A. KEITH & SON LTD.

BREWING BOOK

APRIL 1, 1944

TO

MARCH 31 1945

BREWS 1 - 275

BREW RECORD

Brew No. 1 Lager Wed. 2 Apr. 47

Tun. No. 69+70 Malt 9000 Lbs. Low Malting C°

15 M - 15 S, Burton Salts.

First Runs 17.6 % Last 3.8 %

Into Kettle 180 Bbls. } Evap. 7 Bbls.

Out of Kettle 173

Yeast Used Brew. 294 - 2nd Gen.

Yeast Quality Good -

Balling of Wort 11.1 %

Balling of Beer 2.3 % Racked 11 Apr.

Remarks:

BREW RECORD

Brew No. 15 Porter Two Malts

Tun. No. 8 Malt 4380 Lbs. Low Malting C°

15 S - 15 M - Burton Salts.

First Runs 17.4 Last 3.1

Into Kettle 185 Bbls. } Evap.

Out of Kettle 179½ Bbls.

Yeast Used Two 7 Brew 8 4th Gen.

Yeast Quality

Balling of Wort 11.3

BREW RECORD

Brew No. 1 Lager Wed. 2 Apl. 47

Tun. No. 69 & 70 Malt 9000 Lbs. Corn Malting C°

15 M - 15 S. Burton Salts.

First Runs 17.6 % Last 3.8 %

Into Kettle 180 Bbls. } Evap.

Out of Kettle 173 } 7 Bbls.

Yeast Used Brew. 294 - 2nd Gen.

Yeast Quality Good -

Balling of Wort 11.1 %

Balling of Beer 2.3 % Racked 11 Apr.

Remarks:

WATER

Mashing In 80 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 148 " 170 °F

Hop Sparge 6 " 160 °F

Total Water 254 Steam 3½ Mins

T.H. 156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 9.45 A.M.

1st. Hops 20 Lbs. At 10:45

2nd. Hops 30 Lbs. At 11:15

3rd. Hops 15 Lbs. At 11:35

Let Run at 11:45

Rackings

BREW RECORD

Brew No. 2 Lager Thurs 3 Apr

Tun. No. 7 Malt 9300 Lbs. Can Malting C°

15 M - 15 S Burton Salt.

First Runs 18.4 % Last 3.3 %

Into Kettle 185 Bbls. } Evap. 7 Bbls.

Out of Kettle 178

Yeast Used Brew 295 #7 Tun - 2nd Gen

Yeast Quality Good.

Balling of Wort 11.35 %

Balling of Beer 2.9 Racked 11 Apr

Remarks:

WATER

Mashing In 80 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 154 " 170 °F

Hop Sparge 6 " 160 °F

Total Water 269 Steam 3½ Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 8.45

1st. Hops Lbs. At 9.15

2nd. Hops Lbs. At 9.45

3rd. Hops Lbs. At 10.05

Let Run at 10.15

Rackings

BREW RECORD

Brew No. 3 Lager Thurs 3 Apl.

Tun. No. 8 Malt 9300 Lbs. Cow Malting C°

15S - 15M Burton Salts.

First Runs 18.6 % Last 3.25 %

Into Kettle 185 Bbls. } Evap. 6 Bbls.

Out of Kettle 179

Yeast Used 296 - #8 - 2nd Gen

Yeast Quality Brew. 296 Tun 8 - Good.

Balling of Wort 11.1 %

Balling of Beer 3.15 Racked 12 Apl.

Remarks:

WATER

Mashing In 78 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 156 " 170 °F

Hop Sparge 6 " 160 °F

Total Water 260 Steam 3½ Mins

T.H. - 154-5

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at .....

1st. Hops ..... Lbs. ..... At .....

2nd. Hops ..... Lbs. ..... At .....

3rd. Hops ..... Lbs. ..... At .....

Let Run at .....

Rackings

BREW RECORD

Brew No. #4 Stac Mon 7 Apr.

Tun. No. 2 Malt 8800 Lbs. Can. Malting C°

15 S - 15 M - Burton Salts.

First Runs 18.8 % Last 4.3 %

Into Kettle 167 Bbls. } Evap. 16 Bbls.

Out of Kettle 151 Bbls.

Yeast Used Tun #1 Brew 297 (2nd Gen)

Yeast Quality

Balling of Wort 12.55

Balling of Beer 2.4 Racked 14 Apr.

Remarks:

WATER

Mashing In 78 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 134 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 238 Steam 3 1/2 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at .....

1st. Hops ..... Lbs. ..... At .....

2nd. Hops ..... Lbs. ..... At .....

3rd. Hops ..... Lbs. ..... At .....

Let Run at .....

Rackings

BREW RECORD

Brew No. 5 Stag Tues 8 Apr.

Tun. No. 3 Malt 8800 Lbs. Can Malting C°

15 S - 15 M Burton Salts.

First Runs 17.65 % Last 3.7 %

Into Kettle 167 Bbls. } Evap.
Out of Kettle 151 } 16 Bbls.

Yeast Used Tun #1 Brew #297 (2nd Gen)

Yeast Quality

Balling of Wort Not taken. *

Balling of Beer 14 Apr. Racked 2.35.

Remarks:-
* This brew doubled with brew #4.

WATER

Mashing In 82 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 130 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 238 Steam 3½ Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at .....

1st. Hops ..... Lbs. ..... At .....

2nd. Hops ..... Lbs. ..... At .....

3rd. Hops ..... Lbs. ..... At .....

Let Run at .....

Rackings

BREW RECORD

Brew No. 6 Lager Fri. 11 Apl.

Tun. No. 69870 Malt 9000 Lbs. Can Malting C°

15 S - 15 M. - Burton Salts.

First Runs 18.0 % Last 3.9 %

Into Kettle 180 Bbls. } Evap. 7 Bbls.

Out of Kettle 173 }

Yeast Used Tuns 69870 Brew #1 (3rd Gen)

Yeast Quality Fair

Balling of Wort 11.4 %

Balling of Beer 2.35 Racked 21 Apl

Remarks:

WATER

Mashing In 84 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 144 " 168 °F

Hop Sparge 5 " 160 °F

Total Water 253 Steam 3½ Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at

1st. Hops 20 Lbs. B.Cs At

2nd. Hops 25 Lbs. " At

3rd. Hops 15 Lbs. B.C. Goldings At

Let Run at

Rackings

BREW RECORD

Brew No. 7 Lager Sat 12 Apr.

Tun. No. 7 Malt 9300 Lbs. Cam Malting C°

15S - 15M Burton Salts.

First Runs 18.6 Last 3.7

Into Kettle 185 Bbls. } Evap. 6 Bbls.

Out of Kettle 179

Yeast Used Tun 7, Brew 2. (3rd Gen)

Yeast Quality Fair

Balling of Wort 11.1

Balling of Beer 2.3 Racked 23 Apr.

Remarks:

WATER

Mashing In 82 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 152 " 168 °F

Hop Sparge 5 " 160 °F

Total Water 259 Steam 4 @ 80lbs. Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at

1st. Hops 20 Lbs. BBc At

2nd. Hops 35 Lbs. " " At

3rd. Hops 20 Lbs. BB Goldings At

Let Run at

Rackings

BREW RECORD

Brew No. 8 Lager Sat. 12 Apr.

Tun. No. 8 Malt 9300 Lbs. Corn Malting C°

15S - 15M. Burton Salts

First Runs 17.8 Last

Into Kettle 185 Bbls. } Evap. 6 Bbls.

Out of Kettle 179

Yeast Used Tun 8 Brew 3 (3rd Gen)

Yeast Quality Fair

Balling of Wort 11.0%

Balling of Beer 2.3 Racked 23 Apr.

Remarks:

WATER

Mashing In 84 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 150 " 168 °F

Hop Sparge 5 " °F

Total Water 259 Steam 3 1/2 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at

1st. Hops 20 Lbs. Bbs At

2nd. Hops 35 Lbs. " " At

3rd. Hops 20 Lbs. BL Goldings At

Let Run at

Rackings

BREW RECORD

Brew No. 9 Ale Mon 14 Apl.

Tun. No. 5 Malt 9000 Lbs. Can Malting Co.

15 S. - 15 M. Burlow Lots.

First Runs 18.5 % Last 3.8 %

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 } 16 Bbls.

Yeast Used Twas 283 Brews 485. (3rd Gen)

Yeast Quality Bacteria free - after washing

Balling of Wort 12.4°

Balling of Beer 2.45 Racked 21 Apl

Remarks:

WATER

Mashing In ..... 80 ..... Bbls. at 152 °F

Underlet ..... 20 ..... " 210 °F

Sparge ..... 132 ..... " 168 °F

Hop Sparge ..... 5 ..... " 160 °F

Total Water ..... 237 ..... Steam ..... 3½ ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at ..... ✓ .....

1st. Hops ..... ~~20~~ 50 ..... Lbs. B.Co ..... At .....

2nd. Hops ..... 20 ..... Lbs. " B.C. Goldings ..... At .....

3rd. Hops ..... 20 ..... Lbs. " " ..... At .....

Let Run at ..... 1.15. .....

Rackings

BREW RECORD

Brew No. 10 Star Fri 18 Apl.

Tun. No. ~~#1~~ Malt 8800 Lbs. Cow Malting Co

15 S - 15 M. Burton Salts.

First Runs 18.2° Last 3.9°

Into Kettle 167 Bbls. } Evap.

Out of Kettle 150 1/2 } 151 1/2 Bbls.

Yeast Used Jen 5 Brew 9 4th Gen.

Yeast Quality as below.

Balling of Wort 12.4

Balling of Beer 2.7 Racked 24 Apl

Remarks:

Yeast. (Schwarz)
Odor - Clean
Cells - Uniform & fairly uniform.
Protos. - Granular
Dead cells - Many
Bacteria - 1/4% rods.

WATER

Mashing In 82 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 130 " 168 °F

Hop Sparge 6 " °F

Total Water 238 Steam 3 1/2 Mins

T.H.-156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 10:45

1st. Hops 30 Lbs. B.C.s At 11:15

2nd. Hops 30 Lbs. B.C. Goldings 12:15

3rd. Hops 20 Lbs. " " At

Let Run at 1:15

Rackings

BREW RECORD

Brew No. 18 Stag Tue 29 April

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15 S, 15 M, Butt Salts

First Runs ..... Last 3.4

Into Kettle 167 Bbls. } Evap.

Out of Kettle ..... } ..... Bbls.

Yeast Used Doubled with Brew # 16

Yeast Quality .....

Balling of Wort .....

Balling of Beer ..... Racked .....

Remarks:

WATER

Mashing In 80 Bbls. at 152° °F

Underlet 20 " 210° °F

Sparge 132 " 168° °F

Hop Sparge 6 " ~~168~~ °F

Total Water 238 Steam 3½ Mins

T. H.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at .....

1st. Hops ..... Lbs. ..... At .....

2nd. Hops ..... Lbs. ..... At .....

3rd. Hops ..... Lbs. ..... At .....

Let Run at .....

Rackings

BREW RECORD

Brew No. 11 Lager Tues 22 Apr

Tun. No. 69 & 70 Malt 9000 Lbs. Low Malting C°

15 M, 15 S, Burton Salts

First Runs 18.1° Last 3.4°

Into Kettle 180 Bbls. } Evap. 6 Bbls.

Out of Kettle 174

Yeast Used 69 & 70 Brew #6 4th Gen

Yeast Quality Washed - Fair

Balling of Wort 11.1°

Balling of Beer Racked

Remarks:

WATER

Mashing In 80 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 148 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 254 Steam 3 1/2 Mins

T.H. - 154.5

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 9.45

1st. Hops 20 Lbs. B.C. Goldings At 10.45

2nd. Hops 35 Lbs. B.C. " At 11.15

3rd. Hops 15 Lbs. B.C. Goldings At 11.35

Let Run at 11.45

Rackings

BREW RECORD

Brew No. 12 Ale Wed 23 Apr

Tun. No. 2 Malt. 89000 Lbs. Con Malting C°

155, 15 M, Burton Salts

First Runs 17.75° Last 4.6°

Into Kettle 167 Bbls. } Evap. 16 Bbls.

Out of Kettle 151

Yeast Used Jun #1 Brew #10 5th Gen

Yeast Quality Few bacteria after washing.

Balling of Wort 12.8

Balling of Beer Racked

Remarks:

WATER

Mashing In 82 Bbls. at 154 °F

Underlet 20 " 210 °F

Sparge 130 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 238 Steam 3½ Mins

T.H. — 156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 8.30

1st. Hops 30 Lbs. B.C's At 9.00

2nd. Hops 50 20 Lbs B.C Goldings At 10.00

3rd. Hops 20 Lbs. " " At 10.45

Let Run at 11.00

Rackings

BREW RECORD

Brew No. 13 Ale Wed 23 Apr.

Tun. No. 3 Malt 8900 Lbs. Corn Malting C°

15 M - 15 S. Burton Salts.

First Runs 17.95 Last 4.0

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151½ } 15½ Bbls.

Yeast Used #1 & #5 Brew 9410

Yeast Quality Good 5 Generation

Balling of Wort 12.5 ?

Balling of Beer Racked

Remarks:

WATER

Mashing In 82 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 130 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 238 Steam 3½ Mins

T.H. – 156.7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 3.00 P.M.

1st. Hops 20 Lbs. B.G. At 3.30

2nd. Hops 20 Lbs. Goldings B.G. At 4.30

3rd. Hops 20 Lbs. Goldings At 5.15

Let Run at 5.30

Rackings

BREW RECORD

Brew No. 14 Lager Thurs. 24 Apr

Tun. No. 7 Malt 9300 Lbs. Can Malting C°

155 - 15 M Burton Salt

First Runs 18.3 Last 4.1

Into Kettle 185 Bbls. } Evap. 6 Bbls.

Out of Kettle 179

Yeast Used Tun #7 Brew #7 4th Gen

Yeast Quality Washed.

Balling of Wort 11.3°

Balling of Beer Racked

Remarks:

Kettle Test - 11.3%

WATER

Mashing In 83 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 151 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 260 Steam 3 1/2 Mins

F.H. 155-6

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at 8:00

1st. Hops Lbs. At 9:00

2nd. Hops Lbs. At 9:30

3rd. Hops Lbs. At 9:50

Let Run at 10:00

Rackings

BREW RECORD

Brew No. 15 Lager Thurs 24 Apr.

Tun. No. 8 Malt 9300 Lbs. Cap Malting C°

15 S - 15 M - Burton Salts.

First Runs 18.4 Last 3.1

Into Kettle 185 Bbls. } Evap.

Out of Kettle 179 1/2 } Bbls.

Yeast Used Tun 8 Brew 8 4th Gen

Yeast Quality

Balling of Wort 11.3

Balling of Beer Racked

Remarks:

WATER

Mashing In 85 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 149 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 260 Steam 3½ Mins

T.H.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at .....

1st. Hops ..... Lbs. ..... At .....

2nd. Hops ..... Lbs. ..... At .....

3rd. Hops ..... Lbs. ..... At .....

Let Run at .....

Rackings

BREW RECORD

Brew No. 16 Ale Mon 28 Apr

Tun. No. 5 Malt 8800 Lbs. Cow Malting Co

15 M-15 S Burton Salts.

First Runs 18.8° Last 3.0

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 } 16 Bbls.

Yeast Used #2 Brew #12

Yeast Quality V Good 1%

Balling of Wort 13.0%

Balling of Beer Racked

Remarks: New False Bottom used for first time.

Kettle test - 13.15%

WATER

Mashing In 80 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 132 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 238 Steam 4 Mins

T. H. - 157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at

1st. Hops 30 Lbs. B. C's At

2nd. Hops 50 Lbs. " At

3rd. Hops 20 Lbs. Goldings At

Let Run at 20

Rackings

BREW RECORD

Brew No. 17 Ale Mon 23 April

Tun. No. 6 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Butt Salt

First Runs 17.5 Last 2.0

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 } 15 Bbls.

Yeast Used #3 & 38# Orlando

Yeast Quality Good

Balling of Wort 12.9°

Balling of Beer Racked

Remarks:

WATER

Mashing In 82 Bbls. at 152 °F

Underlet 20 " 210 °F

Sparge 130 " 168 °F

Hop Sparge 6 " 160 °F

Total Water 238 Steam 3 1/2 Mins

T 71-154-5

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at

1st. Hops 30 Lbs. B.C.'s At

2nd. Hops 50 Lbs. B.C.'s At

3rd. Hops 20 Lbs. Goldings At

Let Run at 20

Rackings

Use 8400 lbs. Malt.
" . . . 76 bbls water to mash at 104°.
Rest at 104° for 30 mins.
Raise to 153° with 12 bbls water and steam in 30 mins.
Rest at 153° for 20 mins.
Raise to 167 with 8 bbls water & steam in 12 mins.
Rest at 167° for 30 mins.

Sparge with 135 bbls water
Kettle test should be approx. 10.5°
Run to kettle 167-70
Boil off 15-16
Strike 151-154

Brew No. 11

No. 69/70 Tun.

Lager Date Tues. 22 Apr. 47

Malt 9000 - Can. Malt Co.

Hops 20 B.C. Gold. - 35 B.C.'s - 15 B.C. Gold. = 70 lbs.

15 M - 15 S. - 21 Burt. Salts.

Times:

Started to mash 152/80

Malt all in, T. —

Underlet on 210/20 ; Steam 3 1/2"

Finished mashing, T. —

Set taps; Heat 154-5

Sparge 168/148 ; Hop 160/6

"Striking Heat"

"Initial Heat"

First runs 18.1 %

Last " 3.4 %

Water: Mash 80 bbls.

Underlet 20 "

Sparg 148 "

Hop Sparge 6 "

Total 254 "

Into Kettle	Loss	Out	Balling
180 bbls.	6 bbls.	174 bbls.	11.1 %

Yeast 69+70 - Brew #6 - 4th Gen.

Air —

Run to storage 2 May.

Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort 11.1°

Balling of beer 2.25

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Yeast washed. Condition fair.

Brew No.

12

No. 2 Tun.

Times:

Ale. Date Wed. 23 Apr.

Malt 9000 - Can. Malt. Co.

Hops 30 B.Cs - 50 BCs & 20 B.C. Gold. - 20 B.C. Gold. = 120 lbs.

15 M. - 15 S. - 21 Burt. Salts.

Started to mash 154/82

Malt all in, T. —

Underlet on 210/20 ; Steam 3½

Finished mashing, T. —

Set taps; Heat 156-7

Sparge 168/130 ; Hop 160/6

"Striking Heat"

"Initial Heat"

First runs 17.75 %

Last " 4.6 %

Water: Mash 82 bbls.

Underlet 20 "

Sparge 130 "

Hop Sparge 6 "

Total 238 "

Into Kettle	Loss	Out	Balling
167 bbls.	16 bbls.	151 bbls.	12.8 %

Yeast Tun #1 Brew #10 - 5th Gen.

