

No. 2

OLAND + Son

MS 4. 135

A. KEITH + Son Ltd.

BREW BOOKS

Sept. 14, 1915 - Nov. 16, 1917



No. 78 Brew Sept. 14/15  
 No. 5 Sun - 5300 Can. Malt.  
 145. Hops.  
 45. H. G. S 145. Old Oregon Hatching  
 15. Kurt.  
 M. S. S.

20 1/2 G. 59 H.

Washed Sept. 25  
 then at. 4 1/2 G.

Stock etc

No. 79. Brew. Sept 15. 15  
 No. 6. Lem. 5300 Bar Malt.  
 150. Hops.  
 50. N. Y. S. 500 lb. Oregon 35. New Oregon  
 15. Kent.  
 M. 8

20. 2/3. G. 59. H.

Packed. Sept 27. 15  
 Final

Third Brew for Bottling 3

No. 80. Brew. Sept. 16.  
No. 2. Sun. 5300 x Corn Malt.  
125. Hops.  
55-B. 6. 50 H. Y. S. 20/cent.  
M. H. S.

20 1/2 G. 59 H.

Washed in Matt. Sept. 27<sup>th</sup>.  
Final 4 1/2 G.

No. 81. Brew Sept. 17. 115  
 No 3. Rem. 5300 Lager Malt  
 150 Hops.  
 40. H. Y. S. 40 Old Oregon. 55 New Oregon  
 15. Newt. M. Y. S.

Sparged. 49. lbs. @ 165° H.

20 1/2 q. 59. H

Mashed. Sept. 28. 115.  
 In. Vatt. Final 5. q.



For Stock

No. 89. Brew. Sept. 22. 115.  
No. 4. Sun. 5290 Jan. Wash.  
170. Hope -  
50. N. Y. S. 100. July Oregon. 20 Kent.  
N. Y. S.

Foundation water 44. (30 @ 200. 14. 6 Oct.  
Hydrolyt. 22. @ 210.  
Sparged. 48. Pfl. @ 165.  
Sp. heat 165.  
Made up - 109. Pfl.  
Turned out 96. "  
21. + 4. 59. H.

Washed. in Pfl. - 37.  
Oct. 1<sup>st</sup>/15.  
Final.

## Lager Beer

No. 83. Brew - Sept. 23/15  
 No. 100. Fermenter. 4700. Corn & Malt  
 80. Hops  
 50. B. G. 15. H. G. S. 15 Hunt.  
 M. F. S.  
 90. Lb. Oken. Yeast.

Formulation water 35 fph. (25 @ 198 10 @ old)  
 Single let. 17. fph. @ 210. H.  
 Sparged. 62. fph. @ 170. H.  
 Top heat. 154.  
 Made up. 102. fph.  
 Turned. 95. "  
 13. Bal. 48. H.

Washed in Malt. Oct. 9.  
 Final 31. Bal.

For Bottling

No 84. Brew. Sept. 24/15.  
 No. 7. Sum. 5500. 8. Can. Malt  
 125. Hops.  
 62. M. G. S. H3. Oregon 20/100.

20 1/3. G. 59 H.

Washed in Watt - Oct 2. /15.  
 Final 5. G.

This Brew per Draft

No. 85. Brew.  
No. 5. Linn.

Sept. 27/15.  
5300 lbs. Malt.  
150 Lbs.

45. N. Y. S. 45. Old. Oregon. 45. New. Oregon.  
15. B. C.  
M. Y. S.

Foundation water H. H. H. @ 210 13 cts  
~~Hyperlit. 2000~~ 2104  
 Sugar 49 lbs @ 165  
 Top heat 155  
 21. G. 59. H.

Haskepin Malt. Oct 4.  
Final 54.60.4.

No 86. Brew. Sept. 28/15=  
 No 2. Sun 5300 Can Malt.  
 150. Hops.  
 50. N. Y. S. 40. New. Oregon 40. Old Oregon.  
 20. B. C.  
 M. Y. S.

Foundation water 144. (31 @ 200/3 cold.  
 Hydratet 22. fth. @ 210.  
 Sparged. 50 " 165  
 Sp. heat. 154.  
 Made up. 105 fth.  
 Turned out. 99  
 20/3. G. 59. H.

Mashed in Malt. Oct. 6.  
 Final 5. G.

No. 87. Brent - Sept. 29/15  
 No. 6. Cur. 5350. X. Can. Malt  
 125. Hops.  
 65. B. - 6. 40. G. S. 20. Y. but  
 M. G. S.

Foundation water 44. fph. (3) @ 200 13%  
 Hydrat. 22. fph. @ 210 H.  
 S. arg. 50. " " 165. H.  
 Hops heat. 154.  
 Made up. 104. fph.  
 Turned out. 98. "  
 20. B. G. 5% H.

Marked in Yeatt. Oct. 12.  
 Final 4. G.

For Stock.

11

No. 88 Brew. Sept. 30/15  
 No. 3. Sun. 5.500 Bar Malt. 60  
 165. Hops.  
 95. Oryz. 50. G. 4. S. 20/100.  
 M. 4. S.

Foundation water 44. H. (31 @ 200 / 560)  
 Underbit. 22. H. @ 210 H.  
 Sprayed. 47. H. @ 165 H.  
 Tap heat. 15 H. H.  
 Made up 100. H.  
 Turncoat. 9 H. H.  
 21. 1/3. G. 59 H.

Washed. Oct. 13. /15.  
 All. Hops. Final.

No 27. Brew. Oct. 1. at 1/5.  
 No. 4. Linn 5300. Can. Malt.  
 150. Hops.  
 90. Oregon. 40. N. G. S. 20. B. G.  
 M. G. S.

Foundation water 44. Gph. (31.7.136 old).  
 Underlet. 22. Gph. @ 210 ft.  
 Sparged. 49. " @ 170. ft.  
 Style heat. 155.  
 Made up. 105 Gph.  
 Turned out. 99. "  
 20. 1/3 G. 59. H.

Hooked in bath - Oct. 14/15.  
 Final 5. G.



Her Brew for Bottling 13

No. 90. Brew. Oct. 4. 115.  
No. 7. Sun. 5500, 1 can.  
125. Hop.  
60 B. 6 45. 2. 2. 20. 20. 20. 20.  
M. P. S.

Foundation water 44.31 @ 200/3. Cold.  
Sugar 22. 1 lb @ 2104.  
Spice 149. 1 lb @ 165.  
Top heat. 154.  
Made up. 102. ffl.  
Turned out - 96.4  
20 1/2 G. 59.4.

Washed in Matt. Oct. 16.  
Final 4 1/2 G.

For Stock

No. 91. Brew. Oct. 5/15.  
 No. 5 Sun. 5300. Gau. Malt.  
 165. Hopi.  
 105. Oregon. 40. H. H. S. 20. B. C.  
 M. Y. S.

Foundation water 44. H. H. (31. @ 100) / 3. H. H.  
 Hydrolyt 22. @ 210. H.  
 Spargel. 48. H. H. @ 165. H.  
 Tap heat. 15. H. H.  
 Trade up. 101. H. H.  
 Turned out. 95. H. H.  
 L. + G. 59. H.

Packeting 4. H. H. Oct. 18.  
 Final.

No 92. Brew. Oct. 8. 115  
 No. 2. Turn 5300 Bar. Malt.  
 150 Hph.  
 45 H. V. S. 45 New Oregon. 40 Old Oregon  
 20. W. S.  
 M. Y. S.

Foundation water 44. (31. @ 20 2/3 hold  
 Hydrot. 22. Hph. @ 210. H.  
 Sp. or gel. 50" " 165. H.  
 Tap heat. 15 H.  
 Made up. 102. Hph  
 Turned out. 96. "  
 20 1/2 G. 59. H.  
 final 50 G.

Oct 20<sup>th</sup> Ran into Vat No 16

## Lager Beer

No. 93. Brew.      October 12/14  
 No. 1. Fermenter.      4700. leaf & malt.  
    80. lbs. Hop.  
 50. B. C. 15. H. V. S. 15. Yeast.  
    M. H. S.

Grant off. No. 83. Brew.

Foundation water 35. ffl. (25 @ 200) 10 Gal  
 Hops 17. ffl. @ 210. H.  
 Sparged 62. " - 165. H.  
 Appl. heat 154.  
 Made up. 102. ffl.  
 Turned out. 96. "  
    12-75 Bal. 48. H.

Marked. Oct. 26/15.  
 Final 2-70. Bal.

No. 94. Brew. October 13. 115-  
 No. 6. Sun. 5300 Can. Mult-  
 150.  
 50. N. Y. S. 50. B. C. 50. Oregon.  
 M. K. S.

Foundation water 45. H. (32. @ 200) 136 de  
 Underlet. 22. H. @ 210. H.  
 Sparged. 49. H. @ 190. H.  
 Off heat. 15 H.  
 Trade up. 104. H.  
 Turned out. 98.  
 20. \* d. 59. H.

Washed in Hatt. Oct. 25. 115:  
 Final 4. 1/2. C.

## Stout

No. 95. Brew. October 14  
 No. 3. Sun. 5-600. Lbs. Malt.  
 5000 Light Malt. Malt. 400 B. Lach.  
 200. Crystal  
 170. Hops  
 70 Oregon 50 N. Y. S. 50 B. L.  
 M. & S.  
 1/2 Gal. of Porterum

Preparation water 46. lbs. (33 @ 20 B. Lach.)  
 Malt. 23 @ 210. H.  
 Sparged. 49. lbs. @ 165.  
 Made up - 104.  
 Turned out - 98. "  
 21. + 9. 59. H

Washed in Malt. Oct. 28/15:  
 Final. 6 1/2. G.

100 Lbs. Light Malt extract

Catawba

No 96. Brew.  
 No. 7. Tun.

Oct. 18/15.

2800. Cass. Malt.

150 Hops - B. L.

M. F. S.

Colored in Copper.

Foundation water 30 @ 22<sup>0</sup> 2008 Cold.

Underbit. 15. H. @ 210.

Sparged. 91. " 165.

Made up - 9 1/2 in from top of Copper -  
 9 x 9. 5 9. 4.

Racked, Oct. 27, 15.

49. G. H. to G. H. Town.

Remainder in Vat for Bottling

at 49

No 97 Oct 19<sup>th</sup> 1915 -  
 No 4. Sun 5-3 00 lb. Patent Malt (not domestic)  
 150 lb. Hops  
 100 lb. Ouzona  
 50 lb. B. h.

19 1/2 G. 59 H

Flaf Beer



This Brew. for Phos.

21

No 98 Brew. Oct. 25/15 =  
No. 1 Run - 5500 Oatmeal Malt  
165. Hops -  
40. G. G. S. 135. B. S.  
M. H. S.

Foundation water 45. Hh. (32 @ 200 / 36 Cold  
Hydrolit. 22. Hh. @ 210. H.  
Sparged. 46. Hh. @ 170. H.  
Tap heat. 155 -  
Made up. 102. Hh.  
Turned out 96 "  
20 1/2 G. 59. H.

Washed in Phos. for P. O. S.  
4 Nov. 5. 40. Hh. S.

## This Brew for Bottling

No. 99 Brew.

Oct. 26. 15.

No. 6. Brew

5600. C. J. Malt.

125. Hops.

65. B. C. 40. W. G. S. 20. Yeast

M. &amp; S.

7. Lb. Davison Salts

Foundation water 115. H. 132 @ 200/138 lbs

Magerlet 22. H. @ 210. H.

Sparged 47. " " 165. H.

Boil heat 154.

Made up 104. H.

Turned out 98. H.

20 x G. 69. H.

Bashed in Malt. Nov. 8. 15.

Final.

Lager Beer.

23

No 100 Brew. Oct. 27/15  
No. 1. Fermenter 5000 Catorn Malt-  
80. Hops-  
50. Oregon. 15. N. Y. S. 15. Kent.  
M. F. S.

7. Gh. Davison's Salts

Foundation water 40. 62% @ 202/11 Cold-  
Hydrolit. 20. 100. @ 210. +  
Sparged. 55. " " 165. +  
Tap heat 154.  
Made up. 105. +  
Turned out. 99. "  
12.7 Bal. 48.4.

Marked in Vatt. Nov. 9.  
Final 3-20. Bal.

Thief for B. B.

No. 101. Brew. Oct. 28/15.  
 No. 5. Sun. 5000 Caters Malt.  
 150. Hops.  
 100. B. C. 24. Sun. 15. H. G. S. 11. Oregon  
 M. P. S.  
 7. Th. Davison's Salt  
 Half. Gal. C. storing in coffee

Foundation water 40 Hll. (29. @ 20<sup>2</sup>/16661)  
 Anglulit 20 Hll. @ 2/10. H.  
 Sparged.  
 Tap heat 155-  
 Made up - 104 Hll.  
 Turned out 98 "  
 18. G. 5% H.

Washed in Matt. Nov. 11/15.  
 Final 5 G.

No. 102. Base Nov. 1<sup>st</sup> / 15<sup>-</sup>  
 No. 3. Tons 5500. Catona Malt.  
 165. Hops  
 100 New. Oregon. 45. P. S. 20. Kent.  
 M. P. S.  
 1 Quart. Colicium in Jaffer.  
 7. K. Davian Salt

Foundation water 45 lbs (32 @ 200/1500)  
 Hops let. 22. @ 210. H.  
 Spargel. 45 @ lbs. @ 105.  
 Sping at. 15. H.  
 Made up. 702. H.  
 Turned out. 90. "  
 21. G. 59 H.

Backed, Nov. 10.  
 Hops. 20 Hops. (38 Hops. 20 Hops)  
 20 Hops to Royal. Hotel

## For Stock

No. 103. Brew. Nov. 4. 115.  
 No. 2. Sun. 5300. Can. Malt  
 165. Hops.  
 105. New. Oregon 40 new. N. Y. S. 20% cont.  
 M. J. S.  
 (15. New. N. Y. S. for last. 20. Minutes)  
 T. L. Davidson, Salt.  
 Foundation water. 45. ffl. (32 @ 20% / 3606)  
 Kneadst. 22. @ 210. H.  
 Squared. 47. ffl. @ 165.  
 Hop. heat. 155.  
 Made up. 101. ffl.  
 Succeeded out. 95 "  
 21 x 9, 58 1/2. H.

Rashed. Nov. 13.  
 5. Hops. Flsh.

This Brew for Bottling 27

No. 104. Brew. Nov. 5/15-

No. 4. Sun. 52.50. Can. Malt. Fifth  
125. Hops.

65. New Oregon. 40. New. H. G. S. 20 old. 100

15. N. Y. S. for. part. 20. M. H. S.

7. 74. Garrison. 1/2 gal.

Foundation water 115. fph. (37. <sup>82</sup> 136)

Hydrolyt. 22. @ 210. H.

Syn. arg. 119. fph. @ 165.

Cap. heat. 154.

M. S. up. 103. fph.

Turned out. 97. "

21. G. 59. H.

Washed in Matt. Nov. 15/15-

Final 54. 69. H.

This Brew. per. P.C.D.

No. 105. Brew Nov. 8. 115.  
 No. 7. Sun. 5300. Can. Malt.  
 105. Hops.  
 80 B. l. 15. Fruit. 70. Roll Oregon.  
 M.F.S.

7 Lb. Davis and Salt

Foundation water 45. Hl. 320<sup>202</sup> 13 Lbs  
 Underbit. 22. @ 210. H.  
 Safe heat. 154.  
 Sparged. 49. Hl. @ 165.  
 Malt up. 103 Hl.  
 Turned out. 94. Hl.  
 21. G. 59. H.

Racked in Hl. Nov. 17.  
 39. P.C.D.



No. 100. Brew. Nov. 9/16.  
 No. 1 Sun 5300. base malt  
 165. Hops.  
 95 lb. 50. N.Y.S. 20. Old Kent.  
 N.Y.S.

## 7. K. Davison's Sattu.

Foundation water 45. Hh. (32.202/13) old.  
 Myderlet. 22. @. 210. H.  
 Tapi heat. 15. H.  
 Sphered. 48. Hh. @ 165.  
 Made up.  
 Turned out.

21. 2/3. G. 59. H.

