

FRANK M. O'NEILL & CO.
LIMITED
COMPLETE OFFICE OUTFITTERS
HALIFAX, N. S.
ESTABLISHED 1888

Brewing Book No. 2.

1931-32.

(Per) D.H.G.

OKAND + SON LTD.

OCT. 19, 1931 - Mar 31, 1932

No. 10/2m

Alc.

Oct. 19/31

Malt - 5000 lb. C. M. Co.
 Hops - (35 Fuggle.); (25 Boh. 410 Fuggle.); (20 Kent).
 6 lb; 6 lb; 1.5 K. M. S; 2 lb Potass.

Mash - $\frac{150}{38\frac{1}{2}}$
 Mischel - $\frac{210}{8}$
 Sparge - $\frac{170}{67\frac{1}{2}}$; H₂O - $\frac{170}{1}$
 Top Heat - 154

First mas - 21%
 Last - 12%
 Water - $38\frac{1}{2}$
 $67\frac{1}{2}$
 1

 115

Out of Cys 21" - 7" Out of Cys 38" 1 Balling 147.5

Yeast - #197 Brew.

Oct. 22/31; 7:30 AM; Temp. - 69.5°; Balling - 6.37
 " 27/31 - Racked - 2.7%

No 11 Tun.

Ale.

Oct 20/31

Malt - 5000 lbs. G. M. Co.

Hops - (35 Fuggle.); (25 Boh. & 10 Fuggle.); (20 Kent).
6 S; 6 M; 1.5 K. M. S; 2 P. Stearn.Mash - $\frac{150}{38}$ Unshelt - $\frac{210}{8}$ Spray - $\frac{170}{67}$; Hop - $\frac{170}{2}$

Nap Heat - 154°

First run - 20.8%

Last " - 1.1%

Water - 38

8

67

2

115

In Cop.

21.5" - 7½"

Out Cop.

29"

Balling

14.1%

Yeast - # 198 Brew.

Oct. 28/31 — Racked — Ball - 2.05%

No. 122

Ale.

Oct. 21/
31

Malt - 5000 lbs. G. H. Co.

Hops - (35 Fuggles), (25 Bohs + 10 Fuggles), 120 Kents)
6 lb; 6 lb; 15 K. M. S.; 2 Porters.Mash - $\frac{150}{38}$ Underlet - $\frac{210}{8}$ Sparge - $\frac{170}{67}$; Hops - $\frac{170}{2}$ Top Heat - 154°

First run - 20.9%

Last - 1.5%

Water - 38

8

67

2

115Inlets Cys.
21.5"

- 8" -

Outlets Cys.
29.5"Balling
147%

Yeast - #198 Brew.

Oct. 29/31 - Racked - Ball - 2.1%

No. 1 Lux.

Ale.

Oct. 22/31

Malt - 5000 lb. C. M. G.
 Hops - (35 Fuggles), (25 Bohn + 10 Fuggles), (20 Kent)
 6 lb; 6 lb; 11.5 lb. M. S.; 12 Pilsener.

Mash - $\frac{1500}{38\frac{1}{2}}$
 Unbult - $\frac{210}{8}$
 Sarge - $\frac{670}{66\frac{1}{2}}$; Hops - $\frac{170}{1}$
 Top heat - 154

First run - 20.7%
 Last - 1.5%
 Water - 38.2
 8
 66 $\frac{1}{2}$
 114

Inb. Cps.
 21.5

- 7 -

Out. Cps.
 58.5

Balling
 14%

Yeast - #199 Brew.

Oct. 30/31; - Racked - Ball - 2.05%

No. 2 run

Ale.

Oct. 23/31

Malt - 5000 lbs. C. M. Co.

Hops - (35 Fuggles.); (25 Bohs + 10 Fuggles.); (20 Kents).
6 lbs; 6 M; 1.5 K. M. S.; 2 Pilsener.

Wash - $\frac{150}{38\frac{1}{2}}$
 Unshelled - $\frac{210}{8}$
 Searge - $\frac{170}{662}$; Hop - $\frac{176}{702}$
 Pap Heat - 153°

First runs - 20.6%

Last - 1.5%

Water - $38\frac{1}{2}$ $66\frac{1}{2}$ 2

 115 Inlet Cop.
 21.5° -7° Outlet Cop.
 28.5° Balling
 14%

Yeast - #199 Bow.

Oct. 26/31 5 7.30 A.M.; Temp - 69.5° ; Balls - 4.6%
 " 27/31; " - 69 ; " - 2.7%
 " 31/31; " Reached " - 1.9%

No 4 Run.

Ale.

Oct. 23/31.

Malt - 5000 lbs. C. M. Co.
 Hops - (35 Tugbo); (25 Boho 410 Tugbo); (20 Kenty)
 6 lb; 6 lb; 15 K. M. S; 2 Potatoes.

Mash - $\frac{120}{38\frac{1}{2}}$
 Unshalt - $\frac{210}{8}$
 Sarge - $\frac{170}{66\frac{1}{2}}$; Hops - $\frac{120}{2}$
 Top Heat - 155°

First run - 20.8%
 Last " - 1.3%
 Water - 38 $\frac{1}{2}$
 86 $\frac{1}{2}$
 2
 115

In to Cop. 21.5" Out of Cop. - 7" - 38.5"

Balling
 14%

Yeast - # 200 Brew.

Oct. 26/31; 7:30 A.M.; Temp - 69.5°; Ball - 7.1%
 " 27/31; " " " - 67° " - 5.8%
 " 28/31; " " " - 67° " - 5.1%
 " 29/31; " " " - 68° " - 4.5%
 Nov. 2/31 - Reached - " - 3.8%

No 52. ²

The Stoup

Oct. 26/31.

Malt - 5000 lb. C. M. Co & 250 lb. B. Barley.
 Hops - (35 Puffs.); (25 Bhs + 10 Puffs.); (20 tents).
 6 S; 6 M; 2.5 K. M. S. 1/23 Plectene; S. root - 4; Card - 3
 J. root - 2.

Mash - $\frac{150}{40}$
 Underhill - $\frac{20}{8}$
 Sparge - $\frac{170}{68}$; Hy. $\frac{170}{2}$
 Wash Heat - 156

First run - 20.9%
 Last - $\frac{1.5}{9}$
 Water - 40
 8
 68
 2
 118

Intr. Cys. - 20" - 7" - Out. Cys. - 27"

Bal. 14.2%

Yeast - # 301 Brew. -

- Oct. 29/31; 7.30 A.M.; Temp - 69.5°; Ball - 6.1%
 " 30/31; " " - 69°; " - 5%
 " Nov. 3/31 - Rashed - " - 3.9%.

1/5

No. 6 Tun.

Able.

Oct. 27/31

Malt - 5000 lbs. C. M. C.

Dops - (35 Fuggles), (25 Bobs x 10 Fuggles), (20 Kents)
6 S; 6 M; 1.5 H. N. S.; 2 Patrons.Mash - $\frac{150}{38\frac{1}{2}}$ Underlet - $\frac{210}{68\frac{1}{2}}$ Sparge - $\frac{170}{66\frac{1}{2}}$; Hg - $\frac{170}{1}$

Top heat - 152°

First runs - 20.6%

Last " - 1.25%

Water - 38%

8%

66%

114

In to Cop.

21.5"

- 7"

Out of Cop.

28.5"

Balling

14%

Least - # 202 Brew.

Oct. 30/31; 7.30 AM; Temp 62°; Ball 4.7%

Nov. 4/21 - Racked - " - 2.3%

No. 7 Jun.

Ale.

Oct. 28/31.

Malt - 5000 lbs. C. A. M. Co.
 Hops - (35 Fuggles), (25 Bohemian 10 Fuggles), (20 Kents).
 6 Pils; 6 M; 1.5 K. M. S.; 2 Pilsene.

Mash - $\frac{150}{38}$
 Underlet - $\frac{210}{8}$
 Sparge - $\frac{170}{67}$; Hop - $\frac{170}{2}$
 Tap Water - 154

First run - 21.25%
 Last " - 12%
 Water - 38
 67
 2
 115

Out of Cyp. - 21.5" - 7"

Out of Cyp. - 28.5"

Balling - 14.1% ✓

Yeast - #202 Brun

Oct. 31/31; 7.30 P.M.; Temp - 69.5°; Ball. - 5.7%
 " " " ; 12.00 P.M. ; " " - 5.3%
 Nov. 5/31 - Racked - " - 2.7%

No. 8 Run.

Ale.

Oct. 29/31

Malt - 5000 lb. D. M. C. (New Car).
 Hops - (35 Fuggles); (35 Boh. + 10 Fuggles); (20 Kent)
 6 S; 6 M; 1.5 K.M.S; 2 Potatoes.

Mash - $\frac{150}{37}$ Underlet - $\frac{210}{8}$ Sparge - $\frac{72}{68}$; Hvy - $\frac{120}{2}$ Top Heat - 152°

First run - 20.8%

Lost - 1.45%

Water - 37

68

2

115

Inb Cyp.

20"

- 7 1/2"

Out of Cyp.

385"

Balling

14.2%

Yeast - #203 Brew.

Nov. 5/31; 730x100 Temp - 69° ; Balling - 3.8%" 6/31 - Rashed - " 2 2.6%

No 97 run.

Ale.

Oct. 30/31.

Malt - 5 wvo lb. D. M. Co.

Hops - (35 Fuggles); (25 Boh. & 10 Fuggles); (20 Kents).
6 lb; 6 M; 1.5 K. M. S; 2 Potatoes.Mash - $\frac{150}{37\frac{1}{2}}$ Mashed - $\frac{20}{8}$ Sparge - $\frac{120}{68\frac{1}{2}}$; Hop - $\frac{170}{2}$

Pay Heat - 154

First run - 21.5%

Lest - 1.2%

Water - 37 $\frac{1}{2}$ 68 $\frac{1}{2}$

2

116

In to Cys

20.5%

Out of Cys.

-7"

27.5"

Balling.

13.9%

Yeast - #204 Brew.

Nov. 2/31; 7:30 AM; Temp. - 69°; Balling - 4.8%

7/31Racked2.6%

No. 10 Run.

Ale

Oct. 30/31

Malt - 5000 lb. P. M. Co.

Hops - (35 Tuggles.); (25 Bohemian 10 Tuggles.); (20 Kent).

6 lb; 6 lb; 16 K. M. S.; 2 Potentilla

Mash - $\frac{120}{38}$ Underlet - $\frac{210}{4}$ Sparge - $\frac{170}{68}$; Hyg - $\frac{170}{2}$

Top Heat - 154°

First runs - 21.4%

Last - - 1.7%

Water - 38

68

2

116

Dut/ Cys

19.5"

Dut/ Cys

-7"

26.5"

Balling

14%

Yeast - #205 Brew.

Nov. 2/31; 7.20 A.M.; Temp - 69°; Balling - 5.8%

" 3/31; " " " " - 3.6%

" 9/31 - Racked - " " 2.15%

No. 112

Ale.

Nov. 2/31

Malt - 5000 lb. D. M. Co.
 Hops - (357 tugs), (251 Bohs 410 tugs), (20 Kents).
 6 S; 6 M; 15 K. M. S.; 2 Pilsener

Mash - $\frac{120}{38}$
 Underlet - $\frac{210}{8}$
 Squeeze - $\frac{170}{68}$; Hops - $\frac{170}{1}$
 Top Seal - 154

First run - 21.2%
 Last " - 1.1%
 Water - 38
 8
 1
 115

In. Cap.
30"

- 7 1/2"

Out. Cap.
27.5"Balling
14%

Yeast - #205 Brew.

Nov 5/31; 7.30 AM; Temp - 69.0°; Balling - 4.9%
 Skinned " 6/31; " " " " 3.3%
 " 10/31 - Racked - " - 2.25%

No. 12 Run.

Ale

Nov. 3/31.

Malt - 5000 lbs. D. M. Co.

Hops - (35 Lugs.); (25 Boh. x 10 Lugs.); (20 Kent).
6 L; 6 M; 15 K. M. S.; 2 Portereus.Mash - $\frac{150}{37}$ Undrill - $\frac{210}{8}$ Sparg - $\frac{50}{69}$; Hy - $\frac{11}{2}$

Tap Seal - 1574

First run - 21.5%

Last - - 1.2%

Water - 37

8

69

2

116

2 L. G.

20.5

-- 7"

Aurb/Gyr.

27.5"

Ball.

14.1%

Yeast - # 208 Brew.

Nov. 6/31; 7:30 A.M.; Temp - 69.5°; Ball - 5.05%

" 12/31; - Racked - " - 2.4%

No. 1 Tun.

Ale.

Nov. 4/31

Malt - 5000 lbs. D. M. C.

Hops - (35 Fuggs.), (25 Bohs. & 10 Fuggs.); (20 cents).
6 lb; 6 lb; 1.5 K. M. S.; 2 Pottery.Mash - $\frac{150}{37}$ Underlet - $\frac{510}{8}$ Sponge - $\frac{170}{69}$; Hops - $\frac{170}{2}$

Wp. Heat - 154

First run - 21.7%

Last - " - .9%

Water - 37

8

69

2

116

Inlet Cup.
20"- 7 $\frac{1}{2}$ "Outlet Cup.
27 $\frac{1}{2}$ "Balling
14%

Least - # 210 Brew.

Nov. 7/31; 7.50A M.; Temp - 69.50; Balling - 5.6%

" 13/31

Rached

" 7 2.4%

No. 2 Run.

Ale.

Nov. 5/31.

Malt - 5000 lb. D. M. Co.
 Hops - (35 Fuggles), (25 Bohemian & 10 Fuggles); (20 Kent)
 6 S; 6 M; 1.5 K. M. S; 2 Pilsener.

- Mash - $\frac{150}{37\frac{1}{2}}$ Undrill - $\frac{210}{8}$ - Sparge - $\frac{170}{68\frac{1}{2}}$ } Hop - $\frac{170}{1}$

Top Heat - 134°

First runs - —

Last - —

- Water - $37\frac{1}{2}$ 68 $\frac{1}{2}$

1

115Inlet Temp.
20°- 4 $\frac{1}{2}$ ° -Outlet Temp.
27.5°Balling
14.7%

Yeast - # 211 Brew.

Nov. 9/31 3:30 P.M.; Temp - 69.5°; Balling - 8.1%
 " 13/31 - Racked - 1.9%

No. 3 Run.

Ale.

Nov. 6/31.

Malt - 5000 lb. D. M. C.

Hops - (35 Fuggle.); (25 Bohst 10 Fuggle.); (20 Kent).
6 S; 6 M; 1.5 K. M. S; 2 Pilsener.Mash - $\frac{150}{38E}$
Unshalt - $\frac{210}{8}$
Sparge - $\frac{170}{68}$; Hyg - $\frac{170}{1}$
Top Heat - 154°

First run - 21.6%

Last - - 1.2%

Water - 38

8

68

1

115Inb. Cys.
19.5"

- 7½"

Outb. Cys.
37.5°Ballng.
14.25%

Yeast - # 212 Brew.

Nov 9/31 ; 7:30 A.M.; Temp - 69.5°; Ballng - 5.9%
" 10/31 ; " " - 69° " - 3.7%
" 14/31 - " Racked - " - 3.1%

No. 4 Run

Ale.

Nov. 6/31.

Malt - 5000 lb., D. H. Co.
 Hops - (35 Kuggler), (25 Bahr + 10 Juggler), (20 Kent).
 6 S; 6 M; 1.5 K. M. S.; 2 Potlram.

| | | |
|---------------------------|-------------------------|--------------------|
| Mash - $\frac{160}{37}$ | | First runs - 21.79 |
| Unblut - $\frac{210}{8}$ | | Test - 1.2% |
| Sparge - $\frac{170}{69}$ | 5 Keg - $\frac{170}{2}$ | Water - 37 |
| Top Heat - 155° | | 69 |
| | | 2 |
| | | <u>116</u> |

| | | | |
|------------|--------|---------------|----------------|
| Incl. 195° | - 8° - | Out/Op. 37.5° | Balling. 14.4% |
|------------|--------|---------------|----------------|

Yeast - #212 Brew.

- Nov. 9/31; 730x11; Temp - 65°; Balling - 9.6%
 " 10/31; " " - 69.5°; " - 7.5%
 " 18/31; Racked " - 3.25%

No. 5 Run

Ale.

Nov. 9/31

Malt - 5000 lb. D. M. Co.
 Hops - (35 Fuggles.); (25 Bohemian Fuggles.); (20 Kent)
 6 lb.; 6 lb.; 6 lb. U. S.; 2 Paterson.

| | | |
|------------------------------|-----------------------|--------------------|
| Mash - $\frac{150}{38}$ | | First runs - 21.7% |
| Underlet - $\frac{210}{170}$ | | Set - 1.3% |
| Sparge - 68 | Hop - $\frac{170}{2}$ | Water - 38 |
| up Heat - 154 | | 68 |
| | | 2 |
| | | <u>116</u> |

| | | | |
|-----------|--------|------------|----------|
| Intr. Gp. | | Out of Gp. | Balling. |
| 21" | - 7" - | 28" | 14.2% |

Yeast - #213 Brew.