Air —

Run to storage 29 Apr. - 149½ Bbls. Balling 2.3 %

Quantity recorded in Cellar 142 Bbls gals.

Balling of wort 12.8 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 13

No. 3 Tun.

Ale Date Wed. 23 Apr

Malt 8900 Can. Malt Co.

Hops 30 BCs - 50 BCs & 20 B.C. Gold = 20 B.C. Gold. = 120 lbs

Times:

15. M - 15 S. - 21 Burt. Salt.

Started to mash $\frac{152}{82}$

Malt all in, T.

Underlet on $\frac{210}{20}$; Steam 3½

Finished mashing, T. —

Set taps; Heat 156-7

Sparge $\frac{168}{130}$; Hop $\frac{160}{6}$

"Striking Heat"

"Initial Heat"

First runs 17.95 %

Last " 4.0 %

Water: Mash 82 bbls.

Underlet 20 "

Sparg 130 "

Hop Sparge 6 "

Total 238 "

Into Kettle	Loss	Out	Balling
167 bbls.	15½ bbls.	151½ bbls.	12.5 %

Yeast Tuns #1 & 5 Brews 9 & 10 - 5th Gen Air

Run to storage 29 Apr. - 151½ Bbls Balling 2.25 %

Quantity recorded in Cellar 143 Bbls. gals.

Balling of wort 12.5 %

Balling of beer 2.25 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
14

No. 7 Tun.

Lager Date. Thurs 24 Apr.

Malt. 9300 - Can. Malt. Co.

Hops. 25 B.Cs - 20 B.Cs + 15 B.C. Gold - 15 Gold = 75 lbs

Times: 15 M. - 15 S - 21 Burt. Salts.

Started to mash $\frac{152}{83}$ First runs. 18.3 %

Malt all in, T. — Last " 4.1 %

Underlet on $\frac{210}{20}$; Steam. 3½

Finished mashing, T. — Water: Mash. 83 bbls.

Set taps; Heat. 155-6 Underlet. 20 "

Sparge $\frac{168}{151}$; Hop $\frac{160}{6}$ Sparge. 151 "

"Striking Heat" Hop Sparge. 6 "

"Initial Heat" Total. 260 "

Into Kettle	Loss	Out	Balling
185 bbls.	6 bbls.	179 bbls.	11.3 %

Yeast Tun #7 - Brew #7 - 4th Gen. (Washed) Air. —

Run to storage. 5 May 170½ Bbls Balling. 2.2 %

Quantity recorded in Cellar. 164 " gals.

Balling of wort. 11.3 %

Balling of beer. 2.2 %

Apparent attenuation.

Alcohol.

Real Attenuation.

Real extract.

Remarks:

Brew No. 15

No. 8 Tun. Lager Date Thurs 24 Apr.

Malt 9300 - Can. Malt. Co.

Hops 25 B.Cs - 20 B.Cs & 15 Gold. - 15 Gold = 75 lbs

Times: 15 M. - 15 S. - 21 Burt. Salts.

Started to mash 152/85 First runs 18.4 %

Malt all in, T. Last " 3.1 %

Underlet on 210/20 ; Steam 3 1/2

Finished mashing, T. Water: Mash 85 bbls.

Set taps; Heat Underlet 20 "

Sparge 168/149 ; Hop 160/6 Sparg 149 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 260 "

Into Kettle	Loss	Out	Kettle Balling
185 bbls.	5 1/2 bbls.	179 1/2 bbls.	11.3 %

Yeast Tun #8 Brew #8 - 4th Gen (Washed) Air

Run to storage 5 May 174 Bbls. Balling 2.05 %

Quantity recorded in Cellar 166 " gals.

Balling of wort 11.3 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
16

No. 5 Tun.

STAG
~~Ale~~ Date Mon 28 Apl.

Malt 8800 Can. Malt. Co.

Hops 30 B.Co - 50 B.Co + 20 Gold. - 20 B.C. Gold. = 120

Times: 15 S - 15 M - 21 Burt. Salts.

Started to mash $\frac{152}{80}$ First runs 18.8 %

Malt all in, T. — Last " 3.0 %

Underlet on $\frac{210}{20}$; Steam 4

Finished mashing, T. — Water: Mash 80 bbls.

Set taps; Heat 157 Underlet 20 "

Sparge $\frac{168}{132}$; Hop $\frac{160}{6}$ Sparge 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Balling
167 bbls.	16 bbls.	151 bbls.	13.0 %

Yeast Tun #2 Brew #12 - 6th Gen. Air —

3 Gen. after washing

Run to storage 4 May 144 Bbls Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort 13.0 %

Balling of beer 2.25 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: New false bottom used for first time. Yeast very good. 1% Rods.

Yeast 2nd day fermentation
Many small rods

Brew No. 17

No. 6 Tun.

Ale Date Mon 28 Apr.

Malt 8800 - Can. Malt. Co.

Hops 30 B.Co - 50 B.Co + 20 Gold. - 20 Gold. = 120

Times: 15 S - 15 M - 21 Burt. Salts.

Started to mash 152/82 First runs 17.5 %

Malt all in, T. — Last " 2.0 %

Underlet on 210/20 ; Steam 3/2

Finished mashing, T. — Water: Mash 82 bbls.

Set taps; Heat 154-5 Underlet 20 "

Sparge 168/130 ; Hop 160/6 Sparg 130 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Balling
167 bbls.	15 bbls.	152 bbls.	12.9 %

Yeast Tun #3 Brew #13 6th Gen. + 38 lbs Olands Air —

Run to storage 5 May Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort 12.9 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
18

No. 4 Tun. Stag Date Tues 29 Apr.

Malt 8400 – Carn. Malt. Co.

Hops 30 B.Co – 30 B.Co & 10 B.C. Golds – 20 Gold. – 90 lbs

Times: 15 M. – 15 S – 21 Burt. Salts.

Started to mash 151/80 First runs 17.4 %

Malt all in, T. — Last " 3.4 %

Underlet on 210/20 ; Steam 3 1/2

Finished mashing, T. — Water: Mash 80 bbls.

Set taps; Heat 156 Underlet 20 "

Sparge 168/132 ; Hop 160/6 Sparge 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Balling
167 bbls.	16 bbls.	151 bbls.	11.9 %

Yeast Doubled with Brew #16 Air —

Run to storage 4 May Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.9 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Yeast (wort) examined 2nd day. Many small rods.

Brew No. 19

No. / Tun.

Stock

Date Thurs 1 May

Malt 8400 Eau Malt Co

Hops

Times:

Started to mash 152/82

Malt all in, T. —

Underlet on 210/20 ; Steam 3½

Finished mashing, T. —

Set taps; Heat 154-5

Sparge 168/150 ; Hop 160/6

"Striking Heat" —

"Initial Heat" —

First runs 17.15 %

Last " 5.95 %

Water: Mash 82 bbls.

Underlet 20 "

Sparg 130 "

Hop Sparge 6 "

Total 238 "

Into Kettle	Loss	Out	Balling
166 bbls.	17 bbls.	149 bbls.	11.9 %

Yeast New. - Molsons.

Air —

Run to storage 7 May

Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer ~~3.0~~ %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

20

No. 2 Tun.

Times:

Ale Date Thurs 1 May

Malt 8800 Can. Malt. Co.

Hops 30 B.C's - 50 B.C's & 20 B.C. Gold. - 20 Gold. = 120

15 N. - 15 S - 21 Burton Salt.

11:16 Started to mash $\frac{152}{88}$ First runs 18.3 %

11:39 Malt all in, T. Last " 3.15 %

12:05 Underlet on $\frac{210}{20}$; Steam 3½

12:24 Finished mashing, T. Water: Mash 88 bbls.

12:55 Set taps; Heat 155-6 Underlet 20 "

Sparge $\frac{168}{124}$; Hop $\frac{160}{6}$ Sparge 124 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Kettle Test.

Into Kettle	Loss	Out	Balling
167 bbls.	16 bbls.	151 bbls.	13.4 %

Yeast New Nelsons 75 lbs. Air ——

Run to storage 7 May Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort 13.4 %

Balling of beer 2.7 %.

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 21

No. 69/20 Tun. Lager Date Fri. 2 May

Malt 9000 Can. Malt. Co

Hops 20 B.C's Gold – 35 B.C's – 15 B.C. Gold. = 70 lbs.

15 M – 15 S – 21 Burton Salts

Times:

6.43

7.03

7.28

7.45

8.15

Started to mash 152/80 First runs 19.1 %

Malt all in, T. Last " 1.95 %

Underlet on 210/20 ; Steam 3½

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 155-6 Underlet 20 "

Sparge 168/148 ; Hop 160/6 → Sparg 148 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 254 "

Into Kettle	Loss	Out	KETTLE Balling
180 bbls.	6 bbls.	174 bbls.	11.85 %

Yeast 69+70 Brew #11 – 5th Gen. (2nd Gen. after Bottling) Air ——

Run to storage 12 May Balling 2.0 %

Quantity recorded in Cellar gals.

Balling of wort 11.85 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

22

No. 3 Tun.

Stag Date Sat. 3 May

Malt 8400 Can. Malt. Co

Hops 30 B.Bo - 30 B.Bo + 10 Gold - 20 Gold = 90

15 M - 15 S - 21 Burton Salts.

Times:

6:39 Started to mash $\frac{152}{78}$ First runs 18.8 %

7:00 Malt all in, T. Last " 2.4 %

7:25 Underlet on $\frac{210}{20}$; Steam 4

7:45 Finished mashing, T. Water: Mash 78 bbls.

8:15 Set taps; Heat 156-7 Underlet 20 "

Sparge $\frac{168}{134}$; Hop $\frac{160}{6}$ Sparge 134 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	KETTLE Balling
167 bbls.	14 bbls.	153 bbls.	12.45 %

Yeast Tun #4 Brew #18 - Washed. Air ——

Run to storage 9 May Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort 12.45 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
102 lbs. yeast.
Yeast added to fermenter after black lead removed.

Brew No. 23

No. 4 Tun. Ale Date Mon 5 May

Malt 8800 Can Malt Co.

Hops 30 B.C.'s, 50 B.C.'s, 20 Goldings, 20 Goldings
15 M - 155, 21 Burton Salts

Times:
4.40
5.00
5.25
5.45
6.15

Started to mash 152/80 First runs 19.0 %

Malt all in, T. Last " 2.7 %

Underlet on 210/20 ; Steam 3 1/2

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 156-7 Underlet 20 "

Sparge 168/132 ; Hop 160 Sparg 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	KETTLE Balling
167 bbls.	16 bbls.	151 bbls.	13.1 %

Yeast 566 Brews 16 & 17 7th Gen - Washed. Air

Run to storage 12 May Balling 2.0 %

Quantity recorded in Cellar gals.

Balling of wort 12.9 %

Balling of beer 2.0 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Blend

Brew No.
24

No. 5 Tun.

Stae Date Mon 5 May.

Malt 8400 Can. Malt. Co

Hops 30 B.C., 30 B.C., 10 Tablets 20 Tablets

Times: 15 S, 15 M, Burton Salts

10.39 Started to mash $\frac{153}{78}$ First runs 18.3 %

11.00 Malt all in, T. Last " 3.2 %

11.25 Underlet on $\frac{210}{20}$: Steam 3½

11.45 Finished mashing, T. Water: Mash 78 bbls.

12.15 Set taps; Heat 156.7 Underlet 20 "

Sparge $\frac{168}{132}$; Hop $\frac{160}{6}$ Sparge 134 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	KETTLE Balling
167 bbls.	16 bbls.	151 bbls.	11.8 %

Yeast Tun #6 Brew #17 - 7th Gen - Washed - Air

Run to storage 12 May Balling 2-3 %

Quantity recorded in Cellar gals.

Balling of wort 11.75 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 25

No. 7 Tun.

LAGER Date Tue 6 May

Malt 9300 Can Malting Co.

Hops 25 B.C., -20 B.C., -15 Total, -15 Total = 75#

Times: 15 M., 15 S., 21 Bentos Salts

Started to mash 152/76 First runs 19.9 %

Malt all in, T. Last " 1.15 %

5.30 Underlet on 210/20 ; Steam 3½

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat Underlet 20 "

Sparge 168/158 ; Hop 160/6 Sparg 158 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 260 "

Into Kettle	Loss	Out	Kettle Test ~~Balling~~
185 bbls.	5 bbls.	180 bbls.	11.9 %

Yeast Tun 7 Air —

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.75 % adj to 11.5%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

+ 40 gal H_2O to fermenter

Brew No.
26

No. 8 Tun.

Lager Date Tues 6 May

Malt 9300 Can Malt. Co

Hops 25 B.Cs - 20 B.C 8 15 Gold - 15 Gold = 75 lbs.
15 M - 15 S - 21 Burt. Salts.

Times:

11.02 Started to mash $\frac{154}{80}$ First runs 19.5 %

11.23 Malt all in, T. Last " .7 %

11.48 Underlet on $\frac{210}{20}$; Steam 3 1/2

12.10 Finished mashing, T. Water: Mash 80 bbls.

12.40 Set taps; Heat 157 Underlet 20 "

Sparge $\frac{154}{168}$; Hop $\frac{210}{7}$ Sparge 154 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 261 "

Into Kettle	Loss	Out	Kettle test ~~Balling~~
185 bbls.	6 bbls.	179 bbls.	11.9 %

Yeast Jun 8 Brew #15 - 5 Gen. ~~Air~~

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.8 % adj. to 11.5 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
+ 40 bbl H_2O to fermenter

Brew No. 27

3
No. 6 Tun.

Times:
4.38
5.00
5.25
5.43
6.13

Ale Date Wed 7 May

Malt 9000 Can Malt Co

Hops 30 B.C. - 50 B.C. #20 Golds. - 20 Golds - 120
15 M - 15 S. - 21 Bud. Golds.

Started to mash 152/84

First runs 19.0 %

Malt all in, T.

Last " 2.8 %

Underlet on 210/20 ; Steam 4 @ 80

Finished mashing, T.

Water: Mash 84 bbls.

Set taps; Heat 157

Underlet 20 "

Sparge 168/128 ; Hop 210/7

Sparg 128 "

"Striking Heat"

Hop Sparge 7 "

"Initial Heat"

Total 239 "

Kettle Test

Into Kettle	Loss	Out	Balling
167 bbls.	15 bbls.	152 bbls.	13.6 %

Yeast #1 Jun-Brew #19 - 2nd Gen.

Air

Run to storage 13 May

Balling 2.95 %

Quantity recorded in Cellar gals.

Balling of wort 13.59

Balling of beer 2.95 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
28

No. 1 Tun. Stag Date Wed 7 May

Malt 8800# Can Malting Co.

Hops 30 BC, - 30 BC, 10 Fbl - 20 Fbl = 90#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash 152/80 First runs 18.45 %

Malt all in, T. Last " 3.0 %

Underlet on 210/20 ; Steam 3½

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 160-1 Underlet 20 "

Sparge 168/134 ; Hop 210/7 Sparge 132# "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 238 241 "

Kettle Test

Into Kettle	Loss	Out	Balling
170 bbls.	17 bbls.	153 bbls.	12.8 %

Yeast #1 Tun - Brew #19 - 2nd Gen Air ——

Run to storage 13 May Balling 12.7 %

Quantity recorded in Cellar gals.

Balling of wort 12.79 adj to 12.59

Balling of beer 2.4 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: + 20 gal H_2O in Fermenter

Brew No. 29

No. 2 Tun. Ale Date Thur 8 May

Malt 9000# Ox Malting Co

Hops 30 B.C., 50 B.C., 40 Fold, 20 Gold = 120#

Times: 15 S, 15 M, Burton Salts

Started to mash 152/82 First runs 17.8 %

Malt all in, T. Last " 2.2 %

Underlet on 210/20 ; Steam 3½

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat 157-160 Underlet 20 "

Sparge 168/132 ; Hop 210/5 Sparg 132 "

"Striking Heat" Hop Sparge 5 "

"Initial Heat" Total 239 "

Kettle Test

Into Kettle	Loss	Out	Balling
170 bbls.	13 bbls. (80-90 lbs. steam during boil.)	157 bbls.	12.8 %

Yeast Air

Run to storage 148 May Balling 2.2. %

Quantity recorded in Cellar gals.

Balling of wort 12.7 %

Balling of beer 2.2 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
30

No. 6 Tun.

Stag Date Thurs 8 May.

Malt 8800 Cain. Malt - EE

Hops 30 Bls - 30 BB & 10 Gold - 20 Gold. = 90

15 M - 15 S - 21 Burton Salts.

Times:

10·50 Started to mash $\frac{152}{80}$ First runs 18·5 %

11·10 Malt all in, T. Last " 3·0 %

11·35 Underlet on $\frac{210}{20}$; Steam 4 @ 85 lbs.

11·53 Finished mashing, T. Water: Mash 80 bbls.

12·23 Set taps; Heat 157-8 Underlet 20 "

Sparge $\frac{168}{134}$; Hop $\frac{210}{7}$ Sparge 134 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 241 "

Kettle Test

Into Kettle	Loss	Out	~~Balling~~
170 bbls.	17 bbls.	153 bbls.	12·7 %

Yeast #283 Brew 20 & 22 Air

Run to storage 14 May Balling 2·25 %

Quantity recorded in Cellar gals.

Balling of wort 12·5% + 20 H_2O - 12·3%

Balling of beer 2·25 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 31

No. 4 Tun.

Ale

Date Mon 12 May.

Malt 9000 Can Malt Co

Hops 30 B.Cs – 50 B.Cs & 20 Golds – 20 Golds = 120

15 M – 15 S – 21 Burt. Salt.

Times:

4.36
4.58
5.22
5.40
6.10

Started to mash 152/85

Malt all in, T.

Underlet on 210/20 ; Steam 3½ mins.

Finished mashing, T.

Set taps; Heat 155-6

Sparge 168/129 ; Hop 210/6

"Striking Heat"

"Initial Heat"

First runs 18.4 %

Last " 73.0 %

Water: Mash 85 bbls.

Underlet 20 "

Sparg 129 "

Hop Sparge 6 "

Total 240 "

Kettle test

Into Kettle	Loss	Out	Balling
170 bbls.	17 bbls.	153 bbls.	13.0 %

Yeast Jun #4 Brew 23 (8th gen 2nd after washing air)

Run to storage 19 May

Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 2.4 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

32

No. 69 & Tun. 70

Times:

10.35
10.55
* 11.26
11.45
12.15

Lager — Date Mon 12 May

Malt 9000 Can Malt Co.

Hops 20 B.Cs - 35 B.Cs - 15 Golds = 70

15 M - 15 S. - 21 Burt. Salt.

Started to mash 152/82 — First runs 18.55 %

Malt all in, T. — Last " 2.1 %

Underlet on 210/20 ; Steam 3 1/2

Finished mashing, T. — Water: Mash 82 bbls.

