



FRANK M. O'NEILL & CO.
LIMITED
COMPLETE OFFICE OUTFITTERS
HALIFAX, N.S.
ESTABLISHED 1884

Brewing Book (1)

1931-32

(per) D.F.O. Jr.

OLAND, Son

No. 5

MS 4 135

A KEITH, Son Ltd

Brew Book.

Apr 1, 1931 - Mar 31, 1932

No 371m

Ale

April 1, 1931

Malt 9000 lbs. C. M. Co.

Hops: - 60 B. C.; 40 Fuggles & 30 Pils; 50 Kent.
15-S; 15-M; 7 H. M. S.; 3 Porterene.

6.35 AM.	Started Water $\frac{166^\circ}{64}$	First Run = 2.1%
6.50 "	Started Rakes and Malt	<u>Foot Run = 2%</u>
7.10 "	Malt all in	Water = 64
7.20 "	Underlet on $\frac{210^\circ}{20}$	- 20
7.30 "	Underlet off	- 122
7.40 "	Finished Mash	- 2
8.40 "	Set Taps - Heat 16-40	<u>Total = 208</u>
	Sparge $\frac{170^\circ}{2}$; Hop Sparge $\frac{170^\circ}{2}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170 bbls.	151 bbls.	13.95%

April 9, 1931 - Racked - Balling 29%

No 36 Tim

Ale

April 2, 1931

Malt 9000 lbs. C. M. Co.

Hops: - 60 B.C.; 40 Fuggles + 30 Bohls; 50 Kents
15 S; 15 M; 2 K. M. S; 3 Porterens

6.40 A.M.	Started Water - $\frac{166^\circ}{64}$	First Run
6.56 " "	Started Rakes and Malt	Last Run
7.15 " "	Malt all in	Water - 64
7.25 " "	Underlet on $\frac{210^\circ}{20}$	- 20
7.35 " "	Underlet off	- 122
7.45 " "	Finished Mash	- 4
8.45 " "	Set Taps - Heat 154°	Total 210
	Sparge - $\frac{170^\circ}{122}$; Hop Sparge $\frac{170^\circ}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170 lbs	150 lbs	17.1 %

April 10, 1931 - Racked - Balling 2 %

No 6 Run

Ale

April 6, 1931

Malt - 9000 lbs C. M. Co
 Hops - 6 O.B.C.; 40 Fuggles + 30 Bohls; 50 Hents
 15 S; 15 M; 7 K. M.S; 3 Portene.

6.40 A.M.	Started Water $\frac{166}{64}$	First Run - 22%
6.55 " "	Started Rakes & Malt	Last Run - 1.7%
7.15 " "	Malt all in	Water = 64
7.25 " "	Underlet on $\frac{210}{20}$	- 20
7.35 " "	Underlet off.	- 12.2
7.45 " "	Finished Mash	- 2
8.45 " "	Set Taps - Heat 154°	Total = 208
	Sparge $\frac{120}{12.2}$; Hop Sparge $\frac{120}{2}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Dalling</u>
170 bbls	157 bbls	14%

April 14, 1931 - Racked - Dalling 2.2%

No 38 run

Ale

April 7, 1931

Malt - 9000 lbs C. M. Co.

Hops - 60 D. C; 40 Fuggles & 30 Bohls; 50 Kent's.
15 S; 15 M; 7 K. M. S; 3 Pasterma.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 2.2%
6.50 " "	Started Rakes & Malt	Last Runs - 1.6%
7.10 " "	Malt all in.	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	- 20
7.30 " "	Underlet off	- 1.22
7.40 " "	Finished Mash.	- 2
8.40 " "	Set Taps - Heat 154° Sparge $\frac{170}{122}$; Hop Sparge $\frac{170}{2}$	Total = 208

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	152	13.95%

April 15, 1931 - Rashed - Balling 2.7%

No 27m

Ale

April 8, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 BC; 40 Fuggles & 50 Roh's; 50 Kent's.

15 L; 15 M; 7 K. 91.5; 3 Porterene.

6.35 A.M	Started Water $\frac{166^\circ}{64}$	First Runs - 19.7%
6.50 " "	Started Rakes Malt	Last Runs - 1.2%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	- 20
7.30 " "	Underlet off	- 122
7.40 " "	Finished Mash	- 1
8.40 " "	Set Taps - Heat 154°	Total = 207
	Sparge $\frac{170^\circ}{120}$; Hop sparge $\frac{170^\circ}{1}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	15 L	13.5%

April 17, 1931 - Raked - Balling 1.8%

N. B.

Low Balling could only be accounted for by lower boil-down; and the malt being the last in the car.

No 377

Ale

April 9, 1931

Malt - 900 lbs., C. M. Co.

Hops - 60 B. C.; 40 Fuggles; 30 Boh's; 50 Kents.
15 A.; 15 M.; 7 H. M. S.; 3 Porten.

6.35 A.M.	Started Water - $\frac{166}{64}^{\circ}$	First Run - 21.6%
6.50 " "	Started Rakes & Malt	<u>First Run - 1.9%</u>
7.10 " "	Malt All in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}^{\circ}$	- 20
7.30 " "	Underlet off	- 120
7.40 " "	Finishing Mash	- 21
8.40 " "	Set Taps - Heat 1540	<u>Total - 208</u>
	Sparge $\frac{120}{120}^{\circ}$) Hop Sparge $\frac{120}{4}^{\circ}$	

Into Copper
168

Out of Copper
147

Balling
17.2%

April 18, 1931 - Racked - Balling 1.9%

No 367m

Stag Head Ale

April 10, 1931

Malt - 8500 Mrs. C. & W. M. Co.

Hops - 50 Fuggles; 60 Bahls; 50 Kents.

15 S; 15 M; 7 K. M. S.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Run 21.5%
6.50 " "	Started Paper Malt	Last Run 1%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	- 20
7.30 " "	Underlet off	- 122
7.40 " "	Mash finished	- 4
8.40 " "	Set Tops - heat 153°	<u>Total = 210</u>
	Sparg $\frac{170}{122}$; H.S. $\frac{120^\circ}{4}$	

Into Copper

171

Out of Copper

152

Balling

1315 lb

April 20, 1931 - Racked - Balling 2%

No 5 Tun

Ale

April 13, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 BE; 40 Fuggles + 30 Bohls; 50 Kent.

15 d. 15 M.; 7 H. M.S. 3 Porters.

6:40 A.M.	Started Water $\frac{166}{64}$	First Run - 21.7%
6:55 " "	" Rahr + Malt	<u>Last Run</u> 2.12%
7:15 " "	Malt all in	Water - 64
7:25 " "	Underlet on $\frac{210}{20}$	" 20
7:35 " "	" off	" 22
7:45 " "	Finished Mash	" 2
8:45 " "	let Taps - Heat 15-40 space $\frac{170}{122}$; H.S. $\frac{170}{2}$	<u>Total</u> 208

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	151	13.95%

April 21, 1931 - Racked - Balling 2%

No 47ms

Ale

April 19, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 B. C. 30 B. O. + 40 Fuggles; 50 Kents.

15 S. 15 M. 7 K. M. S. 2 Porters.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run	- 21.72
6.50 " "	" Rabes + Malt		Second Run	- 1.57
7.10 " "	Malt all in		Water	- 64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			122
7.40 " "	Mash Finished			2
8.40 " "	Set Taps - Heat 154°		Total	- 208
	Spargl	$\frac{170}{122}$ H. S. - $\frac{170}{2}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	- 151	13.78

April 22, 1931 - Racked - Balling 13.77

No 77-ms

Ale

April 15, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 60 B.P.; 40 Fuggles & 30 Boh's; 50 Kents.
15 S. 15 M. 7 K. M. S. & Porterens

6.35 A.M.	Started Water	$\frac{1660}{64}$	First Run -	21.7%
6.50 " "	"	Robes + Malt	Last Run -	<u>27%</u>
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mark finished			2
8.40 " "	Set Taps - Heat		<u>Total</u>	<u>208</u>
	Spays	$\frac{170}{122}$ H.S. $\frac{110}{2}$		

Into Coppers
168

Out of Coppers
150

Balling
13%

April 23rd - Racked - Balling 2.1%

No 31m

Ale

April 16, 1931

Malt - 9000 lbs. C.M.Co.

Hops - 60 lb; 40 Fuggles + 30 Bels; 5-0 Kent
15 S. 15 M. 7 N. M-S. 3 Porters.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Run - 21.7%
6.50 " "	" Rakes Malt	Last Run -
7.10 " "	Malt all in $\frac{210^\circ}{20}$	Water - 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	20
7.30 " "	" off	120
7.40 " "	Mash finishes	2
8.40 " "	set Taps - Heat 154° Sparge $\frac{170^\circ}{120}$ H.A. $\frac{170^\circ}{2}$	<u>Total - 206</u>

Into Copper

168

Out of Copper

150

Balling

13.7%

April 24, - Racked - 1.970

No 6 Tun

Ale

April 17, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 50 Fuggles; 40 Fuggles + 30 Boh's; 50 Hants.
15 L. 15 M. 7 A. M. S.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Run - 2.12%
6.50 " "	" Rakes Malt	Last Run - 1.75%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	20
7.30 " "	Underlet off	121
7.40 " "	Mash finished	4
8.40 " "	Set Taps Heat 154°	<u>209</u>
	Sparg $\frac{170^\circ}{1211 \text{ H.S.}} \frac{120^\circ}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
166	148	14 %

April 27, 1931 - Racked - Balling 1.9%

No 2 Run

Ale

April 20, 1931

Malt 9000 lbs. C. M. Co

Hops 50 B.C; 40 Fuggles + 30 Babs; 50 Kewls.
15 L; 15 M; 2.5 R.M.S; 3 P.

6.40 A.M.	Started Water $\frac{166^\circ}{64}$	First Run - 22%
6.55 " "	" Report Malt	Last Run - 1.8%
7.15 " "	Malt all in	Water 64
7.25 " "	Underlet on $\frac{210^\circ}{20}$	20
7.35 " "	to " off	122
7.45 " "	Mash finished	2
8.45 " "	Set Taps - Heat 154° of sparge $\frac{170^\circ}{122}$ H.S. $\frac{170^\circ}{2}$	<u>208</u>

<u>In & Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
167	149	13.9%

April 28, 1931 - Racked - Balling 1.9%

No 1 Tun

Stag Head Ale

April 21, 1931

Malt - 8500 lbs. C.M. Co.

Hops - 50 Fuggles; 60 Balls; 50 Kents
15-L; 15-M; 2.5 K.M.S.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run -	21.5%
6.50 " "	" Rakes + Malt		Last Run -	.7%
7.10 " "	Malt all in		Water -	64
7.20 " "	Undrlet on	$\frac{2100}{20}$		20
7.30 " "	1 " off			12%
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat 154°			208
	Sparge	$\frac{170}{12}$; H.S. $\frac{120}{2}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Dalling</u>
170	151	13.15%

April 29 - Racked - Belling 2.15%

No 5 Tun.

Alc.

April 22/31.

Malt - 9000 lbs. G.M.C.

~~Hops = (50 Fuggles), (60 Boh's), (50 Kents).~~

15 S; 15 M; 25 K.M.S.; 3 Poterons.

6.35^{am} Started water - $\frac{16}{64}$

6.50 " " rakes malt.

7.10 " Malt all in $\frac{210}{28}$ 7.20 " Undiket on $\frac{28}{28}$

7.30 " " "

7.40 " Finished mash

8.00 " set Tap heat - $\frac{154}{178}$ Sparg - $\frac{178}{122}$; Hop - $\frac{170}{2}$

First runs - 21.7%

Last " - 1.4%

Water - $\frac{64}{28}$

122

2

208

Into Cop.

16 Hlls. - 19 -

Out of Cop.

142 Hlls.

Balling.

13.9%

Least - # 11 Brew.

April. 30. Mashed. - Balling 205%

Hops 60 B.C; 40 Fuggles + 30 Boh's; 50 Kents.

No 4 Run

Ale.

April 23/31.

Malt - 9000 lbs. C. M. G.

~~Hops - (60 Fuggles); (68 Bales); (50 Kents)~~

15 S; 15 M; 2.5 K. M. S; 3 Poterens.

6.35^{am} Started water - $\frac{66}{64}$

6.50 " rakes & malt.

7.10 " Malt all in $\frac{20}{20}$.7.20 " Unoblet on - $\frac{20}{20}$

7.30 "

7.40 " Finished Mash

8.40 " let pass; heat - 155° Sparge - $\frac{120}{122}$; Hop - $\frac{12}{3}$

First runs - 22 1/2

Last " - 2 1/2

Water - 64

28

122

23

209

In to Cop.

167 lbs.

- 19 -

Out of Cop.

148 lbs.

Balling.

14 1/2

Least - # 12 Brew.

May 1st - Packed. - Balling 2 1/2%.

Hops 60 B.C; 40 Fuggles & 30 Bales; 50 Kents.

No 7 run.

Ale

April 24/91.

Malt - 9000 lbs. C. M. G.

~~Hops - (50) B.C., (60) Bels., (50) Kents.~~

15 S; 15 M; 2.5 K. N. S.; 3 Poterena.

6.40 am Started water - $\frac{166}{64}$

6.05 " rakes of malt.

7.15 " Malt all in $\frac{110}{20}$ 7.25 " Underlet n - $\frac{20}{20}$

7.35 " " off.

7.45 " Finished Mash

8.45 " Set Taps, heat - $\frac{154}{170}$ Sparge - $\frac{122}{170}$; Hops - $\frac{170}{170}$

First runs - 212

Last " -

Water - 64

20

122

17

207

Int. Co.

168 lbs.

- 19 -

O. Co.

149 lbs.

Balling

13.6%

Least - #13 Brew.

Some malt lost in baby screen.

May. 2nd - Racked. - Balling 2%

Hops 60 B.C; 40 Fuggles & 30 Bels.; 50 Kents.

No 3 run

Al.

April 25/31

Malt - 9000 lbs. C. M. G.

~~Hops - (50 Tuggles), (64 Boko's), (50 Kent's).~~

15H; 15 M; 25K M-S; 3 Porterens.

6:35^{am} Started water - $\frac{166}{64}$

6:50 " rakes & malt.

7:10 " Malt all in.

7:20 " Mobile - on - $\frac{31}{20}$

7:30 " off.

7:40 " Finished mash

8:40 " set Temp; Heat - 154° Spray - $\frac{120}{122}$; Hop - $\frac{172}{2}$

First run - 21.2%

Last " - 17.

Water - 64

20

122

2

208

In to Cop.

168 lbs.

Out of Cop.

149 lbs.

Balling.

14%

Yeast - From Oland's.

May 4th - Washed. - Balling 2%

Hops 60 BC; 40 Tuggles + 30 Boko's; 50 Kent's.

No 6 Run

Ale.

April 27/31.

Malt - 9000 lbs. C. M. Co.

~~Hops - (20 Fuggles), (60 Bob's.), (50 Kents),~~
 15 S; 15 N; 2.5 K. U.S.; 3 Portenue.

6.45 Started water - $\frac{160}{64}$
 7.00 " " rapes & malt.
 7.20 Malt all in - $\frac{210}{20}$
 7.30 Underlet on - $\frac{210}{20}$
 7.40 " " off.
 7.50 Finished Mash
 8.50 Set Taps, Heat - $\frac{157\frac{1}{2}}{122}$
 Sparge - $\frac{122}{122}$; Hop. - $\frac{173}{4}$

First runs - 22.2%
 Last " - 1.2%
 Water - 64
 20
 122
 4
210

In Cop.

168 lbs. - 19 -

Out Cop.

149 lbs.

Balling.

14.2%

Yeast - # 15 Brew

May 5/31 - Reached Balling - 2.2%

Hops 60 B.C.; 40 Fuggles & 30 Bob's; 50 Kents.

No 2 run.

Ale.

April 28/81.

Malt - 9500 lbs. C. M. G.
 Hops - (50 Fuggles), (60 Bels), (50 Kents)
 15 S; 15 N; 2.5 K. M-S; 3 Portereens.

6.35 am Started water - $\frac{166}{64}$

6.50 " rakes of malt.

7.10 " Malt all in $\frac{21}{20}$.7.20 " Wroblet on - $\frac{21}{20}$

7.30 " "

7.40 " Finished mash

8.40 " let taps; heat - $\frac{15.4}{170}$ Gauge - $\frac{170}{122}$ Hop - $\frac{170}{2}$

Into Cop.

168 lbs.

Out of Cop.

- 19 - 149 lbs.

Balling.

14%

Last - #16 Brew.

May 6th - Racked. - Balling 2%

Hops - 60 B.C; 40 Fuggles + 30 Bels; 50 Kents.

No. 1 Run.

Ale.

April 29/31.

Malt - 9000 lbs. C. M. Co.

~~Hops - (50 Tuggles); (60 B. C.); (50 Kents).~~

15 S; 15 M; 2.5 K M. S; 3 Portereen.

6.35^{am} Started water - $\frac{166}{64}$
 6.50 " " rakes + malt.
 7.10 " Malt all in - $\frac{20}{20}$
 7.20 " Underlet on - $\frac{20}{20}$
 7.30 " " " " " " " "
 7.40 " Finished Mash.
 8.40 " Set traps; yeast - $\frac{157}{120}$
 Sponges $\frac{172}{122}$; Hop. - $\frac{2}{2}$

First run - 22%
 Last " - 2%
 Water - 64
 20
 122
 2
208

Int. Cys.

166 lbs.

— 19 —

Out. Cys.

147 lbs.

Balling

14%

Yeast - # 17 Brew.

Some malt lost in screen.