Nov. 12/31; 7:30 A.M.; Temp. - 69.5°; Balling - 6.6%
 " 17/31 — Recked — " — 4.8%

No. 6 Run.

Ale

Nov. 10/31.

Malt - 5000 lb. D. M. C.

Hops - (35 Fuggles); (25 Boho. + 10 Fuggles); (20 Kents)
6 S; 6 M; 1.5 K. M. S; 2 Poterens.Mash - $\frac{150}{36\frac{1}{2}}$ Unshelved - $\frac{216}{8}$ Sparge - $\frac{170}{69\frac{1}{2}}$; $\frac{170}{49} - \frac{170}{2}$

Tap Heat - 154°

First runs - 22%

Last " - 1.35%

Water - 36%

9

695

2

116

Into Cop.

20.5"

- 7" -

Out of Cop.

27.5"

Balling.

13.9%

Yeast - # 214 Brew.

Nov. 13/31; 7.30 A.M.; Temp. - 69°; Balling - 4.85%

" 19/31

Racked

" - 1.9%

No. 7 Run.

Ale.

Nov. 12/31

Malt - 5000 lbs. D. M. Co.

Hops - (35 $\frac{1}{2}$ lbs.), (25 Boh. 410 $\frac{1}{2}$ lbs.); (20 cents).6 S; 6 M; 1 $\frac{1}{2}$ K. M. S.; 2 Pellets.Mash - $\frac{150}{37}$ Underlet - $\frac{216}{8}$ Sparge - $\frac{176}{69}$; Hyp - $\frac{170}{2}$

Top Wort - 153

First runs - 22%

Lost " - 15%

Water - 37

69

2

116

Inlet Cyp.

19.5"

- 7 $\frac{1}{2}$ " -

Outlet Cyp.

27"

Balling

14.1%

Yeast - # 214 Brew.

Nov. 18/31; 7.30 AM; Temp - 69°; Balling - 3.8%

" 21/31 — Recheck — " — 3%

No. 8 Run.

Ale.

Nov. 13/31.

Malt - 5000 lbs. D. M. Co.
 Hops - (35 Fuggle), (25 Boh + 10 Fuggle); (20 Kent).
 6 lb; 6 lb; 11.5 lb W.S.; 2 Pilsener.

Mash - $\frac{150}{37}$
 Unshelt - $\frac{310}{8}$
 Sparge - $\frac{170}{69}$; H₂O - $\frac{110}{2}$
 Wap Heat - 154°

Fist runs - 32%
 Last - 1%

Water - 37
 4
 69
 2
 116

Inlet Cy.

20.5"

- 7"

Outlet Cy.

27.5"

Balling

14.1%

Yeast - #216 Brew

Nov. 16/31; 7:30 A.M.; Temp - 67.5°; Balling - 6.2%
 - " 17/31; " " " - 69° " " 5.2%
 " 18/31; " " " - 68°; " " - 4.8%
 " 23/31 - Racked - " - 4%

No. 9. Im.

Ale.

Nov. 16/31.

Malt - 5000 lb. D.M. Co.
 Hops - (35 Fuggles) - (55 Bohs. + 10 Fuggles); (20 Kent).
 6 lb. ; 6 lb. ; 1.5 lb. N.S. ; 2 Potereere.

| | | | |
|----------|------------------|-----------|-----------|
| Mash | $\frac{150}{37}$ | First run | - 21.5% |
| Unshalt | $\frac{210}{8}$ | Last " | - 1.15% |
| Spurge | $\frac{170}{69}$ | Water | - 3% |
| Top Beal | - 156 | | 6.9 |
| | | | 2 |
| | | | <hr/> 116 |

| | | | | |
|------------|-------|-------------|--|---------|
| Inlet Cyp. | | Outlet Cyp. | | Balling |
| 19.5" | - 7½" | 27" | | 13.7% |

Yeast - # 216 Brew.

Nov. 19/31 ; 7.30 A.M. ; Temp - 69.8 ; Balling - 4.6%
 " 19/31 ; 2 P.M. ; " " - 4.1%
 " 25/31 - Racked - " - 2.1%

No. 10 run

Ale.

Nov. 17/31.

Malt - 5000 lbs. D. M. Co.

Hops - (35 Fuggles); (25 Bohem + 10 Fuggles); (20 Kent).

6 lb; 6 lb; 11.5 K. M. S; 2 Pilsener.

Mash - $\frac{158}{37}$ Unkilt - $\frac{910}{8}$ Sprage - $\frac{170}{68}$; Hop - $\frac{170}{2}$ Tap Heat - 154°

First run - 21.5%

Last " - 1.5%

Waters - $\frac{37}{8}$

68

2

115

In to Cys.

20.5

Out of Cys.

- 7.5 -

28

Balling

14.1%

Least - # 220 Brew.

Nov. 20/31; 7.30 A.M.; Temp - 69.5° ; Balling - 4.75%

" 26/31 - Reached - 2%

No. 11 Run.

Ale.

Nov. 18/31.

Malt - 5000 lb. P. M. Co.

Hops - (35 Fuggles.); (25 Bohs. & 10 Fuggles.); (20 Kents).
6 lb; 6 lb; 1.5 K. M. S.; 2 Porterine.Mash - $\frac{150}{37}$ Undelet - $\frac{210}{8}$ Sparge - $\frac{170}{68}$ & Hop - $\frac{170}{1}$ Tap Heat - 154°

First runs - 21.8%

Last " - 1.6%

Water - $\frac{37}{8}$

68

1

114

Inlet Temp.

20.5"

Outlet Temp.

-7"

37.5"

Balling.

14.2%

Yeast - # Keith's #107 Brew.

Nov. 21/31; 7:30 A.M.; Temp - 69.5° ; Balling - 5.5%

" 23/31; " " " - 3%

" 28/31; Racked " - 2.7%

No 12² Jun

Ale.

Nov. 19/31.

Malt - 5000 lb. D. M. Co.

Hops - (35 Fuggles); (25 Boh. + 10 Fuggles.); (.25 Kent)
6 lb; 6 lb; 1.5 lb. N.S.; 2 Patelesnes.Mash - $\frac{150}{37}$ Unshel - $\frac{210}{4}$ Sprage - $\frac{170}{68}$; Hq - $\frac{170}{1}$

Pop heat - 154°

First runs - 21.7%

Last - 1.3%

Water - 37

68

1

114

Int. Cop.

20"

- 75° -

Out. Cop.

27.5"

Balling.

14.2%

Yeast - Finn Keith's.

Nov. 23/31; 7-30 A.M.; Temp - 69.5°; Balling - 5.2%

" 24/31; " " " " " 4.1%

" 25/31; " " " " " 3.7%

" 26/31; " " " " " 3.4%

" 30/31; Racked - " - 3.4%

No. 1 Run.

Al.

Nov. 20/31.

Malt - 5000 lb. D. M. C.

Hops - (35 Tuggles), (25 Bohus (10 Tuggles)), (20 Kents).
6 lb; 6 lb; 1.5 K. M. S.; 2 Polsters.Mash - $\frac{156}{37\frac{1}{2}}$ Mash - $\frac{210}{8}$ Sparge - $\frac{128}{68\frac{1}{2}}$; Hop - $\frac{110}{2}$

Tap Heat - 154°

First run - 21.5%

Last " - 1.4%

Water - 37 $\frac{1}{2}$ 8 $\frac{1}{2}$

3

116

Inb Cys.

20"

Out of Cys.

- 7"

27"

Balling

13.7%

Least - Fran Keith's.

Nov. 24/31; 7:30 A.M.; Temp. - 69.5°; Balling - 5.7%

" 25/31; " " 69.5° " 4.8%

" 26/31; " " 69° " 4.4%

Dec. 1/31 - Reached - " - 3.9%

No 2 Run.

Ale

Nov. 20/31.

Malt - 5000 lb. D. M. Co.
 Hops - (35 Fuggles); (25 Bohemian Fuggles); (20 Kent).
 6 H; 6 M; 1.5 K. M. S; 2 P. Orleans.

Mash - $\frac{150}{36}$
 Underlet - $\frac{2.10}{8}$
 Sparge - $\frac{170}{70}$ s/fy - $\frac{0}{7}$
 by heat - 1.54°

First runs - 21.5%
 Last " - 1.3%
 Water - 36
 8
 40
 1

 115

Inlet Cyp. - 19.5° - 7° - Outlet Cyp. - 26.5°

Balling - 13.9%

Least - From Keith's.

Nov. 24/31 ; 7.30 A.M. ; Temp - 69.5° ; Balling - 5.2%
 " 25/31 ; " ; " ; " - 3.8%
 " 26/31 ; " ; " - 69° ; " - 3.2%
 Dec. 2/31 ; " ; Racked - " - 2.4%

No. 3 Run

Ale.

Nov. 23/31

Malt - 5000 lb. P. M. Co.

Hops - (35 Yuggle.); (25 Bohs + 10 Yuggle.); (20 Kent).
6 S; 6 M; 1 K. M. S; 2 Poterens.Mash - $\frac{120}{37}$ Mashed - $\frac{210}{8}$ - Sparge - $\frac{170}{68}$; 1 top - $\frac{170}{2}$
- Top Heat - 155°

First runs - 21.9%

Last " - 1.41%

Water - 37

8

68

2

115

Into Cys.

205"

Out of Cys.

- 75"

- 28"

Balling

14.1%

Yeast - # 223 Brew.

Nov. 26/31 ; 7.30 AM.; Temp. - 69.5° ; Balling - 4.4%

" 27/31 ; " " - 69° ; " - 3%

Dec. 3/31 ; Reached - " - 2.1%

No. 4 Run.

Ale.

Nov. 24/31

Malt - 5000 lb. D. M. Co.

Hops - (35 Fuggles.); (35 Bohemian 10 Fuggles.); (20 Kents).
6 S; 6 M; 1.5 K. M. S.; 2 Palatene.Mash - $\frac{150}{37}$ Underlight - $\frac{210}{8,170}$ Gauge - $\frac{68}{154}$; Hop - $\frac{170}{2}$

Top Heat - 154

First runs - 22.1%

Lost - 1.4%

Water - 37

68

2

115

Int. Cap.

20.8"

- 7 1/2"

Cube of Cap.

38"

Balling

14.15%

Least - # 223 Brew.

Nov. 27/31; 7.30 A.M.; Temp - $\underline{68.5}$; Ball. - 9%

" 28/31; " " - 69; " - 8.5%

" 30/31; " " 69; " - 6.6%

Dec. 5/31 - Racked - " - $\underline{3.8}$ %

No. 5 Run.

Ale.

Nov. 25/31.

Malt - 5000 lbs. D. M. Co.
 Hops - (35 Fuggles), (25 Bohs. + 10 Fuggles); (20 Kent).
 6 L; 6 M; 1.5 K. M. S.; 2 Potentilla.

Mash - $\frac{150}{37}$
 Underlet - $\frac{10}{8}$
 Sparge - $\frac{170}{68}$; $\frac{170}{2}$
 Top Heat - 154

First run - 21.9%
 Last " - 1.3%
 Water - 37
 8
 68
 2
 115

Intr. Cap. 20 1/5" Out of Cap. - 7" - 28.6"

Balling.
 14.1%

Yeast - # 224 Brew.

Nov. 28/31 ; 7.00 A.M.; Temp - 67.5° ; Ball - 5.6%
 " 30/31 ; " " " " - 3.3%
 Dec. 1/31 ; " " " 69° ; " - 3%
 " 5/31 — Racked — " - 2%

No. 6 Tun.

Ale

Nov. 25/31.

Malt - 5000 lb. D. M. C.

Hops - (35 Tuggles); (25 Bohol + 10 Tuggles); (20 Kents).
6 S; 6 M; 1.5 K. M. S.; 2 Pilsener.Mash - $\frac{120}{37}$ Whirl - $\frac{210}{8}$ Grain - $\frac{170}{68}$; Hops - $\frac{110}{2}$

Tap Heat - 154

First runs - 21.6%

Last " - 1.4%

Water - 37

8

2

115Inlet Cys
31" - 8" -Outlet Cys
29"

Balling.

14.2%

Yeast - # 224 Brew.

Nov. 30/31; 7.30 A.M.; Temp - 69.5°; Balling - 4.1%

Dec. 1/31; " " " " - 3.7%

" 7/31 - Racked - " - 2.9%

No. 7 Jun.

Ale.

Nov. 26/31

Malt - 5000 lbs. P. M. C.

Hops - (35 Fuggles); (25 Biths + 10 Fuggles); (20 Kents).
6 S; 6 M; 1.5 K. M. S.; 2 Portene.Mash - $\frac{100}{37}$ Underlet - $\frac{210}{8}$ Spray - $\frac{120}{68}$; 1 Hy - $\frac{170}{2}$

Tap Heat - 154

First runs - 21.5%

Last - " - 14.2%

Water - 37

8

68

2

115

Inlet Cys.

20.5"

- 7"

Outlet Cys.

27.5"

Balling

13.9%

Least - # 229 Brew.

Nov. 30/31; 730 A.M.; Temp - 69.5°; Balling - 6.6%

Dec. 1/31; " ; " - 69.5°; " - ~~5.85%~~

" 2/31; " ; " - 69°; " - 5.25%

" 8/31 - Racked - " - 3.7%

No 8 Run

Al.

Nov. 30/31

Malt - 5000 lb. D. M. Co.

Hops - (35 Fuggles); (35 Boko (10 Fuggles)); (20 Kent),
6 S; 6 M; 1.5 K. M. S; 2 Potereels.Mash - $\frac{150}{37}$ Underlet - $\frac{210}{8}$ Sparge - $\frac{170}{68}$

cup heat - 154

Hop - $\frac{170}{9}$

First run - 21.9%

Last - - 1.4%

Water - 37

8

68

2

115

Inlet Cyp.

20.5"

- - 7.5"

Outlet Cyp.

38"

Balancing

14.3%

Least - #229 Brew.

Dec. 3/31 ; 7.30 A.M. ; Temp - 69.5° ; Ball - 7.1%

" 4/31

" " " " ; " - 6.1%

" 10/31

" " " " ; " - 4.7%

No. 9 Run

Ale.

Dec. 1st / 1921~~Hot~~

Malt - 5000 lbs. D. M. Co.
 Hops - (35 Fuggles.), (25 Boh. + 10 Fuggles.); (20 Kents).
 6 lb; 6 lb; 4.5 K. M. S.; 2 Portwine.

Mash - $\frac{150}{38}$ Underlet - $\frac{210}{8}$ Sparge - $\frac{170}{68}$; Hop - $\frac{170}{2}$

Lye Heat - 154

First runs - 91.2%

Last " - 1.2%

Water - 38

8

68

2

116

Into Cyp.

20.5"

- 7"

Out of Cyp.

37.5"

Balling

13.9%

Yeast - 232 Brew.

Dec. 4/31; 730A-H.; Temp - 67.5°; Ball - 4.9%

" 5/31; " ; " ; " - 3.5%

" 11/31 - Racked - " - 2.5%

No. 10 Run

Ale.

Dec. 2/31

Malt - 5000 lb. D. M. Co.

Hops - (35 Kegs.); (25 Bohemian Kegs.); (20 Kegs.)
6 S; 6 M; 1.5 K. M. S.; 2 Porteneere.Mash - $\frac{150}{38}$ Mash - $\frac{20}{8}$ Sponge - $\frac{170}{68}$; Hops - $\frac{170}{7}$

Tap Heat - 154°

First runs - 31.3%

Last - 1.3%

Water - 38

8

68

1

115

Intro Gp.

20.5°

At 1/2 Gp.

- 7.5° - 28°

Ballin.

14.1%

Yeast - Keith's (51 lb.).

Dec. 5/31; 7.31 A.M.; Temp - 17.5°; Ballin - 5.2%

+ " 5/31; 12.15 P.M.; " " " " - 4.6%

" 12/31; Roched - " - 2.9%

No. 112.

Ale.

Dec. 3/31.

Malt - 5000 lb. D. M. Co.
 Hops - (35 Fuggler.); (25 Bels & 10 Fuggler.); (20 Kent)
 6 S.; 6 M.; 10 K. M. S.; 2 Portweens.

Mash - $\frac{137}{38}$
 Uchelit - $\frac{210}{8}$
 Sponge - $\frac{120}{68}$; Hy - $\frac{170}{1}$
 Dry Heat - 154

First run - 21.1%
 Lost - 47%
 Water - 38
 8
 68
 1
 115

In to Cyp. 21" Out of Cyp. - 7" 58"
 Balling. 14%

Yeast - Keith.

Dec. 6/31; 7.30 A.M.; Temp - 69.5°; Ball. - 4.4%.