Set taps; Heat 156-7 — Underlet 20 "

Sparge 168/146 ; Hop 210/7 — Sparge 146 "

"Striking Heat" — Hop Sparge 7 "

"Initial Heat" — Total 255 "

Into Kettle	Loss	Out	Kettle Last ~~Balling~~
180 bbls.	7 bbls.	173 bbls.	11.8 %

Yeast 68 & 70 Brew 22 - 6th Gen - V.G. — Air ——

Run to storage 21 May — Balling 2.3 %

Quantity recorded in Cellar ... gals.

Balling of wort 11.7 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: * Conversion period 26 mins.

Brew No. 33

No. 5 Tun.

Stag Date Tues 13 May

Malt 8800 Can Malt. Co.

Hops 30 B.Cs – 30 B.Cs & 10 Golds – 20 Golds = 90

Times: 15 M – 15 S. – 21 Bud Salt.

Started to mash 152/80

Malt all in, T.

Underlet on 240/20 ; Steam 3 1/2

Finished mashing, T.

Set taps; Heat 156-7

Sparge 168/134 ; Hop 210/6

"Striking Heat"

"Initial Heat"

First runs 17.65 %

Last " 2.9 %

Water: Mash 80 bbls.

Underlet 20 "

Sparg 134 "

Hop Sparge 6 "

Total 240 "

Kettle test.

Into Kettle	Loss	Out	Balling
170 bbls.	16 bbls.	154 bbls.	12.4 %

Yeast Tun #3 Brew 27 - Washed.

Air

Run to storage 19 May

Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.2 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 34

No. 1 Tun.

Star — Date Tues 13 May

Malt 8800 Can. Malt. Co.

Hops 30 B.Co - 30 B.Co & 10 Golds - 20 Golds = 90

15 W - 15 S. - 21 Bird. Salt

Times:

10.45 Started to mash 152/80 — First runs 18.4 %

11.05 Malt all in, T. — Last " 3.5 %

11.30 Underlet on 210/20 ; Steam 3 1/2

11.49 Finished mashing, T. — Water: Mash 80 bbls.

12.20 Set taps; Heat 156-7 — Underlet 20 "

Sparge 168/134 ; Hop 210/6 — Sparge 134 "

"Striking Heat" — Hop Sparge 6 "

"Initial Heat" — Total 240 "

Into Kettle	Loss	Out	Kettle test Balling
170 bbls.	15 bbls.	155 bbls.	12.6 %

Yeast #1 & 3 - Brewo 28 & 27 - 3rd Gen - Washed — Air

Run to storage 19 May — Balling 2.3 %

Quantity recorded in Cellar ... gals.

Balling of wort 12.4 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 35

No. 3 Tun.

Date Wed 14 May

Malt 8800 Stag Can. Malt Co.

Hops 30 Lbs - 30 Lbs + 10 Golds - 20 Golds = 90 Lbs
15 M - 15 S. - 21 Bud. Salts.

Times:
4:42
5:02
5:27

Started to mash 152/82

Malt all in, T.

Underlet on 210/20 ; Steam 3½

Finished mashing, T.

Set taps; Heat 156-8

Sparge 168/132 ; Hop 210

"Striking Heat"

"Initial Heat"

First runs 17.7 %

Last " 2.6 %

Water: Mash 82 bbls.

Underlet 20 "

Sparg 132 "

Hop Sparge 6 "

Total 240 "

Into Kettle	Loss	Out	Kettle test ~~Balling~~
170 bbls.	16 bbls.	154 bbls.	12.9 %

Yeast Olsonds - Washed.

Air ———

Run to storage 20 May

Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort 12.8% + 40 H_2O - 12.3%

Balling of beer 2.2 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Bad odour in finished beer. - Blended with 36 & 37.

Brew No.

36

Stag Ale

No. 2 Tun. Date Wed, 4 May

Malt 9000 Can. Malt Co.

Hops 30 B.Co - 50 B.Co & 20 Goldo - 20 Goldo = 120

Times: 15 M - 15 S - 21 Bitt. Salt

Started to mash 152/84 — First runs 17.95 %

Malt all in, T. — Last " 2.6 %

Underlet on 210/20 ; Steam 3/2

Finished mashing, T. — Water: Mash 84 bbls.

12.20 Set taps; Heat 155-6 — Underlet 20 "

Sparge 168/130 ; Hop 210/6 — Sparge 130 "

"Striking Heat" — Hop Sparge 6 "

"Initial Heat" — Total 240 "

Into Kettle	Loss	Out	Balling
170 bbls.	15 bbls.	155 bbls.	12.3% %

Yeast #286 - 5 gm good — Air

Run to storage 20 May — Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.4 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 37

No. 6 Tun. Stag Date Thurs 15 May

Malt 8800 Can Malt Co.

Hops 30 B6s - 30 B6s & 10 Golds - 20 Golds = 90 lbs.

Times: 15 M - 15 S - 21 Best Salt

Started to mash 152/80 First runs 17.8 %

Malt all in, T. Last " 3.2 %

Underlet on 210/20 ; Steam 3½

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 156-7 Underlet 20 "

Sparge 168/136 ; Hop 210/6 Sparg 136 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 242 "

Into Kettle	Loss	Out	Balling
172 bbls.	15 bbls.	157 bbls.	12.0 %

Yeast Olands. Fair - 4% redo. Air —

Run to storage 21 May Balling 2.15 %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
38

No. 7 Tun.

Lager Date Fri. 16 May

Malt 9300 lbs. Can. Malt. Co.

Hops 25 B.C. Goldings - 35 B.C. - 15 B.C. Gold = 75#

Times: 15 S., 10 M., 21 Burton Salts

4.45 Started to mash 152/82 First runs 18.6 %

5.05 Malt all in, T. Last " 1.3 %

5.30 Underlet on 210/20 ; Steam

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat Underlet 20 "

Sparge 168/152 ; Hop 210/7 Sparge 152 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 261 "

Into Kettle 185 bbls. Out ~~Loss~~ 178 bbls. ~~Out~~ Loss 7 bbls. Kettle ~~Balling~~ Test 11.8 %

Yeast #7 Brew 25 Fair 3% rodo. 6 gen Air

Run to storage 26 May Balling 2.35 %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.35 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.5 % yield

Remarks:

* Blend Brew #38 with Brew #39

* Per Schwarz Method.
Pg - 23 (Init. Insp. Report.)

Brew No. 39

No. 8 Tun.

LAGER

Date Fri 16 May

Malt 8400 lbs Can Malting Co

Hops 25 B.C. Goldings - 35 B.C. - 15 B.C. Gold = 75#

Times:

15 S, 15 Mess, 21 Burton Salts

Started to mash 104° / 78

First runs 17.4 %

Malt all in, T.

Last " 1.3 %

Underlet on 20 / 210° ; ~~Steam~~ 10 / 210° + Steam

Finished mashing, T.

Water: Mash 78 bbls.

Set taps; Heat 172°

Underlet { 20 " / 10 "

Sparge 172° / 140 ; Hop 20°

Sparg 140 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat"

Total 254 "

Into Kettle 185 bbls.

Loss 15 bbls.

Out 170 bbls.

Kettle Test ~~Balling~~ 11.1 %

Yeast #8 Brew 26 - 6 gm

Air

Run to storage 27 May

Balling 3.05 %

Quantity recorded in Cellar gals.

Balling of wort 11.2 %

NOTE
@ cut sparge to 135

Balling of beer 3.05 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 58.6 % Yield

Remarks:

1. Mash 8400# in 78 bbls @ 104°
2. Rest at 104° for 30 minutes
3. Raise with 20 bbls at 210° + steam to 153° in 30 minutes
4. Rest at 153° for 20 minutes
5. Raise with 10 bbls at 210° to 167° in 12 minutes
6. Rest at 167° for 30 minutes, pump over
   Set taps.

BOILING:
Kettle filled 2 hrs.

Brew No.
40

No. 1 Tun.

Times:

Ale Date Mon 19 May

Malt 9000 Can. Malt Co

Hops 30 B.C's - 50 B.C's & 20 Golds - 20 Golds.

15 M. - 15 S - 21 Burt Salt.

Started to mash $\frac{152}{80}$ First runs 18.5 %

Malt all in, T. Last " 1.6 %

Underlet on $\frac{210}{20}$; Steam 3 1/2

Finished mashing, T. 160 Water: Mash 80 bbls.

Set taps; Heat Underlet 20 "

Sparge $\frac{168}{184}$; Hop $\frac{210}{6}$ Sparge 134 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 240 "

Into Kettle	Loss	Out	Balling
170 bbls.	16 bbls.	154 bbls.	%

Yeast #1 gen 3 Bacteria free Air

Run to storage 25 May Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort 12.79 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 56.8 %

Remarks:

MASHED PER SCHWARZ

Brew No. 41

No. 4 Tun.

Stag

Date Mon 19 May

Malt 8400 Con Malt Co.

Hops 15 B.C., 40 B.C., 35 B.C. Golding = 90#

15 Salt, 15 Moss, 21 Burton Salts

Times:

10.51

11.10

Started to mash 104/75

First runs 18.0 %

Malt all in, T.

Last " 0.8 %

Underlet on 210/74 ; ~~Steam~~ 210/8 + STEAM

Finished mashing, T. 167

Water: Mash 75 bbls.

Set taps; Heat 164

Underlet 14 "

Sparge 168/132 ; Hop 210/5

Sparg 132 "

"Striking Heat"

Hop Sparge 5 "

"Initial Heat"

Total 234 "

Into Kettle	Loss	Out	Kettle Balling
167 bbls.	14 bbls.	153 bbls.	12.25 %

Yeast #543 2nd gen after washing Bacteria free

Air

Run to storage 25 May

Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort 12.25 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract Gravity 58.0 %

Remarks: Hopping

1st hops - 15# B.C's 1 hr after starting to boil

2nd hops - 20# B.C's, 20# B.C. Gold } 1½ hr " " " "

3rd hops - 35# B.C. Gold 1 hr 50 min " " "

Last Run 25 min after last hops.

*NOTE Boil 2 hr 15 min - Let boil 2½ hrs.

Brew No.
42

No. 2 Tun. Stag Date Tues 20 May

Malt 8400 Can. Malt Co.

Hops 15 BB-20 BB & 20 Golds - 35 Golds

Times: 15 M - 15 S - 21 Burt Salts.

5.25 Started to mash 104/75 First runs 18.4 %

5.45 Malt all in, T. Last " 2.0 %

Underlet on 210/14 210/8 Steam

7.25 Finished mashing, T. 167°

7.55 Set taps; Heat

Water: Mash 75 bbls.

Underlet 14 "

8

Sparge 168/130 ; Hop 210/6

Sparge 130 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat"

Total 233 "

Into Kettle	Loss	Out	Kettle Balling
167 bbls.	15 bbls.	152 bbls.	12.3 %

Yeast #3 2 gms after Washing free bacteria

Air

Run to storage 26 May

Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 58.5 % yield

Remarks:

N. B.
Must blend this Brew.

Brew No. 43

No. 3 Tun.

Stag Date Tue 20 May

Malt 8400 Can Malting Co.

Hops 15 B.C's - 20 B.C, 20 Fold - 35 Fold = 90#

Times:

15 M, 15 S, 21 Burton Salt

Started to mash 104/75

First runs 17.6 %

Malt all in, T.

Last " 2.35 %

Underlet on 210/14 ; Steam 210/8 + STEAM.

Finished mashing, T. 167°

Water: Mash 75 bbls.

Set taps; Heat 160.

Underlet 14/8 "

Sparge 168/130 ; Hop 210/6

Sparg 130 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat"

Total 233 "

Into Kettle	Loss	Out	Kettle Balling
167 bbls.	12 bbls.	155 bbls.	12.0 %

Yeast #4 9th gen 2% Rods.

Air

Run to storage 27 May.

Balling 2.65 %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer 2.65 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real~~ Apparent extract 57.8%

Remarks: Steam low boil down only 12 bbls
reason for low Balling
Kettle boiled for 3 hs.

Brew No.

44

No. 69/70 Tun.

Lager Date Wed 21 May

Malt 7400 Can Malt Co.

Hops 25 B.C. - 35 B.C. - 15 B.C. Gold = 75#

Times: 15 S., 15 M., 21 Burton Salts

Started to mash 104/78 First runs 17.25 %

Malt all in, T. Last " 1.6 %

Underlet on 210/20 240/~~70~~

Finished mashing, T. 167 Water: Mash 78 bbls.

Set taps; Heat Underlet 20/10 "

Sparge 168/130 ; Hop 210/6 Sparge 130 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 244 "

Into Kettle	Loss	Out	Kettle Balling
180 bbls.	10 bbls.	170 bbls.	11.2 %

Yeast #69 & 70 7 gen Air

Run to storage 31 May Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort 11.2 %

Balling of beer 2.8 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 58.8 %

Remarks:

Brew No. 45

No. 5 Tun.

Stag Date Thurs 22 May

Malt 8400 Can. Malting Co.

Hops 15 B.C., - 20 B.C - 20 B.C Gold - 35 Gold - 90#

15 S, 15 M, 21 Butter Salts

Times:

4.50

5.10

5.40

Started to mash 104/76

Malt all in, T.

Underlet on 210/16 ; ~~Steam~~ 210

Finished mashing, T.

Set taps; Heat 172

Sparge 168/125 ; Hop 210/6

"Striking Heat"

"Initial Heat"

First runs 17.7 %

Last " 2.2 %

Water: Mash 76 bbls.

Underlet 16 8 "

Sparg 125 "

Hop Sparge 6 "

Total 231 "

Into Kettle	Loss	Out	Balling
167 bbls.	16 bbls.	151 bbls.	%

Yeast Molsons 75#

Air

Run to storage 29 May

Balling 3.5 %

Quantity recorded in Cellar gals.

Balling of wort 12.0°

Balling of beer 3.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 56.4 % gald

Remarks:

Brew No.

46

No. 6 Tun.

Stag Date Thur 22 May

Malt 8400#

Hops 15 ~~25~~ B.C - 40 B.C - 35 B.C = 90#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash 164/80

First runs 17.2 %

Malt all in, T.

Last " 2.8 %

Underlet on 210/17 ; ~~Steam~~ 210/8

Finished mashing, T. 167

Water: Mash 80 bbls.

Set taps; Heat

Underlet 17/8 "

Sparge 168/121 ; Hop 210/6

Sparge 121 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat"

Total 232 "

Into Kettle	Loss	Out	Balling
167 bbls.	13 bbls.	154 bbls.	12.0 %

Yeast 75# Molson

Air

Run to storage 28 May

Balling 4.1 %

Quantity recorded in Cellar gals.

Balling of wort 12.25 %

Balling of beer 4.1 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 58.6 % Yeald

Remarks:

Brew No. 47

No. 7 Tun.

Times:

5:00

Jager Date Tues 27 May.

Malt 9300 Can Malt. Co

Hops 25 B.C. - 35 B.C. - 15 B.C. = 75#

15 M - 15 S. - 21 Burton Salts.

Started to mash 157/82

Malt all in, T.

Underlet on 210/20 ; Steam 3/4

Finished mashing, T. 160

Set taps; Heat 156

Sparge 168/162 ; Hop 210/6

"Striking Heat" 157°

"Initial Heat" 148°

First runs 19.0 %

Last " 2.1 %

Water: Mash 82 bbls.

Underlet 20 "

Sparg 162 "

Hop Sparge 6 "

Total 270 "

Into Kettle	Loss	Out	Balling
195 bbls.	5 bbls.	190 bbls.	10.8 %

Yeast #7 - 7th gen - Washed.

Air

Run to storage 7 June

Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort 10.8 %

Balling of beer 2.25 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 56.6 %

Remarks: Lack of steam small boil down

Brew No.
48

No. 1 Tun.

Times:

11.40
12.00
12.25

Ale

Date Tues 27 May

Malt 9000 Can. Malt. Co.

Hops 30# B.C. 70# B.C. - 20# B.C. = 120#

15.5, 15 M, 21 Burton Salts

Started to mash $\frac{157}{83}$

Malt all in, T.

Underlet on $\frac{210}{20}$; Steam 3 1/2 mins

Finished mashing, T. 160

Set taps; Heat 156-7

Sparge $\frac{168}{129}$; Hop $\frac{210}{6}$

"Striking Heat" 157

"Initial Heat" 150

First runs 19.0 %

Last " 2.6 %

Water: Mash 83 bbls.

Underlet 20 "

Sparge 129 "

Hop Sparge 6 "

Total 238 "

Into Kettle	Loss	Out	Kettle Balling
170 bbls.	18 bbls.	152 bbls.	13.0 %

Yeast #1 Brew 40 4 gm bacteria free

Air

Run to storage 2 June

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 13.05 %

Balling of beer 2.6 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 57.8 %

Remarks:

Brew No. 49

No. ~~2~~ 8 Tun.

~~Ale~~ Lager Date Wed 28 May

Malt 9000# Can Malt Co

Hops 30 B60 – 50 B65 + 20 Oregons – 20 Oregons = 120

15 M – 15 S, – 21 Burt Salt

Times:

4.35

5.00

Started to mash 149/90

Malt all in, T.

Underlet on 210/20 ; Steam 3.10

Finished mashing, T. 160

Set taps; Heat 157-8

Sparge 168/122 ; Hop 210/6

"Striking Heat" 149

"Initial Heat"

First runs 17.2 %

Last " 5.0 %

Water: Mash 90 bbls.

Underlet 20 "

Sparg 122 "

Hop Sparge 6 "

Total 238 "

Into Kettle	Loss	Out	Balling
170 bbls.	17 bbls.	153 bbls.	12.6 %

Yeast Jen #8 - 4th Gen.

Air

Run to storage 10 June

Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort ~~12.45 %~~ 11.3 %

Balling of beer 2.7 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract ~~5.5 %~~

Remarks:

Brew No. 50

No. ~~1~~ 2 Tun.

Stag ~~Lager~~

Date Wed 28 May

Malt 9300 Can. Malt Co.

Hops 25 B.C. - 35 B.C. - 15 B.C. = 75

15 M - 15 S - 21 Bud Salt

Times:

10.20 Started to mash 157/84

10.40 Malt all in, T.

11.05 Underlet on 210/20 ; Steam 3½

Finished mashing, T. 160

Set taps; Heat 158

Sparge 168/153 ; Hop 210

"Striking Heat" 157

"Initial Heat" 150

First runs 18.7 %

Last " 1.6 %

Water: Mash 84 bbls.

Underlet 20 "

Sparge 153 "

Hop Sparge 6 "

Total "

Into Kettle	Loss	Out	Letting
188 bbls.	8 bbls.	180 bbls.	11.6 %

Yeast #8 Tun #1

Air

Run to storage 3 May

Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort ~~11.5~~ % 12.2 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Doubled with Brew #51.

Brew No. 51

No. 3 Tun. Stag Date Thurs 29 May

Malt 7600 Can. Malt Co

Hops 30 B.Co - 30 B.Co - 50 Oregons - 90 lbs.
15 M - 15 S - 21 Barbers Salt.