May 5/31 — Ranched — Balling — 2.3%

Hops - 60 B. C.; 40 Tuggles + 30 B. C.; 50 Kents.

No. 5 Run.

Stag Head Ale.

April 30, 1951

Malt - 8000 lbs. C. M. Co.
 Hops - (50 Fuggles), (60 Bohs.); (50 Kents).
 15 S; 15 M; 2.5 K. M. S.

6.35 ^{PM}	Started water - $\frac{116}{64}$	First runs - 2.2%
6.50	" rakes & malt.	Last - - 1.5%
7.10	Malt all in.	Water - 64
7.20	Underlet on - $\frac{210}{20}$	30
7.30	" "	120
7.40	" "	<u>4</u>
8.40	Finished mash	<u>208</u>
	Let caps heat - 157 $\frac{1}{2}$	
	Sponge - 120; Hops - $\frac{120}{4}$	

Inlet Cop.	Outlet Cop.	Balling.
167 lbs	- 15 -	149 lbs.
		13.4%

Yeast - #17 Brew.

May 9th - Racked - Ball - 2.1%

No 4 Run.

Alle

May 1/31.

Malt - 9000 lb. C. M. Co.
 Hops - (50 Fuggles), (60 Boho.), (50 Kent).
 15 lb; 15 M; 2.5 K. M.S.; 3 Portene.

6.30^{am} started water - $\frac{166}{64}$
 6.50 " rakes & malt.

First runs - 21.6%
 Last " - 1.5%

7.10 " Malt all in $\frac{370}{20}$
 7.20 " Mullet on - $\frac{370}{20}$
 7.30 " off

Water - 64
 20
 122
 4
210

7.40 " Finished mash -
 8.40 " set taps; heat - 15%
 sparge $\frac{112}{122}$ hops - $\frac{110}{4}$

In Cops.	Out of Cops.	Balling.
167 lbs - 19 -	148 lbs.	14.3%

Least - #18 Brew.

May 11, 1931 - Racked - Balling 2.2%

Hops 60 B.C; 40 Fuggles + 30 Boho; 50 Kents.

No 7 Jun

Ale.

May 2/31.

Malt - 9000 lbs. C. M. Co.
~~Hops - (50) Tuggles, (60) Bohls, (50) Kents.~~
 15 L; 15 M; 2.5 K U.S.; 3 P. Stevens

6.35	Started water	$\frac{166}{64}$	First runs -	21.5%
6.50	" rakes & malt.		Last " -	1%
7.10	Malt all in		Wats -	64
7.20	Wanderlet on	$\frac{310}{20}$		20
7.30	" off			123
7.40	Finished mash			<u>209</u>
8.40	Set Taps & heat	$\frac{154}{123}$		
	Sparg	$\frac{122}{3}$		

Into Cys.	Out of Cys.	Balling.
169 lbs. - 17 -	152 lbs.	13.9%

Least - #19 Brew.

May 12, 1931 - Racked - Balling 2.2%

Hops - 60 B.C.; 40 Tuggles + 30 Bohls; 50 Kents.

No 3 run

Alc.

May 4/31.

Malt - 9000 lbs. C. M. C.

~~Hops - (50 Fuggles), (60 Bohls), (50 Kents)~~

15 S; 15 M; 25 K. M. S; 31 Porterene.

6:35 ^a	Started water $\frac{166}{64}$	First runs - 21.22
6:50	" rakes & malt.	Last " - 1.32
7:10	Malt all in	Water - 64
7:20	Underlet $\frac{310}{20}$	23
7:30	" off	122
7:40	Finished mash	2
8:40	Set taps; heat $\frac{157}{122}$	<u>208</u>
	Spurge $\frac{150}{122}$; Hop $\frac{170}{2}$	

In Cps.
167 lbs.

- 19 -

Out of Cps.
148 lbs.Balling -
147.

Least - #20 Brew.

May. 14th - Backed - Balling 2-2%.

Hops - 60 B.C.; 40 Fuggles + 30 Bohls; 50 Kents.

No. 6 Lux.

Ale.

May 5/31

Malt - 9000 lbs. P. M. Co.
 Hops - (50 Fuggles), (60 Bohls), (50 Kents)
 15 S; 15 M; 2.5 K. M. S.; 3 Portenee.

6.30 Started water - $\frac{160}{64}$

6.51 " rakes & malt.

7.17 " Malt all in. $\frac{210}{30}$ 7.20 " Underlet on $\frac{30}{30}$

7.30 " off.

7.41 " Finish mash

8.40 " Set Taps; Heat - $\frac{170}{123}$ $\frac{110}{2}$ Sparge $\frac{170}{123}$ Hop - 2

Out Cop.

16 S. lbs. - 19 -

Out of C.

149 S. lbs.

Balling

14.1%

Yeast - #21 Brew.

Hops - 60 B.C.; 40 Fuggles + 30 Bohls; 50 Kents.

April 15, 1931 - Racked - Balling 2%

No 2 Run.

Ale.

May. 6/91.

Malt - 9000 lbs. D. & Co.

~~Hops - (57 Fuggles); (6 Boh's); (50 Kents)~~

15 lb; 15 lb; 20 K. H. S; 3 Portweens.

6.35 ^{am}	Started water - $\frac{166}{64}$	First run - 22%
6.50 "	" rakes & malt -	Last " - 1.4%
7.10 "	Malt all in.	Water - $\frac{64}{20}$
7.20 "	Underlet on - $\frac{20}{20}$	123
7.30 "	" "	3
7.40 "	Finished mash	<u>210</u>
8.00 "	Set traps; heat - $\frac{154}{170}$	
	Sparger $\frac{123}{123}$; top - $\frac{170}{3}$	

Into Cg.		Out of Cg.	Balling.
167 lbs.	- 19 -	148	14.55%

Least - # 22 Brew.

Hops - 60 B.C; 40 Fuggles + 30 Boh's; 50 Kents.

May 16th - Mashed. - Balling 2%

No 57m

Ale

May 11, 1931

Malt 9000 lbs. C. M. Co.

~~Hops - 50 Fuggles; 60 Bohemians; 50 Kents~~
 155; 15 M; 2.5 H. M. S; 3 Portere

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run - 20.4%
6.50 " "	Started Rakes and Malt.		Last Run - 1%
7.10 " "	Malt all in.		Water = 64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$	= 20
7.30 " "	Underlet off		= 122
7.40 " "	Finished Mash		= 2
8.40 " "	Set Taps - Heat 154°		Total = 208.6%
	Sparge $\frac{170^\circ}{122}$; Hop Sparge $\frac{170^\circ}{2}$		

Into Copper
167Out of Copper
148Balling
14%

Yeast #25 Brew

Hops - 60 B.C.; 40 Fuggles; 30 Boh's; 50 Kents.

May 12, 1931	- 10.00 A.M.	- Heat 60°	- Balling 13.5%
May 13, 1931	- 10.00 " "	- Heat 68°	- " 8.55%
May 14, 1931	- 10.00 " "	- Heat $69\frac{1}{2}^\circ$	- " 3.65% Skimmed
May 15, 1931	- 10.00 " "	- Heat $69\frac{1}{2}^\circ$	- " 2.6% Skimmed.
May 29, 1931	-	Racked	- 2% Balling

No 4 Run

Ale

May 12, 1931

Malt 9000 lbs. C. M. Co.

~~Hops - 50 Fuggles, 60 Bohemians, 50 Kents~~
 15 S; 15 M; 2.5 H.M.S; 3 Postereene

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Runs = 21.3%
6.50 " "	Started Rapes and Malt	Last Runs = 1.6%
7.10 " "	Malt all in.	Water = 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	- 20
7.30 " "	Underlet off	- 123
7.40 " "	Finished Mash	- 2
8.40 " "	Set Taps - Heat 154°	Total = 209
	Sparge $\frac{170^\circ}{123}$; Hop Sparge $\frac{170^\circ}{2}$	

Into Copper
168 bbls.

Out of Copper
149

Balling
14%

Yeast # 26 Brew

Hops - 60 B.C; 40 Fuggles + 30 Boh's; 50 Kents.

May 15, 1931 - 9.30 A.M. - Heat 69½% - Balling 3.5%

May 19th - Rashed. Balling. 2-3%

No 7 Tun

Stag Head Ale May 13, 1931

Malt 8,500 lbs. C. M. Co.

Hops - 50 Fuggles; 60 Bohemians; 50 Kents.

15 S; 15 M; 25 K.M.S.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 19.2%
6.50 " "	Started Pakes & Malt	Last Run - %
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{310}{20}$	- 20
7.30 " "	Underlet off	- 123
7.40 " "	Finished Mash	- 4
8.40 " "	Set Taps - Heat 154°	Total = 211
	Sparge $\frac{170}{123}$; Hop sparge $\frac{170}{4}$	

Into Copper 170 Out of Copper 151 Balling 13.2%

170

151

13.2%

Yeast - # 27 Brew

May 21st - Masked. - Balling 1-8.2%

No 1. Turn

Ole

May 14, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kents,

15 L; 15 M; 2.5 R.M.S; 3 Porterene

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run - 21.6
6.50 " "	Started Rakes & Malt		Last Run - 1:3
7.10 " "	Malt all in		Water - 64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$	- 20
7.30 " "	Underlet off		- 123
7.40 " "	Finished Mash		- 3
8.40 " "	Set Taps - Heat 154°		<u>Total = 210</u>
	Sparge	$\frac{170^\circ}{123}$; Hop Sparge $\frac{170^\circ}{3}$	

Into Copper

168

Out of Copper

149

Balling

14%

Yeast - From Oland's - Brew No.

May 23, 1931 - Racked - Balling 2.2%

No 2, Inn

Ale

May 18, 1931

Malt - 9000 lbs. C. M. Co. - 7676 New + 1324 old recombined

Hops - 60 Fuggles; 20 Bohemians; 50 Kents.

1.5 S; 1.5 M; 2.5 K. M. S. 3 Portere.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Runs - 21.2 %
6.50 " "	Started Rakes + Malt		Last Runs - .9 %
7.10 " "	Malt all in		Water = 64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$	- 20
7.30 " "	Underlet off		- 122
7.40 " "	Finished Mash		- 4
8.40 " "	Set Taps - Heat 154°		Total = 210
	Sparge	$\frac{170^\circ}{122}$; Hopsparge $\frac{170^\circ}{4}$	

Into Copper

168

Out of Copper

148

Balling

14.2 %

Yeast = No. 28 Brew

May 27th - Racked. - Balling 2.2 %

No 3, 1st

Ale

May 19, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kents.

15 S; 15 M; 2.5 K. M. S; 3 Porters.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Run - 21.70
6.50 " "	Started Rakes & Malt	Last Run # 1.270
7.10 " "	Malt all in	Water + 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	- 20
7.50 " "	Underlet off	- 123
7.40 " "	Finished Mash	- 2
8.40 " "	Set Taps - Heat 154° Sparge $\frac{170^\circ}{123}$; Hop Sparge $\frac{170^\circ}{2}$	<u>Total = 209</u>

Into Copper

168

Out of Copper

149

Balling

14%

Yeast - No 29 Brew

May 28th - Backed. - Balling 2-3%

No 4, Turn

Ale

May 20, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kentos.
15 L; 15 M; 2.5 K. M. S.; 3 Porterena.

6.55 A.M.	Started Water	$\frac{166}{64}$	First Run -	20.72
6.50 "	Started Robert Malt		Last Run -	1.170
7.10 "	Malt all in		Water -	64
7.20 "	Underlet on	$\frac{210}{20}$		- 20
7.50 "	Underlet off			- 123
7.40 "	Finished Malt			- 3
8.40 "	Set Taps - Heat 154°		<u>Total =</u>	<u>210</u>
	Sparge	$\frac{170}{123}$; Hops Sparge		$\frac{170}{3}$

Into Copper
168

Out of Copper
149

Balling
14 1/2

Yeast - No 31 Brew

May 30, 1931 - Racked - Balling 2.22

No 5 Tim

Ale

May 21, 1931

Malt - 9000 lbs. C.M.C.

Hops - 60 Fuggles; 70 Bohemians; 50 Houts

15 A; 15 M; 2.5 H.M.S; 3 Portene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.4%
6.50 " "	Started Robert Malt	Last Run - 1.3%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{6.10}{20}$	- 20
7.30 " "	Underlet off	- 123
7.40 " "	Mash finished	- 4
8.40 " "	Set Taps - Heat 155°	Total - 211
	Spray $\frac{120}{123}$; Hops Spray $\frac{120}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
168	148	14.1%

Yeast - No Brew From Olands.

June 1st - Mashed. - Balling 2:1%

No 6 Tun

Ale

May 22, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 20 Bohemian; 50 Kent.
15 S; 15 M; 2.5 K. M. S; 3 Portereus,

6.35 A.M.	Started Water $\frac{146}{64}$	First Run - 21.67
6.50 " "	Started Rakes Malt	Last Run - 18 20
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{29}$	- 20
7.30 " "	Underlet off	- 124
7.40 " "	Mash finished	- 3
8.40 " "	Set Taps - Heat 155°	<u>Total = 211</u>

Date Copper
170Out of Copper
151Balling
14%

Yeast - Brew No from Olands.

June 2nd - Rashed. - Balling 2-2%

No 79 run

Ale

May 26, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Pils; 50 Kents.

15 S; 15 M; 2.5 K. M. S; 3 Portene.

6.35 A.M.	Started Water $\frac{116}{64}$	First Run - 21.5%
6.50 " "	" Rakes + Malt	<u>Last Run - 1%</u>
7.10 " "	Malt all in	Water - 6.4
7.20 " "	Underlet on	20
7.30 " "	Underlet off	124
7.40 " "	Mask finished	3
8.40 " "	Set Taps - Heat 15-4°	<u>Total - 211</u>

Into Copper

170

Out of Copper

151

Dalling

13.9%

Yeast - Brew No 32.

June 4th Mashud. Dalling. 2.4%

No 1 Tun

Ale

May 27, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kent.

15 S; 15 M; 2.5 K. M. S.; 3 Portere.

6.35 A.M.	Started Water $\frac{160}{64}$	First Run - 21.2%
6.50 " "	" Rakes Malt	Second Run - .9%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	124
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154°	<u>Total - 211</u>

Into Coppers
170

Out of Coppers
151

Balling
14%

Yeast = No 33 Brew

June 5³¹; — Racked — Ball - 21.7%

No 2 Tun

Ale

May 28, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kent's.
15 S; 15 M; 2.5 H.M.S; 3 Porter's.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.3%
6.50 " "	" Rakes Malt	Last Run - .8%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{2.10}{2.0}$	20
7.30 " "	" off	124
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154°	<u>Total - 211</u>

In to Copper
170Out of Copper
151Balling
14.1%

Yeast - No's. 33 + 34 Brew.

June 6/31 — Racked — Balling — 2.2%

No 3 run

Ale

May 29, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Nents.
15 S; 15 M; 2.5 K.M.S; 3 Pabstene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.3%
6.50 " "	" Rakes Malt	Rest Run - .9%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	124
7.40 " "	Mash finished	2
8.40 " "	Set Taps - Heat 154°	<u>Total - 210</u>

Into Coppers
170

Out of Coppers
152

Balling
13.8%

Yeast = From Olands.

June 7th - Racked. - Balling 2.0%

No 4 Tun

Ale

June 1, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohls; 50 Kent.

15 S; 15 M; 2.5 K.M.S; 3 Portene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.9%
6.50 " "	" Rakes & Malt	<u>Last Run - 1.3%</u>
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	124
7.30 " "	" off	20
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154°	<u>Total 212</u>
	Sparge $\frac{170}{124}$; H.S. $\frac{170}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	151	14.2%

Yeast - No 37 Brew

June 10th - Washed. - Balling 2-3%

No 5 Tun

Ale

June 2, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 60 Fuggles; 70 Bohls; 50 Kents.

15 L; 15 M; 2.5 K.M.S; 3 Porterone.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.7%
6.50 " "	" Rakes + Malt	Last Run - 1.2%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	124
7.30 " "	" off	20
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154° Sparg $\frac{170}{124}$; H.S. $\frac{170}{4}$	Total 212

Into Copper

170

Out of Copper

151

Balling

19.2%

Yeast - No 38 Brew

June 12, 1931 - Rachol - Balling 2.1%

No 67m

Ale

June 4, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 60 Fuggles; 70 Babs; 50 Kents.

15 L; 15 M; 2.5 K.M.S; 3 Porterene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run	21.890
6.50 " "	" Rebo + Malt	Last Run	1.190
7.10 " "	Malt all in	Water	64
7.20 P.M.	Underlet on $\frac{210}{20}$		20
7.30 " "	" off		124
7.40 " "	Mash finished		4
8.40 " "	Set Taps - Heat 154°	Total	212
	Sparg $\frac{120}{124}$; H.S; $\frac{170}{4}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	152	14 $\frac{99}{100}$

Yeast - No's 38 + 39 Brew.

June 12, 1931 - Racked - 2.190

No 7 Tun

Ale

June 5, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohls; 50 Kents.

15 L; 15 M; 2.5 A.M.S. 3 Porters.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run	21.490
6.50 " "	" Rakes Malt	Last Run	1.290
7.10 " "	Malt all in	Water	64
7.20 " "	Underlet on $\frac{210}{20}$		20
7.30 " "	" off		124
7.40 " "	Mash finished		2
8.40 " "	Set Pags - Heat 154°	Total	210

<u>Into Copper</u>	<u>Out of Copper</u>	Balling
170	152	14 9/10

Yeast - No 40 Brew

June 15th - Backed. - Balling 2-2.90

No. 9

Alc.

June 7/01.