" 6/31; 3.00 P.M. ; - 3.7%

" 14/31 - Racked - " - 2.1%

No. 12 Run

Ole

Dec. 4/31

Malt - 5000 lb. D. M. Co.

Hops - (35 Tuggles); (35 Bk + 10 Tuggles); (20 Kent),
6 lb; 6 lb; 1 lb K. M. S; 2 Pilsener.Mash - $\frac{150}{38}$ Unshel - $\frac{210}{8}$ Sparge - $\frac{170}{68}$; H₂O - $\frac{170}{1}$

Tap Heat - 154

Tigal runs - 21.8?

Last - - 1.5?

Water - 38

8

68

1

115Inlet Cp.
20.5"

- 7 1/2 -

Outlet Cp.
28"Balling
14%

Least - Keith's

Dec. 7/31 ; 7.30 A.M. ; Temp - 19.5° ; Balling - 4.5%

" " ; 3.00 P.M. " " ; " - 3.7%

" 15/31 - Racked - " - 2.05%

No. 1 Run.

Ale.

Dec. 7/31.

Malt = 5000 lb. P. M. C.
 Hops - (35 Fuggles.); (55 Bohemian & 10 Fuggles.); (20 Kent).
 6 S; 6 M; 15 K. M. S.; 2 Portlands.

Mash - $\frac{120}{38}$
 Unshelved - $\frac{210}{8}$
 Sparge - $\frac{170}{68}$; Hops - $\frac{170}{2}$
 Top Heat - 154

First runs - 21.6%
 Last - -1.15%
 Water - 38
 8
 68
 2
 116

In. Cys. Out of Cys.
 20.5" - 7 1/2" - 28"

Balling.
 14.25%

Yeast - #235 Brew.

Dec. 10/31; 7:30 A.M.; Temp. - 69.5°; Ball. - 3.9%
 " 16/31; ——— Racked ——— " - 2.1%

No. 2 Run.

Alc.

Dec. 8/31.

Malt - 5000 lb. Q. M. Co.

Hops - (35 Yuggles), (25 Boh. 10 Yuggles); (20 Kent)

6 lb. 3/4 M; 15 lb. M. S; 2 Potareene.

Mash - $\frac{150}{37}$ Underbit - $\frac{210}{8}$ Spray - $\frac{170}{69}$; Hops - $\frac{120}{7}$ Sp. Heat - 153°

First runs - 21.6%

Last - - 1.3%

Waters - $\frac{37}{8}$

69

115

In. Cop.

30"

- 7 1/2" -

Out of Cop.

37.5"

Balling.

14.05%

Last - # 235 Brew.

Dec. 11/31; 7.30 A.M.; Temp - 67.5° ; Balling - -4.6% " 11/31; 2.00 P.M. " " - -3.8% " 17/31 - Rashed - " - -1.9%

No. 37 un.

Alc.

Dec. 9/31

Malt - 5000 lb. D. M. Co.

Hops - (35 Fuggs.); (25) Bohs + 10 Fuggs.; (20 Kent's)

6 S; 6 M; 1.5 K. M. S.; 2 Portene

Mash - $\frac{154}{38}$ Underlet - $\frac{210}{8}$ Sparge - $\frac{170}{68}$; Hop - $\frac{170}{2}$ 2nd Let - 154

First run - 21.6%

Last " - 1.3%

Water - 38

8

68

2

116

Into Cyp.

20.5"

Out of Cyp.

38.5"

Balling

14.3%

Yeast - #237 Brew.

Dec. 12/31; 7.30 A.M.; Temp - 19.5°; Balling - 5%

" 13/31; 6.00 P.M.; " " ; " - 3.8%

" 18/31 - Rashed - " - 2%

7
No # Tun.

Ale.

Dec. 10/31

Malt - 5000 lbs. D. M. C.
 Hops - (35 Fuggles); (20 Bohls + 10 Fuggles); (20 Kent)
 6 S; 6 M.; 1.5 K. H. S.; 2 Potassens.

Mash - $\frac{150}{37}$
 Underlet - $\frac{210}{8}$
 Spang - $\frac{170}{69}$; Hyg - $\frac{170}{2}$
 Wp Heat - 155°

First run - 23%
 Last - - 14%
 Water - 37
 69
 2
 116

Intr Cop.
 30.5"

- 7"

Out of Cop.
 275"

Balling.
 14%

Least - #238 Brew.

| | | | | | | |
|------------|---|----------------------------|---|---------------|---|-----------------|
| Dec. 13/31 | ; | 7:00 10:00 A.M. | ; | Temp. - 69.5° | ; | Balling. - 5.7% |
| " 13/31 | ; | 6:00 P.M. | ; | " | ; | " - 5.5% |
| " 14/31 | ; | 7:30 A.M. | ; | " | ; | " - 5.3% |
| " 15/31 | ; | 7:30 A.M. | ; | " - 69° | ; | " - 4.6% |
| " 17/31 | ; | 4:00 P.M. | ; | " - 69° | ; | " - 4.3% |
| " 18/31 | ; | 7:30 A.M. | ; | " - 69° | ; | " - 4.2% |
| " 19/31 | ; | 5:30 A.M. | ; | " - 68° | ; | " - 4.1% |
| " 21/31 | ; | Rachel | | | ; | " - 3.85% |

An extra 1½ K. H. S. was added to the regular amount.

No. 8 Run.

Ale.

Dec. 11/31

Malt - 5000 lbs. P. M. Co.

Hops - (30 Fuggles.); (25 Boh. 110 Fuggles.); (20 Kent.)
6 S; 6 M; 15 K. M. S; 2 PortenoneMash - $\frac{100}{37\frac{1}{2}}$ Unshelt - $\frac{210}{8}$ Sponge - $\frac{120}{68\frac{1}{2}}$; Hop - $\frac{170}{1}$

Thp. Wat. - 154

First run - 21.7%

Last " - 1.5%

Water - 37 $\frac{1}{2}$ 68 $\frac{1}{2}$

115

Int. Cp.
20"-7 $\frac{1}{2}$ "Out. Cp.
27 $\frac{1}{2}$ "Balling
14.1%

Yeast - # 238 Brew.

| | | | | |
|----|------------|----------|----------------------|---------------|
| 4 | Dec. 14/31 | 7.30 AM | Temp. - 69.5° | Balling - 7.1 |
| 4 | " 14/31 | 12.50 PM | " " " | " - 6.6% |
| 5 | " 15/31 | 7.31 AM | " " " | " - 6% |
| 8 | " 18/31 | 4.50 PM | " - 67° | " - 5.3% |
| 9 | " 19/31 | 5.30 PM | " - 68° | " - 5.1% |
| 10 | " 21/31 | 7.30 AM | " - 57 $\frac{1}{2}$ | " - 4.9% |
| 10 | " 21, - | 5.30 PM | " - 57° | " - 4.95% |
| 11 | " 22, | Reached | " | " - 4.9% |

In this case

An extra 1 $\frac{1}{2}$ lb. K. M. S; was added to the regular amount.

No. 9 run.

Ale.

Dec. 14/31

Malt - 5000 lbs. D. M. Co.

Hops - (35 Tuggles.), (25 Bohemian 10 Tuggles.), (20 Kent)

6 S; 6 M; 1.5 K. M. S.; 2 Pilsener.

Mash - $\frac{150}{37}$ Undrill - $\frac{20}{8}$ Sponge - $\frac{170}{69}$; Hop - $\frac{170}{2}$

Tap Heat - 154

First runs - 2.8%

Last - - 1.8%

Water - 87

8

69

2

116

Inlet Cogs

20.5"

Outlet Cogs

- 7 1/2"

- 28"

Billing

14.3%

Least - #239 Brew.

| | | | | |
|----|-------------|----------------|--------------|------------------|
| 4 | Dec. 17/31 | 7.30 A.M. | Temp - 67.5° | Ball. - 5.4% |
| 5 | " 18/31 | " | " | " - 3.7% |
| 6 | " 19/31 | 5.34 P.M. | Temp - 67.5° | Ball. - 3.9% |
| 7 | " 20/31 | 10.00 A.M. | " - 69° | " - 2.8% |
| 8 | " 21/31 | 7.30 A.M. | " - 63° | " - 2.75% |
| 8 | " 21, 1931 | 5.30 P.M. | " - 62 1/2° | " - 2.75% |
| 9 | " 22 | 7.30 A.M. | " - 60 1/2° | " - 2.6% |
| 9 | " 22 | 4.30 P.M. | " - 60° | " - 2.75% |
| 10 | " <u>23</u> | <u>Reached</u> | " - 57° | " - <u>2.45%</u> |

No. 10 run

Ab.

Dec. 15/31

Malt - 5000 lbs. D. M. Co.
 Hops - (35 Fuggles); (25 Bohu x 10 Fuggles); (20 Kent).
 6 S; 6 M; 1.5 K.H.S.; 2 P. Lueder.

| | | | |
|-----------|------------------|------------|-----------|
| Mash | $\frac{150}{38}$ | First runs | -21.6% |
| Unkelt | $\frac{40}{8}$ | Last | -1.3% |
| Orange | $\frac{170}{68}$ | Water | -38 |
| Dep. Heat | -154 | | 68 |
| | | | 2 |
| | | | <hr/> 116 |

| | | | |
|-----------|------|-------------|---------|
| Int. Cyp. | | Out of Cyp. | Balling |
| 20.5" | -75" | 28" | 14.1% |

Least - #239 Brew.

| | | | | |
|-----|------------|---------------|-----------|---------------|
| 4 | Dec. 18/31 | 7.30 A.M. | Temp -69° | Ball. -5.4% |
| " | " 18/31 | 5.30 P.M. | " | " -4.6% |
| → 5 | " 19/31 | 5.30 P.M. | " | " -3.3% |
| " 6 | " 20/31 | 10.00 am | " -70° | " -2.9% |
| 7 | " 21/31 | 7.30 A.M. | " -68° | " -2.6% |
| 7 | " 21/31 | 5.30 P.M. | " -67½° | " -2.65% |
| " 8 | " 22 | 7.30 A.M. | " -65° | " -2.4% |
| 8 | " 22 | 4.30 P.M. | " -62° | " -2.4% |
| 9 | " 23 | 6.30 A.M. | " -59° | " -2.45% |
| 9 | " 23 | 4.30 P.M. | " -59° | " -2.4% |
| 10 | " 24 | <u>Racked</u> | " -56° | " <u>2.3%</u> |

No. 111 Run

Ale

Dec. 16/31.

1 Malt - 5000 lb. D. M. Co.
 * Hops - (35 Fuggles); (25) Boh + 10 Fuggles; (20) B. C.
 6.8; 6 M; 1.5 K. M. S; 2 Poterens.

Mash - $\frac{130}{37}$
 Unkilt - $\frac{210}{8}$
 Sparge - $\frac{170}{69}$; Hops - $\frac{120}{2}$
 Dry Heat - 154'

First runs - 21.8%
 Last " - 1%
 Water - 37
 8
 69
 2
 116

Sub Cyp.
 20.5"

- 8" -
 Sub Cyp.
 28.5"

Balling
 14.3%

Least - Keith's; Air - 2 min.

| | | | | |
|-----|-----------|------------|--------------|-------------|
| 4 3 | Dec 19/31 | 7.30 A.M. | Temp - 69.5° | Ball - 5.3% |
| 4 | " 19/31 | 5.30 A.M. | " " | " - 4.3% |
| 5 4 | " 20/31 | 10.00 A.M. | " - 70½° | " - 3.4% |
| 6 5 | " 21/31 | 7.30 A.M. | " - 69° | " - 2.55% |
| 6 5 | " 21/31 | 5.30 P.M. | " - 68½° | " - 2.8% |
| 7 | " 22 | 7.30 A.M. | " - 67° | " - 2.6% |
| 7 | " 22 | 4.30 P.M. | " - 66½° | " - 2.7% |
| 8 | " 23 | 6.30 A.M. | " - 65° | " - 2.55% |
| 8 | " 23 | 4.30 P.M. | " - 64° | " - 2.55% |
| 9 | " 24 | 7.30 A.M. | " - 61° | " - 2.5% |
| 9 | " 24 | 5.30 P.M. | " - 60° | " - 2.3% |
| 10 | " 26 | Racked | " - 57% | " - 2.4% |

No. 12 run.

Ale.

Dec. 17/31

Malt - 5000 lb. J. M. Co.
 Hops - (35 Fuggles); (25 Bels + 10 Fuggles); (20 B. C.).
 68; 6 M; 1.5 K. M. S; 2 Phosphate.

Mash - $\frac{150}{37}$
 Underlet - $\frac{210}{8}$
 Spruce - $\frac{170}{69}$; Hop - $\frac{170}{2}$
 Top Heat - 154

First runs - 21.9%
 Lost " - 1.2%
 Water - 37%
 69
 2
 116

Intr Cop. 20.5" - 7% - Out of Cop. 58" - Balling 14.1%

Least - Keith's, (same lot as yesterday); Air - $1\frac{3}{4}$ min

| Day | Date | Time | Temp. | Bull. |
|-----|------------|-----------|---------------------|--------|
| 2 | Dec. 18/31 | 7.30 A.M. | -69.5° | -18.1% |
| 3 | " 19/31 | 5.30 A.M. | " | -7.5% |
| 4 | " 20/31 | 10.00 | -70° | -3.9% |
| 5 | " 21/31 | 7.30 A.M. | -70° | -2.6% |
| 5 | " 21/31 | 5.30 P.M. | -69.5° | -2.4% |
| 6 | " 22 | 7.30 A.M. | -68° | -2.25% |
| 6 | " 22 | 4.30 P.M. | -68° | -2.2% |
| 7 | " 23 | 6.30 A.M. | -66 $\frac{1}{2}$ ° | -2.15% |
| 7 | " 23 | 4.30 P.M. | -65 $\frac{1}{2}$ ° | -2% |
| 8 | " 24 | 7.30 A.M. | -63° | -1.9% |
| 8 | " 24 | 5.30 P.M. | -62° | -1.9% |
| 10 | " 26 | - Racked | -56 $\frac{1}{2}$ ° | -1.95% |

No. 7 run.

Alc.

Dec. 18/31

Malt - 5000 lb. P. M. Co.

Hops - (35) Tuggle; (25) Boh + 10 Tuggle; (20) B.C.

68; 6M; 10K.M.S; 2 Poterone.

Mash - $\frac{150}{37\frac{1}{2}}$
 Unbalt - $\frac{210}{8}$
 Sparge - $\frac{170}{68\frac{1}{2}}$; Hops - $\frac{170}{2}$
 Pop. Heat - 154

First runs - 21.9?
 Last " - 11.1?
 Water - 37.2
 8
 68 1/2
 2
 116

Inlet Cop. 21" - 7 1/2" - Out of Cop. 29.5

Balling 14.3%

Least - # 241 Brew. ; Air - 2 1/2 min.

| | | | | | |
|----------------------|----|-----------|----------------|-------------|---------------|
| | 2 | Dec 19/31 | 5:30 P.M. | Temp - 69.5 | Ball. - 13.1% |
| | 3 | " 20/31 | 10:00 A.M. | " - 68 1/2 | " - 9.7% |
| | 4 | " 21/31 | 7:30 A.M. | " - 70 1/2 | " - 4.5% |
| | 4 | " 21/31 | 2:30 A.M. | " - 70 | " - 4.1% |
| 1 st Skim | 4 | " 21/31 | 5:30 P.M. | " - 70 | " - 3.7% |
| | 5 | " 22 | 7:30 A.M. | " - 70 1/2 | " - 3.95% |
| | 5 | " 22 | 4:30 P.M. | " - 70 | " - 3.7% |
| | 6 | " 23 | 6:30 A.M. | " - 69 1/2 | " - 2.5% |
| | 6 | " 23 | 4:30 P.M. | " - 69 | " - 2.4% |
| | 7 | " 24 | 7:30 A.M. | " - 67 1/2 | " - 2.3% |
| | 7 | " 24 | 5:30 P.M. | " - 67 | " - 2.15% |
| | 9 | " 26 | 7:30 A.M. | " - 61 1/2 | " - 2.05% |
| | 11 | " 28 | - Racked - " - | | " - 2.1% |

No. 2 Run.

Ale.

Dec. 21/31

Malt - 5000 lbs. D. V. Co.

Hops - (35 Fuggles); (25 Boh. & 10 Fuggles); (20 B.C. n.)
6 S; 6 M; 1.5 T. M. S; 2 Porterweed.Wash - $\frac{150}{37}$
Mash - $\frac{210}{8}$
Sparge - $\frac{170}{69}$; Hyg - $\frac{170}{2}$
cup heat - 154°

First runs - 21.9%

Last " - 1.5%

Water - 37

8

69

2

116

Into Cyp. 20°

- 7° -

Out of Cyp. 37°

Balling 18.85%

Air - 2 min.