Times:
4.35
4.55
5.20
5.40
6.10

Started to mash 154/78

Malt all in, T.

Underlet on 210/20 ; Steam 3/2

Finished mashing, T. 160

Set taps; Heat 156

Sparge 168/125 ; Hop 210/6

"Striking Heat" 154

"Initial Heat" 146

First runs 19.0 %

Last " 1.4 %

Water: Mash 78 bbls.

Underlet 20 "

Sparg 125 "

Hop Sparge 6 "

Total 229 "

Into Kettle	Loss	Out	Kettle test ~~Balling~~
158 bbls.	15 bbls.	143 bbls.	13.0 %

Yeast Thurs. 586 gen 2

Air

Run to storage 3 May

Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort 12.0 % Resultant after blending

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real~~ Yield extract 59.4 %

Remarks: Doubled with Brew # 50

Brew No.
52

No. ~~3~~ 4 Tun.

Stag Date Thurs 29 May

Malt 8600 Can Malt Co

Hops 30 B.C. - 30 B.C. - 30 Oregon = 90

Times: 15 M - 15 S - 21 Burton Salt.

Started to mash $\frac{160}{82}$ First runs 17.9 %

Malt all in, T. Last " 1.3 %

Underlet on $\frac{210}{20}$: Steam 3

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat 156 Underlet 20 "

Sparge $\frac{168}{132}$; Hop $\frac{210}{6}$ Sparge 132 "

"Striking Heat" 160 Hop Sparge 6 "

"Initial Heat" 150 Total 240 "

Into Kettle	~~Loss~~	~~Out~~	Balling
170 bbls.	15 bbls.	155 bbls.	12.4 %

Yeast Jun #6 - 2nd gen Air

Run to storage 4th June Balling 3.05 %

Quantity recorded in Cellar gals.

Balling of wort 12.4 %

Balling of beer 3.05.

Apparent attenuation

Alcohol

Real Attenuation

~~Real~~ yield extract 58.5 %

Remarks:

Brew No. 53

No. 5 Tun. Stag Date Fri 30 May

Malt 8600 Can Malting Co.

Hops 30 B.Cs - 30 B.Cs - 30 Oregons = 90 lbs.

Times: 15 M, 15 S, 21 Burton Salts

Started to mash 158/82 First runs 17.8 %

Malt all in, T. Last " .8 %

Underlet on 210/20 ; Steam 3½

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat 160 Underlet 20 "

Sparge 168/132 ; Hop 210/6 Sparg 132 "

"Striking Heat" 158° Hop Sparge 6 "

"Initial Heat" 150° Total 240 "

Into Kettle	Loss	Out	Balling
170 bbls.	16 bbls.	154 bbls.	%

Yeast New Yeast, 70th Days Bacteria free Air

Run to storage 5th June Balling 3.95 %

Quantity recorded in Cellar gals.

Balling of wort 12.3%

Balling of beer 3.95%

Apparent attenuation

Alcohol

Real Attenuation

~~Real~~ yield extract 57.9%

Remarks:

Brew No.

54

No. 6 Tun.

Stag Date Fri. 30 May

Malt 7600 Low Malt Co.

Hops 30 B.Co - 30 B.Co - 30 Oregons = 90

15 M - 15 S. - 21 Burt Salt.

Times:

10.35 Started to mash $\frac{158}{77}$ First runs 18.75 %

10.55 Malt all in, T. Last " 1.1 %

11.20 Underlet on $\frac{210}{20}$; Steam 3½

Finished mashing, T. Water: Mash 77 bbls.

Set taps; Heat 160 Underlet 20 "

Sparge $\frac{168}{137}$; Hop $\frac{210}{6}$ Sparge 137 "

"Striking Heat" 158 Hop Sparge 6 "

"Initial Heat" 150 Total 240 "

Into Kettle	Loss	Out	Balling
170 bbls.	14 bbls.	156 bbls.	%

Yeast New Yeast Daws Bacteria free Air

Run to storage 5th June Balling 3.05 %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 3.05 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.4 %

Remarks:

Blind this Brew.

Brew No. 55

No. 69 & 70 Tun.

Lager Date Mar. 2 June

Malt 9000# Can Malting Co.

Hops 25 B.C. - 35 B.C. - 15 B.C. Fuggles = 75#

Times: 15 Salt, 15 Moss, 21 Burton Salts

Started to mash 160/82

Malt all in, T.

Underlet on 210/20 ; Steam 3½

Finished mashing, T.

Set taps; Heat

Sparge 168/146 ; Hop 210

"Striking Heat" 160

"Initial Heat" 150

First runs 13.4 %

Last " 11 %

Water: Mash 82 bbls.

Underlet 20 "

Sparg 146 "

Hop Sparge 6 "

Total 254 "

Into Kettle 182 bbls. Loss 8 bbls. Out 174 bbls. Kettle Test. Balling 11.9 %

Yeast #69 & 70 8 gm Air

Run to storage 12 June Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 11.8 %

Balling of beer 2.6 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.5 %

Remarks:

Brew No. 56

No. 1 Tun. Ale Date Tues. 3 June

Malt 8600 Can Malt Co.

Hops 30 B.C., 50 B.C - 20 Oregons, 20 Oregons = 120 #

Times: 155, 155, 21 Burtons Salts

4.30 Started to mash 159/78 First runs 18.8 %

4.50 Malt all in, T. Last " .9 %

5.15 Underlet on 210/20 ; Steam 3 1/2

Finished mashing, T. Water: Mash 78 bbls.

Set taps; Heat 160° Underlet 20 "

Sparge 168/134 ; Hop 210/6 Sparge 134 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Kettle Balling
167 bbls.	15 bbls.	152 bbls.	12.9 %

Yeast #2 Brew 55 2nd Use Bacteria free Air

Run to storage 9 June Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort 12.85 %

Balling of beer 2.9 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real extract~~ Yeast 59.6 %

Remarks:

Brew No. 57

No. 2 Tun. Ale Date Tue. 3 June

Malt 8600 Can Malting Co.

Hops 30 B.C. - 50 B.C. 20 Hyma - 20 Hyma = 120

Times: 15 S, 15 M, 21 Butt. salt.

Started to mash 104/84 First runs 17.9 %

Malt all in, T. Last " 1.4 %

Underlet on 210/16 ; ~~Steam~~ 210/8 + 5 Steam

Finished mashing, T. 163 Water: Mash 84 bbls.

Set taps; Heat 168° Underlet 16/8 "

Sparge 168/130 ; Hop 210 Sparg 124 "

"Striking Heat" 104 Hop Sparge 6+1 = 7

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Kettle Balling
167 bbls.	16 bbls.	151 bbls.	13.4 %

Yeast #3 Brew 61 gen 3 Bactria free Air

Run to storage 9 June Balling 3.2 %

Quantity recorded in Cellar gals.

Balling of wort 13.0 % (+ 25 gal H_2O)

Balling of beer 3.2 10 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real~~ yield extract 61.6 %

Remarks:

Brew No.
58

No. 3 Tun.

Stog — Date Wed 4 June

Malt 8400 Can. Malt Co

Hops 30 B.C.s - 30 B.C.s - 30 Oregons = 90

Times: 15 M - 15 S - 21 Burton Salt.

Started to mash 159/78 — First runs 18.85 %

Malt all in, T. — Last " 1.2 %

Underlet on 210/20 ; Steam 3½

Finished mashing, T. — Water: Mash 78 bbls.

Set taps; Heat 156 — Underlet 20 "

Sparge 168/130 ; Hop 210/6 — Sparge 130 "

"Striking Heat" 159 — Hop Sparge 6+1 "

"Initial Heat" 150 — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
167 bbls.	16 bbls.	151 bbls.	12.35 %

Yeast #4 Brew 52 Lev 3 few small rods — Air

Run to storage 10 June — Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.8 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.0 % — yeald

Remarks: 12.5 % adjusted to 12.3 %
+ 50 gal H2O

Brew No. 59

No. 4 Tun. Stag Date Wed. 4 June

Malt 8400 Can. Malt. Co.

Hops 30 B.C. - 30 B.C. - 30 Oregon = 90#

15 M - 155, 21 Burton Salts

Times:

10.55

11.15

11.45

Started to mash 104/71

Malt all in, T.

Underlet on 210/14 ; ~~Steam~~ 210/8

Finished mashing, T.

Set taps; Heat 164-5

Sparge 168°/129 ; Hop 210°/6

"Striking Heat" 160

"Initial Heat" 150

First runs 17.7 %

Last " 1.1 %

Water: Mash 77 bbls.

Underlet 14/8 "

Sparg 129 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	Balling
~~167~~ 171 bbls.	17 bbls.	154 bbls.	12.0 %

Yeast #5 Brew 53 2nd generation few rods 2%

Air

Run to storage 10 June

Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort 12.35 %

Balling of beer 2.9 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real extract~~ Yeald 59.5 %

Remarks:

Extract yeald figured from bbls out of kettle only

Brew No.

60

No. 5 Tun. Stag Date Thurs 5 June

Malt 8400 Can Malt Co

Hops 30 B-Cs - 30 B-Cs - 30 Oregons

Times: 15 M - 15 S - 21 Burton Salt.

Started to mash $\frac{154}{80}$ First runs 18.1 %

Malt all in, T. Last " 1.4 %

Underlet on $\frac{210}{20}$; Steam 3½

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 160 Underlet 20 "

Sparge $\frac{168}{130}$; Hop — Sparge 130 "

"Striking Heat" 160 Hop Sparge 7 "

"Initial Heat" 150 Total 237 "

Into Kettle	Loss	Out	Kettle test. Balling
168 bbls.	15 bbls.	153 bbls.	12.5 %

Yeast Doubled with #3 Air

Run to storage 11 June Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 12.4 %

Balling of beer 2.6 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.4 %

Yeald

Remarks:

Brew No. 61

No. 6 Tun.

Stag

Date Thurs. 5 June

Malt 8400 Cox Malt Co

Hops 30 B.Co - 30 B.Co - 30 Oregong = 90 Lbs

15 W - 15 S - 21 Bud. Salt.

Times:

Started to mash 159/82

Malt all in, T.

Underlet on 210/20 ; Steam 3 1/2

Finished mashing, T.

Set taps; Heat 160

Sparge 168/129 ; Hop 210/6

"Striking Heat" 160

"Initial Heat" 150

First runs 18.05 %

Last " 1.3 %

Water: Mash 82 bbls.

Underlet 20 "

Sparg 128 "

Hop Sparge 6 "

Total 237 "

Into Kettle	Loss	Out	Kettle Balling
170 bbls.	13 bbls.	157 bbls.	12.4 %

Yeast Olando. 112#

Air

Run to storage 11 June

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.6 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 60.5 %

Yeald

Remarks:

Brew No.

62

No. 1 Tun.

Ale Date Tue 10 June

Malt 8600# Can. Malting Co.

Hops 30 B.C. - 50 B.C. 20 B.C. - 20 Hersbrucker - 12#

Times: 15 S., 15 M., 21 Burton Salts.

Started to mash 156/80 — First runs 18.1 %

Malt all in, T. — Last " 1.1 %

Underlet on 210°/16 ; Steam 3½

Finished mashing, T. 162 — Water: Mash 80 bbls.

Set taps; Heat — *Underlet 16 "

Sparge 168/135 ; Hop 210/6 — Sparge 135 "

"Striking Heat" 156-160 — Hop Sparge 6 "

"Initial Heat" 145-160 — Total 237 "

Into Kettle	Loss	Out	Kettle Balling
170 bbls.	15 bbls.	155 bbls.	12.2 %

Yeast #1 Brew 56 3rd gen good - few bads — Air

Run to storage 16 June — Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.2 %

Yeald

Remarks:

Brew No. 63

No. 7 Tun. Lager Date Tues 10 June

Malt 9000 Can Malt. Co

Hops 25 B.C - 35 B.C, Oregon - 15 Oregon = 75#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash 159/82 First runs 19.2 %

Malt all in, T. Last " .9 %

Underlet on 210/70 ; Steam 3½

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168/168 ; Hop 210/6 Sparg 168 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 265 "

Into Kettle	Loss	Out	Kettle Test ~~Balling~~
190 bbls.	8 bbls.	182 bbls.	10.9 %

Yeast #7 - 8th Gen - 2nd after washing Air

Run to storage Fri. 20 June Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.2 %

Balling of beer 2.6 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.4 %

Remarks:

Brew No.

64

No. 2 Tun.

Times:

4:25

4:45

5:10

6:00

Stag

Date. Wed 11 June

Malt 8200 Can. Malt. Co

Hops 30 B.Co - 30 B.Co - 30 Oregons

15 M - 15 S - 21 Burk Sall.

Started to mash 159/73

Malt all in, T.

Underlet on 210/16 ; Steam 3/2

Finished mashing, T.

Set taps; Heat

Sparge 168/137 ; Hop 210/6

"Striking Heat" 159

"Initial Heat" 150

First runs 18.8 %

Last " 17 %

Water: Mash 75 bbls.

Underlet 16 "

Sparge 137 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	~~Balling~~ Kettle Test
168 bbls.	15 bbls.	153 bbls.	11.75 %

Yeast #3 - 4th Gen

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer 2.4 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.3 %

Remarks:

Brew No. 65

No. 8 Tun. Lager Date Wed 11 June

Malt 9000 Lau Malt Co

Hops 26 B.C.S - 35 B.C.S & Oregons - 15 Oregons. = 75 lbs.

15 M - 15 S - 21 Burton Salt.

Times:

10.45

11.05

11.30

12.20

Started to mash 159/80

Malt all in, T.

Underlet on 210/20 ; Steam 3/2

Finished mashing, T.

Set taps; Heat 158

Sparge 168/163 ; Hop 210/6

"Striking Heat" 159

"Initial Heat" 150

First runs 19.0 %

Last " %

Water: Mash 80 bbls.

Underlet 20 "

Sparg 168 "

Hop Sparge 6 "

Total 269 "

Into Kettle	Loss	Out	Balling
193 bbls.	9 bbls.	184 bbls.	10.9 %

Yeast Jun #8 - 8th Gen.

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.2 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 6.0 %

Remarks:

Brew No.
66

No. 3 Tun.

Star Date Thurs 12 June

Malt 8200 Can. Malt Co

Hops 30 B.Co - 30 B.Co - 30 Oregons.

Times: 15 M. - 15 S - 21 Burt. Salt.

Started to mash 159/78 First runs 18.6 %

Malt all in, T. Last " 17 %

Underlet on 210/16 ; Steam 3 1/2

Finished mashing, T. Water: Mash 78 bbls.

Set taps; Heat 160° Underlet 16 "

Sparge 168/134 ; Hop 210/6 Sparge 134 "

"Striking Heat" 159 Hop Sparge 6 "

"Initial Heat" 150 Total 234 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	14 bbls.	154 bbls.	116 %

Yeast #264 - 4 Fermentation Air

fine short rods.

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.16 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.1 %

Gravity

Remarks:

Brew No. 67

No. 69/70 Tun. Lager Date Thurs 12 June

Malt 8400 Can. Malt Co.

Hops 20 B.C's - 35 B.C's - 15 Gold = 70#

15 S, 15 M, 21 Burton Salts

Times:

10.40 Started to mash 159/76 First runs 19.1 %

11.00 Malt all in, T. Last " .6 %

11.25 Underlet on 210/76 ; Steam 3 1/2

11.45 Finished mashing, T. Water: Mash 76 bbls.

12.15 Set taps; Heat Underlet 16 "

Sparge 168/146 ; Hop 210/6 Sparg 146 "

"Striking Heat" Hop Sparge 6.10.

"Initial Heat" Total ~~244~~ 248

Into Kettle	Loss	Out	Balling
174 bbls.	9 bbls.	165 bbls.	%

Yeast 69 & 70 2% Lodo & Saccina 9th generation Air

To be dumped.

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.3 %

Balling of beer 2.45 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real extract~~ gyield 59.4 %

Remarks:

(Use 169 bbls to calculate gyield)

Brew No.
68

No. 4 Tun.

Stag Date Fri. 13 June

Malt 8200 Can. Malt Co

Hops 30 B.Co - 30 B.Co - 30 Oregons = 90 lbs.

Times: 15 M - 15 S - 21 Burt Salt.

Started to mash 159/76 — First runs 19.3 %

Malt all in, T. — Last " ✓ %

Underlet on 210/76 ; Steam 3 1/2

Finished mashing, T. — Water: Mash 76 bbls.

Set taps; Heat 157-8 — Underlet 16 "

Sparge 168/136 ; Hop 210/6 — Sparge 136 "

"Striking Heat" 159 — Hop Sparge 6 "

"Initial Heat" 150 — Total 234 "

Into Kettle	Loss	Out	Kettle Test ~~Balling~~
169 bbls.	16 bbls.	153 bbls.	11.6 %

Yeast #5 - 4th Gen - Washed. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.55 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 5.86 %

Sealed

Remarks:

Brew No. 69

No. 5 Tun. Stag Date Fri 13 June

Malt 8200 Cor. Malt Co

Hops 30 B6s - 30 B6s - 30 Cregons = 90 lbs.

Times: 15 M - 15 S - 21 Bud. Salt.

Started to mash 159/75 First runs 18.9 %

Malt all in, T. Last " 1.4 %

Underlet on 210/76 ; Steam 3½

Finished mashing, T. Water: Mash 75 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/137 ; Hop 210/6 Sparg 137 "

"Striking Heat" 159 Hop Sparge 6 "

"Initial Heat" 150 Total 234 "

Into Kettle	Loss	Out	~~Balling~~
169 bbls.	14 bbls.	155 bbls.	%

Yeast #6 - Orlando 2nd Gen - Washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

~~Real extract~~ yield 58.6 %

Remarks:

Brew No.
70

Stag

No. 6 Tun. Date Sat 14 June

Malt 8200 Can Malt Co.

Hops 30 B.Co - 30 B.Co - 30 Oregons = 90

Times: 15 M - 15 S. - 21 Burt. Salt.

Started to mash 159/74 — First runs 18.5 %

Malt all in, T. — Last " 1.0 %

Underlet on 210/76 ; Steam 3½

Finished mashing, T. — Water: Mash 74 bbls.

Set taps; Heat 160 — Underlet 16 "

Sparge 168/138 ; Hop 210/6 — Sparge 138 "

"Striking Heat" 159 — Hop Sparge 6 "

"Initial Heat" 150 — Total 234 "

Into Kettle	Loss	Out	Balling
167 bbls.	16 bbls.	151 bbls.	%

Yeast #1 - 4th Gen. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.45 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract 57.8 % — yield

Remarks:

Brew No. 71

No. 1 Tun. Ale Date Tue 17 June

Malt 8600 Can Malting Co.

Hops 30 B.C. – 50 B.C., 200 gm – 200 gm = 120#

Times: 15 S., 15 M., 21 Bunta Salts

Started to mash 160° / 78 — First runs 19.1 %

Malt all in, T. — Last " 1.6 %

Underlet on 210° / 16 ; Steam 3 Min.