Washed in Hh. Nov. 17.  
 Final 5. 1/2 G.

## Lager Beer

No. 107. Brew. Nov. 10. 115.  
 No. 1. Herminster 47.00. Can. + Malt Light  
 80. Hops -  
 50. P. C. 15. H. Y. S. 15. Heat.  
 M. Y. S.

7 Lb. Davinson Salts.  
 Formulation water 40. Gal. 29. @ 202 1/2 lbs  
 Hydrolyt. 20. Hpl. 210.  
 Sp. as reqd. 57 Hpl. @ 165. H.  
 Tap heat 154.  
 Made up 106 Hpl.  
 Turned out. 100. "  
 12. - 75. Bal. 48. H.

Made in Matt. Nov. 25.  
 Runab 2-80. Bal.

Stock A/c for 1<sup>st</sup> 1/2

108 Man Nov 11<sup>th</sup> 1915 -  
 No. 6. Jun. 3-3.00 lbs Malt  
 1.63 lbs Hops  
 20 Lbs - 5.00 Wye & 95 Oregan  
 M. F. S.

7. Lb. Davison's Salt  
 Foundation water 45.632 @ 20<sup>2</sup> 13 Cold  
 Hydrat. 22.210 H.  
 Sparged. 50. Hh. @ 165.  
 Tap. heat. 15 H.  
 Made up. 105.  
 Turned out. 99. Hh.  
 20<sup>1</sup> 1/2 G. 59 H.

Washed in 4 Hh. Nov 19/15 -  
 39 Hh.

No. 109. Brew - Nov. 12. /15-  
 No. 5. Turn 5300. Can Malt  
 165. Hops.  
 100 Oregon. 45. M. Y. S. 20. Old Year  
 M. Y. S.

7. Lb. Davison's Salts.  
 Fermentation water 45. ffl. @ 202/3 fob  
 Underlet. 22. ffl. @ 210. H.  
 Sparged. 48 " " 165. H.  
 Top heat. 15 H.  
 Made up. 103 ffl.  
 Turned out. 97.  
 20 2/3 @ 59. H.

Rashed. Nov. 22. /15.  
 Hhd. for P.C.S.

His Brew per - Stock

No 110. Brew. Nov. 13, 115.  
 No. 3. Turn - 5300. Spun Malt.  
 145. Hops -  
 75. B. C. 50. W. G. S. 40. Oregon  
 M. P. S.

J. W. Dawson Salts  
 Foundation water 45. Hh. (32 @ 202/13600  
 Indulit. 22. Hh. @ 210. H.  
 Sparged. 47. " 145. H.  
 Boil heat. 154.  
 Made up. 102. Hh.  
 Turned out. 96. "  
 2 1/3 G. 59. H.

Packed in Whet. Nov. 23.

## Catawpa

No. 111 Brew. Nov. 15/15.  
 No. 2 - Sam. 2700 Clean Malt.  
 140 New Hops.  
 125 B. G. 15 Oregon.  
 M. F. S.  
 of H. Danzou's Salty  
 Colored in coffee - 1 Gallon  
 Foundation water. 30<sup>th</sup> 22 @ 2008 lbs.  
 Hydrolit. 15. Ph. @ 210.  
 Sprayed. 90 u. i. 165.  
 Spiced at 155.  
 Made up - 10<sup>m</sup> from. Top of hopper  
 Turned out.  
 9.9. 59. H.

Hashed. Nov 23.  
 30. Hds. to P. & S.

## For Bottling

No. 112. Brew. Nov. 10. 1952  
 No. 4. Lam. 5300. X Can. Malt.  
 125. Hop -  
 65. New. Oregon. 4 St. G. S. 20 old. Yaw.  
 M. Y. S.

7. Lb. Duvion salt  
 Foundation water 45. fph. (32.4.13.  
 Hydrolet. 22. @ 210.4.  
 Sparge. 50. fph. @ 165.  
 Top heat. 154.  
 Made up. 105. fph.  
 Turned out. 99. fph.  
 21. G. 59. H.

Backed in Matt. Nov. 26.  
 Final 6. G.

Hop Beer.  
 Sparge 38. fph.  
 62.4.

No. 113, Brew. Nov. 17/15.  
 No. 7. Sum. 165. Hops -  
 105. B. C. 40. N. Y. S. 20. Kent.  
 M. J. S.  
 5300. Can - Malt.  
 7. M. Dawson Salt.

Foundation water 445 (32 @ 20<sup>2</sup>/36 sold  
 Hysterlet. 22 @ 210. H  
 Top heat. 155  
 Charged. 47. fph.  
 Made up. 102"  
 Turned out. 96"  
 21 x 9, 59. H.

Backed. Nov. 24.  
 38. H. C. S. to P. C. S.



No 114. Brew. Nov. 18. 115 -  
 No. 1. Temp. 5300. Bone Malt  
 100 B. k. 50. H. V. S. 20. dd. Temp.  
 M. F. S.

4. Mr. Davison's Salts  
 Foundation water 44. (32. @ 200/37 dd.)  
 Hydrolyt 27. Hh. @ 210H  
 Inf heat. 154.  
 Made up. 103. Hh.  
 Turned out. 97 "  
 21. G. 59. H.  
 Macped - Nov. 29. 119.  
 Final. 6.  
 All Hh. -  
 D. Mc. Donald. 15. Hh. -  
 Dec. 21. Mr. Souley. 9. "

Nov. Kottling

Nov. 15. Brew.      Nov. 19. 1/15  
 Nov. 6. Turn.      5300. X beer malt.  
                                  125. Hops.  
 105. B. L. 40. N.Y. J. 20. Kent  
                                  M. V. S.

7th. Davison Salt.  
 Foundation water 45. fl. (32. @ 202/36d/4  
 Kenderst. 22. @ 210 H.  
 Soft heat 154.  
 Sfrarged. 53. fl. @ 165.  
 Made up. 106. fl.  
 Turned out - 100 fl.  
                                  20 1/2 q. 59. ft  
 Mashed. Nov. 29.      Watt.  
                                  Final 5. q. 59 H.

## Sheep - Butting

No. 116. Brew. Nov-22/15-  
 No-5 Turn - 5300. x Ban Malt-  
 125. Hope -  
 75. Ble. 35. H. 4. S. 15. Kent-  
 M. F. S.

7. Lb. Davison's Salt.  
 Formulation water. 415. (32 @ 20°/136°).  
 Hydrolyt 22. @ 210. H.  
 Spray geol. 50. Hl. @ 165. H.  
 Soft heat. 15.5  
 Waste up - 98. Hl.  
 Turned out. 104. "  
 21 x 4. 5.9. H.

Washed in Matt. Dec. 2.  
 Final. 5.4.

## For - Draft

Nov. 117. Brew.      Nov. 23 / 15.  
 No. 3. Brew.      5300 Bar Malt.  
                          140. Hops.  
 75. B. le. 50 h. y. s. 15. Yeast.  
                          In V.S.

7. Lb. Davison's Salt  
 Foundation water 45. Hbl (32.0202/366  
 Tryerlet 22. Hbl @ 210. H  
 Sparged - 50 " - 165. H  
 Top heat. 154.  
 Made up - 104. Hbl.  
 Turned out 98. "  
                          20 + 9, 59. H.

Baked Dye ~~115~~ 115.  
 Hops - 4. Hbl. (39. 1/2. Hbl.)

This Crew for Draft Part 41

No. 118. Brew. Nov. 24. 115-

No. 2. Sum. 5300. Malk.

3900. Can. 1400. Oats

140. Hops

85. Oregon. 40. Y. Y. S. 15. Hunt  
M. Y. S.

T. L. Davidson Salls-  
Foundation water 44. 632 @  $20\frac{2}{3}$  600.

Underbit. 22. @ 210 ft.

Sparged. 49. ft. @ 165.

Wade sup. 102. ft.

Turned out. 96 "

20 x 4. 59. ft

Washed. Dec. 3.

Ins. Part. Final 4/24.

Nov. Bottling

No. 119. Brew. Nov. 25. /15.  
 No. 7. Sun. 5300. X. ~~Bar~~ Malt  
 125. Hops.  
 55. N. Y. S. 50. B. S. 20 old Kent  
 M. S. S.  
 Kept back. 15. N. Y. S. for last 20 minutes

7. The Davison's after  
 Foundation water. 45 (32 ffl. @ 100/13 hds  
 Underlet. 22. ffl. @ 210. H.  
 Sparged. 50. ffl. @ 71. H.  
 Tap. Heat. 155.  
 Made up. 106. ffl.  
 Turned out. 100 H.  
 20. 1/3. G. 59. H.

Rashed. Dec. 6. in Vatt.  
 Final 5. G.

No. 120. Brew. - Nov. 20. / 15.  
 No. 1. Fermenter. \$700. + Cam. Malt  
 80. Hops.  
 50 B. S. 15-91. 4. S. 15-Old. Hunt.  
 M. H. S.

7. Yh. Duvitane Salt.  
 Foundation water 40. (29 @ 202 11 Gold  
 Myolurlet. 20 Hh. @ 210 H.  
 Sp.arged. 59" 165 H.  
 Made up - 107. Hh.  
 Turned out. 101. "  
 12-50. Bal. 48. H.

Reached in Vatt. Dec 11  
 Final 2-50. Bal.

Nov. 121. Brew. Nov. 29, 115.  
 No. 4. Linn. 5300. Same X Malt  
 125.  
 50. N. Y. S. 32. B. 23. Oregon 50 h. p.  
 20. Plant. M. Y. S.

7. Has. Davison Salt.  
 Foundation 45. 132. H. @ 202/132  
 H. p. 29. H. @ 210.  
 H. p. 50. " 165.  
 H. p. 154.  
 Made up. 106  
 Turned out. 100  
 21. q. 59. H.

Mach. Dec. 8. 115.  
 All. H. p. for. P. C. S.  
 39. H. p.



No. 122. Brew Nov. 30. 115.  
 No. 6. Linn. 5300X. Malt.  
 165. Hops.

95. Oregon. 50 lb. G. S. 20. Kent.  
 M. Y. S.

Colored in loffe.

7. Lb. Davison's Salts

Fermentation water. 45. Hb.

Hydrot. 22. @ 210. F.

Sparaged. 49. Hb.

Tap heat. 154.

Boiled up. 105. Hb.

Stirred out. 99. "

2 1/2. G. 57. H.

Mashed. Dec. 8. 115.  
 All Hbda for P. O. S.

Ther Brew for P. C. J

Nov 123. Brew. Dec. 2<sup>nd</sup> / 15.  
 Nov 1. Sun. 5.30. Cam West.  
 165. Hops.  
 100. Oregon 45. H. H. S. 20%ent  
 H. Y. S

7 Lb. Davison salts.

Foundation water 45. ffl. (32 @ 200 / 360)  
 Hyperlot. 22. ffl. @ 210. H.  
 Sp. arged. 49. ffl. @ 165. H.  
 Sp. heat. 15. H.  
 Made up - 104. ffl.  
 Turned out. 98. ffl.  
 L. - 2. G. 59. H

Dec. 13.  
 Washed in H. H. S. 9. H. H. S.  
 (37. H. H. S.)

No 124. Brew. Dec. 3<sup>rd</sup> / 15.  
 No 5. Sun. 5300. Can. Malt.  
 165. Hops.  
 100 Oregon. 145. P. Y. S. 20 Hb Taut.  
 M. F. S.

7. Lb. Davison Salt.

21-24. 59. H.

Masked. Dec. 13.

In Patt.

Final 5.4.

Three Brew for Stock

No. 125. Brew. Dec. 6. / 15  
 No. 2. Sun. 5300. Can. Matt.  
 165. Hoist.  
 105. Oregon 45. H. H. S. 15. Two Pent.  
 M. P. S.

Formulation water 45. fth. (32 @ 203 / 3600)  
 Underlet. 22. fth. @ 210 H.  
 Sparged. 49. " " 165.  
 Made up. 104. fth.  
 Turned out. 98. "  
 2 1/2 59. H.

Washed in Matt. Dec. 20.  
 Final 5. G.  
 Washed from Matt in Photo.

No. 126. Brew. Dec. 7, 115.  
 No. 3. Linn. 5300. Bar Malt.

140. Hops.  
 80. Oregon - 60. B. G.  
 K. F. S.

Note Hops in this Brew.

7. Lb Davison Salts.  
 Foundation water 45.32 @ 202/136 lb  
 Pilsener let. 22. @ 210.4.  
 Sprayed. 57. Hh. @ 165.  
 Hops heat. 154.  
 Made up. 106. Hh.  
 Turned out. 100. "  
 20-2. G. 59. H.

Washed in Hall. Dec. 15.  
 Final 5. G.

Thin Brew. for Bottling

No. 127. Brew. Dec. 8/15  
 No. 7. Supp. 5300 x beam Malt.  
 125. Hops.  
 65-B. le. 40. H. 4. S. 20. Cent.  
 M. P. S.  
 7. Lb. Davinson Salts.  
 Ground alum water 45. H. 32 @ 202 13 lbs.  
 Underlet 22. @ 210. H.  
 Sparged. 57. H. @ 165.  
 Tap heat. 155.  
 Tap temp. 106. H.  
 Turned out. 100. H.  
 20. G. 59. H.

Backed. Dec. 17.  
 In bath Final 4-2. G.

## This Brew for Bottling

51

No. 128 Brew.

Dec. 9. 115.

No. 4. Jun.

5.300 x 1000 Malt.

125. Hops.

35 Oregon. 35. B.C. 40 N.Y. S. 15. Kent.

No. Y. S.

1/2 Lb. Dawson's Salts

Foundation water. 115. ffl. (32 @ 20°/36°)

Kieserlit. 22. ffl. @ 210. H.

Sparged. 50 " " 165.

Boil heat. 15 H.

Made up. 105 ffl.

Turnout 99 ffl.

20 1/2 Q. 59. H.

Washed in Haff. Dec. 22. 115.

Final 4 1/2 Q.

## Nov. Stout Bottling

No. 129. Brew. Dec. 10/15.  
 No. 6. Sum. 5600 - Lt. Malt.  
 5000 Can. 400. Black 200 Crystal.  
 160. Hope New.  
 75. Oregon. 45. H. G. S. 40. B. G.  
 Not color.

Foundation water 48. lbs. (35 @ 20<sup>2</sup>/3<sup>1</sup> cold.  
 Hydrolyt. 24. lbs. 210. H  
 Sprayed. 46. " 165. H  
 Malt up. 106. lbs.  
 Turned out. 100 "

21. 1/2. G. 69. H.  
 Backed in Gatt.

Dec. 23/15.  
 Final. 7. G.



Shir Brew for Watt Draft. 53

No. 130. Brew. Dec. 14. 15.  
No. 1 Sum. 5300 - 500 - Malt  
140. Hops.  
61. Oregon. 47. H. of S. 37. 13 lb.  
M. J. B.

7. Kh. Davignon Salt  
Foundation water 45 fph. 132. @ 202/38 d.  
Kinger let. 22. fph. @ 210. H.  
Spaced - 50 " " 165. "  
Tap heat 154.  
Made up - 106 fph.  
Turned out. 100. "  
20. x of 59. H.

Washed in Watt. Dec 27.  
Final 14 1/2 G.

Thin Brew for - Watt Draft

No. 131. Brew. Dec. 15-1/15:  
 No. 5- Tun. 5300. Bar Malt.  
 140. Hops -  
 65. Oregon. 40. N.Y. S. 35. B.C.  
 M. J. S.  
 7. Lm. Davison's Salts.

Foundation water 45. (32. @ 202. / 360 gal.  
 Transferlet. 22 ffl. @ 210 H.  
 Sparged - 50. ffl. @ 165.  
 Sp. heat. 154.  
 Made up. 107 ffl.  
 Turned out 101. H.

20. x Q, 59. x H.

Mashed Dec 29. In Watt.

This Brew for Matt Drap. 55

No. 132 Brew - Dec. 16. 1/15 - Watch This  
No. 3. Time 5300 bar Matt.

140. Hops -

60. B. G. 60. H. G. S. 20 Hunt.

H. G. S.

7. Lb. Davison's Sales.

Agundation #5. Hh. (32 @ 20<sup>2</sup>/3 Cold.