Yeast - #246 Brew. (2 lbs. Jamesite added).

| Time. | Day. | Date. | Heat. | Balling. | Remarks. |
|-----------|------|-----------|-------|-------------|-----------------------|
| 7.30 A.M. | 2 | 22 | 60° | 13.6% | B.H. at 6.30 A.M. |
| 4.30 P.M. | 2 | " | 61° | 13.05% | Air at 6.00 P.M. |
| 6.30 A.M. | 3 | 23 | 65° | 10.06% | |
| 4.30 P.M. | 3 | " | 70° | 7.7% | In heat at 3.00 P.M. |
| 7.30 A.M. | 4 | 24 | 70½° | 3.6% | 1st Skim at 8.00 A.M. |
| 5.30 P.M. | 4 | " | 70° | 2.5% | Good crop of yeast |
| 7.30 A.M. | 6 | 26 | 65½° | 1.75% | |
| 7.30 A.M. | 8 | 28 | 57° | 1.8% | |
| 4.30 P.M. | 8 | 28 | 56½° | 1.8% | |
| 7.30 A.M. | 9 | <u>29</u> | 56° | <u>1.8%</u> | - Racked - |

No. 37^{ua}

Ale

Dec. 22/31

Malt - 5000 lb. D. M. Co.

Hops - (35 Fuggles); (25 Boho & 10 Fuggles); (20 P. C.)
6 lb; 6 lb; 1.5 K. M. S.; 2 Putresc.Mash $\frac{* - 140^{\circ}}{38}$ Unbrett - $\frac{21^{\circ}}{8}$ Spray - $\frac{120^{\circ}}{68}$; Hop - $\frac{170^{\circ}}{2}$ Tap Heat - 104° First runs - 21.7% Last .. - 1.7% Waters - 38 8 2

 116 Into Cops:
 20° $- 7\frac{1}{2}^{\circ}$ Out of Cops:
 27.5° Balling:
 14.25%

Least - # 246 Brew (Flour added); Air - 2 min.

| Time. | Day. | Date. | Temp. | Balling. | Remarks. |
|-----------|------|----------------|-------------------------|----------------------------|-----------------------------------|
| 6:30 A.M. | 2 | 23 | 60° | 14% | B.H. at 6 A.M. |
| 4:30 P.M. | 2 | 23 | $61\frac{1}{2}^{\circ}$ | 13% | Looking good. |
| 7:30 A.M. | 3 | 24 | 69° | 9.35% | In heat at 9:30 A.M. |
| 8:00 P.M. | 4 | 25 | 70° | 3.7% | 1 st Skin at 8:00 A.M. |
| 7:30 A.M. | 5 | 26 | 67° | 1.95% | Good crop of yeast. |
| 7:30 A.M. | 7 | 28 | $54\frac{1}{2}^{\circ}$ | 1.85% | |
| 4:30 P.M. | 7 | 28 | $53\frac{1}{2}^{\circ}$ | 1.8% | |
| 7:30 A.M. | 8 | 29 | 53° | 1.85% | |
| 4:15 P.M. | 8 | 29 | 52° | 2.05% | |
| 6:30 A.M. | 9 | <u>Dec. 30</u> | 52° | <u>1.85%</u> | <u>- Racked -</u> |

No. 8 Run.

Sparkling Ale.

Dec. 23^d

Malt - 4500 lb. P. M. Co.
 Hops - (20 Fuggles.); (25 Bels + 10 Fuggles.); (20 B.C.).
 5 lbs.; 6 M.; 25 K. H. S.

Mash - $\frac{148}{37}$ Unshelt - $\frac{40}{8}$

Sparge - $\frac{170}{67}$; Hop - $\frac{170}{2}$
 Hop Mat - 15x

First runs - 21.5%

Last " - .9%

Water - 39

67

2

110In to Cys.
23- 7 $\frac{1}{2}$ "Out of Cys.
30 $\frac{1}{2}$ Belling.
13.3%Least - # 247 Brew.; Air - 1 $\frac{3}{4}$ min.

| Time. | Day. | Date. | Temp. | Belling. | Remarks. |
|----------|------|----------------------|--------------------|----------|-----------------------------------|
| 7.30 AM | 2 | 24 | 60 $\frac{1}{2}$ ° | 12.7% | B.H. at 6.00 AM. |
| 7.00 PM | 3 | 25 | 50 $\frac{1}{2}$ ° | 5.15% | 2 beat at 11 AM. |
| 7.30 PM | 4 | 26 | 69 $\frac{1}{2}$ ° | 3.95% | 1 st Skin at 10.15 AM. |
| 7.30 AM | 6 | 28 | 65° | 2.7% | |
| 4.30 PM | 6 | 28 | 63° | 2.65% | Attenuation rather slow. |
| 7.30 AM | 7 | 29 | 62° | 2.6% | |
| 4.15 PM | 7 | 29 | 61 $\frac{1}{2}$ ° | 2.55% | |
| 6.30 AM | 8 | 30 | 60° | 2.5% | |
| 4.30 PM | 8 | 30 | 60° | 2.45% | |
| 7.30 AM | 9 | 31 | 59 $\frac{1}{2}$ ° | 2.6% | ← Belling taken + retaken. |
| 4.30 PM | 9 | 31 | 58° | 2.45% | |
| 11.15 AM | 10 | Jan. 1 st | 58° | 2.45% | |
| 7.30 AM | 11 | " 2 nd | 54 $\frac{1}{2}$ ° | 2.3% | — Racked — |

No. 9 Run.

Ale.

Dec. 23rd

Malt - 5000 lb. O. M. C.

Hops - (35 Fuggles.); (25/20 + 10 Fuggles.); (25/20 C.).
6 S.; 6 M.; 1.5 H. M. S.; 2 P. H. S.Mash - $\frac{148^{\circ}}{37}$ Underlet - $\frac{210^{\circ}}{8}$ Sparge - $\frac{170^{\circ}}{69}$; Hops - $\frac{170^{\circ}}{7}$ Wp Heat - 155°

First runs - 21.5%

Last - - -

Water - 37

8

69

1

115Into Cys.
19.5%- 7 $\frac{1}{2}$ " - Out of Cys.
27"Balling
14.15%

Yeast - #247 Brew.

; Air. - 2 $\frac{1}{4}$ min.

| Time. | Day. | Date. | Temp. | Balling. | Remarks. |
|-----------|------|----------------|------------------|----------|------------------------------------|
| 7.30 A.M. | 2 | 24 | 59° | 12.2% | B. H. at 10.30 A.M. |
| 7.00 P.M. | 3 | 25 | 69 $\frac{1}{2}$ | 8.3% | In heat at 10 P.M. |
| 7.30 A.M. | 4 | 26 | 70° | 5% | 1 st Skin at 10.15 A.M. |
| 3.30 P.M. | 4 | 26 | 70° | 3.5% | 1 st Skin at 3.30 P.M. |
| 7.20 P.M. | 6 | 28 | 67 $\frac{1}{2}$ | 2% | |
| 4.30 P.M. | 6 | 28 | 66° | 1.9% | Attenuation rather rapid. |
| 7.30 A.M. | 7 | 29 | 58° | 1.9% | |
| 4.15 P.M. | 7 | 29 | 58° | 1.85% | |
| 6.30 A.M. | 8 | 30 | 57° | 1.9% | |
| 4.30 P.M. | 8 | 30 | 56 $\frac{1}{2}$ | 1.9% | |
| 7.30 A.M. | 9 | <u>Dec. 31</u> | 56° | 1.9% | - <u>Racked</u> - |

No. 102

Al.

Dec. 28/31

Malt - 5000 lb. O. M. Co.
 Hops - (35 Puggles.); (25 Bales + 10 Puggles.); (20 B. C.).
 6ls; 6 M.; 1.5K. M. S.; 2 Portene.

| | |
|--|---|
| Mash - $\frac{148^\circ}{37\frac{1}{2}}$ | First run - 21.4% |
| Underlet - $\frac{210^\circ}{8}$ | Last " - 1.2% |
| Sparge - $\frac{170^\circ}{68\frac{1}{2}}$; $\frac{170^\circ}{2}$ | Water - $\frac{54\frac{1}{2}}{88\frac{1}{2}}$ |
| Temp Heat - 154 | $\frac{2}{116}$ |

| | | |
|--------------------|---------------------------------------|-----------------|
| Inlet Cyp. - 20.5" | Out of Cyp. - 8 $\frac{1}{2}$ " - 29" | Balling - 14.2% |
|--------------------|---------------------------------------|-----------------|

Yeast - # 249 Brew. (70 lb., ^{present, 46 lb. ref.} 5 lb. less than formerly).
 Air - 2 min.

| Time | Day | Date | Temp. | Balling. | Remarks. |
|------------|-----|----------------------|--------------------|----------|------------------------------------|
| 7.30 A.M. | 2 | Dec. 29 | 60 $\frac{1}{2}$ ° | 13.6% | B.H. at 5.00 A.M. |
| 4.15 P.M. | 2 | " 29 | 62° | 12.6% | |
| 6.30 A.M. | 3 | " 30 | 68° | 9.6% | 2 nd heat at 9.10 A.M. |
| 4.30 P.M. | 3 | " 30 | 70° | 6.85% | Looking fine! |
| 7.30 A.M. | 4 | " 31 | 70° | 3.9% | 1 st skim at 10.30 A.M. |
| 4.30 P.M. | 4 | " 31 | 70° | 3.4% | |
| 11.15 A.M. | 5 | Jan. 1 st | 68 $\frac{1}{2}$ ° | 2.85% | |
| 7.30 A.M. | 6 | " 2 | 67 $\frac{1}{2}$ ° | 3.55% | 2 nd skim at 1.00 P.M. |
| 10.30 A.M. | 7 | " 3 | 64 $\frac{1}{2}$ ° | 2.3% | |
| 7.30 A.M. | 8 | " 4 | 61 $\frac{1}{2}$ ° | 2.2% | |
| 4.30 P.M. | 8 | " 4 | 60° | 2.15% | |
| 7.30 A.M. | 9 | " 5 | 57° | 2% | - Racked - |

No. 11 Run.

Ale.

Dec. 29th

Malt - 5000 lb. P.M. Co.
 Hops - (35 Puggles); (20 Bobot 10 Puggles); (30 ~~Bobot~~ ^{B.C.})
 6 S; 6 M; 1.5 K.H.S.; 2 Porterees

Mash - $\frac{148^\circ}{37\frac{1}{2}}$
 Underlet - $\frac{210^\circ}{8}$
 Sparge - $\frac{170^\circ}{68\frac{1}{2}}$; $\frac{170^\circ}{7}$
 Tap Heat - 154°

First run - 21.3%
 Last " - 1.3%
 Water - $37\frac{1}{2}$
 68 $\frac{1}{2}$
 115

Inlet 20.5° " - 7° " Out of Cap. 27.5° " Balling 13.9%

Least - # 249 Brew. (46 lb.); Air - 2 min.

| Time | Day | Date | Temp. | Balling. | Remarks. |
|------------|-----|----------------------|------------------|----------|--|
| 6.30 A.M. | 2 | Dec. 30 | 60° | 13.5% | B.H. at 5.30 A.M. |
| 4.30 P.M. | 2 | " 30 | 62° | 12.5% | |
| 7.30 A.M. | 3 | " 31 | 69° | 9% | In heat at 9 A.M. |
| 4.30 P.M. | 3 | " 31 | 69 $\frac{1}{2}$ | 6.7% | |
| 11.15 A.M. | 4 | Jan. 1 st | 70° | 3.85% | 1 st Skim at 1 P.M. |
| 7.30 A.M. | 5 | " 2 | 69 $\frac{1}{2}$ | 3.3% | Atten. could be better. |
| 11.00 P.M. | 5 | " 2 | 69 $\frac{1}{2}$ | 3.1% | Green air - 1 $\frac{1}{2}$ min. |
| 10.30 A.M. | 6 | " 3 | 68° | 2.65% | Effects of air given on |
| 7.30 A.M. | 7 | " 4 | 64 $\frac{1}{2}$ | 2.25% | <u>5th</u> day apparently beneficial, |
| 4.30 P.M. | 7 | " 4 | 64° | 2.25% | to attenuation. |
| 7.30 A.M. | 8 | " 5 | 61 $\frac{1}{2}$ | 2.25% | |
| 4.30 P.M. | 8 | " 5 | 59° | 2.15% | |
| 7.30 A.M. | 9 | " 6 | 57° | 2.2% | - Racked - |

No. 12 Run.

Al.

Dec. 30. ^H

Malt - 5000 lb. D. M. Co.

* Hops - (35 Fuggles.); (25 B. & 10 Fuggles.); (20 B. C.)
6 S; 6 M; 15 K. M. S; 2 P. ~~...~~

Wash - $\frac{148}{37\frac{1}{2}}$
 Underlet - $\frac{210}{8}$
 Sparge - $\frac{190}{68\frac{1}{2}}$; Hyg. - $\frac{190}{1}$
 Top Heat - 154°

First runs - 21.1%
 Last " - 1.7%
 Water - $57\frac{1}{2}$
 8
 $68\frac{1}{2}$
 1
 115

Int. Cap.
 19.5°

Out. Cap.
 $-7\frac{1}{2}^{\circ}$ - 127°

Balling
 13.8%

Yeast - # 252 Brew. (46 lbs.); Air - $2\frac{1}{4}$ min.

| Time | Day | Date | Temp. | Balling | Remarks. |
|----------|-----|---------------------|----------------|----------|--|
| 7.30 AM | 2 | Dec. 31 | 63° | 12.9% | B.H. at 3.30 ^{AM} , somewhat early. |
| 4.30 PM | 2 | " 31 | 66° | 11.2% | 2 heat at 10 P.M. (") |
| 11.15 AM | 3 | Jan 1 st | 70.5° | 5.45% | 1 st Skin at 8 P.M. |
| 7.30 AM | 4 | " 2 | 70.5° | 2.7% | |
| 10.30 AM | 5 | " 3 | 68° | 2% | |
| 7.30 AM | 6 | " 4 | 65° | 1.95% | |
| 4.30 PM | 6 | " 4 | 64° | 1.7% | |
| 7.30 AM | 7 | " 5 | 62° | 1.7% | |
| 4.30 PM | 7 | " 5 | 60° | 1.65% | |
| 7.30 AM | 8 | " 6 | 57° | 1.65% | |
| 4.30 PM | 8 | " 6 | 56° | 1.6% | |
| 7.30 AM | 9 | " 7 | 57° | 1.65% | — Racked — |

No. 1 Run.

Ale.

Dec 30th 1931.

Malt - 5000 lb. D. M. Co.
 * Hops - (35 B.C.), (25 Bohs + 10 B.C.), (20 B.C. Goldings)
 1/8 ; 6 M ; 1.5 K. M. S ; 2 Poterene.

Mash - $\frac{168}{38}$
 Underlet - $\frac{316}{8}$
 Sparge - $\frac{170}{67}$ i/kg - $\frac{178}{1}$
 Tap Heat - 153°

First runs - 20.9%

Last - - -

Wats - $\frac{35}{8}$

67

1

114

In to Cup
20.5"Out of Cup
- 7 1/2" - 28"Balling
14.05%

Least - #252 Brew (46 lb.); Air - 1 1/4 min.

| Time | Day | Date | Temp. | Balling | Remarks |
|------------|-----|----------------------|---------|---------|---------------------------------------|
| 7.30 A.M. | 2 | Dec. 31 | 60 1/2° | 13.6% | 13.4. at 7.30 th - early - |
| 4.30 P.M. | 2 | " 31 | 66 1/2° | 12.9% | |
| 11.15 A.M. | 3 | Jan. 1 st | 70° | 8.6% | 2 feat at 7.30 A.M. |
| 7.30 A.M. | 4 | " 2 nd | 70° | 4.1% | 1 st SKim at 11.15 A.M. |
| 10.30 A.M. | 5 | " 3 | 68 1/2° | 2.3% | |
| 7.30 A.M. | 6 | " 4 | 66° | 2.3% | |
| 4.30 P.M. | 6 | " 4 | 65° | 2.1% | |
| 7.30 A.M. | 7 | " 5 | 63 1/2° | 2.1% | |
| 4.30 P.M. | 7 | " 5 | 63° | 2% | |
| 7.30 A.M. | 8 | " 6 | 62° | 2% | |
| 4.30 P.M. | 8 | " 6 | 61° | 2% | |
| 7.30 A.M. | 9 | " 7 | 54° | 2.05% | - Racked - |

No 3 Run.

Alc.

Jan. 6, 1932.

Malt - 5000 lb. D. M. Co.