Finished mashing, T. — Water: Mash 78 bbls.

Set taps; Heat 159 — Underlet 16 "

Sparge 168° / 138 ; Hop 210° / 6 — Sparg 138 "

"Striking Heat" 160° — Hop Sparge 6 "

"Initial Heat" 150° — Total 238 "

Into Kettle	Loss	Out	Kettle Sg
170 bbls.	15 bbls.	155 bbls.	12.25 %

Yeast #3 Brew 58 – 4 Gen Good – few short rods — Air

Run to storage — Balling %

Quantity recorded in Cellar 12.5 % gals.

Balling of wort 2.5 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract 59.0 %

Remarks:

Brew No.
72

No. 2 Tun. 5 Stag Date Tue 17 June

Malt 8200# Can Malting Co.

Hops 30 B.C.'s, 30 B.C. 10 B.C., 20 Hyons = 90#

Times: 15 S., 15 M., Burton Salts

Started to mash 160/75

Malt all in, T.

Underlet on 210/16 ~~210°/168~~ ; Steam 3½

Finished mashing, T.

Set taps; Heat 158°

Sparge 168/141 ; Hop 210°/6

"Striking Heat"

"Initial Heat"

First runs 19.0 %

Last " 1.4 %

Water: Mash 75 bbls.

Underlet 16 "

Sparge 137 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	Balling
166 bbls.	15 bbls.	151 bbls.	11.9 %

Yeast #2 - 5 Gal - Washed.

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4 %

Balling of beer 2.95 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 73

No. 3 Tun. Stag Date Wed 18 June

Malt 8200# Can Malting Co.

Hops 30 B.C. - 30 B.C. - 10 B.C. 20 Hygrus = 90#

Times: 15 S, 15 M, - Burton Salts

Started to mash 160/70 First runs 19.2 %

Malt all in, T. Last " 1.2 %

Underlet on 210°/16 ; Steam 3 Min

Finished mashing, T. Water: Mash 75 bbls.

Set taps; Heat Underlet 16 "

Sparge 168°/137 ; Hop 9/210 Sparg 137 "

"Striking Heat" 160 Hop Sparge 9# "

"Initial Heat" Total 237 "

Into Kettle	Loss	Out	~~Balling~~
166 bbls.	16 bbls.	150 bbls.	%

Yeast #4 - 5 gm good & few rods. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.35 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

74

No. 4 Tun.

Stag Date ~~Wed~~ Thur 19th 47

Malt 8200 Can Malting Co

Hops 30 BC - 30 BC - 30 Oregons - 90 lb.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash $\frac{160}{74}$

Malt all in, T.

Underlet on $\frac{210}{76}$: Steam 3 min

Finished mashing, T.

Set taps; Heat 158°

Sparge — ; Hop —

"Striking Heat" 160

"Initial Heat" 150

First runs 19.1% %

Last " 1.5% %

Water: Mash 74 bbls.

Underlet 16 "

Sparge 138 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	Kettle ~~Balling~~
170 bbls.	16 bbls.	154 bbls.	12.0 %

Yeast #5 Brew #69-3rd Gen. good few short rods

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2%

Balling of beer 2.75%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 75

No. 5 Tun.

Stag Date Thur. 19/47

Malt 8200 Can. Malting Co.

Hops 30 BC – 30 BC – 30 Oregons = 90 lbs

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 160/74

Malt all in, T.

Underlet on 210/16 ; Steam 3 min.

Finished mashing, T.

Set taps; Heat 160°

Sparge 168/138 ; Hop 5/210

"Striking Heat" 160

"Initial Heat" 150

First runs 17.2 %

Last " 2.5 %

Water: Mash 74 bbls.

Underlet 16 "

Sparg 138 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	Balling
170 bbls.	14 bbls.	156 bbls.	11.8 %

Yeast #6 - Brew #70 - Washed

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.8 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
76

No. 6 Tun.

Stag Date Fri. 20/12/47

Malt 82.00 Can. Malting Co.

Hops 30 BC - 30 BC - 30 Oregons - 90 lbs.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 160/82

Malt all in, T.

Underlet on 210/16 ; Steam 3½ min.

Finished mashing, T.

Set taps; Heat 158°

Sparge 168/130 ; Hop —

"Striking Heat" 160

"Initial Heat" 150

First runs 18.1 %

Last " 1.6 %

Water: Mash 82 bbls.

Underlet 16 "

Sparge 130 "

Hop Sparge 5 "

Total 233 "

Into Kettle	Loss	Out	Balling
166 bbls.	16 bbls.	150 bbls.	%

Yeast Doubled with #5

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2 %

Balling of beer 3.0 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 77

No. / Tun. Ale Date. Mon. 23 June

Malt 8600 # Can. Malting Co.

Hops 30 BC - 50 BC - 28 Oregons - 20 Oregons = 128 lbs

Times: 15 S. 15 M 21 Burton Salts

Started to mash 158° / 82 First runs 18.7 %

Malt all in, T. Last " 0.6 %

Underlet on 210° / 16 ; Steam

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat Underlet 16 "

Sparge 168° / 134 ; Hop 210° Sparg 134 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Kettle Balling
170 bbls.	15 bbls.	155 bbls.	12.0 %

Yeast #1 - Brew 71 Fam. 5
Fair - over 2 Rods.

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.8 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Poor Yeast Crop.

Brew No.
78

No. 2 Tun. Ale Date Mon 23 June

Malt 8600 Can Malting Co

Hops 30 BC - 50 B.C. - 20 Oregon - 20 Oregon = 120 lb

Times: 15 s 15 m 21 Burton Salts

Started to mash 160/80° First runs 19.3 %

Malt all in, T. Last " 0.7 %

Underlet on 210/16 ; Steam 2 min

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/136 ; Hop 210/5 Sparge 136 "

"Striking Heat" 158° Hop Sparge 5 "

"Initial Heat" 150° Total 237 "

Into Kettle	Loss	Out	Kettle Balling
170 bbls.	13 bbls.	157 bbls.	12.0 %

Yeast #1 & 2 Brew 71-72 - 6 gen good - fwd rodo. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4 %

Balling of beer 2.85 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 79

No. 3 Tun. Stag Date Mon 24 June

Malt 8200 Can Malting Co.

Hops 30 B.C. - 30 B.C. 30 Oregons = 90 lbs. [illegible]

Times: 15 S 15 M 21 Burton Salts

Started to mash 160°/80 First runs 17.5 %

Malt all in, T. Last " 1.0 %

Underlet on 210°/16 ; Steam 3½ min

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168°/132 ; Hop 210°/6 Sparg 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Kettle Balling
169 bbls.	16 bbls.	153 bbls.	11.6 %

Yeast #2 + 3# Brew 71-72-6 Gen. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9%

Balling of beer 2.8%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Poor yeast crop. (Dumped)

Brew No.
80

No. 4 Tun. Stag Date Wed. 25 June

Malt 8200# Can. Malting Co.

Hops 30 B.C. - 30 B.C. - 10 B.C., 20 Oregon - 90#

Times: 15 S., 15 M., 21 Bmth Salts

Started to mash 168°/80 — First runs 17.8 %

Malt all in, T. — Last " 1.4 %

Underlet on 210°/16 ; Steam 3 Min

Finished mashing, T. 160° — Water: Mash 80 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/132 ; Hop 210/6 — Sparge 132 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	15 bbls.	153 bbls.	11.8 %

Yeast 4# 4# - 4 Fermentation good - few rods.

Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Poor yeast crop.

Brew No. 81

No. 7 Tun. Stag Date Wed 25 June

Malt 8200 Can. Malting Co.

Hops 30 - Bl. - 30 Bl. - 30 Oregons = 90 lb

Times: 15 S, 15 Fr, 21 Buxton Leth

Started to mash 158°/82 — First runs 17.35 %

Malt all in, T. — Last " 2.8 %

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 82 bbls.

Set taps; Heat 155 — Underlet 16 "

Sparge 168°/130 ; Hop 210/6 — Sparg 130 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	15 bbls.	153 bbls.	11.8 %

Yeast 5 + 6 # — Air

Run to storage — Balling %

Quantity recorded in Cellar — gals.

Balling of wort

Balling of beer 11.9 %

Apparent attenuation 2.3 %

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
82

No. 5 Tun.

Ale Date Thursday June

Malt 8600 Can. Malting Co.

Hops 30 B.C. - 50 B.C. - 20 Oregons - 20 Oregons - 12 oz

Times: 15 S 15 M 21 Burton Salts

Started to mash 158°/80 — First runs 19.0 %

Malt all in, T. — Last " 1.0 %

Underlet on 210°/76 ; Steam 2½ min.

Finished mashing, T. 160° — Water: Mash 80 bbls.

Set taps; Heat 159° — Underlet 16 "

Sparge 168°/132 ; Hop 210°/6 — Sparge 132 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
169 bbls.	15 bbls.	154 bbls.	12.15 %

Yeast #6 & Olands — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.47

Balling of beer 2.87

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Poor yeast crop.

Brew No. 83

No. 6 Tun. Stag Date Fri 27 June

Malt 8200 Can Malting Co.

Hops 30 B.C. - 30 B.C. 30 Oregons - 90 lbs

Times: 15 S. 15 M 21 Burton Salts

Started to mash 158°/80 First runs 18.45 %

Malt all in, T. Last " .65 %

Underlet on 210/70 ; Steam 2 1/2 min

Finished mashing, T. 160° Water: Mash 80 bbls.

Set taps; Heat 157° Underlet 16 "

Sparge 168°/132 ; Hop 210° Sparg 132 "

"Striking Heat" 158° Hop Sparge 5 "

"Initial Heat" 160° Total 233 "

Into Kettle	Loss	Out	Balling
169 bbls.	16 bbls.	153 bbls.	%

Yeast 75# Molsons Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.7%

Balling of beer 3.85 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

yeast not satisfactory to use again.

Brew No.
84

No. 8 Tun. Stag Date Fri 27 June

Malt 82.00 Ca Malting Co

Hops 30 B.C. - 30 B.B - 30 Oregon - 90 lb.

Times: 15.5 15 M 21 Burton Salts

Started to mash 158°/82 — First runs 17.6 %

Malt all in, T. — Last " 2.1 %

Underlet on 210°/6 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 82 bbls.

Set taps; Heat 157° — Underlet 16 "

Sparge 168°/130 ; Hop 210°/6 — Sparge 130 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	14 bbls.	154 bbls.	11.7 %

Yeast 75# Molsons — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.45 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 85

No. 1 Tun. Ale Date Mon. 30 June

Malt 86 Can Malting Co.

Hops 30 BC - 50 BC - 20 Oregons 20 Oregons = 120 lbs

Times: 15 S. 16 M. 21 Burton Salts.

Started to mash 158°/88 First runs 15.8 %

Malt all in, T. Last " %

Underlet on 210°/16 ; Steam

Finished mashing, T. 160° Water: Mash 88 bbls.

Set taps; Heat 161° Underlet 16 "

Sparge 168°/128 ; Hop 210°/6 Sparg 128 "

"Striking Heat" 158° Hop Sparge 6 "

"Initial Heat" 150° Total 238 "

Into Kettle	Loss	Out	Kettle Balling
166 bbls.	14½ bbls.	151½ bbls.	12.1 %

Yeast #1, #2, #3 Fair, Treated with Nitalite Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 2.95 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Poor yeast crop.

Brew No.
86

No. 2 Tun. Stag Date Wed 2 July

Malt 82 00 Can Malting Co.

Hops 30 BC - 30 BC - 30 Oregons = 90 lbs

Times: 15 S. 15 M 21 Burton Salts

Started to mash 158°/84 First runs 16.8 %

Malt all in, T. Last " 3.9 %

Underlet on 210°/76 ; Steam 2 min.

Finished mashing, T. 160° Water: Mash 84 bbls.

Set taps; Heat 154° Underlet 16 "

Sparge 168°/128 ; Hop 210°/5 Sparge 128 "

"Striking Heat" 158° Hop Sparge 5 "

"Initial Heat" 150 Total 233 "

Into Kettle	Loss	Out Kettle	Balling
169 bbls.	16 bbls.	153 bbls.	11.3 %

Yeast #6 + #8 2 gen Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.2 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 87

No. 3 Tun.

Stag Date Thur 3 July

Malt 8200 Can. Malting Co.

Hops 30 B.C. - 30 B.C. - 30 Oregons = 90 lbs.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158°/80

Malt all in, T.

Underlet on 210°/16 ; Steam 3 min.

Finished mashing, T. 160°

Set taps; Heat 158°

Sparge 168°/132 ; Hop 210°/6

"Striking Heat" 158°

"Initial Heat" 150°

First runs 17.85 %

Last " 1.2 %

Water: Mash 80 bbls.

Underlet 16 "

Sparg 132 "

Hop Sparge 5 "

Total 133 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	15 bbls.	153 bbls.	11.5 %

Yeast Olands

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer 2.45 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
88

No. 4 Tun. Stag Date Fri. 4 July

Malt 82.00 Can. Malting Co.

Hops 30 BL - 30 BL - 30 Oregons - 90 lbs.

Times: 15.5 15 m 21 Burton Gals.

Started to mash 158° / 80 — First runs 17.3 %

Malt all in, T. — Last " 1.7 %

Underlet on 210° / 16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 80 bbls.

Set taps; Heat 156° — Underlet 16 "

Sparge 168 / 132 ; Hop 210° / 5 — Sparge 132 "

"Striking Heat" 158° — Hop Sparge 5 "

"Initial Heat" 150 — Total 3 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	15 bbls.	153 bbls.	11.5 %

Yeast Olands 3½ lb. Doubled with #3 Tun — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.35 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

3rd Hops 10 min. before turning out.

Brew No. 89

No. 5 Tun. Ale Date Mon 7 July

Malt 8600 Can Malting Co.

Hops 30 lb. - 50 lb. 20 Oregons - 20 Oregons = 120 lbs.

Times: 155 16 lb 21 Burton Salts

Started to mash 158/80 First runs 18.2 %

Malt all in, T. Last " 0.8 %

Underlet on 210°/16 ; Steam 2½ min.

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 159° Underlet 16 "

Sparge 168°/132 ; Hop 210° Sparg 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Balling
168 bbls.	15 bbls.	153 bbls.	12.0 %

Yeast #2 Washed. 3 gal Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4%

Balling of beer 2.8%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
90

No. 6 Tun.

Times:

Stag — Date Mon 7 July

Malt 8200 Can. Malting Co.

Hops 30 BC - 30 BC + 30 Oregons = 90 lbs.

15 S 15 M 21 Burton Salts.

Started to mash 168° / 80 — First runs 18.7 %

Malt all in, T. — Last " 2.9 %

Underlet on 210° / 76 ; Steam 2 min.

Finished mashing, T. 160° — Water: Mash 80 bbls.

Set taps; Heat 154° — Underlet 16 "

Sparge 168 / 132 ; Hop 210° / 6 — Sparge 132 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150 — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	14 bbls.	154 bbls.	11.8 %

Yeast #2 Washed & #3 3rd Gen. good - few rods - heavy — Air

Run to storage — Balling %

Quantity recorded in Cellar — gals.

Balling of wort 12.2%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 91

No. 7 Tun. Ale Date Tue 8 July

Malt 86.00 Can Malting Co.

Hops 30 Bl - 30 B.L 20 Oregons 20 Oregons - 20 lb.

Times: 15 s. 15 m. 21 Burton Salts.

Started to mash 158° First runs 18.2 %

Malt all in, T. Last " 1.8 %

Underlet on 210°/6 ; Steam 3 min.

Finished mashing, T. 160° Water: Mash 80 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/132 ; Hop 210°/6 Sparg 132 "

"Striking Heat" 158 Hop Sparge 6 "

"Initial Heat" 148 Total 234 "

Into Kettle	Loss	Out	Balling
168 bbls.	12 bbls.	156 bbls.	12.0 %

Yeast Doubled with Brew #89 3rd generation Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 °

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
92

No. 8 Tun. Stag Date Tues 8 July

Malt 8200# Can Malting Co

Hops 30 Bl - 30 Bl - 30 Oregons - 90 lb.

Times: 15.5 15 M 21 Burton Salts.

Started to mash 158°/86 First runs 16.7 %

Malt all in, T. Last " %

Underlet on 210°/76 : Steam 2 min.

Finished mashing, T. 160° Water: Mash 8.6 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/126 ; Hop 210°/5 Sparge 12.6 "

"Striking Heat" 158° Hop Sparge 6 "

"Initial Heat" 150° Total 23.4 "

Into Kettle	Loss	Out	Kettle Balling
17.8 bbls.	1.9 bbls.	15.5 bbls.	11.6 %

Yeast Doubled with #6, Brew #90 3rd gen Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Boiled down to 2 hrs + 45 min.

Brew No. 93

No. / Tun. Star Date Wed 9 July

Malt 8200 Can; Malting Co.

Hops 30 B.B. - 30 B.B. - 39 Oregons = 90 lbs.

Times: 15.5 - 15 th 21 Burton Salts.

Started to mash 158° / 80 — First runs 17.4 %

Malt all in, T. — Last " 1.5 %

Underlet on 210° / 16 ; Steam 2 min.

Finished mashing, T. 160° — Water: Mash 80 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168° / 132 ; Hop 210° — Sparg. 132 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	15 bbls.	153 bbls.	11.8 %

Yeast — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
94

No. 2 Tun. Slag Date Thur 10 July

Malt 82.00 Can Malting Co.

Hops 30 Bl - 30 Bl - 30 Oregons - 90 lbs.

Times: 15.5 15 M 21 Burton Salts.

Times			
4.30 AM	Started to mash 158° / 81	First runs 16.5 %	
4.58 AM	Malt all in, T.	Last " 2.7 %	
5.15 AM	Underlet on 210° / 16 ; Steam 3 min.		
	Finished mashing, T. 160°	Water: Mash 81 bbls.	
6.00 AM	Set taps; Heat 158°	Underlet 16 "	
	Sparge 168° / 131 ; Hop 210° / 5	Sparge 131 "	
	"Striking Heat" 158°	Hop Sparge 5 "	
	"Initial Heat" 150°	Total 133 "	

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	16 bbls.	152 bbls.	11.3 %

Yeast Nelson Yeast 75# Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 95

No. 3 Tun. Stag Date Thur 10 July

Malt 8200 Can Malting Co.

Hops 30 B.C. - 30 B.C. - 30 Oregons = 90 lbs.

Times: 15 S 15 M 21 Burton Salts

Started to mash 155° / 80

Malt all in, T.

Underlet on 140° / 76 ; Steam 2 ½

Finished mashing, T. 160°

Set taps; Heat 158°

Sparge 168° / 132 ; Hop 210°

"Striking Heat" 158°

"Initial Heat" 150

First runs 17.7 %

Last " 2.2 %

Water: Mash 80 bbls.

Underlet 16 "

Sparg 132 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	Balling
168 bbls.	14 bbls.	154 bbls.	11.7 %

Yeast Molsons Yeast 75°F

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
96

No. 4 Tun.