Thyler lit. 22. @ 165-

Sprayed. 50. Hh. @ 165.

Sp. heat. 15<sup>1</sup>/<sub>4</sub>.

Made up. 107. Hh.

Turned out. 106. "

20. H. G. 5. H.

Washed in Matt. Dec. 30.

Final 4. H. G.

## This Brew for Bottling

No. 133. Brew - Dec. 20/15.  
 No. 7. Sum. 5300. Gaux & Matt.  
 125. Hops.  
 60. B. S. 45. H. S. 20. Kent.  
 M. S. S.

7. Lbs. Davison Salt.  
 Foundation water 145. (32<sup>20</sup>/<sub>3</sub> Cold.  
 Underlet. 22. Hops. @ 210. H.  
 Sparged. 52. H. " 165.  
 Jap. Heat. 155.  
 Made up. 107. H.  
 Turned out. 101. H.  
 19. <sup>1</sup>/<sub>3</sub> G. 59. H.

Packed in Matt. Dec 31.  
 Final 4.

The Brew for Bottling

57

No. 134. Brew - Dec. 21/15 -  
No. 2. Sum 5000 - Can. Malt.

125. Hops -

60. B. S. 45. H. Y. S. 20. Yeast  
M. F. S.

7. Lb. Davison's Salts

Foundation water 45. (32. @ 102. 13 @ cold.

Insoluble. 22 lbs. @ 210. +

Sparged 50. " 170. "

Boil heat 155

Made up - 105. lbs.

Turned out - 99. "

19. 2 Q. 5 1/2 H.

Washed. Gmf. 3. <sup>th</sup> 1/16  
Final 4 1/2 Q.

This Brew for Dwight Watt

No 135. Brew - Dec. 22<sup>nd</sup>/15.

No. 4. Turn 5300 Can Malt.  
140. Hops.

75. B. C. 45. Oregon. 20<sup>th</sup> Y. S.  
M. F. S.

Foundation water 45 fl. @ 20<sup>th</sup> Y. S.

Underlet 22 @ 210. H

Sparged. 50 fl. @ 165.

Boil heat 154.

Made up. 106 fl.

Turned out 100 "

20<sup>th</sup> Y. S. 59.

Washed in Watt. Jan. 6/15.

Final. 4<sup>th</sup> Y. S.

This Brew for Draft - Stew 59

No. 136. Brew. Dec. 28/15 -  
No. 1. Sum. 5300. Open Malt -  
165. Hop.

70. Oregon. 35. B. G. 45. N. G. 110/100  
M. G. 100.

20. Lb. Black Malt in this Brew.

Foundation water. 45. Lb. 132 @ 202 1/3 lbs

Underlet 22 @ 210. H.

Spargel 50. Lb. @ 165 H.

Yak heat. 154.

Back up. 104.

Turned out. 98.

20. G. 59. H.

Backed in Watt. Jan. 10/16.  
Final 4 1/2 G.

No. 137. Brew. Dec. 29/15  
 No. 6. Sur. 5300. Can. Malt.  
 165. Hops.  
 70. Oregon. 40.5 lb. 40.9% S. 16.7% H.  
 M. P. S.  
 10. Lb. Black. Malt.

Spring water 45.7 Hl.  
 Hydrolyt. 22. Hl. @ 210 H.  
 Sugar 48 " " 165 H.  
 Oak heat 15 H.  
 Made up - 102. Hl.  
 Turned. 96. "  
 20 1/2 G. 59 H.

Trasky, Calif. 12. 115  
 All. Hops -  
 Final  
 P. C. S. Hops for cellar use



No. 138. Brew - Jan. 4. 1/15  
 No. 3. Sum. 53.50. Opux Malt.  
 165. Hop.  
 105. B. C. 45. H. G. P. 15. Hunt.  
 M. F. S.

Foundation water 46 H. 32. @ 20<sup>5</sup>/36  
 Underlet. 22. H. @ 210. H.  
 Sparged. 48 " " 165. H.  
 Cof. heat. 154.  
 Made up. 103. H.  
 Turned out.  
 20 1/2 Q. 59. H

Washed in Batt. Jan. 18.  
 Final 4-2 Q.

Hop. Beer -  
 Sparged 38. H.  
 61. H.

Stock ale

No 139. Brew.      Jan. 5. '16  
 No. 2.      5350, base Malt.  
                  160. Hops -  
 100. B. L. 45. H. 15. Stout.  
                  M. P. B.  
                  10. H. B. Black Malt.

Sparged. 149. Hh. @ 165.

2 1/2 G. 5% H.

Back in Hh. Jan. 18.  
 final 4 1/2 G.

This Brew for Bottling

Watch this

No. 140 Brew -  
No. 1 Lure.

Jan. 11/6.  
5300 Caut. Malt -  
115 - Hops -  
50 - B. L. 45 - P. 4 - S. 20 - Kent.  
M. J. S.

Foundation water 45. H. (32.7) 13.  
Underlet 22. H. @ 210. H.  
Sparged 50. " " 165. H.  
Mash up 100 Hk.  
Turned out 100 "  
19 1/2 G. 59 H.

Packed in Gatt. Jan. 20.  
Final 4. G.

## This Brew for Bottling

No 141 Brew. Jamf. 12/16.  
 No. 7. Run. 5350. x. Can. Malt.  
 115. Hop.  
 50. H. G. S. 45. B. L. 20 Kent.  
 M. F. S.

Foundation water 45. f.H. (32 @ 203/30) d.w.  
 Malt 22. f.H. @ 210. H.  
 Sparge 48. " " 170 H.  
 Wash heat. 157.  
 Made up 104. f.H.  
 Turned out 98. "  
 20-1/2 q. 59. H.

Jamf. 22. Washed in Vatt.  
 Final 4. G.

No 142 Brew. Jan. 13/16.  
 No 5. Seen. 5550 Can Malt  
 106. B. L. H. G. Y. S. 15. Heat  
 M. P. S.

Note Foundation water  
 Foundation water 144 Hk. (35 @ 2.00) 14 Ck.  
 Underlet - 24 Hk. @ 210 H.  
 Sparged 42 " - 165 H.  
 Tap heat - 15 H.  
 Made up - 104 Hk.  
 Turned out 98 "  
 21-24. 59 H.

Washed in Phos. Jan. 25.

This Brew. for Watt

No. 143. Brew. - Jan'y 17/16.  
No. 6. Sun. 5500. Litz Malt

140. Hopi -

80. B. S. 45. Oregon. 15 Bush.

M. H. S.

Malt bag -

No. Flour. in yeast.

Foundation water. 45. fph. (32 @ 205) 360 gal

Hydrolet. 22. fph. @ 210. H.

Sparged. 48. " " 165. H.

Open heat. 164.

Made up. 106 fph.

Turn out. 100 "

20 1/2 G. 59. H.

Washed in Watt. Jan'y 28 -  
Final 6 - 2 G.

No. 144. Brew. - Jan. 18/16.  
 No. 3. Linn. 550 Duty Malt.  
 140. Hops.  
 80. B. S. 115. Dryer. 15. Kent.  
 M. P. S.  
 Malt. pad.

Foundation water. 115. Hh. (32<sup>203</sup>/300)  
 Hydrat. 22. Hh. @ 210. H.  
 Margal. 118. " " 165. H.  
 Sp. heat. 154.  
 Made up. 104. Hh.  
 Turned out. 98. "  
 20/2. C. 59. H.

Washed in Gatte. Jan. 29.  
 Final. 5-2. C.

This Brew for Stacks

No. 145. Brew. Jan. 19/16.  
 No. 2. Sun. 55.50. Can. & Malt.

160

100. B. l. H. P. R. Y. S. 20. Kent.

M. Y. S.

Foundation water 49 Hh. (35 @ 203/4 bales)

Implet 24. Hh. @ 210.

Sprayed. 43. " 165.

Tap heat. 154.

Made up. 106 Hh.

Turned out. 100. "

21. Q. 59. H.

Washed in. 40 Hh. July 3  
 40. Hh.



This Brew for Yatt 69

No. 146. Brew. Jan. 25-1/6.  
No. 7. Sun. 5500. Lute Malt.  
140. Hops.  
105. Oregon. 20. B. le. 15. Hunt.  
M. K. S.  
Malt. bod.

Foundation water 45. Hh.  
Kydulit. 22. @ 210. H.  
Spergeat. 48. Hh. @ 165.  
Inf. heat. 15H.  
Made up. 107. Hh.  
Turned out. 101.  
20 + 2. G. 59. H.

Mashed in Yatt. Feby. 4.  
Final 4-2. G.

No. 149. Brew. July 2/16.  
 No. 5. Sun. 5500. Luty Malt.  
 140. Hoff.  
 120. B. by 20. Gut.  
 M. F. S.

Foundation water 45. (32. <sup>200</sup> 136 gal.  
 Analyt. 22. @ 210. H.  
 Sparked 47. Pph. @ 165.  
 Tap heat. 154.  
 Made up. 106  
 Turned out. 100.  
 20-29, 59. H.

Washed in Hott July 15.  
 Final 4. G.

Hof Beer  
 Sparked. 38. Pph.  
 6 1/2. H.

## Lager

No. 148. Brew - Feby. 4. 116  
 No. 1. Fermenter. 4700. Corn Malt.  
 80. Hops -  
 50. B. C. 15. N. Y. S. 15. Trust  
 M. F. S.

Foundations water 40. Hbl. (29<sup>205</sup> 71. 66)  
 Wyelet. 20. Hbl. 210H.  
 Sharped 57. " 165  
 Soft heat 134.  
 Trade up 106 Hbl.  
 Turned out 100 "  
 12. Bal. 48 1/2 G.

Packed in Hatt. Feby. 18.  
 Final 2. 70. Bal.

## Lager

No. 149. Brew. Feby. 22/16.  
 No. 1. Fermenter, #700 can malt. 80% <sup>1/2</sup> ~~1/2~~  
 80. Hops.  
 50. B. h. 15. H. H. S. 15. Pent  
 M. H. S.

Foundation water 40. Hh. 29. @ 205 // Hhd  
 Hydrolyt. 20. Hh. @ 210. H.  
 Sfr aged. 58. Hh. @ 165. H.  
 Marble up. 106. "  
 Turned out. 100 "  
 12. Bal. 48. H.

No 150. Brew. July 23. 116.  
 No. 6. Turn. 5300 Can. Malt.  
 115. Hop.  
 56. B. G. H. M. G. S. 20 Hunt  
 M. G. S.  
 Kithen Heat.

Foundation water 49. P.H. 635<sup>2009</sup> 7400  
 Mycellet 24. P.H. @ 210. H.  
 S. pargeal 43. " " 170 H.  
 S. heat 15.5.  
 Made up - 104. P.H.  
 Turned out. 98. "  
 20-2. G, 59. H.

Packed in Katt. March 4.  
 Turned 4. G.

No. 151. Brew. July 24/16.  
 No. 3. Sum. 5500. Malt.  
 4800. Can. Malt. 700. Lutz Malt.  
 160. Hop.  
 100. B. O. 45. N. Y. S. 15. Kent.  
 M. Y. S.  
 Fiiter yeast.  
 Foundation water. 4% fbl. (35 @ 205/4) ltr.  
 Mysterlet. 22. @ 210.4.  
 Sparged. 43. fbl. @ 165.  
 Top heat. 154.  
 Made up. 104. fbl.  
 Turn out. 98 "  
 20. - 1/2. @ 59.4.

Mashed in, Lhd. March 6.  
 Final.

All. New. Lhd.

No. 152. Brew. July. 25/16  
 No. 2. Tun 55.00. Malt. &  
 4800. Can. 700. July.  
 160. Hops -  
 105. B. C. 49. N. Y. S. 15. Heat.  
 N. Y. S.

Further Yeast  
 Foundation water 49. App. (35. @ 205/1400)  
 Hypoerlit. 24. App. @ 210.4  
 Symparoid. 41. " - 165.  
 Cap. Heat. 155.  
 Made up. 102. App.  
 Turned out. 96  
 20 1/2 G. 59. H.

Packed in Matt. March 8.  
 Final H. G.

Hor. Stock

No. 153. Brew. Feby. 28. /16.  
 No. 5. Sun. 5500 Corn Malt

160. Hops.

100. B. l. 45. N. G. S. 15. Kent  
 M. J. S.

Yeast off No. 150 Brew. No Flour.  
 Fermentation water. 49. P. M. (35. 60° 14/16)

Thermet. 24. P. M. @ 210. H.

Sparged. 44. " " 165. H.

Tap heat. 164.

Made up. 10.2. P. M.

Turned out. 96. "

21. 4/ 59. H.

Washed in P. M.

March. 10. /16.

Final

Hops Beer.

Sparged. 36. P. M.  
 62. H.



Shit Brew for Matt Dreg<sup>77</sup>

No. 154. Brew. Feby. 29. 186.

No. 7. Sun. 5-500. Matt.

4500. Can. 1000. Ltr.

140 Hops

100. B. L. 25. M. F. S. 15 Yant.

M. F. S.

Foundation water. 49. Lbl.

Hydrolit. 24. Lbl. 210

Sparge. 43. " @ 145.

Made up. 104 Lbl.

Turned out 98. "

20. G. 59.

Washed in Matt. March. 10.

Final 5. G.

Hos Bottling

No. 155 Bonn.

March 1/16.

No. 41 Turin.

5300. Bonn. Markt

110. 4/16.

60. B. 6. 30. N. Y. S. 20. Kent

M. Y. S.

20. G. 5. 14.

Hauptstadt Markt. March 13. 1/16.

Haupt 3. 1/16. G.

Two Stock

No. 156. Brew.

Marsh. 6. 116.

No. 6. Sun.

5500. Sac. Malt

160. Hop.

105. B. 6. 40. W. 4. S. 15. 1/2 cent.

M. 7. S.

Foundations water. 49. fph. (35<sup>306</sup> 1/4 cent)

Hydrat. 24. fph. @ 210. H.

Sparagel. 41. " " 165. H.

Sph. heat. 155.

Wackup. 103. fph.

Succulent 97. "

21. G. 5. 9. 14.

Backed in Fled. Marsh 17.

Hydrat 49.

37 1/2. Fled.

This brew for Watt Draft

No. 157. Brew - March 7<sup>th</sup> / 16.  
 No. 3. Sum. 5500. Malt.  
 4700. Beam Malt. 800. Lutz.  
 140. Hops.  
 100. B. G. 40. N. G. 8.

For oxidation water 49. Ppl. (33 @ 205 / 140) d. d.  
 Underlet. 24. Ppl. @ 210. H.  
 Sparged - 43. " " 165.  
 Sp. heat - 154.  
 Mash up - 105. Ppl.  
 Turned out - 99. "  
 20- $\frac{1}{2}$ . G. 59. H.

Mashed in Watt. March 16.  
 Turned 3 $\frac{1}{2}$ .

No 108. Brew. March 8/16.  
 No. 1. Fermenter 4700 Bon Malt 80 lbs  
 80. Hop.  
 30. B. 6. 15. H. Y. S. 15. T. C. L.  
 M. V. S.

Foundation water 40 Hh. (29 @ 205 // 1100)  
 Underlet. 20. Hh. @ 210. H.  
 Sparged. 57. H. 165. H.  
 Made up. 105. Hh.  
 Turned out. 99. "  
 12-30 Bal. 48 1/2 H.

Washed in Hatt. March. 22.  
 Final 3. Bal.

## For. Stock

No. 2. Term. March 9/16  
 No 159 Brew. 55.00. Malt.  
 4700. Can. 8.00 Lull  
 160. Hope -  
 100. B. G. 40. N. of S. 20¢/cub.  
 Int. S

Foundation water 49. Hh. 635-9.14  
 Hyperlet. 24. Hh. 0.210  
 Sprayed  
 Top heat 154.  
 Made up 100 Hh.  
 Turned out. 94. H  
 21. 9. 59. H

Basket in Hh. 8. Hh.  
 March 21. 16.  
 Fund 3 1/2.

No. 100 Brew.  
 n 7. Sun

March 13. 116.