Hops - (35 B. C.), (25 B. C. + 10 B. C.), (20 B. C. Goldings)

6 S; 6 M; 1.5 K. M. S.; 2 Portwine.

Mash - $\frac{145}{38}$ Underlet - $\frac{910}{8}$ Sparge - $\frac{170}{67}$; Hop - $\frac{120}{2}$ Tap Heat - 154°

First runs - 21.4%

Last - 1.1%

Water - 37

| |
|----------------------------|
| 67 |
| 2 |
| <hr style="width: 100%;"/> |
| 115 |

Ink Cyp

- 8 -

Out of Cyp

29"

Balling

14.2%

Least - # 356 Brew. (46 lb. + 1 1/2 flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|-----------|-----|---------|---------|---------|-----------------------|
| 7.30 A.M. | 2 | Jan. 7 | 60° | 13.6% | B: H. at 5.30 A.M. |
| 4.30 P.M. | 2 | " 7 | 62° | 12.8% | |
| 7.30 A.M. | 3 | " 8 | 68 1/2° | 9.5% | In heat at 9 A.M. |
| 4.30 P.M. | 3 | " 8 | 69 1/2° | 6.8% | |
| 7.30 A.M. | 4 | " 9 | 69 1/2° | 3.65% | 1st skin at 7.45 A.M. |
| 7.30 A.M. | 6. | " 11 | 68° | 2.1% | |
| 7.30 A.M. | 7 | " 12 | 68 1/2° | 1.9% | |
| 4.30 P.M. | 7 | " 12 | 64° | 1.8% | |
| 7.30 A.M. | 8 | " 13 | 61 1/2° | 1.85% | |
| 4.30 P.M. | 8 | " 13 | 60° | 1.8% | |
| 7.30 A.M. | 9 | Jan. 14 | 57 1/2° | 1.8% | - Racked - |

No. 42

Ale.

Jan. 7, 1952.

Malt - 5000 lb. D. M. C.

Hops - (35 ~~P.C.~~); (25 Barba + 10 B.C.W.); (20 B.C. Goldings).
6 S; 6 M; 15 K. M. S; 2 P. tereens.Mash - $\frac{185}{37\frac{1}{2}}$ Unskid - $\frac{210}{8}$ Sparge - $\frac{170}{67\frac{1}{2}}$; Key - $\frac{170}{3}$

Up heat - 155°

First runs - 21.4%

Last - 1.5%

Water - 37 $\frac{1}{2}$ 67 $\frac{1}{2}$

2

115

Inlet Cap.

20.5"

Out of Cap.

- 7 $\frac{1}{2}$ " -

38"

Balling

14.1%

Yeast - #256 Brew (46 lb.) + 1 $\frac{1}{2}$ flour.Air - 1 $\frac{1}{4}$ mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|------------|-----|---------|--------------------|---------|-----------------------------|
| 7.30 A.M. | 2 | Jan. 8 | 60 $\frac{1}{2}$ ° | 13.55% | B-H at 5.30 A.M. |
| 4.30 P.M. | 2 | " 8 | 62 $\frac{1}{2}$ ° | 12.75% | |
| 7.30 A.M. | 3 | " 9 | 68° | 9.4% | In heat at 8.30 A.M. |
| 7.30 A.M. | 5 | " 11 | 69° | 3.2% | |
| 1.45 P.M. | 5 | " 11 | 68 $\frac{1}{2}$ ° | 3.1% | Air - 1 $\frac{3}{4}$ mins. |
| 7.30 A.M. | 6 | " 12 | 67° | 2.8% | |
| 4.30 P.M. | 6 | " 12 | 66° | 2.7% | |
| 7.30 A.M. | 7 | " 13 | 65° | 2.55% | |
| 4.30 P.M. | 7 | " 13 | 65° | 2.5% | |
| 12.00 Noon | 8 | " 14 | 64° | 2.4% | |
| 4.30 P.M. | 8 | " 14 | 64° | 2.5% | |
| 7.30 A.M. | 9 | " 15 | 61° | 2.45% | |
| 4.30 P.M. | 9 | " 15 | 60 $\frac{1}{2}$ ° | 2.45% | |
| 7.30 A.M. | 10 | Jan. 16 | 56° | 2.35% | - Racked - |

No. 9 Run

Ale.

Jan. 13/32

Malt - 5000 lb. D. M. Co.

Hops - (35 B.C.); (25 B. & 10 B.C.); (20 B.C. Holdings)

6 S; 6 M; 15 K. M. S.; 2 Potions.

Mash - $\frac{158}{38\frac{1}{2}}$ Underlet - $\frac{210}{8}$ Sprage - $\frac{170}{66\frac{1}{2}}$; Hop - $\frac{170}{2}$ Tap heat - 154° First runs - 21.5% Last " - 1.7% Water - $38\frac{1}{2}$

8

66 $\frac{1}{2}$

2

115

1st Cop.

21.5"

- 8"

Out of Cop.

39.5"

Balling

14.3%

Leak - #257 Brew (46 lb) + $1\frac{1}{2}$ lb. flour.

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|------------|-----|----------|-------------------------|---------|--|
| 12.00 P.M. | 2. | Jan. 14 | 61° | 13.6% | B. H. at 5.30 A.M. |
| 4.30 P.M. | 2. | " 14 | 62° | 13.05% | |
| 7.30 A.M. | 3 | " 15 | 69° | 9.5% | 2 heat at 8 A.M. |
| 4.30 P.M. | 3 | " 15 | 70° | 6.7% | |
| 7.30 A.M. | 4 | " 16 | 69° | 3.9% | Water not turned ^{com. enough.} off |
| 10 A.M. | 4 | " 16 | 69.5° | 3.7% | |
| 7.30 A.M. | 6 | " 18 | $67\frac{1}{2}^{\circ}$ | 2.35% | |
| 7.30 A.M. | 7 | " 19 | $63\frac{1}{2}^{\circ}$ | 2.25% | |
| 4.30 P.M. | 7 | " 19 | 62° | 2.2% | |
| 7.30 A.M. | 8 | " 20 | 61° | 2.1% | |
| 7.30 A.M. | 9 | " 21 | $59\frac{1}{2}^{\circ}$ | 2.05% | |
| 7.30 A.M. | 10 | Jan. 22. | $55\frac{1}{2}^{\circ}$ | 1.95% | - Racked - |

No. 10 Jun.

Alc.

Jan. 14/32

Malt - 5000 lb. D. M. Co.

Hops - (35 B.C.); (25 Bohem 10 B.C.); (20 B.R. Goldings)
6 S; 6 M; 1.5 K. M.S.; 2 Portereens.Mash - $\frac{148}{38}$ Undilut - $\frac{40}{7}$ Spray - $\frac{171}{68}$; Hyp - $\frac{170}{2}$ Tap heat - 157 $\frac{1}{2}$

First run - 21%

Last - 2%

Water - 38

5

68

2

116

Inlet Cop.

20.5"

Outlet Cop.

- 7 $\frac{1}{2}$ " -

58"

Balling

14.5%

Least - #257 Brew (46 lb. + 1 $\frac{1}{2}$ lb. flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks |
|------------|-----|-----------------------|------------------|---------|-----------------------------------|
| 7:30 A.M. | 2 | Jan. 15 | 61° | 13.55% | B.H. at 4:30 A.M. |
| 4:30 P.M. | 2 | " 15 | 63° | 12.6% | |
| 7:30 A.M. | 3 | " 16 | 70° | 8.5% | In heat at 6 A.M. - early - |
| 10:00 A.M. | 4 | " 17 | 70° | 3.6% | 1 $\frac{1}{2}$ skin at 9:00 A.M. |
| 7:30 A.M. | 5 | " 18 | 69° | 3% | |
| 1:30 P.M. | 5 | " 18 | 68 $\frac{1}{2}$ | 2.9% | |
| 7:30 A.M. | 6 | " 19 | 67° | 2.8% | |
| 4:30 P.M. | 6 | " 19 | 66° | 2.7% | |
| 7:30 A.M. | 7 | " 20 | 64 $\frac{1}{2}$ | 2.45% | |
| 7:30 A.M. | 8 | " 21 | 63 $\frac{1}{2}$ | 2.3% | |
| 7:30 A.M. | 9 | " 22 | 60 $\frac{1}{2}$ | 2.2% | |
| 4:30 P.M. | 9 | " 22 | 60° | 2.2% | |
| 7:30 A.M. | 10 | Jan. 23 rd | 57° | 2.2% | - Rached - |

No 3 run.

Ale.

Jan. 20/32

Malt - 5000 lbs. D. M. Co.
 Hops - (35 B.C.), (25 B.C. + 10 B.C.), (20 B.C. Galling)
 6 S; 6 M; 1.5 K. M. S.; 2 Puterene.

Mash - $\frac{148}{38}$
 Unpitched - $\frac{510}{8}$
 Sparge - $\frac{170}{68}$; Hops - $\frac{170}{1}$
 Tap Heat - 153°

First runs - 20.8%
 Last " - 1.8%
 Water - 38
 8
 68
 1/5

In to Cyp.
 20.5"

- 8"

Out of Cyp.
 28.5"

Balling
 14.05%

Least - #260 Brew. (46 lb. + 1 1/2 lb. flour.)

Air. - 3 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|------------|-----|---------|---------|---------|-------------------|
| 7.30 A.M. | 2 | Jan. 21 | 61° | 13.5% | B.H. at 5.30 A.M. |
| 7.30 A.M. | 3 | " 22 | 69 | 9% | In heat at 8 A.M. |
| 4.30 P.M. | 3 | " 22 | 69.5° | 6.4% | |
| 7.30 A.M. | 4 | " 23 | 69° | 3.85% | |
| 10.30 A.M. | 4 | " " | 69.0° | 3.7% | First skin. |
| 10.00 A.M. | 5 | " 24 | 69° | 2.8% | |
| 7.30 A.M. | 6 | " 25 | 67 1/2° | 2.35% | |
| 7.30 P.M. | 7 | " 26 | 65° | 2.2% | |
| 7.30 A.M. | 8 | " 27 | 64° | 2.1% | |
| 7.30 A.M. | 9 | " 28 | 62° | 2% | |
| 7.30 A.M. | 10 | Jan. 29 | 56° | 1.9% | — Racked — |

No. 4 Run.

Ale.

Jan 21/32.

Malt - 5000 lbs. D. M. Co.

Hops - (35 B. C.); (257 Bots. + 10 B. C.); (20 B. C. Folding).

6 S; 6 M; 1.5 K. M. S.; 2 Potatoes.

Mash - $\frac{148^\circ}{87\frac{1}{2}}$.Unshut - $\frac{210}{8}$.Spray - $\frac{120^\circ}{67\frac{1}{2}}$; Hop - $\frac{120^\circ}{2}$ Hop Heat - 154°

First runs - 21.2%

Last - 13%

Water - $37\frac{1}{2}$

8

67 $\frac{1}{2}$

2

115

Sub. Gp.

21"

- 7 $\frac{1}{2}$ " -

Out of Gp.

21.5"

Balling.

14%

Least - #260 Brew. (49 lbs. + 1 $\frac{1}{2}$ flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|------------|-----|------------------------------------|--------------------|---------|--|
| 7:30 A.M. | 2 | Jan. 22 | 60° | 13.6% | B. Heat 7 A.M. (late). |
| 4:30 P.M. | 2 | " 22 | 61° | 12.9% | |
| 7:30 A.M. | 3 | " 23 | 65° | 10.7% | Late in heat. |
| 10:00 A.M. | 4 | " 24 | 69.5° | 6.7% | Not in heat until 1 A.M. |
| 5:30 P.M. | 4 | " 24 | 69.5° | 6.1% | At this pt. all yeast |
| 7:30 A.M. | 5 | " 25 | 69.5° | 5.5% | was skimmed off and air was given - 1 $\frac{1}{2}$ mins. |
| 2:00 P.M. | 5 | " 25 | 69.5° | 5.4% | At 5:30 P.M. all yeast was |
| 7:30 A.M. | 6 | " 26 | 69° | 4.8% | again skimmed off and |
| 2 P.M. | 6 | " 26 | 69° | 4.7% | 20 lbs. new yeast roused |
| 7:30 A.M. | 7 | " 27 | 68 $\frac{1}{2}$ ° | 4.25% | in with air. |
| 6:00 P.M. | 7 | " " | 68° | 4.7% | |
| 7:30 A.M. | 8 | " 28 | 67° | 3.9% | |
| 5:00 P.M. | 8 | " " | 66 $\frac{1}{2}$ ° | 3.8% | |
| 7:30 A.M. | 9 | " 29 | 65 $\frac{1}{2}$ ° | 3.6% | |
| 4:50 P.M. | 9 | " 29 | 64 $\frac{1}{2}$ ° | 3.45% | |
| 7:30 A.M. | 10 | " 30 | 64 $\frac{1}{2}$ ° | 3.25% | |
| 7:30 A.M. | 12 | Jan Feb 1 st | 57° | 2.5% | - Racked - |

No. 102un.

Alc.

Jan. 27/32

Malt - 5000 lb. D. M. C. (New Car).
 Hops - (35 B.C.); (25 B.C. + 10 B.C.); (20 B.C. Golding)
 6 Ls, 6 Ms, 1.5 K. M. S.; 2 Potereene.

Mash - $\frac{148}{37\frac{1}{2}}$ Underlet - $\frac{910}{8}$ Sparge - $\frac{170}{68\frac{1}{2}}$; Hyp - $\frac{170}{2}$ Boil Heat - 154°

First runs - 21.8%

Last - " - 1.4%

Water - $37\frac{1}{2}$ 68 $\frac{1}{2}$

3

116Int. Cap.
21"

- 9"

Out. of Cap.
30"Boiling,
14.4%

Yeast - #261 Brew.

Air - 2 mins.

| Time | Day | Date | Temp. | Boiling | Remarks |
|-----------|-----|----------------------|--------------------|---------|---------------------------|
| 7.30 AM | 2 | Jan. 28 | 60° | 14% | B-Heat 6.30 (Late). |
| 5.00 PM | 2 | " " | 62° | 13% | Paused by land at 5.45 PM |
| 7.30 AM | 3 | " 29 | 67 $\frac{1}{2}$ ° | 10.1% | Looking fine. |
| 4.30 PM | 3 | " " | 69 $\frac{1}{2}$ ° | 7.65% | In heat at 11 AM. |
| 7.30 AM | 4 | " 30 | 69 $\frac{1}{2}$ ° | 5.2% | |
| 12.00 AM | 4 | " 30 | 70° | 4.8% | |
| 6 P.M. | 4 | " " | " | 4.15% | First skimming. |
| 10 A.M. | 5 | " 31 | 69 $\frac{1}{2}$ ° | 3.65% | |
| 7.30 A.M. | 6 | Feb. 1 st | 68° | 3.2% | |
| 6.00 PM | 6 | " " | 67° | 3% | |
| 7.30 A.M. | 7 | " 2 | 65 $\frac{1}{2}$ ° | 2.8% | |
| 4.30 PM | 7 | " " | 64° | 2.65% | |
| 7.30 A.M. | 8 | " 3 | 62° | 2.55% | |
| 7.30 A.M. | 9 | " 4 | 60 $\frac{1}{2}$ ° | 2.5% | |
| 7.30 A.M. | 10 | " 5 | 60° | 2.35% | |
| 4.30 PM | 10 | " " | 59 $\frac{1}{2}$ ° | 2.25% | |
| 7.30 A.M. | 11 | Feb 6 | 57° | 2.3% | - Racked - |

No. 3 Jun.

Ale.

Feb. 3/32

Malt - 5000 lb. D. M. Co.

Hops - (35 B. C.), (25 Boh. & 10 B. C.), (20 B. C. Goldings)
6 L; 6 M; 1.5 K. M. S; 3 P. terrene.Mash - $\frac{148}{37}$ Underlet - $\frac{310}{8}$ Spray - $\frac{170}{67}$; Hop - $\frac{170}{2}$

Tap Heat - 154

First runs - 2.9%

Last " - 1.15%

Water - 37%

69

9

116

Inlet Cap.
21°Outlet Cap.
- 8" - 39°Balling.
14.3%

Least - From St. John (51 lb. + 1 1/2 flour)

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|-----------|-----|--------|---------|---------|----------------------|
| 7:30 AM | 2 | Feb. 4 | 60° | 15.8% | B. H. at 4 A.M. |
| 7:30 AM | 3 | " 5 | 69° | 9.45% | In heat at 8:20 A.M. |
| 4:30 AM | 3 | " " | 69 1/2° | 6.6% | Gas smell not good. |
| 7:30 AM | 4 | " 6 | " | 4.15% | |
| 10:30 AM | 4 | " " | " | 3.7% | 1st Skin. |
| 10:00 AM | 5 | " 7 | 69° | 2.4% | |
| 7:30 AM | 6 | " 8 | 66 1/2° | 2.25% | |
| 7:30 AM | 7 | " 9 | 64° | 2.15% | |
| 4:30 P.M. | 7 | " 9 | 63 1/2° | 2.1% | |
| 7:30 AM | 8 | " 10 | 62° | 2.1% | |
| 7:30 AM | 9 | " 11 | 60 1/2° | 2.1% | |
| 4:30 P.M. | 9 | " " | 59° | 2.1% | |
| 7:30 AM | 10 | " 12 | 57° | 2.05% | - Racked - |

No 9 Run.

Ale.