Stag Date Fri. 11 July

Malt 82.00 Can Malting Co.

Hops 30 B.C. - 30 B.C. 30 Oregons = 90 lb.

Times: 15 S. - 15 M. - 21 Burton Salts.

Started to mash 158° / 82 — First runs 17.6 %

Malt all in, T. — Last " 2.2 %

Underlet on 210° / 16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 82 bbls.

Set taps; Heat 158°F — Underlet 16 "

Sparge 168° / 130 ; Hop 210° — Sparge 130 "

"Striking Heat" 158° — Hop Sparge 6 "

"Initial Heat" 150° — Total 134 "

Into Kettle	Loss	Out	Kettle Balling
168 bbls.	14 bbls.	154 bbls.	11.8 %

Yeast #6 Tun Brew #89 Very Good. 4 gen — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 97

No. 5 Tun. Ale Date Mon 14 July

Malt 8400 Can Malting Co.

Hops 30 B.C. - 50 B.C. - 40 Oregon - 120#

Times: 15 S, 15 M, - 21 Burton Salt

Started to mash 158°/82 First runs 17.8 %

Malt all in, T. Last " 1.8 %

Underlet on 210°/16 ; Steam

Finished mashing, T. 160° Water: Mash 82 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/130 ; Hop — Sparg 130 "

"Striking Heat" 158 Hop Sparge 6 "

"Initial Heat" 150 Total 234 "

Into Kettle	Loss	Out	Balling
169 bbls.	15 bbls.	154 bbls.	12.3 %

Yeast #6 Brew 90 4th generation Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 13.1 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

good yeast crop.

Brew No.

98

No. 6 Tun. Ale Date Mon. 14 July

Malt 8600 Can Malting Co.

Hops 30 B.C. - 50 B.C. - 40 Oregon = 120 #

Times: 15 S, 15 M, 21 Bunter Salt

Started to mash 128° / 18 — First runs 18.5 %

Malt all in, T. — Last " 3.2 %

Underlet on 210° / 16 ; Steam 3 Min.

Finished mashing, T. 160 — Water: Mash 78 bbls.

Set taps; Heat 159 — Underlet 16 "

Sparge 134 ; Hop 7 — Sparge 134 "

"Striking Heat" 158° — Hop Sparge 7 "

"Initial Heat" 150° — Total 235 "

Into Kettle	Loss	Out	Balling
170 bbls.	19 bbls.	151 bbls.	%

Yeast #6 & 7 4th generation — Air

Run to storage Sat 19 July 1947 — Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort 13.1

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

good yeast crop

Brew No. 99

No. 7 Tun.

Stag

Date Tues 15 July

Malt 8200 Can Malting Co.

Hops 30 B.C. - 30 B.C. - ~~30~~ Olympia - ~~100#~~ 90

Times: 15 S, 15 M, 21 Epsom Salts

Started to mash $\frac{158}{76}$

First runs 18.5 %

Malt all in, T.

Last " 1.0 %

Underlet on $\frac{210}{76}$; Steam 3

Finished mashing, T. 160

Water: Mash 76 bbls.

Set taps; Heat 159°

Underlet 16 "

Sparge — ; Hop —

Sparg 136 "

"Striking Heat" 158°

Hop Sparge 6 "

"Initial Heat" 150°

Total 234 "

Into Kettle	Loss	Out	Balling
169 bbls.	16 bbls.	153 bbls.	11.8 %

Yeast #8 & 2 #9 - 4 generation #2 - 2 generation 2½ small pop

Air

Run to storage Sat 19 July 1947

Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort 12.2 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

2 hr Boil

Brew No. 100

No. 8 Tun.

Stag Date Sun 15 July

Malt 8200# Cow Malting Co.

Hops 30 B.C., 30 B.C. 30 Oregon = 90

Times: 15 S., 15 M., 21 Burton Salts

Started to mash 158° / 82

Malt all in, T.

Underlet on 210° / 16 ; Steam 3

Finished mashing, T. 159

Set taps; Heat

Sparge — ; Hop —

"Striking Heat" 158°

"Initial Heat" 150°

First runs 17.2 %

Last " 4.1 %

Water: Mash 82 bbls.

Underlet 16 "

Sparge 126 "

Hop Sparge 6 "

Total 230 "

Into Kettle	Loss	Out	Balling
164 bbls.	12 bbls.	152 bbls.	11.5 %

Yeast #2 2nd generation good fermentation

Air

Run to storage Sat 19 July 147

Balling 7.15 %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 1st Brew with 2 hr boil

Brew No. 101

No. 1 Tun.

Stag Date Wed 16 July

Malt 8200# Can Malting Co.

Hops 30 B.C. - 30 B.C. 30 Oregon = 90#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash —

Malt all in, T.

Underlet on — ; Steam

Finished mashing, T.

Set taps; Heat

Sparge — ; Hop —

"Striking Heat"

"Initial Heat"

First runs 17.85 %

Last " 2.0 %

Water: Mash 80 bbls.

Underlet 16 "

Sparg 130 "

Hop Sparge 6 "

Total 232 "

Into Kettle	Loss	Out	Balling
166 bbls.	11 bbls.	155 bbls.	12.0 %

Yeast #2 2nd generation good fine Crop.

Air

Run to storage Tue 22 July 1947

Balling 2.35 %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

good yeast crop.

Brew No.
102

No. 2 Tun.

Stag Date Wed 16 July

Malt 8200# Can. Malting Co.

Hops 30 B.C. - 30 B.C. 30 Hugno 90#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash —

Malt all in, T.

Underlet on — ; Steam

Finished mashing, T.

Set taps; Heat

Sparge — ; Hop —

"Striking Heat"

"Initial Heat"

First runs 18.4 %

Last " 2.9 %

Water: Mash 80 bbls.

Underlet 16 "

Sparge 13.0 "

Hop Sparge 6 "

Total 23.2 "

Into Kettle	Loss	Out	Balling
16.6 bbls.	11 bbls.	15.5 bbls.	%

Yeast #4 Brew #96 5th generation

Air

Run to storage Tue 22 July/47

Balling ~~12.55~~ 2.45 %

Quantity recorded in Cellar gals.

Balling of wort 12.55

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

good yeast crop

Brew No. 103

No. 3 Tun. Stag Date Thur 17 July

Malt 8200# Can Malting Co

Hops 30 BC - 30 BC 30 Oregon 90#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash 15 8/76

Malt all in, T.

Underlet on 21 0/16 ; Steam 2 1/2

Finished mashing, T.

Set taps; Heat

Sparge — ; Hop —

"Striking Heat"

"Initial Heat"

First runs 18.9 %

Last " 1.2 %

Water: Mash 76 bbls.

Underlet 16 "

Sparg 137 "

Hop Sparge 6 "

Total 235 "

Into Kettle	Loss	Out	Balling
170 bbls.	12 bbls.	158 bbls.	11.8 %

Yeast Doubled with #1, 2 generation

Air

Run to storage Tues 22 July/47

Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

good yeast crop.

Brew No.
104

No. 4 Tun. Stag Date Thur 17 July

Malt 8200# Can Malting Co.

Hops 3.0 B C, 3.0 B C, 3.0 Hallgau = 9.0#

Times: 15 S, 15 M, 21 Burton Salt

Started to mash 158° / 80 — First runs 17.6 %

Malt all in, T. — Last " 3.3 %

Underlet on 210° / 16 ; Steam ✓

Finished mashing, T. 160 — Water: Mash 80 bbls.

Set taps; Heat 159 — Underlet 16 "

Sparge 158 ; Hop — — Sparge 132 "

"Striking Heat" — Hop Sparge 6 "

"Initial Heat" — Total 234 "

Into Kettle	Loss	Out	Balling
169 bbls.	11 bbls.	158 bbls.	%

Yeast 1 Doubled with #2 5th generation — Air

Run to storage Wed 23 July — Balling 22. %

Quantity recorded in Cellar gals.

Balling of wort 11.9

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

good yeast crop.

Brew No. 105

~~Stag~~ ale

No. 5 Tun. Date Mar 21 July

Malt 8500# Can Malting Co.

Hops 30 - B.C. 50 BC; 20 ~~[illegible]~~ - ~~20~~ Oregon = ~~[illegible]~~ 120

Times: 15 S, 15 M, 21 Burton Salts

Started to mash — First runs 17.35 %

Malt all in, T. Last " 2.7 %

Underlet on — ; Steam

Finished mashing, T. Water: Mash 90 bbls.

Set taps; Heat Underlet 16 "

Sparge — ; Hop — Sparg. 120 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
166 bbls.	12 bbls.	154 bbls.	11.9 %

Yeast #5 Washed 5# generation Air

Run to storage ~~Mar 28~~ 8 July/47 Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort 12.#%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
106

No. 6 Tun. Ale Date Mon 21 July

Malt 850# Can Malting Co.

Hops 30 B.C.S, 50 B.C-20 Nugget, 20 Nugget = 120#

Times: 15 S, 15 M, Butt Salts

Started to mash — First runs 17.7 %

Malt all in, T. Last " 1.4 %

Underlet on — ; Steam

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat Underlet 16 "

Sparge — ; Hop — Sparge 130 "

"Striking Heat" Hop Sparge 5 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Kettle Balling
166 bbls.	11 bbls.	155 bbls.	11.8 %

Yeast #6 Washed 5th generation Air

Run to storage Mon 28 July/47 Balling 3.1 %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Black head late

Brew No. 107

No. 7 Tun. Stag Date Tue 22 July

Malt 8100# Cow Malting Co.

Hops 30 B.C., 30 B.C., 30 Oregon = 90#

Times: 15 S., 15 M., Burton Salts.

Started to mash — First runs 19.4 %

Malt all in, T. Last " .8 %

Underlet on — ; Steam 159

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge — ; Hop — Sparg 138 "

"Striking Heat" Hop Sparge 5 "

"Initial Heat" Total 231 "

Into Kettle	Loss	Out	Balling
166 bbls.	11 bbls.	156 bbls.	11.5 %

Yeast 7 & 8 Washed Air

Run to storage ~~Tue 22 July 1947~~ Tue 3rd consumption Balling 2.55 %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
108

No. 8 Tun.

Times:

Stag Date Tue 22 July

Malt 8100# Can Malting Co.

Hops 30 BC - 30 BC - 30 BC = 90#

15 S, 15 M, Burton Salts

Started to mash 159/76

Malt all in, T.

Underlet on 210°/16 ; Steam 3

Finished mashing, T. 159

Set taps; Heat 158

Sparge 168°/134 ; Hop 210°/6

"Striking Heat" 159°

"Initial Heat" 150°

First runs 18.35 %

Last " 1.9 %

Water: Mash 76 bbls.

Underlet 16 "

Sparge 134 "

Hop Sparge 6 "

Total 232 "

Into Kettle	Loss	Out	Balling
166 bbls.	11 bbls.	155 bbls.	11.8 %

Yeast 8 & 1 Washed 3rd generation

Air

Run to storage Tue 29 July 47

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 12.2 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Black head lot
50# yeast added.

Brew No. 109

No. / Tun. Stag Date Wed 23 July

Malt 8100 Corn Malting Co

Hops 30 BC 30 BC 30 BC = 90#

Times: 15 S, 15 M Burton Salts

Started to mash 159/74 First runs 18.5 %

Malt all in, T. Last " 1.1 %

Underlet on — ; Steam

Finished mashing, T. Water: Mash 7.4 bbls.

Set taps; Heat 156 Underlet 16 "

Sparge — ; Hop — Sparg 136 "

"Striking Heat" Hop Sparge 5 "

"Initial Heat" Total 231 "

Into Kettle	Loss	Out	Balling
166 bbls.	11 bbls.	155 bbls.	11.4 %

Yeast #2 & 3 Washed 5th generation Air

Run to storage Wed 30 July 1917 Balling 2.45 %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
110

No. 2 Tun.

Stag Date Wed 23 July

Malt 8100# Can Malting Co.

Hops 30 B.C. - 30 BC 30 Hygrade = 90#

Times: 15 S, 15 M, 21 B Epsom Salts

Started to mash 159/74

Malt all in, T.

Underlet on 210°/16 ; Steam 3 Hrs

Finished mashing, T. 159

Set taps; Heat 158°

Sparge 168°/~~126~~ 136° ; Hop 210°/5

"Striking Heat" 159°

"Initial Heat" 150°

First runs 17.9 %

Last " 8 %

Water: Mash 74 bbls.

Underlet 16 "

Sparge 136 "

Hop Sparge 5 "

Total 231 "

Into Kettle	Loss	Out	Balling
166 bbls.	12 bbls.	154 bbls.	11.7 %

Yeast #4 6th generation

Air

Run to storage Wed 30 July 147

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Black Med Malt
50# grist added.

Brew No. 111

No. 3 Tun. Stag Date Thur 24 July 4

Malt 8100# Can Malting Co.

Hops 30 B.C - 30 B.C - 30 Oregon = 90#

Times: 15 S, 15 M, 21 Burton Salts

Started to mash 159°/74 First runs 18.5 %

Malt all in, T. Last " 1.1 %

Underlet on 210°/16 ; Steam 3 Min

Finished mashing, T. 160° Water: Mash 74 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/136 ; Hop 210 Sparg 136 "

"Striking Heat" 159° Hop Sparge "

"Initial Heat" 150° Total "

Into Kettle	Loss	Out	Balling
166 bbls.	11 bbls.	155 bbls.	11.8 %

Yeast Doubled with #2 & grapefruit Air

Run to storage Thur 24 July 1947 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort ✓

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
112

No. 7th Tun. ~~Ale~~ Stag Date Mon 28 July

Malt 8500# Can Malting Co.

Hops 30 B.C., 50 B.C., 25 Oregon, 25 Oregon = 130#

Times: 15 S., 15 M., Burton Salts

Started to mash 158/78 First runs 17.8 %

Malt all in, T. Last " 1.6 %

Underlet on 210°/76 ; Steam 2½ min

Finished mashing, T. 159 Water: Mash 7.8 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/132 ; Hop 210°/6 Sparge 132 "

"Striking Heat" 159° Hop Sparge 6 "

"Initial Heat" 150° Total 23.2 "

Into Kettle	Loss	Out	Kettle Balling
165 bbls.	10 bbls.	155 bbls.	11.7 %

Yeast #5 + #6 6th generation Air

Brew #105 + #106

Run to storage Mon 4 Aug. 1947 Balling 2.45 %

Quantity recorded in Cellar gals.

Balling of wort 12.05%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 113

No. 5 Tun. Ale Date Mon. July 28/47

Malt 8500# Cap. Malting Co.

Hops 30 lb, 50 lb 20 Oregons, 20 Oregons = 120 lb.

Times: 15.5, 15 m, 21 Burton Salts.

Started to mash 158/78 First runs 176.5 %

Malt all in, T. Last " 1.0 %

Underlet on 24/16 ; Steam 24 min

Finished mashing, T. 159° Water: Mash 78 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/32 ; Hop 210 Sparg 132 "

"Striking Heat" 159° Hop Sparge 6 "

"Initial Heat" 150° Total 232 "

Into Kettle	Loss	Out	Kettle Balling
#165 bbls.	13 bbls.	152 bbls.	12.0 %

Yeast #6 - Brew #106 good few rods. 6th generation Air

Run to storage Mon 4 Aug 1947 Balling 2.45 %

Quantity recorded in Cellar gals.

Balling of wort 12.45 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
114

No. 6 Tun.

Date Tue 28 July

Malt 8100# Gm Malting Co.

Hops 30 Cl - 30 Cl 30 Oregons = 90 lbs

Times: 15 S, 15 th. 21 Cluster Cells.

Started to mash 158/18

Malt all in, T.

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 168

Set taps; Heat 158°

Sparge 168°/132 ; Hop 210°/5

"Striking Heat" 159°

"Initial Heat" 150°

First runs 16.8 %

Last " 2.7 %

Water: Mash 78 bbls.

Underlet 16 "

Sparge 132 "

Hop Sparge 5 "

Total 231 "

Into Kettle	Loss	Out	Balling
166 bbls.	13 bbls.	153 bbls.	11.1 %

Yeast #748 4th generation

Brew #1074-108 - #7 good - #8 - 2% bad.

Air

Run to storage Tue. 5 Aug/47

Balling 2.05 %

Quantity recorded in Cellar gals.

Balling of wort 11.7%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 115

No. 7 Tun. Stag Date Tue 2 July

Malt 8100# Can malting Co.

Hops 30 B.B. - 30 B.B. - 30 Oregons = 90 lb.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 155°/78 First runs 17.8 %

Malt all in, T. Last " .85 %

Underlet on 210°/76 ; Steam 2½ min

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/132 ; Hop 210°/5 Sparg 132 "

"Striking Heat" 159° Hop Sparge 5 "

"Initial Heat" 160° Total 231 "

Into Kettle	Loss	Out	Balling
166 bbls.	15 bbls.	161 bbls.	11.5 %

Yeast 8#1 4th generation Air

Run to storage Tue 5 Aug/47 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer 12.17

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
116

No. 8 Tun. Stag Date Wed 30 July

Malt 8100 Can Malting Co

Hops 30 B.b. - 30 B.b. - 30 Oregons = 90 lbs

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158/78 — First runs 17.4 %

Malt all in, T. — Last " .8 %

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/132 ; Hop 210°/5 — Sparge 132 "

"Striking Heat" 159° — Hop Sparge 5 "

"Initial Heat" 150° — Total 231 "

Into Kettle	Loss	Out	Kettle Balling
166 bbls.	11 bbls.	155 bbls.	11.1 %

Yeast Doubled with #7 4th generation — Air

Run to storage Tue 5 Aug/47 — Balling 2.2 %

Quantity recorded in Cellar ... gals.

Balling of wort Doubled with #7

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 117

No. 1 Tun. Stag Date Wed 30 July

Malt 8100 Can. Malting Co.

Hops 30 B.B. - 30 B.B. - 30 Oregons = 90 lb.

Times: 15 S. - 15 M. - 21 Burton Salts

Started to mash 158/78 First runs 16.5 %

Malt all in, T. Last " 1.0 %

Underlet on 210/76 °; Steam 2½ min.

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 158° Underlet 1.6 "

Sparge 168°/130; Hop 210°/5 Sparg 130 "

"Striking Heat" 159° Hop Sparge 5 "

"Initial Heat" 150° Total 229 "

Into Kettle	Loss	Out	Kettle Balling
164 bbls.	11 bbls.	153 bbls.	11.1 %

Yeast #2+3 Brew #110+111 7th generation Air

Run to storage Tue. 5 Aug/47 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort 11.7%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

118

No. 2 Tun.

Stag Date Thur 31 July

Malt 8100 Lan. Malting Co.

Hops 30 Bl. - 30 Bl. - 30 Oregons - 90 lbs

Times: 15 S. 15 M. 21 Burton Salts.