5500 Gall. Malt  
 110. Hops.

55. B. 6. 35. n. 9. S. 20. 1/2 pint  
 M. 9. S.

Foundation water 49. (35. @ 105/14 Gold.  
 Hydrat. 24. H. @ 210. H.  
 S. 43. " " 165. H.  
 S. 155.  
 Made up - 105. H.  
 Turned out 99. "  
 21. 9. 59. H.

Washed in Watt. Marsh. 23  
 Final. 4. 9.

For Bottling

No. 161. Brew. March 14/16.  
 No. 5 - Linn 5500. Can Malt.  
 110. Hops.  
 60. B. C. 35 G. Y. S. 15 Kent.  
 M. Y. S.

Foundation water 49. Hll @ 35 @ 205/48 d  
 Under let 24. Hll @ 210. H  
 Sparged 44. " @ 165.  
 Tap heat 15.5  
 Made up 106 Hll.  
 Turned out 100 "  
 21. G. 59. H.  
 Racked in bott. March 25.  
 Final 3-60.4.



## For Bottling

No. 162. Brew. March 15-16.  
 No 17. Linn 5500. Can. Malt.  
 110. Hops.  
 60. B. G. 35. 2. 9. 8. 15. Kent.  
 M. 7. S

Foundations water. 49. lbs.  
 Phyllis. 24. lbs.  
 Sugar. 44. "  
 Sp. Mat. 15. 5.  
 Yeast. 10. 6.  
 Sourdough. 10. 9.  
 2. 4. 5. 9. 14.

Washed in Bath. March. 27.  
 Final 3-30.

For Matt. Draft

No. 163. Brew. March 16. 16.  
 No. 1. Sun. 55.00. Purity Malt.  
 140. Hope -  
 100. B. G. H. G. N. G. S.  
 M. V. S.

Foundation water 49. ffls.  
 Flycatcher 24. ffls. @ 210.  
 Sparged. 41. " " 165.  
 Tap heat. 154.  
 Made up. 104 ffls.  
 Turned out. 98.  
 20. G. 59. H.

Packed in Matt. March. 28.  
 Fined 5<sup>x</sup> G.

No. 164. Brew

March 29. 116.

No. 6. Sun

5500. Malt.

4800. Can. 700. Lutz. Malt.

140. Hop.

100. B. G. H. P. N. G. S.

M. Y. S.

Foundation water 49. H. (35 @ 205 1/4 H. 1/2 H.)

Inch lit 24. H. - 210.

S. charged. 42. " @ 105

Paper heat 15 H.

Made up - 106. H.

Turned out - 100. "

20 1/2 H., 59. H.

Thack'd, March 30.

Final 37 1/2 H., 59. H.

# This Brew for Bottling

No. 165. Brew. March 21/16  
 No. 3. Sun. 5500. Can. Malt  
 110. Hops.  
 60. B. l. 39. H. F. S. 20/cent.  
 M. F. S.

Foundation water. 49. (35-20074) Cold  
 Lyelet. 24. H. @ 210. H.  
 Sparge. 44. " - 165. H.  
 Lye heat 164.  
 Made up. 106. H.  
 Turned out. 100. "  
 21. G. 59. H.

Packed in Katt. April 1/16.  
 Find. 3-1/2. G.

## Walt. Draft:

No. 166 Brew. March 22. 116  
 No. 2. Lun. 5.500 Malt  
 4800. Com. 700. Lutz  
 = 140. Hoff  
 100. B. B. 110. N. G. d.  
 M. F. S.

Foundations 49. f. h. (35 @ 205. 14. 6. 6. 6.  
 Myerlet. 24. f. h. @ 210. 11  
 Sp. 24. 9. 10. 43. " " 165  
 Safe heat. 154.  
 Made up. 106. f. h.  
 Turned out. 100. "  
 20. 1/2. d. 59. H.

Packed in Walt. April 6.  
 Turned out 3 1/2. d.

(Big Snow Storm) Lager Beer

No. 167. Brew. March 23. 116.  
 No. 1. Hermitic. 4700 lb. malt & 2.5 lbs  
 80. Hops.  
 50. B. L. 15. N. Y. S. 15 Kent.  
 N. Y. S.

Foundation water 40. fth. @ 29. @ 205. 116. d.  
 Underlet. 20. fth. @ 210. H.  
 Sparged. 57. " - 165.  
 Tap heat. 15 H.  
 Made up. 106. fth.  
 Turned out. 100. "  
 12. - 50. B. L. 48. H.

For Draft

No. 168. Brew March. 28/16.  
 No - 7 Sun. 5400. Malt.  
 700 Lye. Malt.  
 140. Hops.  
 90. B. 35. N. 4. S. 15. Tent.

Foundation water 49.4 Hl  
 Highlet - 24. Hl @ 210. H.  
 Sp. or yed - 40. " " 165.  
 Tapi heat. 15 H.  
 Made up - 103 Hl  
 Turned out - 97 "  
 20. 1/2 Cu 59. H.

Bottling

No. 169. Brew. March. 29. 116  
 No. 5. Quir 5300. Jan. Matt.  
 110. H. J.  
 60. B. L. 30. N. Y. S. 20. Fund.  
 M. F. S.

Foundation water 149. H.  
 W. underlet. 24. H.  
 Sprayed. 41. "  
 Top Mat. 154.  
 Made up. 105. H.  
 Turned out. 99. "  
 20.  $\frac{1}{2}$  C. 59. H.



This Brew. for - White Starch 93

No. 170 Brew. March 30/16.

No. 1. Linn. 5400 Malt.

<sup>100</sup>  
Linn.

140 Hops

110 B. G. 25 N. H. S. 15 Yeast.

M. V. S.

20 \* G. 59.4

Other Brew for Whole Stand

No. 171. Brew - March 3/16.

No. 4. Sun. 5500. Mall.

Hydr.  
to air.

160 Hydr.

110 B. @ 30 Hydr. 15 Kent.

Foundation water 49. Hl.

Underlet 24. Hl. @ 210. H.

Sup. arg. 40. " " 165.

Exp. heat 154.

Trade up - 103 Hl.

Turned out 97. "

20 1/2 G. 59. H.

Exp. Beer.

Sup. arg. 36. Hl.

62. H.

Stock AleNo. 1. Brew  
No. 1. Tun

April 17/16.

55.00. P. lean Malt

100. Hops

110. B. 35. N. Y. S. 15. P. 15.

N. Y. S.

Foundation water 49. H. (35 @ 205. 7/14/16)

Hydrat. 24. H. @ 210. H.

Sparged. 24.31. @ 165.

Tap heat. 154.

Made up - 104 H.

Turned out. 98 "

2 1/2. G. 59. H.

Packed. April 28/16.

Stock A/c

No. 2. Brews.  
No. 4. Sun.

April. 18/16.

5500. Van Malt.

160. Hope.

100 B. G. 45. H. Y. S. 15. Hunt.

M. F. S.

Foundation water 49 Hll. @ 35 @ 205 146 d 1

Anchor bit. 24. Hll. @ 210. H

Sprayed. 44 " " 165. H.

Made up. 104 Hll.

Turned out. 98. "

21 1/2 Cf. 59. H

Backed in Flock. May. 2.

Final.

No. 3. Brew.

April. 19. 1860.

No. 6. Linn.

5300. 600 Malt.

110. Hoff.

60. B. L. 30. M. G. S. 20 Kent.

M. G. S.

Foundation water 49. fbl. 35. @ 20% 146.60

Underlet 24. fbl. @ 210. 50.40

Sparged. 42. " @ 165. 69.30

Mash up. 103. fbl.

Turned out. 97. "

21. G. 5% H.

Baked. in Katt - May 2.

Final.

For Billing

No. 4. B. new  
No. 3. Summ.

April 20. 116  
5300 con. Matt.  
110. Hops.

60. B. le. 30. H. y. S. 20% cont.  
M. Y. S.

Foundation water 49. Hh. (35. <sup>20%</sup> 9. 1/4) No. 6  
Hydrostat. 24. @ 210. H.  
Sparge 42. Hh. @ 210. H.  
Sump heat. 154.  
Made up. 103. Hh.  
Turned out 99. H  
21. Q. 59. H.

For Bottling

No. 5 Brew. April 25  
 No. 7. Sun. 51300 am Malt.  
 110. Hope.  
 50. B. 6. 10. 4. 4. S. 20. Kent  
 M. F. S.

Foundation water 149. 1/2 lb. 35. 2. 14. 1/2 lb.  
 Hydrolet 24. 1/2 lb. @ 210. 4.  
 Sp. arched. 42. 1/2 lb. @ 165.  
 Sp. heat 154.  
 Make up. 103. 1/2 lb.  
 Turned out. 97. 1/2 lb.  
 21. G. 59. H.

Washed. May. 8. in Patt.  
 Final 3. 1/2 G.

For Bottling

No. 6 Brew. April 26/16  
 No. 5. Sun 5500. Can. Malt  
 110. Hops -  
 60. B. S. 30. H. G. S. 20. Cent.  
 M. F. S.

Foundations water 49. Hbl <sup>205</sup> 35. F. 14 lbs  
 Hydrat. 24. Hbl. @ 210. H.  
 Sparged. 48 " " 165 H.  
 Vap. heat. 155.  
 M. S. up - 103. Hbl.  
 Turned out 97 "  
 21. G. 59. H.

Packed in Watt. May. 9.  
 Final 3 1/2 G.



No. 7. Brew April 27. 140. H. H.  
 No. 2. Turn 5300. Can Matt.  
 95. B. b. 30. H. H. S. 15. Hunt.  
 M. F. H.

Foundation water 149. H. H. (35. H. H. 14)  
 Hydrolic 24. H. H. @ 210.  
 S. charged, 142. " @ 145.  
 Top heat. 154.  
 Made up. 123.  
 Turned out. 97.  
 21. H. H. 59. H.

Packed in watt May 10 -  
 Final 3 1/2. H.

Top Bar -  
 S. charged on 38. H. H.  
 62. H.

For Draft. Watt.

No. 8. Brew.

May. 2/16.

No. 1. Tun

5300. Can Malt.

140. Hops.

95. B. b. 30. M. G. S. 15 Trent.

M. G. S.

Fermentation water 49. Hl. (350<sup>205</sup>/464)  
 Underlet 24. Hl. @ 210 H.  
 Sparged. 43. " " 145.  
 Top heat. 154.  
 Mashup: 104. Hl.  
 Turned out 98. "  
 21. G. 59. H.

Washing Watt.

May. 15.

Final H. G.

Flour Bottling

No. 9. Brew.  
No. 6. SunMay - 4/14.  
530 lb Lager Malt  
110. Hops -60. B. 6. 30. H. 4. S. 20 Kent.  
M. 4. S.

Foundation 149. H.

Hocherlet. 74. "

Sparged 143. " @ 165

Lager heat. 15-5. H.

Made up 104. H.

Turned out. 98. "

21. G. 59. 1/2 #.

Washed - May 18.

Final - 3 1/2 G.  
Lager Malt

The Brew pay. ~~Hot Hand~~  
Watt

No. 10. Brew-

May 9<sup>th</sup> / 6

No. 7. Sun.

5.200 Mall. loan.

140. Gape.

100. B. 30. N. G. S. 10. Hunt

M. 9. B.

Foundation water 149 ft. (35 @ 205 / 206)

Angulit. 24. @ 210. H.

Charge. 43. ft. @ 165. H.

Made up. 104 ft.

Turned out 98. H.

Gape heat 155.

21. G. 60. H.

Worked in Watt - May 20.  
Final.

Sp. Brew. for Whole Stourd 105

No. 11. Brew. May. 10. 116.

No. 5. Sun. 5300. Can Light Malt.  
150. W. H. S.

100. W. B. 35. W. H. S. 15. Trent.  
W. H. S.

$\frac{1}{2}$ . Gal. Coloren. in Copper.

Foundations water 149. W. H. S. (35 @ 205) / 100

Underlet. 211. W. H. S. @ 210.

Sparged. 42. W. H. S.

Sp. heat. 155. W. H. S.

Turned out. 98. W. H. S.

Made up. 124. W. H. S.

21. W. H. S. 59. H.

Mashed in W. H. S. May 20.  
Kiesel.

Stout

No 12. Brew.

May. 11. / 66

No 2. Sur.

5600. Malt.

5000. Light. 200. Crystal 400 Black.

150. Hops.

100. B. G. 30. N. Y. S. 20. Kent.

M. F. S.

 $\frac{2}{3}$ . Gal. leucocyanum copper.

Foundation water. 49. H. (35 @ 200 / 4 Gals)

Hydrat. 24. H. @ 210. H.

Sparg. 45. " - 165.

Tap heat. 154.

Made up. 106

Turned out. 100

2 1/2 G. 59. H.

Pack. May. 23 -

Ins. Galt -

H. 4 1/2 G. 59. H.

No. 1. Loggs

Loggs. Bur.

No. 13. Brew-

May 16/16

No. 1 Hermitic

4700. Low Matt. 80 Extra

80. Hoff

50. B. h. 15. N. G. S. 15. Hunt

M. F. S.

Foundation water 4.142 (290<sup>200</sup> 1266)

Underlit. 20. H. @ 210. H

Sparged 56. H " 165.

Tap heat. 154.

Made up 106. H.

Turned out 100 "

12-75. Bal. 48. 1/2. H.

Backed in Matt. June 1.  
Final.

Stock Ale.

No. 14. Brew. May. 17/16  
 No. 1 Beer - 5550 from Malt.  
 160. Hops.  
 100. B. l. 45. N. Y. d. 15 Kent  
 M. Y. S.

Foundation water 49. Hl (35 @ 204/4.6 Hl.  
 Underlit. 24. Hl. @ 210. H.  
 Sp. a. w. 44. " " 165.  
 Hops. heat. 155.  
 Made up. 104. Hl.  
 Summed out. 98"  
 22. G. 59. H.

Packed in Hl. d. June 1.  
 Final.



## For Bottling

No 15. Brew. May 18. 116.  
 No. 3. Sun. 5300. Can. Malt.  
 110 Hops.  
 60. B. 6. 30. H. 7. S. 20. Yeast.  
 M. 7. S.

Foundation water 49. Hl. (35 @ <sup>20</sup>/<sub>4</sub> Hl.)  
 Underlet. 24. Hl. @ 210. H.  
 Sparge. 44. Hl. @ 165.  
 Tap heat. 15 H.  
 Made up - 106. Hl.  
 Turned out - 100. H.  
 21.9, 59. H.  
 Hatched June 2 -  
 Final -

Hop Beer -  
 Sparge on - 38. Hl.  
 62. H.

Thin Brew. Flocks Stomach

No. 10. Brew. May 25/6.

No. 7. Linn 5500 - Can. Mall.

140 Hops.

100.45 - 25.99 - 15.75  
M.V.S.

Top heat. 15.5.

20\*4. 59. H.

Hatched. June 6.

Final.

All. Flocks.

No. 17. Brew. May. 26. 116  
No. 2. Jun. 5 300 Gall Malt.  
130. Hops -  
80 B. S. 30. H. G. S. 20. Yeast -  
M. & S.

Foundation water 49. Hk. (35<sup>20</sup> - 7.14.)  
Ungerlot 24. Hk. @ 210.  
Sparged. 47. Hk. 165.  
Mash up. 100 Hk.  
Turned out 100 "  
20 x 4. 59.4

Washed June 8. In. Katt -  
Final. 5-29,

Beer or stand

No. 18. Brew.

June 1/14.

No. 6. Sum.

5500. Can. Mal.

160. Hops -

125. B. S. 20 N. Y. S. 15 - 1/2 bush

M. Y. S.

Foundation water 49. (35 H @ 20° H. H.)

Insulation 24. H. H. @ 210. H.

Top heat 153.

Made up 106.

Turned out 100

20% Y. 5% H.

Washed June 15, 116.

Final

All. F. H. C.

Lager Beer -

No. 19. Brew. June 2/16.  
 No. 1 Brewmaster 4.700. Sam. Wilt.  
 80 Hops  
 50 B. 15. H. 15. Y. 15.  
 M. 7. 15.

12:70. Bal. 4.8. 14-

Washed in Watt.  
 Final 3. Bal.