Malt - 9000 lbs. C. M. Co.

Hops - (60 Tuggles); (70 Bobs.); (50 Kents)

15 L, 15 M, 2.5 K. U. S.; 3 Poterene

6.35^{am} Started water - $\frac{166}{64}$

6.50 " rakes & malt.

7.10 " Malt all in. - $\frac{210}{20}$ 7.20 " Underlet on. - $\frac{20}{20}$

7.30 " " off.

7.40 " Finished Mash.

8.40 " Set Hops, Heat - $15\frac{1}{2}$; $17\frac{0}{10}$

Sparg + 124; Hop - #

Into Cop.

170 lbs.

Out of Cop.

151 lbs.

Balling

13.9%

Least - # 41. Brew.

June 16th - Backed. - Balling. 2-4%

First run - 22%

Last " - 1.3%

Water - 64

20

124

212

No 2 Tun

Ale

June 9, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kents.

15 S; 15 M; 2.5 A. M. S; 3 Portereus.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.6%
6.50 " "	" Rakes & Malt.	Last Run - 1.5%
7.10 " "	Malt all in.	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	124
7.40 " "	Mash finished.	2
8.40 " "	Set Taps - Heat 153° Sparge $\frac{120}{124}$; H.S. $\frac{170}{2}$	Total - 210

Into Copper
170

Out of Copper
151

Falling
13.8%

Yeast - No 42 (Drew).

June 18th - Hatched. - Balling 2.1%

No 3 Tun

Ale

June 10, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kent.

15-L; 15-M; 2.5-12. M. S; 3 Portere.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.8%
6.50 " "	" Rakes & Malt	Last Runs - 1.2%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	124
7.40 " "	Mash finished	2
8.40 " "	Set Taps - Heat 154°	Total 210
	Spurge $\frac{170}{124}$; H.S. $\frac{170}{2}$	

Into Copper

170

Out of Copper

151

Balling

1490

Yeast - No 43 Brew.

June 19th - Bashed. - Balling 2-1%.

No 4 Tun

Alb

June 11, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 60 Fuggles; 70 Bohemians; 50 Kent's.

15 L; 15 M; 2.5 A.M.-S; 3 Portulene.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	22%
6.50 " "	" Rakes & Malt		Last Runs -	1.4%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			124
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	154°	Total	210
	Sparge	$\frac{170}{124}$; N.S. $\frac{170}{2}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	151	13.8%

Yeast - No 44 Brew.

June 20th - Racked. - 2%.

No 5 Tun

Stag Head Ale

June 12, 1931.

Malt - 8,500 lbs. C. M. Co.

Hops - 50 Fuggles; 60 Boh's; 50 Kents.
15 S; 15 M; 25 K U.S.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Runs -	20.8%
6.50 " "	" Malt + Rakes		Last Runs -	.9%
7.10 " "	Malt all in	$\frac{210^\circ}{20}$	Water -	64
7.20 " "	Underlet on	20		20
7.30 " "	" off			123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat 154°		Total	211
	Sparge	$\frac{170^\circ}{123}$; U.S. $\frac{170^\circ}{24}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Falling</u>
170	150	13.1%

Yeast - No 45 Brew.

Washed. June 22nd - 1.9%

No 6 Jun.

Ale.

June 15/91.

Malt - 9000 lb. C.M.C.
 Hops - (60 Fuggles); (70 Boho.); (50 Kent)
 15 S; 15 M; 25 F. U.S.; 3 Poterone.

6.35 ^{am} Started water - $\frac{166}{74}$

6.50 " " rakes & malt.

7.10 " Malt all in.

7.20 " Underl on - $\frac{210}{30}$

7.30 " " off.

7.40 " Finished mash.

8.40 " let Taps; Heat - $\frac{175}{124}$ $\frac{175}{3}$
 Gauge $\frac{175}{124}$; Hops $\frac{175}{3}$

First runs - 21.3%

Last " - 5%

Water - 64

20

124

3

211

Into Coy.

170 lbs.

- 19 -

Out of Coy.

151 lbs.

B. King

14%

Yeast - #46 Brew.

June 24. Washed. - 2-2%

No 7 Tun

Ale

June 16, 1931

Malt - 9000 lbs. C.M.Co.

Hops - 60 Fuggles, 70 Bohls; 50 Kents.

15 S; 15 M; 2.5 K.M.S; 3 Pouterens. ?

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Run - 21.6%
6.50 " "	" Rakes & Malt	Last Run - 1.3%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	124
7.40 " "	Finished Mash	3
8.40 " "	Set Taps - Heat 154°	Total - 211
	Sarge - $\frac{170^\circ}{124}$; Hopkings $\frac{170^\circ}{3}$	

Into Copper
169

Out of Copper
151

Dalling
14%

Yeast - No 47 Brew

June 25th - Washed - 2-3%

No 1 Tim

Ale

June 17, 1931

Malt - 9,000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Bohls; 50 Kents

15 S; 15 M; 2.5 A.M.S.; 3 Posterns.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.8%
6.50 " "	"	Rapes & Malt	Last Runs -	
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		124
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat	154°	Total	211
	Sprge	$\frac{170}{124}$; H.S. $\frac{170}{3}$		

Into Copper
167

Out of Copper
149

Balling
13.9%

Yeast - No 48 Brew

June 26th - Mash'd. - Balling - 2-1%

No 2 run

Stag Head Ale

June 18, 1931

Malt - 8500 lbs. C. M. Co.

Hops - 50 Fuggles; 60 Bohls; 50 Kents.

15 L; 15 M; 2.5 A. M. S.

6.35 A.M.	Started Water $\frac{166}{64}^{\circ}$	First Run - 20.7%
6.50 " "	" Raked Malt	Last Run - .7%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}^{\circ}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	1
8.40 " "	Set Taps - Heat 154°	Total 208
	Spargl $\frac{170}{123}^{\circ}$; H.S. $\frac{170}{1}^{\circ}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	154	13%

Yeast - No 49 Brew.

June 30th - Kaskid - Balling. 1.9%

No 3 Tun

Ale

June 22nd 1931

Malt - 9000 C. M. Co.

100 lbs - 60 Fuggles; 70 Balls (1929); 50 Kents

15 S.; 15 M.; 2.5 K. M. S.; 3 Porterene.

6.35 A. M.	Started Water	$\frac{166^\circ}{64}$	First Run -	21.2%
6.50 " "	"	Pakoy Malt	Last Run -	1.2%
7.10 " "	Malt all in	$\frac{210^\circ}{20}$	Water -	64
7.20 " "	Underlet on	20		20
7.30 " "	"	off		124
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	154°	Total	210
	Sparge	$\frac{170^\circ}{124}$; H.S; $\frac{170^\circ}{2}$		

Into Copper
170

Out of Copper
152

Balling
13.9%

Yeast - No. 50 Brew.

July 3rd Washed. - 3 Balling.
This Brew. run in Watt. No. 39. only

No 4 Tun

Ale

June 23, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 70 Baus (1929); 50 Kents.

15 L; 15 M; 2.5 K. M. S.; 3 Porterene.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Runs -	20.9%
6.50 " "	"	Rakers Malt	Last Runs -	.9%
7.10 " "	Malt all in	$\frac{210^\circ}{20}$	Water	64
7.20 " "	Underlet on	20		20
7.30 " "	"	off		124
7.40 " "	Mash finished			2
8.40 " "	Let Taps - Heat	154°	Total	210
	Sponge	$\frac{170^\circ}{124}$; H.S. - $\frac{170^\circ}{2}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	152	13.8%

Yeast - No 51 Brew

Rashed July 16th - Balling 2.9%

No 5 Tun

Ale

June 24, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 20 Bav's (1929); 50 Kent's.
15 L; 15 M; 2.5 K. M. S; 3 Porterens.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	20.2%
6.50 " "	"	Rakes Malt	Last Runs -	.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		124
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	153°	Total -	210
	Sparge	$\frac{170}{124}$; H.S. $\frac{170}{2}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
168	148	13.7%

yeast - No 52 Brew

Bashed - July 7th Balling - 1-9%

No 6 Tun

Ale

June 25, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 40 Babs (1929) + 30 Babs; 50 Kents.
15 A; 15 M; 2.5 K. M. S; 3 Porterene.

6.35 A. M.	Started Water	$\frac{166^\circ}{64}$	First Run -	20%
6.50 " "	"	Rakes Malt	Last Run -	.8%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			2
8.40 " "	Set Taps -	154	Total	208
	Spags	$\frac{170^\circ}{22}$; H.S. $\frac{170^\circ}{2}$		

Into Copper

168

Out of Copper

150

Balling

13.7%

Yeast - from 92 Brew of Olands. Molson's.

Backed. - July 8th Balling - 2%.

No 7 Tun

Ale

June 29, 1931.

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 40 Bav's (1529) & 30 Boh's; 50 Kent's.
15 S; 15 M; 2.5 H. M. S; 3 Porterine.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Rins -	21.2%
6.50 " "	"	Rakov Malt	Last Rins -	1.5%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	153°	Total -	209
	Sparge	$\frac{170^\circ}{123}$ H.S; $\frac{170^\circ}{2}$		

Into Copper
168Out of Copper
151Balling
13.6%

Yeast - No 55 Brew.

Racked. - July. 10th - Balling 2-1.0%
Watch this Brew.

No 11m

Ale

June 30, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 60 Fuggs; 40 Bav's (1929) + 30 Boh's; 50 Kent.
15 A; 15 M; 2.5 K.W.S; 3 Porterene.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run -	21.3%
6.50 " "	"	Reboil Malt	Last Run -	1.5%
7.10 " "	Malt all in	$\frac{210^\circ}{20}$	Water -	64
7.20 " "	Underlet on	20		20
7.30 " "	"	off		122
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat	154°	Total -	209
	Sparge	$\frac{170^\circ}{22}$; H.S. $\frac{170^\circ}{3}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
168	149	14%

Yeast - No 56 Brew.

Rashed - July 9th Balling 1-9%

No 2 Tun

Star Head Ale

July 2, 1933

Malt - 8500 lbs. C.M. Co.

Hops - 50 Fuggles; 30 Bav's (1920) 30 Boh's; 50 Kents.
15 S; 15 M; 2.5 K.M.S.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs	20.4%
6.50 " "	"	Pakest Malt	Last Runs	.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{216}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	154°	Total -	209
	Sparge	$\frac{120}{123}$; H.S. $\frac{170}{2}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	151	13%

Yeast - No 92 Brew from Olands.

July 11, 1931 - Rashed - Balling 1.8%

No 3 Tun

Ale

July 3, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 40 Bav's (1929) + 30 Boh's; 50 Kents.
15 L; 15 M; 2.5 K. M. S; 3 Posterna.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run -	21%
6.50 " "	"	Reheated Malt	Last Run -	9%
7.10 " "	Malt all in	$\frac{210^\circ}{20}$	Water -	64
7.20 " "	Underlet on	$\frac{20}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	154°	Total -	209
	Sparge	$\frac{170^\circ}{123}$; H.S. $\frac{170^\circ}{2}$		

Into Copper

170

Out of Copper

151

Balling

13.9%

Yeast - From Olands Brew's

July 13th - Rashed - Balling 2%

No 4, 1 run

Ale

July 6, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 $\frac{7}{8}$ lbs (1929), 30 $\frac{7}{8}$ lbs (1930) + 40 $\frac{7}{8}$ lbs (1929), 50 Kents.
15 A; 15 M; 2.5 K. M. S.; 3 Portenue.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run -	21.3%
6.50 " "	"	Rakes & Malt	Last Run -	.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			3
8.40 " "	Let Taps - Heat 154°		Total	209
	Sparging	$\frac{1170}{122}$; N.S. $\frac{170}{3}$		

Into Copper

174

Out of Copper

154

Balling

14.1%

Yeast - No 59 Brew

N. B. In repairing float this brew made up more. 1.0.
See O. F. O.

July 15 - Packed Balling. 2.0%

No 5 Tun

Ale

July 7, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bav's (1929); 50 Kents.
15 L; 15 M; 2.5 K.M.S; 3 Porterum.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Runs - 21.5%
6.50 " "	" Rakes + Malt	Last Runs - 1.1%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	20
7.30 " "	" off	122
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 155° Sparge $\frac{170^\circ}{122}$; H.S. $\frac{170^\circ}{4}$	Total - 210

Into Copper
173

Out of Copper
153

Balling
14.1%

Yeast - No 6 L Brew

July 16th - Washed. Balling. 2.1%

No 6 Tun

Ale

July 8, 1931

Malt 9000 lbs. C. M. Co.

Hops - 60 Zuggles (1929); 30 Zuggles (1930) + 40 Paul (1929); 50 Kents.
15 f; 15 M; 2.5 K. M. S; 3 Postrene.

6.55 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.670
6.50 " "	" Rakes + Malt	Last Runs - 1.370
7.10 " "	Malt all in $\frac{210}{20}$	Water - 64
7.20 " "	Underlet on $\frac{20}{20}$	20
7.30 " "	" " $\frac{20}{20}$	122
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154° Sponge $\frac{170}{122}$; H.S. $\frac{170}{4}$	Total 210

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	153	14.120

Yeast - Off of Oland's No Brew - No 5 Tun

July 14th - Washed - Balling 290

No 7 Tun

Ale

July 13, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Zyg (1929); 30 Zyg (1930) + 40 Bav (1929); 50 Kents.

15 d; 15 M; 2.5 K. M. S; 3 Porterene.

6.35 A. M.	Started Water	$\frac{166^\circ}{64}$	First Run -	21.790
6.50 " "	"	Reheated Malt	Last Run -	2.90
7.10 " "	Malt all in	$\frac{210^\circ}{20}$	Water	64
7.20 " "	Underlet on	$\frac{20}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat	154°	Total	209
	Sparge	$\frac{170^\circ}{122}$; H.S. $\frac{170^\circ}{5}$		

Into Copper

169

Out of Copper

151

Palling14 $\frac{2}{3}$

Yeast - Brew's No 63 & 64.

July 22nd - Backed - Palling 1-9%

No 1 Tun

Stag Head

July 14, 1931

Malt - 8,500 lbs. C. M. Co.

Hops - 50 Fuggles; 30 Bav (1929) + 30 Boh's; 50 Kents

15 f; 15 M; 2.5 K. M. S.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 20.2%
6.50 " "	" Rakes Malt	Last Runs - .8%
7.10 " "	Malt all in	Waters - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	4
8.40 " "	Set Tapes - Heat 154°	Total - 211
	Sparge $\frac{170}{123}$; H.S. $\frac{170}{4}$	

Into Copper
170

Out of Copper
151

Balling
13.2%

Yeast - Brew 64

July 23rd - Rashed. - Balling 2.1%

No 2 Tun

Alb

July 15, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bobs (1929); 50 Kents.
15 S; 15 M; 2.5 K. M-S; 3 Porterema.

6.35 A.M.	Started Water	$\frac{166}{64}^{\circ}$	First Rins	21.6%
6.50 " "	"	Rakes + Malt	Last Rins	1.1%
7.10 " "	Malt all in	$\frac{210}{20}^{\circ}$	Water	-64
7.20 " "	Underlet on	$\frac{20}{20}^{\circ}$		20
7.30 " "	"	off		122
7.40 " "	Mesh finished			4
8.40 " "	set Taps - Heat	15.4°	Total	- 210
	Sparge	$\frac{120}{122}^{\circ}$; N.S. $\frac{120}{4}^{\circ}$		

Into Copper
169

Out of Copper
150

Balling
14.1%

Yeast - From Olands.

July 24th - Backed - Balling 2-2%

No 3 Tun

Ale

July 16, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) & 40 lbs (1929); 50 Kents.
15 L; 15 M; 2.5 K. M. S; 3 Porterens.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run -	21.7%
6.50 " "	"	Rakes + Malt	Leaf Runs -	.9%
7.10 " "	Malt all in		Water =	64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			4
8.40 " "	Let Taps - Heat 155°		Total -	210
	Sparge $\frac{170^\circ}{122}$; H.S. $\frac{170^\circ}{4}$			

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	151	14.1%

X July 25th Washed. - Balling 2.8%

No 4 Tun

Ale

July 20, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Supple (1729); 30 Fuggles (1720) + 40 Pol's (1727); 50 Kents.
15 A; 15 M; 2.5 H. M. S; 3 Porterene.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.4%
6.50 " "	"	Rakes + Malt.	Last Runs -	.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			4
8.40 " "	Set Temp - Heat	153°	Total -	210
	Sparge	$\frac{170}{122}$; H.S. $\frac{170}{4}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	152	14.2%

Yeast - No 66 Brew.

July 28 - Backed - Balling 2.9%

No 5 Tun

Ale

July 21, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 ~~Fuggles~~ (1930) + 40 Boli (1929); 50 Kent
15 A; 15 M; 2.5 K.M.S.; 3 Porters.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.3.70
6.50 " "	" Rakes & Malt	Last Runs - 9.90
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	4
8.40 " "	let Taps - Heat 154° Sarge $\frac{170}{123}$; H.S. $\frac{170}{4}$	Total 211

In to Copper
171Out of Copper
153Balling
1490

Yeast - No's 66 & 68 Brew.

Hoekesh. - July 30th - Balling 2-290

No 5 Tun

Stay Head

July 22, 1931

Malt - 8500 lbs. C. M. Co.

Hops - 50 Fuggles (1929); 60 Bolis (1930); 50 Kents (1930).

15 S; 15 M; 2.5 K. M. S.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run -	19.6%
6.50 " "	"	Rakes + Malt	Last Run -	9%
7.10 " "	Malt all in		Water	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	154°	Total	211
	Sparge	$\frac{170}{123}$; H.S. $\frac{170}{4}$		

Into Copper

170

Out of Copper

151

Balling

13%

Yeast - No 67 Brew.