Feb. 5/30

Malt - 5000 lb. G. M. Co.
 Hops - (.35 B. C. L.); (.25 B. C. H. + 10 B. C. L.); (.20 B. C. Golding).
 C.S.; 6 M.; 1.5 K. M. S.; 2 Putnew.

Mash - $\frac{158}{3\frac{1}{2}}$
 Underlet - $\frac{210}{8}$
 Sparge - $\frac{170}{68\frac{1}{2}}$; Hops - $\frac{170}{2}$
 Dry Heat - 154°

First runs - 21.7?
 Last - 1.15?
 Water - $37\frac{1}{2}$
 $\frac{68\frac{1}{2}}{2}$
 116

In to Cys. 20.5" Out of Cys. $-7\frac{1}{2}$ " - 28° Ballying 14.7

Least - From Keith's (51 lb. + $1\frac{1}{2}$ flour).

Air. - $1\frac{3}{4}$ min.

| Time | Day | Date | Temp. | Ballying | Remarks |
|---------|-----|---------|-----------------|----------|----------------------------------|
| 7.30 AM | 2 | Feb. 6 | 60° | 13.5% | B-H at 5.30 A.M. |
| 3.30 PM | 3 | " 7 | $69\frac{1}{2}$ | 7.3% | In heat at 12 Noon. |
| 7.30 AM | 4 | " 8 | 70° | 4.9% | At 8 A.M. a lot light |
| 2.00 PM | 4 | " " | 70° | 4.35% | skimming taken & air given |
| 5.30 PM | 4 | " 8 | 70° | 4.05% | Skimming taken. |
| 7.30 AM | 5 | " 9 | 70° | 3.6% | |
| 4.30 AM | 5 | " 9 | $69\frac{1}{2}$ | 3.2% | |
| 7.30 AM | 6 | " 10 | 68° | 2.9% | |
| 7.30 AM | 7 | " 11 | 66° | 2.65% | |
| 4.30 PM | 7 | " " | 65° | 2.55% | |
| 7.30 AM | 8 | " 12 | 68 | 2.45% | |
| 4.30 PM | 8 | " " | 63° | 2.45% | |
| 7.30 AM | 9 | " 13 | $62\frac{1}{2}$ | 2.3% | |
| 7.30 AM | 11 | Feb. 15 | 58° | 2.15% | - Racked - |

No. 10 Jun.

Ale.

Feb. 10/32

Malt - 5000 lb. A. M. C.
 Hops - (35 B. C. S.); (25 Boh. + 10 B. C. S.); (20 B. C. Holdings)
 6 S; 6 M; 15 K. M. S.; 2 Portene.

Mash - $\frac{148}{38}$
 Underlet - $\frac{910}{8}$
 Sparge - $\frac{138}{68}$ } Hop - $\frac{170}{2}$
 Cap Heat - 154°

First runs - 21.3%

Last - - 1.5%

Water - 38

8

68

2

116

Inlet Cyp. - 21" Outlet Cyp. - 7 1/2" 28.5"

Balling
 14.2%

Least - #265 Brew. (20 lb. + 1 1/2 lb. Inosite).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|----------|-----|----------------|---------|-------------|----------------------|
| 7:30 AM. | 2 | Feb. 11 | 60 1/2° | 13.75% | B. W. at 5 AM. |
| 4:30 PM. | 2 | " 11 | 62° | 12.8% | |
| 7:30 AM. | 3 | " 12 | 68 1/2° | 9.5% | In heat at 9 AM. |
| 4:30 PM. | 3 | " 12 | 70° | 6.8% | |
| 7:30 AM. | 4 | " 13 | 70° | 4.8% | |
| 12 Noon. | 4 | " 13 | 70° | 4.3% | First thin at 6 P.M. |
| 10 AM. | 5 | " 14 | 69° | 3.2% | |
| 7:30 AM. | 6 | " 15 | 67 1/2° | 2.65% | |
| 5 P.M. | 6 | " " | 66° | 2.6% | |
| 7:30 AM. | 7 | " 16 | 64 1/2° | 2.45% | |
| 4:30 PM. | 7 | " " | 63 1/2° | 2.5% | |
| 7:30 AM. | 8 | " 17 | 62° | 2.45% | |
| 7:30 AM. | 9 | " 18 | 61° | 2.3% | |
| 5 P.M. | 9 | " " | 58 1/2° | 2.25% | |
| 7:30 AM. | 10 | <u>Feb. 19</u> | 57° | <u>2.2%</u> | <u>— Racked —</u> |

No. 11 Run

Al.

Feb. 11/32

Malt - 5000 lb. D. M. C.

Hops - (35 B. C.); (25 B. C. + 10 B. C.); (20 B. C. Golding)
6 S.; 6 M.; 1.5 K. M. S.; 2 Porterware.Mash - $\frac{148}{38\frac{1}{2}}$ Underlet - $\frac{210}{8}$ Sparge - $\frac{70}{67\frac{1}{2}}$; Hop - $\frac{120}{2}$

Top Heat - 154°

First runs 21.4%

Last - " - 1.4%

Water - 38 $\frac{1}{2}$ 67 $\frac{1}{2}$

2

116

Inlet Op.
21"

- 8"

Outlet Op.
29"Balling
14.2%Yeast - #265 Brew (51 lb. + 1 $\frac{1}{2}$ lb. Guesite).

Air - 3 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|-----------|-----|---------|--------------------|---------|------------------------|
| 7.30 AM | 2 | Feb. 12 | 60° | 13.9 | B. H. at 7 AM. (Late). |
| 4.30 PM | 2 | " 12 | 62° | 13.35% | |
| 7.30 AM | 3 | " 13 | 67° | 10.35% | In heat at 11 AM. |
| 12 Noon | 3 | " " | 69 $\frac{1}{2}$ ° | 9.6% | |
| 10 AM | 4 | " 14 | 69 $\frac{1}{2}$ ° | 4.4% | First skin at 12 noon. |
| 7.30 AM | 5 | " 15 | 70° | 3% | |
| 5 P.M. | 5 | " " | 69 $\frac{1}{2}$ ° | 2.7% | |
| 7.30 AM | 6 | " 16 | 68 $\frac{1}{2}$ ° | 2.55% | |
| 4.30 PM | 6 | " " | 67 $\frac{1}{2}$ ° | 2.45% | |
| 7.30 AM | 7 | " 17 | 69 $\frac{1}{2}$ ° | 2.25% | |
| 7.30 AM | 8 | " 18 | 63 $\frac{1}{2}$ ° | 2.15% | |
| 5 P.M. | 8 | " " | 62° | 2.1% | |
| 7.30 AM | 9 | " 19 | 59° | 2% | |
| 4.15 P.M. | 9 | " " | 57° | 2% | |
| 7.30 AM | 10 | Feb. 20 | 56° | 2% | — Racked — |

No. 12 Run.

Al.

Feb. 15/32

Malt - 5000 lb. D. M. C.
 Hops - (35 B.C. i); (25 B.C. + 10 B.C. o); (20 B.C. Goldings)
 6 S; 6 M; 1.5 K. M. S.; 2 Porters.

Mash - $\frac{158}{39}$
 Underlet - $\frac{810}{8}$
 Sparge - $\frac{120}{67}$; Hop - $\frac{170}{2}$
 Pap Heat - 153°

First run - 21.5%
 Last - 1.1%

Water - 39
 8
 67
 2
 116

Into Cyp.
 29"

- 8 -

Out of Cyp.
 29"

Balling
 14.4%

Yeast - #266 Brew. (5 lb. + 1 1/2 lb. flour)

Air. - 2 1/4 min.

| Time | Day | Date | Temp | Balling | Remarks |
|-----------|-----|----------------|---------|--------------|-----------------------------------|
| 7.30 A.M. | 2 | Feb. 16 | 60 1/2° | 13.95% | B-H. at 6.30 A.M. |
| 4.30 P.M. | 2 | " " | 62° | 13.25% | |
| 7.30 A.M. | 3 | " 17 | 69° | 9.6% | In heat at 8.30 A.M. |
| 5.30 P.M. | 3 | " " | 70° | 6.4% | |
| 7.30 A.M. | 4 | " 18 | 70° | 3.4% | 1 st skim at 7.45 A.M. |
| 5 P.M. | 4 | " " | 70° | 2.7% | |
| 7.30 A.M. | 5 | " 19 | 69° | 2.15% | |
| 4.15 P.M. | 5 | " " | 68° | 2.1% | |
| 7.30 A.M. | 6 | " 20 | 65 1/2° | 2% | |
| 7.30 A.M. | 8 | " 22 | 58° | 1.9% | |
| 7.30 A.M. | 9 | " 23 | 56° | 1.9% | |
| 4.30 P.M. | 9 | " " | 56° | 1.9% | |
| 7.30 A.M. | 10 | <u>Feb. 24</u> | 56 | <u>1.75%</u> | <u>— Racked —</u> |

No. 3 Tun.

Ale.

Feb. 16/32

Malt - 5000 lbs. D. M. Co.

Hops - (35 B. P. 1's); (25 B. P. 4 10 B. P. 1's); (20 B. P. Folding)
6 S; 6 M; 1.5 K. N. S; 2 Poterene.Mash - $\frac{150}{37\frac{1}{2}}$
Underlet - $\frac{210}{8}$
Sparge - $\frac{170}{68\frac{1}{2}}$; Hop - $\frac{170}{2}$
Top Heat - 153°

First run - 31.65%

Last " - 1.1%

Water - $37\frac{1}{2}$
8
68 $\frac{1}{2}$
2.

116Into Cop.
31"8 $\frac{1}{2}$ "Out of Cop.
29.5"Balling.
14.35%Yeast - # 267 Brew (5 lbs + 1 $\frac{1}{2}$ lbs. flour).

Chill - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|---------|-----|---------|-------------------|---------|------------------------|
| 7.30 AM | 2 | Feb. 17 | 61° | 13.8% | B. Hat 4.30 AM. (only) |
| 7.30 AM | 3 | " 18 | 69 $\frac{1}{2}$ | 9% | Underlet at 7.15 AM |
| 5 P.M. | 3 | " " | 70° | 6.2% | |
| 7.30 AM | 4 | " 19 | 69 $\frac{1}{2}$ | 3.75% | 1st skim at 7.45 AM. |
| 4.15 PM | 4 | " " | 69 70° | 2.9% | |
| 7.30 AM | 5 | " 20 | 69° | 2.35% | |
| 7.30 AM | 7 | " 22 | 61° | 2.05% | |
| 7.30 AM | 8 | " 23 | 59° | 2% | |
| 4.30 PM | 8 | " " | 58 $\frac{1}{2}$ | 1.85% | |
| 7.30 AM | 9 | Feb. 24 | 57 $\frac{1}{2}$ | 2% | — Racked — |

No. 18 Run.

Stout.

Feb 22/32

Malt - 5000 lb. P. M. C. & 250 lb. B. Barley.
 Hops - (35 B. C.); (25 Bohs. & 10 B. C.); (20 B. C. Holdings)
 6 S; 6 M; 25 K. M. S.; 112½ Patience; L. root - 4.
 C. root - 3; G. root - 2.

Mash - $\frac{148}{39}^{\circ}$
 Underlet - $\frac{210}{8}^{\circ}$
 Sparge - $\frac{170}{69}^{\circ}$; Hops - $\frac{171}{2}^{\circ}$
 Tap Heat - 154°

First runs - 21.7%

Last " - 2.7%

Water - 39

69

2

118

Into Cys.

Out of Cys.

Ballings.

20° (1025 lbs) - 8° (115 lbs) - 28° (92 lbs)

14.75%

Least - #268 Brew. (51 lb. + 1½ lb. flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Ballings | Remarks. |
|-----------|-----|---------|-------|----------|-----------------------|
| 7:30 A.M. | 2 | Feb. 23 | 60½° | 14.1% | B. Heat 5.30 A.M. |
| 4:30 P.M. | 2 | " " | 62° | 13% | |
| 7:30 A.M. | 3 | " 24 | 69½° | 9.25% | 2 heat at 7.30 A.M. |
| 7:30 A.M. | 4 | " 25 | 70° | 4% | 1st Skim at 4.30 A.M. |
| 5 P.M. | 4 | " " | 70° | 3.25% | |
| 7:30 A.M. | 5 | " 26 | 69° | 2.85% | |
| 4:30 P.M. | 5 | " " | 68½° | 2.75% | |
| 7:30 A.M. | 6 | " 27 | " | 2.55% | |
| 7:30 A.M. | 8 | " 29 | 62½° | 2.5% | |
| 7:30 A.M. | 9 | Mar. 1 | 58° | 2.5% | |
| 4:15 P.M. | 9 | " 1 | " | 2.55% | |
| 7:30 A.M. | 10 | Mar. 2 | 58½° | 2.5% | - Racked - |

No 2 run

Sparkling Ale.

Feb. 23/32

Malt - 4500 Ab. D. M. Co.

Hops - (20 B.C.); (25 B. & 10 B.C.); (20 B.C. Goldings)

5-lb; 6 M; 2 K. M. S.

Mash - $\frac{148}{33\frac{1}{2}}$ Underlet - $\frac{210}{170}$ Sparge - $67\frac{1}{2}$; Hop - $\frac{170}{2}$

Cap heat - 154

First runs - 21.3%

Last - 1.1%

Water - $33\frac{1}{2}$

8

67 $\frac{1}{2}$

2

111

Into Cap.

23° (8.44)

Out of Cap.

38.5° (8.8)

Balling

13.2%

Yeast - #268 Brew. (51 lb. + 1 $\frac{1}{2}$ lb. flour).

Ale - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|-----------|-----|---------|--------------------|---------|-----------------------------------|
| 7.30 A.M. | 2 | Feb. 24 | 61° | 12.65% | B. H. at 4.30 A.M. |
| 7.30 A.M. | 3 | " 25 | 70° | 7.4% | 2 nd heat at 5.30 A.M. |
| 5 P.M. | 3 | " " | 70.69° | 4.6% | Attenuating very fast. |
| 7.30 A.M. | 4 | " 26 | 69° | 2.65% | 1 st skin at midnight. |
| 4.30 P.M. | 4 | " " | " | 2.35% | |
| 7.30 A.M. | 5 | " 27 | 68 $\frac{1}{2}$ ° | 1.95% | |
| 7.30 A.M. | 7 | " 29 | 64° | 1.5% | |
| 7.30 A.M. | 8 | Mar. 1 | 59 $\frac{1}{2}$ ° | 1.65% | |
| 4.15 P.M. | 8 | " 1 | 59° | 1.65% | |
| 7.30 A.M. | 9 | " 2 | 60° | 1.55% | |
| 7.30 A.M. | 10 | Mar. 3 | 57° | 1.65% | — Racked — |

No. 3 Run.

Ale.

Feb. 24/32.

Malt - 5000 lbs. P. M. C.
 Hops - (35 B.C.) ; (25 B. C. + 10 B. C.) ; (25 B. C. Golding)
 6 S ; 6 M ; 15 K. M. S. ; 2 Palermos.

Wash - $\frac{158}{37\frac{1}{2}}$
 Mashed - $\frac{210}{8}$
 Spruce - $\frac{170}{68\frac{1}{2}}$; Hop - $\frac{170}{2}$
 Pop Heat - 154

First runs - 21.6%
 Last " - 1.5%

Water - 37 $\frac{1}{2}$

8

68 $\frac{1}{2}$

2

116

Ink Cap. Out of Cap.
 21" (101 lb) -7" (115) 28" (90.5 lb)

Balling
 14.1%

Yeast - # 269 Brew (51 lb. + 1 $\frac{1}{2}$ lbs. flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|-----------|-----|---------|--------------------|---------|-----------------------------------|
| 7.30 A.M. | 2 | Feb. 25 | 60° | 13.55% | B.H. at 6.30 A.M. |
| 5 P.M. | 2 | " " | 61 $\frac{1}{2}$ ° | 12.75% | |
| 7.30 A.M. | 3 | " 26 | 67° | 9.6% | In heat at 11 A.M. |
| 4.30 P.M. | 3 | " " | 70° | 6.85% | |
| 7.30 P.M. | 4 | " 27 | 70° | 3.55% | 1 st Skim at 6.30 A.M. |
| 7.30 A.M. | 6 | " 29 | 67° | 1.9% | |
| 7.30 A.M. | 7 | Mar. 1 | 65° | 1.9% | |
| 4.15 P.M. | 7 | " 1 | 57 $\frac{1}{2}$ ° | 1.8% | |
| 7.30 A.M. | 8 | " 2 | 61° | 1.8% | |
| 7.30 A.M. | 9 | " 3 | 57 $\frac{1}{2}$ ° | 1.85% | |
| 5 P.M. | 9 | " 3 | 58° | 1.85% | |
| 7.30 A.M. | 10 | Mar. 4 | 56 $\frac{1}{2}$ ° | 1.9% | — Racked — |

No. 10 Run.

Alc.

Feb. 27/32

Malt - 5000 lb. P. M. Co.