Sam. at 13. 15. red - Water

Botkins

No. 20. Brew. June 6. 116.  
 No. 1. Sun. 5300. low. Malt  
 110. Hops.  
 70. B. 6. 25. N. Y. S. 15. Trent.  
 M. Y. S.

Tap heat. 155.  
 Sparged. 43. H.

20 1/2 C. 59. H.

Racked in Matt.  
 Head 3 1/2. Long.

No. 21 - Bruw. June 13/16.  
 No. 3. Turn 5300 bar. Malt.  
 110 Hops.  
 50. lb. 30. H. y. s. 30. Kent.  
 M. Y. S.

Foundation water 149. Hh. 35 @ 20/160.  
 Ankerlet 24. Hh. 210  
 Sp. as of d. 144. " 106.4  
 Top heat. 155.  
 Made up. 106 Hh.  
 Turned out 100 "  
 21. G. 59 1/2 c. H.

Racked. June 26. In Matt.  
 Final 3-2 G.

Hops. Bruw.  
 62. H.

## Lager Beer

No. 22. Brew.

June 19, 1916

No. 1. Fermenter 4.700 Clean Malt

80. Hops -

50 B. G. 15-20 y. S 15-20 y. S

M. Y. S.

12-75.

Washed in Hatt. July 3.

Final 3. Bal.



No. 23. Brew. June 22. 116.  
 No. 1. June 5400. Can. Malt.

110. Hops -

50. B. G. 25. N. Y. S. 25. 4. 1/2

Mr. J. S.

Truth's Yeast.

Foundation 49. Hops (350) <sup>200</sup> 1/4. Cold

Hydrolit. 24. @ 210. 4.

Sy. or yed 45. Hops 165.

Mash up. 106 Hops

Barrel out. 100. "

- 20. 3/4.

Stock all

No. 24. Brew. June 26/14.  
 No. 6. Sun. 5500. Base Malt.  
 160. Hops.  
 110. B. 35. W. Y. S. 157 cent.  
 W. Y. S.

(Yeast very Light.)

Keith V. Owen off No 23 Brew  
 Foundation water 49.35. @ 200 146 gal  
 Unchit. 24. H. @ 21 att.  
 Sparged. 44. x = 165. H.  
 Sp. heat. 153.  
 Made up - 106. H.  
 Turned out 100. x

21-24. 60. H.

Rashed - July 7/14  
 Fund 4/24.

Hof Beer.

Lager - Beer -

No. 25. Brew. July 10/16.

No 1. Hecumiter 80 Hops

50. B. C. 15. H. G. S. 15. Yeast

M. G. S.

4700. Corn. Malt. 80

Foundation water 40 Hl. (28 @ 126)

Hydrolit. 20. Hl. @ 210 H.

Sparge 57. H. 165. H.

Yap heat 15 H.

Wash up 106 Hl.

Turned out 100. "

12-70. Bal. 48. H.

Packed in Katt. July. 24.

No. 20 Brew. July. 12/16.  
 No. 6 Sun. 54.00. Corn Malt.  
 110 Hops.  
 60. B. @ 35. 7. 4. S. 15. Kent.  
 M. Y. S.

Foundation water 49. 7. 4. (35 @ 209 Hops.)  
 Malt 24. 7. 4. @ 210.  
 Sprayed 44. " 1. 6. 5.  
 Malt up 106. 7. 4.  
 Turned out 100. "  
 20. 4. 59. H.

Mashed in Malt July. 24.

No 27. Brew. July 19/16.  
 No. 1. Sun. 5550. Can Malt.  
 140. Hops.  
 100. B. G. 25. N. Y. S. 15. Truck.  
 M. Y. S.

Foundation water 50 H. (35 @ 200 156)  
 Underlet 24. H. @ 210.4.  
 Sparged 42. H. @ 165.  
 Made up 100. H.  
 Turned out 100 "  
 21. G. 59.

Pham in Watt - July 31.  
 Final 4. G.

For Glade

No 28 Brew. July - 24 - 116.  
 No 6 Linn. 5550 Can Malt  
 170. Hops.  
 120. B. L. 35. N. Y. S. 15. T. 15.  
 M. I. S.

Foundation water 49. H. (35. <sup>280</sup> 9. 146 dd  
 Underlet. 24. H. @ 210. H.  
 Sp. or y. d. 42. H. @ 165.  
 Cap. Heat. 156.  
 Backups - 106.  
 Turned out. 100  
 20.  $\frac{1}{2}$  9. 59. H.

Backed Aug. 5 - 116.  
 All. H. H. H.  
 Fin. d.

Pages

No. 29. Brew. July. 25. 115.

No. 1 fermenter. 4700

80. Hops.

50. B. S. 15. K. H. S. 15. Yeast.

M. Y. S.

Yeast off No. 25. Brew.

Foundation water 110 Hl. (27.° 20/30)

Landlet. 20. Hl. @ 210. H.

Sparged. 57. Hl. @ 105.

Yeast heat 15.5.

Made up 107. Hl.

Turned out 101. Hl.

12. - 50. Bal. H 8. H.

Washed in Yeast - Aug. 8.

Final.

For Bottling

No 30 Brew.  
No 2. Sur.

July. 26/16

5500 from Malt.

110. Hops

60 N of S. 30. B. 20. Kent.  
M. F. S.

Foundation water 119 Hh. (35 @ 200 14 Hh.)

Underlet. 24. Hh. @ 210. H

Sparged. 4.2 " " 165.

Ign. heat 155.

Wash up. 104. Hh.

Turned out 98. "

21. ° C. 69. ° F.

Washing Vat. Aug. 9. 16.

Final 49.



Stocks & Bonds

No. 31. Brew. Jerky - 31/110.  
 No. 5. Sun. 5500 Corn Malt.  
 170. Hops.  
 120 B. C. 35. M. F. S. 15. Fruit  
 M. F. S.

Foundation water. 119. Hops.  
 Hyphlet 24. Hops. @ 210 H.  
 Spargel. 112. " @ 165. H.  
 Macle up. 104. Hops.  
 Turneckent. 98. "  
 21. \* 4. 59. H /

For Bottling

No. 32 Brew.  
No. 1. LinnAug. 2<sup>nd</sup> / 16

5500.00. 6000 Malt

180 Hops.

60. N. Y. S. 30. B. 20. 1/2 cent.  
M. F. S.

Foundation water 49.4 H.

Musculin. 24.4 H. @ 210.4.

Sp. ardege 42 " " 165.4

Sp. heat 154.

Made up 104.4 H.

Turned out 99.4

21.4, 54.4.

Washed Aug. 14. 1/16

Final 3 1/2 g.

Watch this Brew Hay Stock.

No. 33 Brew  
No. 4. Sun.

Aug. 4.

5.500 malt

170 Hops.

120 B. L. 35. H. of S. 15. Kent  
M. S.

Fermented good.

21 x 9. 59. H.

Washed. All. 4 Hops.  
Aug. 16. Final

For Bottling

No. 34. Brew.  
No. 6. JuiceAugust 8<sup>th</sup>/19  
5000 Gall. Malt.  
120. Hops.60 N. Y. S. 45. B. L. 15. Punt.  
90. Y. S.

Foundation water.

Made up 100. H. L.  
Turned out 100. "

19. x 4. 59. H.

Packed Aug. 18/16.  
In. Malt.  
Final.

Stock Ale

No. 35 - Brew. August 9, 1867  
 No. - 3. Tun 6500 Bar-Malt -  
 170. Hops -  
 120. B. C. 35. P. G. S. 15. Kent -  
 W. F. S.

Foundation water 49 ffl. <sup>0198</sup> (34 1/2 / 14 1/2)  
 Underbit 24 ffl. @ 210. H  
 Sparged. 43 ffl. @ 165 -  
 Tap heat. 155 -  
 Made up - 102 ffl.  
 Turned out - 96. "  
 21-2 G. 5% H.

Mashed. Aug. 27/16.

All. Flick.  
 10. Fld. Stout P. C. S.

## Lager

No. 36. Brew - August - 10/116.  
 No. 1. Ferments - 14.700, Clean Malt,  
 80. Hops. (80.0 extra)  
 50. B. to 15. 9. 4. 15 7 cent.

12-50. Ball. 48. H.

Packed in Watt. Aug 25.

Stout

No. 37 Brew. August 14/16.  
 No. 5. Same. 5000 Can - Malt,  
 200. Crystal. 400. Black -  
 150. Hops.  
 100. B. S. 30. H. G. S. 20. G. M. S.  
 M. G. S.

Foundation water 49 fbls. (3 1/2 @ 19 1/2 H.)  
 M. S. 24 fbls @ 210. H.  
 Sp. heat. 155.  
 M. S. up - 104 fbls  
 M. S. out. 98. "  
 2 1/2 G. S. 5 G. H.  
 Sparged. 45. fbls. @ 165 H.

Washed in Watt. Aug 25 -  
 Final H. - 2. G.

Utilities

No. 38 - Brew.

August 15/16.

No. 2 - Fuel.

5500. Gas. Malt.

110. Fuel.

60. H. G. S. 30. B. G. 20. Cent.

H. G. S.

Foundation water 149. Hh (35 @ 198/46.6)

Insulation 24. @ 210. H.

Spargers. 44. Hh. @ 165.

Pack up. 106. Hh.

Turn plant. 100. "

Safe heat. 154.

20. G. 59. H.



No. 39. Brew.

Aug 21/16.

No. 7. Sum.

5500 lb. Malt.

120. Hops.

60. N. Y. S. 40. B. 20. Kent

M. F. S.

20. G. 59. A

No 40 Brew.  
No 1 Turn

Aug. 22, 116.

5500. Clean Malt

120. Hops.

60. W. of S. 40. 45. for 20% cent.

M. Y. S.

20% of 59. H.

Tracked in Matt. left 5.  
Final

## Lager

No. 41. Brew Aug. 25-116.  
 No. 1 Fermenter 14700. Bar Malt.  
 80 Hops.  
 50 Bal. 15. H. Y. S. 15. 7 cent.  
 M. Y. S.

Lafi heat 155-  
 Made up - 107 H.  
 Turned out - 101. "  
 12-50 Bal. 48. H.



No. 43. Brew - Sept. 5/16-

No. 7. Sun. 5500. Can. Malt  
120. Hops.

40. M. G. of 40. B. 6. 20. Kent.  
M. Y. S.

With Heat. Good

Foundation water. 49. lbs. (35-9/14.

Thermostat. 24. lbs. @ 210. H.

Sparged. 47. lbs. @ 165.

Tap heat. 155-

Made up. 105 lbs.

Turned out. 99. "

20 1/2 G. 59. H.

Stock All-

No. 44. Brew. Sept. 6, 116.  
 No. 1 Run. 5500 Can Malt  
 180 Hls.

120 B. @ 40. H. @ 20. H. @ 20. H. @ 20. H.

M. F. S.

With Yeast.

Foundation water 49. (35 @ 178 14800)

Hydrolit. 24. H. @ 210 H

Sparged. 43 " " 165. H

Sp. Heat. 155.

Wash up. 105 Hls

Turned out 99. "

21. \* 9. 5% H.

Washed in H. H. - Sept. 19.

Hov. Botting

No. 145. Brew. Sept. 11/14  
 No. 6. Tun. 5500. Can. Malt.  
 110. Hops.  
 60. G. Y. S. 30. B. G. 20. Fuel.  
 H. Y. S.

Sparged. 44. H. @ 165.  
 20. G. 59. H.

Packed in Watt. Sept. 21.

For Stock

No 46. Brew. Sept. 12/16  
 No. 2. Sun. 5500. Clean Malt.  
 140. Hops.  
 120. B. G. 30. N. Y. S. 20. Kent.  
 M. F. S.

21. G. 5% H.

Bagged Sept. 25. /16.  
 All. Photo.



Stock

No. 17. Brew. Sept. 15/16  
 No. 5. Linn. 5500. base. Malt.

190 Hops.

120. B. S. 30. N. Y. S. 20% cont.

M. Y. S.

Foundation water, 19. Hbl. 35.7. 14. Hbl. @ 198

Spargeed. 113. Hbl. @ 105.

Spice heat 15.5

Made up. 104. Hbl.

Turned out. 98. "

21. x 4. 59. H.

Packed Sept. 27. 16.

All Hbl.

Final.

Flor - Matt

No. 48. Brew. Sept. 18/16.  
 No. 7. Linn. 5500. Jan. Matt.  
 120. ~~Sept~~  
 60. N. G. S. 40. ~~Sept~~ 20/cent  
 M. G. S.

20. 1/2. G. 59. H.

Washed in Matt. Sept. 26.  
 Final 3-24.

For Malt -

No. 49. Brew.  
No. 1. Sum.

Sept. 20. <sup>1/16</sup>

5500 bar. Malt

120. Hops

60. B. P. 40. N. Y. S. 20. Yeast  
M. Y. S.

Foundation water 49. Y. H. (35. <sup>198</sup>/<sub>16</sub>)

Hydrolit. 24 Y. H. @ 200. H.

Sparged, 44. " @ 165.

Made up. 106. Y. H.

Summed out. 100. "

20. Y. H. 59. H.

Backed. Sept. 28. 1/16.

In. Malt. Final 3 1/2 Y. H.

## Lager

No. 50. Brew. Sept. 21/16  
 No. 1. Fermenter. 4800 lb. Malt.  
 80. Hop.  
 50. B. l. 15. H. f. s. 15 Kent.  
 M. Y. S.  
 Yeast. Great. from our own  
 off. no. 4. Brew.  
 Foundation water 40. Hh. (28 @ 188/260)  
 Hydrolyt 20. Hh. @ 210. H.  
 Sp. added. 57. Hh. @ 165.  
 Top heat. 153.  
 Made up. 107. Hh.  
 Turned out. 101 "  
 12.50 Bal. 48. H.

For Matt

No. 51. Brum. Sept. 22. 1/16.  
 No. 6. Sun. 5400 Can. Malt  
 120 Hops.  
 60 B. h. 40. P. 4. S. 20 Vent.  
 M. V. S.

Foundation water 49. fph 35. @ 198/1/16 da  
 Hydroclit. 24. fph. @ 210. H  
 Sharp. 43. " " 165.  
 Off heat. 155.  
 Made up. 106. fph.  
 Turned out. 100. H  
 20-2. G. 59. H

Kachestun Patt. Oct. 17. 1/16.  
 Final 3/2. G.

For Matt

No. 52. Beer - Sept. 25. 116.  
 No. 53. Beer - 5 1/2 o. beer. Matt.  
 120. Hops.  
 60. B. 6. 170. N. 4 S. 20% cont.  
 M. Y. S.

Flowm of water 119. lbs. (35 @ 178) / 116.  
 Weight 24. lbs. @ 210. H.  
 Sparged 114. " " 165. "  
 Tap heat 55.  
 Made up 105 lbs  
 Sum total. 99. "  
 20 1/2. d. 59. H.

Fr. Malt.

No. 53. Brew. Sept. 26. 116.  
 No. 2. Jun. 5400. Can Malt  
 120. Hops.  
 40. B. b. 30. 44. G. S. 20. Kent  
 M. F. S.

Foundation water 49. Pph. (35. @ 199 1/4)  
 Hydret. 24. Pph. @ 210. 4.  
 Sp. arg. 44. " " 165.  
 Sp. heat. 156.  
 Made up. 105 Pph.  
 Turned out 99. "  
 20 1/2 G.

For Watt

No. 54. Brew. Sept. 27/16.  
 No. 7. Curr. 5:40, Can. Malt.  
 120 Yds.  
 70. B. 6. 30. N. G. S. 20. Kent  
 M. T. S.

Foundation water 19. fth. (35. @ 148/160.  
 Dye lot. 2H. @ 210. H.  
 All aged. 45. fth. @ 165.  
 Racked up.  
 Turned but -

20. - 2. G. 5. G. 1/2 H.

Racked in Watt. Oct. 11.  
 Final 3 1/2 G.



No. 55- Brew Sept. 29. 116g  
 No. 5. Turn 5400. Corn. Malt-  
 120. Hops-  
 70 B 6 30 H of S 20 Hunt  
 M. Y. S.

Founduloum wepter 119. H. H.  
 Under lit. 24. H. H. @ 210. H  
 Spargel 4 H. H. @ 105. H.  
 Egg heat 15 H.  
 Mash up. 106.  
 Turned out. 100.  
 20.9, 59 H.