Washed - July 31st - Balling 1-8%

No 7 Tun

Ale

July 23, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Suggles (1929); 30 Suggles (1930) & 40 Bosh's; 50 Kents.

15 A; 15 M; 2.5 K. M. S.; 3 Porterene

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	216.90
6.50 " "	"	Reheated Malt	Fast Runs -	$1\frac{1}{2}$
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			4
8.40 " "	let Taps - Heat	154	Total -	211

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	149 $\frac{1}{2}$

Yeast - Brew 68 + Olands

Kicked. - Aug. 1st - Balling. 7.90

No 1 Turn

Ale

July 24, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bohls 930; 50 Kent
15 f; 15 M; 2.5-K. M. S. 3 Posterns.

6.35 A.M.	Started Water	$\frac{166}{64}^{\circ}$	First Run - 20.9%
6.50 " "	" Rakes & Malt		Last Run - .8%
7.10 " "	Malt all in		Water - 64
7.20 " "	Underlet on	$\frac{210}{20}^{\circ}$	20
7.30 " "	" off		123
7.40 " "	Work finished		2
8.40 " "	Set Taps - Heat 154		Total - 209

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
169	150	13.9%

Yeast - No 69 Brew.

Bashed - Aleq. Hst - Balling 2-3%

No 2 Tun

Ale

July 27, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Tmg. (1929); 30 Tmg. (1930) + 40 Pils (1930); 50 Kuntz.

15#; 15 M; 2.5 K. M. S.; 3 Porterina

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	20.8%
6.50 " "	" Rakes + Malt		Last Runs -	.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			122
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat 154°		Total	208
	Spays $\frac{170^{\circ}}{122}$; H.S. $\frac{170^{\circ}}{2}$			

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
169	150	14%

yeast - off Brew No 70

Bashed - Aug. 6th - Balling 2%.

No 3 Tun

Ale

July 28, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggel (1929); 30 Fuggel (1930) or 40 Bohls (1930); 50 Kent.
15 A; 15 M; 2.5 K. M. S.; 3 Porters.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.4%
6.50 "	"	Raher + Malt	Last Runs -	1.2%
7.10 "	Malt all in	$\frac{2100}{20}$	Water -	64
7.20 "	Underlet on	$\frac{2100}{20}$		20
7.30 "	"	off		123
7.40 "	Mash finished			2
8.40 "	Set Taps - Heat	1540	Total -	209
	Temp	$\frac{170}{123}$; H.S. $\frac{170}{2}$		

In to Copper

170

Out of Copper

151

Balling

13.8%

Yeast - ~~Big~~ Brew No 70472.Washed - Aiq. 7th - Balling. 1.9%

Time No 4

Ale

July 29, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 $\frac{7}{8}$ lbs (1929); 30 $\frac{7}{8}$ lbs (1930) + 40 $\frac{3}{4}$ lbs (1930); 50 $\frac{1}{2}$ lbs
15 $\frac{1}{2}$; 15 M; 2.5 K. M. S.; 3 Porterone.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run -	20.6%
6.50 " "	"	Rakes Malt	Last Run -	1%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210^\circ}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	154°	Total	208
	Sparge	$\frac{170^\circ}{122}$; H.S. $\frac{170^\circ}{2}$		

Into Copper
168Out of Copper
150Balling
14 $\frac{2}{6}$

Yeast - Off 73 Brew.

Racked - Aug, 1931 - Balling 2.2%

Tun No 5

Al

July 30, 1931

Malt - 9000 lbs. C. W. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bels (1930); 50 Kents.

15-S; 15-M; 2.5 K. M. S; 3 Postuma.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs	20.6%
6.50 " "	"	Reks + Malt	Last Runs	9%
7.10 " "	Malt all in	$\frac{210}{20}$	Water -	64
7.20 " "	Underlet on	$\frac{20}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	153°	Total -	2 1/2
	Sparg	$\frac{170}{123}$ H.S. $\frac{170}{4}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
169	150	14.2%

Yeast - From Olands + Kents No 73 Brew.

Packid - Aug. 11th. Balling 1.9%

No 6 Run.

Ale.

Aug 3/21.

Malt - 9000 lbs. C. M. C.

Hops - (60 English (20)); (30 English (30)) & 40 Boh (30); (50 Kent)

15 S; 15 M; 7 K. M. S; 3 Potereene.

6.35 am:	Started water - $\frac{166}{64}$	First run - 20.5%
6.50 "	" water & malt.	Last - - - 18%
7.10 "	Malt all in.	Water - 64
7.20 "	Unbult a - $\frac{210}{20}$	20
7.30 "	" off.	123
7.40 "	Finished Wash.	4
8.40 "	Let Tap; Heat - 154°	<u>211</u>
	Sparge - $\frac{170}{123}$; Top - $\frac{170}{4}$	

Inb Cap.

170 lbs.

Out of Cap.

152 lbs.

Balling.

14%

Least - #12 73 & 74 Brews.

Baked - Aug. 12th - Balling 2%

No. 7 Run.

Ale.

Aug 4/31.

Malt - 9000 lbs. C. M. Co.

Tops - (60 Fuggles⁽³²⁾); (30 Fuggles⁽³²⁾); (40 Boko⁽³⁰⁾); (50 Kents).

15 S; 15 M; 7 K. M. S; 3 Poterene.

6.35 ~~am~~ ~~Had~~ Started water - $\frac{166}{64}$

6.50 Started rakes & malt.

7.10 Malt all in - $\frac{210}{20}$ 7.20 Mashed in - $\frac{210}{20}$

7.30 " " " "

7.40 Finished Mash

8.40 Let Taps; Heat - $\frac{154}{3}$ Sparge - $\frac{123}{3}$; Hops - $\frac{170}{3}$

Int. Cyp.

170 lbs.

Out of Cyp.

51 lbs.

Dilling

13.4%

Least - #176 Brew.

Bashed - Aug 13th - Dilling 1-9%

First run - 20.62

Last - 16.9

Water - 64

20

123

3

210

No 1 Tun

Stag Head

Aug 5, 1931

Malt - 85.00 lbs. C. M. Co.

Hops - 50 Fuggles (1929); 60 Bobs (1930) & 50 Kenia.

15 S; 15 M; 2.5 K. m. S.

6.35 A.M.	Started Water	$\frac{146}{64}$	First Runs -	19.9%
6.50 " "	"	Rakes & Malt	Lost Runs -	.7%
7.10 " "	Malt all in			64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"			123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	154°	Total -	211
	Sparg	$\frac{150}{123}$; H.S. $\frac{120}{4}$		

Made Up

170

Out

151

Balling

132%

Yeast - From Oland - Tun No 8. -

Racked - Dec 2, 15th - Balling 2%

No 2 Run

Ale.

Aug. 10/31.

Malt - 9000 lbs. C. M. Co.
 Hops - (60 Fuggles⁽²⁹⁾); (30 Fuggles⁽³⁰⁾) & 40 Bohls⁽³⁰⁾; (50 Kent)
 15 S; 15 M; 7 K. M.S; 3 Poterene.

6.35⁰⁰ Started water - $\frac{166}{64}$

6.50 .. " Rakes & Malt.

7.00 - Malt all in

7.20 .. " Unkilled m - $\frac{210}{20}$

7.30 .. " off.

7.40 .. Finished mash

8.40 .. let Taps, Heat - $\frac{154}{123}$ Sparge - $\frac{176}{123}$; Hg - $\frac{120}{3}$

First run - 20.32

Last - - .87

Water - 64

20

123

3

210

Into Cys.

170 lbs

Out of Cys.

151 lbs.

Balling.

13.7%

Yeast - # 78 Brew.

Racked - Aug 19/31 - Balling - 2.1%

No 3 Run

Stag Head Ale.

Aug 11/31

Malt - 85.00 Lbs. C. M. Co.
 Hops - (50 Fuggles⁽⁴⁾), (60 Bohemian⁽³⁾), (50 Kent).
 15 lbs; 15 M; 7 K. M. S.

6.35 - Started water - $\frac{165}{64}$

6.50 - " rakes & malt.

7.10 - Malt all in.

7.20 - Unbubbl-on - $\frac{26}{20}$

7.30 - " "

7.40 - Finished Mashed

8.40 - Set Temp & Heat - 154°

Sparge - $\frac{170}{132}$; H₂O - $\frac{170}{4}$

Into Cop.

170 lbs.

- 19 -

Out of Cop.

151 lbs.

Balling.

13%

Least - #1's 78 + 79 Buws.

Racked - Aug 21, 1931 - Balling 1.8%

No. 4 Brew.

Ale.

Aug. 12/31

Malt - 9000 lb. O.M. Co.
 Hops - (60 Fuggles⁽¹³⁾); (30 Fuggles⁽¹³⁾) + 40 (3⁽¹³⁾); (50 Kent)
 15 S; 15 M; 7 K. M.S.; 2 P. Green.

6.35^{am} Started water - $\frac{166}{64}$

6.50 " rakes & malt.

7.10 " Malt all in - $\frac{210}{20}$ 7.20 " Underlet on - $\frac{210}{20}$

7.30 " " off.

7.40 " Finished Mash.

8.40 " let Tap. 3 feet - 154'

Sparge - $\frac{170}{123}$; Hop - $\frac{110}{3}$

In. Cap.

169 lbs.

Out. of Cap.

151 lbs.

Balling.

147.

Yeast - Oland's (#153 Brew).

Washed - Aug 26th - Balling 1.9%

First runs - 21.8%

Last " - 17%

Water - 64

20

123

3

210

No 5 run.

Ale.

Aug. 17/31

Malt - 9000 lbs. C.M. Co.
 Hops - (60 English⁽²⁵⁾); (30 English⁽²⁰⁾) & 40 Bohemian⁽³⁰⁾; (50 Kents).
 15 S; 15 M; ~~75~~ K.M.S; 2 Paterson.

6.35^{am} Started water - $\frac{166}{64}$

6.50 .. " rakes & malt.

7.10 .. Malt all in.

7.20 .. Underlet on - $\frac{20}{30}$

7.30 .. " off.

7.40 .. Finished Mash

8.40 .. Set Tap; Heat - 155° .Sparge - $\frac{120}{123}$; Hop - $\frac{170}{3}$

Into Cyp.

168 lbs.

-17-

Out of Cyp.

151 lbs.

Ballings

13.9%

Least - #10 51472 Brews.

Rashed. - Aug 20th - Ballings 1.9%.

First run - 21.7%

Last .. - 1.5%

Water - 64

20

123

3

210

No 6 Run.

Ale.

Aug. 18/31.

Malt - 9000 lbs. C. M. Co.
 Hops - (60 Fuggler⁽²⁵⁾); (30 Fuggler⁽⁵⁾); (40 Boh⁽³⁾); (50 Teats).
 15 S; 15 M; 7 K. M. S; 2 Poterene.

6.35	Started water - $\frac{165}{64}$	First runs - 22%
6.50	" " " " & melt.	Lost - - 1.7%
7.10	Malt all in.	Water - 64
7.20	Underlet m - $\frac{210}{20}$	20
7.30	" " off.	123
7.40	Finished Mash	4
8.40	Set 9 ggs; Heat - 154'	<u>211</u>
	Sponge $\frac{120}{123}$; Hg - $\frac{110}{11}$	

In to Cys.	Out of Cys.	Balling.
169 lbs.	- 19 - 150 lbs.	14.2%

Yeast - #12 & 83 Brews.

Washed. - Aug. 27th Balling .2%.

No 7 Tun

Ale

Aug 21, 1931

Malt - 9000 lbs. C. M. G.

Hops - 60 Fuggles (29); 30 Fuggles (30) + 40 Bels (30); 50 Kents.
15 A; 15 M; 3.5 H. M. S. 3 Porterene.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 20.9%
6.50 " "	" Pakes + Malt	2nd Run - 1.25%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	2
8.40 " "	Set Tap - Heat	Total 209
	Sparg $\frac{170}{123}$; H.S. $\frac{170}{2}$	

Into Copper
169Out of Copper
150Balling
14.2%

X Yeast - Malson's compressed. 50 lbs.

Aug. 24/31; ~~10.00 P.M.~~; Temp - 62.5; Balling - 5.25%

Aug 26, 1931;

10.00 A.M.;

3.52%

X Bashed. - Aug 31st - Balling - 3-1.0%

No 1 Tun

Ale

Aug 24, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (29); 307 Fuggles (30) + 40 Bohls (30); 50 Kents
15 S; 15 M; 3.5 K. M. S; 3 Porterene.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 21.2%
6.50 " "	" Rakes + Malt	Last Run - .9%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat - 154° Spray $\frac{170}{125}$; H.S. $\frac{170}{3}$	Total 210

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
169	150	14.2%

Yeast - No 85 Brew.

Racked - Sept. 3rd - Balling 21.1%.

No 2 Tun

Ale

Aug 26, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 50 Fuggles (29), 15 Fuggles (30) + 20 Bohls (30); 30 Kents.

9 d; 9 m; 2 Porterine. 8.5 M.M.S.

6.35 A.M.	Started <u>Water</u> $\frac{166}{64}$	1st Runs - 14.2%
6.50 " "	" Rakes + Malt	2nd Runs - 1.1%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	123
7.30 " "	" off	20
7.40 " "	Mash finished	0
8.40 " "	Set Taps - Heat 154° Sparge 123 ; t.S. 0	<u>Total - 207</u>

In to Copper

111

Out of Copper

92

Balling

11%

Yeast: 75 lbs. off of Brew 86

N.B. - Owing to leak in valve at bottom of copper, 60 bbls. of wort were lost (1st Runs - 20.8%), thereby decreasing the amount of beer and giving it a low Balling.

Washed. - Sept. 4th - Balling 2.9%.

27th

No 3 Tim

Ale

Aug 26, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 50 Fuggles (29); 30 Fuggles (30) + 40 Bels (30); 50 Kents.

15 S; 15 M; 3 Portwine. 3. S-M, m-S.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 20.6%
6.50 " "	" Rakes & Malt	Last Run - 8.2%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154°	Total - 210
	Spay $\frac{120}{128}$; H.S. $\frac{120}{3}$	
	<u>Into Copper</u>	<u>Out of Copper</u>
	169	150
		Balling
		14.3%

Yeast - Off of Brew No 86

Cracked - Aug 5th - Balling. 2.2%

No 4 Tun

Ale

Aug. 31, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1729); 30 Fuggles (1730) + 40 Bohls (1930); 50 Kents.

15 S; 15 M; 3 Portene. 3.5 H. M. S.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Runs - 20.8%
6.50 " "	" Rakes + Malt	Last Runs - .8%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	20
7.30 " "	Underlet off	123
7.40 " "	Mash finished	2
8.40 " "	Set Taps - Heat 155° Sponge $\frac{170^\circ}{123}$; H.S. $\frac{170^\circ}{2}$	Total - 209

Into Copper
170

Out of Copper
152

Balling
14%

Yeast - Off of No 87 Brew.

Sept 9, 1931 - Racked - Balling 2%

No 5 Tun

Stag Head

Sep 1, 1931

Malt - 8500 lbs. C. M. Co.

Hops - 50 Fuggles (1927); 60 Bohls (1930); 50 Kents.

15 L; 15 M; 3.5 K. M. S.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	20.8%
6.50 " "	"	Rakes + Malt	Last Runs -	8%
7.10 " "	Malt all in		Water	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat 155°		Total	210
	Spurge	$\frac{170}{123}$; H.S. $\frac{170}{3}$		

Into Copper

170

Out of Copper

151

Balling

13.1%

Yeast - Off of No 86 Brew.

Sept 10, 1931 - Racked - Balling 1.9%

No 6 Run

Ale

Sept 2, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929) 30 Fuggles (1930) + 40 Bahl (1930); 50 Kent
15 L; 15 M; 3 Portenue. 3.5 H. M. S.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs - 20.6%
6.50 " "	"	Rakes + Malt	Last Runs - .8%
7.10 " "	Malt all in		Water - 64
7.20 " "	Underlet on	$\frac{216}{20}$	20
7.30 " "	"	off	123
7.40 " "	Mash finished		8
8.40 " "	Taps set - Heat - 154°		Total 210
	Springs	$\frac{170}{123}$; H.S. $\frac{170}{3}$	

Date Copper
170

Date of Copper
151

Balling
14%

Yeast - Off of Brew 168 from Island.

Racked. - Sept. 11th - Balling 2.2%

No 7 Tun

Ale

Sept 8, 1931

Malt - 9000 lbs. C. M. G.

Hops - 607 lbs (1922) 307 lbs (1930) 40 Boh's (1930); 50 Kents (1930).

15 A; 15 M; 3.5 H. M. S. 3 Porterums.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.3%
6.50 " "	"	Rakes & Malt	Last Runs -	.9%
7.10 " "	Malt all in		Water	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Work finished			3
8.40 " "	Set Taps - Heat	155°	Total	210
	Sparg	$\frac{170}{123}$; H.S. $\frac{170}{3}$		

Into Copper

170°

Out of Copper

151°

Balling

149°

Yeast - Off of 91 Brew (Micans).

Racked - Sept 12, 1931 - Balling 29°

No 1 Tun

Ale

Sept 9, 1931

Malt - 9000 c. M. Co.

Hops - 10 Fuggled (29), 30 Fuggled (30) + 40 Bohk (30); 50 Kent.