Started to mash $\frac{155}{16}$ First runs 17.9 %

Malt all in, T. Last " .9 %

Underlet on $\frac{210°}{16}$; Steam 2¾ min

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 156-7 Underlet 16 "

Sparge $\frac{168°}{130}$; Hop $\frac{210°}{6}$ Sparge 130 "

"Striking Heat" 159° Hop Sparge 6 "

"Initial Heat" 150° Total 230 "

Into Kettle	Loss	Out	Kettle Balling
163 bbls.	11 bbls.	152 bbls.	11.5 %

Yeast Dawn Black Stone 75#

Air

Run to storage Wed 6 Aug/47 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort 12.1%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 119

No. 3 Tun. Stag Date Thur 31 July

Malt 8100 Can Malting Co.

Hops 30 Bib - 3 Bbl - 30 Oregon - 90 lb.

Times: 15 S. 15 M. 21 Bowlin Balls.

Started to mash 158° / 78 First runs 16.7 %

Malt all in, T. Last " 1.4 %

Underlet on 210° / 76 ; Steam 2 min.

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 157.8 Underlet 16 "

Sparge 160° / 130 ; Hop 210° Sparg 130 "

"Striking Heat" 158° Hop Sparge 5 "

"Initial Heat" 150° Total 229 "

Into Kettle	Loss	Out	Kettle Balling
163 bbls.	12 bbls.	151 bbls.	11.1 %

Yeast Dawn Black House Air

Run to storage Wed 6 Aug 47 Balling 2.35 %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
120

No. 4 Tun. Ale Date from 4 Aug

Malt 1500# Can Malting Co.

Hops 30 lb - 30 lb - 20 Oregons 20 Oregons - 120 lbs.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158/78 — First runs 17.5 %

Malt all in, T. — Last " ? %

Underlet on 210/76 ; Steam 2½ min

Finished mashing, T 160° — Water: Mash 78 bbls.

Set taps; Heat 159° — Underlet 16 "

Sparge 168/130 ; Hop 210/5 — Sparge 130 "

"Striking Heat" 159° — Hop Sparge 5 "

"Initial Heat" 150° — Total 229 "

Into Kettle	Loss	Out	Balling
162 bbls.	11 bbls.	151 bbls.	11.9 %

Yeast #4 + 5 (Brew 12 + 13) 7th generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 121

No. 6 Tun. Ale Date Mon. 4 Aug.

Malt 8500# Can Malting Co.

Hops 30 B.B. - 30 B.B. - 20 Oregons - 20 Oregons = 120 lbs

Times: 16 S. 16 M. 21 Burton Salts.

Started to mash 158°/78 First runs 17.8 %

Malt all in, T. Last " 1.0 %

Underlet on 210°/76 ; Steam 2½ min

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 159 Underlet 16 "

Sparge 168°/30 ; Hop 210°/5 Sparg. 130 "

"Striking Heat" 159° Hop Sparge 5 "

"Initial Heat" 150° Total 229 "

Into Kettle	Loss	Out	Balling
163 bbls.	11 bbls.	152 bbls.	11.8 %

Yeast #1 gen. 5 + #2 gen. 6 + #3 gen. 2 = 2 generation Brew #113 + #114 + #118 Infected Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
122

No. 6 Tun.

Stag Date Tue. 5 Aug.

Malt 8100# Gan Malting Co.

Hops 30 Bl - 30 Bl - 30 Oregon = 90 lb

Times: 10 15 S 15 M 21 Burton Salts

Started to mash 158°/78 — First runs 16.7 %

Malt all in, T. — Last " 2.06 %

Underlet on 210°/76 ; Steam 4 min

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/130 ; Hop 210°/5 — Sparge 130 "

"Striking Heat" 159° — Hop Sparge 5 "

"Initial Heat" 150° — Total 229 "

Into Kettle	Loss	Out	Kettle Balling
163 bbls.	10 bbls.	153 bbls.	11.1 %

Yeast #7 + #8 washed 5th generation Air
Brew #116 + 115

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.7%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

5# Salt added in fermenter.

Brew No. 123

No. 7 Tun. Date Tue 5 Aug.

Malt 8100# Lap Malting Co.

Hops 30 Bll - 30 Bll - 30 Oregons - 90 lbs.

Times: ~~155~~ 15 m. 21 Burton Salts

Started to mash 158°/78 First runs 16.8 %

Malt all in, T. Last " 1.2 %

Underlet on 210°/76 ; Steam 2½ min

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 153° Underlet 16 "

Sparge 168°/80 ; Hop 210° Sparg 130 "

"Striking Heat" 159° Hop Sparge 5 "

"Initial Heat" 150° Total 229 "

Into Kettle	Loss	Out	Balling
162 bbls.	10 bbls.	152 bbls.	11.3 %

Yeast #248 washed 5th gen. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.15 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Salt not added

15# added to fermenter

First brew using "table" salt, rather than so called "Liverpool" salt.

Brew No.
124

No. 8 Tun. Ale Date Wed 6 Aug

Malt 8500# Cass Malting Co.

Hops 30 lb-50 lb-20 Oregons-20 Oregons-12 lb

Times: ~~155~~ 15 lb. 2 Burton Salts

Started to mash ~~158~~ 78 First runs 18.5 %

Malt all in, T. Last " 1.0 %

Underlet on ~~210~~ 76°; Steam 2½ min

Finished mashing, T. 160° Water: Mash 76 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge ~~168~~ 132°; Hop ~~210~~ 8° Sparge 132 "

"Striking Heat" 159° Hop Sparge ~~6~~ 8 "

"Initial Heat" 150° Total 230 " "

Into Kettle	Loss	Out	Kettle Balling
162 bbls.	~~152~~ 10 bbls.	152 bbls.	12.65 %

Yeast #1 100# washed & #3 8 generations Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.55%

Balling of beer 12

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Salt not added in Kettle
15# Salt added to Ferments.

Brew No. 125

No. / Tun. Ale Date Wed 6 Aug

Malt 8500# Can Malting Co.

Hops 30 lb - 50 lb 20 Oregons 20 Oregons 120 lb

Times: 15 s 15 m 21 Burton Salts

Started to mash 158°/78 First runs 18.2 %

Malt all in, T. Last " 1.4 %

Underlet on 210°/6 ; Steam 4 min.

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 157° Underlet 16 "

Sparge 168°/132 ; Hop 210° Sparg 130 "

"Striking Heat" 158° Hop Sparge 8 "

"Initial Heat" 150° Total 332 "

Into Kettle	Loss	Out	Kettle Balling
162 bbls.	152/10 bbls.	152 bbls.	12.55 %

Yeast ½ ~~1/4~~ 1st generation Brew No 110 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 13.0 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
126

No. 2 Tun. Stag Date. Thur. Aug.

Malt 8100# Can Malting Co.

Hops 30 Bl. - 30 Bl. - 30 Oregons = 90 lb.

Times: 15 S 15 B 21 Burton Salts

Started to mash 158°/78 — First runs 17.3 %

Malt all in, T. — Last " 4.00 %

Underlet on 210°/6 ; Steam 2

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/130 ; Hop 210°/6 — Sparge 133 "

"Striking Heat" 159° — Hop Sparge 6 "

"Initial Heat" 150° — Total 230 "

Into Kettle	Loss	Out	Balling
162 bbls.	12 bbls.	150 bbls.	11.8 %

Yeast #2 + #3 Brew #118 + #119 1st generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3 % adjusted to 12.1%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 127

No. 3 Tun. Stag Date Thur 7 Aug

Malt 8100# Can. Malting Co.

Hops 30 lb - 30 lb - 30 Oregons - 9 lb.

Times: 15 s 15 m. 21 Burton Salts

Started to mash 158°/80 First runs 17.9 %

Malt all in, T. Last " 1.0 %

Underlet on 210°/16 ; Steam 3½

Finished mashing, T. 160° Water: Mash 80 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168°/30 ; Hop 210°/6 Sparg 130 "

"Striking Heat" 159° Hop Sparge 6 "

"Initial Heat" 150° Total 23.2 "

Into Kettle	Loss	Out	Balling
164 bbls.	10 bbls.	154 bbls.	11.7 %

Yeast Doubled with #1 #1½ generation Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
128

No. 4 Tun.

Ale Date Tue 12 Aug

Malt 8500# Can. Malting Co.

Hops 30 Lb-50 Lb-20 Oregons-20 Oregons-120 lb

Times: 15 S 15 M 21 Burton Salts

Started to mash 158°/78 — First runs 18.0 %

Malt all in, T. — Last " 22 %

Underlet on 210°/6 ; Steam 2½

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/130 ; Hop 210°/5 — Sparge 138# "

"Striking Heat" 159° — Hop Sparge 5 "

"Initial Heat" 150° — Total 229 "

Into Kettle	Loss	Out	Kettle Balling
164 bbls.	12 bbls.	152 bbls.	12.0 %

Yeast #6 & 7 Brew 122-3 6th generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.65%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 129

No. 5 Tun. Ale Date Tue 12 Aug

Malt 8500# Can Malting Co.

Hops 30 Bl - 50 Bl - 20 Oregons - 20 Oregons - 120 lbs.

Times: 15 S 15 M 2 Burton Salts

Started to mash 158° / 80 — First runs 18.35 %

Malt all in, T. — Last " 1.7 %

Underlet on 210 / 16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 80 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168° / 130 ; Hop 210° — Sparg 128 " 8

"Striking Heat" 159° — Hop Sparge 10 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	12.6 %

Yeast #1 Brew #125 2 generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.6 %

Plato ~~Balling~~ of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
130

No. 6 Tun.

Date Wed 13 Aug

Malt 8100# Can. Malting Co. Stag

Hops 30 B.C. - 30 B.C. - 30 Oregons - 90 lbs.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158°/74 — First runs 18.1 %

Malt all in, T. — Last " .9 %

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 74 bbls.

Set taps; Heat 159° — Underlet 16 "

Sparge 168°/136 ; Hop 210°/6 — Sparge 136 "

"Striking Heat" 159° — Hop Sparge 6 "

"Initial Heat" 150 — Total 232 "

Into Kettle	Loss	Out	Kettle Balling
164 bbls.	11 bbls.	153 bbls.	11.7 %

Yeast #5 + #8 8th generation Washed — Air

Brew #121 + #124

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 131

No. 7 Tun. Stag Date Wed 13 Aug

Malt 8100# Can Malting Co.

Hops 30 Bl - 30 Bl - 30 Oregons - 90 lb.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158°/76 First runs 18.05 %

Malt all in, T. Last " .75 %

Underlet on 210°/76 ; Steam 3 min

Finished mashing, T. 160° Water: Mash 76 bbls.

Set taps; Heat 160° Underlet 16 "

Sparge 168°/134 ; Hop 210° Sparg 134 "

"Striking Heat" 159° Hop Sparge 6 "

"Initial Heat" 150° Total 232 "

Into Kettle	Loss	Out	Kettle Balling
164 bbls.	11 bbls.	153 bbls.	11.7 %

Yeast #5 + #8, 8th generation Washed. Air
Brew #121 + #124

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
132

No. 8 Tun.

Stag — Date Thur. 14 Aug.

Malt 8100# Jan Malting Co.

Hops 30 Bl. - 30 Bl - 30 Oregons = 90 lbs.

Times: 15 S. - 15 M. - 21 Burton Salts.

Started to mash 157° / 146 — First runs 18.2 %

Malt all in, T. — Last " 1.2 %

Underlet on 210° / 16 ; Steam 3 min

Finished mashing, T. 160° — Water: Mash 76 bbls.

Set taps; Heat 168° — Underlet 16 "

Sparge 168° / 134 ; Hop 210° / 7 — Sparge 134 "

"Striking Heat" 159 — Hop Sparge 7 "

"Initial Heat" 150 — Total 233 "

Into Kettle	Loss	Out Kettle	Balling
164 bbls.	11 bbls.	153 3/4 bbls.	11.8 %

Yeast #1 Brew #125 2nd generation good flow short rods. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 133

No. / Tun. Stag Date Sun 14 Aug.

Malt 8100# Can. Malting Co.

Hops 30 Bl - 30 Bl - 30 Oregons - 90 lb.

Times: 15 L - 15 M - 21 Burton Salts.

Started to mash 158°/78 First runs 1.83 %

Malt all in, T. Last " 1.05 %

Underlet on 210/76 ; Steam 3 min.

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 159° Underlet 16 "

Sparge 168°/132 ; Hop 210°/77 Sparg 132 "

"Striking Heat" 159° Hop Sparge 11 "

"Initial Heat" 150° Total 237 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	12.1 %

Yeast #2 Brew #126 2nd generation Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
134

No. 2 Tun.

Date Fri. 15 Aug.

Malt 8100# Star Can Malting Co.

Hops 30 B.C. - 20 B.C. - 30 Oregons = 90 lbs.

Times: 15 S. 15 M. 21 Burton Salts.

Started to mash 157°/76

Malt all in, T.

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 160°

Set taps; Heat 157-8°

Sparge 168°/134 ; Hop 210°

"Striking Heat" 159

"Initial Heat" 150

First runs 18.4 %

Last " 1.5 %

Water: Mash 76 bbls.

Underlet 16 "

Sparge 134 "

Hop Sparge 7 "

Total 233 "

Into Kettle	Loss	Out	Balling
165 bbls.	11 bbls.	154 bbls.	11.8 %

Yeast #3 Brew #27 2nd generation

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 % adjusted to 12.05

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 135

No. 3 Tun. Stag Date Fri: 15 Aug

Malt 8100# Can Malting Co

Hops 30 lb - 30 lb - 30 Oregons = 90 lb

Times: 15 L. 15 M. 21 Burton Salts

Started to mash 158° / 164

Malt all in, T.

Underlet on 210° / 16 ; Steam 24 min

Finished mashing, T. 160°

Set taps; Heat 159°

Sparge 168° / 184, Hop 210 / 8

"Striking Heat" 159

"Initial Heat" 150

First runs 18.0 %

Last " 1.5 %

Water: Mash 74 bbls.

Underlet 16 "

Sparg 136 "

Hop Sparge 78 "

Total 234 "

Into Kettle	Loss	Out	Balling
165 bbls.	11 bbls.	156 bbls.	11.8 %

Yeast #3 Brew #127 2nd generation

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 % ad

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
136

No. 5 Tun.

Ale Date Mon. 18 Aug.

Malt 8500# Can Malting Co.

Hops 15 S., 15 M., 2# Butra Salts

Times: 30 B.C. - 50 B.C., 20 Oregon - 20 Oregon - 120 lb

Started to mash 157° / 80

Malt all in, T.

Underlet on 210 / 16 ; Steam ✓

Finished mashing, T. 160°

Set taps; Heat 158°

Sparge 168° / 130 ; Hop 210 / 7

"Striking Heat" 157°

"Initial Heat" 150°

First runs 18.15 %

Last " 1.8 %

Water: Mash 80 bbls.

Underlet 16 "

Sparge 130 "

Hop Sparge 7 "

Total 233 "

Into Kettle	Loss	Out	Kettle Balling
165 bbls.	10 bbls.	155 bbls.	12.3 %

Yeast #6 & #7. 9th generation
Brew #130 + #131

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.6%

Balling of beer 1-

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Sample 5047.

Brew No. 137

No. 4 Tun. Ale Date Mon 18 Aug

Malt 8500# Cos Malting Co.

Hops 30 lb Bc - 50 lb Bc - 20 Oregons - 20 Oregons - 20 lb.

Times: 15 L 15 M 21 Burton Salts

Started to mash 157°/78 First runs 172 %

Malt all in, T. Last " 1.6 %

Underlet on 210/76 ; Steam 2 min.

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 160° Underlet 16 "

Sparge 168°/132 ; Hop 210°/9 Sparg 132 "

"Striking Heat" 157° Hop Sparge 9 "

"Initial Heat" 150° Total 235 "

Into Kettle	Loss	Out	Kettle Balling
166 bbls.	10 bbls.	156 bbls.	12.4 %

Yeast #4 + #8 Brew #128 + #132 7th generation Injected 2%

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.8% adjusted to 12.5%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
138

No. 6 Tun.

Stag Date Tue 10 Aug

Malt 8100# Cap. Malting Co.

Hops 30 Bl. - 30 B.L. - 30 Oregons = 90 lb.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 157° 76/78 — First runs 17.5 %

Malt all in, T. — Last " 1.7 %

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 157.8° — Underlet 16 "

Sparge 168°/132 ; Hop 210°/6 — Sparge 132 "

"Striking Heat" 157° — Hop Sparge 6 "

"Initial Heat" 150° — Total 232 "

Into Kettle	Loss	Out	Balling
166 bbls.	10 bbls.	156 bbls.	11.7 %

Yeast #2 Brew 134 3rd generation good few redo — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05%

Balling of beer 2

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 139

No. 7 Tun. Stag Date Tue 19 Aug

Malt 8100# Lag Malting Co

Hops 30 Bl. - 30 Bl. - 30 Oregons = 90 lb

Times: 15 S 15 M 21 Burton Salts

Started to mash 157°/78 First runs 17.4 %

Malt all in, T. Last " 1.9 %

Underlet on 210°/76 ; Steam 25

Finished mashing, T. 160 Water: Mash 78 bbls.

Set taps; Heat 158-9° Underlet 16 "

Sparge 168°/132 ; Hop 210°/6 Sparg 132 "

"Striking Heat" 157° Hop Sparge 6 "

"Initial Heat" 150° Total 232 "

Into Kettle	Loss	Out	Balling
166 bbls.	10 bbls.	156 bbls.	11.8 %

Yeast #2 Blue 134 3rd generation good few reds. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 %

Balling of beer 2.1

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
140

No. 8 Tun. Stag Date Thur 21 Aug

Malt 8100# Can. Malting Co.

Hops 30 Bl. - 30 Bl. - 30 Oregons - 90 lb.

Times: 15 S. - 15 M. 21 Burton Salts.

Started to mash 157°/78 — First runs 17.0 %

Malt all in, T. — Last " 2.1 %

Underlet on 210°/76 ; Steam 2½ min

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 157°-8° — Underlet 16 "

Sparge 168°/132 ; Hop 210°/5 — Sparge 132 "

"Striking Heat" 157° — Hop Sparge 5 "

"Initial Heat" 150 — Total 221 "

Into Kettle	Loss	Out	Kettle Balling
165 bbls.	11 bbls.	164 bbls.	11.5 %

Yeast #8 & #1 Brew 132-3 - Washed 3rd generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.00 %

Balling of beer 2

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 141

No. 1 Tun. Stag Date Thur 21 Aug

Malt Can Malting Co. 8100

Hops 30 lb - 30 lb - 30 Oregons = 90 lb

Times: 15 L. - 15 h. 21 Burton Lab.

Started to mash 157° / 80 First runs 17.36 %

Malt all in, T. Last " 1.55 %

Underlet on 210° / 16 ; Steam 3 min.

Finished mashing, T. 159° Water: Mash 80 bbls.

