KG 32 - 2. BCF 32 in top Jacob

25

25

25

75 lbs

TOTAL

10. Salt 10. Mosa 25 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	70	161°	11.40 PM
Malt all in		150°	12.10 AM
Underlet 2 min Steam	14	210°	12.30 "
Finished mashing		139°	12.45 "
Set taps	-	137°	1.15 "
Sparge	129	169°	1.35 "
Hop 402	6	170°	6.50 "
TOTAL	219		

INTO KETTLE 170 Bbls. FIRST RUN 20.2 %

EVAPORATION 9 1/2 Bbls. LAST RUN 0.75 %

OUT 160 1/2 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 97

	Bbls.	Balling	Date
WORT INTO FERMENTER		12.2 970	June 29 1923
BEER INTO CELLAR	165	2.6 970	

REMARKS:

Mashed in by: SA

Tun No. 1

Ale

DATE *May June 29/53*

MALT	89.0 Canada Malt	
HOPS	20. B.C. KB ⁵² + 10. B.G. 51	35
	15. B.C. F. 52 + 10. E.K. 52 + 5. B.G. 51	30
	10. J.L.H.F. 52 + 5. E.F. 52 + 5. N.A.M. 52 + 5. N.A.M. in Hop. pack	25
	TOTAL	85 Lbs

"10 Salt" "10 Moss" "25 Burton Salt" "1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	7:05 AM
Malt all in		149°	7:43 "
Underlet <i>2 mins. Steams</i>	16	210°	8:03 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	144	168°	9:25 "
Hop	4 + 3	7	170° 1:50 "
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.25	%
EVAPORATION	8	Bbbs.	LAST RUN	1.35	%
OUT	180	Bbbs.	KETTLE TEST	12.2	%
YEAST	<i>From Brew # = 100</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.3	<i>May June 29/53</i>
BEER INTO CELLAR	184.7	3.4	<i>May July 6th</i>

REMARKS:

Mashed in by: *Seton*

Tun No. 3

DATE Wed. June 30. 1923

MALT	86.00 <u>Canada Malt</u>	
HOPS	15. KG 52 & 15. BG 51	30.
	10. BG 53 & 10. BG 57 & 10. LK 52 & 5. KM 52	35.
	15. LK 52 & 10. KG 52 - 2 BG 53 in top joint	30.
	TOTAL	95.65

10. Salt. 10. more. 25. Burton Salt. 1* KM 52.

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	11:45 PM
Malt all in		149°	12:15 AM
Underlet <u>2 min Steam</u>	16	210°	12:35 "
Finished mashing		158°	12:50 "
Set taps		156°	1:20 "
Sparge	142	168°	2:00 "
Hop <u>4 & 3</u>	7	170°	4:30 "
TOTAL	241		

INTO KETTLE	<u>158</u>	Bbls.	FIRST RUN	<u>20.4</u>	%
EVAPORATION	<u>8</u>	Bbls.	LAST RUN	<u>0.8</u>	%
OUT	<u>180</u>	Bbls.	KETTLE TEST	<u>11.9</u>	%

YEAST from Brew # 106

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191.3</u>	<u>11.95%</u>	<u>June 30. 1923</u>
BEER INTO CELLAR	<u>183.7</u>	<u>3.3%</u>	<u>July 23</u>

REMARKS:

Mashed in by: BR

Tun No. 2

S tag

DATE *June 30 1953*

MALT *86.00 Canada Malt*

HOPS *1.5 KG 5-2 + 1.5 BG 5-1*

1.0 BCF 5-2 + 1.0 BG 5-1 + 1.0 AK 5-2 + 5 HAMS 5-2

1.0 KG 5-2 + 1.5 BK 5-2 = 5 BCF 5-2 in hop Jack

TOTAL

	30
	35
	30
TOTAL	95.25

WATER

	Bbls.	Temp.	Time
Mashing in	76	159°	7.05 AM.
Malt all in		149°	7.25 ..
Underlet <i>2 min steam</i>	16	210°	8.00 ..
Finished mashing		159°	8.10 ..
Set taps		157°	8.40 ..
Sparge	144	168°	9.20 ..
Hop <i>H+H</i>	8	170°	1.30 PM.
TOTAL	244		

INTO KETTLE *188* Bbls. FIRST RUN *20.65* %

EVAPORATION *7* Bbls. LAST RUN *1.0* %

OUT *181* Bbls. KETTLE TEST *12.2* %

YEAST *Frown Brew # 107*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.2</i>	<i>June 30 1953</i>
BEER INTO CELLAR	<i>185.9</i>	<i>3.15</i>	<i>Mon July 6 1953</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. *H*

DATE *Thu July 3rd 1953*

MALT *89.00 Canada Malt*

HOPS *20 BC 16 50 & 10 BG 51*

15 BC 14 & 10 LF 50 & 5 BG 51

10 J. J. H. 50 & 5 LF 50 & 5 KAM 50 - 5 KAM 50 in hop feed 25

30

20

85 lbs.

TOTAL

10 Salt 10 Amora 25 Burton Salt 1 K.M.S.*

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>160°</i>	<i>11:45 PM</i>
Malt all in		<i>149°</i>	<i>12:15 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12:35 "</i>
Finished mashing		<i>157°</i>	<i>12:50 "</i>
Set taps		<i>155°</i>	<i>1:20 "</i>
Sparge	<i>140</i>	<i>165°</i>	<i>2:00 "</i>
Hop <i>H 03</i>	<i>7</i>	<i>170°</i>	<i>6:30 "</i>
TOTAL	<i>241</i>		

INTO KETTLE *185* Bbls. FIRST RUN *21.0* %

EVAPORATION *7 1/2* Bbls. LAST RUN *1.1* %

OUT *180 1/2* Bbls. KETTLE TEST *12.25* %

YEAST *from Sum # Oland's*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>12.25%</i>	<i>July 2nd 1953</i>
BEER INTO CELLAR	<i>185.24</i>	<i>2.9%</i>	<i>July 8th 1953</i>

REMARKS:

Mashed in by: *BS*

Tun No. 5

DATE *Thurs July 2nd 1933*

MALT	89.00 Canada Malt	
HOPS	20 BC. 46.52 + 10 B.G. 51	3.0
	15 BC. 7.52 + 10 EK. 52 + 5 B.G. 51	3.0
	10 J.L.H. 5.2 + 5 FF. 52 + 5 K.A.M. 52 + 5 K.A.M. in top part	2.5
	TOTAL	8.5 LBS

" 10 Salt " 10 " 25 Buxton Salt " 1 Kms

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	70.2 AM
Malt all in		148°	74.2 "
Underlet <i>2 mins Steam</i>	16	210°	80.2 "
Finished mashing		157°	81.5 "
Set taps		155°	84.5 "
Sparge	143	168°	92.5 "
Hop <i>4 + 3</i>	7	170°	13.0 "
TOTAL	243		

INTO KETTLE	18.8	Bbbs.	FIRST RUN	20.1	%
EVAPORATION	7	Bbbs.	LAST RUN	1.3	%
OUT	18.1	Bbbs.	KETTLE TEST	12.2	%
YEAST	<i>From Brew " 10.1</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.3%	<i>Thurs July 2nd 1933</i>
BEER INTO CELLAR	183.8	2.6%	<i>Wed July 8th</i>

REMARKS:

Mashed in by: *AMM*

Tun No. 6

DATE *ale* *Thu July 2nd 1893*

MALT 89.00 *Canada Malt*

HOPS 20 BC Kg 52 & 10 BG 51

15 BC 52 & 10 EK 52 & 5 BG 51

10 J.H.F. 52 & 5 L.P. 52 & 5 Kam 52 - 5 Kam 52 in hop pack

30.
30.
23.
85.16s.

TOTAL

1.0 Salt 10 moss 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	11.45 PM
Malt all in		148°	12.20 AM
Underlet	16	210°	13.40 "
Finished mashing		157°	12.55 "
Set taps		155°	12.5 "
Sparge	144	168°	2.05 "
Hop	40 3	7	1.70°
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 21.15 %

EVAPORATION 7 1/2 Bbls. LAST RUN 1.15 %

OUT 180 1/2 Bbls. KETTLE TEST 12.3 %

YEAST *from Brew #104*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	12.35%	July 3rd 93
BEER INTO CELLAR	185.3	2.95%	July 9th 93

REMARKS:

Mashed in by: *AS*

Tun No. 7

de

DATE Fri July 3rd 2

MALT	8900 Canada Malt	
HOPS	2.0 B.C.H.G. 52 + 10 B.G. 51	3.0
	1.5 B.C.C. 52 + 1.0 E.F. 52 + 5 B.G. 51	3.0
	1.0 J.H.H.C. 52 + 5 E.C. 52 + 5 K.A.M. 53 - K.A.M. 53 hop Ted	2.5
	TOTAL	8.5 lbs.

10# Salt 10# mash 25# Burton Salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	158°	7.05 AM.
Malt all in		149°	7.40 "
Underlet 2 min steam	16	210°	8.00 "
Finished mashing		160°	8.12 "
Set taps		158°	8.42 "
Sparge	142	168°	9.21 "
Hop H+H	8	170°	1.55 PM.
TOTAL	244		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.4	%
EVAPORATION	7	Bbbs.	LAST RUN	1.1	%
OUT	181	Bbbs.	KETTLE TEST	12.5	%
YEAST	From Brew # 105				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.	12.3%	Fri July 3 rd
BEER INTO CELLAR	187.0	2.7%	Thurs July 9 th

REMARKS:

Mashed in by: *JFM*

G. Moss Seaweed Products Ltd.

Tun No. 9

Stag

DATE Mon July 6th 1953

MALT 85.00 Canada Malt

HOPS 15 BC 52 + 15 KB 52

10 BC 752 + 10 BG 51 + 10 EK 52 + 5 KAM 52

15 EK 52 + 10 KB 52 + 5 BC 752 in Hop Pel

TOTAL 95 lbs.

#10 Salt, #10 moss, 2.5 Burton Salt # KM 5

WATER

	Bbbs.	Temp.	Time
Mashing in	74	157°	1232 PM
Malt all in		146°	1210 AM
Underlet 2 minis steam	16	210°	1230 "
Finished mashing		154°	1245 "
Set taps		152°	115 "
Sparge	146	168°	200 "
Hop 4 + 5	7	170°	631 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 1.8 %

OUT 180 1/2 Bbbs. KETTLE TEST 11.6 %

YEAST from Brew = #112

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	11.75%	Mon July 6 th 1953
BEER INTO CELLAR	183.0	245° 90	Mon July 13 th 1953

REMARKS:

Mashed in by: [Signature]

Out 100# Malt Stag
Malt all in 145°

Tun No. 9

Stag

DATE Mon July 6th 53

MALT 8500 Canada Malt

HOPS 15 KG 52 + 15 BG 51

10 BGF 52 + 10 BG 51 + 10 EK 52 + 5 KAM 52

10 EK 52 + 10 KG 52 = 5 BCF 52 in hop Josh

TOTAL

30

35

30

95 LBS.

10# Salt, 10# Moss, 25 Burton Salt, 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	74	154°	7.05 AM
Malt all in		148°	7.40 "
Underlet 2 min steam	16	210°	8.00 "
Finished mashing		156°	8.12 "
Set taps		154°	8.42 "
Sparge	146	168°	9.23 "
Hop H. + 2	7	170°	1.40 P.M.
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.2 %

EVAPORATION 7 Bbls. LAST RUN 1.1 %

OUT 181 Bbls. KETTLE TEST 11.75 %

YEAST From Brew # 112-114

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	11.95 370	Mon July 6 th
BEER INTO CELLAR	184.8	2.7 370	Mon July 13

REMARKS:

Mashed in by JFM

G. Moss.

Tun No. /

Ale

DATE Tues. July 7/53

MALT	89.00 Canada Malt	
HOPS	20 B.C. K.G. 52 + 10 B.G. 51	30
	15 B.G. 7.52 + 10 E. 7.22 + 5 B.G. 51	30
	10 J.L. H. 7.52 + 5 E. 7.52 + 5 K.A.M. 52 = 5 K.A.M. in Hop Jack	25
	TOTAL	85 L.P.S.

Salt # 10. # Manna # 25. # Burton Salt # 1. K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	160°	11.31 PM
Malt all in		148°	12.07 AM
Underlet 2 min steam	16	210°	12.27 "
Finished mashing		156°	12.35 "
Set taps		154°	12.55 "
Sparge	140	168°	1.45 "
Hop 4 + 3	7	170	6.25 "
TOTAL	249		

INTO KETTLE 188 Bbls. FIRST RUN 20.4 %

EVAPORATION 8 Bbls. LAST RUN 1.7 %

OUT 180 Bbls. KETTLE TEST 12.15 %

YEAST from Brew # = 112

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	12.25%	Tues. July 7/53
BEER INTO CELLAR	184.0	3.3%	Tues. July 14/53

REMARKS:

Mashed in by: *Nelson*

Tun No. 2

DATE *al* Tues July 7th/53

MALT	89.00 Canada Malt	
HOPS	20.00 BK 52 + 10.00 BG 51	20.
	15.00 BK 52 + 10.00 BK 52 + 5.00 BG 51	20.
	10.00 BK 52 + 5.00 BK 52 + 5.00 KMS 52 - 5.00 KMS 52 in bag pack 25'	85.165.
TOTAL		

10.00 Salt 10.00 Moss 25.00 Burton Salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	150°	8.10 AM
Malt all in		146°	8.55 "
Underlet 2 min Steam	16	210°	9.15 "
Finished mashing		158°	9.28 "
Set taps		153°	9.58 "
Sparge	143	168°	10.40 "
Hop 403	7	170°	2.45 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %
 EVAPORATION 8 Bbbs. LAST RUN 1.2 %
 OUT 190 Bbbs. KETTLE TEST 12.15 %
 YEAST *from Brew # 112 - 114*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.15%	July 7 th /53
BEER INTO CELLAR	186.6	2.6%	Tues July 14/53

REMARKS:

Mashed in by: *BT*

G. Moss.

Tun No. 8

Stag

DATE Wed July 5/53

MALT	85.00 Canada Malt	
HOPS	15 KG 52 + 15 BG 51	30
	10. BC 752 + 10. BG 51 + 10. FK 52 + 5. KM 52	35
	15. FK 52 + 10. KG 50 - 5. BC 752 in Hop Jar	30
	TOTAL	95.65

10[#] Salt 10[#] moss, 25[#] Burton Salt 7[#] KM 52

WATER

	Bbls.	Temp.	Time
Mashing in	78	159°	11:30 PM
Malt all in		148°	12:05 AM
Underlet 2 min steam	16	210°	12:25 "
Finished mashing		156°	12:35 "
Set taps		154°	1:05 "
Sparge	142	168°	1:40 "
Hop 4+3	7	170°	6:13 "
TOTAL	243		

INTO KETTLE	188	Bbls.	FIRST RUN	20.05	%
EVAPORATION	8	Bbls.	LAST RUN	0.8	%
OUT	180	Bbls.	KETTLE TEST	11.7	%
YEAST	From Brew # 114				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.3	11.65%	wed July 5/53
BEER INTO CELLAR	183.7	2.8%	Wed July 15/53

REMARKS:

Mashed in by: *W. H. ...*

Tun No. *H*

de

DATE *Wed July 8 1953*

MALT *89.00 Canada Malt*

HOPS *20 B.C. H.G. 52 + 10 B.G. 51*

15 B.C.P. 52 + 10 E.P. 52 + 5 B.G. 51

10 U.L. H.G. 52 + 5 E.P. 52 + 5 K.A.M. 52 = 5 K.A.M. 52 1/2

<i>30</i>
<i>30</i>
<i>25</i>
<i>83 LBS.</i>

TOTAL

10 # Salt, 10 # Mash, 25 # Austin Salt, 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>152°</i>	<i>7.10 AM.</i>
Malt all in		<i>147°</i>	<i>7.48 "</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>8.08 "</i>
Finished mashing		<i>156°</i>	<i>8.20 "</i>
Set taps		<i>154°</i>	<i>8.50 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9.30 "</i>
Hop <i>H+H</i>	<i>8</i>	<i>170°</i>	<i>1.55 "</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.0* %

EVAPORATION *7* Bbls. LAST RUN *1.1* %

OUT *181* Bbls. KETTLE TEST *19.5* %

YEAST *4 from Brew # 114-115*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>193.0</i>	<i>12.370</i>	<i>Wed July 8</i>
BEER INTO CELLAR	<i>185.3</i>	<i>2.5570</i>	<i>Wed July 10</i>

REMARKS:

Mashed in by: *de*

G. Moss.

Tun No. 5

Ale

DATE Thurs July 9th 53

MALT 89.00 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.C. 51

15 B.C.F. 52 + 10 E.F. 52 + 5 B.C. 51

10 F.H. H.F. 52 + 5 E.F. 52 + 5 K.A.M. 52 = 5 K.A.M. 52 Hop free

TOTAL

30
30
25
85 Lbs.

10 Salt 10 Moss 25 Buxton Salt 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	152°	1137 AM
Malt all in		147°	1205 PM
Underlet 2 mins Steam	16	210°	1235 "
Finished mashing		154°	1237 "
Set taps		152°	107 "
Sparge	142	168°	145 "
Hop 4.7	7	170°	
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST From Brew 1.7

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.15°	Thurs July 9/53
BEER INTO CELLAR	183.8	2.725°	Thurs July 16/53

REMARKS:

Mashed in by: *Detron*

CSI 1933

BREW 126

Tun No. 16

LAGER.

DATE Thu. July 9th 1933

MALT 79.00 Canada Malt

HOPS 15.00 33 & 10.00 BG 51

15.00 KG 33 & 10.00 KAN 33

15.00 EK 33 & 5.00 KG 33 - 5.00 33 in hop feed

25.

25.

25.

75. lbs.

TOTAL

10.00 Salt 10.00 Mosa (G) 25.00 Section Salt

WATER

	Bbls.	Temp.	Time
Mashing in	6.8	154°	7:10 AM
Malt all in		150°	7:45 "
Underlet 2 min Steam	14	210°	8:05 "
Finished mashing		158°	8:20 "
Set taps		156°	8:50 "
Sparge	1.31	168°	9:30 "
Hop H & 2	6	170°	1:15 PM
TOTAL	21.9		

INTO KETTLE 170 Bbls. FIRST RUN 19.8 %

EVAPORATION 9 Bbls. LAST RUN 0.8 %

OUT 16.1 Bbls. KETTLE TEST 12.1 %

YEAST from Brew # 111

	Bbls.	Balling	Date
WORT INTO FERMENTER		12.2%	July 9 th 1933
BEER INTO CELLAR	166	2.3	Mon July 20/33

REMARKS:

Mashed in by: *BT*

Ground Mosa.

Tun No. 17

Lager

DATE Fri July 10th 1933

MALT 79.00 Canada Malt

HOPS 15 B.C.F. 52 + 10 B.G. 51

15 K.G. 52 + 10 K.A.M. 52

15 F.K. 52 + 5 K.G. 52 - 5 B.C.F. 52 in Log. Feed

TOTAL

25-
25-
25-
75 Lbs

10 Salt # 10 more (G) 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	74	163°	11:30 AM
Malt all in		150°	12:05 "
Underlet 2 mins. Steam	16	210°	12:25 "
Finished mashing		156°	12:35 "
Set taps		154°	1:05 "
Sparge	125	148°	1:45 "
Hop 2 + 2	5	170°	6:40
TOTAL	220		

INTO KETTLE 170 Bbbs. FIRST RUN 19.35 %

EVAPORATION 9 1/2 Bbbs. LAST RUN 1.2 %

OUT 16 1/2 Bbbs. KETTLE TEST 11.95 %

YEAST from Brew # = 111

	Bbbs.	Balling	Date
WORT INTO FERMENTER		12.25%	Fri July 10 th 1933
BEER INTO CELLAR	165.3	2.35	Tues July 21

REMARKS:

Mashed n by: *Stetson*

Tun No. 6

DATE *Monday 13th / 57*

MALT *8900 Canada Malt*

HOPS *20 KG S-2 + 10 BG S-1*

30

15 BCF S-2 + 10 BCF S-1 + 5 BG S-7

30

10 J. L. M. S-2 + 5 E. P. S-2 + 5 K. A. M. S-2 = 5 K. A. M. 2 1/2 J. J. S-1

25

TOTAL

85 LBS

10# Salt, 10# man, 35 Burton Salt, 1# KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	155°	11.30 PM
Malt all in		147°	12.05 "
Underlet <i>2 min steam</i>	16	210°	12.25 "
Finished mashing		155°	12.37 "
Set taps		153°	1.07 "
Sparge	144	165°	1.47 "
Hop <i>H + 3</i>	7	170°	6.10 "
TOTAL	243		

INTO KETTLE *188* Bbbs. FIRST RUN *20.2* %

EVAPORATION *7* Bbbs. LAST RUN *1.4* %

OUT *181* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 112*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>12.1 90</i>	<i>Mon July 13th 57</i>
BEER INTO CELLAR	<i>184.8</i>	<i>2.4</i>	<i>Sat July 18th</i>

REMARKS:

Mashed in by: *HJM*

Tun No. 7

DATE Mon. July 13th 1933

MALT	89.00 Canada Malt	
HOPS	20 KG 32 & 10 BG 57	30
	15 BCF 32 & 10 LF 32 & 5 BG 61	30
	10 J.H.F. 32 & 5 L.F. 32 & 5 K.A.M. 52 - 5 K.A.M. 52 in hop pack	25
		85.16s.
TOTAL		

10 Mms. 10 Salt 20 Burton Salt 14 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	7:05 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	144	168°	9:30 "
Hop 4 & 3	7	170°	1:45 PM
TOTAL	245		

INTO KETTLE 185 Bbbs. FIRST RUN 20.75 %

EVAPORATION 8 Bbbs. LAST RUN 1.15 %

OUT 180 Bbbs. KETTLE TEST 12.25 %

YEAST from Brew # 116

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	12.35 72	July 13 th 1933
BEER INTO CELLAR	183.8	2.6	Monday July 20

REMARKS: Ground Mms

Mashed in by: BS

Tun No. 8

Stay

DATE Tues July 14 1953

MALT	85.00 Canada Malt	
HOPS	15 KG 52 + 15 BG 57	30
	10 BCF 52 + 10 BG 57 + 10 EP 52 + 5 KMS 52	35
	12 BK 52 + 10 KG 52 + 3 BCF 52 Hop Jack	30
TOTAL		95 lbs.

10** Salt, 10** max, 25** Burton Salt, 1** KMS

WATER

	Bbls.	Temp.	Time
Mashing in	74	157°	11.40 PM
Malt all in		145°	12.10 AM
Underlet 2 min Steam	16	210°	12.30 "
Finished mashing		155°	12.42 "
Set taps		155°	1.12 "
Sparge	146	165°	1.55 "
Hop 4+3	7	170°	6.10 "
TOTAL	243		

INTO KETTLE	155	Bbls.	FIRST RUN	20.55	%
EVAPORATION	75	Bbls.	LAST RUN	1.4	%
OUT	179.5	Bbls.	KETTLE TEST	11.65	%
YEAST	From Brew # 116-117				

	Bbls.	Balling	Date
WORT INTO FERMENTER	190.3	11.7 0/0	Tues July 14 53
BEER INTO CELLAR	184.8	2.4	Mon July 20/53

REMARKS:

Mashed in by: *AM*

Tun No. 9

Stag

DATE Tues July 14th 1953

MALT 85.00 Canada Malt	
HOPS 15 KG 52 + 15 BG 51	30
10. BC 752 + 10. BG 51 + 10. EF 52 + 5 Kam 52	35
15. EK 52 + 10 KG 52 = 5. BC 752 - Hop food	30
TOTAL	95 lbs

10 salt, # 10. moss, # 25 Burton Salt, 1# KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	74	157°	7:04 AM
Malt all in		147°	7:42 "
Underlet 2 min Steam	16	210°	8:02 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	146	168°	9:30 "
Hop 4 + 3	7	170°	143 "
TOTAL	243		

INTO KETTLE 18.8 Bbls. FIRST RUN 20.3 %

EVAPORATION 7 Bbls. LAST RUN 1.3 %

OUT 18.1 Bbls. KETTLE TEST 11.7 %

YEAST from Brew = 1.18 #

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	11.9 00	Tues July 14 th 1953
BEER INTO CELLAR	184.8	2.4	Tues July 21-

REMARKS: Ground. moss.

Mashed in by: *Detson*

Added. 1 more qt of Pontecine

Tun No. 1

DATE Wed July 15th 1933

MALT 89.00 Canada Malt

HOPS 20 KG 5-2 + 10 BG 5-1

15 BCF 5-2 + 10 EF 5-2 + 5 BG 5-1

10 J.L.H.C. 5-2 + 5 P.P.S. 2 + 5 K.A.M. 5-2 + 5 K.A.M. 5-2 top each

30

30

25

85 LBS.

TOTAL

10[#] Salt, 10[#] yeast, 25[#] Benton Salt, 1[#] G.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	156°	11.40 PM
Malt all in		147°	12.15 AM
Underlet 2 min steam	16	210°	12.35 ..
Finished mashing		156°	12.47 ..
Set taps		154°	1.17 ..
Sparge	144	168°	1.57 ..
Hop H+3	7	170°	6.30 ..
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.7 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 1.2 %

OUT 180 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST From Brew # 118

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	12.25.90	wed July 15 th
BEER INTO CELLAR	184.7	2.7	two July 21

REMARKS:

add one ^{pt} of Portevin Extra. Mashed in by: J.M.

Tun No. 2

DATE *Wed. July 12. 1913*

MALT *89.00 Canada Malt*
 HOPS *20 KG 52 & 10 BG 51* 30.
15.62 52 & 10.61 52 & 5 BG 51 30.
10.11 52 & 5.21 52 & 2 KAM 52 - 5 KAM 52 in hop feed 25.
 TOTAL 85.16.

10. Salt 10. Meas 25 Burton Salt 1.5 KG 5.

WATER

	Bbls.	Temp.	Time
Mashing in	76	155°	7:05 AM
Malt all in		147°	7:40 "
Underlet <i>2 min Steam</i>	16	210°	8:00 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	144	168°	9:32 "
Hop <i>4 & 3</i>	7	170°	2:00 PM
TOTAL	243		

INTO KETTLE *1.88* Bbls. FIRST RUN *21.0* %

EVAPORATION *7* Bbls. LAST RUN *1.2* %

OUT *1.81* Bbls. KETTLE TEST *12.25* %

YEAST *from Brew #119*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.45</i>	<i>July 12. 1913</i>
BEER INTO CELLAR	<i>185.3</i>	<i>2.5</i>	<i>Wed July 22</i>

REMARKS: *Ground. moss*

Mashed in by: *BS*

Tun No. 2

Stay

DATE Thurs July 16 1853

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 15 BG 57

30

10 BCP 52 + 10 BG 51 + 10 EK 52 + 5 HAM 2

35

15 EK 52 + 10 KG 52 = 28 CP 2 Hop Jack

30

TOTAL

95.285

10 # Salt 18 # Mash 25 # Bunter Salt 1 # KMS

WATER

	Bbls.	Temp.	Time
Mashing in	76	157°	11.50 PM
Malt all in		147°	12.25 AM
Underlet 2 min Steam	16	210°	12.45 "
Finished mashing		156°	12.57 "
Set taps		154°	1.27 "
Sparge	144	168°	2.07 "
Hop H 7 3	7	170°	6.30 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.8 %

EVAPORATION 8 Bbls. LAST RUN 1.05 %

OUT 180 Bbls. KETTLE TEST 11.8 %

YEAST From Brew # 122

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.3	11.8 0/0	Thurs July 16
BEER INTO CELLAR	183.1	5.5	Wed July 22

REMARKS:

Mashed in by *ELM*

Tun No. 10

Stag

DATE Thurs July 16th 1913

MALT	71.00 Canada Malt	
HOPS	15 KG 52 + 10 BG 51	25
	10 BC 752 + 10 BG 51 + 5 KAM 52	25
	15 EK 52 + 10 KG 52 — 5 BC 752 in Hop Jack	30
	TOTAL	80 Lbs.

10.00 malt, 1.00 moss, 25.00 Burton Salt, 1.00 KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	64	157°	706 2.17
Malt all in		147°	738 "
Underlet 2 mins Steam	14	210°	758 "
Finished mashing		158°	815 "
Set taps		156°	845 "
Sparge	122	168°	930 "
Hop 3 + 2	5	170°	130 "
TOTAL	205		

INTO KETTLE 160 Bbls. FIRST RUN 19.1 %
 EVAPORATION 9 Bbls. LAST RUN 0.85 %
 OUT 151 Bbls. KETTLE TEST 11.55 %
 YEAST from Brew # = 124

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.7 570	Thurs July 16 th 1913
BEER INTO CELLAR	160.7	2.4	Thurs July 23

REMARKS: Ground Moss

Mashed in by: [Signature]

Tun No. 4

ale

DATE *Fri July 17 1853*

MALT *8900 Canada Malt*

HOPS *20 KG 5-2 + 10 BG 5-2*

15-BCC 5-2 + 10-CC 5-2 + 5-BG 5-2

10-J.L.H.F. 5-2 + 5-E.P. 5-2 + 5-K.A.M. 5-2 = 5-K.A.M. 5-2 hop/Teak

TOTAL

	30
	30
	25
TOTAL	85.285

10 # Salt, 10 # yeast, 25 # Burton Salt, 1 # L.M.S

WATER

	Bbbs.	Temp.	Time
Mashing in	76	158°	11.40 P.M.
Malt all in		147°	12.15 P.M.
Underlet <i>2 min steam</i>	16	210°	12.35 "
Finished mashing		156°	12.47 "
Set taps		154	1.17 "
Sparge	144	168°	1.57 "
Hop <i>4 x 3</i>	7	170°	6.40 "
TOTAL	243		

INTO KETTLE *188* Bbbs. FIRST RUN *20.9* %
 EVAPORATION *7 1/2* Bbbs. LAST RUN *1.25* %
 OUT *180 1/2* Bbbs. KETTLE TEST *12.25* %
 YEAST *Brew # 124*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194.5</i>	<i>12.2 90</i>	<i>Fri July 17 53</i>
BEER INTO CELLAR	<i>185.3</i>	<i>2.4</i>	<i>Thurs July 23</i>

REMARKS:

Mashed in by: *J.M.*

Tun No. 3

DATE Fri July 17 1893

MALT 89.00 *Canada Malt*

HOPS 20 KG 53 & 10 BG 51

15 BC 53 & 10 CP 52 & 5 BG 51

10 lb. Alt 52 & 5 CP 52 & 5 KAM 53 - 5 KAM 53 in top tub 2.5

30

30

85 lbs.

TOTAL

10 Salt 10 moss 25 Burton Salt 1# KAS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	156°	7:05 AM
Malt all in		147°	7:40 "
Underlet <i>2 min. Steam</i>	16	210°	8:00 "
Finished mashing		158°	8:15 "
Set taps		156°	8:45 "
Sparge	148	168°	9:35 "
Hop <i>403</i>	7	170°	1:45 PM
TOTAL	247		

INTO KETTLE 188 Bbbs. FIRST RUN 20.9 %

EVAPORATION 7 Bbbs. LAST RUN 1.1 %

OUT 181 Bbbs. KETTLE TEST 12.25 %

YEAST *from Brew #124*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.25 70	July 17 1893
BEER INTO CELLAR	185.7	2.7	July 23

REMARKS:

Mashed in by: *BR*

Tun No. 6

DATE *Mon July 20th 53*

MALT *87.65 Canada Malt*

HOPS *20 KG 52 & 10 BG 51*

15.00 F 52 & 10.00 F 52 & 5 BG 51

10.91 A 52 & 5.00 F 52 & 5 KAM 52 & 5 KAM 52 in 1/2 gal. 25.

85 lbs.

TOTAL

10 Salts 10 Moss 25 Burton Salt 1st Kars.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>75</i>	<i>153°</i>	<i>11:40 PM</i>
Malt all in		<i>147°</i>	<i>12:15 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:33 "</i>
Finished mashing		<i>150°</i>	<i>12:50 "</i>
Set taps		<i>154°</i>	<i>1:20 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>2:00 "</i>
Hop <i>305</i>	<i>6</i>	<i>170°</i>	<i>6:40 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.95* %

EVAPORATION *8* Bbls. LAST RUN *0.9* %

OUT *180* Bbls. KETTLE TEST *11.95* %

YEAST *from Brew # 125*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>189.1</i>	<i>12.0%</i>	<i>July 20th 53</i>
BEER INTO CELLAR	<i>181.7</i>	<i>2.6</i>	<i>July 27.</i>

REMARKS:

Mashed in by: *SS*

Tun No. 7

Siag

DATE *Tues. July 31st 1933*

MALT *85.00. Carlsbad malt*

HOPS *15 KG 52 & 15 BG 51*

10. BC 52 & 10. BG 51 & 10. EK 52 & 5. KM 53

15. EK 52 & 10. KG 53 - 5. BC 52 in top each

TOTAL

10. Salt 10. Moss 25. Burton salt 1# KM 5

30.
35.
30.
95. lbs.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	153°	11.40 PM
Malt all in		147°	12.15 AM
Underlet <i>2 min. Steam</i>	16	210°	12.35 "
Finished mashing		136°	12.50 "
Set taps		154°	1.20 "
Sparge	144	168°	2.00 "
Hop <i>4 & 3</i>	7	170°	6.30 "
TOTAL	241		

INTO KETTLE *188* Bbbs. FIRST RUN *20.6* %
 EVAPORATION *8* Bbbs. LAST RUN *0.6* %
 OUT *180* Bbbs. KETTLE TEST *11.8* %
 YEAST *from. Beem # 1 to 6 128*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.7</i>	<i>11.7°</i>	<i>July 21st 1933</i>
BEER INTO CELLAR	<i>185.1</i>	<i>2.85</i>	<i>Open July 27.</i>

REMARKS:

Mashed in by: *BA*

Tun No. 8

DATE *Strag* Tues July 21/53

MALT 85.00 *Canada Malt*

HOPS 15 KG 52 + 15 BG 51	30
10 BC 751 + 10 BC 51 + 10 E 852 + 5 XAM 52	25
10 E 452 + 10 KG 521 + 5 BC 752 in Hop Jck	30
TOTAL	95 LBS

10 Salt # 10 man # 25 Burton Salt # 1 KM 5

WATER

	Bbbs.	Temp.	Time
Mashing in	74	154°	7:07 AM
Malt all in		147°	7:45 "
Underlet <i>2 mino Steam</i>	16	210°	8:05 "
Finished mashing		187°	8:15 "
Set taps		155°	8:45 "
Sparge	146	168°	9:25 "
Hop <i>4 + 3</i>	7	170°	145 "
TOTAL	243		

INTO KETTLE *188* Bbbs. FIRST RUN *19.95* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *from Brew = 1.28*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.95	<i>Tues July 21/53</i>
BEER INTO CELLAR	184.9	4.0	<i>Tues July 28</i>

REMARKS:

Mashed in by: *Adams*

Tun No. 16

LAGER

DATE *Wed. July 22nd 1953*

MALT 79.00 *Canada Malt*

HOPS 15.00 *BC 53* + 10.00 *BC 51*

15.00 *KG 52* + 10.00 *KAM 52*

15.00 *PK 53* + 5.00 *KG 52* - 5.00 *BC 53 in bag*

25.
25.
25.
75.165

TOTAL

10.00 *Salt* 10.00 *meas.* 25.00 *Burton Salt*

WATER

	Bbbs.	Temp.	Time
Mashing in	6.8	156°	11:45 PM
Malt all in		150°	12:15 AM
Underlet	14	210°	12:35 "
Finished mashing		158°	12:50 "
Set taps		136°	1:20 "
Sparge	130	165°	2:00 "
Hop	3 + 3	6	1:70 "
TOTAL	218		

INTO KETTLE 1.70 Bbbs. FIRST RUN 20.7 %

EVAPORATION 1.0 Bbbs. LAST RUN 0.55 %

OUT 16.0 Bbbs. KETTLE TEST 12.2 %

YEAST *from Brew # 127*

	Bbbs.	Balling	Date
WORT INTO FERMENTER		12.2.070	<i>July 22nd 1953</i>
BEER INTO CELLAR	165.2.	4.1	<i>Friday, July 31</i>

REMARKS:

Mashed in by: *BA*

Tun No. 9

Ale

DATE wed July 22/53

MALT 8900 Canada Malt

HOPS 20 KG 52 + 10 BG 51

15 BC 7 52 + 10 EF 52 + 5 BG 51

10 J.L.H. 7 52 + 5 EF 52 + 5 Kams 52 = 5 KAM in the jar

TOTAL

85 lbs

#10 Saalt, #3 HAY STAY, #2.5 Burton Salt, #1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	153°	7:10 AM
Malt all in		147°	7:48 "
Underlet <u>2 mins Steam</u>	16	210°	8:08 "
Finished mashing		156°	8:20 "
Set taps		154°	8:50 "
Sparge	144	168°	9:30 "
Hop <u>4+3</u>	7	170°	155
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.6 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 12.2 %

YEAST Jarrow Brew #129

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	12.4	wed July 22/53
BEER INTO CELLAR	186.	3.8	Thurs July 28

REMARKS:

Mashed in by: SDM

Tun No. 1

DATE *Thurs July 23rd 1933*

MALT *85.00. Canada extra*

HOPS *15 KG 39 & 15 BG 57*

10. BCF 32 & 10 BG 57 + 10 KG 39 & 5 KAM 52

15 LK 39 & 10 KG 33 - 5 BCF 52 in hop pack.

30.

35.

30.

95.16s

TOTAL

10. Salt 10. mass. 25. Burton Salt 1. KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	154°	11:40 PM
Malt all in		149°	12:15 AM
Underlet <i>2 min Steam</i>	16	210°	12:35 "
Finished mashing		157°	12:50 "
Set taps		155°	1:30 "
Sparge	143	168°	2:00 "
Hop <i>4 & 3</i>	7	170°	6:35 "
TOTAL	240		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.45* %

EVAPORATION *8* Bbbs. LAST RUN *0.65* %

OUT *1.80* Bbbs. KETTLE TEST *11.8* %

YEAST *from Brew # 132*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	11.75%	<i>July 23rd 1933</i>
BEER INTO CELLAR	184.0	505'	<i>Wed July 29</i>

REMARKS:

Mashed in by: *BT*

Tun No. 2

Stop

DATE Thursday 23rd July

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

10 BCC + 10 EAF 2 + 10 BG 51 + 5 KMS 2

1.5 EK 52 + 10 KG 52 = 8 ACE 52 in hop sack

TOTAL

10# Salt, 10# mash, 25# Burton Salt, 1# MS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	157°	7.05 AM
Malt all in		147°	7.35 ..
Underlet 2 min steam	16	210°	7.55 ..
Finished mashing		154°	8.07 ..
Set taps		152°	8.27 ..
Sparge	144	168°	9.20 ..
Hop 3+3	6	170°	2.10 PM
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	1.0	%
OUT	182	Bbbs.	KETTLE TEST	11.6	%
YEAST	From Brew # 129-130				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.65	Thurs July 23 rd
BEER INTO CELLAR	185.3	9.8	Wed July 29

REMARKS:

Mashed in by: JM

Tun No. 3

Ale

DATE *Thu July 24 1853*

MALT *89.00 Canada ayale*

HOPS *20 KG 52 & 10 BG 57*

15 BCF 52 & 10 LF 52 & 5 BG 57

10 lb. H.S. 52 5 LF 52 & 5 KM 52 - 5 KM 52 in top part 25

30.

30.

85 lbs.