15 L; 15 M; 3 Posterns; 3.5 H. M.S.

6.35 A.M.	Started Water	$\frac{166^\circ}{64}$	First Run -	21.4%
6.50 "	"	Rakes + Malt	Last Run -	.8%
7.10 "	"	Malt all in	Water	64
7.20 "	"	Underlet on		20
7.30 "	"	"		123
7.40 "	"	Mask finished		3
8.40 "	"	Set Taps - Heat - 154°	Total -	210
		Spang $\frac{120^\circ}{123}$; H.S. $\frac{120^\circ}{3}$		

In to Copper
170

Out of Copper
151

Balling
14.0%

Yeast - $\frac{1}{2}$ off of Brew 91 + $\frac{1}{2}$ off of Brew 92.

Racked - Sept 18, 1931 - Balling 1.9%

No 2 Tun

Ale

Sept 11, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bales (1930); 50 Kents.

15 S; 15 M; 3.5 H.M.S; 3 Portene.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.4%
6.50 " "	"	Raps & Malt	Last Runs -	1.1%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{8.10}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	154°	Total	211
	Grays	$\frac{170}{125}$; H.S. $\frac{170}{4}$		

Into Copper

170

Out of Copper

151

Palling

14%

Yeast - From Oland's.

Bashed - Sept. 21st - Palling 2.1%

No 3 Tun

Ale

Sept 14, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 7/8 lbs (1920); 30 7/8 lbs (1930) & 40 Bohls (1930); 50 Kents.

15-L; 15-M; 3.5 H. M. S.; 3 Portune.

6.35 A. M.	Started Water	$\frac{166}{64}$	First Run -	21.6%
6.50 " "	"	Rakes Malt	Last Run -	1%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	154°	Total	211.
	Sparge	$\frac{170}{125}$; H.S. $\frac{170}{4}$		

Into Copper

170

Out of Copper

152

Balling

14%

Yeast - Off of Brew 93 (Molson's).

Washed. - Sept. 23rd - Balling 2.%

No 4 Tun

Ale

Sept 15, 1931.

Malt - 9000 lbs. C. M. C.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bohls (1930); 50 Heats.

15 S; 15 M; 3.5 K. M. S; 3 Portwine.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 21.7%
6.50 " "	" Rakes Malt	Last Run - 13%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154°	Total 211
	Spurge $\frac{170}{123}$; H.S. $\frac{170}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	151	14.1%

Yeast - 50 lbs. compressed yeast (Molson's).

Bashed Sept. 25th - Balling 3-3%

No 5 Tun

Ale

Sept 16, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1920); 30 Fuggles (1920) & 40 Bales (1920); 80 Kents.

15 L; 15 M; 3.5 K.M.S; 3 Portere.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.6%
6.50 " "	"	Rakes & Malt	Last Runs -	.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat	154°	Total -	209
	Spray	$\frac{170}{135}$; H.S. $\frac{120}{2}$		

Into Copper

170

Out of Copper

152

Balling

14%

Yeast - Off of 93 Brew (Molson's).

Washed left. 25th - Balling 2%.

No 6 Tun

Ale

Sept 17, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 607 lbs (1929); 307 lbs (1930) + 40 lbs (1930); 50 Kent.

155; 15 M; 3.5 K. M. S; 3 Posters.

6.35 A.M.	Started Water $\frac{166^\circ}{64}$	First Rins - 21.4%
6.50 " "	" Rakes + Melt	Last Rins - 8.5%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210^\circ}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154°	Total 210
	Sparge $\frac{170^\circ}{123}$; M.S. $\frac{170^\circ}{3}$	

Into Copper

170

Out of Copper

152

Balling

Yeast - Brew No 94. - - 14.2%

Bashed. Sep. 26th - Balling. 2.1%

No 7 Run

Al.

Sept. 21/31

Malt - 9000 lb. C. M. C.
 Hops - (60 Fuggin²⁹); (30 Fuggin³⁰ & 20 Boko³⁰); (50 Kent³⁰)
 15 S; 15 M; 7 K. M. S; 3 Portwine.

6.35^{am} Started water - $\frac{161}{64}$
 6.50 " raked malt.
 7.10 " Malt all in.
 7.20 " Underlet on - $\frac{210}{20}$
 7.30 " " off.
 7.40 " Finished mash
 8.40 let Hops; Heat - $\frac{153}{170}$
 Sponge - $\frac{171}{123}$; Hy - $\frac{170}{2}$

First run - 21.3%
 Last " - 1.2%
 Water - 64
 20
 123
 2

 209

Into Cgn		Out of Cgn.	Balling.
171 lbs	- 19 -	152 lbs	14%

(Sept. 30/31; - Reached - Ballij - 2%)
 Yeast - # 96 Brew.

No. 1 Run

Ale.

Sept. 22/31

Malt - 3000 lbs. C. M. Co.
 Hops - (60 Fuggs.⁽³⁰⁾); (30 Fuggs.⁽³⁰⁾) & 40 Boh.⁽³⁰⁾; (50 Kents).
 15 S; 15 M; 7 K. M.S.; 3 Potarene.

6.30^{am} Started water - $\frac{166}{64}$

6.50 " " rakes + malt:

7.00 " Malt all in.

7.20 " Underlet on - $\frac{210}{20}$

7.30 " " off.

7.40 " Finished Mash.

8.40 " Set Tap; Heat - 154° Sparge - $\frac{176}{123}$; Hop - $\frac{17}{3}$

Into Cys.

170 lbs.

Out of Cys.

15 lbs.

Balling
14%

Yeast - # 97 Brew. (Molasses)

Oct. 1, 1931 - Racked - Balling - 2%

No. 2 Run.

Ale.

Sept. 23/31

Malt - 9000 lb. C. M. Co.
 Hops - (60 Fuggles⁽³⁰⁾); (30 Fuggles⁽³⁰⁾ + 40 Dols⁽³⁰⁾); (50 Kent⁽³⁰⁾)
 15 S; 15 M; 7 K. M. S; 3 Portwines.

6.35 Started water - $\frac{166}{64}$

6.50 " raked malt.

7.10 Malt all in - $\frac{210}{20}$ 7.20 Unshel on - $\frac{20}{20}$

7.30 " off.

7.40 Finished Mash

8.40 Spt Taps; Heat - 154° Sparge - $\frac{170}{123}$; Hop - $\frac{170}{3}$

First run - 21.2%

Last " - .8%

Water - 84

30

123

3

210

Into Cys.

171 lbs.

Out of Cys.

75 lbs.

Balling.

14.1%

Yeast - #98/Brew.

Alt. 2/31 - Rached - Balling - 2.1%

No 3 Run

Stony Head Ale.

Sept. 24th

Malt - 85.00 L. C. M. Co.

Hops - (60 Fuggles⁽⁶⁹⁾); (30 Fuggles⁽⁹⁰⁾ + 40 Bobs⁽⁹⁰⁾); (50 Kent⁽⁹⁰⁾)
15 S; 15 M; 7 K. M. S.; 3 Portene.6.35^{am} Started water $\frac{16.6}{64}$

6.50 " " rakes + malt.

7.10 " Malt all in

7.20 " Underlet on $\frac{210}{20}$

7.30 " " off

7.40 " Finished Mash

8.40 " Let Days; Heat $\frac{170}{123}$ Sparge $\frac{170}{3}$; Hop $\frac{170}{3}$

First runs - 20.2%

Last - " - . 9%

Water - $\frac{64}{20}$

123

3

210

In. O. G.

170 Lb.

Out of O. G.

- 19 - 151 Lb.

Balling

13.1%

Yeast - #. 97 + 98 Brews

Oct. 3/31 - Reached - Balling - 1.9%

No. 4 Tim.

Ale.

Sept. 28/31

Malt - 9000 lbs. C. M. Co.
 * Hops - (60 Fuggles, ⁽¹⁹²²⁾); (30 Fuggles + 40 Bohls); (50 Kents).
 15 S; 15 M; 7 K. M. S; 3 Pilsener.

6.35 = Started water $\frac{166}{64}$

6.50 " robes + malt.

7.10 " Malt all in $\frac{210}{20}$ 7.20 " Unshut on $\frac{20}{20}$

7.30 " "

7.40 " Finished mash.

8.40 Set - 9 aps - Heat - 104° Sponge $\frac{120}{123}$; Hop - $\frac{120}{2}$

First run - 20.8%

Last " - .8%

Water - 64

20

123

2

209

In to Cys.

170 lbs.

Out of Cys.

151 lbs.

Balling

14.1%

Yeast - #100 Brew.

C. Bashed. Cat. 4th - Balling. 2-1%

* Unless specified otherwise, it is understood
 that unrounded Aps are of 1933 Crop.

No 5 Tun

Ale

Sept 29, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 30 Fuggles (1930) + 40 Bull's (1930); 50 Kents (1930).

15 L; 15 M; 7 K. M. S; 3 Porterine.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.4%
6.50 " "	" Rakes & Malt		Fast Runs -	.8%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			123
7.40 " "	Finished Mash			3
8.40 " "	Set Taps - Kent	15-4 ⁷	Total -	210
	Sparge	$\frac{170}{123}$; H. S. $\frac{170}{3}$		

Into Copper

170

Out of Copper

151

Balling

14.1%

Boiled Oct. 8th - Balling 1-9%

Tun No 6

Ale

Oct 1, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (1929); 80 Fuggles (30); 40 Sals (30); 50 Kents (30)
15 L; 15 M; 7 K. M. S. 3 Porters.

6.35 A. M.	Started Water	$\frac{160}{64}$	First Runs -	21.5%
6.50 " "	"	Rahs & Malt	Last Runs -	1.3%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			3
8.40 " "	hit Taps - Heat 15-4°		Total	210
	Sparge	$\frac{170}{23}$; H.S. $\frac{170}{3}$		

Into Copper
170Out of Copper
151Balling
14.1%

Racked - Oct 10, 1931 - Balling 1.8%

Tun No 7

Ale

Oct. 5, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (29); 30 Fuggles (30) + 40 Bohls (30); 50 Kents (30)

15-S; 15-M; 3.5 K. M. S; 3 Casterene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.4%
6.50 " "	" Rakes + Malt	Last Runs - .9%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154°	Total - 211
	Sparge $\frac{170}{125}$; H.S. $\frac{170}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	152	14.1%

Racked - Oct 14, 1931 - Balling 2.2%

Turn No 1

Ale

Oct 6, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles (29); 30 Fuggles, 40 Balls; 50 Kents.

15-L; 15-M; 3.5 K.M.S; 3 Posterns.

6.35 A. M.	Started Water	$\frac{166}{64}$	First Run -	21.6%
6.50 " "	"	Rakes + Malt	Last Run -	.8%
7.10 " "	Malt all in		Wates -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	15-40	Total	211
	Sparge	$\frac{170}{123}, N.S. \frac{170}{4}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	152	14.1%

Dashed - Oct 15th, 1931 - Balling 2.1%

Tun No 2

Ale

Oct 7, 1931

Malt - 9000 lbs. C.M.Co.

Hops - 60 Fuggles (29), 30 Fuggles & 40 Bels; 50 Kents.

15-S; 15-M; 3.5 K.M.S; 3 Porterine.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 22%
6.50 " "	" Rakes & Malt	Lost Runs - .9%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154°	Total - 211
	Sparg $\frac{170}{123}$; N.S. $\frac{170}{4}$	

Into Copper

170

Out of Copper

152

Balling

14.1%

Racked - Oct 16, 1931 - Balling 1.9%

No. 3 Jun

Alc.

Oct. 8/31

Malt - 9000 lb. C.M.Co.

Hops - (60 Fuggler²⁹); (30 Fuggler²⁰); (40 Boh.²⁰); (50 Kent²⁰)

15 S; 15 M; 7K.M.B.; 3 Porterens

6.35 = Started water - $\frac{166}{64}$
 6.50 " " rakes malt.
 7.10 " Malt all in $\frac{210}{30}$
 7.20 " Underlet m - $\frac{20}{30}$
 7.30 " " " "
 7.40 " Finished mash.
 9.40 - let Tapp. & Heat - $\frac{154}{170}$
 Sparge - $\frac{70}{123}$; Hop - $\frac{170}{2}$

First runs - 21.7%

Last - - 18%

Water - 64

20

123

2

209

Out Gr.

170 lbs

- 18 -

Out Gr.

152 lbs

Balling.

14.1%

Yeast - #106 Brew.

Boiled. Oct. 17th Balling 2%

Turn No 4

Ale

Oct 13, 1931

Malt - 9000 lbs. C.M. Co.

Hops - 45 (29) + 15 (30) Fuggles; 30 Fuggles + 40 Bohls; 50 Kent
15 S.; 15 M.; 3.5 K.M.S.; 3 Porterane.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run -	20.6%
6.50 " "	" Rakes + Malt		Last Run -	.8%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			123
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat 153°		Total -	211
	Sparge	$\frac{170}{123}$; H.S. $\frac{170}{4}$		

Into Copper
170

Out of Copper
151

Balling
14.1%

Yeast - Off of Brew 107.

Washed. Oct. 22nd - Balling. 2.9%.

Run No 5

Ale

Oct 14, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 607uggles; 207uggles + 50 Bobs; 50 Kents.

15 L; 15 M; 3.5 K.M.S; 3 Porterene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run - 20.9%
6.50 " "	" Bakes + Malt	Last Run - .7%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{10}$	20
7.30 " "	" off	123
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154°	Total 210
	Sprays $\frac{170}{123}$; H.S. $\frac{170}{3}$	

Into Copper

170

Out of Copper

152

Balling

14.1%

Yeast - Off of Brew 108.

Mashed Oct. 23rd - Balling 2.1%

Tun No 6

Ale

Oct 15, 1931

Malt - 9000 lbs. C. M. Co.

Steps - 60 Fuggles; 20 Fuggles & 50 Bohls; 50 Kents

15 L; 15 M; 3.5 K.M.S; 3 Portereus.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs - 21.6%
6.50 " "	"	Raher & Malt	Last Runs - 1.9%
7.10 " "	Malt all in		Water - 64
7.20 " "	Underlet on	$\frac{210}{20}$	20
7.30 " "	"	off	123
7.40 " "	Mash finished		2
8.40 " "	Set Taps - Heat	154°	Total 209
	Spurge	$\frac{170}{123}$; H.S. $\frac{170}{2}$	

Into Copper
170

Out of Copper
152

Balling
14.1%

Yeast - Off of Brew 109.

Racked - Oct 24, 1931 - Balling 1.8%

Run No 7

Ale

Oct 19, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 20 Fuggles & 50 Cobs; 50 Kents.

15-L; 15-M; 3.5 H.M.S; 3 Portwine.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs - 21%
6.50 ""	"	Rakes & Malt	Last Runs - 2%
7.10 ""	Malt all in		Water - 64
7.20 ""	Underlet on	$\frac{2.10}{2.0}$	20
7.30 ""	"	off	123
7.40 ""	Mash finished		2
8.40 ""	Set Taps - Heat 154°		Total - 209
	Sparge	$\frac{170}{123}$; H.S. $\frac{170}{2}$	

Into Copper
170

Out of Copper
152

Balling
14.1%

Yeast - off of Brew 11F

Rashed. Oct. 28th - Balling 2.9%

Turn No 1

Ale

Oct 20, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 20 Fuggles & 50 Balls; 50 Kent.

15 L; 15 M; 3.5 K. M. S; 3 Porterene.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.8%
6.50 ""	" Rakes & Malt	Last Runs - 1.6%
7.10 ""	Malt all in	Water - 64
7.20 ""	Underlet on $\frac{210}{20}$	20
7.30 ""	" off	123
7.40 ""	Mash finished	3
8.40 ""	Set Taps - Heat 154°	Total - 210
	Sparge $\frac{170}{123}$; N.S. $\frac{170}{3}$	

Into Copper

170

Out of Copper

151

Balling

14%

Yeast - Off of Brews 111 & 112.

Packed. Oct. 29th - Balling 2%

Turn No 2

Ale

Oct 21, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 600C; 200P. + 500S; 50Kents.

15 S; 15 M; 3.5 K. M.S; 3 Portenue

6.35 - A.M	Started Water $\frac{166}{67}$	First Runs - 21.5%
6.50 " "	" Rakes & Malt	Last Runs - 1%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	123
7.40 " "	Mark finished	<u>3</u>
8.40 " "	Set Taps - Heat 154°	Total <u>210</u>
	Sparge $\frac{170}{73}$; H.S. $\frac{170}{3}$	

Into Copper
170

Out of Copper
152

Balling
14.1%

Yeast - Off of Brew 112

Rashed. Oct. 30th - Balling 2.9%

Tun No 3

Steg Head Ale

Oct 22, 1931

Malt - 8500 lly. C. M. Co.

Hops - 50 B. C; 60 Bohls; 50 Kents.

15 L; 15 M; 3.5 H. M. S;

6.35 A.M.	Started Water	First Runs	20.59
6.50 "	" Rakes & Malt	Last Runs	1%
7.10 "	Malt all in	Water -	64
7.20 "	Underlet on $\frac{21}{20}$		20
7.30 "	" off		123
7.40 "	Work finished		4
8.40 "	Set Taps - Heat 15-3°	Total -	211
	Sparg $\frac{170}{183}$; H.S. $\frac{170}{4}$		

Into Copper
170

Out of Copper
152

Balling
13.2%

Yeast - Off of Brew 113

Washed. Oct 31st - Balling 1.9%

Tun No 4

Ale

Oct 26, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 B.C.; 20 B.C. + 50 Bels; 50 Kents.