Hops - (35 B. C. 1); (25 B. C. 410 B. C. 2); (25 B. C. Alding)
6 lb; 6 lb; 1.5 K. M. S; 2 PoterensMash - $\frac{145}{57\frac{1}{2}}$ Underlet - $\frac{240}{8}$ Spray - $\frac{170}{68\frac{1}{2}}$; Hop - $\frac{170}{2}$

Up Heat - 154

First runs - 21.6%

Last " - 1.3%

Water - $\frac{87\frac{1}{2}}{8}$ $\frac{68\frac{1}{2}}{2}$

116

Into Cyp.

102 lbs.

Out of Cyp.

-11 $\frac{1}{2}$ -

91.5%

Balling

141%

Yeast - Brews # 2714272 (5 lbs. + 2 lb. Zumerite)

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks. |
|-----------|-----|--------|------------------|---------|--------------------------------|
| 7.30 A.M. | 2 | Mar. 1 | 60 $\frac{1}{2}$ | 13.55% | B. Hot 5 A.M. |
| 4.15 P.M. | 2 | " 1 | 62 $\frac{1}{2}$ | 12.7% | |
| 7.30 A.M. | 3 | " 2 | 70° | 8.7% | Underlet at 7 A.M. |
| 7.30 A.M. | 4 | " 3 | 70° | 3.8% | 1 st skim at 7 A.M. |
| 5 A.M. | 4 | " " | 70° | 3% | |
| 7.30 A.M. | 5 | " 4 | 69 $\frac{1}{2}$ | 2.55% | |
| 4 P.M. | 5 | " 4 | 69° | 2.5% | |
| 7.30 A.M. | 6 | " 5 | 67° | 2.2% | |
| 7.30 A.M. | 8 | " 7 | 61 $\frac{1}{2}$ | 2.05% | |
| 7.30 A.M. | 9 | " 8 | 58 $\frac{1}{2}$ | 1.95% | |
| 4.30 P.M. | 9 | " " | 57 $\frac{1}{2}$ | 2% | |
| 7.30 A.M. | 10 | Mar 9 | 57 $\frac{1}{2}$ | 1.95% | - Racked - |

No. 11 Run.

Ab.

Feb. Mar. 1/32

Kalt - 5000 lb. D. M. Co.

Hops - (35 B.C.); (25 Boh. + 10 B.C.); (20 B.C. Felling)

6 lb; 6 lb; 1.5 K. H. S.; 2 Portena.

Mash - $\frac{148}{36\frac{1}{2}}$ Unleak - $\frac{310}{8}$ Sparge - $\frac{171}{68\frac{1}{2}}$; Hops - $\frac{120}{2}$

Top Mash - 156

First run - 21.8%

Last .. - 1.4%

Water - 36.2

8

68.2

2

115

Out Cap.

101.5 lb. - 11.5 -

Inlet of Cap.

90.5 lb.

Balling.

14.1%

Least - #10 2714272 Brew. (51 lb. + 2 lb. Zusätze)

Air - 2 mins.

| Time | Day | Date | Temp | Balling | Remarks. |
|-----------|-----|----------------|------|--------------|----------------------------------|
| 7.30 AM | 2 | Mar. 2 | 61° | 13.65% | B.H. at 5 AM. |
| 7.30 AM | 3 | " 3 | 70° | 9% | In heat at 6 AM. |
| 5 PM | 3 | " 3 | 70° | 6.65% | |
| 7.30 AM | 4 | " 4 | 70° | 3.9% | 1 st skin at 8.30 AM. |
| 4 PM | 4 | " 4 | 70° | 3.2% | |
| 7.30 AM | 5 | " 5 | 68° | 2.6% | |
| 7.30 AM | 7 | " 7 | 63° | 2.2% | |
| 7.30 AM | 8 | " 8 | 61° | 2.1% | |
| 4.30 P.M. | 8 | " " | 60½ | 2.7% | |
| 7.30 AM | 9 | " 9 | 58½ | 1.9% | |
| 7.30 AM | 10 | <u>Mar. 10</u> | 57½ | <u>2.05%</u> | - <u>Racked</u> - |

No. 12 Jun.

Ale.

Mar 2/33

Malt - 5000 lb. D.M.C.

Hops - (35 B.C.); (25 B.C. & 10 B.C.); (20 B.C. Holdings)
6 lb.; 6 lb.; 1.5 K.M.S.; 2 Porters.Mash - $\frac{148}{38}$ Unbiket - $\frac{210}{8}$ Sparge - $\frac{170}{67}$; Hops - $\frac{170}{2}$

Topkatt - 155°

First runs 215?

Last " - 1.35?

Water - 38

8

67

2

115

Int. Op.

101 lbs.

- 10 -

Cat of Op.

71 lbs.

Billing

14.15%

Yeast - Keith's #169 Brew (Molson's), 51 lb. + 1 1/2 flour)

Air - 2 mins.

| Time | Day | Date | Temp. | Billing | Remarks. |
|-------------------------|-----|---------------|---------|-----------|-----------------------|
| 7:30 AM | 2 | Mar. 3 | 60° | 13.75? | B-Hat 6 A.M. |
| 5 PM 7:30 AM | 2 | " 3 | 61 1/2° | 12.95? | |
| 7:30 AM | 3 | " 4 | 68 1/2° | 9.5? | 2 heat at 10 AM. |
| 4 PM | 3 | " 4 | 70° | 7% | |
| 7:30 AM | 4 | " 5 | 70° | 4% | 1st skim at 9:30 A.M. |
| 7:30 AM | 6 | " 7 | 66 1/2° | 2.25? | "Clearing up" fine. |
| 7:30 AM | 7 | " 8 | 64° | 2.05? | |
| 4:30 PM | 7 | " " | 68° | 2? | |
| 7:30 AM | 8 | " 9 | 61° | 2? | |
| 7:30 AM | 9 | " 10 | 59° | 2? | |
| 7:30 AM | 10 | <u>Mar 11</u> | 58° | <u>2?</u> | <u>- Rached. -</u> |

No 1 run.

Ole.

Mar. 7/39

Malt - 5000 lb. D. M. C.

Hops - (35 B.C.), (25 Boh. & 10 B.C.), (20 B.C. Golding)
6 lb; 6 lb; 15 K.M.S; 2 Poteneer

Mash - $\frac{14 \frac{1}{2} \text{ f}^\circ}{38 \frac{1}{2}}$
 Underlet - $\frac{210^\circ}{8}$
 Gauge - $\frac{120^\circ}{66 \frac{1}{2}}$; Hops - $\frac{170^\circ}{2}$
 Pop Heat - 154°

First runs - 20.9%

Last " - 1.25%

Water - $38 \frac{1}{2}$ 66 $\frac{1}{2}$

2

115

Out Coy.

100.5 bbl.

-12-

Out of Coy.

77.5 bbl.

Balling

141.4%

Leads - #275 Brew (Hobbs) (57 lb. + 1 $\frac{1}{2}$ lb. flow).

Air - 2 mins.

| Time | Day | Date | Temp. | Ballig | Remarks. |
|----------|-----|----------------|--------------------|-------------|---------------------------------|
| 7.30 AM. | 2 | Mar. 8 | 60° | 13.85% | B.H. at 3.45 AM. |
| 4.30 PM. | 2 | " " | 62° | 12.9% | |
| 7.30 AM. | 3 | " 9 | 69.5° | 8.6% | In heat at 7.30 AM. |
| 7.30 AM. | 4 | " 10 | 69.5° | 3.75% | 1 st skin at 6.30 AM |
| 5 PM. | 4 | " 10 | " | 3.35% | |
| 7.30 AM. | 5 | " 11 | 69° | 2.8% | |
| 4.30 PM. | 5 | " 11 | 68° | 2.7% | |
| 7.30 AM. | 6 | " 12 | 66 $\frac{1}{2}$ ° | 2.6% | |
| 7.50 AM. | 8 | " 14 | 61° | 2.4% | |
| 7.50 AM. | 9 | " 15 | 59° | 2.4% | |
| 2 P.M. | 9 | <u>Mar. 15</u> | 58 $\frac{1}{2}$ ° | <u>2.4%</u> | - <u>Racked</u> - |

No. 2 run.

Ole.

Mar. 8/32.

Malt - 5000 lb. D. M. Co.
 Hops - (35 B. C.), (25 Boh 410 B. C.), (20 B. C. Goldings).
 6 S; 6 M; 15 K. M. S.; 2 Poterene.

Mash - $\frac{148}{38}$
 Underlet - $\frac{210}{8}$
 Sparge - $\frac{172}{67}$; Hypo - $\frac{120}{2}$
 Tap Heat - 153

First run - 20.95%
 Lost - 1.3%
 Water - 38
 8
 67
 2
 115

Into Cys.

101 bbls.

Out of Cys.

-10.5-

90.5 bbls.

Balling.

14?

Yeast - # 275 Brew (Mehms) (5 lbs. + $\frac{1}{2}$ flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks |
|-----------------------------|-----|--------|-------|---------|--------------------------------|
| 7:30 A.M. | 2 | Mar. 9 | 59° | 13.6? | B. H. at 5:15 A.M. |
| 7:30 A.M. 5 P.M. | 3 | " 10 | 67° | 9.4? | In heat at 11:30 A.M. |
| 5 P.M. | 3 | " 10 | 69.5° | 6.6? | |
| 7:30 A.M. | 4 | " 11 | 70° | 3.4? | 1 st skim at 7 A.M. |
| 4:30 P.M. | 4 | " 11 | 69° | 2.5? | |
| 7:30 A.M. | 5 | " 12 | 68° | 1.95? | |
| 7:30 A.M. | 7 | " 14 | 6 M | 1.7? | |
| 7:30 A.M. | 8 | " 15 | 59° | 1.7? | |
| 4:30 P.M. | 8 | " 15 | 58° | 1.8? | |
| 7:30 A.M. | 9 | Mar 16 | 57° | 1.7? | - Racked - |

No. 3 Tun.

Ale

Mar. 14/35

Malt - 5000 lb. D. M. Co.
 Hops - (30 B.C.); (25 B. & 10 B.C.); (20 ~~Cent.~~)
 6 L; 6 M; 1.5 K. M. S; 2 Patience.

Mash - $\frac{148}{37}$
 Underlet - $\frac{316}{8}$
 Sparge - $\frac{170}{67}$; Hops - $\frac{170}{1}$
 Top Heat - 154'

First runs - 91.55%

Last - 1%

Waters - 39

67

1

115

Int. Cap.

102 lb.

Out of Cap

- 10½ - 91½ lb.

Boiling

14.4%

Yeast - #376 Brew. (51 lb. + 1½ flour)

Air - 2 min.

| Time | Day | Date | Temp | Boiling | Remarks |
|-----------|-----|---------|------|---------|------------------------------------|
| 7.30 A.M. | 2 | Mar. 15 | 59½° | 13.95% | 13. Hat at 5 A.M. |
| 4.30 P.M. | 2 | " 15 | 61° | 13.2% | 5 |
| 7.30 A.M. | 3 | " 16 | 67½° | 9.6% | Underlet at 11 A.M. |
| 7.30 A.M. | 4 | " 17 | 69½° | 3.95% | 12 th skin at 7.45 A.M. |
| 5 P.M. | 4 | " 17 | 70° | 3.2% | |
| 7.30 A.M. | 5 | " 18 | 69° | 2.65% | |
| 4.30 P.M. | 5 | " 18 | 68° | 2.4% | |
| 7.30 A.M. | 6 | " 19 | 67° | 2.35% | |
| 7.30 A.M. | 8 | " 21 | 61 | 2.2 | |
| 7.30 A.M. | 9 | " 22 | 56 | 2.1 | - <u>Rocked</u> - |

No. 10 Run.

Ale.

Mar. 15/32

Malt - 5000 lb. D. M. Co.

Hops - (95 B.C.); (25 Boho + 10 B.C.); (20 B.C. Golding);
6 l; 6 M; 1.5 K.M.S.; 2 Patience.Mash - $\frac{145}{38}^{\circ}$ Underlet - $\frac{910}{8}^{\circ}$ Sparge - 68 $\frac{170}{\circ}$; Hop - $\frac{170}{\circ}$

Tap Heat - 154

First runs - 91.15%

Last - 1%

Water - 38

68

1

115

Inb. Cap.

103 bbl.

- 11 -

Out of Cap.

92 bbl.

Balling.

14%

Yeast - #277 Brew. (51 lb. + 1 1/2 flour).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks |
|-----------|-----|---------|---------|----------------------|------------------------|
| 7.30 A.M. | 2 | Mar. 16 | 59 1/2° | 13.6% | B.H. at 7.30 A.M. |
| 7.30 A.M. | 3 | " 17 | 67 1/2° | 8.95% | In heat at 11 A.M. |
| 5 P.M. | 3 | " 17 | 70° | 4.5% 6.4% | |
| 7.30 A.M. | 4 | " 18 | 70° | 4.3% | 1st skin at 10.30 A.M. |
| 4.30 P.M. | 4 | " 18 | 69 1/2° | 3.8% | |
| 7.30 A.M. | 5 | " 19 | 69° | 3.35% | |
| 7.50 | 7 | " 21 | 62 1/2° | 2.95% | |
| 7.20 | 8 | " 22 | | 1.8% | |
| 7.50 | 9 | " 23 | 59 1/2° | 2.8% | - Rashed - |

No. 11 Run.

Stout.

Mar. 16/22

Malt - 500 lb. D. M. Co. + 250 lb. B. Barley.
 Hops - (35 B. C.), (35 B. C. + 10 B. C.), (20 B. C. Addings)
 6 S.; 6 M.; 2.5 K. M. S.; 112½ Pterine; L. root 4;
 C. root - 3; G. root - 2

Wash - $\frac{148}{40}$
 Underbit - $\frac{310}{8}$
 Sarge - $\frac{170}{68}$; Hop - $\frac{170}{2}$
 Pap Heat - 154°

First run - 21.5%
 Lost - - 1.3%
 Water - $\frac{40}{68}$
 2
 118

Into Cyp.

103.5 lb.

- 10 -

Out of Cyp.

93.5 lb.

Balling

14.9%

Least - + 277 Bar (51 lb. + 1½ flour).

Air - 2 mins.

| Time | Any | Date | Temp. | Balling | Remarks |
|-----------|-----|---------|-------|---------|----------------------|
| 7.30 A.M. | 2 | Mar. 17 | 60° | 14.4% | B.H. at 5.30 A.M. |
| 5 P.M. | 2 | " 17 | 61½° | 13.4% | |
| 7.30 A.M. | 3 | " 18 | 68½° | 9.8% | In heat at 9 A.M. |
| 4.30 P.M. | 3 | " 18 | 70° | 7.2% | |
| 7.30 A.M. | 4 | " 19 | 70° | 4.7% | First skin at 3 P.M. |
| 7.30 A.M. | 6 | " 21 | 66½° | 2.8 | |
| 7.30 A.M. | 7 | " 22 | 63° | 2.9 | |
| 7.50 A.M. | 8 | " 23 | 61° | 2.8 | |
| 5.15 P.M. | 8 | " 23 | 58½° | 2.8% | |
| 7.30 A.M. | 9 | Mar 24 | 57½° | 2.85% | - Racked - |

No. 12 Jun.

Ale.

Mar. 21/38

Malt - 5000 lb. D. M. Co.
 Hops - (35 B. C.), (25 Boho + 10 B. C.), (20 B. C. Holdings).
 6 S; 6 M; 10 K. M. S; 2 Poterew.

Mash - $\frac{148}{3\frac{1}{2}}$
 Washlet - $\frac{210}{7}$
 Sparge - $\frac{170}{6\frac{1}{2}}$; Hop - $\frac{170}{2}$
 Top Heat - 154°

First run - 21.17
 Lost - 1.19
 Water - $38\frac{1}{2}$
 8
 67 $\frac{1}{2}$
 2
 116

Into Cop. Out of Cop. Balling
 102 bbls. - 12 - 90 bbls. 14.17

Least - # 278 Brew (51 lb. + 1 $\frac{1}{2}$ lb. Junecito).

Air - 2 mins.

| Time | Day | Date | Temp. | Balling | Remarks |
|--------------------|-----|--------|------------------|---------|------------------------------------|
| 2.30 | 2 | Mar 22 | 60 | 13.6 | Bled Head at 5.30 A.M. |
| 7.30 | 3 | " 23 | 67 $\frac{1}{2}$ | 9.35% | 2 nd heat at 11.30 A.M. |
| 5.15 | 3 | " 23 | 69 $\frac{1}{2}$ | 6.7% | |
| 7.30 A.M. | 4 | " 24 | 69 $\frac{1}{2}$ | 3.9% | 1 st skin at 8.45 A.M. |
| 7.30 A.M. | 6 | " 26 | 67 $\frac{1}{2}$ | 2.25% | |
| 9.30 ^{AM} | 8 | " 28 | 62 $\frac{1}{2}$ | 2.7% | |
| 7.30 | 9 | " 29 | 56 $\frac{1}{2}$ | 2.17% | Racked |

No 1 Linn

ale

22nd March 1902

Malt 5000 lbs. down.