TOTAL

10 Salts 10 Moss 25 Burton Salt 1 KM 5.

WATER

	Bbbs.	Temp.	Time
• Mashing in	78	154°	11.48 AM
Malt all in		147°	12.23 AM
Underlet <i>2 min Steam</i>	16	210°	12.43 H
Finished mashing		156°	12.55 H
Set taps		152°	1.25 H
Sparge	140	165°	2.05 H
Hop <i>403</i>	7	170°	6.35 H
TOTAL	241		

INTO KETTLE • *1.88* Bbbs. FIRST RUN *20.45* %

EVAPORATION *7 1/2* Bbbs. LAST RUN *0.85* %

OUT • *1.80 1/2* Bbbs. KETTLE TEST *12.15* %

YEAST *from Bremen 132*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>12.157</i>	<i>July 24 1853</i>
BEER INTO CELLAR	<i>183.1</i>	<i>29</i>	<i>Thu July 30</i>

REMARKS:

Mashed in by: *BS*

Tun No. 4

Ale

DATE Mon July 27/53

MALT 8900 Canada Malt

HOPS 20 B.O. HG 52 + 10 BG 51

15 B.C. 752 + 10 E.K. 52 + 5 BG 51

10 J.L.H. 7.52 + 5 E.F. 52 + 5 K.A.M. 52 = 5 K.A.M. 52 in Hopper

TOTAL

30

30

25

85 LBS

10. Salt #10 Iron. 25. Burton Salt #1 K.M.S

WATER

	Bbls.	Temp.	Time
Mashing in	80	152°	11:35 PM
Malt all in		147°	12:12 AM
Underlet 2 mins Steam	16	210°	12:32 "
Finished mashing		156°	12:45 "
Set taps		154°	11:15 "
Sparge	140	168°	15:55 "
Hop 4+3	7	170°	6:35 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.9 %

EVAPORATION 8 Bbls. LAST RUN 1.4 %

OUT 180 Bbls. KETTLE TEST 16.95 %

YEAST Iron Brew #199

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	12.05	Mon July 27/53
BEER INTO CELLAR	184	2.8	Mon Aug 3/53

REMARKS:

Mashed in by: *Stanton*

Tun No. 5

ale

DATE *Mon July 27 1953*

MALT *8.900 Canada Malt*

HOPS *2.0 B.C. KG 52 + 1.0 B.G. 54*

1.5 B.C.F. 52 + 1.0 B.C.F. 52 + 5.0 B.G. 54

*10.0 J.L.H.F. 52 + 2.0 P.F. 52 + 5.0 T.A.M. 52 = 5.0 T.A.M. 52 *high tech**

3.0

2.0

2.5

TOTAL

83.2 LB.

10.0 Salt 3.0 KRAY STAY 2.5 # Burton Salt 1.0 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	156°	7.05 AM
Malt all in		147°	7.45 "
Underlet <i>2 min steam</i>	16	210°	8.05 "
Finished mashing		156°	8.17 "
Set taps		154°	8.47 "
Sparge	144	168°	9.27 "
Hop <i>H.F. 3</i>	7	170°	2.25 PM
TOTAL	241		

INTO KETTLE *188* Bbls. FIRST RUN *20.2* %

EVAPORATION *7* Bbls. LAST RUN *1.4* %

OUT *181* Bbls. KETTLE TEST *12.3* %

YEAST *From Brew # 139*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>12.45.00</i>	<i>Mon July 27 53</i>
BEER INTO CELLAR	<i>188.2</i>	<i>2.7</i>	<i>Mon Aug 3 1953</i>

REMARKS:

Mashed in by *J.M.*

Tun No. 6

Alc.

DATE Tues July 28 / 13

MALT 8.900 Canada Malt

HOPS 20 B.C. K.G. 52 + 10 B.E. 51

15 B.C. 52 + 10 E.K. 52 + 5 B.E. 51

10 J.L.H.F. 52 + 5 E.F. 52 + 5 K.A.M. 52 - 5 Nam in Hop Jack

TOTAL

85.625

* 10 Salt * 10 Mass * 25 Burton Salt * 1 K.M.S

WATER

	Bbbs.	Temp.	Time
Mashing in	80	154°	1132 PM
Malt all in		147°	1210 AM
Underlet <u>2 Min. Steam</u>	16	210°	1230 "
Finished mashing		157°	1245 "
Set taps		155°	115 "
Sparge	140	168°	155 "
Hop <u>4 + 3</u>	7	170°	113 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.05 %

EVAPORATION 8 Bbbs. LAST RUN 1.4 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST Josm Brew * 1.40

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	12.1070	Tues July 28 / 13
BEER INTO CELLAR	185.3	2.670	Tues Aug 4 / 13

REMARKS:

Mashed in by: Stetson

Tun No. 7

DATE Tues. July 28 1953

MALT 89.00 *Canada Malt*

HOPS 2.0 BC KG 52 a 1.0 BC 5-1

1.5 BC 52 a 1.0 EF 52 a 5' BG 67

1.0 J J 52 a 5' EF 52 a 5' KAM - 5' KAM 52 in hop feed 2.5

TOTAL

30.

30.

85 lbs.

10. Salt 10 moss 2.5 Benton Salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	7:05 AM
Malt all in		118°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		158°	8:15 "
Set taps		156°	8:45 "
Sparge	14.2	168°	9:35 "
Hop	7	170°	1:30 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.7 %

EVAPORATION 7 Bbbs. LAST RUN 1.2 %

OUT 181 Bbbs. KETTLE TEST 12.2 %

YEAST from Brew # 140

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190.8	12.22.70	July 28 1953
BEER INTO CELLAR	183.8	2.70.0	Aug 4 1953

REMARKS:

Mashed in by: BH

Tun No. 8

Ale

DATE Wed July 29th 1953

MALT 89.0 Canada Malt

HOPS 20 B.C. K.G. 52 + 10 B.G. 51

15 B.G. 752 + 10 E.F. 52 + 5 B.G. 51

10 J.L.H.F. 52 + 5 E.F. 52 + 5 K.M.S.2. - 54am in Hopback

TOTAL

30
30
25
85 lbs.

10 Salt # 10 Mors, 20 Buxton Salt # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	156°	1135 ¹⁷⁰
Malt all in		148°	1210 ¹⁷⁰
Underlet	18	205°	102 "
Finished mashing		153°	115 "
Set taps		151°	145 "
Sparge	146	168°	325 "
Hop		170°	
TOTAL	239		

INTO KETTLE ~~188~~ 196 Bbls. FIRST RUN 20.35 %

EVAPORATION 5 Bbls. LAST RUN 0.65 %

OUT 191 Bbls. KETTLE TEST 11.85 %

YEAST Farm Brew # = 143

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.5	12.170	Wed July 29 th 1953
BEER INTO CELLAR	187.3	2.4 570	Wed Aug 5 th 1953

REMARKS: Delay on account of Boiler Break Down. Mashed in by: Sutton

Leak in steam coil
 Make up increase from 188 to 196 BBS.
 no hop sparge.

Tun No. 9

Ale

DATE Thurs July 30th 1853

MALT 8900 Canada Malt

HOPS 20.0C.K.G. 52 + 10.B.G. 51

15.36752 + 10.F.752 + 5.B.G. 51

10.J.L.H.F. 52 + 5.Z.F. 52 + 5.H.A.M. 52 - 5.H.A.M. 52 in Hop Jack

TOTAL

86.685

10 Salt # 10 Manna # 25 Burton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	156°	11:30 AM
Malt all in		148°	12:00 "
Underlet 2 Minis Steam	16	210°	12:25 "
Finished mashing		156°	12:35 "
Set taps		154°	105 "
Sparge	142	168°	145 "
Hop 4 + 3	7	178°	6:20 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.15 %

EVAPORATION 7½ Bbbs. LAST RUN 1.05 %

OUT 180½ Bbbs. KETTLE TEST 12.2 %

YEAST From Brew # 142

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.8	12.25 0/10	Thurs July 30 th 1853
BEER INTO CELLAR	183.6	2.4 0/10	Wed. Aug 5 th 1853

REMARKS:

Mashed in by: *John*

Tun No. 1

ale

DATE *Thu. July 30th 1903*

MALT *89.00. Canada Malt*

HOPS *20.00 KG 52 + 10.00 BG 51*

15.00 KG 52 + 10.00 LF 52 + 5.00 BG 51

10.00 LF 52 + 5.00 LF 52 + 5.00 KG 52 - 5.00 KG 52 in hop pack

30.

30.

25.

85 lbs.

TOTAL

10.00 Salt. 10.00 Mors. 25.00 Burton Salt. 1.00 M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	154°	7.10 AM
Malt all in		148°	7.45 "
Underlet <i>2 min Steam</i>	16	210°	8.05 "
Finished mashing		158°	8.20 "
Set taps		156°	8.50 "
Sparge	140	168°	9.30 "
Hop <i>H 0 3</i>	7	170°	1.35 PM
TOTAL	239		

INTO KETTLE *188* Bbls. FIRST RUN *20.85* %

EVAPORATION *8* Bbls. LAST RUN *0.9* %

OUT *180* Bbls. KETTLE TEST *12.2* %

YEAST *from Brew 142*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	12.2 °P	<i>July 30th 1903</i>
BEER INTO CELLAR	183.4	2.6 °P	<i>Aug 4th 1903</i>

REMARKS:

Mashed in by: *BS*

Tun No. 2

A. Le.

DATE Fri July 31 / 1913

MALT 89.00 Canada Malt

HOPS 20. BC. KG. 52 + 10. BG. 51

18. BC. 7. 52 + 10. E. F. 52 + 5. BG. 51

10. J. H. F. 52 + 5. E. F. 52 + 5. K. M. 52 - 5 K. M. in Hops

30

30

25

TOTAL

85 Lbs.

10 Salt # 10 moss # 25 Buxton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	156°	11:30 PM
Malt all in		148°	12:05 AM
Underlet 2 Minis Steam	16	210°	12:25 "
Finished mashing		157°	12:40 "
Set taps		155°	1:10 "
Sparge	144	148°	1:55 "
Hop 4+8	7	170°	6:50 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.55 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.8 %

OUT 180 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST from Brew # 144

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.25	70 Fri July 31 / 13
BEER INTO CELLAR	185.9	3.45	Thurs Aug 1 / 13

REMARKS:

Mashed in by: *Adrian*

Tun No. 16

Lager

DATE Mon Aug 3rd 1883

MALT 79.00 Canada Malt

HOPS 15 B.C.P. 12 + 10 B.G. 51

15 H.G. 52 + 10 H.A.M. 52

15 P.K. 52 + 5 K.G. 52 = 5 B.C.P. 12 Hop Jack

23-
25-
25-
732.05

TOTAL

10# Salt, 10# mass, 25# Brewster Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	68	158°	11.45 PM
Malt all in		150°	12.15 AM
Underlet 2 min Steam	14	210°	12.35 "
Finished mashing		156°	12.47 "
Set taps		154°	1.17 "
Sparge	121	168°	1.57 "
Hop 3+2	5	170°	6.10 "
TOTAL	218		

INTO KETTLE 170 Bbls. FIRST RUN 19.6 %
 EVAPORATION 10 Bbls. LAST RUN 1.2 %
 OUT 160 Bbls. KETTLE TEST 12.05 %
 YEAST From Brew #111

	Bbls.	Balling	Date
WORT INTO FERMENTER		12.070	Mon Aug 3 rd
BEER INTO CELLAR	166	2.9	Wed Aug 12

REMARKS:

Mashed in by: *HM*

Tun No. 3

ale

DATE *Mon. Aug 5th 1913*

MALT 89.00 *Canada exalt*

HOPS 20 KG 5/2 & 10 BG 5/1

15. B.C. 5/2 & 10. E.F. 5/2 & 5. BG 5/1

10. W.I.H.F. 5/2 & 5. E.F. 5/2 & 5. K.A.M. 5/2 & 5. K.A.M. 5/2 in *hopped* 25.

85.165

TOTAL

10. Salt 10. mass. 25. Burton Salt 1# K.A.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	7:05 AM
Malt all in		147°	7:40 "
Underlet <i>2 min Steam</i>	16	210°	8:00 "
Finished mashing		157°	8:15 "
Set taps		154.5	8:45 "
Sparge	143	168°	9:25 "
Hop <i>4 & 3</i>	7	170°	1:45 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.95%

EVAPORATION 7 Bbbs. LAST RUN 0.95%

OUT 181 Bbbs. KETTLE TEST 12.3%

YEAST *from Beer #151*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.45	<i>Aug 5th 1913</i>
BEER INTO CELLAR	184.4	3.1	<i>Mon Aug 10</i>

REMARKS:

Mashed in by: *BR*

Tun No. 4

Stag

DATE 29th Aug 4 1953

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 15 BG 57

10 BCP 52 + 10 EKS 2 + 10 BG 51 + 5 KAM

15 BK 52 + 10 KG 52 + 5 BCP 52 in hop tank

TOTAL

10# Salt, 10# yeast, 25# Burton Salt, 1# H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	156°	11.30 PM
Malt all in		148°	12.05 AM
Underlet <u>2 min. 5 turn</u>	16	210°	12.25 "
Finished mashing		156°	12.37 "
Set taps		154°	1-07 "
Sparge	146	168°	1-47 "
Hop <u>H + H</u>	8	170°	6.20 "
TOTAL	244		

INTO KETTLE	<u>188</u>	Bbbs.	FIRST RUN	<u>20.7</u>	%
EVAPORATION	<u>7</u>	Bbbs.	LAST RUN	<u>1.0</u>	%
OUT	<u>181</u>	Bbbs.	KETTLE TEST	<u>12.1</u>	%

YEAST from Brew # 151

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>194.5</u>	<u>11.85-90</u>	<u>29th Aug 4th</u>
BEER INTO CELLAR	<u>186.5</u>	<u>2.6</u>	<u>1st Sep Aug 10</u>

REMARKS:

Mashed in by: SM

Tun No. 5

St Ag

DATE Tues Aug 4th 1883

MALT 8.50 Canada Malt

HOPS 15 KG 52 + 15 BO 51

30

10 BO 7 52 + 10 EK 52 + 10 BO 51 + 5 KM 52

35

15 EK 52 + 10 KG 52 = 5 BO 7 52 in top part

30

TOTAL

95 lbs.

10 Salt, # 10 Mors, # 25 Benton Salt, # 1 KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	72	154°	70.5 min.
Malt all in		147°	740 "
Underlet 2 mins steam	16	210°	800 "
Finished mashing		157°	815 "
Set taps		155°	845 "
Sparge	148	168°	925 "
Hop 4.3	7	170°	143 ^{PA} "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.55 %

EVAPORATION 6 Bbls. LAST RUN 1.1 %

OUT 182 Bbls. KETTLE TEST 11.8 %

YEAST from Brew # 146

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	11.95.00	Tues Aug 4 th 1883
BEER INTO CELLAR	185.1	2.85	Tues Aug 11

REMARKS:

Mashed in by: W. J. M.

Tun No. 6

ale

DATE Wed Aug 5 '75

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>2.0 B.C.K.G. + 1.0 B.G.S.</u>	<u>3.0</u>
	<u>1.5 B.C.F.S. + 1.0 B.F.S. + 5.0 B.G.S.</u>	<u>3.0</u>
	<u>10.0 J.L.H.F.S. + 5.0 E.F.S. + 5.0 A.M. + 2.5 A.M. (up) + 2.5 A.M. (up) + 2.5 A.M. (up)</u>	<u>25</u>
TOTAL		<u>85.0 lbs.</u>

1.0 #5 salt, 10 # max, 2.5 # Dunton Salt, 1 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>7.6</u>	<u>152°</u>	<u>11.35 AM</u>
Malt all in		<u>148°</u>	<u>12.05 AM</u>
Underlet <u>2 min. Steam</u>	<u>1.6</u>	<u>210°</u>	<u>12.28 ..</u>
Finished mashing		<u>157°</u>	<u>12.40 ..</u>
Set taps		<u>152°</u>	<u>1.10 ..</u>
Sparge	<u>14.4</u>	<u>168°</u>	<u>1.50 ..</u>
Hop <u>H+H</u>	<u>8</u>	<u>170°</u>	<u>6.40 ..</u>
TOTAL	<u>24.4</u>		

INTO KETTLE 188 Bbls. FIRST RUN 20.9 %

EVAPORATION 8 Bbls. LAST RUN 1.0 %

OUT 180 Bbls. KETTLE TEST 12.6 %

YEAST From Brew # 153

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>194.4</u>	<u>12.25 '75</u>	<u>Wed Aug 5-75</u>
BEER INTO CELLAR	<u>186.6</u>	<u>2.6</u>	<u>Tues Aug 11</u>

REMARKS: Mashed in by gms

Tun No. 7

ale

DATE *wed. Aug 5. 1953*

MALT *89.20. Canada Malt*

HOPS *20. B.C.K.G. 52. & 10. B.G. 51*

15. B.C.F. 53. & 10. E.F. 52. & 5. B.G. 51

10. J.I.H. 52. & 5. E.F. 52. & 5. K.A.M. 52. & 5. K.A.M. 53. in hop pack. 25

30.

30.

85. lbs.

TOTAL

10. Salt 10. Malt 25. Burton Salt 1.4 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>154</i>	<i>7:05 AM</i>
Malt all in		<i>145°</i>	<i>7:40 "</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>153°</i>	<i>8:45 "</i>
Sparge	<i>138</i>	<i>168°</i>	<i>9:30 "</i>
Hop <i>H 0 3</i>	<i>7</i>	<i>170°</i>	<i>1:45 PM</i>
TOTAL	<i>239</i>		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.75* %

EVAPORATION *9* Bbbs. LAST RUN *0.85* %

OUT *1.80* Bbbs. KETTLE TEST *12.25* %

YEAST *from Brew # 147*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.7</i>	<i>12.4</i>	<i>Aug 5. 1953</i>
BEER INTO CELLAR	<i>184.5</i>	<i>3.8</i>	<i>Wed Aug 12.</i>

REMARKS:

Mashed in by: *BA*

Tun No. 8

Stag

DATE Thurs Aug 6th 1913

MALT 85.00 Canada Malt

HOPS 15 KG 5-2 + 10 BG 5-1

2.0

10 BCF 5-2 + 10 CK 5-2 + 10 BG 5-1 + 5 KAMS 2

3.5

15 BK 5-2 + 10 KG 5-2 2.5 BCF 5-2 in Hop Jack

3.0

TOTAL

92.50

10# Salt 16th mass 22nd Burton Salt 1st KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	156°	11.35 PM
Malt all in		147°	12.10 AM
Underlet 2 min steam	16	210°	12.30 "
Finished mashing		152°	12.42 "
Set taps		151°	1.12 "
Sparge	144	168°	1.52 "
Hop H+3	7	170°	6.25 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 8 Bbbs. LAST RUN 0.65 %

OUT 180 Bbbs. KETTLE TEST 11.75 %

YEAST From Brew # 153

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.800	Thurs Aug 6 th
BEER INTO CELLAR	185.5	2.7	Wed Aug 13

REMARKS:

Mashed in by JFM

Tun No. 9

H L e

DATE Thurs Aug 6th 1933

MALT 89.00 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.C. 51

15 B.C. 752 + 10 E.F. 52 + 5 O.G. 51

10 J.L.H.F. 52 + 5 E.F. 52 + 5 K.M.S. 2 = 5 K.M.S. 2 in Hop Jar

TOTAL

30
30
25
85 Lbs.

10 Salt # 10 Iron # 25 Burton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	7:01 AM
Malt all in		147°	7:43 "
Underlet 2 mins Steam	16	210°	8:03 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	140	168°	9:25 "
Hop 113	7	170°	1:53 "
TOTAL	241		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 7 Bbbs. LAST RUN 1.0 %

OUT 181 Bbbs. KETTLE TEST 12.15 %

YEAST Farm Brew # = 150

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.270	Thurs Aug 6 th 1933
BEER INTO CELLAR	185.4	3.2	Thurs Aug 13

REMARKS:

Mashed in by: *[Signature]*

Tun No. 1

ale

DATE Thurs Aug 6th 1953

MALT 89.00 Canada Malt

HOPS 20 BC KG 53 & 10 BG 51

15 BC KG 53 & 10 LF 52 & 5 BG 51

10 of 9 Hops 53 & 5 LF 52 & 5 KG 53 & 5 KG 53 in hopper 25

95 lbs.

TOTAL

10. Salt 10. moss 2.5 Burton Salt 1* Kms.

WATER

	Bbls.	Temp.	Time
Mashing in	80	155°	12:45 PM
Malt all in		148°	1:30 "
Underlet 3 min. Steam	16	210°	1:40 "
Finished mashing		157°	1:55 "
Set taps		155°	2:25 "
Sparge	14.0	168°	3:00 "
Hop 413	7	170°	6:25 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.35 %

EVAPORATION 7½ Bbls. LAST RUN 1.2 %

OUT 180½ Bbls. KETTLE TEST 12.3 %

YEAST from Beem #153

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.95	Aug 6 th 1953
BEER INTO CELLAR	185.2	3.1	Thurs Aug 13

REMARKS:

Mashed in by: *BA*

Tun No. 2

Ale

DATE Mon. Aug 10th 1953

MALT 89.00 Canada Malt

HOPS 20.00 KG 52 & 10.00 BG 51

1.5 BC 52 & 10 LF 52 & 5 BG 51

10 J. H. P. 52 & 5 LF 52 & 5 KAM 52 & 5 KAM 52 in Hopped 25

30

20

85 lbs.

TOTAL

10.00 Salts 10.00 moss 25.00 Burton Salts 1* K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	154°	11:45 PM
Malt all in		147°	12:20 AM
Underlet 2 min Steam	16	210°	12:40 "
Finished mashing		156°	12:55 "
Set taps		154°	1:25 "
Sparge	142	168°	2:05 "
Hop 403	7	170°	6:45 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.4 %

EVAPORATION 7 1/2 Bbls. LAST RUN 1.0 %

OUT 180 1/2 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 157

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.2 %	Aug 10 th 1953
BEER INTO CELLAR	184.1	2.85	Aug 18/53

REMARKS:

Mashed in by: BS

Tun No. 3

Ale

DATE Mon. Aug 10th 1953

MALT 89.00 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.G. 51

15 B.C.F. 52 + 10 E.F. 52 + 5 B.G. 51

10 p.l.H.F. 52 + 5 E.F. 52 + 5 K.M. 52 = 5 K.M. 52 in hop pack

TOTAL

85 lbs

10 Salt # 10 Mica # 25 Austin Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	70.6"
Malt all in		147°	74.5"
Underlet 2 min steam	16	210°	80.5"
Finished mashing		157°	82.0"
Set taps		155°	85.0"
Sparge	144	168°	93.0"
Hop 4+3	7	170°	145"
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 19.85 %

EVAPORATION 7 Bbbs. LAST RUN 1.05 %

OUT 181 Bbbs. KETTLE TEST 12.15 %

YEAST From Brew # 152

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.25	Mon. Aug 10 th 1953
BEER INTO CELLAR	185.6	3.15	Tue. Aug 11 th 1953

REMARKS:

Mashed in by: *W.H.M.*

Tun No. 4

Stag

DATE Tues Aug 11 1953

MALT 85.00 Canada Malt

HOPS 15 KG 83 & 15 BG 51

10 BCF 53 + 10 BG 51 + 10 LK 53 + 5 KAM 53

15 LK 83 & 10 KG 53 + 5 BCF 53 in Hopp Jack

30

35

30

95 lbs

TOTAL

10 Salts 10 Moss 25 Benton Salts 1# KM.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	11:40 PM
Malt all in		147°	12:15 AM
Underlet 2 min Steam	16	210°	12:35 "
Finished mashing		156°	12:50 "
Set taps		154°	1:20 "
Sparge	140	168°	2:00 "
Hop Hd 3	7	170°	6:35 "
TOTAL	239		

INTO KETTLE 1.88 Bbbs. FIRST RUN 20.2 %

EVAPORATION 9 Bbbs. LAST RUN 0.8 %

OUT 1.79 Bbbs. KETTLE TEST 11.8 %

YEAST from Brew # 157

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190.3	11.75	Aug 11 1953
BEER INTO CELLAR	182.8	2.65	Tues Aug 18/53

REMARKS:

Mashed in by: *BA*

Tun No. 5

5 tag

DATE Tues Aug 11th 1959

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 12 BG 51

10. BCF 52 + 10. EK 52 + 10. BG 51 + 5. KHM 52

12. EK 52 + 10. KG 52 = 5. BCF 52 in hop tank

TOTAL

92.285

10# Salt, 10# mash, 3.5# Brewton Salt, 1# KM5

WATER

	Bbls.	Temp.	Time
Mashing in	<u>78</u>	<u>156°</u>	<u>7.05 AM</u>
Malt all in		<u>147°</u>	<u>7.40 ..</u>
Underlet <u>2 min Stearn</u>	<u>16</u>	<u>210°</u>	<u>8.00 ..</u>
Finished mashing		<u>156°</u>	<u>8.12 ..</u>
Set taps		<u>154°</u>	<u>8.42 ..</u>
Sparge	<u>142</u>	<u>168°</u>	<u>9.22 ..</u>
Hop <u>4+4</u>	<u>8</u>	<u>170°</u>	<u>1.55 ..</u>
TOTAL	<u>244</u>		

INTO KETTLE 188 Bbls. FIRST RUN 20.1 %

EVAPORATION 7 Bbls. LAST RUN 1.0 %

OUT 181 Bbls. KETTLE TEST 12.0 %

YEAST 3.4oz Brew #155

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>192.5</u>	<u>11.9</u>	<u>Tues Aug 11th</u>
BEER INTO CELLAR	<u>185.1</u>	<u>9.7</u>	<u>Wed Aug 12</u>

REMARKS:

Mashed in by JFM

Tun No. 6

Alc

DATE wed. Aug 12th 1953

MALT 89.00 Canada Mjals

HOPS 2.0 B.C.K.G. 32.9 1.0 B.G. 5.1

1.5 B.C.P. 32.9 1.0 L.F. 32.9 5.0 B.G. 5.2

1.0 J. Stett. 5.2 2.5 L.F. 32.9 5.0 K.M. 32.9 2.0 K.M. 32 in 10 lbs 25.

30.

30.

85.165.

TOTAL

1.0 Sals. 1.0 moss. 2.5 Burton Salt 1.0 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	155°	11:45 PM
Malt all in		145°	12:20 AM
Underlet <u>2 min Steam</u>	16	210°	12:40 "
Finished mashing		156°	12:53 "
Set taps		154°	1:25 "
Sparge	140	168°	2:05 "
Hop <u>403</u>	7	170°	6:40 "
TOTAL	241		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.8 %

EVAPORATION 7 Bbls. LAST RUN 0.85 %

OUT 1.81 Bbls. KETTLE TEST 12.3 %

YEAST from Brew # 159

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	12.35	Aug 12 th 1953
BEER INTO CELLAR	185.3	2.7	Wed Aug 19/53

REMARKS:

Mashed in by: BA

Tun No. 7

Alc

DATE wed Aug 12 / 53

MALT 8900 Canada Malt.

HOPS 20 B.C.K. 6.5.7. + 10 B.G. 5.1

15 B.C. 7.5.2 + 10 E.F. 5.2 + 5 B.G. 5.1

10 Pt. H.P. 5.2 + 5 E.F. 7.2 + 5 K.A.M. 5.2 = 5 K.A.M. 5.2 in Hop Jars.

30
30
25
85 (65)

TOTAL

10. Selt # 10. moss, # 25. Burton Salt # 1. K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	154°	7:05 am
Malt all in		147°	7:45 "
Underlet 2 mins Steam	16	210°	8:05 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	144	168°	9:25 "
Hop 4 + 4	8	170°	155 "
TOTAL	244		

INTO KETTLE	188	Bbls.	FIRST RUN	20.45	%
EVAPORATION	7	Bbls.	LAST RUN	1.45	%
OUT	181	Bbls.	KETTLE TEST	12.5	%
YEAST	From Brew # 158				

	Bbls.	Balling	Date
WORT INTO FERMENTER	195.3	12.25%	wed Aug 12 / 53
BEER INTO CELLAR	187.0	2.7	thurs Aug 20 / 53

REMARKS:

Mashed in by: *D.H.M.*

Tun No. 16

LAGER

DATE *Thurs Aug 13 1933*

MALT	79.00 Canada Malt	
HOPS	15. BC 53 & 10. BG 54	25.
	15. KG 53 & 10. KAM 53	25.
	15. FK 53 & 5. KG 53 - 5. BC 53 in hopper	25.
TOTAL		75 lbs.

10. Salt 10. more 25. Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	70	157°	11.40 PM
Malt all in		150°	12.10 AM
Underlet 2 min. steam	14	210°	12.30 "
Finished mashing		156°	12.45 "
Set taps		154°	1.15 "
Sparge	128	168°	1.55 "
Hop 3 & 3	6	170°	6.30 "
TOTAL	218		

INTO KETTLE	170	Bbls.	FIRST RUN	20.45	%
EVAPORATION	10	Bbls.	LAST RUN	0.7	%
OUT	160	Bbls.	KETTLE TEST	12.2	%
YEAST	from Brew # 154				

	Bbls.	Balling	Date
WORT INTO FERMENTER		12.2 070	Aug 12 1933
BEER INTO CELLAR	165.2	2.6 070	

REMARKS:

Mashed in by: *DX*

BREW 170

Tun No. 8

DATE *Thu Aug 13 1853*MALT *8500 Canada Malt*HOPS *20 BCKG. 2 + 10 BG. 51**15 BCF. 2 + 10 EF. 2 + 5 BG. 51**10 J.L.P. 52 + 5 R.P. 2 + 5 K.A.M. 2 = 5 K.A.M. 2 1/2*

TOTAL

85 LBS.

10# Salt, 10# mass, 25# Burton Salt, 1# KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	74	154°	7.05 AM
Malt all in		147°	7.40 "
Underlet <i>2 min steam</i>	16	210°	8.60 "
Finished mashing		156°	8.12 "
Set taps		154°	8.42 "
Sparge	146	168°	9.22 "
Hop <i>H+H</i>	8	170°	1.55 PM
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *21.0* %
 EVAPORATION *2 1/2* Bbbs. LAST RUN *0.9* %
 OUT *180 1/2* Bbbs. KETTLE TEST *12.55* %
 YEAST *From Brew #161*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.15 70</i>	<i>Thu Aug 13 2</i>
BEER INTO CELLAR	<i>187.3</i>	<i>2.8</i>	<i>Thu Aug 20</i>

REMARKS:

Mashed in by: *JM**cut 100# malt off ob;*

Tun No. 9

Al

DATE *Fri Aug 14 1883*

MALT *88.00 Canada Malt*

HOPS *20.00 KG 50 9 10 BG 31*

15.00 KG 50 9 10 EF 53 d 5 BG 31

10.00 KG 50 9 5 EF 53 d 5 KAM 52 - 5 KAM 52 in hop pack 25

30

30

85.16s

TOTAL

10.00 Salt 10.00 moss 25.00 Benton Salt 1.00 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>153°</i>	<i>11.40 PM</i>
Malt all in		<i>148°</i>	<i>12.15 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>156°</i>	<i>12.50 "</i>
Set taps		<i>154°</i>	<i>1.20 "</i>
Sparge	<i>143</i>	<i>168°</i>	<i>2.00 "</i>
Hop <i>4 d 3</i>	<i>7</i>	<i>170°</i>	<i>6.40 "</i>
TOTAL	<i>241</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.95* %

EVAPORATION *7* Bbbs. LAST RUN *0.7* %

OUT *181* Bbbs. KETTLE TEST *12.3* %

YEAST *from Brew # 161*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193.1</i>	<i>12.25%</i>	<i>Aug 14 1883</i>
BEER INTO CELLAR	<i>186.</i>	<i>2.4</i>	<i>Thu Aug 20/83</i>

REMARKS:

Mashed in by: *Al*

Very on account of steam cut during sparge from 175 to 180 with 100

151

BREW 172

Tun No. 1

H.L.C.

DATE *June Aug 15 1883*

MALT *8.800 Canada Malt.*

HOPS *20 B.C. K.G. 52 + 10 B.G. 51*

15 B.C. 752 + 10 E. 752 + 5 B.G. 51

10 J.L. H. 752 + 5 E. 752 + 5 K.A.M. 52 = 5 H.A.M. 32 in Hop feed

<i>30</i>
<i>30</i>
<i>25</i>
TOTAL <i>85 lbs</i>

10 Salt # 10 Moss # 25 Bunter Salt # 1 Km S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>153°</i>	<i>1130 PM</i>
Malt all in		<i>148°</i>	<i>1205 "</i>
Underlet <i>2 Mine Steam</i>	<i>16</i>	<i>210°</i>	<i>1225 "</i>
Finished mashing		<i>156°</i>	<i>1235 "</i>
Set taps		<i>154°</i>	<i>105 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>145 "</i>
Hop <i>4 x 3</i>	<i>7</i>	<i>170°</i>	<i>6.30 "</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.4* %

EVAPORATION Bbbs. LAST RUN *1.2* %

OUT Bbbs. KETTLE TEST *12.2* %

YEAST *From Brew # 144*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.0</i>	<i>12.276</i>	<i>June Aug 15 1883</i>
BEER INTO CELLAR	<i>184.</i>	<i>2.8.</i>	<i>Monday Aug 24</i>

REMARKS:

Mashed in by: *Atkinson*

Tun No. 2

DATE Thurs Aug 18 1893

MALT 8840 Canada Malt

HOPS 20 BCXG 52 + 10 BG 51

15 BCF 52 + 10 EF 52 + 5 BG 51

10 JI HP 52 + 5 EP 52 + 5 XAM 52 + 5 HAM 52 1 lb. Tack

20
30
25
85.205

TOTAL

10# Salt, 10# more, 25# Burton Salt, 1# A.M.S

WATER

	Bbbs.	Temp.	Time
Mashing in	76	155°	7.10 AM
Malt all in		147°	7.52 "
Underlet <u>2 min steam</u>	16	210°	8.12 "
Finished mashing		156°	8.25 "
Set taps		154°	8.53 "
Sparge	144	168°	9.35 "
Hop <u>403</u>	7	170	4.30 PM
TOTAL	243		

INTO KETTLE 191.88 Bbbs. FIRST RUN 20.9 %

EVAPORATION 6 Bbbs. LAST RUN 0.9 %

OUT 185 Bbbs. KETTLE TEST 12.4 %

YEAST From Brew # 163

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>196</u>	<u>12.170</u>	<u>Thurs Aug 18 93</u>
BEER INTO CELLAR	<u>188.4</u>	<u>9.55</u>	<u>Thursday Aug 25</u>

REMARKS:

Mashed in by: W.M.

Delay on account of
Steam coil leaking;
Expand from 188 to 191 bbls
while heating

Tun No. 5

DATE Wed. Aug 19th 53

MALT 88.00 Canada Malt

HOPS 20. BC. KG 52 & 10. BG 51

15. BC. 52 & 10. EF 52 & 5. BG 51

10. J. H. 52 & 5. EF 52 & 5. NAM 52 & 5. NAM 52 in hop pack 25

30.

30.

85.165.

TOTAL

10. Salt 10. Maza 25. Burton Salt 1# Kms-

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	7:05 AM
Malt all in		148°	7:40 "
Underlet <u>2 min Steam</u>	16	210°	8:00 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	142	168°	9:25 "
Hop <u>403</u>	7	170°	2:00 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.65 %

EVAPORATION 7 Bbbs. LAST RUN 1.1 %

OUT 181 Bbbs. KETTLE TEST 12.2 %

YEAST from Brew # 165

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.2	Aug 19 th 53
BEER INTO CELLAR	185.6	2.3	Aug 26/53

REMARKS:

Mashed in by: BR

Tun No. 4

Ale

DATE Thurs. Aug 20th 1883

MALT 88.00 Canada Malt

HOPS 20.00 N.G. 52 + 10.00 B.G. 51

15.00 L. 52 + 10.00 E. 52 + 5.00 B.G. 51

10.00 L. H. 52 + 5.00 E. 52 + 5.00 K. 52 + 5.00 K. 52 in Hop Pouch

30
30
25
55.05

TOTAL

10.00 Salt # 10.00 Moss # 25.00 Burton Salt # 1.00 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	7:05 a.m.
Malt all in		147°	7:40 "
Underlet 2 Min. Steam	16	210°	8:00 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	142	168°	9:25 "
Hop 41.3	7	170°	14:5 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 7 Bbbs. LAST RUN 1.0 %

OUT 181 Bbbs. KETTLE TEST 12.25 %

YEAST From Brew # = 16.8

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	12.25 '90	Thurs Aug 20 th 1883
BEER INTO CELLAR	184.7	25	Thurs Aug 27

REMARKS:

Mashed in by: *Stamm*

Tun No. 5-

Stag

DATE Fri Aug 21 1953

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

3.0

10 B.C.P. 52 + 10 E.K. 52 + 10 B.G. 51 + 5 K.A.M. 52

35-

15 E.K. 52 + 10 K.G. 52 = 2 B.C.P. 52 in 1 kg. 52

3.0

TOTAL

92 LBS

10# Salt, 10# man, 25# Austin Salt, 1# KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	74	154°	7.00 AM
Malt all in		147°	7.25 "
Underlet 2 min steam	16	210'	7.52 "
Finished mashing		154°	8.07 "
Set taps		152°	8.37 "
Sparge 3+4	146	168°	9.20 "
Hop	7	170°	1.30 PM.
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.7	%
EVAPORATION	7	Bbbs.	LAST RUN	0.9	%
OUT	181	Bbbs.	KETTLE TEST	11.8	%
YEAST	4 from Brew # 168				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.870	Fri Aug 21
BEER INTO CELLAR	183.8	2.5	Thu Aug 27

REMARKS:

Mashed in by *AM*

Tun No. 6

A.L.C.

DATE Mon. Aug 24th 1873

MALT 88.00 Canada Malt

HOPS 20 B.C. K652 + 10 B651

15 B6752 + 10 E.F.52 + 5 B651

10 J.L.H.7.5.2 + 5 E.F.52 + 5 Kam52 + 5 Kam52 in Hopcase

30
30
25
85 lbs

TOTAL

10 Salt # 10 Mezz # 2.5 Burton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	155°	11.30 AM
Malt all in			12.10 "
Underlet 2 mins steam	16	210°	12.30 "
Finished mashing		156°	12.40 "
Set taps		154°	110 "
Sparge	142	168°	1.50 "
Hop 4 + 3	7	170°	6.30 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.45 %

EVAPORATION 8 Bbbs. LAST RUN 0.9 %

OUT 180 Bbbs. KETTLE TEST 12.1 %

YEAST Farm Brew # 170

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	12.15.70	Mon. Aug 24 th 1873
BEER INTO CELLAR	185.3	2.9	Mon Aug 31

REMARKS:

Mashed in by: *Altm*

Tun No. 7

DATE Mon. Aug 24 1953

MALT 88.00 Canada Malt

HOPS 20. RCXG 53 & 10. BG 51

15. BC 53 & 10. LF 53 & 5. BG 51

10. LF 53 & 5. LF 53 & 5. KM - 5 KM 53 in hop pack

30.

30.

35.

85. lbs.

TOTAL

10. Salt 10. amara 35. Burton salt 1# KM.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	15.4°	7:05 AM
Malt all in		14.8°	7:40 "
Underlet 2 min. Sicon	16	21.0°	8:00 "
Finished mashing		15.7°	8:15 "
Set taps		15.3°	8:45 "
Spurge	144	16.8°	9:25 "
Hop H & H	9	17.0°	2:00 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.75 %

OUT 181 Bbbs. KETTLE TEST 12.4 %

YEAST from Brew # 172

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	12.3%	Aug 24 1953
BEER INTO CELLAR	187.	2.6	Mon. Aug 31

REMARKS:

Mashed in by: *AS*

Tun No. 8

Stag

DATE Tues, Aug 25th 1932

MALT 8500 Canada Malt

HOPS 15 KG 52 + 15 BG 51

10 BG 752 + 10 BG 51 + 10 EK 52 + 5 Kam 52

15 EK 52 + 10 KG 52 + 5 BG 52 in Hop sack

TOTAL

95 lbs.