Washed in Hott. Oct. 12. 116.  
 Final. 3 1/2 g.

For Watt

No. 56. Brew. Oct. 4/16.  
 No. 1. Sour. 54.50 Sour Malt.  
 120. Hope.  
 70. B. C. 50 N.Y.S. 20. Kent.  
 M. K. S. -

Foundation water 49. Hh. 35 @  $19\frac{3}{4}$  bbls  
 Underlet. 24. Hh. @ 210. H  
 Sparged. 44. " " 165. H  
 Off heat. 154.  
 Made up. 105. Hh.  
 Turned out. 99. "  
 $20\frac{1}{2}$  q. 59. H

Turn in Watt. Oct. 13.  
 Final  $3\frac{1}{2}$  q. 59. H.

For Matt

No. 57. Brew.

Oct. 6/16.

No. 6. Sun

5400. Can. Walt.

110. Flips.

60 B. 6.30 H. 4. d. 20. Hunt.

20 1/2 q, 59. H.

Run in Matt. Oct. 16. <sup>st.</sup>

Final. 4. q.



Free - Vatt

No. 59. Crew.

No 2. Jim

Oct. 11. 14.

5400. Can. Malt

110. Hys.

60. B. C. 30. H. G. S. 20. Hunt.

M. F. S.

Foundation water. 149. H. (35. 14) <sup>198</sup>

Underlet. 24. H. @ 210. H

Sparged. 44. " " 105. H

Mach. 106. "

Turned out. 100. "

20. 1/2. G. 59. H

Packed in Vatt - Oct. 20.

Final 3 1/2. G.

## Wast

No. 60. Brew. Oct. 14. / 16.  
 No. 7. Linn. 5400. Can Malt  
 110. Hops.  
 60. B. 6. 30. H. 4. S. 20. H. 2  
 M. 7. 1. S.

Foundation water 149. pph. (35<sup>0</sup> 19<sup>1</sup> 1/2)

Malt 24. pph. @ 210 1/4

Sparged 44. " " 165. H.

Tap water. 154.

Made up. 107. pph.

20 1/2. G. 5 1/4. H.

Oct 27<sup>th</sup> Ran into West 2 3/4

No. 61. Brew. - Oct. 17/16.  
 No. 1. Sum. 5000. Can. Malt.  
 150. Hops.  
 100. B. 6. 30. H. 11. d. 70. 4. met  
 M. F. J.

Formaldehyde water. 1/9. H. H.  
 H. H. H. H. 2. 11. H. H. @ 210.  
 Sp. gr. of d. 4. 3. " " 165.  
 Sp. heat. 154. H.  
 H. H. H. H. 10. 4. H. H.  
 Turned out 100. H.  
 19. 9. 5. 9. H.

2 2/3 G

Washed in Rhoh. Oct 28.  
 For. P. O. J.

No. 62, Brew. Oct. 23/16  
 No. 6. Sum. 5400. Gau Malt  
 110. Hops  
 70. B. C. 20 N. H. S. 20. Hunt.  
 M. F. S.

Foundations water 19. ffl. (35. <sup>198</sup> / 1104.  
 Sphulite 24. ffl @ 210. H.  
 Sphulite. 114 " " 165.  
 Sp. Heat 155.  
 Made up. 107. ffl.  
 Turned out. 101. " .  
 20. C. 59. H.

Washed in Watt.  
 Final 3 1/2 C.



## Lager

No. 63. Brew Oct 26<sup>th</sup> 1916  
 No. 1. Fermenter 4800 Can. Malt.

Water Same as No. 58. Brew.

12 1/2 Balling 48 H

Run in Patt. Gov. 10.  
 Final

All. Phala ~~Walt~~

No. 64. Brew. Oats 30. 1/16.  
No. 2. Linn. 5-300. Can. Malt.

110. Hops.  
50 B. 20. M. G. S. 20. Heat.  
M. F. S.

Foundation water 49. Hh. (35 @ 199. 14 Hh. @  
Kunderlit. 24. Hh. @. 210. 41.  
Sparged. 44. \* 168. H.  
Tap Heat. 157.  
Made up. 100. Hh.  
Turned out. 100. "  
Washed. ~~100~~ 20. G. 59. H.  
10. ~~th~~

Fr. P. O. J.

Nov. 65. Brew. Nov. 3 1/4.  
 Nov. 5. Sum 5000 - beer - malt  
 110. Hops.  
 70. B. 6 20. M. 4. 20 1/2 and  
 M. 4. 1

Foundations water 49. lbs.  
 Mashed 24. lbs. @ 210 H.  
 Spraguel 43. " 105 H.  
 Top heat 15 1/2.  
 Mashed up 106 lbs  
 Turned out 100 "  
 19. G. 59 H.

Mashed in photo. Nov. 11 1/6.

For P.C.S.

Nov. 66 Borneo. Nov. 7/16.  
 Nov. 6. Sum. 5200. Con. Walt.

150 Yds  
 100. B. C. 30. N. 7. S. - 20 Kent.  
 M. 4. S.  
 Keith Grant.

Foundation water 49. 1/2 lb.

20 x 9, 5% H.

No. 67. Brew. Nov. 8/16  
 No. 1. Sum. 5200. Can. Malt-  
 150. Hops.  
 100. B. G. 30. 9. 4. S. 20 Heat.  
 M. P. S.  
 Yeast.

Foundation water 49. H. @ 198/1600  
 Hydrolyt. 24. H. @ 210. H.  
 Sparge. 43. H. @ 165 -  
 Tap. Heat. 154.  
 Mash up - 105. H.  
 Turned out 99 "  
 20.9, 59. H.

No. 68. Brew.      Nov. 9/16.  
 No. 7.      Sum.      5200. Can. Malt.  
    150. Hops  
 100 B. h. 30. H. Y. S. 20 Yeast.  
    M. Y. S.  
 With & Our own Yeast.  
 Water same as 67. Brew.

20. G. 59. H.

## Lager

No. 69. Brew. Nov. 13, M.  
 No. 1. Fermenter 4,800 Bar. Malt.  
 80. H/1.  
 50. B. 6. 15. W. 4. S. 15. 4. 20.

Foundation water. 40. H/1. 178.  
 Anglerlet. 20. @ 210. H.  
 Sparged. 57. H/1. @ 145. H.  
 Sp. Mat. 15 H.  
 Back up. 105. H.  
 Turned out. 99. H.  
 12-60. Bal. 48. H.

Lager

No. 70. Brew.

Dec. 4, 1866

No. 1. Fermenter

4700. Low Malt

80. Hops.

50. B. G. 15. N. G. S. 157 cent

M. F. S.

Fermentation water. 40. Hh. 290 18 1/2

Mycelium. 20. Hh. @ 210. H.

Sp. aspd. 57 0 170. H.

Sp. heat. 15. G.

Made up. 106. Hh.

Turned out. 100. H.

12.75. Bal. 48. H.



No. 71. Brew. Dec 5-11/11  
 No. 7. Sun. 5200. Bar. Malt-  
 110. Hops-  
 80. B. S. 15. H. Y. S. 15. Yeast  
 M. Y. S.

Foundations water 119. Hops 36 @ 19 3/4  
 Malt 24. Hops @ 210. 14.  
 Sprayed 43. Hops @ 168.  
 Paper 15-5.  
 Malt 106.  
 Turned out 100  
 20 G. 59. H.

Rashed in Matt. Dec 14.  
 Final 3 1/2 G.

No. 72. Brew.  
No. 1. Linn.

Dec. 6/16.  
52.00. Jeau. Malt.:  
110. Hopf -

19. 1/2 Q, 5-9. H.

For. P. E. J.

No. 43 Brew Dec. 11. 16.  
 No. 6 Sun 100. Oregon 50. N. H. J.  
 5000. Lem. Malt.

19. 13. 9. 59. H.

Washed in Eth. Dec. 21.  
 Final

~~No. 74 Brew. Dec. 12~~  
~~No. 2 Brew. 5200. from Malt~~  
~~110. H. H.~~  
~~70. B. 6. 20. H. of S. 20. H. H.~~

20. G. H. H.

Nov. 74 Brew - Dec. 12/16.  
 Nov. 2 Tons - 5200 - Con Malt -  
 110 Hops -  
 70 B. G. 20% of S. 20. Tons.

Foundation water. 48. fth. (35. @ 198) 13th  
 Underlet. 24. fth. @ 210 ft.  
 Sparge d. 44. fth. @ 165 ft.  
 Tap heat. 15 ft.  
 Made up. 106. fth.  
 Turned out. 100.  
 20% . 59. ft.

Packed in Matt. Dec. 20 -  
 Total 3 1/2 q. 59 ft.

For P. O. I.

No. 75. Brew - Dec. 13/16.  
 No. 5. Sun. 5000. Can Malt.  
 150 Hops -  
 100. Oregon 50 N. Y. S.  
 M. F. S.

Foundation water 44. H. (32<sup>0</sup> 19<sup>8</sup> / 2 Cold.  
 Hydrat. 22. H. @ 210. H.  
 Sparg. 50. " " 165.  
 Tap heat 163.  
 Trade up. 105. H.  
 Turned out. 99. "  
 19. G. 59. H.

Packed in Matt. Dec. 22/16.

No. 76. Brew Dec. 14/16.  
 No. 3. Surv. 5200. Can. Malt.  
 110. Hopie -  
 70. Bl. 20. 9. 4. S. 20. 4. 1. 1.  
 M. 9. 5.

Foundations water 149. 44. 36. 198. 13. 16.  
 Hydrolet 24. 44. @ 210. 4.  
 Sp. arg. 1. 43. " " 145. 14.  
 Sap. Chat. 154.  
 Hoale up. 106. 44.  
 Turnout. 100. 4.  
 20. 9. 59. 4.

Packed in Gatt Dec. 26/16  
 Final 3 1/2 9.

Stout

Nos 77. Brew. Dec. 18.  
 No. 1. Sum. 5600. — Malt.  
 400. Black. 200. Crystat.  
 150. Hoppy  
 100. Oregon. 30 M. G. d. 20 Cent.  
 1. Sal. Colosseum. in Copper.  
 21 G. 59.14 -

Packed. in Malt. Dec. 27/16.  
 Final 42 G.



## For Bottling

Nov 78. Brew. Dec. 19/16.  
 Nov. 7. Sun. 5200. Corn. Malt.  
 110. Hops.  
 70. B. lo. 20. H. G. S. 20. Y. malt.  
 M. P. S.

Foundation water. 49.4 Hl. @ 198.  
 Nyelet. 24. Hl. @ 210. H.  
 Sparged. 13. " " 165. "  
 Top heat 15 H.  
 Made up. 106. Hl.  
 Turned out. 100. "  
 20. G; 59. H.

Layer

No. 79 Brew.

Dec. 20/16.

No. 1. Fermenter. 4780. Can Malt

80. Hops.

50. B. 15. 9. 9. S. 15. Yeast.

M. F. S.

Foundation water 40 Hls. (29 @ 148" / 160 gal  
 Underlit. 20 Hls. @ 210" H  
 discharged. 57 " " 165-  
 Muck up. 106 Hls  
 Turned out. 100 "  
 Altogether 430 Hls  
 12-50 Bal. 48 H.

No. 80. Brew  
No. 1 Tun.

Dec. 28/16.  
5100 galn. Matt.  
110. Hops.

70. B. C. 20. H. Y. J. 20 Heat.  
M. F. S.

Condensation water 49. Hh. (35 @ 198/46 add.)  
Underlet to 24. Hh. @ 210. H.

Sparged. 42. " " 165.

Made up 104. Hh.

Turned out. 98. "

19. 1/2 G. 59. H.

Proceeded in Matt - Jan. 8.  
Final.

For Matt

No. 81. Brew.  
No. 7. Sew.

Jan. 6 / 17.

5200. Can. Malt.

110. Hoff.

70. B. G. 20. Hunt. 20. N. Y. S.  
M. F. S.

Foundations water 49. Fk. (35) 13 Cold.

Underlit. 24. Fk. @ 210.

Sparged. 43" .. 170.

Vap. heat. 155. H.

Made up. 104. Fk.

Surfact out. 98. "

20. 1/2. G. 59. H.

Packed in Matt Jan. 16 / 17.

Final. 3 1/2. G.

40. Fhde

No. 82 Brazil June 10.  
 No. 1. Sum. 150. Japan  
 130. Oregon. 20/cent  
 40. F. d

20 1/2 C.

Reached by Hddk Jan 22.  
 Kinat.

40. Fhde.

For Gatt.

No. 83. Byw.  
No. 2. Linc.

Jan. 11/16.

5200 sea Molt.

110. Hops.

50. B. C. 20. Oregon 20. Kent 20. ~~W. S.~~

M. F. S.

Humidation water 4%. ffl. ~~198~~ 198/360

Wicket, 24. ffl. @ 210.

Spargel 3%. " @ 165.

Vap. heat. 155.

Made up. 100. ffl.

Turned out. 94. "

20. 1/2. % 59. H.

Washed Jan. 23 - L. Gatt  
Kissal 3 1/2. %

No. 84. Brew.  
No. 5. Tunc

Jan. 15/17.

5200. Can. Malt-  
110. Hoft.

50. B. 6. 20. Oregon. 20. Kent. 20. 86 lbs.  
W. T. S.

Foundation water. 49. Hft. (36 @ 19875 Cool d.)

Underlet. 24. Hft. @ 210. H.

Sparged. 41. " " 168. H.

Tap heat. 155.

Made up. 102. Hft.

Turned out. 94. "

20. H. Q. 59. H.

Stacked. Jan. 26/17.  
Final

Flor. Matt

No. 85- Brew.

No. 6. Tim.

Jan. 16. 1877.

5200. Case Matt

110. Hops.

50. B. 6. 20 Oregon. 20. N. Y. S. 20. Hunt  
M. Y. S.

Foundation water 49. Hbl.

Charleston. 24. Hbl. 210. H.

Charged. 40. " 168. H.

Safe heat. 154.

Boiler made up. 71. Hbl.

Turned out. 91. "

2 1/2. G. 69. H.



No. 86. Brew.  
No. 3. Tun

Jan. 22. 116.

5200. Gall. Malt.

110. Hops.

50. B. 6. 20. Oregon. 20. U. G. & 20. Head.  
M. F. S.

Foundation water. 49. fth. (36. @  $200/36$  d. d.)

Underlet 24. fth. @ 210. H.

Sparged. 40. fth. @ 210. H.

Wash heat. 154.

Mack up. 101 fth.

Turned out. 97. "

21. 2. G. 69.  $1/3$  H.

Packed in Vatt. Feb. 2. 117.

Final 3  $2/3$  G.

For. Matt.

No. 87. Brew.

Jan. 23/17.

No. 1. Sun

5200 Bar Malt

110. Hops.

50. B. S. 20 Oregon 20. N. Y. S. 20/cent.

M. Y. S.

Foundation water 49. fth. (36 @ 200 13 cold.

Wholeset. 24. fth @ 210. H. @

Sparged. 40. " " 165.

Vap. heat. 1574.

Made up 101. fth.

Turned out. 97. "

20. 2/3 G. 59. #1

No. 88. Brew. Jan. 27. 117.  
 No. 2. Sun. 5200. Bar Malt  
 110. Hops.  
 50. B. C. 20. Oregon - 20. W. Y. S. 20. ~~W. S.~~  
 W. S.

Foundations water. 49. Pbl. (36. @ 1.33) 36.00  
 Kuchert. 24. Pbl. @ 210. H.  
 Spargel. 40. " " 165.  
 Pap. heat. 155.  
 Made up. 100. Pbl.  
 Turned out 96. "  
 21. 9. 5  $\frac{1}{2}$  H.

No. 89. Brew.  
No. 6. Sun.

Jan. 31/17.

5200. Can Malt.

110. Hops.

60. New. N. Y. & 30. B. 6. 20/cent.

M. F. S.

Beeth's Yeast.

Distillation - water - 149. lbs. (359.13)

Underlet - 24. lbs @ 210. H.

Sprayed - 40. " " 165-

Made up - 100 lbs

Turned out - 95. "

26. % 59. H.