15 S; 15 M; 3.5 A.M.S.; 3 Portereus.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs = 21.8%
6.50 " "	" Rakes & Malt		Last Runs = 1.5%
7.10 " "	Malt all in		Water = 64
7.20 " "	Underlet on	$\frac{2.0}{2.0}$	20
7.30 " "	" off		123
7.40 " "	Mash finished		2
8.40 " "	Set Taps - Heat 155°		Total = 209
	Spays	$\frac{170}{122}; \frac{170}{2}$	

Into Copper

170

Out of Copper

152

Balting

13.9%

Yeast - Off of Brew No. 114

Backed Home 3rd - Balting 1.4%.

Turn No 5

Ale

Oct 27, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 B.C.; 20 B.C. & 50 Bohls; 50 Kents
15-L; 15-M; 3.5 M.M.S; 3 Porterino.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run - 21.6%
6.50 "	"	Raked Malt	Last Run - 1.4%
7.10 "	Malt all in		Water - 64
7.20 "	Underlet on	$\frac{2.10}{20}$	20
7.30 "	"	off	122
7.40 "	Mash finished		3
8.40 "	Set Taps - Heat 154°		Total 209
	Spays $\frac{170}{122}$; H.S. $\frac{170}{3}$		

Into Copper
169

Out of Copper
150

Balling
14%

Yeast - Off of Brew 115-

Washed Nov. 14th - Balling 2%.

Run No 6

Ale

Oct 28, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 B.C.; 20 B.C. & 50 Boh's; 50 Kents.

15-L; 15-M; 3.5 A.M.S; 3 Porterens.

6.35 A. M.	Started Water	$\frac{166}{64}$	First Runs =	21.5%
6.50 " "	"	Rakes of Malt	Last Runs =	1.2%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{2.20}{2.0}$		20
7.30 " "	"	off		122
7.40 " "	Mask finished			2
8.40 " "	Set Taps - Heat	155°	Total -	208

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
169	151	74.1%

Yeast - Off of Brew 116

Backed. Nov. 5th - Balling 2%

Turn No 7

Ale

Oct. 29, 1931

Malt - 9000 lbs. C. M. Co.

Naps - 60 B. C.; 20 B. C. & 50 Bohls; 50 Kents.

15 S; 15 M; 3.5 K. M. S; 3 Portem.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.4%
6.50 " "	" Rake & Malt	Last Runs - 1.3%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	122
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 15-20°	Total - 210
	Sprays $\frac{170}{122}$; H.S. $\frac{170}{4}$	

Into Copper

169

Out of Copper

150

Balling

14.2%

Yeast - Off of Brew No 117.

Bashed. Nov. 6th Balling 2.9%

No 1 Run

Al.

Nov. 2/31.

Malt - 9000 lb. C.M.C.

Hops - (60 B.C.); (50 B.C. + 20 B.C.); (50 Kent) (all 1931.)

15 S; 15 M; 3.5 K.M.S; 3 Patrenew.

6.35 = Started water - $\frac{166}{64}$

6.55 .. " reboiled malt

7.10 .. Malt all in -

7.20 .. Underlight on - $\frac{210}{20}$

7.30 .. " off.

7.40 .. Finished mash.

7.40 .. lit Taps. Heat - 154°

Gauge - $\frac{170}{122}$; Hops - $\frac{170}{2}$

First run - 21%

Last " - 18%

Water - 64

20

122

2

208

Into Cps.

169 lbs.

-18-

Out of Cps

75 lbs.

Balling.

14.17.

Yeast - #118 Bm.

Mashed. Nov. 10th - Balling 2%.

No 2 run

Stag Head Ab.

Nov. 3/31

Malt - 8500 lb. Q. M. Co.
 Hops - (50 B. P. S.) (60 Bohm.); (50 Kent)
 1st; 15 M; 3.5 K. U. S.

6.35 ²	Started water - $\frac{166}{64}$	First run - 21%
6.50	" rakes & malt.	Last - - 1.3%
7.10	Malt all in.	Water - 64
7.20	Underlet on - $\frac{210}{20}$	20
7.30	" "	122
7.40	Finished mash -	4
8.40	Got 9 ggs; Heat - $\frac{154}{132}$; Hop - $\frac{110}{4}$	210

Int. Cap.	Out. Cap.	Balling.
169 lbs - 15 -	169 lbs	13.1%

Yeast - #119 Brew.

Ranched Nov. 12/31 - Balling - 1.9%

No. 4 Run.

Ale.

Nov. 4/31.

Malt - 9100 lb. C.M.C.

Dye - (60 B.C.), (50 Bakers B.C.), (50 Kent).

15 S; 10 M; 3.5 K.M.S., 3 Porters.

6.35	Started water - $\frac{165}{64}$	First run - 21.4%
6.50	" rakes & malt.	Last " - .89
7.10	Malt all in.	Water - 6.4
7.20	Underbit m. - $\frac{20}{20}$	2.0
7.30	" off.	12.2
7.40	Finished mash	2
8.10	Set Dye - Heat - $\frac{184}{120}$	21.0
	Sparge - $\frac{120}{122}$; Hop - 2	

Dye Cgn

169 lbs.

- 18 -

Dye of Cgn.

75 lbs.

Balling.

14.1%

Yeast - #s 119 & 120 Brews.

Racked - Nov. 13/31 - Balling - 2%.

No. 7 run.

Ale.

Nov. 5/31

* Malt - 9000 lb. J. N. Co + C. N. Co.
 Hops - (60 B.C.); (50 Bels + 20 B.C.); (50 Kents).
 15 S; 15 M; 3.5 K.M.S; 3 Poterens

6.35	Started water - $\frac{166}{64}$	First run - 21.5%
6.50	.. rakes + malt.	Last .. - .8%
7.10	Malt all in.	Water - 64
7.20	Underlet on	20
7.30	.. off.	122
7.40	Finished mash	3
8.40	Set Paps; Heat - $\frac{154}{3}$	211
	George - $\frac{170}{132}$; Hop - $\frac{170}{3}$	

Inb. Co.	Out of Co.	Balling.
169 lbs.	- 18 -	75 lbs.
		14.1%

Yeast - #10 128 + 121 Bwrs.

Racked - Nov. 14/31 - Balling. - 1.8%

No 6 Tun

Ale

Nov 9, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B.C; 50 Bobs & 20 B.C; 50 Kents.

15 S; 15 M; 3.5 K. M. S; 3 Porterene

6.35 A. M.	Started Water $\frac{166}{64}$	First Run - 21.7%
6.50 " "	" Rakes & Malt	Last Run - 1.7%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{2.10}{20}$	20
7.30 " "	" off	122
7.40 " "	Mash finished	4
8.40 " "	let Taps - Heat 15-4°	Total 210
	Sparge $\frac{170}{122}$; H.S. $\frac{170}{4}$	

Into Copper
169

Out of Copper
151

Balling
14.2%

Yeast - Off Brew 122

Rashed. Nov 18 - Balling 1:8%

N7 Tun

Ale

Nov 9, 1931

Malt - 9000 lbs. D.M. Co.

Hops - 60 B.C.; 50 Pales & 20 B.C.; 50 Plants.

15-S; 15-M; 3.5-K.M.S; 3 Portenue.

6.35 A.M.	Started Water $\frac{166}{64}$	First Run 21.7%
6.50 " "	" Pales & Malt	Last Run 1%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	122
7.40 " "	Mark finishing	4
8.40 " "	Set Taps - Heat 154° Sparge $\frac{170}{122}$; $\frac{170}{4}$ H-S.	Total 210

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
170	15-1	14.2%

Yeast - Off Brew 124.

Racked. Nov. 19th - Balling 2%

Tun No 1

Ale

Nov 12, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B.C; 50 Boh's & 20 B.C; 50 Kents.

15 S; 15 M; 3.5 K. M. S; 3 Porterene.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.9%
6.50 " "	" Rakes & Malt		Last Runs -	1.9%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			122
7.40 " "	Mash finished			2
8.40 " "	Set Taps - Heat 154°		Total -	208
	Sponge $\frac{150}{122}$; H.S. $\frac{170}{2}$			

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	153	14.3%

Racked - Nov 19, 1931 - Balling 1.9%

Tun No 2

Ale

Nov 16, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B. C; 50 Boh's + 20 B. C; 50 Kents.

15 S; 15 M; 3.5 K. M. S; 3 Porterens.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.6%
6.50 " "	" Rakes + Malt	Last Runs - .6%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	122
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154°	Total - 209
	Sparge $\frac{170}{122}$; H.S. $\frac{170}{3}$	
	sp	
	<u>Into Copper</u>	<u>Out of Copper</u>
	171	152
		<u>Balling</u>
		14.3%

Racked - Nov 25, 1931 - Balling 1.8%

Tun No. 3

Ale

Nov 17, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B.C; 50 Bohs + 20 B.C; 50 Kents.

15 S; 15 M; 3.5 A.M.S; 3 Portereus.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.6%
6.50 " "	" Rakes + Malt	Last Runs - 1%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	122
7.40 " "	Mash finished	4
8.40 " "	Set Taps - Heat 154°	Total - 210
	Sparge $\frac{120}{122}$; H.S. $\frac{170}{4}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	14.2%

Yeast - Off of Brews 126 + 127

Racked - Nov 26, 1931 - Balling 1.8%

Tun No 4

Ale

Nov 18, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B.C; 50 Pils & 20 B.C; 50 Kents.

15 S; 15 M; 3.5 K.M.S; 3 Posterne.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs - 20.8%
6.50 " "	" Rakes & Malt		Last Runs - .9%
7.10 " "	Melt all in		Water - 64
7.20 " "	Underlet on	$\frac{210}{20}$	20
7.30 " "	" off		122
7.40 " "	Mash finished		4
8.40 " "	Set Taps - Heat 154°		Total - 210
	Sparg: $\frac{170}{122}$; H.S. $\frac{170}{4}$		

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	14.2%

Yeast - Off of Brews - 127 + 128.

Racked - Nov 27, 1931 - Balling 2.2%

Tun No 5

Ale

Nov 23, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B.C; 50 Bohls + 20 B.C; 50 Kents.

15 L; 15 M; 3.5 H.M.S; 3 Portereus.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 22%
6.50 " "	" Rakes + Malt	Last Runs - 8%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	122
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 153°	Total - 209
	Sparge $\frac{176}{122}$; H.S. $\frac{170}{3}$	

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	14.2%

Yeast - Brew 129

Washed. Dec. 2nd - Balling 1.9%

Tun No 6

Ale

Nov 4, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B. P.; 50 Boks + 20 B. P.; 50 Aents.

15 S; 15 M; 3.5 H.M.S; 3 Postume.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs -	21.9%
6.50 " "	"	Waters + Malt	Last Runs -	.9%
7.10 " "	Malt all in		Water	-64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		127
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat	154°	Total -	209
	Sparge	$\frac{170}{122}$; H.S. $\frac{170}{3}$		

Into Copper	Out of Copper	Balling
171	153	14.2%

Yeast - Brew 130

Kashed Dec. 3rd - Balling 1.8%

Run No 7

Ale

Nov 25, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B.C.; 50 Bohls + 20 B.C.; 50 Kent's.
15 S; 15 M; 3.5 H.W.S; 3 Porters

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run -	22%
6.50 " "	"	Rehes + Malt	Fast Run -	.7%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			3
8.40 " "	let Taps - Heat	15-40	Total -	209.
	Sponge	$\frac{126}{122}$; H.S. $\frac{170}{3}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	14.2%

Yeast - Brew 130

Roched Dec. 4/31 - Ball - 1.9%

Tun No 1

Ale

Nov-26, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 B. C; 50 Bohs & 20 B. C; 50 Kents.
15 A; 15 M; 3.5 H. M. S; 3 Postume.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 21.7%
6.50 "	" Dapes & Malt	Last Runs - .9%
7.10 "	Malt all in $\frac{210}{20}$	Water - 64
7.20 "	Underlet on $\frac{20}{20}$	20
7.30 "	" off	122
7.40 "	Mash finished	4
8.40 "	Set Taps - Heat 154	Total - 210
	Grain $\frac{170}{122}$; H.S. $\frac{170}{4}$	

<u>In to Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	14.2%

Yeast - Brew 131

Racked Dec. 5/31 - Ball. - 27.

Tun No 2

Ale

Nov 30, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 B. C.; 50 Boh's + 20 B. C.; 50 Kent's
15 S.; 15 M.; 3.5 H. M. S.; 3 Postrene.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Rins -	21.6%
6.50 " "	"	Washes + Malt	Last Rins -	.6%
7.10 " "	Malt all in		Wates -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		122
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat 154°		Total	210
	Spargel	$\frac{170}{122}$; H. S. $\frac{170}{4}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
169	150	14.2%

Yeast - Brew 132

Racked. Dec. 9th. - Balling 1.9%

No. 3 Linn.

Ala.

Dec. ~~31~~ 1931

Malt. 9000 D. M. Co.

Hops. 60 B. 6. 50 B. 6. 7. 20 B. 6. 50 Pint

16. S. 15 M. 3. 5 K. M. S. 3. Wortman

6:35 ^{am}	Started water 166	First run. 22%
6:50 "	" Wash. 7. ⁵⁴ malt	Last " .6%
7:10 "	Malt all in	Water - 64.
7:20 "	Chodulet on $\frac{210}{20}$	" 26
7:30 "	" off.	" 122
7:40 "	Mask finished	" 4
8:40 "	Set. Temp Heat 154	<hr/> 210
	M. g. $\frac{140}{122}$ Hop off. $\frac{170}{17}$	

In Copper	Out to offer	Balling
171.	152.	14.1%

Yeast off. No. 132. Brew.

Baked. Dec. 10th - Balling 2.1%.

No. 4 Run.

Ale.

Dec 2/31

Malt - 9000 Lb. C. M. G.
 Hops - (60 B. O. C.); (50 B. O. C. + 20 B. O. C.); (50 Kent).
 15 S; 15 M; 3.5 K. M. S; 3 Poterium.

6.35	Started water $\frac{166}{64}$	First run - 21.6%
6.50	- rakes & malt.	Last " - 1.9%
7.10	Malt all w.	Water - 64
7.20	Unlocked a - $\frac{210}{20}$	20
7.30	" off.	122
7.40	Finished Mash	4
8.40	Set Taps; Heat - 154	<u>210</u>
	Grange - $\frac{120}{122}$; Hop - $\frac{120}{4}$	

Into Cys.	Out of Cys.	Balling.
17 lbs. - 19 -	151 lbs.	14.2%

Yeast - #133 Brew.

Reached - Dec. 11/31 - Balling - 2%

No. 57 m

Ola.

Dec. 3/31

Malt - 9000 lb. C. M. Co.

Hops - (60 B. C.); (50 B. C. + 20 B. C.); (50 Kent).

15 S; 15 M; 3.5 K. M. S; 8 Porterens.

6.30^{am} started water - $\frac{166}{64}$

6.50 - " rakes + malt.

7.10 - Malt all in - "

7.20 - Unshut a - $\frac{610}{20}$

7.30 - " off

7.40 Finish Mash

8.40 Let Sps; Heat - $\frac{154}{110}$ Sparge - $\frac{170}{122}$; Hoz $\frac{110}{3}$

Lub Co.

Club Co.

Ballin.

170 bbls. - 19 - 157 bbls.

14.1 ?!

Least - # 134 Beer

Recked - Dec. 12/31; - Ballin - 2%.

No. 6. Run.

Ab.

Dec. ~~17~~ 7/31

Malt - 9000 lb. C. M. Co.
 Hops - (60 B. C.); (50 Boh + 20 B. C.); (50 Kent).
 15 S; 15 M; 3.5 K. M. S; 3 Portereen.

6.35 Started water - $\frac{166}{64}$

First run - 21.87

6.50 " rakes & malt

Leat - - - .92

7.10 Maltball in.

Water 64

7.20 Underlet in - $\frac{210}{30}$

20

7.30 " " off.

122

7.40 Finished mash.

4

210

8.40 Hot Tap; Heat - 154°

Sparger $\frac{130}{122}$ | Hop - $\frac{170}{4}$

Into Cg.

Out of Cg.

Balling.

170 lbs.

- 19 -

157 lbs.

14.1%

Yeast - #136 Brew.

Racked - Dec. 16/31 - Ball. - 2%

No. 7 Run.

Stag Head Ale.

Dec. 8/31.

Malt - ~~850~~ 850 lbs. C. M. Co.
 Hops - ~~50~~ 13 C. (60 Bobs.); (50 Kents)
 15 M; 15 S; 3.5 K. M. S;

6.35 ^{am}	Started water - $\frac{166}{64}$	First runs - 20.91
6.50	" rakes + malt.	Last " - .87
7.10	Malt all in.	Water - 64
7.20	Unshut on - $\frac{210}{20}$	20
7.30	" off.	122
7.40	Finished mash.	4
8.10	Set Taps; Heat - 154°	<u>210</u>
	Sprays - $\frac{170}{122}$; Hop - $\frac{170}{4}$	

Into Cys.	Out of Cys.	Billing
170 lbs. - 19 -	75 lbs.	13.17

Yeast - #137 Brew.

Reached - Dec. 17/31 - Ball - 1.97

No. 1 Run.

Ale.

Dec. 9/31

Malt - 9000 lbs. C. M. Co.
 Hops - (60 B. C.), (50 B. C. + 20 B. C.), (50 Kett)
 15 lb; 15 M; 3.5 K. U. S.; 3 P. Brewe.

6.35	Started water - $\frac{146}{64}$	First runs - 21%
6.50	" rakes & malt-	Left y - .8%
7.10	Malt all in.	Water - 64
7.20	Unblet on - $\frac{210}{20}$	20
7.30	" off.	122
7.40	Finished mash.	4
8.40	Let 7 up; heat - 154°	<u>210</u>
	Sparge - $\frac{122}{122}$; hot - $\frac{170}{4}$	

Inlet Op.	- 19 -	Outlet Op.	Balling.
170 lbs.		151 lbs.	14.1%

Yeast - # 138 Brew.