10 Sult # 10 Mow # 25 Burton Salt, # 1 Kms

WATER

	Bbbs.	Temp.	Time
Mashing in	76	163°	11:30 AM
Malt all in		149°	12:05 "
Underlet	16	210°	12:25 "
Finished mashing		158°	12:35 "
Set taps		155°	1:05 "
Sparge	14 1/2	168°	1:45 "
Hop 4 + 3	7	170	6:29 "
TOTAL	24 1/2		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION Bbbs. LAST RUN 0.8 %

OUT Bbbs. KETTLE TEST 11.8 %

YEAST from Brew # 172

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	11.65%	Tues, Aug. 25 th 1932
BEER INTO CELLAR	183.	2.85	See next 1

REMARKS:

Mashed in by: *Stag*

EST

BREW 180

Tun No. 9

Stay

DATE Tues Aug 25 1933

MALT 85.00 Canada Malt

HOPS 15 KG. 52 + 15 BG. 51

10. B.C.P. 52 + 10. E.K. 52 + 10. B.G. 52 + 5. T.A.M. 52

15 E.K. 52 + 10 K.G. 52 = 5 B.C.P. 52 Hop Jack

3.0
25-
3.0
95-283

TOTAL

WATER

	Bbls.	Temp.	Time
Mashing in	76	154°	7.05 AM
Malt all in		148°	7.35 "
Underlet 2 min Steams	16	210°	8.00 "
Finished mashing		156°	8.12 "
Set taps		154°	8.42 "
Sparge	144	168°	9.22 "
Hop H + 2	7	170°	2.00 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.6% %

EVAPORATION 7 Bbls. LAST RUN 1.0 %

OUT 181 Bbls. KETTLE TEST 16.85 %

YEAST From Brew #172

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.4	11.95 070	Tues Aug 25 1933
BEER INTO CELLAR	186.	3.	Tues Sept 1

REMARKS:

Mashed in by *PM*

Tun No. 1

A.L.C.

DATE Wed, Aug 26th 1953

MALT 8.800 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.G. 51

15 B.C. 7.52 + 10 F.F. 22 + 5 B.G. 51

10 J.L.H. 7.52 + 5 E.F. 52 + 5 K.M.S. 2 - 5 K.M.S. 2 in Hops

30
30
25
85 lbs.

TOTAL

10 Lalt # 10 Moss # 25 Burton Salt, # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	153°	11:30 PM
Malt all in		147°	12:05 "
Underlet 2 min Steam	16	210°	12:25 "
Finished mashing		156°	12:40 "
Set taps		154°	110 "
Sparge	144	168°	1:30 "
Hop 4 + 3	7	170°	6:40 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.9 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12.25 %

YEAST Farm Brew # 174

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	12.15° D	Wed, Aug 26 th 1953
BEER INTO CELLAR	184.7	3.	Wed, Sept 3

REMARKS:

Mashed in by: *Detmold*

Tun No. 2

ale

DATE Wed Aug 26 1903

MALT 88.80 Canada Malt

HOPS 20.00 KG. 50 & 10.00 BG 51

15.00 KG. 52 & 10.00 KG. 53 & 5.00 BG 51

10.00 KG. 54 & 5.00 KG. 55 & 5.00 KG. 56 & 5.00 KG. 57 in hopful 25

30.

30.

85.165.

TOTAL

10 Salt 10 mass 25 Burton Salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	7.05 AM
Malt all in		148°	7.40 "
Underlet <u>2 min Steam</u>	16	210°	8.00 "
Finished mashing		157°	8.15 "
Set taps		153°	8.45 "
Sparge	144	168°	9.25 "
Hop <u>443</u>	7	170°	9.00 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.85 %

OUT 181 Bbbs. KETTLE TEST 12.25 %

YEAST from Brew # 175

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.2%	Aug 26 1903
BEER INTO CELLAR	185.9	3.2	Wed Sept 2

REMARKS:

Mashed in by: OK

341

BREW 183

Tun No. 3

S.K.A.G.

DATE Thurs. Aug 27th 1953

MALT 8500 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

10 B.C. 952 + 10 B.G. 51 + 10 E.K. 52 + 5 K.A.M. 52

15 K.G. 52 + 10 K.G. 52 = 5 B.C. 952 in Hop pack

	30
	35
	30
TOTAL	95 lbs.

Salt # 10 moza # 25 Kurtra Salt # 1 K.A.I.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	163°	11.30 P.M.
Malt all in		147°	1205 " AM.
Underlet 2 mins Steam	16	210°	1225 "
Finished mashing		156°	1240 "
Set taps		154°	110 "
Sparge	144	168°	150 "
Hop 4 + 3	7	170°	
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 0.5 %

OUT 180 Bbbs. KETTLE TEST 11.7 %

YEAST from B. K. = 170

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	11.55%	Thurs. Aug 27 th 1953
BEER INTO CELLAR	183.1	3.	Thurs. Sept 3

REMARKS:

Mashed in by: *Detrom*

Tun No. 4

Stay

DATE Thurs Aug 27 1953

MALT 82.00 Canada Malt

HOPS 1.2 KG 52 + 1.5 BG 51 2.0

1.0 BCF 52 + 1.0 BK 52 + 1.0 BG 52 + 3 KAN 52 3.5

1.5 BK 52 + 1.0 KG 52 = 2.5 BCF 52 in Hop Jack 2.0

TOTAL

92 LBS

1.0# Salt, 1.0# mash, 2.5# Burton Salt, 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	76	154°	7:05 AM
Malt all in		147°	7:40 "
Underlet <u>2 min steam</u>	16	210°	8:00 "
Finished mashing		156°	8:12 "
Set taps		154°	8:42 "
Sparge	144	165°	9:22 "
Hop <u>H+H</u>	8	170°	2:15 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %

EVAPORATION 7 Bbls. LAST RUN 0.9 %

OUT 181 Bbls. KETTLE TEST 12.0 %

YEAST From Brew # 176

	Bbls.	Balling	Date
WORT INTO FERMENTER	190.3	11.90%	<u>Thurs Aug 27</u>
BEER INTO CELLAR	182.8	3.1	<u>Thurs Sept 3</u>

REMARKS:

Mashed in by JM

Tun No. 5

Ale

DATE *Fri. Aug 25th 1883*

MALT *8.560 Canada Malt.*

HOPS *20. B.C. K6. 52 + 10. B. 6. 51*

15. B.C. 52 + 10. E.F. 52 + 5. B. 6. 51

10. J. H. F. 52 + 5. E. 7. 52 + 5. H. M. 52 = 5. H. M. 52 in Hop 9. 5

3.0

3.0

3.5

TOTAL

856.5

10. Salt # 10. Malt # 25. Burton Salt, 1st H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>154°</i>	<i>11.30</i> ^{1m}
Malt all in		<i>148°</i>	<i>12.06</i> "
Underlet <i>2 minus Steam</i>	<i>16</i>	<i>210°</i>	<i>12.26</i> "
Finished mashing		<i>157°</i>	<i>12.40</i> "
Set taps		<i>153°</i>	<i>110</i> "
Sparge	<i>144</i>	<i>168°</i>	<i>150</i> "
Hop <i>4 + 2</i>	<i>7</i>	<i>170°</i>	<i>6.35</i> "
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.9* %

EVAPORATION *8* Bbbs. LAST RUN *0.75* %

OUT *180* Bbbs. KETTLE TEST *12.15* %

YEAST *From Brew # 173*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>12.15</i>	<i>Fri. Aug 25th 1883</i>
BEER INTO CELLAR	<i>183.2</i>	<i>2.85</i>	<i>Friday Sept 4</i>

REMARKS:

Mashed in by: *Netton*

Tun No. 6

all

DATE Mon. Aug. 31. 1953

MALT 88.00 Canada Malt

HOPS 20.00 KG 52 & 10.00 BG 51	30.
15.00 KG 52 & 10.00 LF 52 & 5.00 BG 51	30.
10.00 LF 52 & 5.00 LF 52 & 5.00 KG 53 - 5.00 KG 53 in top pack	25.
TOTAL	85. lbs.

10.00 Salt 1.0.00 moss 2.00 Burton Salt 1.00 KG 53

WATER

	Bbbs.	Temp.	Time
Mashing in	78	152°	7.05 AM
Malt all in		148°	7.40 "
Underlet 2 min. Steep	16	210°	8.00 "
Finished mashing		157°	8.15 "
Set taps		153°	8.45 "
Sparge	144	168°	9.25 "
Hop 403	7	170°	1.30 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.6 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.6 %

OUT 180 1/2 Bbbs. KETTLE TEST 12.2 %

YEAST from Brew # 179

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	12.25%	Aug 31. 1953
BEER INTO CELLAR	183.5	2.85	Two Sept 2

REMARKS:

Mashed in by: BR

Tun No. 7

Stage

DATE Tue Sept 1 1953

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 15 KG 51

10 B.C.E. 52 + 10 E.K. 52 + 10 B.G. 51 + 5 A.M.

15 E.K. 52 + 10 K.G. 52 = 5 B.G.F. 52 Hyp Jack

30
35
30
95 LBS

TOTAL

10 # Salt, 10 # mash, 25 # Burton Salt, 1 # A.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	152°	7:10 AM
Malt all in		148°	7:48 ..
Underlet <u>2 min steam</u>	16	210°	8:08 ..
Finished mashing		156°	8:20 ..
Set taps		154°	8:50 ..
Sparge	144	168°	9:30 ..
Hop <u>4 + 3</u>	7	170°	1:30 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.9 %

EVAPORATION 7 1/2 Bbls. LAST RUN 0.65 %

OUT 180 1/2 Bbls. KETTLE TEST 11.8 %

YEAST From Brew # 179

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	11.8 00	<u>Tue Sept 1 1953</u>
BEER INTO CELLAR	182.6	2.8	<u>Tue Sept 1 1953</u>

REMARKS:

Mashed in by JFM

Tun No. 8

Ala

DATE *Wed Sept 2nd 1953*

MALT	<i>98.00 Canada Malt</i>	
HOPS	<i>2.0 lb. K 53 & 10.0 BG 51</i>	<i>30.</i>
	<i>15.0 LF 53 & 10.0 LF 52 & 5.0 BG 51</i>	<i>30.</i>
	<i>10.0 LF 53 & 5.0 LF 53 & 5.0 KM 53 - 5.0 KM 53 in hop pack</i>	<i>25.</i>
TOTAL		<i>85. lbs.</i>

10.0 Salt 10.0 Moss 25.0 Burton Salt 1.0 KM 53

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>154°</i>	<i>7:05 AM</i>
Malt all in		<i>147°</i>	<i>7:40 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>155°</i>	<i>8:45 "</i>
Sparge	<i>146</i>	<i>165°</i>	<i>9:25 "</i>
Hop <i>4.93</i>	<i>7</i>	<i>170°</i>	<i>1:30 PM</i>
TOTAL	<i>247</i>		

INTO KETTLE	<i>1.85</i>	Bbls.	FIRST RUN	<i>20.9</i>	%
EVAPORATION	<i>8</i>	Bbls.	LAST RUN	<i>0.8</i>	%
OUT	<i>1.80</i>	Bbls.	KETTLE TEST	<i>12.15</i>	%

YEAST *from Brew # 178*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.3</i>	<i>12.1%</i>	<i>Sept 2nd 1953</i>
BEER INTO CELLAR	<i>184.2</i>	<i>2.9</i>	<i>Wed Sept 9</i>

REMARKS:

Mashed in by: *BR*

Tun No. 9

Al

DATE *Thurs Sept 3rd 1913*

MALT *88.00 Canada Malt*

HOPS *2.0 B.K.G. 57 + 1.0 B.G. 57*

1.5 B.C.F. 52 + 1.0 P.P. 52 + 5.0 B.G. 57

1.0 J.H.C. 52 + 5.0 P.P. 52 + 5.0 K.A.M. 52 = 5.0 K.A.M. 52

TOTAL

<i>3.0</i>
<i>3.0</i>
<i>2.5</i>
<i>85.285</i>

1.0 # Salt 1.0 # Manganese 2.5 # Benton Salt 1 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>154°</i>	<i>7.00 AM.</i>
Malt all in		<i>147°</i>	<i>7.25..</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>7.55..</i>
Finished mashing		<i>156°</i>	<i>8.07..</i>
Set taps		<i>154°</i>	<i>8.27..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>8.12..</i>
Hop <i>4 + 2</i>	<i>7</i>	<i>170°</i>	<i>13.00 PM.</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.7* %

EVAPORATION *6 1/2* Bbls. LAST RUN *1.2* %

OUT *181 1/2* Bbls. KETTLE TEST *12.1* %

YEAST *From Brew # 177*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>193.1</i>	<i>12.2 90</i>	<i>Thurs Sept 4th</i>
BEER INTO CELLAR	<i>184.2</i>	<i>2.75</i>	<i>Thurs Sept 11</i>

REMARKS:

Mashed in by *J.M.*

Tun No. 1

Stey

DATE Fri Sept 4 1882

MALT 85.00 Canada Malt

HOPS 15 KG. 52 + 15 BG. 51	3.0
10. B.C.F. 52 + 10. E.K. 52 + 10. B.G. 52 + 5. K.A.M. 52	3.5
15 E.K. 52 + 10. K.G. 52 = 5 B.C.F. 52 top Jack	3.0
TOTAL	9.5 LBS.

10# Salt, 10# Mash, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	11.50 P.M.
Malt all in		148°	12.25 A.M.
Underlet 2 min Steam	16	210°	12.45 "
Finished mashing		156°	12.55 "
Set taps		154°	1.25 "
Sparge	144	168°	2.05 "
Hop H + 2	7	170°	6.30 "
TOTAL	243		

INTO KETTLE 188	Bbbs.	FIRST RUN 19.5	%
EVAPORATION 8	Bbbs.	LAST RUN 1.2	%
OUT 180	Bbbs.	KETTLE TEST 11.7	%
YEAST From Brew # 180			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	11.75 770	Fri. Sept. 4. 82
BEER INTO CELLAR	183.4	2.4	Friday Sept. 11.

REMARKS:

Mashed in by: J.M.

Tun No. 2

Ale

DATE Tues. Sept. 8/53

MALT 58.00 Canada Malt

HOPS 20 BC KA 52 4 10 BA 51

15 BC KA 52 4 10 BA 52 4 5 BA 51

10 J. H. F. 52 4 5 BA 52 4 5 KA 52 4 5 KA 52 in hop 25

30.

30.

95.16s.

TOTAL

10 Salt 10 Malt 25 Burton Salt 1# KA 9

WATER

	Bbbs.	Temp.	Time
Mashing in	90	152°	7:00 AM
Malt all in		148°	7:35"
Underlet 3 min Steam	16	210°	7:55"
Finished mashing		156°	8:10 "
Set taps		153°	8:40 "
Sparge	140	168°	9:20 "
Hop 2 1/2	7	170°	1:45 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 19.9 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 1.1 %

OUT 180 1/2 Bbbs. KETTLE TEST 12.05 %

YEAST from Brew # 188

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.0%	Sept. 8 th /53
BEER INTO CELLAR	185.3	2.8	Sept 14 Monday

REMARKS:

Mashed in by: SA

Tun No. 3

J. Tag

DATE Wed. Sept 9th 1953

MALT 8.500 Canada Malt

HOPS 15 KG. 8.2 + 15 BG. 51

10. B.C.F. 5.2 + 10. EN. 5.2 + 10. BG. 5.2 + 5. ARM. 5.2

15. EN. 5.2 + 10. KG. 5.2 = 5. B.C.F. 5.2 in Hop feed

TOTAL

9.5 LBS.

10 Salt # 10 Inoz., # 25 Burton Salt, # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	153°	7:05 AM
Malt all in		147°	7:40 "
Underlet 2 min. Steam	16	210°	8:00 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	146	168°	9:25 "
Hop 4 + 3	7	170°	1:43
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.8 %

EVAPORATION 8 Bbls. LAST RUN 0.55 %

OUT 180 Bbls. KETTLE TEST 11.75 %

YEAST from Brew # 182

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	11.9%	Wed. Sept 9 th 1953
BEER INTO CELLAR	186.2	3.1	Tues. Sept 15 th

REMARKS:

Mashed in by: *W. Tag*

Tun No. 4

ale

DATE Thurs. Sept. 10. 1903

MALT 88.00 Canada Malt

HOPS 20 lb. KG 2 & 10. BG 5:1

15 lb. F 5:2 & 10. LF 5:2 & 5. BG 5:1

10 lb. H. F 5:2 & 5. LF 5:2 & 2. KM 5:2 & 3. KM 5:2 in 100 gal.

30.

30.

25.

85 lbs.

TOTAL

10. Salt 10. moss 2.5. Burton Salt 1.2 KM. 5.

WATER

	Bbls.	Temp.	Time
Mashing in	78	154°	7:05 AM
Malt all in		147°	7:40 "
Underlet <u>2 min. Steam</u>	16	210°	8:00 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	142	168°	9:25 "
Hop <u>H. 7.3</u>	7	170°	1:45 PM
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %

EVAPORATION 7 1/2 Bbls. LAST RUN 0.85 %

OUT 180 1/2 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 183

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.5	12.15	Sept. 10. 1903
BEER INTO CELLAR	187.8	3.1	Wed. Sept 16

REMARKS:

Mashed in by: BT

Tun No. 5

Stag

DATE Fri. Sept. 11, 1933

MALT 85.00 *Carroll Malt*

HOPS 15. KG 5/2 9 15. BG 5/1

10. B.C.F. 5/2 9 10. L.K. 5/2 0 10. B.G. 5/1 9 9. K.M. 5/3

15. L.K. 5/2 9 10. KG 5/2 - 5. B.C.F. 5/2 in *topped*

30

35

85.30

95 lbs.

TOTAL

10. Salt 10. moss 25. Burton Salt 1* K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	7H	153°	11.40 PM
Malt all in		148°	12.12 AM
Underlet <i>2 min. steam</i>	16	210°	12.35 "
Finished mashing		157°	12.50 "
Set taps		153°	1.20 "
Sparge	1.44	168°	2.00 "
Hop <i>40 H</i>	8	170°	6.30 "
TOTAL	242		

INTO KETTLE 15.8 Bbls. FIRST RUN 20.9 %

EVAPORATION 8 1/2 Bbls. LAST RUN 0.6 %

OUT 179 1/2 Bbls. KETTLE TEST 11.95 %

YEAST *from Brew #186*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.3	11.85%	Sept. 11, 1933
BEER INTO CELLAR	185.7	2.7	Sept 17, Thursday

REMARKS:

Mashed in by: *DA*

Tun No. 6

DATE *Mon. Sept 14 34-3*

MALT *8#00 Canada Malt*

HOPS 20 B.C.H.G. 52 + 10 B.G. 54

15 B.C.F. 52 + 10 E.K. 52 + 5 B.G. 54

10 J.I.M.F. 52 + 5 E.F. 52 + 5 K.M. 52 = 5 K.M. 52 *1st Fed*

TOTAL

85.285

10#5 alt, 10# mash, 25# Burton Salt

1# K.M. 5

WATER

	Bbls.	Temp.	Time
Mashing in	76	152°	7.10 A.M.
Malt all in		148°	7.45 "
Underlet <i>2 min Steam</i>	16	210°	8.05 "
Finished mashing		156°	8.15 "
Set taps		154°	8.45 "
Sparge	148	168°	9.25 "
Hop <i>H+3</i>	7	170°	1.45 P.M.
TOTAL	247		

INTO KETTLE *188* Bbls. FIRST RUN *20.6* %

EVAPORATION *7* Bbls. LAST RUN *1.0* %

OUT *181* Bbls. KETTLE TEST *12.35* %

YEAST *From Brew # 188*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>12.15</i>	<i>Mon. Sept 17 34</i>
BEER INTO CELLAR	<i>185.3</i>	<i>2.4</i>	<i>Mon. Sept 21</i>

REMARKS:

Mashed in by *J.M.*

Tun No. 7

S. T. M. G.

DATE June Sept. 15th / 1953

MALT 85.00 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52

15 E.K. 52 + 10 K.G. 52 - 5 B.C.F. 52 in Hop jars

TOTAL

10 Salt, # 10 Malt, # 25 Burton Salt - # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	153°	7:08 AM
Malt all in		147°	7:41 "
Underlet 2 min's Steam	16	210°	8:01 "
Finished mashing		155°	8:15 "
Set taps		153°	8:45 "
Sparge	146	168°	9:25 "
Hop 5+3	8	170°	14:3 "
TOTAL	244		

INTO KETTLE 18.8 Bbls. FIRST RUN 206.5 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 18.0 Bbls. KETTLE TEST 12.0 %

YEAST *Jarrow* Base # 192

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	11.9 0/0	June Sept 15 th / 53
BEER INTO CELLAR	184.5	2.5 0/0	June Sept 22

REMARKS:

Mashed in by: *Stam*

10 # B.T. out of 2nd hops.

301

BREW 197

Tun No. 8

Al

DATE *Sept. 16th 1923*

MALT *88.00 Canada Malt*

HOPS *20.00 KA 50% D. BG 51*

15.00 BG 52 a 10.00 LF 52 a 5.00 BG 52

10.00 J. H. H. 52 a 5.00 LF 52 a 5.00 HAM 52 a 5.00 in. in. in. in. 25

<i>30.</i>
<i>30.</i>
<i>85.165.</i>

TOTAL

10.00 Salt 10.00 more 25.00 Burton Salt 1.00 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>154°</i>	<i>7:05 AM</i>
Malt all in		<i>148°</i>	<i>7:40 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>153°</i>	<i>8:45 "</i>
Sparge	<i>145</i>	<i>165°</i>	<i>9:25 "</i>
Hop <i>403</i>	<i>7</i>	<i>170°</i>	<i>1:30 PM</i>
TOTAL	<i>249</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20:55* %

EVAPORATION *8* Bbbs. LAST RUN *1:1* %

OUT *180* Bbbs. KETTLE TEST *12:2* %

YEAST *from Brew # 192*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193.5</i>	<i>11.9 90</i>	<i>Sept. 16th 1923</i>
BEER INTO CELLAR	<i>184.2</i>	<i>3.1 90</i>	<i>Wed Sept 23</i>

REMARKS:

Mashed in by: *OX*

Tun No. 9

Stag

DATE Thurs, Sept. 17, 1958

MALT 85.00 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

3.0

10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52

2.5

15 E.K. 52 + 10 K.G. 52 - 5 B.C.F. 52 in Hop Juice

3.0

TOTAL

85.665

10 Salt # 10 Malt # 25 Bunton Salt # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	153°	6.55-7M
Malt all in		147°	7.30 "
Underlet 2. Minis Steam	16	210°	7.50 "
Finished mashing		155°	8.10 "
Set taps		153°	8.40 "
Sparge	154	168°	9.25 "
Hop 473	7	170°	1.30 PM.
TOTAL	257		

INTO KETTLE 188 Bbls. FIRST RUN 20.8 %

EVAPORATION 8 Bbls. LAST RUN 1.1 %

OUT 180 Bbls. KETTLE TEST 11.8 %

YEAST Farm Brew # 193

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	11.8 %	Thurs. Sept. 17, 1958
BEER INTO CELLAR	183.0	2.75 %	Thurs. Sept. 24

REMARKS:

Mashed in by: *Wetmore*

Tun No. /

Stag

DATE Fri 18th 53

MALT 85.00 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52

15 E.K. 52 + 10 K.R. 52 - 5 B.C.F. 52 in Hop Jar

TOTAL

85 Lbs

Salt, # 10 M~~...~~, # 25 Burton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	154°	11:30 PM
Malt all in		148°	12:01 "
Underlet	16	210°	12:21 "
Finished mashing		156°	12:35 "
Set taps		154°	1:05 "
Sparge	150	168°	1:50 "
Hop 4+3	7	170°	6:30
TOTAL	247		

INTO KETTLE 188 Bbbs. FIRST RUN 20.9 %

EVAPORATION Bbbs. LAST RUN 6.85 %

OUT Bbbs. KETTLE TEST 11.7 %

YEAST from Brew = 193

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	11.65 70	Fri. Sept 18 th 53
BEER INTO CELLAR	184.7	3.0 70	Monday Sept 25 th

REMARKS:

Mashed in by: *Wetton*

Tun No. 2

ale

DATE *Mon. Sept. 21st 1953*

MALT *88.00 Canada Malt*

HOPS *20 KG 57 & 10 BG 57*

15 lb F 52 & 10 LF 52 & 5 BG 57

10 lb J.H.F. 52 & 5 LF 52 & 5 Kamsa + 5 Kamsa in top of 25'

85: 1bs.

TOTAL

10 Salt 10 mms 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>153°</i>	<i>7:05 AM</i>
Malt all in		<i>147°</i>	<i>7:40 "</i>
Underlet <i>3 min steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>156°</i>	<i>8:15 "</i>
Set taps		<i>154°</i>	<i>8:45 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9:30 "</i>
Hop <i>403</i>	<i>7</i>	<i>170°</i>	<i>2:30 PM</i>
TOTAL	<i>245</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.9* %

EVAPORATION *7* Bbls. LAST RUN *1.2* %

OUT *181* Bbls. KETTLE TEST *12.3* %

YEAST *from Brew # 193*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.35%</i>	<i>Sept 21st 1953</i>
BEER INTO CELLAR	<i>184.7</i>	<i>2.85%</i>	<i>Mon, Sept 22</i>

REMARKS:

Mashed in by: *BA*

Tun No. 16

Lager

DATE *Tues Sept 22nd 1913*

MALT *5000 Canada Malt*

HOPS *15 B.P.F. 5-2*

10 K.G. 5-2 + 5 K.A.M. 5-2

10 E.K. 5-2 = 5 K.G. 5-2 in hop sack

TOTAL

45 lbs.

8 # salt, 6 # mass, 20 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>45</i>	<i>158°</i>	<i>7.13 AM</i>
Malt all in		<i>149°</i>	<i>7.40 ..</i>
Underlet <i>2 min Steam</i>	<i>10</i>	<i>210°</i>	<i>8.00 ..</i>
Finished mashing		<i>159°</i>	<i>8.10 ..</i>
Set taps		<i>157°</i>	<i>8.40 ..</i>
Sparge	<i>82</i>	<i>168°</i>	<i>9.20 ..</i>
Hop <i>2+2</i>	<i>4</i>	<i>170°</i>	<i>12.35 PM</i>
TOTAL	<i>144</i>		

INTO KETTLE *110* Bbls. FIRST RUN *18.9* %

EVAPORATION *7* Bbls. LAST RUN *1.4* %

OUT *10.3* Bbls. KETTLE TEST *11.8* %

YEAST *New yeast*

	Bbls.	Balling	Date
WORT INTO FERMENTER		<i>11.7 °P</i>	<i>Tues Sept 22nd</i>
BEER INTO CELLAR	<i>110.3</i>	<i>2.0</i>	<i>Friday Oct 2.</i>

REMARKS:

Mashed in by *JM*

Boil 1 hr.

Tun No. 3

H.L.C.

DATE Wed. Sept 23rd 1953

MALT 8.00 Canada Malt

HOPS 20 K.G. 52 + 10 B.G. 51

15 B.C. 52 + 10 E.F. 52 + 5 B.G. 51

1.0 J. H. 52 + 5 E.F. 52 + 5 K.M.S. 52 - 5 K.M.S. 51

TOTAL

30
30
25
85 lbs.

1.0 Salt # 10 Iron # 25 Barley Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	153°	7:03 AM
Malt all in		147°	7:35 "
Underlet 2 mins Steam	16	210°	7:55 "
Finished mashing		156°	8:10 "
Set taps		154°	8:40 "
Sparge	146	168°	9:20 "
Hop 4+2	6	170°	1:30
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.9 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 12.1 %

YEAST Jam. Brew # 194

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.4	12.3070	Wed. Sept 23 rd 1953
BEER INTO CELLAR	181.9	2.9	Wed. Sept 30

REMARKS:

Mashed in by: *W.H.M.*

Tun No. H

DATE Thurs Sept 24 1953

MALT 85.00 Canada Malt

HOPS 1.5 KG. 5.2 + 1.5 BG. 5.6

1.0 B.C.F. 5.2 + 1.0 E.K. 5.2 + 5.0 K.A.M. 5.2

1.5 E.K. 5.2 + 1.0 K.G. 5.2 + 5.0 B.C.F. 5.2 in top Jech

30

25

20

TOTAL

85.205

10 #5 salt, 10 #2000, 25 # Burton Salt, 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	156°	7.05 AM
Malt all in		148°	7.45 "
Underlet <u>2 min. Steam</u>	16	210°	8.55 "
Finished mashing		156°	8.15 "
Set taps		154°	8.45 "
Sparge	146	168°	9.30 "
Hop <u>403</u>	7	170°	1.45 PM
TOTAL	245		

INTO KETTLE 188 Bbls. FIRST RUN 20.1 %

EVAPORATION 7 Bbls. LAST RUN 1.15 %

OUT 1.81 Bbls. KETTLE TEST 11.85 %

YEAST From Brew #194

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.0	11.970	Thurs Sept 24 th
BEER INTO CELLAR	184.	2.5	Thurs Oct 1

REMARKS:

Mashed in by: R/M

Tun No. 2

ale

DATE Fri Sept 25 1953

MALT	8500 Canada Malt	
HOPS	20 BCKG 5-2 + 10 BQ 5-1	20
	15 BCF 3-2 + 10 BCF 3-2 + 5 BQ 5-1	20
	10 J. H. B. 2-2 + 5 BCF 3-2 + 5 KAM 2-2 = 5 KAM 2-2 by Jack	25
TOTAL		85.05

10# Salt, 10# Mash, 25# Burton Salt, 1# KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	11.25 PM
Malt all in		147°	12.05 AM
Underlet 2 min steam	16	210°	12.25 "
Finished mashing		156°	12.37 "
Set taps		154°	1.07 "
Sparge	151	168°	1.57 "
Hop 4+3	7	170°	6.45 "
TOTAL	250		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.8	%
EVAPORATION	7	Bbbs.	LAST RUN	0.8	%
OUT	181	Bbbs.	KETTLE TEST	12.35	%
YEAST	From Brew # 195				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	12.80%	197.5	Fri Sept 25 53
BEER INTO CELLAR	184.4	25	Friday Oct 2

REMARKS: Mashed in by *JMS*

108

BREW 205

Tun No. 6

DATE Mon. Sept 28 1953

MALT 8800 Canada Malt

HOPS 20 KGs + 10 BGs

15 B.C.F. + 10 E.F. + 2 B.A. + 2

10 J.I.H.E. + 5 E.P. + 3 T.A.M. = 5 T.A.M. by Sub

TOTAL

852 LBs.

10 # Salt, 10 # Manna, 25 # Brewster Salt, 1 # M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	154°	11.35 PM
Malt all in		148°	12.05 AM
Underlet 2 min steam	16	210°	12.30 "
Finished mashing		156°	12.43 "
Set taps		154°	1.13 "
Sparge	144	168°	1.48 "
Hop H+3	7	170°	6.15 AM
TOTAL	245		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %
 EVAPORATION 7 1/2 Bbls. LAST RUN 1.3 %
 OUT 180 1/2 Bbls. KETTLE TEST 12.15 %
 YEAST From brew # 195

	Bbls.	Balling	Date
WORT INTO FERMENTER	190.2	12.05.70	Mon. Sept 28
BEER INTO CELLAR	184.8	2.75	Mon. Oct 5

REMARKS:

Mashed in by: JFM

Tun No. 7

ali

DATE Mon Sept 28th 1913

MALT 88.00 Canada Malt

HOPS 20 BC 16 53 + 10 BG 51

15 BC 53 + 10 LF 53 + 5 BG 51

10 J. 187 53 + 5 LF 53 + 5 KM 53 - 5 KM 53 in top of 55

30

30

85 lbs.

TOTAL

10 Salt 10 more 25 Burton salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	154°	7:05 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	144	168°	9:30 "
Hop 4.03	7	170°	2:00 PM
TOTAL	245		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.0 %

EVAPORATION 7 Bbls. LAST RUN 1.1 %

OUT 1.81 Bbls. KETTLE TEST 12.13 %

YEAST from Brew # 198

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.0	12.13	Sept. 28 th 1913
BEER INTO CELLAR	185.7	2.75	Monday Oct 5.

REMARKS:

Mashed in by: *BS*

808

BREW 207

Tun No. 8

al

DATE ~~7/22~~ Tues Sept 29 1953

MALT	8800 Canada malt	
HOPS	2.0 B.P.G. 5-2 + 1.0 B.G. 5-1	3.0
	1.5 B.P.G. 5-2 + 1.0 B.P.G. 5-2 + 5.0 G. 5-1	3.0
	1.0 W.I.H.G. 5-2 + 5.0 P.G. 5-2 + 5.0 K.A.M. 5-2 = 5.0 K.A.M. liquid	2.5
	TOTAL	82.285

10 # Salt, 10 # mash, 2.5 # Burton Salt, 1 # H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	11.47 PM.
Malt all in		148°	12.22 AM.
Underlet 2 min steam	16	210°	12.42 ..
Finished mashing		156°	12.54 ..
Set taps		154°	1.24 ..
Sparge	144	168°	2.05 ..
Hop H+3	7	170°	6.40 ..
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.95	%
OUT	181	Bbbs.	KETTLE TEST	12.12	%
YEAST	Wm. Brew # 198				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.5	12.2	Tues Sept 29 1953
BEER INTO CELLAR	185.5	2.9	Tues Oct 6

REMARKS:

Mashed in by JFM

Tun No. 9

Ale

DATE June Sept 29/53

MALT 8.800 Canada Malt

HOPS 20. B.L.K.G. 52 + 10 B.F. 51

15. B.L. 7. 52 + 10. E.F. 52 + 5. B.G. 51

10. P.T.H.T. 52 + 5. E.F. 52 + 5. H.M. 52 - 5 H.M. in Hopper

TOTAL

10. Salt 10. Mono 2.5 Buxton Salt 1. K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	153	706 AM
Malt all in		147°	743 "
Underlet	16	210°	803 "
Finished mashing		157°	820 "
Set taps		155°	850 "
Sparge	146	168°	930 "
Hop 4+3	7	170°	155 "
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 1.1 %

OUT 180 1/2 Bbbs. KETTLE TEST 12.15 %

YEAST From Blue = 199

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.8	12.2070	June Sept 29/53
BEER INTO CELLAR	183.6	3.1	two Oct 6

REMARKS:

Mashed in by: *W.H.T.*

Tun No. 1

Step

DATE Wed Sept 30 1952

MALT 85.60 Canada malt

HOPS 1.5 KGs-2 + 1.5 BGs-1

1.0 BCPs-2 + 1.0 KGs-2 + 5.0 AMS-2

1.5 KGs-2 + 1.0 KGs-2 = 2.5 BCPs-2 in hop Jack

TOTAL

10 # Salt 10 # Mash 25 # Burton Salt 1 # MS

WATER

	Bbbs.	Temp.	Time
Mashing in	74	153°	11.47 PM
Malt all in		148°	12.22 AM
Underlet 2 min steam	16	210°	12.42 "
Finished mashing		156°	12.54 "
Set taps		154°	1.24 "
Sparge	146	168°	2.00 "
Hop 4+2	7	178°	6.30 "
TOTAL	243		

INTO KETTLE 185 Bbbs. FIRST RUN 20.6 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 1.5 %

OUT 180 1/2 Bbbs. KETTLE TEST 11.75 %

YEAST From Brew # 200

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.670	Wed Sept 30
BEER INTO CELLAR	185.2	2.35	Wed Oct 7

REMARKS: Mashed in by: *SPM*

BWS

BREW 210

Tun No. 2

Stag

DATE Wed Sept 30th 1953

MALT 85.00. Canada Malt

HOPS 15 KG 52 & 15 BG 51

10 BC 52 & 10 EK 52 & 5 KAM 52

15 EK 52 & 10 KG 52 - 5 BC 52 in hop pack

30.
25.
30.
85 lbs.

TOTAL

1.0 Salt. 1.0 Mors. 25.0 Luron Salt. 1# KM 3.

WATER

	Bbls.	Temp.	Time
Mashing in	74	153°	7:05 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		154°	8:15 "
Set taps		152°	8:45 "
Sparge	148	165°	9:25 "
Hop 403	7	170°	1:30 PM
TOTAL	245		

INTO KETTLE 1.89 Bbls. FIRST RUN 20.65%

EVAPORATION 7 1/2 Bbls. LAST RUN 0.9%

OUT 180 1/2 Bbls. KETTLE TEST 11.72%

YEAST from Brew # 200

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	11.8	Sept 30 th 1953
BEER INTO CELLAR	185.3	3.0	Oct 7. Wed

REMARKS:

Mashed in by: *BA*

Tun No. 2

de

DATE Oct 1 1893

MALT 88.00 Canada Malt

HOPS 20 H.G.s-2 + 10 B.G.s-7

12 B.C.P.s-2 + 10 E.P.s-2 + 5 B.G.s-1

10.5 H.P.s-2 + 2 E.P.s-2 + 5 H.A.M.s-2 = 5 H.A.M.s-2 by Jack 25

TOTAL

822.85

10# Salt, 5# Mash, 25# Burton Salt, 1# M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	154°	11.47 PM
Malt all in		145°	12.22 AM
Underlet 2 min steam	16	210°	12.42 "
Finished mashing		156°	12.54 "
Set taps		154°	1.24 "
Sparge	144	168°	2.00 "
Hop 4+3	7	170	6.30 "
TOTAL	243		

INTO KETTLE 185 Bbls. FIRST RUN 20.3 %

EVAPORATION 7 1/2 Bbls. LAST RUN 1.2 %

OUT 180 1/2 Bbls. KETTLE TEST 12.15 %

YEAST From Brew # 202

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.0	12.1 90	Thurs Oct 1
BEER INTO CELLAR	185.6	3.1	Thurs Oct 8

REMARKS:

Mashed in by: *EFM*

cut 5# Irish moss
in all Brews

Tun No. 4

Stag

DATE Thur. Oct. 1, 1883

MALT	85.00 Canada Malt	
HOPS	15 K.G. 52 + 15 B.G. 51	30
	10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52	25
	15 E.K. 52 + 10 K.G. 52 - 5 B.C.F. 52 in Hop Jack	30
	TOTAL	85.65

1.0 Salt # 5 Meas. # 2.5 Burton Latt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	153°	7:07 AM
Malt all in		147°	7:47 "
Underlet 2 mine Steam	16	210°	8:07 "
Finished mashing		157°	8:20 "
Set taps		155°	8:50 "
Sparge	146	168°	9:30 "
Hop 4+3	7	170°	1:30
TOTAL	245		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.0	%
EVAPORATION	8 1/2	Bbbs.	LAST RUN	0.9	%
OUT	179 1/2	Bbbs.	KETTLE TEST	11.8	%
YEAST	from Brew # 202				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	11.7	Thurs. Oct. 1, 1883
BEER INTO CELLAR	182.8	3.2	Thurs. Oct 8

REMARKS:

Mashed in by: *Atton*

Tun No. 17

Lager

DATE Mon. Oct 5th 1953

MALT 50.00 Canada Malt

HOPS 15 B.C. 7.52

15

10 K.G. 5.2 + 5 K.A.M. 5.2

15

10 F.K. 5.2 - 5 K.G. 5.2 in Hop fresh

15

TOTAL

45 lbs.

8 Salt, # 6 Moss, # 20 Burton Salt 5.15 in malt }
 } 5 over malt.

WATER

	Bbbs.	Temp.	Time
Mashing in	52	157°	7:10 AM
Malt all in		148°	7:35 "
Underlet 2 mins Steam	10	210°	7:55 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	78	168°	9:30 "
Hop 2+2	4	170°	12:30 "
TOTAL	144		

INTO KETTLE 106 Bbbs. FIRST RUN 18.4 %

EVAPORATION 6 Bbbs. LAST RUN 1.45 %

OUT 100 Bbbs. KETTLE TEST 11.8 %

YEAST from Brew # 201

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.7%	Mon. Oct 5 th 1953
BEER INTO CELLAR	108.2	2.7	Thurs Oct 15 th

REMARKS:

Mashed in by: *Detton*

Tun No. 5

Ab

DATE June Oct 6 1853

MALT 85.00 Canada Malt

HOPS 20.4 G. 5-2 + 10.8 G. 5-1

12.8 E.F. 5-2 + 10.8 E.F. 5-2 + 5.0 G. 5-7

10.8 J.M.C. 5-2 + 5.0 E.F. 5-2 + 5.0 K.M.S. 2 + 5.0 K.M.S. 2 by Jack

TOTAL

10# Salt, 5# Mash, 2.5# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	7.16 A.M.
Malt all in		148°	7.50 "
Underlet <u>2 Mini Steam</u>	16	210°	8.10 "
Finished mashing		156°	8.20 "
Set taps		154°	8.30 "
Sparge	146	168°	9.30 "
Hop <u>H73</u>	7	170°	1.15 P.M.
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %
 EVAPORATION 7 Bbbs. LAST RUN 1.2 %
 OUT 181 Bbbs. KETTLE TEST 12.05 %
 YEAST From Brew # 206

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.15	June Oct 6 th
BEER INTO CELLAR	184.4	2.35	June Oct 13.