No. 90 Brew.  
No. 1. Sun

Feb. 5/17

5200 Can. Malt.

110 Hops.

60. H. 4. S. 30. B. W. 20. Kent.

Wm. L. S.

20. 1/2. G. 59 H.

## For Flasks

No. 91. Brew.

Feb. 12. / 17

No. 6. Brew.

5500 lbs Malt.

160. Hops.

80. New. B. Co. New. N. Y. S. 20 old /  
M. Y. S.

Foundation water 49. lbs. @ 20° 148 old.

Winelet. 24. @ 210. H.

Sprayed. 40. lbs. @ 165. H.

Ox. yeast. 155.

Make up 102. lbs.

Turned out. 96. "

229. 57. H.

Packed in Flasks. Feb. 23. / 17

Final 3/2. G.

38 Flasks

March. 8. 5 Flasks sent to. Mt. Justice

No. 92 Beyer  
No. 5 Sun

Feby. 16. 117.  
5 R 60 bar Matt.  
110. Höhe.  
50. Bl. 140. R. 2. S. 20. Frucht.  
M. P. S.

21. 9 59. H.

Wasserd. für Matt. Höhe. 26.  
Final

No. 93. Brew.  
No. 1. Tun.

July 19/17.  
5400. Can. Malt.  
110. Hops.

60. New. B. 30. Hops. H. G. S. 20 old  
Wied. 15. H. New. B. 6. for. East. 15. H. water

M. No. Salt  
Yeast. From Huddley - St. John.

Foundation water. 49/35 H. @ 200/14 Hops.  
Underlet. 24. @ 210. H.

Sparged. 40. H. @ 165. H.

Boil heat. 16 to.

Made up. 100. H.

Turned out. 96. @ 2 1/3. G. 5 1/2 H.

Bached in Galt. March 2<sup>nd</sup>  
Kinal 69



No. 94. Brew.  
No. 7. Sun

Feb. 21/19.  
5400 bon. Malt.  
110. Hops.

60. New. N. G. S. 30. B. C. 20. Lust.  
M. & S.

Yeast. Beck's, and Our own.  
Thee

Kondation water 49. fll. (35. fll. @ <sup>14</sup> 200)

Underlet. 24. fll. @ 210.

Sparged. 40. " - 165-

Tap 156.

Made up. 99. fll.

Turned out. 94 "

21. 1/2 G. 59 H.

Fermented. 100.

Racked. March 6. 117

Kival. 4. G.

No. 95. Brew.

No. 2. Run.

Feby. 23. 117

110. Hops.

60. New. N. Y. S. 30. B. 6. 20 Kent.

5400. Clean. Malt.

N. Y. S.

Foundation water 49. Hb. (35 @ 200. 14 hds.)

Wunderlet. 24. Hb. @ 210. H.

Sparged. 40. " " 165.

Tap. heat. 155.

Made up. 99. Hb.

Turned out. 94. "

21. 1/2. 4. 5 1/2 H.

Packed in Brett - March. 8.

Final. Hb.

No. 96 Brew.  
No. 6. Turn.

Feb. 26. 17.

5400 Can Matt.

110. Hope.

60. New. N. Y. S. 30. B. G. 20 / Cent.

M. Y. S.

Yeast off. No. 93. Brew. with Flour.

Foundation water. 49. Hh. (35 @ 200 1/2 Ck.)

Mud out 24. Hh @ 110 H.

Sparged. 40. " 165. H.

Made up. 100. Hh.

Turned out. 94. Hh.

2 1/2. G. 5. H.

Packed. March. 10. 17. In. Matt.  
Final 5. G. G.

## For Photo

No. 97. Brew. March 2<sup>nd</sup> / 17.  
 No. 5. Sun 5500 - Bar. Malt.  
 170. Hops.  
 80 Oregon, 40 B. C. 25. d. N. F. & 25. Sun 1/2  
 - M. F. S.  
 Yeast off No. 94. Brew. Rocky Good  
 Foundation water 49. Hh. @ 35° 1/4 Gal  
 Knapulet 24. Hh. @ 210. Hh.  
 Sparged. 42. " " 165. Hh.  
 Tap heat. 155.  
 Rack up - 105. Hh.  
 Turned out 90 "  
 L. 2. 9. 5. 9. 3.

Racked. March 14. / 17.  
 Final. 4-2 G.  
 All. Hh. ch.



No. 99 Brew.  
No. 7. Sum.

March 7<sup>th</sup> 117.  
5850. Can. Malt.  
170. Hops.

80. Oregon: 40. B. @ 25. H. @ 25. H. @ 25. H. @ 25.  
M. F. S.

Foundations water 49. Hk. 635. @ 200/4 Cold.  
Underlet. 24. @ 210. H.  
Sparged. 50. Hk. @ 165.  
Boil heat. 164.  
Made up. 108. Hk.  
Turned out. 102. "  
22. @ 59. H.

Gone

No. 100. Brew.  
No. 2. Sur.

March 9. 117.

5900. Cass Malt.  
170. Hops.

80. New. B. 6. 25 New 44. S. 25 old 44.  
40. Oregon.

M. V. S.

Yeast off. No. 97. Brew. With Flour.

Foundation water 49. Hbl. (36. <sup>200</sup> Hbl.)

Mudrot. 24. Hbl. @ 210. H.

Sparged. 52. " " 165. H

Tap heat. 154.

Made up. 108 Hbl.

Turned out. 103 "

22. G. 54. H.

Washed. March 22. 117. S. m. Malt.  
Himal 4. Z. G.

Gone

No 1 Beer      May 15<sup>th</sup> 1917  
 No 4 Beer      53 of lbs Malt  
                   110      "      Hops  
                   60 N.Y. 40 B.C. 20 Pints Old  
                   In 2 S.  
 Foundation 49 Bels (35-8-200, 14 cold  
 Underlet 24 Bels 210  
 Sprage 42 Bels  
 Top heat 15-4 1/2 H  
 Boiler made up 100 Bels  
 Lurned out 94      "  
                   21.9. 59 H.

Keith Yeart.



No. 2. Brew. May. 23. 117.  
 No. 2. Sun. 5500. Con. Matt.

110. Hops.

50. Oregon. 20. Ble. 20. Ry. 20. Cust. Old.

Foundation water 49. fphs

Underlet. 24. fph. @ 210. H

Sparged 49. fph. @ 165. H

Made up. 107. fphs.

Turned out. 100. "

20. 1/2. G. 5% H.

## For Bathing

May 25<sup>th</sup> 1917

We 3 Brew

5500 lbs Matt

110 " Stops

50 Old Cream 20 New B. G.

20 N. N. G. 20 Old Kents

Foundation Water 49 Bbls (35 = 200 H)

Wunderlet 24 Bbls 210 H 14 - Cold

Sponge 48 Bbls 165 H

Made up 107 Bbls

Lined out 101 Bbls

20 1/2 g 49 H

August 19<sup>th</sup> 5 P.M. 614 g. 70 H

*to be kept*

*Jan 27 1919*  
*5800 lbs*

*120*

*Jan 27 1919*  
*5800 lbs*

*120*

*at the point of the...*

For Bottling

No. 4 Brew

May 29<sup>th</sup> 1917

55 lbs Malt

120 .. Hops same as No 3  
same

Made up 107

Turned out 106

20 1/2 g

57 lbs yeast (92 lbs per Hops  
& yeast)

No 5 Brew

May 30<sup>th</sup> 1927

No 3 Sun

55.00 lbs Malt

120 " Hops Same as No 3

Sun Hops Brewt  
All was lost

For Bottling

No 6 Brew

May 31<sup>st</sup> 1917

55.00 Mrs Small

120 " Hops same as No 3

20 1/2 4 69#

Joe Bottling

No. 7 Brew

June 5<sup>th</sup> 1917

5350 lbs Malt

50 " Crystal Malt

120 lbs Hops Same as No. 3

2013

Stock All

No 8 Brew

June 6<sup>th</sup> 1917

5300 lbs Malt

90 " Crystal Malt

170 " Hops

219.694.

Shipped to Loh-Dorn



Stocks etc

No 9 Brew

June 7<sup>th</sup> 1917

5275 lbs Malt

90 lbs Crystal Malt

170 lbs Hops

20 1/2 q 69 H

July 18<sup>th</sup> commenced to bottle

Stocks All

970 10 Brew

June 12<sup>th</sup> 1917

55.00 lbs Malt

100 " Crystal Malt

170 " Hops

214.694

July 19<sup>th</sup> Shipped 20 Hds Jamaica  
via New York.. 25<sup>th</sup> Shipped 15 Hds to Jamaica

For Bottling

No 11 Brew

July 7<sup>th</sup> 1917

No 4 Juice

500 lbs Malt

120 lbs Hops

60 old Oregon. 20 B. G. 40 N. G.

8 M. 12 S.

20 1/2

Brew into vat No 2 July 16<sup>th</sup>

A. S. Lewis yeast (Montreal)

For Ketting

No 12 Brew  
No 1 SunJuly 10<sup>th</sup> 1917

58.00 lbs Malt

120 " Hops

20 Hops, 30 Malt, 30 Hops, 40 Oregans  
M. & S.

20% of 694

Ketting Mash  
July 20<sup>th</sup> run into Vat No 7

For Mattings

No 13 Brew  
No 7 Sew

July 12<sup>th</sup> 1914  
5500 lbs Malt  
120 " Hops

20 Rents, 30 H. Y., 30 B. G., 40 Oregon  
Am. S.

20/24 694

Start off No 11 Brew  
July 23 run into Part No 5

Final 59

No 14 Beam  
No 2 Linn

July 14<sup>th</sup> 1917  
55.00 lbs Small  
120 .. Hops

20 Kent 30 WY 30 N.C. 40 Oregon

Pr. & C.

20 1/2 4.69 H

No 14 Yeast off Kent's Aches  
July 25<sup>th</sup> 1917  
Beam into Stock Vat No 9

Aug 10<sup>th</sup> Bottling  
Final 5.4.

No 15-Run  
No 6 Run

July 17<sup>th</sup> 1917

5500 lbs. malt

170 " Hops

90x Old B. C. 30 New B. C. 30 17 gal.

20 Hent

20 1/2 gal 69 H

July 28 ran into Vat No 4 10 A.M.

Aug 9

Shipped 10 Hds. to Ch-Town  
All this brewing went to Ch-Town

No 16 Brew July 19<sup>th</sup> 1894  
 No 3 - Linn 500 lbs Malt  
 170 lbs Hops  
 105 Old B. G. 25 N. Y. S.  
 40 New B. G.

20 1/2 q 69 H

July 30 Mann white - No 6 Vat

Final 5 1/2 q

Started bottling this brew Aug 17<sup>th</sup>



No 17 Brew  
No 1 Jun

July 24<sup>th</sup> 1917  
55-00 lbs Malt  
140 " Hops  
70 Old B.B. 40 B.C. 30 Mfg.  
6 Am. 12 S

Foundation water 49 lbs 35-200 H  
14 Cold

20<sup>+</sup> 69 H

July 26<sup>th</sup> 7 A.M. <sup>water on</sup> 67 H. 10 A.M. 69 H more water  
2 P.M. 69<sup>+</sup>

27<sup>th</sup> 1 P.M. 69 70 H. 5 P.M. Roused well  
not making much yeast

28<sup>th</sup> 7 am 49 70 H Skinned light head  
9.30 Skinned yeast fair

Aug 2<sup>nd</sup> No 10 Wat

Final 44

<sup>18</sup>  
No 15 Brew  
No 7 Sun

July 26<sup>th</sup> 1917

55 So lbs Malt  
150 lbs Hops  
50 N.B.L. 70 Old B.L. 30 Kent-  
6 M. 12 S.  
M & S

Foundation water <sup>35</sup> 49 lbs 200"  
14 " Cold  
Sparge 48 lbs 168 H

July 27<sup>th</sup> 10 A.M. 95.70 H. 30<sup>th</sup> 7 A.M. 74.

21 1/4 69 H

Aug 1<sup>st</sup> Brew with Port No 8  
Final 5 1/4 4

Charlottesville

July 31<sup>st</sup> 1917

No 19 Brew 5-5-00 lbs. malt

No 2 Sun 150 ... Hops

6 M 12 S

Hops 60 P.B.k. 60 old B.k. 30 cents

M 9 S

Foundation water 54 lbs 197 H 15 cold

Spray 45 lbs 170 H

yeast off No 7 Sun

20 x 4 59 H.

Aug 3<sup>rd</sup> 5-30 AM 64° 71 H

4<sup>th</sup> Doing well lots of yeast

Aug 9<sup>th</sup> Man into No 3 yeast

Total 4 1/2 S

Aug 29 commence to bottle.

No 20 Brew Aug 2<sup>nd</sup> 1917  
 No 6 Sum 49 00 lbs Malt  
 1 40 lbs Hops  
 60 S. B. L. 60 Old B. L. 20 Lents  
 No 8 d

Foundation water 40 lbs  
 28 lbs 197 H 12 lbs Cold  
 Underlet 20 lbs 210 H  
 Sponge 49 lbs 170 H  
 Boiler made up 94  
 Turned out 91

Yeast off No 7 Sum  
 79<sup>th</sup> 20° C 59 H

Aug 4<sup>th</sup> Not working well, put in more yeast  
 5<sup>th</sup> 6 1/2 C doing well  
 Aug 11<sup>th</sup> Ran into No 7 yeast -  
 Serial 4 C

Sept 5 sent 350 H to Lk. Town

W 21 Brew August 10<sup>th</sup> 1917

No 1 Tun 55-00 lbs Malt

150 " Hops

40 B. G. Nov. 60 B. G. Old. 20 Old Herts  
Pr & S

Foundation water 49 lbs. 34-297H  
15 Cold

2 lbs extra cold

Underlet 22 lbs 210H

Sponge 48 " 168H

219

Tap heat 15-4H

August 12<sup>th</sup> 4:30 P.M. 129 70H

13 5 P.M. 85 7H 14<sup>th</sup> 6:30 A.M. 67-9

working thorough up big head

14 2 P.M. Shimmered 6 P.M. 69.70H

20<sup>th</sup> Benedicta No 5-2at

Final 4 9

Sept 6 sent 30 Athels to Ch-Town

No 22 Brew

August 14<sup>th</sup> 1917

No 2 Sum

55.00 lbs Malt

1.70 lbs Hops

80 N.W.S. 600.45 to 30 cents

M &amp; S

Foundation water 5.0 Mals 34.197 H

14 Cold

459 - 41.2 ~~Wheat~~ 22 Mals 210 H459 - 21 ~~Springs~~ 48 Mals 170 H459 - 22 ~~Tap~~ Heat 154 H459 - 23 ~~Barley~~ Made up 102 MalsAug 14<sup>th</sup> 20% 49 59 H

16 5.1.9m. 70 H, 12 G.

Final

Aug 22<sup>nd</sup> Nam into vat 92.54

25 - Add for Salts

No 23 New August 16<sup>th</sup> 1917

No 6 Jan 5-500 lbs Malt

170 lbs Hops

80 N.B.L. 60. Old B.L. 30 Kents

M & S

Foundation water 50 Bels 37.197 H  
16 Cold

Underlet 22 Bels 210 H

Sponge 58 Bels 170

Lap heat 134 H

Boiler made up 103 Bels

Turned out 98 Bels

20 1/2 9.5-9 H

Final 47 1/2

Aug 27<sup>th</sup> Ram into Vat No 2

No 24 Brew Aug 20<sup>th</sup> 1917  
 No 7 Jun 55-cv lbs Malt  
 170 " Hops  
 80 N.B. L. 60 O.B. L. 30 Hents-  
 M & S

Foundation water 349 18  
 Underlet 22 Bbls 210 H  
 " Sup heat 154 to 156 H  
 Sperm 48 Bbls 170 H  
 Boiler made up 102 Bbls  
 Turned out 97 Bbls

20 1/2 q 59 H

Aug 29<sup>th</sup> Man into Vat No 1

Final 2 1/4 q

Sept 18 Baled 10 Hds for Jamaica  
 4 q  
 " 30 Hds for Bermuda



No 25 Brew  
No 1 Linn

Aug 22<sup>nd</sup> 1917

55.00 lbs Malt

140 lbs Hops

100 B. 40 Old Kents

M & S.