Racked. - Dec. 18th - Balling. 2.0%

No. 27 un.

Ale

Dec. 10/31

*

Malt - 9000 lb. D. M. Co.
 Hops - (60 B.C.) ; (50 B. + 20 B.C.) ; (50 Kent.)
 15 lb ; 15 M ; 3.5 K. M. S ; 3 Poterene

6.30	Started water - $\frac{164}{64}$	First run - 21.5%
6.50	" rakes & malt.	Last - .8%
7.10	Malt all in.	Water - 64
7.20	Underlet - $\frac{210}{20}$	20
7.30	" off.	122
7.40	Finished mash	4
8.40	let 7 hrs. Heat - 154°	<u>210</u>
	Sparger - $\frac{170}{122}$; Hop - $\frac{17}{4}$	

Int. Op.	Out. of Cogs	Balling
171 M. - 18 -	153 bbls.	1412

Yeast # 139 Brew.

Kicked - Dec. 19th - Balling 1.9%

Run No 3

Ale

Dec 14, 1931

Malt - 9000 lb. P. M. Co.

Hops - 60 P. C; 50 B. C + 20 B. C; 50 Kents.

15 S; 15 M; 3.5 K. M. S; 3 Portene.

6.35 A.M.	Started Water	$\frac{160}{64}$	First Runs -	21.8%
6.50 " "	" Rakes & Malt		Last Runs -	.8%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" "			122
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat 154°		Total -	209
	Sparge $\frac{170}{122}$; M.S. $\frac{170}{3}$			

Into Copper

171

Out of Copper

153

Balling

14.1%

Yeast - Off Brew 140

Washed. Dec. 23rd - Balling 1.4%

Tun No 4

Ale

Dec 15, 1931

Malt - 9000 lbs. D. M. Co.

Hops - 60 Fuggles; 50 Palis + 20 B.C.; 50 Kents
15 A; 15 M; 3.5 K.M.S; 3 Postereus.

6.35 A.M.	Started Water	$\frac{166}{64}$	First Run -	21.39%
6.50 " "	"	Baked Malt	2nd Run -	8%
7.10 " "	Malt all in		Water -	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		12%
7.40 " "	Mash finished			3
8.40 " "	Set Taps - Heat	154°	Total -	209
	Sponge	$\frac{170}{122}$; H.S. $\frac{120}{3}$		

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
171	152	14.1%

Yeast - Off Brew 141

Bashed. Dec. 24th - Balling 2%

Run No 5

Ale

Dec. 16, 1931

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles; 50 Babs + 20 Fuggles; 50 Kents.
15 S; 15 M; 3.5 H. M. S.; 3 Porterene.

6.35 A.M.	Started Water	$\frac{165}{64}$	First Run - 20.8%
6.50 " "	"	Reheat Malt	Last Run - 9%
7.10 " "	Malt all in		Water - 64
7.20 " "	Underlet on	$\frac{210}{20}$	20
7.30 " "	"	off	122
7.40 " "	Mash finished		3
8.40 " "	Set Tops - Heat 154°		Total 209

<u>Into Copper</u>	<u>Out of Copper</u>	<u>Balling</u>
120	151	14.1%

Yeast - Off Brew 142

Rashed Dec. 26th - Balling. 1-9.9%

Run No. 6.

Ale.

Dec. 21/31

Malt - 9000 lb, C.M. Co.

Hops - (60 Fuggles); (50 Bohs + 20 Fuggles); (50 Kent) ;
15 S; 15 M; 3.5 K. M.S.; 3 Porteaden6.35^{am} Started water - $\frac{166}{64}$

First run - 2.14

6.50 " rakes + malt.

Last " - 1.

7.10 " Malt all in $\frac{210}{30}$

Water - 64

7.20 " Underlet a - $\frac{20}{30}$

20

7.30 " " "

122

7.40 " Finished Mash

4

8.40 " Set Taps; Heat - $\frac{154}{172}$ page - $\frac{172}{172}$; Hop - $\frac{170}{170}$

Into Cys.

170 lbs

- 19 -

Out of Cys.

151 lbs.

Ballin

14.1%

Least - off. No. 144 Brew

Packed. Dec. 30th - Balling 1.9%

No. 7 Run.

Ale.

Dec. 22.

Malt - 9000 lbs. C. M. C.

Hops - (60 Fuggles.); (50 Bohemian Fuggles.); (50 Kent
15 S.; 15 M.; 35 K. M. S.; 3 Portenew.6.35 Malt started water - $\frac{166}{64}$

6.50 .. Started water & malt.

7.10 .. Malt all in $\frac{210}{20}$ 7.20 .. Underlet on $\frac{20}{20}$

7.30 .. " off.

7.40 .. Finished mash

8.40 .. let Taps; heat $\frac{154}{122}$
Sponge $\frac{126}{122}$; top - $\frac{170}{4}$

First runs - 21.3%

Last - - .9%

Water - 64

20

122

4

210

Into Cys.

170 bbls.

- 19 -

Out of Cys.

151 bbls.

Balling.

14% ✓

Least - #145 Brew.

Washed. Dec. 31st - Balling 2%

No. 2

Ale

Dec. 23rd

Malt - 9000 lb. G. M. Co.
 Hops - (60 Puggles); (50 Bobs + 20 Puggles); (50 Kent's)
 15 S; 15 M; 3.5 K. M. S; 3 Potomac.

6.35	Started water - $\frac{166}{64}$	First runs - 21.9%
6.50	" rakes + malt.	Last -- 1.1%
7.10	Malt all in.	Water - 64
7.20	Unshut in - $\frac{210}{20}$	20
7.30	" off.	122
7.40	Finished mash	4
8.40	Set Taps; Heat - $\frac{154}{170}$	<u>210</u>
	Sponge - $\frac{122}{7}$; Hops - $\frac{170}{7}$	

Into Cys		Out of Cys.	Balling
170 lbs.	- 19 -	151 lbs.	14.15%

Yeast - #146 Brew.

Kached. temp. 2nd - Balling 1.9%

No 2 Run

Ale

Dec 28 / 31

Malt - 9000 lb. C. M. G.

Hops - (60 Fuggles); (50 Bohemian Fuggles); (50 Kent).
15 S; 15 M; 3.5 K.M.S; 3 Polvereene.6.35 Started water - $\frac{166}{64}$

6.50 " " raked malt.

7.10 " Malt all in.

7.20 " Underlight m. - $\frac{611}{30}$

7.30 " " " "

7.40 " Finished Mash

8.40 " Set Tap of Heat - 154, 171.

Spargel - $\frac{170}{122}$; Hops - $\frac{171}{4}$

First run - 21.4

Last " - 17.

Water - 64

20

122

4

210

In to

170 lb - 19 -

Out of Cup

157 lb

Ballings.

14.1%

Yeast - # 147 Brew.

Baked. Jan. 6th - Ballings. 2%.

No. 3 Linn

Ale

Dec. 29th/31

Malt. 9000 lbs. 6.7% bo.
 Hops. (60 Fuggles) (50 Boh. & 20 Fuggles.)
 (20 B. & S. 30 Pust)
 15. d. 16.7% 3.5. 12. M. S. 3 Porterium

635 ^{am}	Started water $\frac{166}{64}$	First run	21.5%
650"	" Hops & Malt	Last "	.8%
710"	Malt in		
720"	Underlet. on $\frac{210}{20}$	Water -	64
730"	Underlet. off.		20
740"	Finished mash		122
			4
840"	Let Saps. Heat 164		<u>210</u>
	H. q. $\frac{140}{122}$ H. q. $\frac{140}{4}$		

In Saps.	Out Saps.	Balling
170. 4%	151	14.2%

Yeast off. 148. Brew 115 lbs.

Racked. Jan. 1st - Balling. 1.9%

No. 4 Sun All. Dec. 30th / 31

Malt. 9000 lbs. D. M. 60
Hop 60. Kuggls (50. Pchs. 20. Kuggls)
50 B. l. S. (1980)
15. S. 15 M. 3.5 P. M. S. 3 Portene

635 ^{am}	Started water.	First run	21.6%
650"	" Wash & Malt.	Last "	.8
710"	Malt all in		
720"	Underlet. on $\frac{310}{20}$	Water	64
730"	" off.		20
740"	Finished Wash.		122
			4
840"	Set Tap. Heat 151		<hr/> 210
	Mfg. 122 Hop. Spg 14. Hm		

In l of pie 14. Pch. Out copper 152.
Balling 14. %

Yeast from Alands. 100 lbs.

Mashed Jan. 8th - Balling 1.9. %

No 5. Linn.

Ale.

Jan 4th / 32

Malt. 9000 lbs. D. M. Co.

Hops. 60. Fuggles (50. B. 20. Fuggles
(50. B. S. 1930)

15. S. 15 M. 3. 5/4. M. S. 3. Porterine

6.35 ^{am}	Started water	First run	21.9%
6.50	" Malt & Hops	Last "	.8
7.10	Malt. all. in		
7.20	Underlet on $\frac{210}{20}$	Water	64
7.30	" off.		20
7.40	Finished Malt		122
8.40	Set Laps. Heat 153		3
	Sp. g. $\frac{150}{122}$. Hop. Sp. g. 3 lbs.		<hr/> 109

In Copper. Out Copper. Balling
171 lbs. 152. 14.10%

Yeast off. No. 150. Brew. 100 lbs.

Mashed Jan 13th Balling 2%

No. 6. Gen

Ale

Jan. 5th / 32

Malt. 9000 lbs. D. M. Co
 Hop. 60 Fuggles (50. B. 20 Fuggles)
 50. B. l. S. 1930
 15. S. 15. M. 3.5 1/2 M. S. 3. Portucino

635 ^{am}	Started water	Ferstrum	20.9%
650.	" Baker & Matt.	Last "	.8"
710 "	Matt all. in		
720 "	Undulit on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Wash.		122
840 "	Det. Laps. 154. H.		3
	Sp. g. $\frac{1170}{122}$ Hop. 3. Pph.		209

In loffer. 171. Out. 152. Balling 14.0%

Yeast off. No. 152. B. m. 100 Lbs.

Backed. Jan. 14th Balling 1.8%

No. 7. Jan.

Ale. Jan 11th /32

Malt. 9000 lbs. D. M. L. v.

Hops. 60. Luggs. (50. Pops. 20. Luggs.)
(50. B. L. (1931))

15. d. 16. M. 3. 5. K. M. d. 3. Portwine

635 ^{am}	Started water	First run. 21. - 2%
650 "	" " Mashed Malt	Last " 1. 0%
710 "	Malt. all in	
720 "	Underlet on $\frac{210}{20}$	Water 64
730 "	" off.	20
740 "	Finished Mash.	122
840 "	Let Lops. 153.4.	3
	off. $\frac{170}{122}$ Hops h.g. 3 pph.	209
	In Lops. 171. Out. 152. Balling. 14.1%	

Yeast off. In 153. Brew. 100*

Baked. Jan. 20th Balling 1.7%

No. 4 Sun. Ale Jan. 12th /32

x Malt. 90.00 lbs. Ce. M. Co.

Hops. 60. Kegs. 20. Kegs. 50. B. Co.

50. B. Co. S. (1931)

15. S. 15. M. 3.5 1/2 M. S. 3 Porters

6:35 ^{am}	Started water	First run	21.4%
6:50 "	" Wash. & Malt	Last "	1.9%
7:10 "	Malt. all in		
7:20 "	Undrlet. on $\frac{70}{20}$	Water	64
7:30 "	" off		20
7:40 "	Finished Wash.		122
8:40 "	Set. Soln. 154. H.		4
	Sp. 122. Hops 7. H.		<hr/> 210

In le off. 170. H. Out. 151. Balling. 14.1%

Yeart off. No. 153. Y. 154. Brew.

Rashed. Jan 22nd Balling. 2.2%

No. 5. Jun

All.

Jan. 18th 32.

Malt. 7000 lbs. C. M. Co.

Hop. 60. Fugg. 20. Fugg. 50. 15 lbs.

50. B. C. 1931

15. S. 15. M. 3. 57. M. S. 3. Portuena

636 ^{am}	Started water	First run	21.5%
650"	" Mahs. F. Matt.	Last "	1. %
710"	Malt all in		
720"	Whisket on $\frac{210}{20}$	Water	64
730"	" off.		20
740"	Finished Mash.		123
840"	Set Sops. 154. "		3
			<hr/> 210
	Sf. g. $\frac{170}{23}$ Hop 4g 3. 1 lb.		

In leffer. 171. Pll. Oct. 152.

Balling 14.1%

Yeant off. No's. 455. F. 156. Brunt

Racked Jan. 27th Balling 2. %

No. 6 Sun. Ale. Jan 17th 1852

Malt. 9000 lb. M. lo.

Hop. 60. Fuggles 20 Fuggles 60 (Boh.)
50. B. l. & (1931)

15. A. 15. M. 3.5 Pint & 3 Porten

6:35^{am} Started water

6:50 " " Baked V. Malt. First run 21.290

7:10 " Malt all in Last " .9

7:20 " Underlet on $\frac{210}{20}$

7:30 " " off. Water 64

7:40 " Finished Mash. 123

8:40 " Set Last 154. # 20

of 4 $\frac{140}{23}$ Hop. $\frac{170}{7}$ Hbls 4

211

In offer. Out

171 Hbl. 152. Balling 14.1%

Yeast from Aland's.

Baked Jan. 28th Balling 2%.

No. 3 Run

All. Jan. 25th/32

Malt: 9000 l. M. Lox

Hops 60. Fuggles 20 Fuggles 50. Bales

50. B. l. S. (1931)

15. S. 15. M. 3. 5 L. M. S. 3. Porterine

6.35^{am} started water.

6.50 " " Bales & Malt. First run. 21.6%

7.10 " Malt all in Last " 9%

7.20 " Underlet on $\frac{210}{20}$

7.30 " " off. Water 64

7.40 " Finished Mash. 123

8.40 " Set Taps 155. H 26

off. $\frac{170}{123}$ Hops. $\frac{170}{3}$ 3

210

In Copper.	Out.	Balling
171	152	14.9%

Yeast. off No 157 Brew

Racked. Feb. 4th Balling 2%

No. 4 Sun

Stag Head. Jan 26th/32

Malt. 8500 l. M. 65

Hop. 50. Huggles. (60 lbs.) 50. K. l. H.

15. S. 15. M. 3.5 T. M. S.

635 ^{am}	Started water	First run	20.8
650"	" Baker & Malt	Last "	.8
710"	Malt all in		
720"	Under let on ²¹⁰ 20	Water	64
730"	" off.		20
740"	Finished Mash.		122
840"	Set Tap. 153.4		4
	Sp. g. ¹¹⁷⁰ 1.13	Hop. ¹⁷⁰ 7 lbs.	110

In	Out	Balling
170	151	13.15

~~Yeast No 6. Brand.~~

Yeast. off. No 158. F. Olandt.

Racked, Feb. 6/32 - Balling - 27

No. 7, Sun. Ale. Feb 1st /32

Malt. 4000. l. M. 60.

Hop. 60. Fuggles. (20 Fuggles. 50. Bohn.)

50. l. S. (1931)

15. S. 15. M. 3. 5. 72. M. S.

635	Started water	$\frac{168}{64}$	First run.	2.1%
650	"	Water 7. Malt.	Last "	1.8%
710	Malt all in			
720	Undiluted.	$\frac{210}{20}$	Water	64
730	"	off.		20
740	Finished Mash.			122
840	Let. Tap.			3
				<hr/> 209
	Sp. 2. 122	Hop. $\frac{170}{3}$		

In Copper	Out.	Balling
171.	152	14.9%

Yeast off. No. 160. Brew. 3 Lbs. Gumerite

Bashed. Feb. 11/32 Balling 1.8%

No. 1. Sun. Ale. Feb. 8th / 32

Malt. 9000 l. M. Co.
 Hop. 50. Huggles. (20 Huggles. 50 Hops.)
 50. 10. l. G. (1931)

15. l. 15. M. 3. 5. H. M. d. 3 Porterine

635 am	Started water		
650 "	" Baker. & Malt	First run	2.10%
710 "	Malt. all in	Last "	.9
720 "	Underlet on $\frac{210}{20}$		
730 "	" off.	Water	64
740 "	Finished Mash.		123
840 "	let Laff 15 H. H.		20
	H. G. $\frac{170}{123}$ Hop. $\frac{140}{3}$		3
			<hr/> 210

Inopper.	Out.	Balling
171	153	14.9%

Yeast off No. 161 Brew. 2 1/2 Ginnets

Washed. Feb. 18th Balling 2%

No. 2 Tenn.

Ale.

Feb. 9th /32

Malt. 9000. l. M. Co.

Hops. 60. Kuggles (20 Kuggles 50. Boh.)

50. lb. S. (431)

15. S. 15. M. 3.5 K. M. S. 3 Portreus

6:35^{am} Started water

6:50" Baker & Malt

First run 21.2%

7:10" Malt all in

Last " :9.9%

7:20" Underlet on $\frac{210}{20}$

7:30" " off.

Water

64

7:40" Finished Mash.

20

8:40 hot Taps. $\frac{154}{11}$

123

3

Sp. g. $\frac{140}{123}$ Hops 3.4%

210

In Copper.

Out.

Boiling

171

152

14.0%

Yeast. from Olands 1.7lb. Geminite

Packed. Feb. 19th Boiling 2%

No. 3. Sun. Stag Head. Feb. 15th / 82
 Malt. 9500. L. M. Co.
 Hops. 50 Huggs. (60 Bohm.) 50 B. C. & C. 193
 15. S. 15. M. 3. 5. K. M. S.