REMARKS:

Mashed in by: J.M.

Tun No. 6

Stag

DATE Wed. Oct 7, 1953

MALT 8500 Canada Malt.

HOPS 15 L.G. + 15 B.G. 51.

30

10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52

25

15 E.K. 52 + 10 K.G. 52 - 5 B.C.F. 52 in Hop Jack.

30

TOTAL

85 lbs.

10 Salt # 5 Mass # 25 Burton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	12	154°	7:09 A.M.
Malt all in		148°	7:40 "
Underlet 2 min. Steam	16	210°	8:00 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	15.0	168°	9:25 "
Hop 4 + 4	8	170°	145 "
TOTAL	24.6		

INTO KETTLE 18.8 Bbbs. FIRST RUN 21.2 %

EVAPORATION Bbbs. LAST RUN 0.9 %

OUT Bbbs. KETTLE TEST 12.1 %

YEAST from Brewer's # 20.6

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	11 95'	Wed. Oct 7, 1953.
BEER INTO CELLAR	184.1	2.5.	Wed Oct 14.

REMARKS:

Mashed in by: *Attorn*

Tun No. 7

de

DATE *Thurs Oct 8 1897*

MALT	<i>8800 Canada Malt</i>	
HOPS	<i>20. B.E.K.G. 52 + 10. B.G. 51</i>	<i>30</i>
	<i>15. B.C.F. 52 + 10. E.E. 52 + 5. B.G. 51</i>	<i>30</i>
	<i>10. J.H.P. 52 + 5. E.E. 52 + 5. K.A.M. 52 = 5. K.A.M. 52 top Jack</i>	<i>25</i>
TOTAL		<i>85 LBS.</i>

10# Salt, 5# Mash, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>157°</i>	<i>7.16 AM</i>
Malt all in		<i>148°</i>	<i>7.50 "</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>8.10 "</i>
Finished mashing		<i>156°</i>	<i>8.20 "</i>
Set taps		<i>154°</i>	<i>8.50 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9.30 "</i>
Hop <i>4+4</i>	<i>8</i>	<i>170°</i>	<i>200</i>
TOTAL	<i>248</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.75</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>0.9</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.4</i>	%
YEAST	<i>Fremont Brew # 207</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190.8</i>	<i>12.35</i>	<i>Thurs Oct 8 97</i>
BEER INTO CELLAR	<i>182.6</i>	<i>2.6</i>	<i>Thurs Oct 15</i>

REMARKS:

Mashed in by: *J.M.*

Tun No. 8

ale

DATE Fri Oct 9 1883

MALT 85.00 Canada Malt

HOPS 20 B.C.K.G. 2 + 10 B.G. 5-1 20

15 B.C.F. 2 + 10 B.C. 2 + 2 B.G. 5-1 20

10.5 I.H.B. 2 + 5 C.C. 2 + 5 K.A.M. 2 + 5 K.A.M. 2 1/2 lb Jock 25

TOTAL 82.25

10 Salt 5[#] mash, 25[#] Burton Salt, 1[#] K.H.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	11.45 AM
Malt all in		145	12.20 AM
Underlet <i>2 min steam</i>	16	210°	12.40 "
Finished mashing		156°	12.52 "
Set taps		154°	1.22 "
Sparge	144	168°	2.00 "
Hop <i>H + 3</i>	7	170°	6.00 "
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 20.9 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 186 Bbbs. KETTLE TEST 12.2 %

YEAST From Brew # 208

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	12.15	Fri Oct 9 1883
BEER INTO CELLAR	185.5	2.6	thurs Oct 16

REMARKS: Mashed in by: *J.M.*

Tun No. 9

H.L.C.

DATE June Oct 18th 1953

MALT 88.00 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.G. 51

15 B.C.F. 52 + 10 E.K. 52 + 5 B.G. 51

10 F.L.H.F. 52 + 5 E.F. 52 + 5 N.A.M. 52 - 5 N.A.M. 52 in Hop Jar

TOTAL

85.65

10 Salt # 5 Mica # 25 Burton Salt # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	154°	11:32 PM
Malt all in		147°	12:05 "
Underlet 2 min Steam	16	210°	12:25 "
Finished mashing		156°	12:40 "
Set taps		154°	1:10 "
Sparge	148	168°	1:55 "
Hop 4 + 3	7	170°	6:40
TOTAL	247		

INTO KETTLE 188 Bbls. FIRST RUN 21.2 %

EVAPORATION 7 Bbls. LAST RUN 1.0 %

OUT 181 Bbls. KETTLE TEST 12.1 %

YEAST from Brew # 184 2.08 - 2.12

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	12.2	June Oct 15 th 1953
BEER INTO CELLAR	183.6	2.75	June Oct 19 th 1953

REMARKS:

Mashed in by: *Detm*

Tun No. 1

ale

DATE *Tues Oct 13 1853*

MALT *8500 Canada Malt*

HOPS *20 B.C.P. 5-2 + 10 B.G. 5-1*

30

15 B.C.P. 5-2 + 10 B.C. 5-2 + 5 B.G. 5-1

30

100 L.H.P. 5-2 + 5 E.P. 5-2 + 5 K.A.M. 5-2 = STAMER Malt

25

TOTAL

85 LBS.

11 1/2 Salt, 5# Soda, 25# Burton Salt 1# H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.10 A.M.
Malt all in		149°	7.45..
Underlet <i>2 min Steam</i>	16	210°	8.05..
Finished mashing		156°	8.15..
Set taps		154°	8.45..
Sparge	146	168°	9.30..
Hop <i>H+3</i>	7	170°	1.30 P.M.
TOTAL	245		

INTO KETTLE *188* Bbbs. FIRST RUN *20.5-* %

EVAPORATION *7 1/2* Bbbs. LAST RUN *1.5-* %

OUT *180 1/2* Bbbs. KETTLE TEST *12.15-* %

YEAST *From Brew # 211*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	12.25	<i>Tues Oct 13³⁰</i>
BEER INTO CELLAR	184.7	2.85	<i>Tues Oct 19³⁰</i>

REMARKS:

Mashed in by: *JFM*

Tun No. 2

A.L.C.

DATE Wed. Oct. 14, 1953

MALT	8.8.00 Canada Malt	
HOPS	20 B.C.K.G. 52 + 10 B.G. 51	3.0
	15 B.C.F. 52 + 10 F.K. 52 + 5 B.G. 51	3.0
	10 J.L.H. 7. 52 + 5 L.F. 52 + 5 K.A.M. 52 - 5 K.A.M. 52 in the	2.5
	TOTAL	8.5 Lbs.

1.0 Salt, # 5.0 Mags, # 2.5 Burton Salt, # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	7.6	158°	11.25 AM
Malt all in		149°	11.59 "
Underlet	2 mins Steam	210°	12.19 "
Finished mashing		158°	12.30 "
Set taps		156°	1.00 PM
Sparge	14.4	168°	1.50 "
Hop	4 + 3	170°	6.15 "
TOTAL	24.3		

INTO KETTLE 18.8 Bbls. FIRST RUN 21.1 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 18.0 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 21.0

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.1	Wed Oct 14, 1953
BEER INTO CELLAR	183.4	2.9	Wed Oct 21

REMARKS:

Mashed in by: *Johnson*

Tun No. 3

ale

DATE *wed Oct 14 1853*

MALT	<i>8500 Canada Malt</i>	
HOPS	<i>20 B.C.K.S. 2 + 10 B.G.S. 1</i>	<i>30</i>
	<i>12 B.C.F.S. 2 + 10 F.K.S. 2 + 5 B.G.S. 1</i>	<i>20</i>
	<i>10 S.I.H.S. 2 + 5 E.K.S. 2 + 5 T.A.M.S. 2 + 5 T.A.M.S. 2 + 1/2 lb black</i>	<i>25</i>
TOTAL		<i>8500</i>

10 # Salt 5 # musk. 25 # Burton Salt 1 # H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>158°</i>	<i>7.15 A.M.</i>
Malt all in		<i>149°</i>	<i>7.55 "</i>
Underlet <i>2 min 5 steam</i>	<i>16</i>	<i>210°</i>	<i>8.15 "</i>
Finished mashing		<i>156°</i>	<i>8.25 "</i>
Set taps		<i>154°</i>	<i>8.55 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9.30 "</i>
Hop <i>HT 3</i>	<i>7</i>	<i>170°</i>	<i>1.30 P.M.</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.2* %

EVAPORATION *7* Bbbs. LAST RUN *1.2* %

OUT *181* Bbbs. KETTLE TEST *12.3* %

YEAST *From Brew # 214*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.</i>	<i>12.2.</i>	<i>wed Oct 14 53</i>
BEER INTO CELLAR	<i>184.4</i>	<i>3.35.</i>	<i>wed Oct 21 -</i>

REMARKS:

Mashed in by *JFM*

Tun No. 4

A.L.C.

DATE *Thurs Oct 15/53*

MALT *8.800 Canada Malt*

HOPS *20. B.C. N. 6. 5. 2. + 10. B. G. 5. 1.*

15. B. C. 7. 5. 2. + 10. E. K. 5. 2. + 5. B. G. 5. 1.

10. J. L. H. 4. 5. 2. + 5. E. R. 5. 2. + 5. K. A. 5. 2. - 5. K. A. 5. 2. - Hop

	30
	30
	25
TOTAL	85 Lbs.

TOTAL

#10 Salt, #5 Meas, #2.5 Burton Salt, #1 G.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	158°	11:25 AM
Malt all in		149°	11:59 "
Underlet <i>2 mins Steam</i>	16	210°	12:19 "
Finished mashing		156°	12:35 "
Set taps		154°	10:5 "
Sparge	144	168°	1:55 "
Hop <i>4+3</i>	7	170°	4:30 "
TOTAL	243		

INTO KETTLE *188* Bbls. FIRST RUN *20.9* %

EVAPORATION *7 1/2* Bbls. LAST RUN *0.9* %

OUT *180 1/2* Bbls. KETTLE TEST *12.15* %

YEAST *From Brew #214*

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.0	12.15	<i>Thurs Oct 15/53</i>
BEER INTO CELLAR	185.9	3.45	<i>Thurs Oct 22</i>

REMARKS:

Mashed in by: *Wetton*

Tun No. 5

Stag

DATE Thurs Oct 15 1953

MALT 85.00 Canada malt

HOPS 1.5 KGs-2 + 1.5 BGs-1

1.0 BCFs-2 + 1.0 KGs-2 + 5.0 KAMs-2

1.5 EGs-2 + 1.0 KGs-2 + 2 BCFs-2 in top of Jch

30
22
30
85.205.

TOTAL

10 # Salt 5 # mass 2.5 Bunter Salt 1 # 19.5

WATER

	Bbbs.	Temp.	Time
Mashing in	74	156°	7:10 AM
Malt all in		148°	7:50 ..
Underlet 2 min 5 therm	16	210°	8:10 ..
Finished mashing		156°	8:20 ..
Set taps		154°	8:50 ..
Sparge	14.6	168°	9:30 ..
Hop H+Z	7	170°	1:30 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 7 Bbbs. LAST RUN 1.4 %

OUT 181 Bbbs. KETTLE TEST 11.8 %

YEAST From Brew # 215-

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.	11.8	Thurs Oct 15-53
BEER INTO CELLAR	185.7.	3.5.	Thurs Oct 22.

REMARKS:

Mashed in by: JPM

Tun No. 6

Stag

DATE Fri Oct 16th 1953

MALT 85.00 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

10 B.C.P. 52 + 10 E.K. 52 + 5 K.A.M. 52

15 E.K. 52 + 10 K.G. 52 + 5 B.C.P. 52 in Hop Jack

TOTAL

3.0

2.5

3.0

85.00

#10 Selt #5 more #25 Burton Selt #1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	154°	11:25 PM
Malt all in		148°	11:58 AM
Underlet 2 mins Steam	16	210°	12:18 "
Finished mashing		157°	12:30 "
Set taps		155°	1 AM "
Sparge	144	168°	1:50 "
Hop 4+2	7	170°	6:30 "
TOTAL	243		

INTO KETTLE 18.8 Bbls. FIRST RUN 20.65 %

EVAPORATION 8 Bbls. LAST RUN 0.7 %

OUT 18.0 Bbls. KETTLE TEST 11.8 %

YEAST from Brew # 215

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	11.85	Fri Oct 16 th 1953
BEER INTO CELLAR	184.1	3.15	Friday Oct 23

REMARKS:

Mashed in by: *Detton*

Tun No. 16

LAGER

DATE Mon Oct 19th 1953

MALT 5.000 Canada Malt

HOPS 15 BCF 52

10 KG 52 & 5 KAM 52

10 LK 52 - 5 KG 52 in hop feed

15

18

15

45:165

TOTAL

8# Salt 6# moss 20# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	52	156°	11:45 PM
Malt all in		150°	12:05 AM
Underlet 2 min steam	10	210°	12:30 "
Finished mashing		158°	12:42 "
Set taps		156°	1:12 "
Sparge	78	165°	2:05 "
Hop 242	4	170°	3:10 "
TOTAL	144		

INTO KETTLE 10.5 Bbbs. FIRST RUN 19.65 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 9.7 Bbbs. KETTLE TEST 12.2 %

YEAST from Beem # 213

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.6	Oct 19 th 1953
BEER INTO CELLAR	106.8		

REMARKS:

Mashed in by: BT

Tun No. 7

DATE Mon Oct 19th 1953

MALT	88.00 Canada Malt	
HOPS	20 KG ₅₂ + 10 BG ₅₁	20
	15 BCP ₅₂ + 10 EK ₅₂ + 5 BG ₅₁	20
	10 JIN ₅₂ + 5 EK ₅₂ + 5 KAM ₅₂ + 5 TAM ₅₂ Hop Jack	23-
TOTAL		83 LBS

10# Salt, 5# Mash, 25# Burton Salt, 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	76	158°	7.10 A.M.
Malt all in		148°	7.50 "
Underlet 2 min Steam	16	210°	8.10 "
Finished mashing		156°	8.20 "
Set taps		154°	8.50 "
Sparge	146	168°	9.25 "
Hop 4+4	8	170°	2.45 "
TOTAL	246		

INTO KETTLE	188	Bbls.	FIRST RUN	20.3	%
EVAPORATION	8	Bbls.	LAST RUN	1.0	%
OUT	180	Bbls.	KETTLE TEST	12.45-	%
YEAST	From Brew # 218				

	Bbls.	Balling	Date
WORT INTO FERMENTER	194	12.25-	Mon Oct 19 th
BEER INTO CELLAR	183.8	355	Monday Oct 26

REMARKS:

Mashed in by JFM

Tun No. 8

Seag

DATE *Tues Oct 30 1963*

MALT *85.00 Canada Malt*

HOPS *15. KG 53 & 15 BG 51*

10. BG 53 & 10. EK 53 & 5. KM 53

15. EK 53 & 10. KG 53 & 5. BG 53 in hop feed

30

35

30

85.165

TOTAL

10. Salt. 5. Moss. 25. Burton Salt. 17. KM. 5.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	11:40 PM
Malt all in		149°	12:10 AM
Underlet <i>2 min Steam</i>	16	210°	12:35 "
Finished mashing		139°	12:50 "
Set taps		157°	1:20 "
Sparge	144	168°	2:50 "
Hop <i>403</i>	7	170°	6:15 "
TOTAL	243		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.35* %

EVAPORATION *8* Bbbs. LAST RUN *1.1* %

OUT *180* Bbbs. KETTLE TEST *11.8* %

YEAST *from Brew # ~~211~~ 221*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.9	<i>Oct 20 1963</i>
BEER INTO CELLAR	184.2	3.0	<i>Tues Oct 27</i>

REMARKS:

Mashed in by: *BA*

Tun No. 9

Bag

DATE Oct 20th / 53

MALT 85.00 Canada Malt.

HOPS 15 11.6.52 + 15 B.G. 51

10 B.C.T. 52 + 10 E.K. 52 + 5 K.A.M. 52

15 E.K. 52 + 10 K.G. 52 - 5 B.C.T. 52 in Hopper

30
25
30
TOTAL 85 Lbs

10 Salt # 5 more # 25 Brunton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	154°	7:04 AM
Malt all in		149°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		159°	8:15 "
Set taps		157°	8:45 "
Sparge	146	168°	9:30 "
Hop 4 + 3	7	170°	2:00 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.1 %

OUT 18 1/2 Bbbs. KETTLE TEST 11.8 %

YEAST from Brew = 21.8

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	11.8	Sun Oct 20 th / 53
BEER INTO CELLAR	184.8	3.4	Tue Oct 27 th

REMARKS:

Mashed in by: [Signature]

Tun No. 1

ale

DATE wed. Oct 21 1953

MALT 88.00 Canada Malt

HOPS 2.0 KG 3:2.9 1.0 BG 5.1

30.

1.5 BC 3:2.9 1.0 EK 3:2.9 5. BG 5.1

30.

10. J. S. H. 3:2.9 5. EK 3:2.9 5. KM 6:2 - 5 KM 9:2 in hopper 2.5

85 lbs.

TOTAL

1.0 Salt 5.0 man 2.0 Burton Salt 1.0 KG

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>78</u>	<u>154°</u>	<u>11.40 PM</u>
Malt all in		<u>149°</u>	<u>12.10 AM</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>210°</u>	<u>12.35 "</u>
Finished mashing		<u>159°</u>	<u>12.50 "</u>
Set taps		<u>157°</u>	<u>1.20 "</u>
Sparge	<u>143</u>	<u>168°</u>	<u>2.00 "</u>
Hop <u>4.3</u>	<u>7</u>	<u>170°</u>	<u>6.20 "</u>
TOTAL	<u>243</u>		

INTO KETTLE 1.88 Bbbs. FIRST RUN 21.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.95 %

OUT 1.80 Bbbs. KETTLE TEST 12.28 %

YEAST from Brew # 221

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>191.</u>	<u>12.25</u>	<u>Oct 21 1953</u>
BEER INTO CELLAR	<u>181.6</u>	<u>2.95</u>	<u>Oct 28/53</u>

REMARKS:

Mashed in by: BR

Tun No. 2

ale

DATE *Wed Oct 21 1953*

MALT *8800 Canada Malt*

HOPS *20 KG 52 + 10 BG 51*

15 BPF 52 + 10 BK 52 + 5 BG 51

10 J.I.M. 5-2 + 5 EK 52 + 5 KAM 52 + 5 KAM 52 by Jack

TOTAL

	30
	20
	25
TOTAL	85 LBS.

** 105 alt 5 # Mann 2.5 # Benton Salt 1 # K.M.S.*

WATER

	Bbls.	Temp.	Time
Mashing in	98	154°	7.10 AM.
Malt all in		149°	7.20 "
Underlet <i>2 min Steam</i>	16	210°	8.10 "
Finished mashing		156°	8.20 "
Set taps		154°	8.50 "
Sparge	144	168°	9.30 "
Hop <i>H+3</i>	7	170°	1.15 PM.
TOTAL	245		

INTO KETTLE *188* Bbls. FIRST RUN *20.0* %

EVAPORATION *7* Bbls. LAST RUN *1.2* %

OUT *181* Bbls. KETTLE TEST *12.15* %

YEAST *7 Mann Brew # 219*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.2	<i>Wed Oct 21st</i>
BEER INTO CELLAR	183.4	3.55	<i>Wed Oct 28</i>

REMARKS:

Mashed in by: *JFM*

889

BREW 231

Tun No. 23

ale

DATE Thur Oct 22 1903

MALT 58.00 Canada Malt

HOPS 20.00 5/2 & 10.00 BG 5/1

30.

15.00 5/2 & 10.00 EK 5/2 & 5.00 BG 5/1

30.

10.00 5/2 & 5.00 EK 5/2 & 5.00 KM 5/2 - 5.00 KM 5/2 in Lipped

25.

85.165.

TOTAL

10.00 salt 5.00 mass 25.00 Burton salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	11.40 PM
Malt all in		149°	12.10 AM
Underlet <u>2 min. 5 min</u>	16	210°	12.35 "
Finished mashing		159°	12.50 "
Set taps		157°	1.20 "
Sparge	144	168°	2.00 "
Hop <u>4 & 3</u>	7	170°	6.20 "
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 20.75 %

EVAPORATION 7 Bbbs. LAST RUN 0.9 %

OUT 181 Bbbs. KETTLE TEST 12.2 %

YEAST from Sacm # 222

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.15 0/0	Oct. 22 1903
BEER INTO CELLAR	182.5	2.75	Thurs Oct 29

REMARKS:

Mashed in by: bx

Tun No. 4

7 L

DATE *Thurs Oct 22 / 53*

MALT *89.00 Canada Malt*

HOPS <i>20 N.G. 52 + 10 B.G. 51</i>	30
<i>15 B.C. 7 52 + 10 E.K. 52 5 B.G. 51</i>	30
<i>10 J. 14 F. 52 + 5 E.K. 52 + 5 K. 15 1 - 5 K. 15 2 - Hop Jar</i>	25
TOTAL	85 Lbs.

1.0 Salt # 5 mono # 25 Brewster Salt, # 1 K.N.S.

WATER

	Bbls.	Temp.	Time
Mashing in	7.6	150°	70.5 AM
Malt all in		149°	74.5 "
Underlet <i>2 min Steam</i>	1.6	210°	80.5 "
Finished mashing		159°	82.0 "
Set taps		159°	85.0 "
Sparge	14.4	168°	93.0 "
Hop <i>4 + 3</i>	7	170°	20.0 "
TOTAL	24.3		

INTO KETTLE *188* Bbls. FIRST RUN *19.7* %

EVAPORATION *8* Bbls. LAST RUN *1.1* %

OUT *180* Bbls. KETTLE TEST *12.15* %

YEAST *from Brew # 219*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>190.3</i>	<i>12.2</i>	<i>Oct 22 / 53</i>
BEER INTO CELLAR	<i>184</i>	<i>3.25</i>	<i>Thurs Oct 29</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 5

DATE Fri. Oct. 23/23

Stag

MALT	85.00. Canada Malt	
HOPS	15 Kg 52 & 15 BG 51	30.
	10 BCF 52 & 10 EK 52 & 5 KM 52	25.
	15 EK 52 & 10 KG 52 & 5 BCF 52 <i>topped</i>	30.
		85 lbs.
TOTAL		

10 Salts 5 moss. 25 Burton Salts 17 Km 2.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	11.35 PM
Malt all in		144°	12.05 PM
Underlet <i>2 min Steam</i>	16	210°	12.30 "
Finished mashing		154°	12.45 "
Set taps		152°	115 "
Sparge	144	165°	155 "
Hop <i>4.3</i>	7	170°	7.30 "
TOTAL	248		

INTO KETTLE	1.88	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	8 1/2	Bbbs.	LAST RUN	1.4	%
OUT	179 1/2	Bbbs.	KETTLE TEST	11.85	%

YEAST *from Brew # 223*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	11.85%	Oct. 23/23
BEER INTO CELLAR	183.2	2.15	Friday 30 Oct.

REMARKS:

Mashed in by: *BD*

Lower temp. "Malt all in"

Tun No. 6

Stag

DATE Mon Oct 26 1953

MALT 85.00 Canada malt

HOPS 15 KG. 5-2 + 15 BG. 5-1

30

10 B.C.P. 5-2 + 10 E.L. 5-2 + 5 K.A.M. 5-2

25

10 KG. 5-2 + 15 BK. 5-2 + 5 B.C.P. 5-2 Hop Jack

30

TOTAL

85 LBS.

10 # Salt, 5 # Cream, 2.5 # Austin Salt, 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	152°	7.15 AM
Malt all in		145°	7.53 "
Underlet 2 min Stearn	16	210°	8.13 "
Finished mashing		152°	8.23 "
Set taps		150°	8.53 "
Sparge		168°	9.30 "
Hop		170°	2.20 PM
TOTAL			

INTO KETTLE 188 Bbls. FIRST RUN 19.3 %

EVAPORATION 8 Bbls. LAST RUN 1.5 %

OUT 180 Bbls. KETTLE TEST 11.6 %

YEAST From Brew # 223

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	11.7 0/0	Mon Oct 26 53
BEER INTO CELLAR	183.5	2.3	Mon Nov 2 53

REMARKS:

Mashed in by: J.M.

Tun No. 8

DATE *Wed. Oct. 28 1903*

MALT	85.00 <i>Canada Malt</i>	
HOPS	15 KG. 02 & 15 BG. 01	30
	10 B.C.F. 02 & 10 P.K. 02 & 5 NAM. 02	25
	15 P.K. 02 & 10 KG. 02 & 5 B.C.F. 02 in <i>Top feed</i>	30
TOTAL		85.165

10 Salt. 5 more 25 Burton Salt 1.0 KG. 02

WATER

	Bbls.	Temp.	Time
Mashing in	78	153°	7.05 AM
Malt all in		146°	7.35 "
Underlet <i>3 min Steam</i>	16	210°	7.55 "
Finished mashing		154°	8.10 "
Set taps		152°	8.40 "
Sparge	142	168°	9.20 "
Hop <i>4 & 3</i>	7	170°	9.00 PM
TOTAL	243		

INTO KETTLE *188* Bbls. FIRST RUN *19.8* %

EVAPORATION *7 1/2* Bbls. LAST RUN *0.85* %

OUT *190 1/2* Bbls. KETTLE TEST *11.75* %

YEAST *from Brew # 226*

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	11.7 070	<i>Oct. 28 1903</i>
BEER INTO CELLAR	185.5	2.4	<i>Nov. 3/03</i>

REMARKS:

Mashed in by: *BR*

Tun No. 9

Ale

DATE Mon. Nov. 24/53

MALT 8.800 Canada Malt

HOPS 20 K.G. 52 + 10 B.G. 51

15 B.C. 7.2.2 + 10 E.K. 52 + 5 B.G. 51

10 J.H. 7.5.2 + 5 E.K. 52 + 5 K.M. 2.5 K.M. in Hop Jar

TOTAL

85.65

10 Salt # 5 Malt # 25 Burton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	153°	7 16 AM
Malt all in		146°	7 45 "
Underlet 2 mins Steam	16	210°	8 05 "
Finished mashing		154°	8 20 "
Set taps		152°	8 50 "
Sparge	140	168°	9 32 "
Hop 4 + 3	7	170°	2 00 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.15 %

EVAPORATION 7 Bbbs. LAST RUN 0.9 %

OUT 181 Bbbs. KETTLE TEST 12.25 %

YEAST Farm Brew # 223

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.25%	Mon. Nov. 24/53
BEER INTO CELLAR	184.2	9.4	Mon. Nov. 29/53

REMARKS:

Mashed in by: [Signature]

Tun No. 16

Lager

DATE Tues Nov 3rd 5-2

MALT	5000 Canada malt	
HOPS	15 BCP 5-2	15-
	10 KG 5-2 + 5 KAM 5-2	15-
	10 EK 5-2 = 2 KG 5-2 in hop sock	15-
	TOTAL	45 lbs.

8 # salt, 10 # moss, 20 Bunter Salt

WATER

	Bbls.	Temp.	Time
Mashing in	48	156°	7.15 AM
Malt all in		148°	7.40 ..
Underlet 2 min steam	10	210°	8.00 ..
Finished mashing		160°	8.10 ..
Set taps		158°	8.40 ..
Sparge	77	168°	9.25 ..
Hop 2+2	4	170	12.05 PM
TOTAL	139		

INTO KETTLE	105-	Bbls.	FIRST RUN	19.4	%
EVAPORATION	5-	Bbls.	LAST RUN	1.4	%
OUT	100	Bbls.	KETTLE TEST	11.7	%
YEAST	From Brew # 225-				

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.6.07	
BEER INTO CELLAR	167.2	2.5	Nov 13. 1953

REMARKS:

Mashed in by: JM

Tun No. 1

ale

DATE *Wed. Nov. 4. 1903*

MALT *8.8.00 Canada Malt*

HOPS *2.0 KG 52 & 1.0 BK 51*

1.5 BK 52 & 1.0 BK 52 & 5 BK 51

1.0 J. L. H. 52 & 5.2 K. 52 & 5. K. 52 & 5. K. 52 in hop good 2.5

85.165.

TOTAL

1.0 Sate 5th mass. 2.5 Burton sate 1st K. 52.

WATER

	Bbls.	Temp.	Time
Mashing in	78	154°	7.05 AM
Malt all in		146°	7.40 "
Underlet <i>2 min. steam</i>	16	210°	8.50 "
Finished mashing		155°	8.15 "
Set taps		153°	8.45 "
Sparge	144	168°	9.25 "
Hop <i>4 & 3</i>	7	170°	2.00 PM
TOTAL	245		

INTO KETTLE *188* Bbls. FIRST RUN *21.2* %

EVAPORATION *8* Bbls. LAST RUN *1.15* %

OUT *180* Bbls. KETTLE TEST *12.25* %

YEAST *from Brew # 228*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.0</i>	<i>12.49°</i>	<i>Nov. 4th 1903</i>
BEER INTO CELLAR	<i>182.8</i>	<i>2.7</i>	<i>Nov. 10/1903</i>

REMARKS:

Mashed in by: *BR*

Tun No. 2

5 tag

DATE Thur Nov 5 1883

MALT	8500 Canada Malt	
HOPS	15 KG 52 + 15 BG 51	20
	10 BCP 52 + 10 EK 52 + 5 KAM 52	23
	15 EK 52 + 10 KG 52 = 5 BCP 52 top Jack	30
TOTAL		82705.

10 # Salt, 11 1/2 # mass, 25 # Boston Salt, 1 # KMS

WATER

	Bbls.	Temp.	Time
Mashing in	76	152°	7-05 AM
Malt all in		145°	7-40 "
Underlet 2 min Steam	16	210°	8-05 "
Finished mashing		152°	8-15 "
Set taps		152	8-45 "
Sparge	146	168°	9-20 "
Hop 4+3	7	170°	11-5 PM
TOTAL	245-		

INTO KETTLE	188	Bbls.	FIRST RUN	19.8	%
EVAPORATION	7 1/2	Bbls.	LAST RUN	1.25	%
OUT	180 1/2	Bbls.	KETTLE TEST	11.75	%
YEAST	From Brew # 228 - 232				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.0	Thur Nov 5-83
BEER INTO CELLAR	182.2	2.6	Thurs 2 Nov 12

REMARKS:

Mashed in by JAM

Tun No. 2

Ab

DATE Fri Nov 6 1953

MALT	89.00 Canada Malt	
HOPS	2.0 KGs-2 + 10 BGs-1	30
	15 BCP-2 + 10 EKs-2 + 5 BGs-1	30
	10.5 HAs-2 + 5 EKs-2 + 5 KAMs-2 = 5 KAMs-2 <u>total</u>	25
TOTAL		85.285

10 # Salt 5 # more 25 # Brew Salt 1 # L.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	156°	11.40 AM
Malt all in		146°	12.20 AM
Underlet <u>2 min steam</u>	16	210°	12.40 "
Finished mashing		154°	12.50 "
Set taps		152°	1.20 "
Sparge	144	168°	2.05 "
Hop <u>HTH</u>	8	170°	6.45 "
TOTAL	246		

INTO KETTLE	185	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	8	Bbbs.	LAST RUN	1.0	%
OUT	180	Bbbs.	KETTLE TEST	12.45	%
YEAST	<u>From Brew # 232</u>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	12.370	<u>Fri Nov 6 1953</u>
BEER INTO CELLAR	183.7	2.6	<u>Friday (Nov) 13</u>

REMARKS: Mashed in by: LFM

Tun No. 4

Al

DATE *Mon. Nov. 9th 1922*

MALT *88.00 Canada Malt*

HOPS *20 KA 52 9 10 BA 52*

15 BCF 52 9 10 EK 52 9 5 BA 52

10 p. L.A. 52 9 5 EK 52 9 5 HAM 52 - 5 HAM 52 in 10 gal

30.

30.

25.

85 lbs.

TOTAL

10 salt 5 mos 25 Burton salt 1st Km.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	7.05 AM
Malt all in		146°	7.40 "
Underlet <i>2 min. steam</i>	16	210°	8.00 "
Finished mashing		155°	8.15 "
Set taps		153°	8.45 "
Sparge	145	165°	9.05 "
Hop	7	170°	2.15 PM
TOTAL	246		

INTO KETTLE *188* Bbbs. FIRST RUN *20.65* %

EVAPORATION *7* Bbbs. LAST RUN *1.15* %

OUT *181* Bbbs. KETTLE TEST *12.2* %

YEAST *from Brew 226*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.	12.35	<i>Nov 9th 1922</i>
BEER INTO CELLAR	186.5	3.1	<i>12th 1922</i>

REMARKS:

Mashed in by: *BA*

Tun No. 5

Stay

DATE Tues Nov 10 1963

MALT 85.00 Canada Malt

HOPS 15 KG. 52 + 15 B.G. 51

30

10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52

25

15 E.K. 52 + 10 K.G. 52 + 3 B.C.F. 52 hop Jack

30

TOTAL

85 LBS

10# Salt, 5# max, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	7.10 A.M.
Malt all in		146°	7.46 ..
Underlet 2 min. Steep	16	210°	8.06 ..
Finished mashing		152°	8.18 ..
Set taps		152°	8.48 ..
Sparge	148	168°	9.30 ..
Hop H+3	7	170°	2.00 P.M.
TOTAL	247		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 7 Bbbs. LAST RUN 0.9 %

OUT 181 Bbbs. KETTLE TEST 11.75% %

YEAST From Brew # 236

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.0	11.9°	Tues Nov 10 1963
BEER INTO CELLAR	186.3	2.95	Tues Nov 17

REMARKS:

Mashed in by: *JM*

Tun No. 6

Stag

DATE Thu. Nov. 12th 1923

MALT 83.00 Canada Malt

HOPS 15 Kg 32.9 15 Bl 3.1

10 Bl 32.9 10 LK 32.9 5 KAM 32

15 LK 32.9 10 Kg 32.9 5 Bl in top job

30

25

30

85 lbs.

TOTAL

10 Salt 5 moss 25 Burton Salt 14 Km 2

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	7.00 AM
Malt all in		146°	7.35 "
Underlet 2 min. Steam	16	210°	7.55 "
Finished mashing		154°	8.10 "
Set taps		152°	8.40 "
Sparge	154	168°	9.20 "
Hop H + 3	7	170°	2.00 PM
TOTAL	255		

INTO KETTLE 188 Bbbs. FIRST RUN 20.35 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 1.0 %

OUT 181 1/2 Bbbs. KETTLE TEST 11.9 %

YEAST from Brew. # 237

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.0	11.8 %	Nov. 12 th 1923
BEER INTO CELLAR	186 -	2.8	Thu. Nov. 19.

REMARKS:

Mashed in by: *EX*

Tun No. 7

Ale

DATE Fri Nov. 13/1933

MALT 88.00 Canada Malt

HOPS 20. KG. 50 & 10. BG. 57

15. B.C.A. 50 & 10. E.K. 50 & 5. BG. 57

10. J.F. P.H. 50 & 5. E.K. 50 & 5. K.M. 50 & 5. K.M. 50 in hop feed. 25

30

30

85 lbs.

TOTAL

10 Salt 5 moss 2.5 Burton salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	154°	11.40 PM
Malt all in		146°	12.15 AM
Underlet 2 min steam	16	210°	12.35 "
Finished mashing		155°	12.50 "
Set taps		153°	1.20 "
Sparge	150	168°	1.55 "
Hop 50.3	8	170°	7.15 "
TOTAL	252		

INTO KETTLE 188 Bbbs. FIRST RUN 20.35 %

EVAPORATION 9 Bbbs. LAST RUN 1.25 %

OUT 179 Bbbs. KETTLE TEST 1.24 %

YEAST from Brew # 237

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	12.2	Nov. 13/1933
BEER INTO CELLAR	183.8	3.2	Friday, Nov 20

REMARKS:

Mashed in by: BA

Tun No. 8

de

DATE Mon Nov 16 1953

MALT 8800 Canada malt

HOPS 20 KG 52 + 10 BG 51

30

15 BC 52 + 10 EK 52 + 5 BG 52

30

10 J. H. 52 + 5 EK 52 + 5 KAM 52 = 5 KAM 52 hop stock 25

85 LBS.

TOTAL

10# Salt, 5# Mash, 25# Burton Salt, 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	78	156°	11.58 PM
Malt all in		146°	12.30 AM
Underlet 2 min Steam	16	210°	12.50 "
Finished mashing		154°	1.00 "
Set taps		152°	1.30 "
Sparge	148	168°	2.05 "
Hop	7	170°	6.50 "
TOTAL	249		

INTO KETTLE 188 Bbls. FIRST RUN 19.7 %

EVAPORATION 7 Bbls. LAST RUN 1.3 %

OUT 181 Bbls. KETTLE TEST 12.2 %

YEAST From Brew # 242

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	12.090	Mon Nov 16 53
BEER INTO CELLAR	184.9	2.75	Mon Nov 23

REMARKS:

Mashed in by: *JPM*

Tun No. 17

LAGER

DATE Mon. Nov 16 1933

MALT 5.000 Canada Malt

HOPS 15 BCF 53

10 KG 53 & 5 KG 53

10.5 KG 53 - 5 KG 53 in hop food

15

15

15

43 1/2 s.

TOTAL

8 Sals 10 mass 20 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	48	15.5°	7:03 AM
Malt all in		148°	7:35 "
Underlet 2 min Steam	10	210°	7:45 "
Finished mashing		138°	8:00 "
Set taps		136°	8:30 "
Sparge	77	148°	9:30 "
Hop 20.2	4	170°	12:10 PM
TOTAL	139		

INTO KETTLE 105 Bbbs. FIRST RUN 19.4 %

EVAPORATION 5 Bbbs. LAST RUN 1.4 %

OUT 100 Bbbs. KETTLE TEST 11.95 %

YEAST from Brew # 238

	Bbbs.	Balling	Date
WORT INTO FERMENTER		12.0 70	Nov 16 1933
BEER INTO CELLAR	105.4	2.2	Nov 30

REMARKS:

Mashed in by: BR

Tun No. 9

ale

DATE June Nov 17 53

MALT 8800 Canada Malt

HOPS 20 KG 5-2 + 10 BG 5-2

15 BCP 5-2 + 10 BK 5-2 + 5 BG 5-1

10.714B 5-2 + 4.4 BK 5-2 + 5.5 KAK 5-2 = 5.5 KAK 5-2 1/2 lb 5-2

30
30
25
85205

TOTAL

10 # Salt, 5 #芒芒, 25 # Burton Salt, 1 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	156°	11.30 AM
Malt all in		146°	12.05 AM
Underlet 2 min 5 term	16	210°	12.25 "
Finished mashing		154°	12.35 "
Set taps		152°	1.05 "
Sparge	150	168°	1.50 "
Hop 4 + 3	7	170°	6.35 "
TOTAL	247		

INTO KETTLE 188 Bbls. FIRST RUN 21.4 %

EVAPORATION 8 Bbls. LAST RUN 1.15 %

OUT 180 Bbls. KETTLE TEST 12.25 %

YEAST From Brew # 242

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	12.25 50	June Nov 17 53
BEER INTO CELLAR	184.8	2.95	Nov Nov 23

REMARKS:

Mashed in by: *[Signature]*

Tun No. 1

7.1e

DATE Tues Nov. 17th 1883

MALT 8.8 to Canada Malt

HOPS 20 K.G. 5.2 + 10 B.G. 5.2 30

15 B.C. 7.5.2 + 10 E.K. 5.2 + 5 B.F. 8.1 30

10 J.H.F. 5.2 + 5 E.K. 5.2 + 5 K.M.S. 2.0 = 5 K.M.S. in Hop 25

TOTAL 85 Lbs.