Foundation water 34 ~~4~~ 18

Winklet 22 Kals 210 H

Loaf Heat 15-4

Sponge 48 lbs

Koster Malt 100 Kals

Landed out 96 Kals

219.59H

Sept 4<sup>th</sup> from into Mat 426  
Final 49

Sept 25 Cracked 30 Hths for lb. down

No 26 Brew August 27<sup>th</sup> 1917

No 2 June 55 lb Malt

140 " Hops

60 B. 6 50 Oregans 30 Kents

M. & S.

Foundation 34 B. 197 H. 17 Cold

Wendelk 22 B. 210 H

Spang 50 B. 170 H.

Late heat 154

Bailer made up 104 1/2

Turned out 99 B. 6

209.59.

29<sup>th</sup> 5 P.M. 119.70 H

30<sup>th</sup> 5 P.M. 59 70 H Shipped

Sept 6<sup>th</sup> Ran into No 8 Tank

Commenced bottling Sept 21<sup>st</sup>

Sept 26<sup>th</sup> 350 lbs went to the down

Apr 27 Brew Aug 29<sup>th</sup> 1917

No 6 Lem 5500 lbs Malt

140 lbs Hops

60 lbs. G. 50 Oregans 30 Hents

and

Foundation water 34 lbs 194 H 1700

Underlet 22 lbs 210 H

Sponge 50 lbs 170

Sap heat 154

Boiler made up 104 1/2

Turned out 99 lbs

209, 59 H

Final 44 1/2

Sept 10<sup>th</sup> Ran into Vat No 9

Sept 28<sup>th</sup> Commenced to bottle

No 28 Brew

August 31<sup>st</sup> 1917No 1<sup>st</sup> Linn

5500 lbs Malt

1600 lbs Hops

M &amp; S

197 loads  
 Foundation water 34,918  
 Underlet 22 Hrs 210 H  
 Sponge 48 Hrs 170 H  
 Boiler made up 102  
 Turned out

214, 59 H

Final 3<sup>rd</sup> HSept 3<sup>rd</sup> 9 AM 69,7011<sup>th</sup> Run into Vest No 7Oct 11<sup>th</sup> 30 Hrs went to let-down

No 29 Brew ~~August 7~~ Sept 5<sup>th</sup> 1914

No 7 Sun 5200 lbs Malt

120 lbs Hops

90 Oregon 30 B.b.

Am & S

Foundation water 34 & 16

Underlet 22 Pkt 210 H

Sponge 48 lbs

Boiler made up 102

Turned out 94

194.5911

Sept 13<sup>th</sup> Man into Pot No 10

Turned out 4 &

No 30 Brew Sept 7<sup>th</sup> 1917

No 2 June 5-5-90 lbs malt  
 170 lbs Hops  
 100 B.S. 70 Pilsener

No 9 A

Foundation Water 34 @ 15-  
 Sparge 50 @ 140  
 Underlet 22 @ 210  
 Border made up 105- @ 140  
 Turned out 96 @ 140

20 @ 59 H

Sept 10<sup>th</sup> 5 P.M. 74.70

Sept 14 Rain into vat No 4

Final 49.

Oct 16<sup>th</sup> Packed 30 @ for Jamaica

All gone

No 31 Brew Sept 10<sup>th</sup> 1917

No 6 Sun 5500 lbs Malt

140 lbs Hops

90 lbs 50 Oregon

M. J. S.

Foundation Water 348 16 1/2

Underlet 22 lbs 210

Sponge 48 lbs 170

Boiler Trade up 102

Tap heat 544

Turned out 96

209 594

Sept 20<sup>th</sup> Ran into Vat No 3

Final Hg

all gone

No 32 Brew Sept 12<sup>th</sup> 1917  
 No 1 Jun 55 50 lbs Malt  
 140 " Hops  
 90 B. L. 50 Oregans

M. & S.

Foundation water 48 lbs  
 34 lbs 197 H. 16 cold  
 Underlet 22 lbs 210 H  
 50 lbs 170 Spange  
 Boiler made up 106  
 Turned out 100  
 Tap heat 154

199 59 H

Sept 22<sup>nd</sup> Ran into Port No 5

Final 3 1/2 G.



No 33 Brew Sept 14<sup>th</sup> 1917  
 W 7 Jun 55-00 lbs Malt  
 1400 lbs Hops  
 90 B.G. 50 Oregans

M & S.

Foundation water 34 lbs 197.14 Cold  
 Underlet 24 lbs 210 H  
~~28~~ 48 lbs Sprage 170 H.  
 Boiler made up 104  
 Turned out 96  
 Tap heat 154

209 59 H

Sept 25 Run into No 2 vat

Total 21

No 34 Brew Sept 18<sup>th</sup> 1914

No 5 Inn 5-5-00 lbs malt

140 lbs hops

~~90~~ B. C. ~~50~~ Oregans  
100 20

Foundation Water <sup>197 H</sup> 38 & 16 cold

Underlet 24 lbs 210 H

Sponge 44 lbs 170 H

Boiler made up 109

Turned out 102

Tap Heat 154

19 1/2 & 59 H

Sept 20<sup>th</sup> 5 P.M. 10 & 70 H

28<sup>th</sup> from into No 1 vat

Final 49.

No 35 Brew Sept 20<sup>th</sup> 1917  
 No 2 Sum 55-00 lbs Malt  
 140 " Hops  
 90 Hops 40 Oregans

Foundation water 34 lbs 197 & 16 lbs  
 Dissolved 22 lbs 210 H  
 Spunge 48 lbs 170 H  
 Boiler made up 108  
 Turned out 102  
 Tap sheet 157

Sept 204 5911

Sept 29<sup>th</sup> Man into No ~~to~~ Mat 8

Janal 4 C

Nov 13<sup>th</sup> 30 Hops All sent to Jamaica

No 36 Bar Sept 24<sup>th</sup> 1917  
 No 6 Iron 5500 lbs Steel  
 140 " Hops  
 90 lbs 50 Oregans  
 P. & S.

Foundation water 49 lbs  
 34 lbs 1974 15 Gold  
 Powderlet 24 lbs 210 H  
 Sparge 50 lbs 170 H  
 Boiler made up 105  
 Turned out 98  
 Lap heat 154

204 59 H

L. Total 49

Oct 4<sup>th</sup> Iron into No 6 vat

No 37 Brew  
No 10 run

Sept 26<sup>th</sup> 1917  
5-500 lbs Malt  
140 " Hops  
90 lbs 50 Pilsener  
Pr. & S.

Foundation water 49 lbs  
34 lbs 1474 15-16 lbs  
Mashing heat 148  
Underlet 24 lbs 210 H  
Sparge lbs 170 H  
Boiler made up 105-  
Turned out 98  
Tap heat 154, 152, 156

21749 59 H

Total 49

Oct 10<sup>th</sup> Run into No 9 200

Sample taken for 55 Run

No 38 Brew Sept 29<sup>th</sup> 1917  
 No 7 Jun 55.00 lbs Malt  
 130 lbs Hops  
 90.80 B. C. 40 Cuzans  
 M. & C.

Foundation water 49 Bbls  
 34 Bbl 197 H 15-balls  
 Sprung 50 Bbls 170 H  
 Underlet 24 Bbls 210 H  
 Boiler Malt up 108  
 Turned out 102  
 Soap Heat 156 H

194.59 H.  
 Total 342  
 Oct 13<sup>th</sup> Malt into No 16 Vat  
 Malted 44 1/2 Hbls

No 39 Brew  
 No 2 Sum 55-00 lbs Malt  
 130 " Hops  
 90 B. S. 40 Oregans  
 M. & C.

Foundation water 49 Bats  
 35 bats 197 H 14 cold  
 Underlet 24 Bats 170 H  
 Sponge 48 " 168  
 Top heat 155-11  
 Boiler made up 106  
 Turned out

20959H

Lateral 44  
 Oct 15<sup>th</sup> Run into No 7 Wat

No 40 Brew

No 6 Jun

Oct 5<sup>th</sup> 1917

5500 lbs malt

130 lbs hops

90 B. C. &amp; 90 Pilsners

Pr &amp; S

Foundation water 48 Bels 44

34 Bels 19<sup>th</sup> 14 cold

Sponge 50 Bels 170 H

Underlet 24 Bels 210 H

Border made up

Turned out

Set heat 15-4 H

Total 57 1/2 S

19 1/2 S 59 H

Oct 17<sup>th</sup>

Now onto Tub No 10



No 41 Basin

Oct 12<sup>th</sup> 1917

No 1 Dam

5500 lbs Malt

130

" Hops

90 Cane 15 lb 40 Cane

In 9 C

Foundation water 48 lbs

34 lb 194 H. 14 coll.

Underlet 24 lbs 210 H

Boiler made up 108

Turned out 100

Tap Heat 184 H

19<sup>th</sup> 5-9-11Oct 22<sup>nd</sup> Man into vat No 4

No 42 Brew Oct 15<sup>th</sup> 1917  
 No 7 Inn 55.00 lbs Malt  
 180 " Hops 90 lbs. 40 Ouzon  
 M. & S.

Foundation water 48 lbs <sup>July 1917</sup>  
 Underlet 24 lbs 210 H <sup>14 lbs Cash</sup>  
 Sprays 50 lbs 170  
 In heat 15-4 to 16-4  
 Boiler made up 106  
 Turned out 100

19 x 4.50.

Oct 24 Run into No 3 Vat

No 43 Brew Oct 17<sup>th</sup> 1917  
 No 2 down 5500 lbs Malt  
 130 " Hops  
 90 N. S. 40 Oregans  
 Pr. 7 S

Foundation water 48 Hrs  
 34 lbs 19 $\frac{1}{2}$  14 cold  
 Underlet 24 Hrs 210 H  
 Sparge 48 Hrs 170 H  
 Tap heat 154 H to 160 H  
 Boiler made up 102  
 Scummed out 96

209 59H

Oct 29<sup>th</sup> New into Pot No 15

No 44 New

October 22<sup>nd</sup> 1917

No 6 Sun 55-00 lbs malt

130 lbs hops

90 B. C. 40 Oregon

In. &amp; d.

Foundation water 48 lbs

34 lbs 194 H 14 Calx

Spurge 48 lbs 170

Underlet 24 lbs 210 H

Tap heat 15 H

Boiler made up 104

Turned out 98

20° 5H 59H

Nov 3<sup>rd</sup> Pan into No 5 - 2nd

No 40 Brew Oct 24<sup>th</sup> 1917  
 No 1 Sum 6500 lbs Malt  
 180 " Hops  
 90 B. A. 40 Oregon  
 M. & S.

Foundation water 48 lbs 148<sup>4</sup>  
 Underlet 25 lbs 210 H  
 Sparge 48 " 170 H  
 Tap heat  
 Boiler made up 106  
 Turned out 100

20° 4 H 59

Nov 7 Ran into Val No 13

W<sup>o</sup> 46 Beer  
 No 7 Sun

Oct 29<sup>th</sup> 1917

55.00 lbs Malt

130 .. Hops

90 B.S. 40 Oregon

M. & S.

Foundation 48 lbs 194 H

14 Cold 34 197 H

Underlet 24 lbs 210 H

Sponge 48 .. 140 H

Tap heat 15-4 to 15-6

Boiler made up 104

Turned Out 98

This Malt ground with 2<sup>nd</sup> belt

209 59 H

Nov 12<sup>th</sup>

Ran onto Mat No 111

No 47 Row  
No 2 Sun

November 2 1917

5500 lbs Malt

130 .. Hops

90 lbs. 40 Oregon

M & H

Foundation water 48 Kals 148 H

14 Cold 34 197 H

Underlet 26 Kals 210 H

Sparge 48 .. 170 H

Boiler made up

Turned out

209.59 H

Nov 15 Row into No 14 vat

No 48 Brew  
 No 1 Sun  
 Nov 12<sup>th</sup> 1917  
 55.00 lbs Malt  
 130 lbs Hops  
 90 B. L. 40 Pilsen  
 M. & S.

Foundation Water 48 Mals ~~149~~<sup>149</sup>  
 34 Mals 197.14 cals.  
 Underlet 24 Mals 210 H  
 Sparge 48 " 170 H  
 Sap heat 154  
 Moulter made up 106  
 Turned out

209.59 H.

Nov 22<sup>nd</sup> Run into Wat. No 2



No 49 Brew  
 No 6 Sun

November 14<sup>th</sup> 1917  
 5300 lbs Malt  
 130 .. Hops  
 60 M. S. 70 Oregans  
 P. & S

Foundation water 48 lbs 149 H  
 34 lbs 197 H 14 cold

Underlet 24 lbs 210 H

Sponge 44 lbs 170 H

Sap heat 154 H

Boiler made up 100

Turned out 96

20° 45-9 H

No 50 Brew      November 16<sup>th</sup> 1917  
 No 24 Sum      5400 lbs Malt  
                     130    "    Hops  
                     60 B.S. 70 Oregans  
                     In 9.5.

Foundation Water 48 lbs 148 H  
 Underlet      24 lbs 210 H  
 Sparge      45 lbs 170 H  
 Lap heat      154  
 Boiler made up 102  
 Turned Out      96

204.59 H.



660 W. C. OLAND, GENERAL MANAGER,

TELEPHONE N 6 98

P. O. BOX No 211.



50 DUKE STREET

*Halters, N.Y.* \_\_\_\_\_ 400

$$\begin{array}{r}
 36 \overline{) 5200} \\
 \underline{36} \\
 160 \\
 \underline{144} \\
 160 \\
 \underline{144} \\
 16
 \end{array}$$

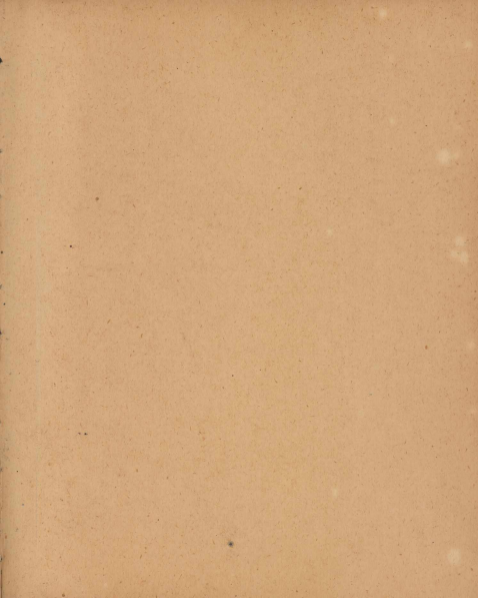
Rest  
144

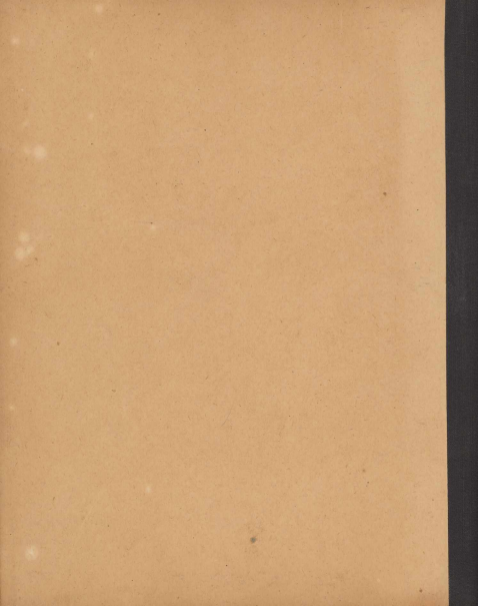
$$\begin{array}{r}
 145- \\
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 31 \overline{) 1305} \\
 \underline{124} \\
 65 \\
 \underline{62} \\
 3
 \end{array}$$

Foundation  $\frac{42}{63}$  Pils ✓  
 Underlet  $\frac{21}{63}$  Pils ✓  
 Spurge  $\frac{5-2}{11.5}$  " ✓

Fishing 18 1/4 Ounce. 30. Minutes before  
Learning out.

27 Bars Ale } Cat  
20 " Water }







Hand. 11180. G. Hoff in Nov.