635 am	Started water	First run.	21.2%
650 "	" Boiled 7. Water	Last	1.0%
710 "	Malt. all in		
720 "	Underlet on $\frac{210}{20}$	Waller	64
730 "	" off.		20
740 "	Finished Wash.		122
840 "	Set. Soft heat 154.		4
	off. $\frac{170}{122}$ Hop. $\frac{170}{11}$ lbs		210

In coffee.	Out	Balling
170	161	13.16%

Grain off. No 163 Brew.

Baked. Feb. 24th Balling 1.8%

No. 4. Linn

Ale.

Feb. 16th/32

Malt. 9000. L. M. Co.

Hop. 60. Kuggles. (20 Kuggles 50 Bch.)

50. B. L. S. (1932)

15 d. 15. M. 3.5 Y. M. S. 3. Poterium

635 ^{am}	Started water	First run.	21.4%
650 "	" Baker. Y. Malt.	Last "	1.2%
710 "	Malt all in		
730 "	Undelet on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Malt.		123
840 "	Set. Laps. 154. 14.		3
	Hop. $\frac{170}{3}$		<hr/> 210

In boiler.	Out.	Balling
171	152	14.1%

Yeast from Aland.

Baked. Feb. 25th Balling 1.9%

No. 5. Sun

Al.

Feb. 18th / 32

Malt. 9000 lb. M. Co.
 Hops. 60. Fuggles. (20. Fuggles. 50. K. S. H.)
 50. K. S. & C. 1931
 15 S. 15. M. 3.5 P. M. S. 3. Portneus

635 ^{am}	Started water		
650 "	"	Makes V. Malt	First runs 21.1%
710 "	Malt all in		Last " 8%
720 "	Underlet on	$\frac{210.4}{20}$	
730 "	"	off.	Water 64.
740 "	Finished Mash.		20
840 "	Let Salts	164.4	123
	Sp. G.	$\frac{170}{123}$	$\frac{170}{3}$
	Hops	170	210
		3	

In Copper	Out	Balling
171.	152	14.1%

Yeast from Malsons, compressed 50 lbs. with 2 lb. flour.

3 rd Day.	Feb. 20 th	64 1/2 H.	11.5	Balling
4 th	" 21 st	70. H.	7.8	"
5 th	" 22 nd	70. H.	5.5	" 7.30 am
6 th	" 23 rd	70. H.	3.7	" 9. "
7 th	" 24 th	69. H.	3.	" 9. "
8 th	" 25 th	67.5 H.	2.9	" 4 P.M.
9 th	" 26 th	65.	2.7	" 10. am

Washed.	Feb. 27 th	Balling	2.6%
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No 6 Lum.

Ale.

Feb. 22nd/37

Malt. 9000 l. M. lo.

Hop. 60. Keggs (20 Keggs 50. Boh.)

50. H. b. S. (1931)

15. S. 15. M. 3. 5 1/2 M. S. 3. Porters

6:35 am started water

6:50 " " Hakes & Malt.

Frothum. 21.2%

7:10 " Malt. all in

Last " .9%

7:20 " Underlet on

7:30 " " off.

Water

64

7:40 " Finished Mash.

20

123

8:40 " Set Laps 154 + 1

2

209

Hfg. $\frac{170}{123}$ Hop. $\frac{170}{2}$

In leaffer

Out.

Balling

141

153

14.0%

Yeast off. No 164 Brew. with Flour.

Backed.

March. 2nd

Balling 1.9%

No. 7. Sun

Ale.

Feb. 23rd/32

Malt. 9000. b. M. Co.

Hops. 60. Kuggels. (20. Fuggels. 50. Bohes.)

50. B. b. & (1931)

15 d. 15. M. & 5. W. M. & 3 Portwein

636^{am}

Started water

650 "

" Baked Malt

Fürstsum 20. 690

710 "

Malt. all in

Zeit " 1. 4%

720 "

Unollet an.

730 "

" off.

Water 64.

740 "

Finished Mash.

20

122

3

840 "

bet. Lohr. 154^HHoff. $\frac{170}{122}$ Hof $\frac{150}{3}$

209

In Laffer.

Out.

Ballung

170

151

14.1%

Yeast off No. 165. with Flour.

Bashed. March 3rd Ballung 2%.

No. 2 Gun.

All.

Febr. 24th/32

Malt. 9000	b. m. b.	60
Hops. 60	Fuggles (20 Fuggles 50 B. lbs)	70
50. B. b. S.	(1931)	50
15. d. 15. m. 3. 5. R. m. d. 3	Portwine	<hr/> 180

635 ^{am}	Started water	
650 "	" Baker & Malt	First runs 21.3%
710 "	Malt all in	Last " 9%
720 "	Undulst on	
730 "	" off.	Water 64
740 "	Finished Mash.	20
840 "	let. Laps. 155. +.	122
	$\frac{170}{170}$ Hq. Hq. 3	3
		<hr/> 209

In Copper.	Out.	Balling
170	151	14.1%

Yeast off. No. 106 Brew with Flour. In
 Packed March 4th Balling 2%

No. 3. Jun.

Ale.

Feb. 29th

Malt. 9000 c. M. Co.

Hops. 60. Fuggles. (20. Fuggles. 50 lbs.

50. lb. b. & (1931)

15. S. 15. M. 3. 5. 12. M. S. 3 Portereus

6.35^{am}

Started water.

6.50 "

" Baker. & Malt.

First run 21.4%

7.10 "

Malt. all in

Last " .9%

7.20 "

Underlet on $\frac{210}{20}$

7.30 "

" off.

Water

64

7.40 "

Finished Wash.

20

8.40 "

ket Laph. 154. H

122

3

Hops. $\frac{170}{122}$ Hops. $\frac{170}{3}$

209

In Laphs.

Oist.

Balling

170

151

14.

Yeast off. 166 Brew with Flour Ma

Baked. March. 7th Balling 1.9%

No 4. Jun

Ale.

7 March 1st / 32

Malt. 9000 lb. M. 60.

Hops. 60. Fuggles. (20 Fuggles 50 lbsch.)

50. B. lb. S. (1931)

15. S. 15. M. 3.5. 1/2. M. S. 3. Portereus

635^{am} started water

650 " " shakes. Y. Malt First runs 21.4%

710 " Malt all in Last " .9%

720 " Underlet on $\frac{210}{20}$

730 " " off. Water 64

740 " Finished Mash 20

840 " hot Laps 164. #. 122

Hops. $\frac{170}{122}$ Hops Spg. $\frac{150}{3}$ 209

In copper	Out	Balling
170	151	14.0%

Yeast off. No 167. Brew. 2 lbs. Gemseite. #.

Bached. March. 10th Balling 1.9%.

No. 5 Dun. Ale. March 2nd / 32

Malt. 9000 lb. M. lo.

Hops 60. Fuggles (20 Fuggles. 50 Bohls.)

50 B. b. S. (1931)

15. M. 15 S. 3. 5 1/2. M. b. 3. Portereue

6.36^{am} started water

6.50 " " Bakes 9. Malt First run 21.1%

7.10 " Malt all in Last " 1.1%

7.20 " Underlet on $\frac{30}{20}$

7.30 " " off. Water 6H

7.40 " Finished Mash. 20

8.40 " bet Saps. 154. H. 122

bfg.	$\frac{170}{122}$	Hops.	$\frac{170}{3}$	3
				209

In Copper	Out	Balling
170.	167.	14.06.0/21

Yeast off. No. 169. Brew. with Flour. M.

Racked. March 11th Balling 2%

No. 6. June Ale. March 7th/32

Malt. 9000. l. M. lca.

Hops. 60. Fuggles. (20. Fuggles 50. Bohl.)

50. lb. l. S. (1981)

15. M. 15. S. 3.5 1/2. M. S. 3 Porterum

635 ^{ans}	Started water		
650 "	" Baker's Malt	First run	21.5%
710 "	Malt all in	Last "	1.3%
720 "	Undelet on		
730 "	" off	Water	64
740 "	Finished Mash.		20
			122
840 "	Set. Hops. 154.4		3
	Sf. g. $\frac{170}{122}$ Hop. $\frac{170}{3}$		<u>209</u>

In l offer:	Cust. Balling.
170.	157. 14.%

Yeast off. No. 170 Brut. with flour. 7m.

Racked. March. 16th Balling 1.9%

No. 7 Lun.

Ale. March 8th 32

Malt. 9000. S. M. Co (Montreal)
 Hops. 60. Fuggles (20. Fuggles. 50. Babs.)
 50. lb. S. S. (1931)
 15. M. 15. S. 3.5 L M S. 3 Porterens

635	am	started water	
650	"	" Baker. & Malt.	First run 21.6%
710	"	Malt all in	Last " .9%
720	"	Underlet on	
730	"	" off.	Water 64
740	"	Finished Mash	122
840	"	let Saps. 154 #.	20
		W. g. $\frac{170}{122}$ Hops. $\frac{170}{3}$	3
			<hr/> 209

In leafer	Oet	Balling
170	152	14.0%

Yeast off. No. 170. Brew. with Flour. (9m)

Cracked. March. 14th Balling 2.0%

No. 1 Gun Ale. March 9th /32
 Malt. 9000. l. m. lo. (Montreal)
 Hops. 60. Kegs. (20 Kegs. 50. Bobs.)
 50. B. l. S. (1931)
 15. M. 15. S. 3. 5 1/2. M. S. 3 Portericus

635 ^{am}	Started water		
660 "	" Bakes. P. Malt	First runs	2.9%
710 "	Malt all in	Last "	9%
720 "	Undulst on		
730 "	" off	Water	64
740 "	Finished Malt.		20
			122
840 "	Set Taps. 153 #		3
	Sp. g. $\frac{170}{122}$ Hop Sp. g. $\frac{170}{3}$		<u>209</u>

In l. offer.	Out.	Balling.
170.	152.	14.0%

Yeast. off. No. 172. Brew. with Flour. (M.)

Tracked. March 18th. Balling 2.0%.

No. 4. *Guin* Ale. March. 17th/32
 Malt. 9000. l. M. l. (Montreal.)
 Hops - 60 Fuggles. (20 Fuggles 50 Pint.)
 50. B. l. S. (1931)
 15. M. 15. S. 3.5 K. M. S. 3. Porterum.

638. am	Started water		
650 "	"	Kaku & Malt.	First run 21.2%
710 "	Malt all in		Last " 9.%
720 "	Underlet on		
730 "	"	off.	Water 64
740 "	Finished Wash.		30
			122
840 "	Set. Hops 154.4.		7
			<hr/> 208
	of 4. 122 Hops 2		

In copper.	Out	Balling
170.	153	13.9%

Yeast off. No 173 Brew. Flour

Baked. March. 22nd Balling 2%.

No. 5. Sun All March 15th / 32

Malt 9000 lb. W. C. Montreal
 Hops 60. Fuggles. (20. Fuggles 50 Kent.)
 50. B. C. S.

15. M. 15. S. 3. 5. K. M. S. 3. Portwine

635 ^{am}	started water		
650 "	"	Baker & Malt.	First run 2.1%
710 "	Malt all in		Last " 1.2%
720 "	Underlet on		
730 "	"	off.	Water 64
740 "	Finished Mash.		20
840 "	Set Taps 154 ^H		121
	190	170	2
	127	Hop. 2	<hr/> 207

In Copper.	Out.	Balling
169	151	14%.

Yeast off. No. 174. Brew. Flour.

Backed, March. 23rd Balling 2.9%

No. 6. Linn. Ale. March 16th 132.

Malt. 9000 l. M. l. Montreat
 Hops. 60 Fuggles. (20 Fuggles 50 Bohrs.)
 50. B. B. S. (193)
 15. M. 15. S. 3-5. 72. M. S. 3. Portereene

635 am Started water
 650 " " Baker & Malt. First run 20-6%
 710 " Malt all. in Last " 1-2%
 720 " Underlet on
 730 " " off. Water 64
 740 " Finished Malt. 121
 840 " Set. Tap. 154. H. 20
 Hfg. 12. Hops. $\frac{170}{3}$ 3 208

In copper.	Out.	Balling
169	150	14.0%

Yeast off. No. 174. Brew. Flour.

Racked. March. 24th Balling 2%

No. 7. Linn

Ale

March 21st/32

Malt. C. M. la Montreal

Hops. 60. Lug. gls. 120 Lug. gls. 50 B. S.

50 B. S. (1931)

15. M. 15. S. B. S. 12. M. S. 3 Portenue

635^{am} Stated water

650 " " Water. 7. Malt First run 20.7%

710 " Malt all in Last " 1.9%

720 " Included on

730 " " off.

740 " Finished Wash

840 " det Laff. 154. ^{41.}

H. g.	121	H. g.	140.	3
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In to opp.	Out.	Ballings
169.	151	14.05. ⁰ / ₁₀

Yeast off. No. 176. Brew. 2 Ginsite

Racked. March. 29th Ballings. 2.1%

No. 1 Run Ale. March 22nd / 32
 Malt. 9000. S. M. L. Montreal
 Hops 60. Fuggles. (20 Fuggles. 50 Bohls.)
 50. B. L. S. [1931]
 15. M. 15. S. 3.5 1/2. M. S. 3 Portenens

635 am	Started water		
650 "	" Malt. V. Paks.	First runs	20.9%
710 "	Malt all in	Last "	1.0%
720 "	Wunderlet on		
730 "	" off	Water	64.
740 "	Finished Malt.		121
840 "	Set Tap. 157.4"		20
	Sf. g. 121. Hops. 3		<u>3</u>
			208

In Cooper.	Out.	Balling
169	150	14.5%

Yeast off. No. 146 Brew Gimsite. 2
 Hatched. March 30th Balling 2%.

No. 2. Jun All. March 23rd/32

Malt 9000 lb. In. Co. Montreal
 Hops 60. Fuggles. (20 Fuggles 50 lbs each)
 50. B. C. S.

6.25 ^{am}	started water	First runs	21.4%
6.40 "	" Malt - 9. Baker	Last "	1.7%
7. "	Malt all. in		
7.10 "	Underlet on	Water	64
7.20 "	" off.		121
7.30 "	Finished Mash		20
8.30 "	ket Laff. 164 H.		4
	of. g. ¹⁷⁰ 121	of. ¹⁷⁰ 17	209

In coffee. Out. Balling
 168 149.

Yeast off. No 177 Brew. Gimiste. 1.

Racked. March 31st Balling 2.2%

No. 3 Run Ale. March. 28th/32
 Malt 9000. b. M. Co Montreal
 Hops. 60 Fuggls. (20. Fuggls. 50. Boh.)
 50. B. Co. G. (1931)
 15 M. 15. S. 3. 5. 12 M. S. 3 Portneus
 6 35^{am} Started water
 6 50 " " Baker. V. Malt. Lustrum 20.4%
 7 10 " Malt all in Last " 1.1%
 7 20 " W. no. let on
 7 30 " " off. Water 64.
 7 40 " Finished Mash. 20
 8 40 " Set. Loh. 15.4. 171
 Loh. 170 170
 Loh. 72 Hops. 8 208

In boiler.	Oest	Balling
169.	150	14.6%

Yeast off. No. 179. Brew. Flour.
 Packed April. 6th Balling 2.9%

No. 4. Jun

Ale. March 29th/32

Malt. 9000 lb. M. lo. Montreal
 Hops 60 Fuggles 120 Fuggles 50 Bobs
 50 B. C. S. 1931

15. M. 15. S. B. Porterens. 3.5 P. M. S.

6 35 ^{am}	Started water		
6 50 "	" Bakes 2 Malt.	First run	20.6%
7 10 "	Malt all in	Last	1.%
7 20 "	Underlet on		
7 30 "	" off	Water	64
7 40 "	Finished Mash		20
8 40 "	Set Laps. 15 ⁴ / ₁₇₀		121
	Sp. g. 121 Hop. 3		3
			<hr/> 208
	In lo ofyer	Out	Balling
	169.	150	14.0%

Yeast. off. No. 179 Brew. Flour.

Bakes. April 7. Balling 1.9%

No. 5 Ten Ale. March 30th 1882

Malt. 9000 lb. M. Co. Montreal
 Hops. 60. Fuggles. (20. Fuggles. 50. Bohu.)
 50. B. L. S. (193)

15. M. 15. S. 3. Porterum 3.5 K. M. S.

635 am	Started water	
650 "	" Wash & Malt	First run 20.9%
710 "	Malt all in	Last " .9%
720 "	Underlet on	
730 "	" off	Water 64
740 "	Finished Mash.	121
840 "	Let Saps 154	20
	¹⁷⁰ 121. ¹⁷⁰ Hops 3	3
		<hr/> 208

In to offer.	Out.	Balling.
169.	150	14.0%

Yeast off. 180 Brew. Flour.

Washed. April 8th Balling 2%.

No 6 Sun Stag Head. March 31st 1932
 Malt. 8500. C. M. Leo. Montreal
 Hops. 50. Fuggles 60 Bobs. 50. B. C. &

15. M. 15. S. 3. 5. 72. M. S.

635 am	Started water		
650 "	"	Take of Malt	First run 19.5%
710 "	Malt all in	Last "	1.1%
720 "	Underlet on		
730 "	"	off. Water	64
740 "	Finished Mash		121
840 "	Let Taps 15 th "		20
			4
			<hr/>
			209

In Copper	Out	Balling
169	150	13.1%

Yeast off. No 181 Brew. Flour.

Reached. April 7th Balling 1.9%

Brewing Book ①
1931-32

1931

April 1 - 1931

March 31 - 1932

185 Brew