10 Salt, # 5 Mena, # 25 Burton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	7:06 AM
Malt all in		146°	7:45 "
Underlet 2 minis Steam	16	210°	8:05 "
Finished mashing		156°	8:20 "
Set taps		154°	8:50 "
Sparge	14.8	168°	9:30 "
Hop 4 + 3	7	170°	2:10 "
TOTAL	247		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.65 %

EVAPORATION 7 Bbbs. LAST RUN 1.25 %

OUT 1.81 Bbbs. KETTLE TEST 12.3 %

YEAST *Jimm Brew # 242*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190.3	12.3 070	Tues Nov 17 th 1883
BEER INTO CELLAR	185.2	2.65	Tues Nov 24 th

REMARKS:

Mashed in by: *Robt*

Tun No. 2

ale

DATE *Wed Nov 18 1883*

MALT *88.00 Canada Malt*

HOPS *20 KG, 2 + 10 B.G.S. 1*

15 B.C.F.S. 2 + 10 E.K.S. 2 + 5 B.G.S. 1

10 J.H.P. 5, 2 + 5 E.K.S. 2 + 5 X.A.M. 1, 2 + 5 X.A.M. 1, 2 1/2 lb 5 each

TOTAL

30

30

25

85 = 205

10 Salt, 5# mass, 25# Burton Salt, 1# G.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	156°	12.10 AM
Malt all in		146°	12.45 "
Underlet <i>2 min Steam</i>	16	210°	1.05 "
Finished mashing		155°	1.15 "
Set taps		153°	1.45 "
Sparge	146	168°	2.25 "
Hop <i>4 + 3</i>	7	170°	6.40 "
TOTAL	245		

INTO KETTLE *188* Bbls. FIRST RUN *20.5* %

EVAPORATION *8* Bbls. LAST RUN *1.3* %

OUT *180* Bbls. KETTLE TEST *12-25* %

YEAST *From Brew # 242*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.2.70</i>	<i>Wed Nov 18 83</i>
BEER INTO CELLAR	<i>184.7</i>	<i>3.2</i>	<i>Tue Nov 24</i>

REMARKS:

Mashed in by: *J.M.*

Tun No. 3

ale

DATE Wed Nov 18 1893

MALT 88.00 Canada Malt

HOPS 20.00 5:2 a 10.00 5:1

15.00 5:2 a 10.00 5:2 a 5.00 5:1

10.00 5:1 5:2 a 5.00 5:2 a 5.00 5:2 a - 5.00 5:2 a in top feed 25

85.165

TOTAL

10.50 salt 5.00 moss 2.50 Burton salt 1# KM.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	156°	7:05 AM
Malt all in		147°	7:40 "
Underlet 2 min Steam	16	2100	8:00 "
Finished mashing		156°	8:15 "
Set taps		154°	8:45 "
Sparge	146	168°	9:25 "
Hop 403	7	170°	2:00 "
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 21.3 %

EVAPORATION 7 Bbbs. LAST RUN 0.9 %

OUT 181 Bbbs. KETTLE TEST 12.2 %

YEAST from Beem #242

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.3	Nov 18 9:3
BEER INTO CELLAR	183.7	2.95	Nov 20 9:10

REMARKS:

Mashed in by: BT

Tun No. 4

Stage

DATE Thu Nov 19 1953

MALT 85.60 Cascade malt

HOPS 15 KG_{s-2} + 15 BG_{s-2}

10 BCP_{s-2} + 10 EK_{s-2} + 5 KAM_{s-2}

15 EK_{s-2} + 10 KG_{s-2} = 5 BCP_{s-2} in Hop Jack

TOTAL

10[#] Salt 5[#] yeast 25[#] Benton Salt 1[#] AMS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	156°	11.50 PM
Malt all in		146°	12.25 AM
Underlet <u>2 min Steam</u>	16	210°	12.45 "
Finished mashing		155°	12.55 "
Set taps		153°	1.25 "
Sparge	146	168	2.10 "
Hop <u>H + #</u>	8	170	6.45 "
TOTAL	246		

INTO KETTLE 188 Bbbs. FIRST RUN 20.9 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST From Brew # 242

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>194.5</u>	<u>11.95°P</u>	<u>Thu Nov 19 1953</u>
BEER INTO CELLAR	<u>185.3</u>	<u>2.8</u>	<u>Wed 12/22/53</u>

REMARKS:

Mashed in by JM

Tun No. 5

Stag

DATE Thurs. Nov. 19/53

MALT 85.00 Canada Malt.

HOPS 15 KG 52 + 15 BG 52

10 BC 9 52 + 10 EK 52 + 5 KA 52

15 EK 52 + 10 KG 52 + 5 BC 9 52 in Hop/tea

TOTAL

85 lbs.

10 Salt # 5 Moss # 25 Benton Salt # 1 K. M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	15.6°	7:15 AM
Malt all in		14.7°	7:45 "
Underlet 2 mins Steam	16	210°	8:05 "
Finished mashing		15.7°	8:15 "
Set taps		15.5°	8:45 "
Sparge	150	16.8°	9:25 "
Hop 4+3	7	170°	2:00 "
TOTAL	247		

INTO KETTLE 188 Bbbs. FIRST RUN 20.95 %

EVAPORATION 7 Bbbs. LAST RUN 0.95 %

OUT 181 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 243

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.05°	Thurs. Nov. 19/53
BEER INTO CELLAR	183.8	2.75	then 12/20/53

REMARKS:

Mashed in by: Stag

Tun No. 6

de

DATE Fri Nov 20 1953

MALT 88.00 Canada Malt

HOPS 2.0 KG 5-2 + 1.0 BG 5-1

15.0 B.C.P. 5-2 + 1.0 F.K. 5-2 + 5.0 B.G. 5-1

10.0 J.H.F. 5-2 + 2.0 E.K. 5-2 + 3.0 M.M. 5-2 = 5.0 M.M. 5-2 *1/2 lb*

TOTAL

2.0
3.0
2.5
82.785

10.0 # Salt 5.0 # Mann, 2.5 # Burton Salt, 1.0 # M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	8.0	156°	10.10 PM
Malt all in		146°	10.45 "
Underlet 2 min Steam	16	210°	11.08 "
Finished mashing		154°	11.20 "
Set taps		152°	11.50 "
Sparge	15.2	168°	12.35 AM
Hop 4 + 3	7	170°	6.10 "
TOTAL	25.5		

INTO KETTLE 188 Bbbs. FIRST RUN 19.5 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 12.2 %

YEAST From Brew # 243

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	12.200	Fri Nov 20 1953
BEER INTO CELLAR	183.5	2.3	Thurs Nov 26

REMARKS:

Mashed in by *JFM*

Tun No. 1

Stag.

DATE Mon. Nov. 23rd 1853.

MALT 8.5 to Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 52

3.0

10 B.C.F. 52 + 10 E.K. 52 + 5 K.A.M. 52

2.5

10 E.K. 52 + 10 K.G. 52 + 5 B.C.F. 52 in Hop Feed

3.0

TOTAL

8.5 Lbs.

#10 Salt, #5 Mash, #25 Burton Salt, #1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	156°	1135 AM
Malt all in		146°	1208 "
Underlet 2 min steam	16	210°	1228 "
Finished mashing		155°	1245 "
Set taps		153°	115 "
Sparge	150	168°	200 "
Hop 4 + 24	8	170°	720 "
TOTAL	248		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.9 %

OUT 181 Bbbs. KETTLE TEST 12.0 %

YEAST From Brew # 244

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.	11.90%	Mon. Nov 23 rd 1853.
BEER INTO CELLAR	185.1	2.75	Sat Nov 28.

REMARKS:

Mashed in by: *Bottom*

Tun No. 8

Stag

DATE Mon Nov 23rd 1933

MALT 8.5.00 Canada Malt

HOPS 15. KG 33 15. BG 51

10. B.C.F. 38 1.0 E.K. 52 & 5. K.A.M. 52

15. E.K. 52 & 10. KG 33 & 5. B.C.F. 33 in Hopped

30.

25.

30.

85 lbs.

TOTAL

10 Salt 5 Moss 25 Burton Salt 1st KG 5

WATER

	Bbls.	Temp.	Time
Mashing in	76	153°	7.05 AM
Malt all in		146°	7.40 "
Underlet 2 min Steam	16	210°	8.00 "
Finished mashing		155°	8.15 "
Set taps		153°	8.45 "
Sparge	144	168°	9.25 "
Hop 5 & 3	8	170°	1.45 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.9 %

EVAPORATION 8 Bbls. LAST RUN 0.8 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST from Brew #244

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	11.95%	Mon 23 rd 1933
BEER INTO CELLAR	184.9	27.	Sat Nov 25

REMARKS:

Mashed in by: *ST*

Tun No. 9

A L e

DATE Tues Nov. 24th 1953

MALT 8.800 Canada Malt-

HOPS 20. B. C. K. G. 5.2 + 10. B. C. 5.1

3.0

15. B. C. F. 5.2 + 10. E. F. 5.2 + 5. B. C. 5.1

3.0

10. J. L. H. F. 5.2 + 5. E. F. 5.2 + 5. K. A. M. 5.2 - 5. K. A. M. 5.2 in Hop. Jack

2.5

TOTAL

85.65

1.0 Salt # 5 hops # 25. B. C. water Salt # 11 K. M. S.

WATER

	Bbls.	Temp.	Time
Mashing in	7.6	154°	11.25 - 1.30
Malt all in		146°	12.00 "
Underlet 2 min steam	1.6	210°	12.20 "
Finished mashing		154°	12.35 "
Set taps		152°	105 "
Sparge	14.4	168°	145 "
Hop 4 + 3	7	170°	6.35 "
TOTAL	24.3		

INTO KETTLE 188 Bbls. FIRST RUN 20.5%

EVAPORATION 8 Bbls. LAST RUN 1.0%

OUT 180 Bbls. KETTLE TEST 12.35%

YEAST From Brew # 246

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.8	12.4.53	Tues Nov. 24 th 1953
BEER INTO CELLAR	183.0	285	Wed Nov 25

REMARKS:

Mashed in by: *[Signature]*

Tun No. 7

ab

DATE *Tues. Nov. 24. 58*

MALT *8800 Canada Malt*

HOPS *20 KG₅₋₂ + 10 BG₅₋₁*

15-B.P.F.₅₋₂ + 10.E.K.₅₋₂ + 5.B.G.₅₋₁

*10.J.H.F.₅₋₂ + 5.E.K.₅₋₂ + 5.K.A.M.₅₋₂ = 5.K.A.M.₅₋₂ *Wye* *Wye**

TOTAL

<i> 20</i>
<i> 30</i>
<i> 25</i>
<i> 85 LBS.</i>

*10 # Salt 5 # *Wye*, 25 # *Butter* Salt 1 # *W.M.S.**

WATER

	Bbls.	Temp.	Time
Mashing in	<i> 7H</i>	<i> 154°</i>	<i> 7.20 AM</i>
Malt all in		<i> 146°</i>	<i> 8.00 "</i>
Underlet <i> 2 min Steam</i>	<i> 16</i>	<i> 210°</i>	<i> 8.25 "</i>
Finished mashing		<i> 156°</i>	<i> 8.35 "</i>
Set taps		<i> 154°</i>	<i> 9.05 "</i>
Sparge	<i> 152</i>	<i> 168°</i>	<i> 9.45 "</i>
Hop <i> 4+4</i>	<i> 8</i>	<i> 170°</i>	<i> 3.30 AM</i>
TOTAL	<i> 250</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.2* %

EVAPORATION *7 1/2* Bbls. LAST RUN *1.0* %

OUT *180 1/2* Bbls. KETTLE TEST *12.6* %

YEAST *From *Baron* # 248*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i> 191.0</i>	<i> 12.570</i>	
BEER INTO CELLAR	<i> 184.0</i>	<i> 2.8.</i>	<i> <i>W.M.S.</i> <i>Apr</i> 30</i>

REMARKS:

Mashed in by: *W.M.S.*

Tun No. 2

Stag

DATE Wed, Nov 25/53

MALT 85.00 Canada Malt

HOPS 15 KG 52 + 15 B.G. 51

3.0

10 B.C.F. 52 + 10 E.K. 52 + 5 K.M. 52

2.5

15 E.K. 52 + 10 K.G. 52 + 5 B.C.F. 52 in Hop JAR

3.0

TOTAL

85.6 lbs

10 Salt, # 5 more, # 25 Burton Salt, # 1 K.M.S

WATER

	Bbls.	Temp.	Time
Mashing in	76	15.4°	1120 P.M.
Malt all in		146°	1153 "
Underlet 2 mins Steam	16	210°	1213 "
Finished mashing		15.4°	1225 "
Set taps		15.2°	1255 "
Sparge	144	168°	135 "
Hop 4 + 4	8	170°	615 "
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 19.9 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST From Brew = 248

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	11.95° 070	Wed, Nov 25, 1953
BEER INTO CELLAR	183.4	2.2 %	Tues Dec 1st

REMARKS:

Mashed in by: *[Signature]*

Tun No. 3

ale

DATE *Wed Nov 25th 1893*

MALT *88.00 Canada Malt*

HOPS *20 Kg 50 & 10 BQ 51*

15 BQ 50 & 10 LK 52 & 5 BQ 51

10.9 lbs 50 & 25 LK 50 & 5 KAM 52 - 5 KAM 52 in top feed 25

<i>30</i>
<i>30</i>
<i>85 lbs.</i>

TOTAL

10 Salt 5 mass 25 Burton Salt 14 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>154°</i>	<i>7:05 AM</i>
Malt all in		<i>146°</i>	<i>7:40 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>2100</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>153°</i>	<i>8:45 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9:20 "</i>
Hop <i>4 & 3</i>	<i>7</i>	<i>170°</i>	<i>1:45 PM</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20:35* %

EVAPORATION *8* Bbbs. LAST RUN *0:55* %

OUT *180* Bbbs. KETTLE TEST *12:3* %

YEAST *from Beem # 248 & 289*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.3.76</i>	<i>Nov 25th 1893</i>
BEER INTO CELLAR	<i>183.7</i>	<i>3.15.76</i>	<i>Jan Dec 1st</i>

REMARKS: Mashed in by: *BSX*

Tun No. *14*

17 Lb

DATE *Thu, Nov. 26th 1893*

MALT *8.800 Canada Malt*

HOPS *20 K.G. S.2 + 10 B.G. S.1*

15 B.C.F. S.2 + 10 E.K. S.2 + 5 B.G. S.1

109 L.H. S.2 + 8 E.K. S.2 + 5 K.A.M. S.2 = 5 K.A.M. S.2 in Hop Jar

TOTAL

85 Lbs.

10 Salt, # 5 Moss, # 25 Benton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>152°</i>	<i>11.27 AM</i>
Malt all in		<i>144°</i>	<i>12.00 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.20 "</i>
Finished mashing		<i>152°</i>	<i>12.30 "</i>
Set taps		<i>150°</i>	<i>1.00 "</i>
Sparge	<i>150</i>	<i>168°</i>	<i>1.40 "</i>
Hop <i>4 + 4</i>	<i>8</i>	<i>170°</i>	<i>2.00 "</i>
TOTAL	<i>250</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.65* %

EVAPORATION *7* Bbbs. LAST RUN *1.2* %

OUT *181* Bbbs. KETTLE TEST *12.5* %

YEAST *from Brew # 250*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194.5</i>	<i>12.2.70</i>	<i>Thu. Nov. 26. 1893.</i>
BEER INTO CELLAR	<i>185.9</i>	<i>3.0%</i>	<i>Wed Dec 2nd</i>

REMARKS:

Mashed in by: *Wattson*

Finished mashing temp. 144° trying for lower balling of beer.

Tun No. 5

de

DATE Thurs Nov 26 1953

MALT	<u>88.00 Canada Malt</u>	
HOPS	<u>20 BCKG₅₋₂ + 10 BG₅₋₁</u>	<u>30</u>
	<u>15 BCF₅₋₂ + 10 CK₅₋₂ + 5 BG₅₋₁</u>	<u>30</u>
	<u>10 JHC₅₋₂ + 5 EK₅₋₂ + 5 KAM₅₋₂ + 2 SKAM₅₋₂ 1/2 lb Jack</u>	<u>25</u>
TOTAL		<u>85.00</u>

10 # Salt, 5 # more, 25 # Burton Salt, 1 # KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<u>76</u>	<u>156°</u>	<u>7.10 AM</u>
Malt all in		<u>146°</u>	<u>7.50 ..</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>210°</u>	<u>8.10 ..</u>
Finished mashing		<u>154°</u>	<u>8.20 ..</u>
Set taps		<u>152°</u>	<u>8.50 ..</u>
Sparge	<u>146</u>	<u>168°</u>	<u>9.30 ..</u>
Hop <u>H+3</u>	<u>7</u>	<u>170°</u>	<u>2.20 PM</u>
TOTAL	<u>245</u>		

INTO KETTLE	<u>188</u>	Bbls.	FIRST RUN	<u>20.4</u>	%
EVAPORATION	<u>7 1/2</u>	Bbls.	LAST RUN	<u>1.2</u>	%
OUT	<u>180 1/2</u>	Bbls.	KETTLE TEST	<u>12.25</u>	%
YEAST	<u>From Brew # 252</u>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191.3</u>	<u>12.3 %</u>	<u>Thurs Nov 26 1953</u>
BEER INTO CELLAR	<u>182.6</u>	<u>3.0 %</u>	<u>Wed Dec 2 1953</u>

REMARKS:

Mashed in by GM

Correct at taps but try 18 bbls undulated.

Tun No. 6

Stag

DATE Fri. Nov 27, 1953

MALT 85.00 Canada Malt

HOPS 15. K.G. 52 + 15. B.G. 51	30
10. B.C.G. 52 + 10. E.K. 52 + 5. K.A.M. 52	25
15. E.K. 52 + 10. K.G. 52 + 5. C.F. 52 in Hop Jack	30
TOTAL	85.00 lbs.

10. S. salt, # 5. moss, 25. Buxton Salt, # 1 KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	76	156°	10.50 PM
Malt all in		144°	11.35 "
Underlet 3 1/2 min. Stearn	18	210°	11.45 "
Finished mashing		156°	12.05 "
Set taps		154°	12.35 "
Sparge	142	168°	1.14 "
Hop 4 + 3	7	170°	5.43 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 19.75%

EVAPORATION 8 Bbls. LAST RUN 1.2%

OUT 180 Bbls. KETTLE TEST 11.75%

YEAS From Brew # 253

	Bbls.	Balling	Date
WORT INTO FERMENTER	190.7	11.970	Fri. Nov. 27, 1953
BEER INTO CELLAR	184.1	3.1%	Thurs. Dec. 2nd

REMARKS:

Mashed in by: *[Signature]*

Tun No. 7

DATE Mon Nov 30th 1933

MALT 85.00 Stog Canada Malt

HOPS 15 KG 52 & 10 BG 51

10 BCF 53 & 10 EK 52 & 5 NAM 52

15 EK 52 & 10 KG 52 & 5 BCF 53 in top jacket

30.
20.
30.
85.165.

TOTAL

10 Salt 5 more 25 Burton salt 1st Kms.

WATER

	Bbls.	Temp.	Time
Mashing in	78	153°	120 AM
Malt all in		145°	150 "
Underlet <u>4 min Steam</u>	18	210°	2.10 "
Finished mashing		159°	2.30 "
Set taps		156°	3.00 "
Sparge	143	148°	3.35 "
Hop <u>H+H</u>	8	170°	8.25 "
TOTAL	247		

INTO KETTLE 188 Bbls. FIRST RUN 20.2 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST from Beam # 25H

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	11.9%	Nov 30 th 1933
BEER INTO CELLAR	183.8	2.75%	Mon Dec 7 th 1933

REMARKS:

Mashed in by: PH

Tun No. 8

DATE Mon Nov 30 1953

MALT 8500 Canada Malt		
HOPS	15 KG ₅₂ + 15 BR ₅₂₋₁	20
	10 BR ₅₂ + 10 BR ₅₂ + 5 X 14 ₅₂	25
	15 BR ₅₂ + 10 X 9 ₅₂ 25 BR ₅₂ by Jock	30
TOTAL		85-185

10# Salt 3# more, 25# Better Salt 1# 145.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	153°	7.40AM
Malt all in		145°	8.20..
Underlet 4 1/2 min Steam	18	210°	8.40..
Finished mashing		157°	9.02..
Set taps		125°	9.32..
Sparge	156	168°	10.15..
Hop 4+2	7	170°	3.25..
TOTAL	253		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %
 EVAPORATION 5 1/2 Bbbs. LAST RUN 0.75 %
 OUT 182 1/2 Bbbs. KETTLE TEST 11.82 %
 YEAST From Brew # 255

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.7	11.85%	Mon Nov 30 th
BEER INTO CELLAR	186.1	2.85%	Mon Dec 7 th

REMARKS:

Mashed in by: JH

all sparge added - Boil at 130 Bbbs.

Tun No. 9

Alc

DATE *Tues. Dec. 1st 1953*

MALT *88.00 Canada Malt*

HOPS *20 KG 50 + 10 BG 51*

15 BG 52 + 10 EK 53 + 5 BG 51

*10 1/2 BG 53 + 5 EK 52 + 5 KAM 53 - 5 KAM 53 in *topped* 25*

85.165

TOTAL

1.0 Salt 5.0 moss 2.5 Bouillon Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>153°</i>	<i>11.40 PM</i>
Malt all in		<i>145°</i>	<i>12.15 AM</i>
Underlet <i>4 min. Sifam</i>	<i>18</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>157°</i>	<i>12.50 "</i>
Set taps		<i>155°</i>	<i>1.20 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1.55 "</i>
Hop <i>4 + 3</i>	<i>7</i>	<i>170°</i>	<i>6.35 "</i>
TOTAL	<i>247</i>		

INTO KETTLE *1.88* Bbls. FIRST RUN *20.1* %

EVAPORATION *8* Bbls. LAST RUN *0.75* %

OUT *1.80* Bbls. KETTLE TEST *12.3* %

YEAST *from Brew # 256*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>193.1</i>	<i>12.2%</i>	<i>Dec 1st 1953</i>
BEER INTO CELLAR	<i>183.0</i>	<i>3.1</i>	<i>Tues Dec 8</i>

REMARKS:

Mashed in by: *BS*

Tun No. 7

Alle

DATE Tues. Dec. 1st / 53

MALT 88.00 Canada Malt

HOPS 20.0 G.S. 2 + 10.0 B.G.S. 1

15.0 B.G.S. 2 + 10.0 K.S. 2 + 5.0 G.S. 1

10.0 L.H.G.S. 2 + 5.0 K.S. 2 + 5.0 KAMISZ = 5.0 KAMISZ in Hop

TOTAL

85.05

10.0 Salt, # 5.0 Mena # 2.8 Burton Salt # 1.0 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	7:08 AM
Malt all in		145°	7:48 "
Underlet 3 1/2 mins Steam	18	210°	8:08 "
Finished mashing		156°	8:20 "
Set taps		154°	8:50 "
Sparge	152	168°	9:30 "
Hop 4 + 3	7	170°	3:13 "
TOTAL	255		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.0 %

EVAPORATION 6 Bbbs. LAST RUN 0.9 %

OUT 18.2 Bbbs. KETTLE TEST 12.35 %

YEAST From Brew # = 25.7

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.5-5-90	Tues. Dec. 1 st / 53.
BEER INTO CELLAR	184.0	2.7	Tue. Dec 8

REMARKS:

Mashed in by: *[Signature]*

Tun No. 2

Stag

DATE Wed. Dec 2nd 1933

MALT	85.00 Canada Malt	
HOPS	15 KG 53 & 15 BG 53	30
	10 BC 53 & 10 EK 53 & 5 KAM 53	25
	15 EK 53 & 10 KG 53 - 5 BC 53 in hop food	30
TOTAL		85 lbs.

10 Salt 5 Moss 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	153°	11:40 PM
Malt all in		145°	12:15 AM
Underlet 4 min Steam	18	210°	12:35 "
Finished mashing		158°	12:50 "
Set taps		156°	1:20 "
Sparge	141	168°	1:55 "
Hop 403	7	170°	6:35 "
TOTAL	244		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.2 %

EVAPORATION 8 Bbls. LAST RUN 0.6 %

OUT 1.80 Bbls. KETTLE TEST 11.92 %

YEAST from Sacm # 261

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	11.85%	Dec 2 nd 1933
BEER INTO CELLAR	182.2	2.9	Wed. Dec 9

REMARKS:

Mashed in by: *BR*

Tun No. 17

Lager

DATE Wed Dec 2nd 1913

MALT 50.00 Canada Malt

HOPS # 1.5 B.C.G. 5.2 1.5

1.0 K.G. 5.2 + 5 K.A.M. 5.2 1.5

1.0 E.K. 5.2 + 5 K.G. 5.2 Hop Juice 1.5

TOTAL 4.5 Lbs.

8 Salt, # 10 Mory, 2.0 Boston Salt

WATER

	Bbls.	Temp.	Time
Mashing in	5.2	156°	7:10 AM
Malt all in		149°	7:35 "
Underlet 3 mins. Steam	1.0	210°	8:05 "
Finished mashing		158°	8:20 "
Set taps		156°	8:50 "
Sparge	7.8	168°	9:40 "
Hop 4+2	6	170°	1:00 "
TOTAL	14.6		

INTO KETTLE 102- Bbls. FIRST RUN 17.95 %

EVAPORATION 7 Bbls. LAST RUN 1.0 %

OUT 98 Bbls. KETTLE TEST 12.0 %

YEAST From Brews # 2.17

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.7	Wed. Dec. 10.13
BEER INTO CELLAR	106.3	1.8	Thurs. Dec. 11.13

REMARKS:

Mashed in by: *Detm*

835

BREW 270

Tun No. 3

ale

DATE Thu. Dec 5th 1953

MALT 88.00. Canada Malt

HOPS 20 KG 52 & 10 BG 51

15 BC 52 & 10 EK 52 & 5 BG 51

10 g. Salt 4:2 & 5 EK 52 & 5 KAM 52 - 5 KAM 52 in Lopper 2.5

30.
30.
85 lbs.

TOTAL

10 Salt 5 moss. 25 Burton Salt 14 KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	80	153°	11.45 PM
Malt all in		145°	12.20 AM
Underlet 4 min. 520m	18	210°	12.40 "
Finished mashing		157°	12.55 "
Set taps		155°	1.25 "
Sparge	146	148°	2.05 "
Hop 4.43	7	170°	7.05 "
TOTAL	251		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.25 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 1.80 Bbls. KETTLE TEST 12.25 %

YEAST from Brew # 241

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.0	12.15-91	Dec 3 rd 1953
BEER INTO CELLAR	181.9	2.8	Wed Dec 9

REMARKS:

Mashed in by: SA

Tun No. 4

A.L.e.

DATE Thurs Dec 5th 1883

MALT 880.0 Canada Malt.

HOPS 20 K.G. 52 + 10 B.G. 51

15 B.G. 52 + 10 E.K. 52 + 5 B.G. 51

10 lb. H.P. 52 + 5 E.K. 52 + 5 K.M. 52 55 Kari 52 in Hop 52 25

TOTAL 83-65

10 Salt, # 5 mas, # 25 Burton Salt, # 1 K.M.I.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	153°	7:10 AM
Malt all in		145°	7:50 "
Underlet #7 min Steam	18	210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		155°	8:55 "
Sparge	152	168°	9:35 "
Hop #4+3	7	170°	2:25 "
TOTAL	255		

INTO KETTLE 188 Bbbs. FIRST RUN 20.05 %

EVAPORATION 6 Bbbs. LAST RUN 0.8 %

OUT 182 Bbbs. KETTLE TEST 12.05 %

YEAST from Brew # 262

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.0	12.35-70	Thurs Dec 3 rd 1883
BEER INTO CELLAR	184.0	3.1	Thurs Dec 10

REMARKS:

Mashed in by: Set 721

Tun No. 5

DATE Fri. Dec. 4. 1953

MALT 85.00 Canada Malt

HOPS 15 KA 52 & 15 BG 51

10 RCT 52 & 10 EK 52 & 5 NAM 52

10 EK 52 & 10 KA 52 - 5 BG 52 in top Jack

30.

25.

30.

85 lbs.

TOTAL

10 Salt 5 moss 25 Benton Salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	153°	11.45 PM
Malt all in		145°	12.15 AM
Underlet <u>4 min Steam</u>	18	210°	12.35 "
Finished mashing		156°	12.50 "
Set taps		154°	1.20 "
Sparge	146	168°	1.55 "
Hop <u>4 & 3</u>	7	170°	6.40 "
TOTAL	247		

INTO KETTLE 188 Bbbs. FIRST RUN 20.25 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST from brew # 262

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.9 To	Dec 4 th 1953
BEER INTO CELLAR	185.1	2.6	Friday Dec 11

REMARKS:

Mashed in by: BT

Tun No. 6

7Le

DATE Mon, Dec 7, 1953

MALT 8800 Canada Malt

HOPS 20 B.C.K.G. 2 + 10 B.G.S. 1

15 B.C.F. 5.2 + 10 E.F. 5.2 + 5 B.G.S. 1

11.9 L.H.F. 5.1 + 5 E.F. 5.2 + 5 Kams 2 - 5 Kams 2 - Hopf 20

30
30
25
85 LBS.

TOTAL

1.0 Salt, 5 mas, 25 Burton Salt, # 1 K.M.S

WATER

	Bbls.	Temp.	Time
Mashing in	78	153°	11:30 AM -
Malt all in		145°	12:05 "
Underlet 4 min steam	18	210°	12:25 "
Finished mashing		156°	12:40 "
Set taps		154°	1:10 "
Sparge	152	168°	1:45 "
Hop 4 + 2	7	170°	6:45 "
TOTAL	255		

INTO KETTLE 188 Bbls. FIRST RUN 20.45 %

EVAPORATION 7 Bbls. LAST RUN 1.1 %

OUT 181 Bbls. KETTLE TEST 12.1 %

YEAST From Brew # 259

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.2	12.15%	Mon Dec 7, 1953
BEER INTO CELLAR	185.3	3.0	Dec 15

REMARKS:

Mashed in by: *Diston*

Tun No. 7

de

DATE Mon Dec 7 1913

MALT	88.00 Canada Malt	
HOPS	20 KG ₅₋₂ + 10 BG ₅₋₁	30
	15 BCP ₅₋₂ + 10 EK ₅₋₂ + 5 BG ₅₋₁	30
	10 J.H.P. ₅₋₂ + 5 EK ₅₋₂ + 5 KAN ₅₋₂ = 5 KAN ₅₋₂ <i>dup 500</i>	25
TOTAL		85 LBS

10 # Salt. 5 # Moss 25 # Boston Salt. 1 # K.P.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	102°	7.20 AM
Malt all in		146°	8.00 "
Underlet <i>2 1/2 min Steam</i>	18	210°	8.20 "
Finished mashing		157°	8.35 "
Set taps		155°	9.05 "
Sparge	154	168°	9.45 "
Hop <i>5+4</i>	9	170°	3.17 PM
TOTAL	257		

INTO KETTLE *187* Bbbs. FIRST RUN *20.4* %
 EVAPORATION *7* Bbbs. LAST RUN *1.0* %
 OUT *180* Bbbs. KETTLE TEST *12.65* %
 YEAST *From ~~brew~~ Oland's*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.0	12.3 91	Mon Dec 7 13
BEER INTO CELLAR	185.7	2.8	Mon Dec 14

REMARKS: Mashed in by: *J.M.*

Tun No. 8

Stag

DATE Tues Dec 8th 1953

MALT 85.00 Canada Malt

HOPS 15 K.G. 52 + 15 B.G. 51

10 B.C. 752 + 10 E.K. 52 + 5 K.A.M. 52

15 E.K. 52 + 10 K.G. 52 + 5 B.C. 752 in Hop Feed

TOTAL

85.00 lbs.

4 10 Salt, # 5 more 4 2.5 Burton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	153°	1128 AM
Malt all in		145°	1203 "
Underlet $\frac{4}{2}$ mins Steam	18	210°	1223 "
Finished mashing		156°	1240 "
Set taps		154°	110 "
Sparge	134	168°	145 "
Hop 4 + 3	7	170°	700 "
TOTAL	255		

INTO KETTLE 188 Bbbs. FIRST RUN 20.6 %

EVAPORATION $6\frac{1}{2}$ Bbbs. LAST RUN 1.2 %

OUT 181 $\frac{1}{2}$ Bbbs. KETTLE TEST 11.75 %

YEAST from Brew # 2.62

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.5	11.77	Tues Dec 8 th 1953
BEER INTO CELLAR	185.5	2.4	Tues Dec 15 th

REMARKS:

Mashed in by: *Stag*

Tun No. 9

Stag

DATE Tues. Dec. 8th 1933

MALT 85.00 Canada Malt

HOPS 15 KG 52 & 15 BG 51

10. BC 52 & 10. EK 52 & 5. KM 52

15. EK 52 & 10. KG 52 & 5. BC 52 in Reg. pack

TOTAL

10. Salt 5. more 25. Burton Salt 1# KM. S.

30.

25.

30.

85 lbs.

WATER

	Bbls.	Temp.	Time
Mashing in	76	15.0°	7:05 AM
Malt all in		14.4°	7:40 "
Underlet <i>H. Min. Steam</i>	18	2.10°	8:00 "
Finished mashing		15.6°	8:17 "
Set taps		15.4°	8:47 "
Sparge	15.4	16.8°	9:20 "
Hop <i>443</i>	7	1.70°	1:50 PM
TOTAL	253		

INTO KETTLE 1.88 Bbls. FIRST RUN 19.7 %

EVAPORATION 6 Bbls. LAST RUN 0.3 %

OUT 1.82 Bbls. KETTLE TEST 11.5 %

YEAST *from Beer # New yeast*

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	11.87	Dec 8 th 1933
BEER INTO CELLAR	187.3	2.0	Tues Dec. 15.

REMARKS:

Mashed in by: *ES*

Tun No. 1

7Le

DATE Wed. Dec. 9th 1903

MALT 88.0 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.G. 51

15 B.C.F. 52 + 10 E.F. 52 + 5 B.G. 51

10 J.H.F. 52 + 5 E.F. 52 + 5 K.M. 52

20

30

25

TOTAL

85 Lbs.

10 Salt # 5 more # 25 Burton Salt # 1 tons

WATER

	Bbls.	Temp.	Time
Mashing in	78	154°	1128 AM
Malt all in		146°	1203 "
Underlet	4 mins Steamer 18	210°	1223 "
Finished mashing		156°	1240 "
Set taps		154°	110 "
Sparge	152	168°	140 "
Hop	4 + 3 7	170°	700 "
TOTAL	255		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 6 Bbls. LAST RUN 1.0 %

OUT 182 Bbls. KETTLE TEST 12.3 %

YEAST from Brew # 263

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	12.25	Wed. Dec. 9 th 1903
BEER INTO CELLAR	185.2	2.7	Wed. Dec. 16

REMARKS: Mash in Temp. Changed Mashed in by: *Sev*
146° - 147°

Tun No. 2

7 L.C.

DATE Fri Dec 11 / 53

MALT 8.8 00 Canada Malt

HOPS 20 B.C.K.G. 52 + 10 B.G. 51

15 B.C.F. 52 + 10 E.F. 52 + 5 B.G. 51

10 J.L.H.F. 52 + 5 P.F. 52 + 5 K.A.M.S. 52 = 5 K.A.M.S. 52 - Hops Spec

TOTAL

#1 10 Salt # 5 moss # 25 B. water Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	8.2	156°	11:30 AM
Malt all in		147°	12:05 " AM
Underlet 2 1/2 mins Stearns	18	210°	12:25 "
Finished mashing		158°	12:40 "
Set taps		155	1:10 "
Sparge	14.8	168°	1:45 "
Hop 4 + 3	7	170°	6:40 "
TOTAL	25.5		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.3 %

EVAPORATION 7 Bbbs. LAST RUN 0.95 %

OUT 1.81 Bbbs. KETTLE TEST 12.15 %

YEAST from B. (m) = 2.64

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.15	Fri Dec 11 / 53
BEER INTO CELLAR	183.4	9.75	Thurs Dec 17

REMARKS:

Mashed in by: *[Signature]*

Tun No. 3

Alc

DATE Monday 14th 1852

MALT 55.00 Canada malt

HOPS 20 BCKG. 5-2 + 10 BG. 5-1

15 BCF. 5-2 + 10 EF. 5-2 + 5 BG. 5-1

10.2 IHP. 5-2 + 5 EF. 5-2 + 5 KAM. 5-2 = 5 KAM. 5-2 *top of tank*

TOTAL

10[#] Salt, 5[#] *mass*, 25[#] *Boston Salt*, 1[#] *KMS*

WATER

	Bbbs.	Temp.	Time
Mashing in	76	154°	11.40 PM
Malt all in		146°	12.20 AM
Underlet 2 min. Strons	18	210°	12.40 ..
Finished mashing		158°	12.55 ..
Set taps		156°	1.25 ..
Sparge	154	168°	2.05 ..
Hop 4 + 5	7	170°	7.45 ..
TOTAL	255		

INTO KETTLE 155 Bbbs. FIRST RUN 21.0 %

EVAPORATION 6 Bbbs. LAST RUN 8.5 %

OUT 182 Bbbs. KETTLE TEST 12.1 %

YEAST From Brews # 272

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.0	18.15° 90	Monday 14 th
BEER INTO CELLAR	186.2	2.6	Monday 21

REMARKS:

Mashed in by *JM*

Tun No. H

Oh

DATE Mon. Dec. 14th 1953

MALT 88.00 Canada Malt

HOPS 20 KG 50 & 10 BG 51

15 BC 52 & 10 LF 53 & 5 BG 51

10 g. 54 & 5 LF 53 & 5 KG 52 - 5 KG 52 in top pack. 25

30

30

85 lbs.