14 fcs. - (35 lbs. B.C.²⁵); (25 Bchs. & 10 B.C.); (20 B.C. Galding)

6.S. 6 M. 1.5 H. H.S. 2 P.

7.00 Mash $\frac{148}{38\%}$ finishd mash 7.377.52 Underlet $\frac{2.10}{8}$ & steam, finishd 8.00 H. 1.50

8.30 Set Taps. H 150°. run off 12 bbls. Gr. 20.7%

9.00 Sfy $\frac{170}{67\%}$; Hsp. - $\frac{110}{3\frac{1}{2}}$ Bottom 2.0%water
Mash 38%
underlet 8
Hsp 67%
Hsp. 2%
118%

| | | |
|-------------|------------------------------|----------|
| Int. Cg | Out. Cg | Balling. |
| 100.5 bbls. | -10 $\frac{1}{2}$ - 90 bbls. | 14.4% |

Yeast - #278 Brun (57 lbs. + 1 $\frac{1}{2}$ lbs. Juncos)

Air - 2 min.

| Time | Day | Date | Temp | Balling | Remarks. |
|-----------|-----|------|--------------------|---------|-----------------------|
| 7.30 | 2 | 23 | 61 | 13.75 | B.N. at 4.00 A.M. |
| 5.15 P.M. | 2 | 23 | 63 | 12.8 | |
| 7.30 A.M. | 3 | 24 | 69 $\frac{1}{2}$ ° | 9.2% | 2 heat at 7.30 A.M. |
| 9.30 A.M. | 4 | 25 | 70 | 4.4% | Fluffy head at 8 A.M. |
| 12 No. W | 4 | | | | Air - 2 min. |
| 3.30 P.M. | 4 | 25 | 70 | 4.1% | |
| 7.30 A.M. | 5 | 26 | 70 | 3.7% | |
| 7.30 " | 7 | 28 | 66 | 3% | |
| 7.30 " | 8 | 29 | 63 | 2.9% | |
| 7.30 " | 9 | 30 | 58 | 2.8% | <u>Racked</u> |
| 5.00 P.M. | 8 | 29 | 61 | 2.85% | |

No 2 Tun

Ale

23rd Mar. 1932

Malt - 5000 lbs. D. M. Co.

Hops - 35 B.C.; 25 Boki + 10 B.C.; 20 B.C. (Goldings).

6.5; 6 M; 1.5 H.M.S.; 2 P.

| | | | |
|------|---|---------------|-------------------|
| 7.05 | Mash $\frac{148}{38\frac{1}{2}}$ - finished mash 7.38 | Water | 38 $\frac{1}{2}$ |
| 7.55 | Underlet $\frac{210}{8\frac{1}{2}}$ + Steam - finished 8. | | 8 $\frac{1}{2}$ |
| 8.05 | Stopped Rakes - Heat 153° | | 68 $\frac{1}{2}$ |
| 8.35 | Set Taps - Heat 154° | 1st Run 20.3% | 2 |
| | Sparge $\frac{170}{65\frac{1}{2}}$; H.S. $\frac{170}{2}$ | Last " 1% | 117 $\frac{1}{2}$ |

Into Copper

Out of Copper

Balling

104

92

14.15%

Yeast - # 278 Brew (51 lb. + 1½ juncite). Air 1'45"

| Time | Day | Date | Temp. | Balling | Remarks |
|-----------|-----|----------------|------------------|--------------|--------------------------|
| 7.30 A.M. | 2 | Mar. 24 | 61° (Stack) | 13.55% | B.H. at 4.30 A.M. |
| 5. P.M. | 2 | " 24 | 62 $\frac{1}{2}$ | 12.6% | |
| 9.30 A.M. | 3 | " 25 | 70° | 5.8% | 2 leak at 4.30 A.M. |
| 7.30 A.M. | 4 | " 26 | 69° | 4.7% | First skinned 11.45 A.M. |
| 7.30" | 6 | " 28 | 69° | 2.05% | |
| 7.30" | 7 | " 29 | 65° | 1.75% | |
| 7.30" | 8 | " 30 | 57° | 1.9% | |
| 5.00" | 7 | " 29 | 62° | 1.95% | |
| 7.30 A.M. | 8 | <u>Mar. 31</u> | 55 $\frac{1}{2}$ | <u>1.95%</u> | <u>- Reached -</u> |

Ingr No 3

Ale

Mar 28, 1932

Malt - 5000 lbs. D.M. Co.

Hops - 35 B.C. (50); 25 Bels + 10 B.C.; 20 B.C. (Goldings).

6 S; 6 M; 1.5 H.M.S; 2 P.

| | | | | |
|------|------------------|---|-----------|------------------|
| | | | Water | 38 |
| 7.05 | Mash | $\frac{148}{39}$ | finished | 7.40 |
| 7.55 | Underlet + Steam | | finished | 8.10 - Heat 151° |
| 8.40 | Set Taps | Heat 152° | 1st Run - | 20.3% |
| | Sparge | $\frac{170}{68}$; H.S. $\frac{170}{2}$ | 2nd " | 1.7% |
| | | | | <hr/> 116 |

Into Copper

103

Out of Copper

- " -

92

Balling

14.3%

 yeast - # 371 Brew (50 lbs. + 1 $\frac{1}{2}$ flour).

Ris - 2 min.

| Time | Day | Date | Temp | Balling | Remarks |
|-----------|-----|---------|------------------|---------|----------------------|
| 7.30 | 2 | Mar 29 | 60 $\frac{1}{2}$ | 14% | B.H. - 5.15 A.M. |
| 11.15 | 2 | " " | 62 | 13.5% | |
| 7.30 A.M. | 3 | " 30 | 69 $\frac{1}{2}$ | 8.8% | In Heat at 7.30 |
| 5.00 P.M. | 2 | " 29 | 62 $\frac{1}{2}$ | 12.8% | |
| 7.30 A.M. | 4 | " 31 | 70° | 3.7% | First heat at 6 A.M. |
| 5 P.M. | 4 | " 31 | 70° | 2.95% | |
| 7.30 A.M. | 5 | April 1 | 69 $\frac{1}{2}$ | 2.6% | |
| 4.30 P.M. | 5 | " 1 | 69° | 2.5% | |
| 7.50 A.M. | 6 | " 2 | 66° | 2.2% | |
| 7.30 " | 8 | " 4 | 61 $\frac{1}{2}$ | 2% | |
| 7.30 " | 9 | " 5 | 67 $\frac{1}{2}$ | 2% | <u>Racked</u> |

Run No. 4

Alb.

Mar. 29/32.

Malt - 5000 lbs. D. M. Co.
 Hops - 35 B.L. (100%), (25 B.L. (31) + 10 B.L. (20)), 20 B. @ Goldings (31).
 6 S; 6 M; 10 K. H. S; 2 P.

| | | | |
|------|--|----------------------|----------------|
| 7.00 | Mash $\frac{148}{38}$ finished | Water | 38 |
| 7.45 | Underlet and Steam 9' | | 8 |
| 8.30 | Set Taps - N. 152° | | 69 |
| | Sparge $\frac{170}{69}$; N.S. $\frac{170}{2}$ | | 2 |
| | | Total | 117 |
| | <u>Into Copper</u> | <u>Out of Copper</u> | <u>Balling</u> |
| | 102 $\frac{1}{2}$ | 90 $\frac{1}{2}$ | 14% |

Yeast - off Brew 281

Alb. - 2'

| Time | Day | Date | Temp | Balling | Remarks |
|-----------|-----|---------|--------------------|---------|-----------------------|
| 7.30 | 2 | Mar. 30 | | 13.7% | B. N. at 6.15 |
| 7.50 A.M. | 3 | " 31 | 66 $\frac{1}{2}$ ° | 9.85% | 2 heat at 7.30 P.M. |
| 5 P.M. | 3 | " 31 | 70° | 7.2% | |
| 7.30 A.M. | 4 | April 1 | 70° | 4.5% | First steam at 4 P.M. |
| 4.30 P.M. | 4 | " 1 | 70° | 3.8% | |
| 7.30 A.M. | 5 | " 2 | 69° | 3.1% | |
| 7.30 " | 7 | " 4 | 63° | 2.4% | |
| 7.30 " | 8 | " 5 | 60 $\frac{1}{2}$ ° | 2.3% | |
| 4.45 P.M. | 8 | " 5 | 58° | 2.35% | |
| 7.30 P.M. | 9 | " 6 | 56° | 2.35% | - Racked - |

No 9 Run.

Ole.

Mar. 30/32.

Malt - 5000 lb. D. M. Co.
 Hops - (35 B. C.); (25 Boh. x 10 B. C.); (20 B. C. Folding)
 6 S; 6 M; 1.5 K. W. S.; 2 P.

| | | | |
|-----------|---|--------------------|-----------------|
| 7.05 A.M. | Mash - $\frac{148}{37}$ | finished 7.40 | First run - 21% |
| 7.55 | Underlet - Steam | 8.15 - Heat - 154° | Last " - 1% |
| 8.35 | Set Taps; Heat - 154° | | Water - 3% |
| | Sponge - $\frac{170}{68}$; H. S. - $\frac{132}{2}$ | | 6.8 |
| | | | 2 |
| | | | <u>117</u> |

| | | |
|----------|---------------|----------|
| Into Cg. | Out of Cg. | Balling. |
| 104 lbs. | -12 - 92 lbs. | 14.2% |

Yeast - #283 Brew (51 lb. + 15 lb. flour). Air - 2'

| Time | Day | Date | Temp. | Balling | Remarks. |
|------------|-----|----------------|-------|--------------|------------------------------|
| 7.30 A.M. | 2 | Mar 31 | 59½° | 13.7% | B. Heat 6.15 A.M. |
| 5 P.M. | 2 | " 31 | 61° | 12.8% | |
| 7.30 A.M. | 3 | April 1 | 68° | 9.55% | 2 heat at 10.30 A.M. |
| 4.30 P.M. | 3 | " 1 | 70° | 6.9% | |
| 7.30 A.M. | 4 | " 2 | 70° | 4.3% | First skimming at 12 H. & M. |
| 12.00 P.M. | 4 | " 2 | 70° | 3.9% | First skimming |
| 7.30 A.M. | 6 | " 4 | 66½° | 2.15% | |
| 7.30 " " | 7 | " 5 | 62° | 2.2% | |
| 4.45 P.M. | 7 | " 5 | 61° | 2.3% | |
| 7.30 A.M. | 8 | " 6 | 60° | 2.1% | |
| 7.30 A.M. | 9 | <u>April 7</u> | 56½° | <u>2.15%</u> | - Racked - |

No. 10, run.

Alb.

Mar. 31/32

Malt - 5000 lb. J. M. Co.

Hops - (35 B. C.), (25 Boho + 10 B. C.), (20 B. C. Folding).

6 S; 6 M; 1.5 K. M. S; 2 P.

6.58 AM Mash - $\frac{145}{38}$, finished - 7.50

First run - 20.9%

7.45 AM Unshalt - $\frac{310}{8}$ (steam 11 $\frac{1}{2}$ '), finished - 8.00 Temp - 153°

Last " - 11.1%

8.30 AM Let Taps; Temp - 154°

Water - 38

Spurge - $\frac{170}{69}$; (top - $\frac{170}{2}$)

67

2

117

Int. Cg.

103 lbs.

-13 -

Out. Cg.

90 lbs.

Balling

14.2%

Least - #283 (Beer (51 lb + 1 $\frac{1}{2}$ ppm).

Air - 2'

| Time | Day | Date | Temp. | Balling | Remarks |
|---------|-----|---------|--------------------|---------|--------------------------|
| 7.51 AM | 2 | April 1 | 60° | 13.7% | B. H. at 5 AM. |
| 4.38 PM | 2 | " 1 | 62° | 12.7% | |
| 7.30 AM | 3 | " 2 | 68 $\frac{1}{2}$ ° | 9.2% | In heat at 9.45 AM. |
| 9.30 AM | 4 | " 3 | 70° | 4.5% | Air given; First kinetic |
| 7.30 AM | 5 | " 4 | 69° | 3.45% | Air given again at |
| 7.30 AM | 6 | " 5 | 66 $\frac{1}{2}$ ° | 3.25% | |
| 4.16 PM | 6 | " 5 | 65° | 3.05% | |
| 7.30 AM | 7 | " 6 | 64° | 3% | |
| 7.30 AM | 8 | " 7 | 61 $\frac{1}{2}$ ° | 2.95% | |

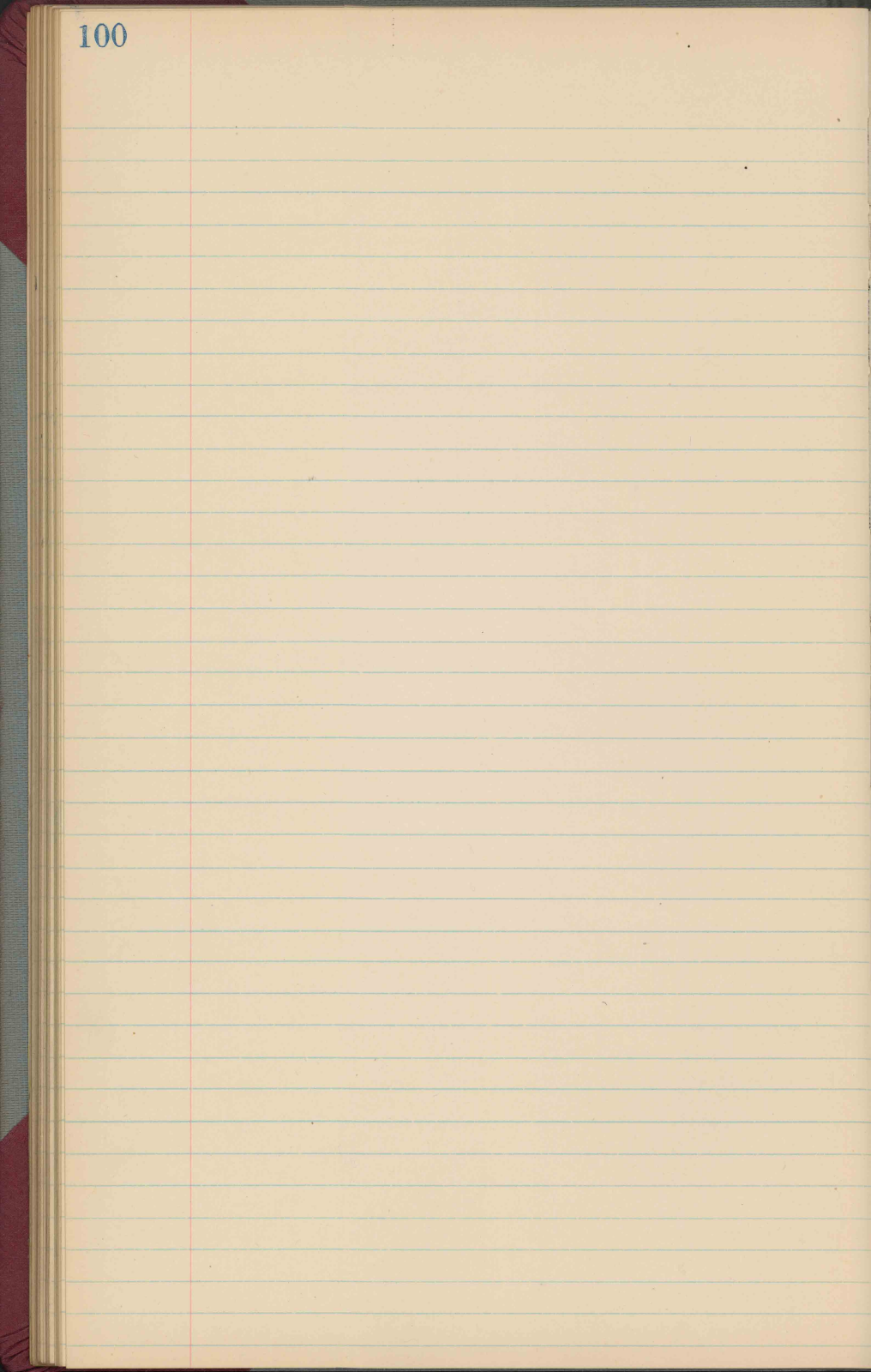
END OF YEAR

APRIL 1, 1931 @ MARCH 31, 1932

No. OF BREWS 287

| | | | | | |
|---------|---|---------|-----|-------|------------|
| 5 PM | 8 | April 7 | 60 | 2.95% | |
| 7.20 AM | 9 | " 8 | 58° | 2.95% | - Racked - |

A blank page from a lined notebook with a vertical red margin line on the left and horizontal blue lines for writing.



A blank page with light blue horizontal ruling and a vertical red margin line on the left side.

1

A blank page with light blue horizontal ruling and a vertical red margin line on the left side.