TOTAL

10 Salt 5 more 25 Burton Salt 14 KG 52

WATER

	Bbls.	Temp.	Time
Mashing in	80	155°	7:25 AM
Malt all in		147°	8:00 "
Underlet <u>4 min Steam</u>	18	210°	8:20 "
Finished mashing		158°	8:35 "
Set taps		156°	9:05 "
Sparge	150	168°	9:45 "
Hop <u>403</u>	7	170°	2:15 PM
TOTAL	255		

INTO KETTLE 188 Bbls. FIRST RUN 198 %

EVAPORATION 6 Bbls. LAST RUN 115 %

OUT 182 Bbls. KETTLE TEST 121 %

YEAST from Brew # 276

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>194.5</u>	<u>12.1 50</u>	<u>Dec. 14th 1953</u>
BEER INTO CELLAR	<u>189.0</u>	<u>2.2</u>	<u>12/21</u>

REMARKS: Split with Brew # 282 Mashed in by: BR

185

BREW 281

Tun No. 5

de

DATE *June Dec 15 1958*

MALT	<i>8800 Canada Malt</i>	
HOPS	<i>20 KG. 5-2 + 10 B.C. 5-7</i>	<i>30</i>
	<i>15 B.C.P. 5-7 + 10 B.F. 5-2 + 5 B.G. 5-7</i>	<i>30</i>
	<i>10 S.H.P. 5-2 + 5 E.P. 5-2 + 5 K.A.M. 5-2 = 5 T.M. 2</i>	<i>25</i>
TOTAL		<i>85205</i>

10 # Salt, 5 # moss, 2 # Burton Salt, 1 # F.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>153°</i>	<i>11.40 PM</i>
Malt all in		<i>146°</i>	<i>12.20 AM</i>
Underlet <i>4 min Steam</i>	<i>18</i>	<i>210°</i>	<i>12.40 "</i>
Finished mashing		<i>156°</i>	<i>12.55 "</i>
Set taps		<i>154°</i>	<i>1.25 "</i>
Sparge	<i>154</i>	<i>168°</i>	<i>1.50 "</i>
Hop <i>4+3</i>	<i>7</i>	<i>170°</i>	<i>7.15 "</i>
TOTAL	<i>253</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.9</i>	%
EVAPORATION	<i>6</i>	Bbbs.	LAST RUN	<i>1.2</i>	%
OUT	<i>182</i>	Bbbs.	KETTLE TEST	<i>19.25</i>	%
YEAST	<i>From Brew # 273</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>196.</i>	<i>12.15</i>	<i>June Dec 15 1958</i>
BEER INTO CELLAR	<i>186.9</i>	<i>2.9</i>	<i>June Dec 22</i>

REMARKS:

Mashed in by: *JFM*

Tun No. 6

HLe

DATE *June 15, 1913*

MALT *8.80s Canada Malt*

HOPS *20 K.G. 5.2 + 10 B.G. 5.1*

15 B.G. 2.2 + 10 E.F. 5.2 + 5 B.G. 5.1

10 p.l.H. 7.52 + 5 E.F. 5.2 + 5 K.A.M.S. 2.5 + 5 K.A.M.S. 2.5 - Hop, 9.00

TOTAL

85.65

10 Salt, # 5 Moss, 25 Buxton Salt, # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>154°</i>	<i>7 10 AM</i>
Malt all in		<i>146°</i>	<i>7 47 "</i>
Underlet <i>4 mins steam</i>	<i>18</i>	<i>210°</i>	<i>8 07 "</i>
Finished mashing		<i>157°</i>	<i>8 25 "</i>
Set taps		<i>155°</i>	<i>8 55 "</i>
Sparge	<i>154</i>	<i>168°</i>	<i>9 30 "</i>
Hop <i>4 + 3</i>	<i>7</i>	<i>170°</i>	<i>2 30 "</i>
TOTAL	<i>255</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.7* %

EVAPORATION *6* Bbls. LAST RUN *0.8* %

OUT *182* Bbls. KETTLE TEST *12.3* %

YEAST *from Brew # 276*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>193.7</i>	<i>11.65 970</i>	<i>June 15, 1913</i>
BEER INTO CELLAR	<i>187.2</i>	<i>2.1</i>	<i>June 15, 1913</i>

REMARKS: *Split with Brew # 280 Mashed in by Detton*

Tun No. 7

al

DATE *Wed Dec 16 1953*

MALT *8800 Canada Malt*

HOPS <i>20 KG 52 + 10 BG 57</i>	<i>30</i>
<i>15 BCP 52 + 10 GCP 52 + 5 BG 57</i>	<i>30</i>
<i>10 SJH 52 + 5 EP 52 + 5 KMS 52 - 5 KMS 2143000</i>	<i>25</i>
TOTAL	<i>85 105</i>

18# Salt, 5# Mann, 25# Burton Salt, 1# KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>154°</i>	<i>11:30 PM</i>
Malt all in		<i>146°</i>	<i>12:05 AM</i>
Underlet <i>5 min steam</i>	<i>18</i>	<i>210°</i>	<i>12:25 "</i>
Finished mashing		<i>156°</i>	<i>12:37 "</i>
Set taps		<i>154°</i>	<i>1:07 "</i>
Sparge	<i>152</i>	<i>168°</i>	<i>1:35 "</i>
Hop <i>H+3</i>	<i>7</i>	<i>170°</i>	<i>7:20 "</i>
TOTAL	<i>255</i>		

INTO KETTLE <i>188</i>	Bbbs.	FIRST RUN	<i>20.7</i>	%
EVAPORATION <i>6</i>	Bbbs.	LAST RUN	<i>1.0</i>	%
OUT <i>182</i>	Bbbs.	KETTLE TEST	<i>12.3</i>	%

YEAST *From Brew #276*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>195.3</i>	<i>12.2</i>	<i>Wed Dec 16 1953</i>
BEER INTO CELLAR	<i>187.6</i>	<i>2</i>	<i>Wed Dec 23</i>

REMARKS:

Mashed in by: *JFM*

Tun No. 17

LAGER

DATE Wed Dec 16th/53

MALT 5.000 Canada Malt

HOPS 15 BCP 53

10 KG 53 + 5 KHM 53

10 LK 53 + 5 KG 53 in hop jack

15

15

15

45 lbs.

TOTAL

8 Salt 10 Moss 20 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	20	155°	7.08 AM
Malt all in		148°	7.30 "
Underlet 3 min. Stean	10	210°	7.50 "
Finished mashing		159°	8.10 "
Set taps		157°	8.40 "
Sparge	77	168°	9.18 "
Hop 42	6	170°	10.40 AM
TOTAL	443		

INTO KETTLE 105 Bbls. FIRST RUN 18.6 %

EVAPORATION 7 Bbls. LAST RUN 1.1 %

OUT 98 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 169

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.870	Dec 16 th /53
BEER INTO CELLAR	108.2	2.65	Dec 25/53

REMARKS:

Mashed in by: BT

Tun No. 8

de

DATE *Thurs Dec 17 1953*

MALT *88.00 Canada Malt*

HOPS *2.0 KG 5-2 + 10 BG 5-1*

15 BCP 5-2 + 10 EK 5-2 + 2 BG 5-1

10 JMF 5-2 + 5 EK 5-2 + 5 TAM 5-2 + 5 JMF

<i>2.0</i>
<i>3.0</i>
<i>2.5</i>
<i>85.505</i>

TOTAL

10# Salt, 5# yeast, 25# Buxton Salt, 1# KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>158°</i>	<i>11:30 PM</i>
Malt all in		<i>146°</i>	<i>12:10 AM</i>
Underlet <i>42 min steam</i>	<i>18</i>	<i>210°</i>	<i>12:30 "</i>
Finished mashing		<i>167°</i>	<i>12:42 "</i>
Set taps		<i>158°</i>	<i>1:12 "</i>
Sparge	<i>152</i>	<i>168°</i>	<i>1:45 "</i>
Hop <i>4+2</i>	<i>7</i>	<i>170</i>	<i>6:40 "</i>
TOTAL	<i>252</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.45* %

EVAPORATION *6* Bbbs. LAST RUN *0.9* %

OUT *182* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 274*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>195.0</i>	<i>12.0 °P</i>	<i>Thurs Dec 17 1953</i>
BEER INTO CELLAR	<i>187.9</i>	<i>3.0</i>	<i>Wed Dec 23</i>

REMARKS:

Mashed in by *JM*

Tun No. 9

Ale

DATE Thurs. Dec 17/53

MALT	88.00 Canada Malt	
HOPS	20 N. G. 52 + 10 B. G. 51	30
	15 B. C. F. 52 + 10 E. F. 52 + 5 B. G. 51	30
	109 L. H. 7.52 + 5 E. F. 52 + 5 N. A. M. 52 - 5 N. A. M. 52 in Hop Jar	25
	TOTAL	85.00
	# 10 Salt, # 5 Iron, 1.5 Benton Salt # 1 N. M. S.	

WATER

	Bbls.	Temp.	Time
Mashing in	7.6	156°	70.5
Malt all in		146°	74.3
Underlet 4 mins Steam	18	210°	80.3
Finished mashing		156°	82.0
Set taps		154°	85.0
Sparge	15.4	168°	93.0
Hop 4.12	7	170°	200
TOTAL	25.4		

INTO KETTLE	188	Bbls.	FIRST RUN	20.15	%
EVAPORATION	6	Bbls.	LAST RUN	0.8	%
OUT	182	Bbls.	KETTLE TEST	12.05	%
YEAST	From Barrel # 277				

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	12.25.00	Thurs. Dec 17/53
BEER INTO CELLAR	184.8	2.9	Wed Dec 23

REMARKS:

Mashed in by: Atton

025

BREW 287

Tun No. 1

Stag

DATE Fri Dec 15 1953

MALT 84.00 Canada Malt

HOPS 15 KG. 5-2 + 15 BG. 5-1

10 BCF 5-2 + 10 EK 5-2 + 5 KMS-2

15 EK 5-2 + 10 KG. 5-2 = 25 BCF 5-2 in 10 gal 500

TOTAL

10 # Salt, 5 # mass, 2 # Burton Salt, 1 # KMS

WATER

	Bbls.	Temp.	Time
Mashing in	76	158°	12.00 PM
Malt all in		146°	12.35 AM
Underlet 4 1/2 min Steam	18	210°	12.55 ..
Finished mashing		156°	1.10 ..
Set taps		154°	1.40 ..
Sparge	154	168°	2.15 ..
Hop 4 + 3	7	170	6.20 ..
TOTAL	253		

INTO KETTLE 188 Bbls. FIRST RUN 20.1 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 11.5 %

YEAST 3 min Brew # 278

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	11.500	Fri Dec 15 1953
BEER INTO CELLAR	184.7	3.2	thurs Dec 24

REMARKS:

Mashed in by: JHM

100 # of malt cut
on "Stag"

785

BREW 288

Tun No. 2

Ale

DATE Mon. Dec 21. 1953

MALT	85.00 Canada Malt	
HOPS	20 KG 50 & 10 BG 51	30
	15.00 F. 50 & 10.00 F. 50 & 5 BG 51	30
	10.00 J. 50 & 5 L. 50 & 5 KAM 50 - 5 KAM 50 in top back	35
		85 lbs.
TOTAL		

10 Salt 5.00 Mera 25.00 Burton Salt 1.00 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	157°	7:15 AM
Malt all in		146°	7:50 "
Underlet H. Min. Steam	18	210°	8:10 "
Finished mashing		156°	8:25 "
Set taps		154°	8:55 "
Sparge	148	168°	9:35 "
Hop	7	170°	2:00 PM
TOTAL	253		

INTO KETTLE	1.88	Bbls.	FIRST RUN	20.6	%
EVAPORATION	6	Bbls.	LAST RUN	0.5	%
OUT	1.82	Bbls.	KETTLE TEST	12.15	%

YEAST from Brew # 280

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.8	12.2%	Dec 21. 1953
BEER INTO CELLAR	187.8	2.1	Dec 28/53

REMARKS:

Mashed in by: BT

Tun No. 3

Stag

DATE Dec. 22nd / 53

MALT	84.00 Canada Malt	
HOPS	12.16.52 + 18.86.51	30
	10.8.69.52 + 10.5K.52 + 5.1K.75.52	25
	12.5.5.52 + 10.8.5.52 - 5.8.67.52 + Hop Juice	30
	TOTAL	85.65

10 Salt, # 5 moss, # 25 Burton Salt, # 1 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	74	160°	7:15 AM
Malt all in		148°	7:50 "
Underlet $\frac{1}{2}$ min Steam	18	210°	8:10 "
Finished mashing		159°	8:25 "
Set taps		157°	8:55 "
Sparge	156	168°	9:35 "
Hop	6	170°	1:45 "
TOTAL	254		

INTO KETTLE	188	Bbbs.	FIRST RUN	20:55	%
EVAPORATION	6	Bbbs.	LAST RUN	0.9	%
OUT	182	Bbbs.	KETTLE TEST	11:45	%
YEAST	From Brew - 282 - 283				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	11.65%	Dec. 22 nd / 53
BEER INTO CELLAR	187.4	2.25	Dec. 28 / 53

REMARKS:

Mashed in by: *[Signature]*

Tun No. 4

Ale

DATE *Wed Dec 23/53*

MALT *88.00 Canada Malt*

HOPS *20 KG 52 + 10 BG 51*

15.6L 52 + 10.6K 52 + 5 BG 51

10.98L 52 + 5.2L 52 + 5 Kms 52 - 6 Kms in top grad 25

20

20

85.16s

TOTAL

10. Salt 5 Moss 25 Burton Salt 12 Kms

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>158°</i>	<i>11.25 PM</i>
Malt all in		<i>148°</i>	<i>12.00 AM</i>
Underlet <i>4 min Steam</i>	<i>18</i>	<i>210°</i>	<i>12.30 AM</i>
Finished mashing		<i>158°</i>	<i>12.35 "</i>
Set taps		<i>150°</i>	<i>1.05 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.45 "</i>
Hop <i>4 + 3</i>	<i>7</i>	<i>170°</i>	<i>6.15 AM</i>
TOTAL	<i>249</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.2* %

EVAPORATION *6 1/2* Bbls. LAST RUN *0.65* %

OUT *181 1/2* Bbls. KETTLE TEST *12.2* %

YEAST *from Beer # 282 + 283*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>113</i>	<i>Dec 23/53</i>
BEER INTO CELLAR	<i>185.9</i>	<i>2.2</i>	<i>Wed Dec 30/53</i>

REMARKS: *Split with Beer 289 Mashed in by: BT*

Tun No. 5

Stag

DATE Dec 28/53

MALT 84.00 Canada Malt

HOPS 15 KG 53 & 15 BG 61	30.
10. BC 50 & 10. F 50 & 5. KAM 53	25.
15. F 50 & 10. ^{KG} 52 & 5. BC 50 in hop-jack	30.
TOTAL	85 lbs.

10 Salt 5. Guss 2.5 Burton salt 1.4 Koss

WATER

	Bbbs.	Temp.	Time
Mashing in	77	155°	8.03 AM
Malt all in		145°	8.33 "
Underlet 3 min Steam	18	210°	8.52 "
Finished mashing		155°	9.10 "
Set taps		156°	9.40 "
Sparge	145	165°	10.20 "
Hop Ho 5	7	170°	2.00 "
TOTAL	247		

INTO KETTLE 1.88 Bbbs. FIRST RUN 20.4 %

EVAPORATION 6 Bbbs. LAST RUN 0.8 %

OUT 1.82 Bbbs. KETTLE TEST 11.5 %

YEAST from Brew # 285-288

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.65.00	Dec 28/53
BEER INTO CELLAR	185.1	2.1	Apr 4/54

REMARKS:

Mashed in by: BT

Tun No. 6

ab

DATE *Tues Dec 29th 1913*

MALT *88.00 Canada Malt*

HOPS *20 KG. 5-2 + 10 BG. 5-1*

15 BG. 5-2 + 10 EP. 5-2 + 5 BG. 5-1

10 J.I.H.P. 5-2 + 5 F.P. 5-2 + 5 K.A.M. 5-2 + 5 K.A.M. 5-2 Hop Jack

TOTAL

10 # Salt, 5 # Salt, 25 # Benton Salt, 7 # MS

WATER

	Bbbs.	Temp.	Time
Mashing in	80	159°	7.15 AM
Malt all in		148°	8.05 "
Underlet <i>4 min Steam</i>	18	210°	8.25 "
Finished mashing		156°	8.35 "
Set taps		154°	9.10 "
Sparge	150	168°	9.50 "
Hop <i>H + 3</i>	7	170°	2.00 PM.
TOTAL	255		

INTO KETTLE *188* Bbbs. FIRST RUN *20.0* %
 EVAPORATION *6* Bbbs. LAST RUN *1.0* %
 OUT *182* Bbbs. KETTLE TEST *12.2* %
 YEAST *From Brew # 289*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>193.4</i>	<i>12.25.0</i>	<i>Tues Dec 29th</i>
BEER INTO CELLAR	<i>187.2</i>	<i>2.1</i>	<i>Tues Jan 5</i>

REMARKS:

Mashed in by: *JFM*

Tun No. 7

Ale

DATE Wed Dec 30th 1953

MALT 8.8 to Canada Malt

HOPS 20 K.G. 52 + 10 B.G. 51

15 B.G.F. 52 + 10 E.F. 52 + 8 B.G. 51

10 J.L.H.E. 52 + 5 E.F. 52 + 5 K.M.S. 52 = 5 K.M.S. in Hop. Good

TOTAL

30
30
25
82 lbs.

10 Salt, # 5 more, # 25 Burton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	159°	7.10 AM
Malt all in		148°	7.45 "
Underlet 3 mins Steam	18	210°	8.05 "
Finished mashing		157°	8.20 "
Set taps		155°	8.50 "
Sparge	150	168°	9.30 "
Hop 403	7	170°	1.50 PM
TOTAL	255		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 6 Bbbs. LAST RUN 0.5 %

OUT 182 Bbbs. KETTLE TEST 12.15 %

YEAST from Brew = 289-290

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.0	12.15.00	Wed. Dec 30, 1953
BEER INTO CELLAR	185.7	2.3	Wed. Jan 4, 1954

REMARKS: split with Brew #294 Mashed in by: [Signature]

Tun No. 8

17 L.e.

DATE Thurs. Dec. 31/53

MALT 8.8aa Canada Malt

HOPS 20 B.G. 52 + 10 B.G. 51

15 B.C.F. 52 + 10 E.F. 52 + 5 B.G. 51

10 J.L.H.F. 52 + 8 E.F. 52 + 5 K.A.M.S. 2 = 5 K.A.M.S. 2 in Hop

TOTAL

30
30
35
95.65

10 Salt # 5 Maza # 25 Burton Salt # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	159°	1128 AM
Malt all in		148°	1203 "
Underlet 4 min Steam	18	210°	1223 "
Finished mashing		157°	1240 "
Set taps		155°	110 "
Sparge	150	168°	145 "
Hop 4+2	7	170°	630 "
TOTAL	255		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 6 Bbls. LAST RUN 1.1 %

OUT 182 Bbls. KETTLE TEST 12.1 %

YEAST from Brew # 244 - 289 + 290

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	121°	Thurs Dec 31/53
BEER INTO CELLAR	187.3	2.1	Thurs Jan 7

REMARKS: Split into Brew # 293 Mashed in by: [Signature]

Tun No. 9

DATE Mon. Jan. 4. 1954

STAG
 MALT 8H 50 Canada Malt
 HOPS 15 KA 50 & 15 BG 51 30.
 10 BCF 50 & 10 EK 50 & 5 KAM 50 25.
 10 EK 50 & 10 KA 50 & 5 LCF 50 in hop pack 30.
 TOTAL 85 lbs.

10 Salt. 5 more 25 Burton Salt. 1 Kg. S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	158°	11:33 PM
Malt all in		148°	12:04 AM
Underlet 4 min Steam	18	210°	12:24 "
Finished mashing		158°	12:38 "
Set taps		156°	1:05 "
Sparge	146	168°	1:50 "
Hop 403	7	170°	6:20 "
TOTAL	247		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.8 %

EVAPORATION 6 Bbls. LAST RUN 0.6 %

OUT 1.82 Bbls. KETTLE TEST 11.5 %

YEAST from Beam #291

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	11.6%	Jan 4th/54
BEER INTO CELLAR	187.3	2.3	Mon Jan 11/54

REMARKS:

Mashed in by: BX

Tun No. 1

Stage

DATE Mon Jan 4 1954

MALT 8H00 Canada Malt

HOPS 15 KG 5-2 + 15 BG 5-1

20

10 BCF 5-2 + 10 EK 5-2 + 5 KAN 5-2

25

10 EK 5-2 + 10 KG 5-2 + 5 BCF 5-2 in 1st Week

30

TOTAL

85 LBS

10# Salt 5# max, 25# Buxton Salt 1# KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	159°	7.05 AM
Malt all in		148°	7.45 "
Underlet 4 min Steam	18	210°	8.05 "
Finished mashing		158°	8.25 "
Set taps		156°	8.55 "
Sparge	154	168°	9.35 "
Hop 4+3	7	170	2.20 PM
TOTAL	255		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION Bbbs. LAST RUN 1.1 %

OUT Bbbs. KETTLE TEST 11.75 %

YEAST From Brew # 286-291

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.5	11.79	Mon Jan 4 54
BEER INTO CELLAR	186.5	2.35	Mon Jan 11/54

REMARKS:

Mashed in by J.M.

Tun No. 2

Ale

DATE Lucy Jan 5th 1954

MALT 88.00 Canada Malt

HOPS 20 KG 50 9 10 BG 51 30

15 BCF 50 9 10 EF 50 9 5 BG 51 30

10 G. I. 50 9 5 EF 50 9 5 KAM 50 - 5 KAM 50 in hop feed 25 85 lbs.

TOTAL

10 Salt 5 mass 25 Burton Salt 10 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	77	159°	11:00 PM
Malt all in		148°	11:05 "
Underlet <u>4 min Steam</u>	18	210°	12:15 AM
Finished mashing		158°	12:30 "
Set taps		156°	1:02 "
Sparge	145	168°	1:40 "
Hop <u>44.3</u>	7	170°	6:15 "
TOTAL	247		

INTO KETTLE 1.88 Bbls. FIRST RUN 21.1 %

EVAPORATION 6 Bbls. LAST RUN 0.9 %

OUT 1.82 Bbls. KETTLE TEST 12.15 %

YEAST from Brew # 285 + 291

	Bbls.	Balling	Date
WORT INTO FERMENTER	195.0	12.07%	Jan 5 th 1954
BEER INTO CELLAR	187.2	2.55	Jan 12/54

REMARKS:

Mashed in by: BR

Tun No. 3

7 L.e.

DATE Tues Jan 5 / 54

MALT 8500 Canada Malt

HOPS 20 K.G. 52 + 10 B.G. 51

15 B.C.P. 52 + 10 F.F. 52 + 5 B.G. 51

10 J.H.F. 52 + 5 F.F. 52 + 5 KAMSZ - 5 KAMSZ in Hop Jack

TOTAL

85.65

10 Salt, # 5 Maza, # 25 Bunker Salt, # 1 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	159°	7.3 AM
Malt all in		148°	7.42 "
Underlet <u>3 mins Steam</u>	18	210°	8.02 "
Finished mashing		157°	8.20 "
Set taps		155°	8.50 "
Sparge	152	168°	9.30 "
Hop <u>4+2</u>	6	170°	2.00 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 19.95 %

EVAPORATION 6 Bbbs. LAST RUN 0.65 %

OUT 182 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew = 291 - 287

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.27	<u>Tues Jan 5 / 54</u>
BEER INTO CELLAR	183.1	2.9	<u>Tues Jan 12 / 54</u>

REMARKS:

Mashed in by: Robtson

BREW 299

Tun No. 4

Wed Jan 6 1/5/24

ale

DATE

MALT 88.00. Canada Malt

HOPS 2.0 KG 32 + 1.0 BG 31

1.5 BCT 32 + 1.0 LF 33 + 5 BG 31

10.0 J. H. 33 + 5 L. F. 33 + 5 KAM 33 - 5 KAM 33 in top for 25

30.

30.

85.165

TOTAL

10. Salt. 5 gms. 2.5 Burton Salt. 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	79	158°	11.30 PM
Malt all in		148°	12.03 AM
Underlet 4 min steam	18	210°	12.23 "
Finished mashing		158°	12.40 "
Set taps		156°	1.10 "
Sparge	14.2	168°	1.50 "
Hop 4 = 2	6	170°	6.15 "
TOTAL	246		

INTO KETTLE 1.58 Bbbs. FIRST RUN 20.6 %

EVAPORATION 6 Bbbs. LAST RUN 0.9 %

OUT 1.82 Bbbs. KETTLE TEST 12.05 %

YEAST from Brew # 287-291-292

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.5	11.9%	Jan. 6 1/5/24
BEER INTO CELLAR	183.9	2.6	Wed Jan 13

REMARKS:

Mashed in by: SA

Tun No. 5

Ab

DATE *Wed Jan 6. 1954*

MALT	<i>88.00 Canada Malt</i>	
HOPS	<i>20 KG. 5-2 + 10 BG. 5-1</i>	<i>30</i>
	<i>15 BCP. 5-2 + 10 BCP. 5-2 + 5 BG. 5-1</i>	<i>30</i>
	<i>10 J.H.P. 5-2 + 5 P.P. 5-2 + 5 K.A.M. 5-2 + 5 K.A.M. 5-2 + 5 J.H.P. 5-2</i>	
TOTAL		<i>80.75</i>

10# Salt, 5# mass, 25# Burton Salt, 1# K.H.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>159°</i>	<i>7.05 AM</i>
Malt all in		<i>148°</i>	<i>7.50 ..</i>
Underlet <i>4 min. steam</i>	<i>18</i>	<i>210°</i>	<i>8.10 ..</i>
Finished mashing		<i>158°</i>	<i>8.30 ..</i>
Set taps		<i>156°</i>	<i>9.00 ..</i>
Sparge	<i>152</i>	<i>168°</i>	<i>9.40 ..</i>
Hop <i>H+2</i>	<i>6</i>	<i>170°</i>	<i>1.50 PM</i>
TOTAL	<i>254</i>		

INTO KETTLE	<i>188</i>	Bbls.	FIRST RUN	<i>20.2</i>	%
EVAPORATION	<i>6.5</i>	Bbls.	LAST RUN	<i>0.75</i>	%
OUT	<i>181.5</i>	Bbls.	KETTLE TEST	<i>12.0</i>	%
YEAST	<i>3.000 Brew # 392 - 4 287</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.2.7</i>	<i>Wed Jan 6th</i>
BEER INTO CELLAR	<i>183.3</i>	<i>2.35</i>	<i>Wed Jan 13</i>

REMARKS:

Mashed in by *J.M.*

Tun No. 6

DATE Thurs Jan 7th 1954

MALT	<u>84.00</u> <u>Stag</u> <u>Canada Malt</u>	
HOPS	<u>1.2 KG 52</u> + <u>1.5 BG 51</u>	<u>30</u>
	<u>1.0 BLF 52</u> + <u>1.0 LK 52</u> + <u>5 KAM 52</u>	<u>25</u>
	<u>1.5 LK 52</u> + <u>1.0 KG 52</u> + <u>5 BLF 52</u> in <u>top feed</u>	<u>30</u>
TOTAL		<u>85.165</u>

10 Salt 5 moss 25 Burton Salt 14 KM 9

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>76</u>	<u>158°</u>	<u>11:30 PM</u>
Malt all in		<u>148°</u>	<u>12:03 AM</u>
Underlet <u>H. Min Steam</u>	<u>18</u>	<u>210°</u>	<u>12:23 "</u>
Finished mashing		<u>159°</u>	<u>12:40 "</u>
Set taps		<u>157°</u>	<u>1:10 "</u>
Sparge	<u>144</u>	<u>168°</u>	<u>1:50 "</u>
Hop <u>3 + 3</u>	<u>6</u>	<u>170°</u>	<u>6:20 "</u>
TOTAL	<u>244</u>		

INTO KETTLE 188 Bbbs. FIRST RUN 20:75 %

EVAPORATION 6 Bbbs. LAST RUN 0:45 %

OUT 182 Bbbs. KETTLE TEST 11:45 %

YEAST from: Bran # 2920 Olland's

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>193.4</u>	<u>11.57</u>	<u>Jan 7th 1954</u>
BEER INTO CELLAR	<u>186.6</u>	<u>2.1</u>	<u>Thurs Jan 14th 1954</u>

REMARKS:

Mashed in by: BT

Tun No. 7

Stag

DATE Thur Jan 7th / 54

MALT 8400 Canada Malt

HOPS 15 A. 6.52 + 15 B. 6.51

30

10 B. C. 9.52 + 10 F. K. 52 + 5 K. M. 52

25

15 E. K. 52 + 10 K. 6.52 + 5 B. C. 7.52 in Hops

30

TOTAL

85 lbs

* 10 Salt, * 5 Iron, * 25 Borax Salt, * 1 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	74	159°	7:15 A.M.
Malt all in		148°	7:52 "
Underlet <i>3 mins Steam</i>	18	210°	8:12 "
Finished mashing		158°	8:25 "
Set taps		156°	8:55 "
Sparge	156	168°	9:35 "
Hop	42	170°	148 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 19.65 %

EVAPORATION 6 Bbbs. LAST RUN 0.72 %

OUT 182 Bbbs. KETTLE TEST 11.45 %

YEAST *from Brew* = 292 c Olands

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.0	11.67	Thur Jan 7 th 54
BEER INTO CELLAR	186.3	2.1	Thur Jan 14 th 54

REMARKS:

Mashed in by: *OTM*

Tun No. 8

Alc

DATE *Jan 8 1924*

MALT	<i>8.8 00. Canada Malt</i>	
HOPS	<i>20. KG 33 7 10. BG 01</i>	<i>30.</i>
	<i>15. BG 102 9 10. EF 33 9 2. BG 01</i>	<i>30.</i>
	<i>10. J. H. 9 33 9 2. EF 33 9 2. KM 32 - 2. KM 32 in top feed</i>	<i>25.</i>
		<i>85.165</i>
TOTAL		

10. Salt 2 mess. 20. Burton Salt 1. KM 9.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>79</i>	<i>15.9°</i>	<i>11.30 PM</i>
Malt all in		<i>14.9°</i>	<i>12.05 AM</i>
Underlet <i>3 min steam</i>	<i>18</i>	<i>21.0°</i>	<i>12.25 "</i>
Finished mashing		<i>15.8°</i>	<i>12.43 "</i>
Set taps		<i>15.2°</i>	<i>1.12 "</i>
Sparge	<i>141</i>	<i>16.8°</i>	<i>1.50 "</i>
Hop <i>34.3</i>	<i>6</i>	<i>1.70°</i>	<i>6.20 "</i>
TOTAL	<i>244</i>		

INTO KETTLE *1.58* Bbbs. FIRST RUN *20.45* %

EVAPORATION *6* Bbbs. LAST RUN *0.75* %

OUT *1.83* Bbbs. KETTLE TEST *10.1* %

YEAST *from Brew # 293*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.3</i>	<i>12.2</i>	<i>Jan 8 1924</i>
BEER INTO CELLAR	<i>186.1</i>	<i>2.3</i>	<i>Wedding Jan 15/24</i>

REMARKS: Mashed in by: *BR*

Tun No. 9

de

DATE *May 11 1884*

MALT *88 KG Canada malt*

HOPS *20 KG 5-2 + 10 B.C. 5-1*

15 B.C.P. 5-2 + 10 E.P. 5-2 + 5 B.G. 5-1

10 J.I.H.P. 5-2 + 5 E.C. 5-2 + 5 K.A.N. = 5 K.A.M. 5-2 in hop Jod.

30
20
25
85-185

TOTAL

10# Salt 5# meal, 25# Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	158°	7.10 AM
Malt all in		148°	7.50 "
Underlet <i>4 1/2 min Steam</i>	18	210°	8.10 "
Finished mashing		156°	8.25 "
Set taps		154°	8.55 "
Sparge	152	168°	9.35 "
Hop <i>4+2</i>	6	170°	1.50 PM
TOTAL	254		

INTO KETTLE *188* Bbls. FIRST RUN *20.3* %

EVAPORATION *6* Bbls. LAST RUN *1.0* %

OUT *182* Bbls. KETTLE TEST *12.0* %

YEAST *From Brew #*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.8</i>	<i>1205</i>	<i>May 11 1884</i>
BEER INTO CELLAR	<i>182.4</i>	<i>2.9</i>	<i>May 11 1884</i>

REMARKS:

Mashed in by *AM*

Tun No. 1

Stag

DATE June Jan 19/34

MALT 8.400 Canada Malt

HOPS 15 KG. 52 + 15 BG. 51

10 B.C.G. 52 + 10 EK. 52 + 5 KAM 52

15 EK. 52 + 10 KG. 52 + 5 B.C.G. 52 in Hop fool

TOTAL

30
25
30
85 Lbs.

10 Salt, # 5 mas, # 25 Burton Salt, # 1 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	76	159°	7:18 AM
Malt all in		148°	7:52 "
Underlet 3 1/2 min Steam	18	210°	8:12 "
Finished mashing		157°	8:35 "
Set taps		155°	8:55 "
Sparge	154	168°	9:35 "
Hop 4 + 2	6	170°	1:50 PM
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.4 %

OUT 182 Bbbs. KETTLE TEST 11.35 %

YEAST Form Brew # 296

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.5	11.55°	June Jan 19/34
BEER INTO CELLAR	184.7	2.4	June Jan 19/34

REMARKS:

Mashed in by: [Signature]

Tun No. 2

Al.

DATE *Wed Jan. 15/24*

MALT *88.00 Canada Malt*

HOPS <i>20. KG 32 & 10. BG 31</i>	<i>20.</i>
<i>15. BG 32 & 10. GP 32 & 2. BG 31</i>	<i>30.</i>
<i>10. J. H. 32 & 5. E. 32 & 5. KM 32 - 5. KM 32 in top gal.</i>	<i>25.</i>
TOTAL	<i>85 lbs.</i>

10. Salt 5 megs. 25. Burton Salt 1. KM 32.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>159°</i>	<i>70.5 AM</i>
Malt all in		<i>148°</i>	<i>7.40 "</i>
Underlet <i>4 min. Steam</i>	<i>18</i>	<i>210°</i>	<i>8.00 "</i>
Finished mashing		<i>158°</i>	<i>8.17 "</i>
Set taps		<i>156°</i>	<i>8.47 "</i>
Sparge	<i>143</i>	<i>168°</i>	<i>9.25 "</i>
Hop <i>4 & 2</i>	<i>6</i>	<i>170°</i>	<i>1.50 PM</i>
TOTAL	<i>247</i>		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.4* %

EVAPORATION *7* Bbbs. LAST RUN *1.2* %

OUT *1.81* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 296 & 297*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190.5</i>	<i>12.05.90</i>	<i>Jan. 15. 1924</i>
BEER INTO CELLAR	<i>185.4</i>	<i>2.9</i>	<i>Jan 20 Wed</i>

REMARKS:

Mashed in by: *BT*

Tun No. 2

de

DATE Thurs Jan 14 1954

MALT 8800 Canada Malt

HOPS 20 KG₅₂ + 10 OG₅₁

15 RCP₅₂ + 10 EP₅₂ + 5 OG₅₁

10.5 IHP₅₂ + 5 EP₅₂ + 5 KAM₅₂ = 5 KAM₅₂ 1/2 Top Jock

TOTAL

30
30
25
55285

10[#] Salt 5[#] man, 25[#] Burton Salt, 1[#] H.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	159°	7:10 A.M.
Malt all in		148°	7:50 "
Underlet <u>4 1/2 min steam</u>	18	210°	8:10 "
Finished mashing		158°	8:25 "
Set taps		156°	8:55 "
Sparge	150	168°	9:35 "
Hop <u>H+2</u>	6	170	1:50 P.M.
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.25 %

EVAPORATION 6 Bbbs. LAST RUN 0.85 %

OUT 182 Bbbs. KETTLE TEST 12.0 %

YEAST Green Brew # 297 = 301

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.05°D	<u>Thurs Jan 14 54</u>
BEER INTO CELLAR	183.7	30X	<u>Thurs Jan 21</u>

REMARKS:

Mashed in by J/M

Tun No. 17

Lager

DATE Fri Jan 15th 1924

MALT	5.000 Canada Malt	
HOPS	15 B.C.# 52	15
	10 K.G. #2 + 5 KAM #2	15
	10 F.K. #2 = 5 K.G. #2 in Hop Gall.	15
	TOTAL	45 Lbs.

8 Salt, # 10 Mass, # 20 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	50	159°	7.20 AM.
Malt all in		148°	7.40 "
Underlet 3 mins Steam	10	210°	8.00 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	77	168°	9.25 "
Hop 2+2	4	170°	12.30 "
TOTAL	141		

INTO KETTLE	105	Bbbs.	FIRST RUN	19.95	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	1.3	%
OUT	98 1/2	Bbbs.	KETTLE TEST	11.85	%
YEAST	New Yeast.				

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.95	Fri Jan 15 th 1924
BEER INTO CELLAR	104.5	2.35	Mon Jan 25 th 1924

REMARKS:

Mashed in by: *Osborn*

Tun No. 5-

DATE *Mon. Jan. 18th 1934*

MALT *84.00. Canada Malt*

HOPS *15. KG 52 + 15. J.F. 52*

10. BC 52 + 10. P.F. 52 + 5. KM 52

15. P.F. 52 + 10. KG 52 + 5. BC 52 in top. jach.

TOTAL

10. Salt. 5. Gms. 25. Burton Salt 1. KM. S.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	15.90	7.05 AM
Malt all in		14.80	7.40 "
Underlet <i>4 min Steam</i>	18	21.00	8.00 "
Finished mashing		15.70	8.25 "
Set taps		15.50	8.55 "
Sparge	144	16.80	9.28 "
Hop <i>H. 9.2</i>	6	17.00	1.50 PM
TOTAL	246		

INTO KETTLE *1.88* Bbbs. FIRST RUN *19.5* %

EVAPORATION *6* Bbbs. LAST RUN *0.4* %

OUT *1.82* Bbbs. KETTLE TEST *11.4* %

YEAST *from Brew # 304 + 305*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194.0</i>	<i>11.4 70</i>	<i>Jan 18th 1934</i>
BEER INTO CELLAR	<i>184.4</i>	<i>235</i>	<i>Mon Jan 25</i>

REMARKS: *10-min delay in underlet due to tank temp.* Mashed in by: *SH*

Tun No. 6

ale

DATE *Guaymas 19 254*

MALT <i>88.50 Canada Malt</i>	
HOPS <i>20 KG 52 + 10 SEP 52</i>	<i>30</i>
<i>15 BCP 52 + 10 PPP 52 + 5 JHP 52</i>	<i>30</i>
<i>10 JHP 52 + 5 JCB 52 + 5 TAM 52 = 5 TAM 52 <i>Noted</i></i>	<i>25</i>
TOTAL	<i>85 LBS</i>

10 # Salt, 5 # Alum, 25 # Lenton Salt, 1 # H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>11.35 PM</i>
Malt all in		<i>148°</i>	<i>12.20 AM</i>
Underlet <i>H. 7 min Steam</i>	<i>18</i>	<i>210°</i>	<i>12.40 "</i>
Finished mashing		<i>158°</i>	<i>12.50 "</i>
Set taps		<i>156°</i>	<i>1.20 "</i>
Sparge	<i>150</i>	<i>168°</i>	<i>1.55 "</i>
Hop <i>H + 2</i>	<i>6</i>	<i>170°</i>	<i>6.20 "</i>
TOTAL	<i>254</i>		

INTO KETTLE <i>188</i>	Bbbs.	FIRST RUN	<i>20.2</i>	%
EVAPORATION <i>6</i>	Bbbs.	LAST RUN	<i>0.9</i>	%
OUT <i>182</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%

YEAST *From Oland's*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193.4</i>	<i>11.95</i>	<i>Guaymas 19 25</i>
BEER INTO CELLAR	<i>185.3</i>	<i>3.4</i>	<i>Guaymas 26</i>

REMARKS:

Mashed in by: *JPM*

Tun No. 7

HLe

DATE *Quaco Jan 19, 1924*

MALT 8.800 Canada Malt

HOPS 20 K.E. #2 + 10 J.E. #2

15 B.C.P. #2 + 10 P.E. #2 + 5 J.H. #2

10 J.H.F. #2 F.P.E.F. #2 + 5 K.A.M. #2 = 5 K.A.M. #2 in Hop #2

TOTAL

1.0 Salt, # 5 Maza, # 2.5 Burton Salt, # 1 K.M.S.

30
30
25
85 Lbs

WATER

	Bbls.	Temp.	Time
Mashing in	79	159°	7:15 AM
Malt all in		148°	7:52 "
Underlet <i>3 1/2 mins steam</i>	18	210°	8:14 "
Finished mashing		157°	8:30 "
Set taps		153°	9:00 "
Sparge	157	168°	9:40 "
Hop <i>4 x 2</i>	6	170°	1:50 "
TOTAL	257		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.2 %
 EVAPORATION 6 Bbls. LAST RUN 1.0 %
 OUT 1.82 Bbls. KETTLE TEST 12.0 %
 YEAST *from Brew #1*

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.0	12.1	<i>Quaco Jan 19, 1924</i>
BEER INTO CELLAR	184.5	2.6	<i>Jan 23</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 8

Steag

DATE wed. Jan. 20th 1924

MALT 84.00 Canada Malt

HOPS 15 KA 52 & 15 J.F. 52

10 AC 52 & 10 P.F. 52 & 5 K.A.M. 52

15 P.F. 52 & 10 KA 52 - 5 AC 52 in top part

30.
25.
30.
85.165.

TOTAL

10 Salt 5 mins 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	158°	7:00 AM
Malt all in		148°	7:35 "
Underlet 4 min Steam	18	210°	7:55 "
Finished mashing		157°	8:12 "
Set taps		155°	8:45 "
Sparge	145	168°	9:33 "
Hop 4 & 2	6	170°	1:40 PM
TOTAL	247		

INTO KETTLE 188 Bbls. FIRST RUN 20.3 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.7 %

OUT 181 1/2 Bbls. KETTLE TEST 11.5 %

YEAST from Brew # 305

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	11.6	Jan. 20 th 1924
BEER INTO CELLAR	183.6	2.8	Wed. Jan. 27

REMARKS:

Mashed in by: BK.

Tun No. 9

A.L.C.

DATE Thurs Jan 21, 1954

MALT 8.800 Canada Malt

HOPS 20 K.G. 52 + J.E.F. 52

30

15 B.C.F. 52 + 10 P.E.F. 52 + 5 J.I.H.F. 52

30

10 J.I.H.F. 52 + 5 J.E.F. 52 + 5 K.M. 52 - 5 K.M. 52 in Hop good

25

TOTAL

85.6 lbs.

10 SALT, # 5 Mass, # 25 BURTON SALT, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	7.8	159°	7:15 AM
Malt all in		148°	7:50 "
Underlet 3 1/2 MINS. STEAM	1.8	210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		155°	8:55 "
Sparge	15.2	168°	9:30 "
Hop 4 + 2	6	170	1:52 "
TOTAL	25.4		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.7 %

EVAPORATION 6 Bbbs. LAST RUN 1.2 %

OUT 18.2 Bbbs. KETTLE TEST 12.1 %

YEAST ~~James Watson~~ # 30.6

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.8	13.3	Thurs Jan 21, 1954
BEER INTO CELLAR	183.4	2.6	Thurs Jan 28, 1954

REMARKS:

Mashed in by: [Signature]

Tun No. 1

Alle

DATE *Mon Jan 25 1954*

MALT *88.00 Canada Malt*

HOPS *20.60 9.10 J.F. 52*

12.60 9.10 P.M. 52 5.15 J.F. 52

10.15 J.F. 52 9.5 J.F. 52 5.15 K.M. 52 - 5.15 K.M. 52 in top food

30.

30.

25.

85 lbs.

TOTAL

10 Salt 5.00 25 Benton Salt 1.00

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>158°</i>	<i>7:10 AM</i>
Malt all in		<i>148°</i>	<i>7:45 "</i>
Underlet <i>3/8 min Steam</i>	<i>18</i>	<i>210°</i>	<i>8:05 "</i>
Finished mashing		<i>157°</i>	<i>8:22 "</i>
Set taps		<i>152°</i>	<i>8:52 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9:37 "</i>
Hop <i>4.9 2</i>	<i>6</i>	<i>170°</i>	<i>1:50 PM</i>
TOTAL	<i>248</i>		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.35* %

EVAPORATION *6* Bbbs. LAST RUN *0.9* %

OUT *1.82* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 309*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.0</i>	<i>12.2 70</i>	<i>Jan 25 1954</i>
BEER INTO CELLAR	<i>183.4</i>	<i>5.3 70</i>	<i>Mon Feb 1 1954</i>

REMARKS:

Mashed in by: *BA*

Tun No. 17

Lager

DATE July Jan 26th 54

MALT 5000 Canada Malt

HOPS 15 B.C.P. 5-2

10 K.G. 5-2 + 5 K.A.M. 5-2

10 P.E.P. 5-2 + 5 K.G. in Hop Jack

TOTAL

8 Salt 10⁺ Mash, 20 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	50	159°	7.10 AM
Malt all in		148°	7.32 ..
Underlet <u>4 min Steam</u>	10	210°	7.52 ..
Finished mashing		158°	8.10 ..
Set taps		156°	8.40 ..
Sparge	77	168°	9.20 ..
Hop <u>3+2</u>	5	170°	12.30 PM
TOTAL	142		

INTO KETTLE 105 Bbls. FIRST RUN 19.0 %
 EVAPORATION 6 Bbls. LAST RUN 1.2 %
 OUT 99 Bbls. KETTLE TEST 11.9 %
 YEAST From Brew # 208

	Bbls.	Balling	Date
WORT INTO FERMENTER		<u>12.05 070</u>	<u>July Jan 26th 54</u>
BEER INTO CELLAR	<u>103.5</u>	<u>2.6</u>	<u>July Jan 26th 54</u>

REMARKS:

Mashed in by AM

Tun No. 2

7 Le.

DATE Wed Jan 27 1921

MALT 8.80 Canada Malt

HOPS 20 K.G. 32 + 10 J.E.F. 32

15 B.C.F. 32 + 10 P.E.F. 32 + 5 D.H.F. 32

10 T.H.F. 32 + 5 J.E.F. 32 + 5 XANIS 32 = 5 XANIS Hop yield 25

TOTAL

83.05

10 Salt # 10 Miso, # 25 Burton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	8.0	158°	7:15 AM.
Malt all in		148°	7:50 "
Underlet 3 1/2 mins STRAM	18	210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		155°	8:55 "
Sparge	148	148°	9:30 "
Hop 4 + 2	6	170°	1:48 "
TOTAL	252		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.25 %

EVAPORATION 6 Bbbs. LAST RUN 0.7 %

OUT 18.2 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 313

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.95 07.0	Wed Jan 27 1921
BEER INTO CELLAR	184.7	2.95 07.0	Wed Feb 3 -

REMARKS:

Mashed in by: *[Signature]*

10 # Miso in all Brews

Tun No. 3

Stag

DATE *Thu Jan 28 1954*

MALT <i>84.00 Canada Malt</i>	
HOPS <i>1.5 Kg 52 & 1.5 J.F. 52</i>	<i>50</i>
<i>1.0 BC 52 & 1.0 P.F. 52 & 5 Km 52</i>	<i>25</i>
<i>1.5 P.F. 52 & 1.0 Kg 52 & 5 BC 52 in top pack</i>	<i>30</i>
TOTAL	<i>85.165</i>

10 Salt 10 Moss 25 Burton Salt 1st Kils

WATER

	Bbls.	Temp.	Time
Mashing in	<i>70</i>	<i>15.8°</i>	<i>7:10 AM</i>
Malt all in		<i>14.8°</i>	<i>7:45 "</i>
Underlet <i>3 1/2 min Steam</i>	<i>18</i>	<i>2100</i>	<i>8:05 "</i>
Finished mashing		<i>15.9°</i>	<i>8:20 "</i>
Set taps		<i>15.7°</i>	<i>8:30 "</i>
Sparge	<i>156</i>	<i>16.8°</i>	<i>9:25 "</i>
Hop <i>4+2</i>	<i>4</i>	<i>17.0°</i>	<i>1:46 "</i>
TOTAL	<i>250</i>		

INTO KETTLE <i>1.88</i>	Bbls.	FIRST RUN <i>21.75</i>	%
EVAPORATION <i>6</i>	Bbls.	LAST RUN <i>0.9</i>	%
OUT <i>1.82</i>	Bbls.	KETTLE TEST <i>11.45</i>	%

YEAST *from Brew # 313 & 314*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.0</i>	<i>11.6</i>	<i>Jan 28 1954</i>
BEER INTO CELLAR	<i>185.6</i>	<i>2.75</i>	<i>Feb 4 1954</i>

REMARKS: Mashed in by: *SA*

058

BREW 319

Tun No. 4

Stag

DATE Fri Jan 29 1933

MALT	84.00 Canada Malt	
HOPS	12 KG 52 & 15 JF 52	30.
	10 BC 52 & 10 PF 52 & 5 KAM 52	25.
	12 PF 52 & 10 KG 52 - 5 BC 52 in top jacket	30.
	TOTAL	85 lbs.

1.0 Salts 1.0 Moss 2.5 Bitter Salt 1.0 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	155°	11.40 PM
Malt all in		148°	12.15 AM
Underlet 3/8 min steam	18	210°	12.35 "
Finished mashing		157°	12.50 "
Set taps		155°	1.20 "
Sparge	142	168°	2.00 "
Hop 402	6	170°	6.35 "
TOTAL	246		

INTO KETTLE	1.88	Bbbs.	FIRST RUN	19.35	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.45	%
OUT	1.81 1/2	Bbbs.	KETTLE TEST	11.45	%

YEAST from Brew # 310

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.5	11.65	Jan. 29 1933
BEER INTO CELLAR	186.5	2.35	Feb. 5 1933

REMARKS:

Mashed in by: BT

Tun No. 2

DATE Mon Feb 14 1954

MALT 88.00 Canada Malt

HOPS 2.0 KG 52 + 10 JEF 52 30

1.5 B.C.F. 52 + 1.0 P.E.F. 52 + 5 J.I.H.F. 52 23

10 J.I.H.F. 52 + 5 J.E.F. 52 + 5 K.A.M. 52 = 5 K.A.M. 52 *hop wash* 25

TOTAL 85.205

10 # Salt 10 # moss 25 # Burton Salt 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	159°	7.10 AM
Malt all in		148°	7.45 ..
Underlet $\frac{1}{2}$ min steam	18	210°	8.05 ..
Finished mashing		159°	8.20 ..
Set taps		156°	8.50 ..
Sparge	154	168°	9.30 ..
Hop 2+2	6	170°	1.50 PM
TOTAL	254		

INTO KETTLE 188 Bbls. FIRST RUN 21.2 %

EVAPORATION 7 Bbls. LAST RUN 1.0 %

OUT 181 Bbls. KETTLE TEST 12.0 %

YEAST From Brew # 310-312

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.15 %	Mon Feb 14
BEER INTO CELLAR	183.2	3.05	Mon Feb 14

REMARKS:

Mashed in by: *J.M.*

Tun No. 6

Stag

DATE 2nd Mar 27/54

MALT 84^{lb} Canada Malt

HOPS 15 N.G. 52 + 15 J.F. 52

30

10 W.C. 52 + 10 P.F. 52 + 5 T.A.M. 52

25

15 P.F. 52 + 10 G.S. 27 + 5 B.C. 2. 52 in Hop Jar

30

TOTAL

85 Lbs

10 Salt # 10 Malt # 25 Burton Salt # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	158°	7:18 AM.
Malt all in		148°	7:50 "
Underlet 3 1/2 Minis Steam	18	210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		155°	8:55 "
Sparge	156	168°	9:30 "
Hop 4 + 2	6	170°	1:50 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.95%

EVAPORATION 6 Bbbs. LAST RUN 0.55%

OUT 182 Bbbs. KETTLE TEST 11.45%

YEAST [#] *Jerman Brew = Oland's*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.6	2 nd Feb 27/54
BEER INTO CELLAR	184.1	2.3	1 st Feb 9.

REMARKS:

Mashed in by: *[Signature]*

Tun No. 7

ale

DATE *wed Feb 3rd 54*

MALT *88.00 Canada Malt*

HOPS *20 KG 52 & 10 J.T. 52*

15 BC 52 & 10 P.T. 52 & 5 J.H.P. 52

*10 J.H.P. 52 & 5 J.T. 52 & 5 km 52 - 2 km 52 in *top**

30.

30.

25.

85 lbs.

TOTAL

10 Salt 10 Malt 25 Burton Salt 1st KM 52

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>15.80</i>	<i>7.08 AM</i>
Malt all in		<i>14.80</i>	<i>7.43 "</i>
Underlet <i>3 min steam</i>	<i>18</i>	<i>21.00</i>	<i>8.03 "</i>
Finished mashing		<i>15.80</i>	<i>8.20 "</i>
Set taps		<i>15.60</i>	<i>8.50 "</i>
Sparge	<i>14.6</i>	<i>16.80</i>	<i>9.27 "</i>
Hop <i>442</i>	<i>6</i>	<i>17.00</i>	<i>1.50 PM</i>
TOTAL	<i>248</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.75* %

EVAPORATION *6* Bbbs. LAST RUN *1.15* %

OUT *182* Bbbs. KETTLE TEST *12.15* %

YEAST *from Brew # Olands*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.7</i>	<i>12.15 %</i>	<i>Feb 3rd 54</i>
BEER INTO CELLAR	<i>182.6</i>	<i>2.6</i>	<i>Feb 10 54</i>

REMARKS:

Mashed in by: *ES*

Tun No. 8

Stag

DATE Thurs Feb. 4 1954

MALT 84.00 Canada Malt

HOPS 15 KG₅₂ + 15 JEF₅₂

10.0 RCF₅₂ + 10.0 PEF₅₂ + 5.0 KAM₅₂

15.0 PEF₅₂ + 10.0 KG₅₂ = 50 PEF₅₂ in. deep Tank

TOTAL

85.165

10# Salt 10# Gypsum 25# Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	158°	7.10 AM.
Malt all in		148°	7.42 "
Underlet <u>4 1/2 min Steam</u>	18	210°	8.02 "
Finished mashing		158°	8.20 "
Set taps		156°	8.50 "
Sparge	154	168°	9.28 "
Hop <u>4 + 2</u>	6	170°	1.40 "
TOTAL	254		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 6 Bbls. LAST RUN 0.6 %

OUT 182 Bbls. KETTLE TEST 11.4 %

YEAST Lawn. Brew. # 9.19

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>193.5</u>	<u>11.5</u>	<u>Thurs Feb 4th</u>
BEER INTO CELLAR	<u>183.6</u>	<u>9.7</u>	<u>Thurs Feb 11</u>

REMARKS:

Mashed in by: JAM

Tun No. 9

Stag

DATE Fri. Feb 5 1954

MALT	84.00 Canada Malt	
HOPS	15 KG. 5-2 + 15 V.P.C. 5-2	30
	10 B.C.F. 5-2 + 10 P.C.F. 5-2 + K.A.M. 5-2	25
	15 P.C.F. 5-2 + 10 KG. 5-2 = 5 B.C.F. 5-2 in 1st J. Tub	30
	TOTAL	85.75

10# Salt 10# yeast 25# Benton Salt 1# M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	158°	11.30 P.M.
Malt all in		148°	12.05 A.M.
Underlet 5 min Steam	18	210°	12.25 "
Finished mashing		157°	12.40 "
Set taps		155°	1.10 "
Sparge	154	168°	1.50 "
Hop H+2	6	170°	6.15 "
TOTAL	254		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	1.0	%
OUT	182	Bbbs.	KETTLE TEST	11.4	%

YEAST From Brew # 319

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.4	11.3	Fri. Feb 5 1954
BEER INTO CELLAR	186.0	2.2	Monday Feb 12/54

REMARKS:

Mashed in by JMS

Steam low for underlet

Tun No. 1

7 Le

DATE Mon. Feb. 8th 1911

MALT 8.8 lbs. Canada Malt

HOPS 20 K.G. 5.2 + 10 J.F. 5.2

10 B.C. 9.5.2 + 10 P.F. 5.2 + 5 J.L.H.F. 5.2

10 J.L.H.F. 5.2 + 5 J.F. 5.2 + 5 K.M.S. 5.2 = 5 K.M.S. 5.2 in Hop Jack

TOTAL

30
30
25
85 Lbs.

#10 Salt #10. water, #25 Benton Salt, #1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	8.0	159°	7:15 AM
Malt all in		149°	7:50 "
Underlet $2\frac{1}{2}$ Mins. Steams	1.8	210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		155°	8:55 "
Sparge	14.8	168°	9:30 "
Hop 4+2	6	170°	2:20 "
TOTAL	25.2		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.6 %

EVAPORATION 6 Bbbs. LAST RUN 1.2 %

OUT 18.2 Bbbs. KETTLE TEST 12.1 %

YEAST *J. M. Brew # 321*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	12.0	Mon. Feb. 8 th 1911
BEER INTO CELLAR	184.7	2.6	Tues. Feb. 15 th

REMARKS:

Mashed in by: *[Signature]*

Tun No. 16

L.A.G.E.Y.

DATE Tues. Feb 9th 1884

MALT 5.000 Canada Malts

HOPS 15.00 952

10.00 952 + 5.00 952

10.00 952 - 5.00 952 in top jacket

15.

15.

15.

45.165

TOTAL

8. Salt 10. Mosa 20. Union Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	50	159°	7.10 AM
Malt all in		148°	7.35 "
Underlet 3 min Steam	10	210°	7.55 "
Finished mashing		159°	8.10 "
Set taps		157°	8.40 "
Sparge	77	168°	9.20 "
Hop 342	5	170°	10.35 PM
TOTAL	142		

INTO KETTLE 105 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.8 %

OUT 98 1/2 Bbbs. KETTLE TEST 12.05 %

YEAST from Brew # 316

	Bbbs.	Bolling	Date
WORT INTO FERMENTER		116.6 070	Tue. Feb 9 th 1884
BEER INTO CELLAR	106.6	2.8 070	Friday Feb 19 th 1884

REMARKS:

Mashed in by: SA

Tun No. 2

Stag

DATE Wed Feb 16 1954

MALT 84.00 Canada Malt

HOPS	15 A.G. 5-2 + 15 J.E.F. 5-2	30
	10 B.C.F. 5-2 + 10 P.C.F. 5-2 + 5 K.A.M. 5-2	25
	15 P.C.F. 5-2 + 10 A.G. 5-2 = 5 B.C.F. 5-2 in dry bed	30
TOTAL		85 lbs

10# Salt, 10# Sugar, 25# Buxton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	159°	7:18 AM.
Malt all in		148°	7:47 ..
Underlet 4 1/2 min Steam	18	210°	8:07 ..
Finished mashing		158°	8:20 ..
Set taps		155°	8:50 ..
Sparge	154	168°	9:30 ..
Hop 4 + 2	6	170°	1:40 PM.
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.25 %

EVAPORATION 7 Bbbs. LAST RUN 1.2 %

OUT 181 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 321

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.570	Wed Feb 16 54
BEER INTO CELLAR	185.3	2.25	Wed Feb 17

REMARKS:

Mashed in by JEM

TSE 1111

BREW 328

Tun No. 3

Stag

DATE Sun. Feb. 11th 1904

MALT 94.00 Canada Malt

HOPS 15. KG 32 & 15. J.P. 32

10. D.C.F. 32 & 10. P.F. 32 & 5. K.M. 32

15. P.F. 32 & 10. K.G. 32 - 5. D.C.F. 32 in Lager food

30.
25.
30.
85.65.

TOTAL

10. Salt. 10. man. 25. Burton salt. 1.2. K.G.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	15.90	7.15 AM
Malt all in		14.80	7.50 "
Underlet 3/4 min. steam	18	21.00	8.10 "
Finished mashing		15.90	8.25 "
Set taps		15.70	8.55 "
Sparge	14.8	16.80	9.35 "
Hop 4 + 2	6	17.00	11.15 "
TOTAL	34.8		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.75 %

EVAPORATION 6 Bbbs. LAST RUN 1.0 %

OUT 18.2 Bbbs. KETTLE TEST 11.3 %

YEAST from Brew # 322

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.0	11.4 570	Feb. 11 th 1904
BEER INTO CELLAR	185.6	2.45	Feb 18 th Thurs

REMARKS:

Mashed in by: BH

Tun No. 4

DATE Fri Feb. 12 1954

MALT	<u>84 lb. Canada Malt</u>	
HOPS	<u>15 KA 50 + 15 JM 50</u>	<u>30.</u>
	<u>10 BCF 50 + 10 JM 50 + 5 KA 50</u>	<u>25.</u>
	<u>15 JM 50 + 10 KA 50 - 5 BCF 50 in hop pack</u>	<u>30.</u>
TOTAL		<u>85 lbs.</u>

10 Salt 10 Mica 25 Benton Salt 14 KMS

WATER

	Bbls.	Temp.	Time
Mashing in	<u>76</u>	<u>159°</u>	<u>11:40 PM</u>
Malt all in		<u>145°</u>	<u>12:15 AM</u>
Underlet <u>3 1/2 min Steam</u>	<u>18</u>	<u>210°</u>	<u>12:35 " "</u>
Finished mashing		<u>159°</u>	<u>12:50 " "</u>
Set taps		<u>157°</u>	<u>1:20 " "</u>
Sparge	<u>146</u>	<u>168°</u>	<u>2:00 " "</u>
Hop <u>44.2</u>	<u>6</u>	<u>170</u>	<u>6:35 " "</u>
TOTAL	<u>246</u>		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.7 %

EVAPORATION 6 Bbls. LAST RUN 1.0 %

OUT 1.82 Bbls. KETTLE TEST 11.5 %

YEAST from Brew & Oland's

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>194.5</u>	<u>11.5%</u>	<u>Feb. 12 1954</u>
BEER INTO CELLAR	<u>185.9</u>	<u>2.3</u>	<u>Friday Feb. 19 -</u>

REMARKS:

Mashed in by: BR

Tun No. 5

de

DATE Mon Feb 15 1954

MALT	85.00 Canada malt	
HOPS	2.0 KG. 5-2 + 1.0 J.E.F. 5-2	20
	1.5 B.C.C. 5-2 + 1.0 J.E.F. 5-2 + 5 J.I.H.C. 5-2	30
	1.0 J.I.H.C. 5-2 + 5 J.P. 5-2 + 5 K.A.M. 5-2 + 5 K.A.M. 5-2 hop 100	25
	TOTAL	85 LBS.

1.0 # Salt, 1.0 # Mues, 2.5 # Buton Salt 1 # + M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	157°	7:10 A.M.
Malt all in		147°	7:48 "
Underlet 5 min. Steam	18	210°	8:08 "
Finished mashing		159°	8:25 "
Set taps		155°	8:55 "
Sparge	154	168°	9:35 "
Hop H + 2	6	170°	2:05 P.M.
TOTAL	254		

INTO KETTLE	188	Bbls.	FIRST RUN	20.35	%
EVAPORATION	6	Bbls.	LAST RUN	1.15	%
OUT	182	Bbls.	KETTLE TEST	12.05	%
YEAST	From Brew # 324				

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.17	Mon Feb 15 1954
BEER INTO CELLAR	183.8	2.8	Mon Feb 22

REMARKS:

Mashed in by *AM*

a change in 2nd hops.
 Jones 2nd ruggles, instead of Pearson 2nd ruggles
 Cut 1 pt. of Postone on all ales.

Tun No. 6

Stag

DATE Wed Feb 17 1954

MALT 84.00 Canada Malt

HOPS 1.5 KG 52 + 1.5 J.F.F. 52

1.0 BLF 52 + 1.0 J.F.F. 52 + 5.0 KM 52

1.5 J.F.F. 52 + 1.0 KG 52 + 5.0 BLF 52 in bagged

30.

25.

30.

85.165.

TOTAL

1.0 Salts. 1.0 Mica. 2.5 Burton Salts 1.5 Kals.

WATER

	Bbls.	Temp.	Time
Mashing in	78	15.90	7.10 AM
Malt all in		14.80	7.45 "11
Underlet <u>3 min Steam</u>	18	2.100	8.05 "11
Finished mashing		13.80	8.30 "11
Set taps		15.60	8.50 "11
Sparge	144	16.80	9.30 "11
Hop <u>402</u>	6	1.700	1.25 PM
TOTAL	246		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.5 %

EVAPORATION 6 Bbls. LAST RUN 0.75 %

OUT 1.82 Bbls. KETTLE TEST 11.45 %

YEAST from Brew. to Orlando

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.2	11.4 00	Feb 17 1954
BEER INTO CELLAR	183.5	2.4	late Feb 23 -

REMARKS:

Mashed in by: BT

Tun No. 7

Stag

DATE Fri Feb 19th 1891

MALT 84.10 Canada Malt

HOPS	15 K. B. 52 + 15 J. E. 7 52	30
	10 B. C. 9 52 + 10 J. P. 4 52 + 5 K. M. 5 2	25
	15 J. P. 5 2 + 10 K. B. 52 = 5 B. C. 9 52 in Hop Jack	30
TOTAL		85 Lbs.

10 Salt, # 10. Manna, # 25. B. water Salt, # 1 K. M. S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	159°	7:16 A.M.
Malt all in		148°	7:50 "
Underlet		210°	8:10 "
Finished mashing		157°	8:25 "
Set taps		155°	8:55 "
Sparge	184	168°	9:35 "
Hop	4+2 = 6	170°	11:15 P.M.
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.7 %

OUT 182 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 3.27

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	11.35	Fri Feb 19 th 1891
BEER INTO CELLAR	184.5	2.4	Friday 26 Feb

REMARKS:

Mashed in by: *Atwood*

Tun No. 8

de

DATE *Mon Feb 22nd 1954*

MALT	<i>88.00 Canada Malt</i>	
HOPS	<i>20 KG 5-2 + 10 J.F. 5-2</i>	<i>3.0</i>
	<i>15 B.C.F. 5-2 + 10 J.F. 5-2 + 5 J.H.C. 5-2</i>	<i>3.0</i>
	<i>1.5 J.H.C. 5-2 + 5 J.F. 5-2 + 5 B.G. 5-2 = 5 B.G. 5-2 <i>ly. Jcd</i></i>	<i>2.5</i>
TOTAL		<i>8.5 LBS</i>

10# Salt, 10# mash, 25# Boston Silt 1# KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>50</i>	<i>160°</i>	<i>7.10 AM</i>
Malt all in		<i>148°</i>	<i>7.50 ..</i>
Underlet <i>4 min steam</i>	<i>18</i>	<i>210°</i>	<i>8.10 ..</i>
Finished mashing		<i>157°</i>	<i>8.25 ..</i>
Set taps		<i>155°</i>	<i>8.55 ..</i>
Sparge	<i>150</i>	<i>168°</i>	<i>9.35 ..</i>
Hop <i>4 x 2</i>	<i>6</i>	<i>170</i>	<i>1.45 PM</i>
TOTAL	<i>254</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.0</i>	%
EVAPORATION	<i>6 1/2</i>	Bbbs.	LAST RUN	<i>0.6</i>	%
OUT	<i>181 1/2</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%
YEAST	<i>From Brew # 327</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193.5</i>	<i>11.9%</i>	<i>Mon Feb 22nd</i>
BEER INTO CELLAR	<i>183.6</i>	<i>2.65</i>	<i>Monday 2/23/54</i>

REMARKS:

Mashed in by: *[Signature]*

*A change in the hops,
3rd type Bremen 4 fold
instead of Homloope,*

Tun No. 16

Lager

DATE *Tues Feb 23rd 24*

MALT	5000 Canada Malt	
HOPS	15 B.C.F. 5-2	15-
	10 K.G. 5-2 + 5 C.P. 5-3	15-
	10 J.P.F. 5-2 + 5 K.G. 5-2 in half Jack	15-
	TOTAL	45 LBS

8th Salt, 10th mass, 20th Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	50	160°	7.12 AM
Malt all in		148°	7.38 "
Underlet <i>H. Mini Steam</i>	10	210°	7.58 "
Finished mashing		159°	8.15 "
Set taps		157°	8.45 "
Sparge	77	168°	9.15 "
Hop <i>3+2</i>	5	170°	12.40 PM
TOTAL	142		

INTO KETTLE	<i>105</i>	Bbbs.	FIRST RUN	<i>19.2</i>	%
EVAPORATION	<i>6</i>	Bbbs.	LAST RUN	<i>1.4</i>	%
OUT	<i>99</i>	Bbbs.	KETTLE TEST	<i>11.95</i>	%

YEAST *From Brew # 326*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER		<i>11.4 5/8</i>	
BEER INTO CELLAR	<i>107.5</i>	<i>2.8</i>	<i>Mon Mar 8</i>

REMARKS:

Mashed in by: *J.M.L.*

a change in the 2nd and 3rd hops

Tun No. 9

Stay

DATE Wed Feb 24 1954

MALT 84.00 Canada Malt

HOPS 15 K.G. 5-2 + 15 J.F. 5-2

10 B.C.F. 5-2 + 10 J.F. 5-2 + 5 T.A.M. 5-2

15 J.F. 5-2 + 10 K.G. 5-2 + 5 B.C.F. 5-2 in bag each

2.0

2.0

3.0

TOTAL

85.185

1.5 #5 alt, 1.0 #100, 2.5 #100, Salt 1 #4.45

WATER

	Bbls.	Temp.	Time
Mashing in	78	159°	11.30 AM
Malt all in		148°	12.08 AM
Underlet <u>4 min Steam</u>	18	210°	12.28 "
Finished mashing		138°	12.42 "
Set taps		136°	1.12 "
Sparge	152	168°	1.45 "
Hop <u>4+2</u>	6	170°	6.20 "
TOTAL	254		

INTO KETTLE 188 Bbls. FIRST RUN 20.2 %

EVAPORATION 6 Bbls. LAST RUN 0.6 %

OUT 182 Bbls. KETTLE TEST 11.45 %

YEAST From Brew # 331

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.4	11.45	Wed Feb 24 1954
BEER INTO CELLAR	186.7	2.5	Tue Mar 2

REMARKS:

Mashed in by AM

Tun No. 1

DATE *Wed. Feb. 24. 1925*

MALT *88.00 Canada Malt*

HOPS *20 Kg 52.9 10 J.F. 53*

15.5 J.F. 53 + 10 J.F. 53 + 5 J.F. 53

10 J.F. 53 + 5 J.F. 53 + 5 B.G. 53 - 5 K.M.S.

30.
30.
25.
85.165

TOTAL

10 Salt. 10.0000. 25. Burton Salt. 12 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	13.90	7.05 AM
Malt all in		14.80	7.40 "
Underlet <i>3 min steam</i>	18	21.00	8.00 "
Finished mashing		13.50	8.17 "
Set taps		13.50	8.47 "
Sparge	12.4	16.80	9.30 "
Hop <i>402</i>	6	17.00	2.05 PM
TOTAL	248		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.0* %

EVAPORATION *6* Bbbs. LAST RUN *0.9* %

OUT *1.82* Bbbs. KETTLE TEST *12.25* %

YEAST *from Brew # 328*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	12.45	<i>Feb. 24. 1925</i>
BEER INTO CELLAR	181.6	3.0	<i>Wed March 3</i>

REMARKS:

Mashed in by: *BT*

Tun No. 2

DATE Thu Feb 25 1954

MALT 8800 Canada Malt

HOPS 20 KG 5-2 + 10 J.P. 5-2

15 B.C.F. 5-2 + 10 J.P. 5-2 + 5 J.H.P. 5-2

10 J.H.P. 5-2 + 5 J.P. 5-2 + 5 B.G. 5-2 = 5 T.M. 5-2

30

30

25

TOTAL

85 lbs

10 # Salt, 10 # M.S., 25 # Burton Salt, 1 # T.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	11:30 P.M.
Malt all in		148°	12:05 A.M.
Underlet <u>H 5 min Steam</u>	18	210°	12:25 "
Finished mashing		158°	12:43 "
Set taps		156°	1:13 "
Sparge	152	168°	1:48 "
Hop <u>H+2</u>	6	170°	6:15 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 6 Bbbs. LAST RUN 0.8 %

OUT 182 Bbbs. KETTLE TEST 12.05 %

YEAST From Brew # 331

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.8	11.95° O.P.	Thu Feb 25 1954
BEER INTO CELLAR	185.9	2.8	Wed Mar 3

REMARKS:

Mashed in by: JMY

Tun No. 9

Ale

DATE Thurs Feb 25/57

MALT 8.800 Canada Malt

HOPS 20 K.G. 52 + 10 J.F. 52

15 B.C.F. 52 + 10 J.F. 52 + 5 J.H.F. 52

10 J.H.F. 52 + 5 J.F. 52 + 5 B.C.F. 52 - 5 N.A.M.S. - Hop Jar 25

TOTAL

85-6.5

10 Salt, # 10 Mezz, # 25 B. water Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	8.1	159°	7.17 A.M.
Malt all in		148°	7.47 "
Underlet $3\frac{1}{2}$ Min. Steam	1.8	210°	8.07 "
Finished mashing		157°	8.25 "
Set taps		155°	8.55 "
Sparge	1.49	168	9.30 "
Hop 4 + 3	7	170	2.25 P.M.
TOTAL	25.5		

INTO KETTLE 18.8 Bbbs. FIRST RUN 20.1 %

EVAPORATION 6.2 Bbbs. LAST RUN 1.0 %

OUT 18.1 1/2 Bbbs. KETTLE TEST 12.45 %

YEAST from Brew # 328-329

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.0	12.5.57	Thurs Feb 28/57
BEER INTO CELLAR	183.1	2.75	Thurs Mar 4

REMARKS:

Mashed in by: *BTM*

Tun No. 4

Stag

DATE Fri Feb 26 1954

MALT	84.00 Canada malt	
HOPS	15 HG ₃₋₂ + 15 JF ₅₋₂	30
	10 BCF ₅₋₂ + 10 JF ₅₋₂ + 5 HAM ₅₋₂	2.5
	15 JF ₅₋₂ + 10 HG ₅₋₂ = 5 BCF ₅₋₂ in 1 gal sack	30
TOTAL		85 lbs

10 # Salt 10 # mus 25 # Burton Salt 1 # KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	74	159°	11.38 PM
Malt all in		145°	12.12 AM
Underlet 45 min steam	18	210°	12.32 "
Finished mashing		137°	12.48 "
Set taps		132°	1.18 "
Sparge	156	168°	2.00 "
Hop H+2	6	170°	6.15 "
TOTAL	254		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.5	%
OUT	181	Bbbs.	KETTLE TEST	11.5	%
YEAST	From Brew # 329-331				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.5	11.4	Fri Feb 26 1954
BEER INTO CELLAR	186.5	2.6	Thu Mar 4 -

REMARKS:

Mashed in by: JMS

Tun No. 5

all

DATE Mon. Mar. 1st 1924

MALT 88.00 Canada Malt

HOPS 20 KG 50 & 10 J.F. 50	30.
15.00 50 & 10 J.F. 50 & 5 J.F.H. 50	30.
10 J.F.H. 50 & 5 J.F. 50 & 5 B.G. 50 - 5 KG 50 in bag pack	25.
TOTAL	85.165.

10 Salt 10 moss 25 Burton Salt 1* K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	1.5.50	11.40 PM
Malt all in		14.50	12.15 AM
Underlet 3 min Steam	18	2.1.00	12.35 "
Finished mashing		15.50	12.50 "
Set taps		15.40	1.20 "
Sparge	144	1.6.50	2.00 "
Hop 402	6	1.7.00	6.35 "
TOTAL	248		

INTO KETTLE 1.88	Bbbs.	FIRST RUN 20.3	%
EVAPORATION 6	Bbbs.	LAST RUN 0.55	%
OUT 1.82	Bbbs.	KETTLE TEST 12.15	%

YEAST from Brew # 332

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.0	Mon. 1.25 AM
BEER INTO CELLAR	183.2	2.65	Monday Mar 5

REMARKS: Mashed in by: [Signature]

Tun No. 6

H.L.E.

DATE Mon March 17th 52

MALT 88.00 CANADA MALT

HOPS 20 K.G. 52 + 10 J.F. 52

15 B.C.F. 52 + 10 J.F. 52 + 5 J.I.H.F. 52

10 J.I.H.F. 52 + 8 J.F. 52 + 5 B.C.F. 53 - 5 KAMS 2

Hop. Pack 25 lbs.

TOTAL

85 lbs.

10 Salt # 10 Mass # 25 Burton Salt 1 KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	80	158°	7:07 AM
Malt all in		148°	7:45 "
Underlet <i>3 1/2 mins Steam</i>	18	210°	8:05 "
Finished mashing		157°	8:20 "
Set taps		155°	8:50 "
Sparge	148	168°	9:25 "
Hop <i>4+2</i>	6	170°	2:10 PM
TOTAL	252		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 6 Bbbs. LAST RUN 0.85 %

OUT 182 Bbbs. KETTLE TEST 12.2 %

YEAST *J. M. Brew # 332*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	12.15°	Mon March 17 th 52
BEER INTO CELLAR	183.5	2.7	Mon March 8 th 52

REMARKS:

Mashed in by: *WMM*

Tun No. 7

Ala

DATE *Tues. Mar. 2nd 1894*

MALT *88.00 Canada Malt*

HOPS *20 KG 53 = 10 JF 52*

15.60 33 = 10 JF 52 + 5 JF 42

10 JF 42 + 5 JF 52 + 5 BG 53 = 5 KG 53 in top pack

30.

30.

25.

85.165.

TOTAL

10 Salt. 10 Moss. 25 Burton Salt. 15 KG 53

WATER

	Bbbs.	Temp.	Time
Mashing in	<i> 80</i>	<i> 159°</i>	<i> 11.30 PM</i>
Malt all in		<i> 148°</i>	<i> 12.05 PM</i>
Underlet <i> 3 min Steam</i>	<i> 18</i>	<i> 210°</i>	<i> 12.35 "</i>
Finished mashing		<i> 159°</i>	<i> 12.40 "</i>
Set taps		<i> 156°</i>	<i> 1.12 "</i>
Sparge	<i> 142</i>	<i> 168°</i>	<i> 1.55 "</i>
Hop <i> 49.2</i>	<i> 6</i>	<i> 170°</i>	<i> 6.35 "</i>
TOTAL	<i> 246</i>		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.1* %

EVAPORATION *7* Bbbs. LAST RUN *1.2* %

OUT *1.51* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 333*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i> 192.7</i>	<i> 12.0%</i>	<i> Mar. 2nd 1894</i>
BEER INTO CELLAR	<i> 183.8</i>	<i> 2.75</i>	<i> March 9. 1894</i>

REMARKS: Mashed in by: *BT*

Tun No. 8

dlc

DATE Even 7 Mar 2 1951

MALT 88.00 Canada Malt

HOPS <u>2.0 A.G. 5-2 + 10 J.F. 5-2</u>	<u>30</u>
<u>1.5 B.C.F. 5-2 + 10 J.F. 5-2 + 5 J.H.C. 5-2</u>	<u>30</u>
<u>1.0 J.H.C. 5-2 + 5 J.F. 5-2 + 5 B.G. 5-2 + 5 K.A.M. 5-2 hop dust</u>	<u>25</u>
TOTAL	<u>85.00</u>

10 # Salt 10 # moss 25 # Burton Salt 1 # M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>76</u>	<u>157°</u>	<u>7:15 AM.</u>
Malt all in		<u>148°</u>	<u>7:50 ..</u>
Underlet <u>4 1/2 min steam</u>	<u>18</u>	<u>210°</u>	<u>8:16 ..</u>
Finished mashing		<u>157°</u>	<u>8:30 ..</u>
Set taps		<u>155°</u>	<u>9:00 ..</u>
Sparge	<u>154</u>	<u>168°</u>	<u>9:40 ..</u>
Hop <u>H + 2</u>	<u>6</u>	<u>170°</u>	<u>2:10 PM.</u>
TOTAL	<u>254</u>		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 6 Bbls. LAST RUN 0.7 %

OUT 182 Bbls. KETTLE TEST 12:25 %

YEAST 4.000 Brew # 333

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>193.5</u>	<u>12:25</u>	<u>Even 7 Mar 2 1951</u>
BEER INTO CELLAR	<u>184.9</u>	<u>2.7</u>	<u>Even 9 -</u>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 9

ale

DATE *wed Mar 3rd 1914*

MALT *88.00 Canada Malt*

HOPS *20.00 5.00 10.00 1.00 30* 30.

15.00 5.00 10.00 5.00 5.00 5.00 30.

10.00 5.00 5.00 5.00 5.00 5.00 5.00 5.00 25.
85 lbs.

LATOT

TOTAL

10. Salt 10. Malt 25. Benton Salt 1. Malt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	78	159°	11:35 PM
Malt all in		148°	12:10 AM
Underlet <i>3 min Steam</i>	18	210°	12:30 "
Finished mashing		158°	12:47 "
Set taps		155°	1:17 "
Sparge	142	168°	2:00 "
Hop <i>442</i>	6	170°	6:35 "
TOTAL	244		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.6* %

EVAPORATION *6 1/2* Bbbs. LAST RUN *1.2* %

OUT *1.81 1/2* Bbbs. KETTLE TEST *12.1* %

YEAST *from Brew # 336*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	12.05%	<i>Mar 3rd 1914</i>
BEER INTO CELLAR	184.2	2.7	<i>Wed Mar 10</i>

REMARKS:

Mashed in by: *BT*

Tun No. 1

A.L.C.

DATE Wed. Mar 3rd 1931

MALT 88.00 Canada Malt

HOPS 20 K.G.S.2 + 10 J.F.S.2

15 B.G.F.S.2 + 10 J.F.S.2 + 5 T.L.H.F.S.2

10 T.L.H.F.S.2 + 5 J.F.S.2 + 5 B.G.S.2 = 5 KANSAS Hop. 25-

TOTAL

85 LBS.

10.5 salt, # 10. mass, # 25 Burton Salt, # 1. K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	7.8	159°	7.10 A.M.
Malt all in		148°	7.47 "
Underlet 3 1/2 mins Steam	18	210°	8.07 "
Finished mashing		157°	8.20 "
Set taps		155°	8.50 "
Sparge	15.2	168°	9.25 "
Hop		170°	1.58 P.M.
TOTAL			

INTO KETTLE 18.8 Bbls. FIRST RUN 20.6 %

EVAPORATION 5 1/2 Bbls. LAST RUN 0.7 %

OUT 16 1/2 Bbls. KETTLE TEST 12.2 %

YEAST from Brew # 326

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	12.15%	Wed. Mar 24/31
BEER INTO CELLAR	184.0	3.0	Wed Mar 10

REMARKS:

Mashed in by: *[Signature]*

Tun No. 2

DATE Thurs. Mar. 4, 1909

MALT 84 lb. Canada malts

HOPS	<u>15 KG 52 & 15 J.F. 52</u>	<u>30.</u>
	<u>10 B.C.F. 52 & 10 J.F. 52 & 5 K.A.M. 52</u>	<u>25.</u>
	<u>15 J.F. 52 10 KG 52 & 5 B.C.F. 52 in top job</u>	<u>30.</u>
TOTAL		<u>85. lbs.</u>

10 Salt 10 Mors. 25 Burton Salt 1* K.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>76</u>	<u>159°</u>	<u>11.40 PM</u>
Malt all in		<u>148°</u>	<u>12.10 AM</u>
Underlet <u>3 min Steam</u>	<u>18</u>	<u>210°</u>	<u>12.30 "</u>
Finished mashing		<u>157°</u>	<u>12.46 "</u>
Set taps		<u>155°</u>	<u>1.16 "</u>
Sparge	<u>144</u>	<u>168°</u>	<u>2.32 "</u>
Hop <u>4 & 2</u>	<u>6</u>	<u>170°</u>	<u>6.35 "</u>
TOTAL	<u>244</u>		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.45 %
 EVAPORATION 7 Bbls. LAST RUN 0.65 %
 OUT 1.81 Bbls. KETTLE TEST 11.55 %

YEAST from Run # 338

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191.0</u>	<u>11 75</u>	<u>Mar. 4, 1909</u>
BEER INTO CELLAR	<u>183.4</u>	<u>2.4</u>	<u>Thurs. Mar. 11</u>

REMARKS:

Mashed in by: BT

Tun No. 3

5 tag

DATE Thu Mar 4 1944

MALT 84.00 Canada Malt

HOPS 15 K.G. 5-2 + 15 J.F. 5-2

30

10 B.C.P. 5-2 + 10 J.P. 5-2 + 5 K.A.M. 5-2

25

15 J.P. 5-2 + 10 K.G. 5-2 = 5 B.C.P. 5-2 in top sack

30

JATON

TOTAL

85 LBS.

10# Salt, 10# yeast, 25# Bunt. Salt, 1# K.M.S.

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	74	159°	7.10 AM
Malt all in		148°	7.45..
Underlet 4 min steam	18	210°	8.05..
Finished mashing		157°	8.20..
Set taps		155°	8.50..
Sparge	156	168°	9.30..
Hop 4+2	6	170°	1.50 PM
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %

EVAPORATION 6 Bbbs. LAST RUN 0.6 %

OUT 182 Bbbs. KETTLE TEST 11.65 %

YEAST from Brew # 338

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	11.65	Thu Mar 4 44
BEER INTO CELLAR	184.4	2.5	Thu Mar 11.

REMARKS:

Mashed in by: *[Signature]*

Tun No. *H*

Ala

DATE *Fri Mar 5 1894*

MALT *88.00 Canada Malt*

HOPS <i>20 Kg 52 + 10 J.P. 52</i>	<i>30</i>
<i>15 Kg 52 + 10 J.P. 52 + 5 J.P.H. 52</i>	<i>30</i>
<i>10 J.P.H. 52 + 5 J.P. 52 + 5 B.G. 52 - 5 Km 52 in top part</i>	<i>25</i>
TOTAL	<i>85 lbs.</i>

10 Salt 10 Mosa 25 Burton Salt 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>158°</i>	<i>11:35 PM</i>
Malt all in		<i>148°</i>	<i>12:05 AM</i>
Underlet <i>3 min steam</i>	<i>18</i>	<i>210°</i>	<i>12:25 "</i>
Finished mashing		<i>158°</i>	<i>12:42 "</i>
Set taps		<i>156°</i>	<i>1:12 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1:55 "</i>
Hop <i>343</i>	<i>6</i>	<i>170°</i>	<i>6:30 "</i>
TOTAL	<i>246</i>		

INTO KETTLE *1.88* Bbls. FIRST RUN *20.35* %

EVAPORATION *6 1/2* Bbls. LAST RUN *0.65* %

OUT *1.81 1/2* Bbls. KETTLE TEST *12.15* %

YEAST *from Brew #339*

	Bbls.	Bolling	Date
WORT INTO FERMENTER	<i>193.0</i>	<i>11.95%</i>	<i>Mar 5 1894</i>
BEER INTO CELLAR	<i>183.4</i>	<i>2.7</i>	<i>Friday Mar 12</i>

REMARKS: Mashed in by: *BX*

Tun No. 5

5 day

DATE Mon Mar 8 1954

MALT 8.400 Canada Malt

HOPS 1.5 KG 5-2 + 1.5 SF 5-2

1.0 B.C.P. 5-2 + 1.0 J.F. 5-2 + 5 K.A.M. 5-2

1.5 J.P. 5-2 + 1.0 K.G. 5-2 + 5 B.C.P. 5-2 in 1 gal. 5-2

TOTAL

10 # Salt 10 # Max 25 # Dist. Salt 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	159°	7.10 AM.
Malt all in		148°	7.42 "
Underlet 4 min steam	18	210°	8.03 "
Finished mashing		157°	8.20 "
Set taps		155°	8.50 "
Sparge	154	168°	9.20 "
Hop H+2	6	170°	1.45 PM
TOTAL	254		

INTO KETTLE 188 Bbls. FIRST RUN 20.3 %

EVAPORATION 6 Bbls. LAST RUN 1.0 %

OUT 182 Bbls. KETTLE TEST 11.4 %

YEAST From Brew # 339

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.	11.5	Mon Mar 8 1954
BEER INTO CELLAR	185.1	2.5	Mon Mar 15 1954

REMARKS:

Mashed in by *J.M.*

Tun No. 6

ale

DATE Tues. Mar. 9. 1894

MALT 8.800 Canada Malt

HOPS 20.6 22.4 10. J. T. 32

15. B. F. 32 & 10. J. T. 32 & 5. J. T. 32

10. J. T. 32 & 5. J. T. 32 & 5. B. F. 32 - 5 K. M. 32 in top of 25:

85.16.

TOTAL

10. Salt 10. Moss 2.5. Burton Salt 1.2 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	15.90	7.05 AM
Malt all in		14.80	7.40 "
Underlet <i>5 min. Steam</i>	18	2.100	8.10 "
Finished mashing		16.00	8.30 "
Set taps		15.80	9.00 "
Sparge	144	16.80	9.40 "
Hop <i>4 & 2</i>	6	1.700	1.45 PM
TOTAL	248		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.9 %

EVAPORATION 6 Bbls. LAST RUN 0.75 %

OUT 1.83 Bbls. KETTLE TEST 12.0 %

YEAST from *Brew # 340*

	Bbls.	Balling	Date
WORT INTO FERMENTER	195.9	12.0 %	Mar. 9. 1894
BEER INTO CELLAR	186.0	2.7	March 16/

REMARKS: *Conversion time extended Mashed in by: BT*
from 20 to 30 min.

Finish mashing Temp. raised to 160° set temp. 15.8°

Tun No. 7

H.L.E.

DATE *wed. Mar. 10/54*

MALT *8.800 Canada Malt*

HOPS <i>20 K.G. 52 + 10 J.F. 52</i>	<i>30</i>
<i>15 B.C. 9. 52 + 10 J.F. 52 + 5 J. H.F. 52</i>	<i>30</i>
<i>10 J.H.F. 52 + 5 J.F. 52 + 5 B.C. 52 - 5 KANS 2 in Hop Tank</i>	<i>25</i>
TOTAL	<i>85 Lbs.</i>

10 Salt # *10* MASS - # *25* BURTON SALT # *1* KANS

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>159°</i>	<i>7:14 AM</i>
Malt all in		<i>148°</i>	<i>7:56 "</i>
Underlet <i>5 MINS STEAM</i>	<i>18</i>	<i>210°</i>	<i>8:20 "</i>
Finished mashing		<i>160°</i>	<i>8:35 "</i>
Set taps		<i>158°</i>	<i>9:05 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9:45 "</i>
Hop <i>2 + 2</i>	<i>5</i>	<i>170°</i>	<i>1:40 "</i>
TOTAL	<i>249</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.55* %

EVAPORATION *5* Bbbs. LAST RUN *0.5* %

OUT *183* Bbbs. KETTLE TEST *12.0* %

YEAST *Jama Brew # 301*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190.5</i>	<i>12.2</i>	<i>wed. Mar. 10/54</i>
BEER INTO CELLAR	<i>182.0</i>	<i>2.9</i>	<i>wed. Mar 17</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 16

Loger

DATE Thur Mar 11 1914

MALT 5000 Canada malt

HOPS	15 B.P. 52	15
	10 K.G. 52 + 5 P.P. 52	15
	10 J.F. 52 + 5 K.G. in Hop Jack	15
TOTAL		45 LBS.

10 # Spices, 8 # Salt, 20 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	50	159°	7.10 AM
Malt all in		148°	7.33 "
Underlet 5 min steam	10	210°	8.03 "
Finished mashing		160°	8.20 "
Set taps		160°	8.50 "
Sparge	77	168°	9.30 "
Hop 3+2	5	170°	12.25 "
TOTAL	142		

INTO KETTLE 105 Bbbs. FIRST RUN 19.4 %
 EVAPORATION 6 Bbbs. LAST RUN 1.2 %
 OUT 99 Bbbs. KETTLE TEST 12.0 %
 YEAST From Brew # 334

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.7.70	Thur Mar 11 14
BEER INTO CELLAR	105.7	2.65	Wed Mar 24

REMARKS:

Mashed in by: JAM

Tun No. 8

Stag

DATE Fri. Mar 12 1954

MALT 8400 Canada Malt

HOPS 15 KG 52 + 15 2F 52	30
10 BCF 52 + 10 2F 52 + 5 KAM 52	25
12 2F 52 + 10 KG 52 = 5 BCF 52 in hop tank	30
TOTAL	85 2.25

10# Salt 10# Gypsum 25# Benton Salt 1# AMS

WATER

	Bbbs.	Temp.	Time
Mashing in	24	160°	11.30 PM.
Malt all in		148°	12.07 AM.
Underlet 5 min Steam	18	210°	12.37 ..
Finished mashing		158°	12.55 ..
Set taps		157°	1.25 ..
Sparge	156	168°	2.00 PM.
Hop H+2	6	170°	6.15 ..
TOTAL	254		

INTO KETTLE 185 Bbbs. FIRST RUN 20.9 %
 EVAPORATION 6 Bbbs. LAST RUN 0.8 %
 OUT 182 Bbbs. KETTLE TEST 11.55 %
 YEAST From Brew # 242

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.5	11.55 070	Fri. Mar 12 1954
BEER INTO CELLAR	184.2	1.3	Friday Mar 19

REMARKS: Mashed in by: JLM

Tun No. 9

de

DATE *Tues Mar 16th 24*

MALT *8800 Canada Malt*

HOPS *20 KG 5-2 + 10 JEF 5-2*

15 BCF 5-2 + 5 JEF 5-2 + 10 J14F 5-2

10 J14F 5-2 + 5 JF 5-2 + 5 BG 5-2 + 5 JF 5-2 hop Jack

<i>20</i>
<i>30</i>
<i>25</i>
TOTAL
<i>85 LBS.</i>

10 # Salt, 10 # yeast, 25 # Burton Salt, 1 # MS

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>160°</i>	<i>11.40 P.M.</i>
Malt all in		<i>148°</i>	<i>12.18 A.M.</i>
Underlet <i>5 min steam</i>	<i>18</i>	<i>210°</i>	<i>12.45 "</i>
Finished mashing		<i>159°</i>	<i>1.05 "</i>
Set taps		<i>157°</i>	<i>1.25 "</i>
Sparge	<i>152</i>	<i>168°</i>	<i>2.05 "</i>
Hop <i>H+2</i>	<i>6</i>	<i>170°</i>	<i>6.45 "</i>
TOTAL	<i>254</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.85* %

EVAPORATION *6* Bbls. LAST RUN *0.7* %

OUT *182* Bbls. KETTLE TEST *12.15* %

YEAST *From Brew # ~~776~~ ³³⁰*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>194.4</i>	<i>12.070</i>	<i>Tues Mar 16th *</i>
BEER INTO CELLAR	<i>186.0</i>	<i>2.8</i>	<i>Tues Mar 23</i>

REMARKS:

Mashed in by *[Signature]*

Tun No. 1

Stag

DATE Tues. Mar. 16. 1924

MALT 82.90 Canada Malt

HOPS 15 KG 53 & 15 J.F. 53

10.65 F 53 & 10.95 H.F. 53 & 5 KAM 53

10 J.F. 53 & 10 J.F.H. 53 & 5 BG 53 - 5 J.F. 53 in hopped

TOTAL

10.5 salt 10 Muz. 25 Burton Salt 17 K.O.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	15.90	7:05 AM
Malt all in		14.80	7:40 "
Underlet 5 min steam	18	2.100	8:10 "
Finished mashing		16.10	8:38 "
Set taps		15.90	8:58 "
Sparge	144	16.80	9:35 "
Hop 24.2	6	1.700	1:45 "
TOTAL	246		

INTO KETTLE 188 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 Bbbs. LAST RUN 0.6 %

OUT 182 Bbbs. KETTLE TEST 11.65 %

YEAST from Brew # 346

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.7	11.55	Mar. 16. 1924
BEER INTO CELLAR	182.2	9.9	Tue. Mar. 23.

REMARKS:

Mashed in by: BA

Tun No. 2

DATE Thu Mar 18 1934

MALT 88.50 Canada malt

HOPS 2.0 KG 52 + 10 J.P.P. 52

15 P.C.E. 52 5 J.P.P. 52 + 10 J.I.H.P. 52

1.0 J.I.H.P. 52 + 5 J.P.P. 52 + 5 P.G. 52 + 2 J.P. 52 High Wash

30

30

25

TOTAL

85 LBS.

10 # salt, 10 # mash, 25 # Guster Salt, 1 # K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	79	160°	11.40 PM
Malt all in		148°	12.15 AM
Underlet <u>5 1/2 min steam</u>	18	210°	12.45 "
Finished mashing		160°	1.00 "
Set taps		158°	1.30 "
Sparge	151	168°	2.00 "
Hop <u>4+2</u>	6	170°	7.15 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 21.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.7 %

OUT 182 Bbbs. KETTLE TEST 12.3 %

YEAST From Brew # 347

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	13.25	Thu Mar 18 th
BEER INTO CELLAR	185.9	2.9	Wed Mar 24

REMARKS:

Mashed in by: J.M.

Tun No. 3

7 L.e.

DATE Thurs Mar 18, 1894

MALT 8.800 Canada Malt

HOPS 20.16.52 + 10. J.F.F. 52

13. A.C.F. 52 + 5 J.F.F. 52 + 10. J.H.F. 52

10. J.H.F. 52 + 5. W.F. 52 + 5. B.L. 52 = 5 J.F. 52 in Hop Grod

TOTAL

85.605

10 Salt, # 10 more, # 25 Burton Salt, # 1 KMZ

WATER

	Bbls.	Temp.	Time
Mashing in	7.8	157°	7.15 AM
Malt all in		148°	7.53 "
Underlet 5 MIN. STEAM	1.8	210°	8.23 "
Finished mashing		160°	8.40 "
Set taps		158°	9.10 "
Sparge	15.2	168°	9.38 "
Hop 4 + 2	6	170°	2.40 "
TOTAL	25.4		

INTO KETTLE 18.8 Bbls. FIRST RUN 20.7 %

EVAPORATION 6 1/2 Bbls. LAST RUN 1.1 %

OUT 18.1 1/2 Bbls. KETTLE TEST 12.15 %

YEAST from Brew = Olands

	Bbls.	Balling	Date
WORT INTO FERMENTER	189.4	12.15	Thurs Mar 18, 94
BEER INTO CELLAR	187.5	3.6	Wed Mar 24

REMARKS:

Mashed in by: [Signature]

Tun No. 4

DATE Fri Mar 19 1954

MALT 88.60 Canada Malt

HOPS 20 KG 5.2 + 10 JF 5.2

15 B.C.F. 5.2 + 5 JF 5.2 + 10 J.H.C. 5.3

10 J.H.C. 5.3 + 5 JF 5.2 + 5 B.G. 5.3 = 5 JF 5.2 in top Jack

TOTAL

30

30

25

85 LBS.

10 # Salt, 10 # mash, 25 # Benton Salt, 1 # H.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	11:25 P.M.
Malt all in		149°	12:10 A.M.
Underlet 5 min Steam	18	210°	12:40 ..
Finished mashing		160°	12:55 "
Set taps		158°	1:25 "
Sparge	150	168°	2:00 ..
Hop H + 2	6	170°	6:25 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.9 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.5 %

OUT 181 1/2 Bbbs. KETTLE TEST 12.2 %

YEAST From Brew # Oland's

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.	12.05.	Fri Mar 19 54
BEER INTO CELLAR	185.3.	2.8	Thu Mar 25

REMARKS Cus. off 50. lbs of mts. Mashed in by JFM
on all. Brew's.

Tun No. 5

Alc

DATE *Mon Mar 22nd 1924*

MALT *8.8.00 Canada Malt*

HOPS *2.0 Kg 52 + 1.0 J.F. 52*

1.5 G.F. 52 + 1 J.F. 52 + 1.0 J.F. 52

1.0 G.F. 52 + 1 J.F. 52 + 1.5 B.G. 52 + 1 J.F. 52 in hop ped.

<i>50</i>
<i>30</i>
<i>25</i>
<i>85-16s</i>

TOTAL

1.0 Sate 1.0 more 2.5 Burton Sate 1.4 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>15.9°</i>	<i>11.55 AM</i>
Malt all in		<i>14.8°</i>	<i>12.05 AM</i>
Underlet <i>5 Min Steam</i>	<i>18</i>	<i>21.0°</i>	<i>12.35 "</i>
Finished mashing		<i>14.0°</i>	<i>12.52 "</i>
Set taps		<i>15.8°</i>	<i>1.22 "</i>
Sparge	<i>144</i>	<i>16.8°</i>	<i>2.00 "</i>
Hop <i>442</i>	<i>6</i>	<i>17.00</i>	<i>6.30 "</i>
TOTAL	<i>246</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.45* %

EVAPORATION *6* Bbbs. LAST RUN *0.75* %

OUT *182* Bbbs. KETTLE TEST *12.1* %

YEAST *from Brew # 32*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>12.15</i>	<i>Mon 22nd 1924</i>
BEER INTO CELLAR	<i>183.2</i>	<i>2.8</i>	<i>Apr 29th 1924</i>

REMARKS:

Mashed in by: *BA*

Tun No. 6

7 Lc

DATE Mon. Mar. 22nd 1937

MALT 88.00 Canada Malt

HOPS 20 K.G. 52 + 10 J.E.F. 52

15 B.P. 52 + 5 J.E.F. 52 + 10 J.I.H.F. 52

10 J.I.H.F. 52 + 5 J.E.F. 52 + 5 B.G. 52 - 5 J.F. 52 in # of Jar

TOTAL

80
20
22
82 Lbs.

10 Salt, # 10. Mass, # 22 Burton Salt, # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	81	159°	7:01 A.M.
Malt all in		148°	7:42 "
Underlet <u>5 mins Steam</u>	18	210°	8:12 "
Finished mashing		159°	8:30 "
Set taps		157°	9:00 "
Sparge	148	168°	9:30 "
Hop <u>4 + 2</u>	6	170°	1:53 "
TOTAL	257		

INTO KETTLE 188 Bbls. FIRST RUN 20.15 %
 EVAPORATION 6 Bbls. LAST RUN 0.95 %
 OUT 182 Bbls. KETTLE TEST 12.1 %
 YEAST From Bread = 2.53

	Bbls.	Balling	Date
WORT INTO FERMENTER	199.2	12.15	Mon. Mar. 22 nd 1937
BEER INTO CELLAR	182.9	2.6	Mon. Mar. 29

REMARKS:

Mashed in by: W.H.M.

Tun No. 7

Stay

DATE Lues. Mar. 23rd 1924

MALT 8.4.00 Canada Malt

HOPS 15 Kg. 53 + 15 J.P. 53

10.00 53 + 10.00 53 + 5 Kam 53

10 J.P. 53 + 10 J.P. 53 + 5.00 53 - 5 J.P. 53 in Puff 30

20.
25.
30.
85 lbs.

TOTAL

10 Salt 10 Moss 25 Burton Salt 18 Kg. 53

WATER

	Bbbs.	Temp.	Time
Mashing in	79	160°	11.40 PM
Malt all in		145°	12.10 PM
Underlet 1/2 min. Steam	18	210°	12.40 "
Finished mashing		160°	12.55 "
Set taps		158°	1.25 "
Sparge	1.42	168°	2.05 "
Hop 492	6	170°	6.20 "
TOTAL	2.45		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.9 %

OUT 182 Bbbs. KETTLE TEST 11.45 %

YEAST from Brews. 355

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	11.4	Mar. 23 rd 1924
BEER INTO CELLAR	184.5	2.4	Lues Mar 30

REMARKS:

Mashed in by: BA

Tun No. 8

Stag

DATE June Mar 23/4

MALT 8400 Canada Malt

HOPS 15 KG 52 + 15 JF 52

10 BCP 52 + 10 JHP 52 + 5 KAM 52

10 JF 52 + 10 JHP 52 + 5 BG 52 = 5 JF 52 by Job

TOTAL

	30
	25
	30
TOTAL	85 LBS

10 # Salt 10 # Mash 25 # Benton Salt 1 # MPS

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	7:05 AM
Malt all in		149°	7:41 "
Underlet <u>5 min Steam</u>	18	210°	8:11 "
Finished mashing		161°	8:30 "
Set taps		159°	9:00 "
Sparge	150	168°	9:35 "
Hop <u>4+2</u>	6	170°	1:30 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 182 Bbbs. KETTLE TEST 11.6 %

YEAST From Brew # 357

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.45	<u>June Mar 23/4</u>
BEER INTO CELLAR	183.6	2.6	<u>June Mar 30</u>

REMARKS:

Mashed in by [Signature]

Tun No. 9

A.L.C.

DATE Wed. March 24, 1884

MALT 88.00 Canada Malt

HOPS 20 K.G. 52 + 10 J.E.F. 52

15 B.C.F. 52 + 5 J.E.F. 52 + 10 J.L.H. 52

10 J.L.H. 52 + 5 J.E. 52 + 5 B.C.F. 52 - 5 J.E. 52 in Hopper

TOTAL

85 Lbs.

10 Salt, # 10 Moss, # 22 Burton Salt, # 1 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	159°	7.02 AM.
Malt all in		148°	7.37 "
Underlet 5 MIX, STEAM	18	216°	8.07 "
Finished mashing		159°	8.25 "
Set taps		157°	8.55 "
Sparge	150	168°	9.30 "
Hop 4 + 2	6	170°	1.35 "
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.75 %

EVAPORATION 5 1/2 Bbbs. LAST RUN 1.0 %

OUT 182 1/2 Bbbs. KETTLE TEST 12.15 %

YEAST *From Brew 357-358*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.1	13.25	Wed. March 27, 1884
BEER INTO CELLAR	184.2	2.7	Wed. March 31

REMARKS:

Mashed in by: *Stumm*

Tun No. 7

DATE Thu Mar 25th 54

MALT 84.00 Canada Malt

HOPS 15 KG 52 + 15 JP 52 20

10 BCF 52 + 10 JHC 52 + KAM 52 25

10 JP 52 + 10 JHC 52 + 5 BG 52 = 5 JP 52 ¹⁰ 1st Jack 30

TOTAL

85 LBS.

10 #5 Salt, 10 # Moss, 2.5 # Hunter Salt, 1 # L.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	160°	7.00 AM
Malt all in		145°	7.39 "
Underlet <u>5 min Steam</u>	18	210°	8.09 "
Finished mashing		159°	8.30 "
Set taps		157°	9.00 "
Sparge	150	168°	9.30 "
Hop <u>4+2</u>	6	170°	1.40 PM
TOTAL	254		

INTO KETTLE 158 Bbls. FIRST RUN 19.6 %

EVAPORATION 6.5 Bbls. LAST RUN 0.5 %

OUT 181.5 Bbls. KETTLE TEST 11.6 %

YEAST 7.1000 Brew # 258

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	11.5-17.0	<u>Thu Mar 25th</u>
BEER INTO CELLAR	184.7	2.6	<u>Wed March 31</u>

REMARKS:

Mashed in by [Signature]

Tun No. 2

Ala

DATE Fri. Mar 26 1914

MALT 88.00 Canada Pilsener

HOPS 20.00 53 + 10.00 77 53

15.00 62 53 + 5.00 77 53 + 10.00 77 53

10.00 77 53 + 5.00 77 53 + 5.00 62 53 + 5.00 77 53 in top feed 25

30.

30.

85.00 lbs.

TOTAL

1.0 Moss + 10.0 Salt 25.0 Burton Salt 1.0 K.G.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	15.90	11.30 PM
Malt all in		14.80	12.05 AM
Underlet $\frac{1}{2}$ Min. steam	18	21.00	12.35 "
Finished mashing		16.10	12.30 "
Set taps		15.90	1.20 "
Sparge	143	16.50	2.05 "
Hop 4.2	6	17.00	6.35 "
TOTAL	245		

INTO KETTLE 188 Bbls. FIRST RUN 20.9 %

EVAPORATION 6 Bbls. LAST RUN 0.95 %

OUT 182 Bbls. KETTLE TEST 12.15 %

YEAST from Brew # 404

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.0	12.25%	Mar. 26 1914
BEER INTO CELLAR	182.8	2.8	the April

REMARKS:

Mashed in by: BR

Tun No. 3

7 Le

DATE Fri. March 26th 1924

MALT 8.800 Canada Malt

HOPS 20.1.6.52 + 10. J. E. F. 52

15. B. C. F. 52 + 5. J. E. F. 52 + 10. J. H. F. 52

10. J. H. F. 52 + 5. J. E. F. 52 + 5. B. C. F. 52 - 5. J. E. F. 52 in Hop Good

TOTAL

3.0

3.0

2.5

8.5 - lbs.

10 SALT, # 10 MASH, 25 BURTON SALT, # 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	79	159°	7:12 A.M.
Malt all in		148°	7:50 "
Underlet 5 1/2 Mins STEAM	18	210°	8:20 "
Finished mashing		160°	8:35 "
Set taps		158°	9:05 "
Sparge	14.6	168°	9:25 "
Hop 4 + 2	6	170°	9:00 "
TOTAL	249		

INTO KETTLE 188 Bbls. FIRST RUN 20.35 %

EVAPORATION 6 Bbls. LAST RUN 1.0 %

OUT 182 Bbls. KETTLE TEST 12.3 %

YEAST from Brad = 3554 Clondis

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.3	12.25	Fri. March 26 th 1924
BEER INTO CELLAR	183.7	2.5	then April 1

REMARKS:

Mashed in by: *Settm*

Tun No. 4

Ab

DATE *Mar 29 1954*

MALT *88.00 Canada Malt*

HOPS *20 K.G. 5-2 + 10 J.F. 5-2*

15 B.C.C. 5-2 + 5 J.F. 5-2 + 10 J.I.H.F. 5-3

10 J.I.H.F. 5-2 + 5 J.F. 5-2 + 5 B.G. 5-3 + 7.5 J.F. 5-2 Top Jack

<i>30</i>
<i>30</i>
<i>25</i>
<i>85 LBS.</i>

TOTAL

10 #5 salt, 10 # more, 25 # Burton Salt, 1 # K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>79</i>	<i>160°</i>	<i>11.25 PM</i>
Malt all in		<i>145°</i>	<i>12.05 PM</i>
Underlet <i>5 min steam</i>	<i>18</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>159°</i>	<i>12.51 "</i>
Set taps		<i>157°</i>	<i>1.21 "</i>
Sparge	<i>157</i>	<i>168°</i>	<i>1.48 "</i>
Hop <i>4 + 2</i>	<i>6</i>	<i>170°</i>	<i>6.55 "</i>
TOTAL	<i>254</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.6* %
 EVAPORATION *6* Bbbs. LAST RUN *0.8* %
 OUT *182* Bbbs. KETTLE TEST *12.35* %
 YEAST *From Brew # 360*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194.5</i>	<i>11.95</i>	<i>Mar 29 1954</i>
BEER INTO CELLAR	<i>183.3</i>	<i>2.8</i>	<i>Apr 13 1954</i>

REMARKS:

Mashed in by *JFM*

Tun No. 5

4 L.E.

DATE Mon March 29th 1894

MALT	58.00 Canada Malt	
HOPS	20.00 G. 52 + 10.00 F. 52	30
	15.00 B. 52 + 5.00 G. 52 + 10.00 H. 52	30
	10.00 G. 52 + 5.00 F. 52 + 5.00 B. 52 - 5.00 F. 52 in Hop Jar	25
	TOTAL	85.00

1.0 Salt, # 1.0 Malt, # 28.00 Buxton Salt, # 1.0 K.M.F.

WATER

	Bbls.	Temp.	Time
Mashing in	79	158°	7.05 AM
Malt all in		149°	7.45 "
Underlet	5 Mins STEAM	18	2.10°
Finished mashing		160°	8.25 "
Set taps		158°	9.05 "
Sparge	144	168°	9.35 "
Hop	4 + 2	6	1.70°
TOTAL	247		

INTO KETTLE	188	Bbls.	FIRST RUN	20.25	%
EVAPORATION	6	Bbls.	LAST RUN	1.0	%
OUT	182	Bbls.	KETTLE TEST	12.3	%
YEAST	From Bar W = 3.59				

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.5	12.25	Mon March 29 th 1894
BEER INTO CELLAR	183.2	3.85	Mon April 5

REMARKS:

Mashed in by: *Stanton*

Tun No. 6

Stage

DATE June 7, 1930

MALT 84.00 Canada malt

HOPS 15 KG. 5-2 + 12 J.F. 5-2

10 B.C.F. 5-2 + 10 J.H.P. 5-2 + 5 K.A.M. 5-2

10 J.F. 5-2 + 10 J.H.P. 5-2 + 5 B.G. 5-2 + 5 J.F. 5-2 1/2 each

TOTAL

30
25
30
85.785

10 # Salt, 10 # Peas, 25 # Burton Salt, 1 # M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	11.35 PM
Malt all in		148°	12.06 AM
Underlet <u>5 1/2 min Steam</u>	18	210°	12.36 "
Finished mashing		160°	12.52 "
Set taps		158°	1.22 "
Sparge	154	168°	2.00 "
Hop <u>H+2</u>	6	170°	6.15 "
TOTAL	254		

INTO KETTLE 188 Bbls. FIRST RUN 20.75 %

EVAPORATION 6 Bbls. LAST RUN 0.65 %

OUT 182 Bbls. KETTLE TEST 11.65 %

YEAST From Brew # 360

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.4	114.5	<u>June 7, 1930</u>
BEER INTO CELLAR	185.3	2.6	<u>June April 6</u>

REMARKS: Mashed in by J.M.

Tun No. 7

DATE *Lucas, Mar 30 1914*

MALT *8.4.00 Canada Malt*

HOPS *15. Kg 52 & 15. JF 52*

10. G. 52 & 10. J. 52 & 5. Kam. 52

10. JF 52 & 10. J. 52 & 5. B. 52 - 5. JF 52 in hopped

30.

35.

30.

85 lbs.

TOTAL

10. Salt 10. Moss 25. Burton salt 1.4 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	158°	6:55 AM
Malt all in		148°	7:30 "
Underlet <i>5 min. Steam</i>	18	210°	8:00 "
Finished mashing		160°	8:18 "
Set taps		158°	8:48 "
Sparge	144	168°	9:30 "
Hop <i>H. & J.</i>	6	170°	1:45 PM
TOTAL	248		

INTO KETTLE *1.88* Bbls. FIRST RUN *19.45* %

EVAPORATION *5 1/2* Bbls. LAST RUN *0.7* %

OUT *1.82 1/2* Bbls. KETTLE TEST *11.6* %

YEAST *from Brew # 361*

	Bbls.	Bolling	Date
WORT INTO FERMENTER	192.7	11.55	<i>Mar 30 1914</i>
BEER INTO CELLAR	184.5	2.4	<i>two April 6</i>

REMARKS:

Mashed in by: *BT*

Tun No. 8

DATE *Wed Mar 21 '04*

MALT	85.00 Canada Malt	
HOPS	2.0 H 9.5.2 + 10 J.F. 5.2	30
	1.5 B.F. 5.2 + 5 J.F. 5.2 + 10 J.H.F. 5.2	30
	1.0 J.H.F. 5.2 + 5 J.F. 5.2 + 5 B.G. 5.2 + 5 J.F. 5.2 Top Jack	25
TOTAL		85.285

10 # Salt 10 # Mues 2.5 # Burton Salt 1 # H.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	80	161°	11.40 PM
Malt all in		148°	12.17 "
Underlet <i>5 1/2 min Steam</i>	15	210°	1.47 "
Finished mashing		158°	2.05 "
Set taps		157°	2.35 "
Sparge	150	165°	2.10 "
Hop <i>H + 2</i>	6	170°	6.30 "
TOTAL	254		

INTO KETTLE	188	Bbls.	FIRST RUN	20.6	%
EVAPORATION	6	Bbls.	LAST RUN	0.6	%
OUT	182	Bbls.	KETTLE TEST	12.1	%
YEAST	<i>From Brew # 362</i>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	11.9	<i>Wed Mar 21st</i>
BEER INTO CELLAR	184.9	2.6	<i>Wed April 7</i>

REMARKS: *Replaced the 50 lbs. of malt. Cst. off on Apr. 19th.* Mashed in by: *J.M.*

Tun No. 9

H.L.C.

DATE Wed. March 21, 1934

MALT 85.00 Canada Malt

HOPS 20. K. A. 5.2 + 10. J. P. 9.5.2 30

15. B. C. 9.5.2 + 2. J. L. 7.5.2 + 1.0. J. P. H. 5.2 30

10. J. H. 7.5.2 + 5. J. L. 9.5.2 + 5. B. C. 9.5.2 + 4. J. P. 9.5.2 35

TOTAL

85.00

1.0. A. 5.2 # 1.0. M. 5.2 # 2.8. B. 5.2 A. 5.2 # 1.0. K. 5.2

WATER

	Bbls.	Temp.	Time
Mashing in	8.2	158°	7.15 A.M.
Malt all in		148°	7.50 "
Underlet 5 1/2 Mins. STEAM	18	210°	8.20 "
Finished mashing		159°	8.35 "
Set taps		157°	9.05 "
Sparge	14.8	168°	9.35 "
Hop 3+2	5-	170°	2.40 "
TOTAL	25.3		

INTO KETTLE 18.8 Bbls. FIRST RUN 19.9 %

EVAPORATION 6 Bbls. LAST RUN 1.1 %

OUT 18.2 Bbls. KETTLE TEST 12.0 %

YEAST From B.C.M. = 2.6.2

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.5	12.5°	Wed. March 21, 1934
BEER INTO CELLAR	184.2	2.5	Wed April 1?

REMARKS:

Mashed in by: *Attm*

Tun No. 1

Alc.

DATE *Apr. 12 54 Thur.*

MALT	<i>88.00 Canada Malt</i>	
HOPS	<i>20 KA 52 & 10 JF 52</i>	<i>30</i>
	<i>15 BC 52 & 5 JF 52 & 10 JF 52</i>	<i>30</i>
	<i>10 JF 52 & 5 JF 52 & 5 BA 52 - 5 JF 52 in bagged 25</i>	
TOTAL		<i>85 lbs.</i>

10 Salt 10 Water 25 Benton Salt 10 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>88</i>	<i>161°</i>	<i>11.30 PM</i>
Malt all in		<i>149°</i>	<i>12.12 AM</i>
Underlet <i>5 min Steam</i>	<i>18</i>	<i>210</i>	<i>12.42 "</i>
Finished mashing		<i>159°</i>	<i>12.58 "</i>
Set taps		<i>137°</i>	<i>12.59 "</i>
Sparge	<i>145°</i>	<i>168°</i>	<i>2.06 "</i>
Hop <i>40.2</i>	<i>6</i>	<i>170°</i>	<i>6.30 "</i>
TOTAL	<i>25.4</i>		

INTO KETTLE	<i>1.88</i>	Bbls.	FIRST RUN	<i>20.2</i>	%
EVAPORATION	<i>6</i>	Bbls.	LAST RUN	<i>1.2</i>	%
OUT	<i>1.82</i>	Bbls.	KETTLE TEST	<i>12.1</i>	%

YEAST *from Brew # 362*

	Bbls.	Balling	Date
WORT INTO FERMENTER			<i>Thurs Apr. 12 54</i>
BEER INTO CELLAR			

REMARKS: Mashed in by: *SM*

See New Book.

SM

Tun No. 2

Ala

DATE *Nov. Apr. 1954*

MALT	<i>8.8.00. Canada Export</i>	
HOPS	<i>20. KG 53 & 10. JF 53</i>	<i>30.</i>
	<i>15. G. J. 53 & 5. JF 53 & 10. G. J. 53</i>	<i>30.</i>
	<i>10. G. J. 53 & 5. JF 53 & 5. BG 53 & 5. JF 53 in Lager</i>	<i>25.</i>
TOTAL		<i>85. lbs.</i>

10 Salt 10 mass. 25. Benton salt 1# kms.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>84</i>	<i>158°</i>	<i>7:05 AM</i>
Malt all in		<i>148°</i>	<i>7:45 "</i>
Underlet <i>H. to main steam</i>	<i>18</i>	<i>210°</i>	<i>8:15 "</i>
Finished mashing		<i>160°</i>	<i>8:30 "</i>
Set taps		<i>158°</i>	<i>9:00 "</i>
Sparge		<i>168°</i>	<i>9:30 "</i>
Hop		<i>170°</i>	
TOTAL			

INTO KETTLE *1.85* Bbbs. FIRST RUN *19.35* %

EVAPORATION Bbbs. LAST RUN %

OUT Bbbs. KETTLE TEST %

YEAST *from Brew # 363*

	Bbbs.	Balling	Date
WORT INTO FERMENTER			<i>Apr. 1954</i>
BEER INTO CELLAR			

REMARKS:

Mashed in by: *BT*

New Bod. J.M.

Tun No.

DATE

MALT

HOPS

TOTAL

WATER

	Bbls.	Temp.	Time
Mashing in			
Malt all in			
Underlet			
Finished mashing			
Set taps			
Sparge			
Hop			
TOTAL			

INTO KETTLE Bbls. FIRST RUN %

EVAPORATION Bbls. LAST RUN %

OUT Bbls. KETTLE TEST %

YEAST

	Bbls.	Balling	Date
WORT INTO FERMENTER			
BEER INTO CELLAR			

REMARKS:

Mashed in by:

Handwritten signature