Set taps; Heat 157° Underlet 16 "

Sparge 168° / 130 ; Hop 210 Sparg 130 "

"Striking Heat" 157° Hop Sparge 6 "

"Initial Heat" 150° Total 231 "

Into Kettle	Loss	Out	Kettle Balling
166 bbls.	10 bbls.	156 bbls.	11.45 %

Yeast 8 # x 1 Washed + 50 # - 5 3rd generation Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.65

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
142

No. 2 Tun.

Stag Date Fri 22 Aug

Malt 8100 Can Malting Co.

Hops 30 B.C., 30 B.C., 30 Oregons = 90

Times: 15 S., 15 M., 21 Burton Salts

Started to mash 158°/80 — First runs 17.3 %

Malt all in, T. — Last " 17.6 %

Underlet on 210°/76 ; Steam 3 min

Finished mashing, T 160° — Water: Mash 80 bbls.

Set taps; Heat 157.8° — Underlet 16 "

Sparge 168/130 ; Hop 210°/5 — Sparge 130 "

"Striking Heat" 157° — Hop Sparge 5 "

"Initial Heat" 150° — Total 231 "

Into Kettle	Loss	Out	Kettle Balling
166 bbls.	11 bbls.	155 bbls.	11.5 %

Yeast #5 Brew #136, 10th generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05%

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 143

No. 3 Tun. Ale Date Mon 25 Aug

Malt 8500# Can Malting Co.

Hops 30 Blk - 50 Blk - 20 Oregons - 20 Oregons + 20 lb

Times: 15 S 15 M 21 Burton Salts

Started to mash 158° / 80

Malt all in, T.

Underlet on 210° / 76 ; Steam 3 min

Finished mashing, T. 160°

Set taps; Heat 158°

Sparge 165° / 130 ; Hop 210°

"Striking Heat" 157°

"Initial Heat" 150°

First runs 16.95 %

Last " 3.3 %

Water: Mash 80 bbls.

Underlet 16 "

Sparg 130 "

Hop Sparge 5 "

Total 231 "

Into Kettle	Loss	Out	Kettle Balling
165 bbls.	10 bbls.	155 bbls.	11.9 %

Yeast #8 & #140 Brew #138, 4 generation Inspected over 4%

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5%

Balling of beer 2.15

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
144

No. 4 Tun. Ale Date Mon 25 Aug.

Malt 8500# Can Malting Co.

Hops 30 Bl-50 Bl 26 Oregons 20 Oregons +20 lb.

Times: 15 L 15 Sh 21 Burton Salts.

Started to mash 158/78 — First runs 17.95 %

Malt all in, T. — Last " 1.2 %

Underlet on 210°/76 ; Steam 2 min.

Finished mashing, T 160° — Water: Mash 78 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168/132 ; Hop 210°/5 — Sparge 132 "

"Striking Heat" 157° — Hop Sparge 5 "

"Initial Heat" 160 — Total 231 "

Into Kettle	Loss	Out	Balling
165 bbls.	10 bbls.	155 bbls.	11.9 %

Yeast #6 Brew 138 4 generation wasted. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3 %

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 145

No. 5 Tun. Stag Date Tue. 26 Aug.

Malt 8100# Can Malting Co.

Hops 30 Bl. - 30 Bl. - 30 Oregons = 90 lb.

Times: 15 S. 15 M. 21 Burton Salts.

Started to mash 158°/80 First runs 17.7 %

Malt all in, T. Last " 1.5 %

Underlet on 210/16 ; Steam 2½ min.

Finished mashing, T. 160° Water: Mash 80 bbls.

Set taps; Heat 159°/160° Underlet 16 "

Sparge 168°/130 ; Hop 210°/7 Sparg 130 "

"Striking Heat" 157° Hop Sparge 7 "

"Initial Heat" 150° Total 233 "

Into Kettle	Loss	Out	Balling
165 bbls.	154 bbls.	11 bbls.	11.7 %

Yeast #4 Brew #37 8th generation washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05%

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
146

No. 6 Tun.

Stag Date Tue 26 Aug.

Malt 8100# Lan Malting Co.

Hops 30 B.G. - 30 B.C. - 30 Oregons - 90 lb.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158°/80 — First runs 16.90 %

Malt all in, T. — Last " 2.6 %

Underlet on 210°/16 ; Steam 2½ m.

Finished mashing, T 160° — Water: Mash 80 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/130 ; Hop 210/5 — Sparge 130 "

"Striking Heat" 157° — Hop Sparge 5 "

"Initial Heat" 150° — Total 231 "

Into Kettle	Loss	Out	Balling
165 bbls.	11 bbls.	154 bbls.	11.5 %

Yeast #8 ~~#4 #2~~ Brew ~~131~~ 140 + ~~#13~~ 4th generation Washed. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 147

No. 7 Tun. Stag Date Wed 27 Aug

Malt 8100# Can Malting Co.

Hops 30 BL - 30 BL - 30 Oregons - 90 lbs

Times: 15 L 15 M 21 Burton Salts

Started to mash 158°/80 First runs 16.75 %

Malt all in, T. Last " 3.1 %

Underlet on 210°/16 ; Steam 2½ min.

Finished mashing, T. 160° Water: Mash 80 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/130 ; Hop 210°/5 Sparg 130 "

"Striking Heat" 157° Hop Sparge 5 "

"Initial Heat" 150° Total 231 "

Into Kettle	Loss	Out	Balling
165 bbls.	11 bbls.	154 bbls.	11.1 %

Yeast #4+#2 Brew #137+#134, 11 generation Washed Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9%

Balling of beer 1.95

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
148

No. 8 Tun.

Stag Date Wed 27 Aug.

Malt 8100# Cay Malting Co.

Hops 30 lb. 30 lb. 30 Oregons = 90 lb.

Times: 15 h. 15 h. 21 Epsom Salts.

Started to mash 158°/78 — First runs 17.1 %

Malt all in, T. — Last " 2.2 %

Underlet on 210°/16 ; Steam 2 3/4 min

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168°/132 ; Hop 210 — Sparge 132 "

"Striking Heat" 158° — Hop Sparge 5 "

"Initial Heat" 160° — Total 231 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	11.4 %

Yeast #5 + 6 from Olands Hood. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0%

Balling of beer 1.8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 149

No. 1 Tun. Stag Date Thur 28 Aug

Malt 8100# Can. Malting Co.

Hops 30 Blg. 30 Bl. 30 Oregons = 90 lb.

Times: 15 S. 15 M. 21 Burton Salts

Started to mash 158°/78' First runs 17.8 %

Malt all in, T. Last " 1.5 %

Underlet on 210°/16 ; Steam 2 min.

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 156° Underlet 16 "

Sparge 168°/132 ; Hop 210° Sparg 132 "

"Striking Heat" 158° Hop Sparge 7 "

"Initial Heat" 160° Total 233 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	11.7 %

Yeast Molsons 75# (New Yeast) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0%

Balling of beer 2.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
150

No. 3 Tun.

Date Thur 28 Aug.

Malt 8100# Can Malting Co. Flag

Hops 30 Bl. 30 Bl. 30 Oregons = 90 lb

Times: 15 S 15 M 21 Burton Salts

Started to mash 158°/78 — First runs 17.06 %

Malt all in, T. — Last " 2.4 %

Underlet on 210°/16 : Steam 3 min.

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 159° — Underlet 16 "

Sparge 168°/132 ; Hop 210°/5 — Sparge 132 "

"Striking Heat" 158° — Hop Sparge 5 "

"Initial Heat" 160° — Total 231 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	11.6 %

Yeast Molson's 75# (New Yeast) — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.10 %

Balling of beer 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 151

No. 3 Tun.

Ale Date Tue. 2 Sept.

Malt 8600# Can Malting Co.

Hops 30 Lb. - 50 Lb. - 20 Oregons 20 Oregons = 120 lbs

Times: 15 L. 15 M. 21 Burton Salts

Started to mash 158° / 78 — First runs 18.8 %

Malt all in, T. — Last " 2.5 %

Underlet on 210° / 16 ; Steam 3 min

Finished mashing, T. 160° — Water: Mash 78 bbls.

Set taps; Heat 157° — Underlet 16 "

Sparge 168° / 132 ; Hop 210° / 10 — Sparg 132 "

"Striking Heat" 158° — Hop Sparge 10 "

"Initial Heat" 150° — Total 236 "

Into Kettle	Loss	Out Kettle	Balling
164 bbls.	12 bbls.	152 bbls.	12.5 %

Yeast 5# + 6# Brew 145 + 146 5th generation — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.6

Balling of beer 2

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

A "surplus" of malt has been formed, and in order to eliminate it, we are putting in 200# "extra" malt per brew.

J. E. Our brew book for ale shows 8600# malt brew

The Customs record " " 8400 " "

Brew No.
152

No. 69/7 Tun.

Lager Date Tue 2 Sept.

Malt 8500# Cag Malting Co.

Hops 20 Bl. - 35 Bl. - 15 Oregons - 70 lb

Times: 15 S 15 M 21 Burton Salts

Started to mash 158° / 80 — First runs 18:30 %

Malt all in, T. — Last " 2.8 %

Underlet on 210° / 16 ; Steam 3 min

Finished mashing, T. 160 — Water: Mash 80 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168 / 132 ; Hop 210° — Sparge 1 $\frac{4}{8}$2 "

"Striking Heat" 158° — Hop Sparge 7 "

"Initial Heat" 150° — Total ~~244.6~~ 245 "

Into Kettle	Loss	Out	Balling
177 bbls.	7 bbls.	170 bbls.	12.3 %

Yeast Bland's (1st generation) — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.7%

Balling of beer 2.4 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Yeast examined and found bacteria free.

Brew No. 153

No. 4 Tun.

Ale Date Wed 3 Sept 47

Malt 8600 # Cad Malting Co

Hops 30 Bc's 50 Bc's 20 Oregons 20 Oregons = 120 #

15 S 15 M 21 Burton Salts

Times:

4:30

Started to mash $\frac{158}{80}$

Malt all in, T.

Underlet on $\frac{210}{16}$; Steam 2 1/2

Finished mashing, T. 160

Set taps; Heat 156°

Sparge $\frac{168°}{130}$; Hop 210°

"Striking Heat" 158°

"Initial Heat" 150°

First runs 18.3 %

Last " 3.2 %

Water: Mash 80 bbls.

Underlet 16 "

Sparg 130 "

Hop Sparge 7 "

Total 233 "

Into Kettle	Loss	Out	Balling
165 bbls.	11 bbls.	154 bbls.	12.1 %

Yeast 6th & 7th Brew 146 + 147 12th generation

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
154

No. 5 Tun. Stag Date Wed 3 Sept

Malt 8200# Cap Malting Co

Hops 30 Bl - 30 Bl - 30 Oregons - 90 lbs

Times: 15 S 15 M 21 Burton Salts

Started to mash 158°/78 First runs 17.56 %

Malt all in, T. Last " 2.3 %

Underlet on 210°/16 ; Steam 2½ min

Finished mashing, T. 160° Water: Mash 78 bbls.

Set taps; Heat 157°-8° Underlet 16 "

Sparge 168°/150 ; Hop 210° Sparge 132 "

"Striking Heat" 158° Hop Sparge 6 "

"Initial Heat" 150° Total 232 "

Into Kettle	Loss	Out	Balling
165 bbls.	10 bbls.	155 bbls.	11.7 %

Yeast #3 Brew #143 5th generation Washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0%

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 155

No. 6 Tun. Stag Date Thur 4 Sept

Malt 8200# Canada Malting Co

Hops 30 BC 30 BC 30 Oregons = 90#

Times: 15 S 15 M 21 Burton Salts

Started to mash 158/80 First runs 17.65 %

Malt all in, T. Last " 22 %

Underlet on 210/76 ; Steam 3½

Finished mashing, T. 160 Water: Mash 80 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge 180/130 ; Hop 7/210 Sparg 130 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 133 "

Into Kettle	Loss	Out	Balling
165 bbls.	10 bbls.	155 bbls.	11.8 %

Yeast ~~#2 Tun (Brew 150, 1st Gen. Molson)~~. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
156

No. 7 Tun. Stag Date Thur 4th Sept

Malt 8200# Canada Malting Co

Hops 30 BC 30 BC 30 Oregons = 90#

Times: 15 S 15 M 21 Burton Salts.

Started to mash 158/76 — First runs 19.1 %

Malt all in, T. — Last " 2.9 %

Underlet on 210/16 ; Steam 2½

Finished mashing, T. — Water: Mash 76 bbls.

Set taps; Heat 159 — Underlet 16 "

Sparge 168/134 ; Hop 210/8 — Sparge 134 "

"Striking Heat" 158° — Hop Sparge 8 "

"Initial Heat" 150° — Total 234 "

Into Kettle	Loss	Out	Balling
166 bbls.	10 bbls.	156 bbls.	11.8 %

Yeast #2. Washed. Brew No. 150, 1st Gen. Molm. Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 157

No. 1 Tun. Stag Date Wed. Sept. 5/47.

Malt 8200# Canada Malting Co.

Hops 30 BC 30 BC 30 Oregons = 90#

Times: 15 S 15 M 21 Burton Salts.

Started to mash 15 S / 82 — First runs 17.6 %

Malt all in, T. — Last " 3.3 %

Underlet on 210 / 16 ; Steam 2 1/4

Finished mashing, T. — Water: Mash 82 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168 / 128 ; Hop 210 — Sparg. 128 "

"Striking Heat" 158° — Hop Sparge "

"Initial Heat" 150° — Total "

Into Kettle	Loss	Out	Balling
166 bbls.	10 bbls.	156 bbls.	%

Yeast ~~#~~ 1 Tun, Washed, 1st Gen. Molson's) — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
158

No. 8 Tun.

Stag. Date: Sept. 5/47

Malt 8200 # Lay Malting Co.

Hops 30 Bl. - 30 Bl. - 30 Oregons = 90 lb.

Times: 15 S. 15 M. 21 Burton Lab.

Started to mash 158/78

Malt all in, T.

Underlet on 210/16 ; Steam 3 min.

Finished mashing, T. 160°

Set taps; Heat 156-7°

Sparge 168°/132 ; Hop 210°

"Striking Heat" 158°

"Initial Heat" 150°

First runs 18.45 %

Last " 2.5 %

Water: Mash 78 bbls.

Underlet 16 "

Sparge 132 "

Hop Sparge 5 "

Total 231 "

Into Kettle	Loss	Out	Balling
166 bbls.	10 bbls.	156 bbls.	11.55 %

Yeast Doubled with No. 7 (Brew. 156 - 1st Gen. Nelson's)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 159

No. 2 Tun. Ale Date Mon. 8 Sept. 47

Malt 8600 # Cuna la Malting

Hops 30 BC's 50 BC's 200 Oregons 20 Oregons = 120

Times: 15 S 15 M 21 Burton Salts

Started to mash 158/80 First runs 18.4 %

Malt all in, T. Last " 3.4 %

Underlet on 210/16 ; Steam 2 1/2

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168/130 ; Hop 210/6 Sparg 130 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
165 bbls.	11 bbls.	154 bbls.	12.05 %

Yeast # 3 Tun (130 #)* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* Note that the pitching rate of yeast has been increased to 130 #.

Brew No.
160

No. 3 Tun.

Ale Date Mon 8th Sept

Malt 8 6 BB Canada Malting Co

Hops 30 BC 50 BC 20 Oregons 200 Oregons = 120 lbs

Times: 15 8 15 Mon 21 Burton salts

Started to mash 158/80 — First runs 18.7 %

Malt all in, T. — Last " 1.95 %

Underlet on 210/16 ; Steam 3 (70 lb Steam)

Finished mashing, T. — Water: Mash 80 bbls.

Set taps; Heat 158 — Underlet 16 "

Sparge 158/130 ; Hop 210 — Sparge 130 "

"Striking Heat" — Hop Sparge 10 "

"Initial Heat" — Total 236 "

Into Kettle	Loss	Out	Balling
165 bbls.	10 bbls.	155 bbls.	12.7 %

Yeast #4 Tun 20 lbs of 5 Tun (130 lbs) — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.8

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 161

No. 4 Tun.

Stag's Head — Date Tues. Sept. 9/47.

Malt 8200 lbs Pan. M.Q.

Hops 20 B.C.'s — 30 B.C.'s — 30 Oregon — 90#

15# S ; 15# M ; 21# Burton Salts.

Times:

4.30

4.48

5.08

Started to mash 158°/74

Malt all in, T.

Underlet on 210°/16 ; Steam 3'

Finished mashing, T.

Set taps; Heat

Sparge — ; Hop —

"Striking Heat"

"Initial Heat"

First runs 19.5 %

Last " 1.1 %

Water: Mash 74 bbls.

Underlet 16 "

Sparg 138 "

Hop Sparge 9 "

Total 237 "

Into Kettle	Loss	Out	Balling
168 bbls.	10 bbls.	158 bbls.	11.9 %

Yeast # 5 Tun, Brew 154

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2 adjusted to 12.05.

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
162

No. 5 Tun.

Stag. Head Tues Sept. 9/47

Malt 8200 # Can. M. C.

Hops 30 B.C. - 30 B.C. - 30 Oregon = 90 #

Times: 15 8'; 15 M; 21 Burton Salts

Started to mash 158/76

Malt all in, T.

Underlet on 210/76 ; Steam 3'

Finished mashing, T.

Set taps; Heat 160°

Sparge 168/36 ; Hop 160'/7

"Striking Heat"

"Initial Heat"

First runs 18.3 %

Last " 2.4 %

Water: Mash 76 bbls.

Underlet 16 "

Sparge 136 "

Hop Sparge 7 "

Total 235 "

Into Kettle	Loss	Out	Balling
168 bbls.	10 bbls.	158 bbls.	%

Yeast #6 Tun (130 lbs.)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 163

No. 6 Tun. Stag: Head Date Wed Sept 10/43.

Malt 8200# Can. Ale C.

Hops 30 B.C's - 30 B.C: - 30 Oregons - 90#.

Times: 15 S'; 15 M; 21 Burton Sell.

Started to mash 158/76 First runs 18.4 %

Malt all in, T. Last " 1.6 %

Underlet on 216/76 ; Steam 2½

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge 168/136 ; Hop 140/9 Sparg 136 "

"Striking Heat" Hop Sparge 9 "

"Initial Heat" Total 237 "

Into Kettle	Loss	Out	Balling
168 bbls.	10 bbls.	158 bbls.	12. %

Yeast #7 Tun Brew 156. Air

Run to storage #7 Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
164

No. 7 Tun.

Stings Head Date Wed. Sept. 10th

Malt 8200 # Can. Ill. Co.

Hops 30 B.C's; 30 B.C's; 30 Oregon - 90#.

Times: 15 S; 15 M; 21 Burton Salts.

Started to mash 158°/74 — First runs 18.7 %

Malt all in, T. — Last " 1.85 %

Underlet on 210°/16 ; Steam 75 2½

Finished mashing, T. — Water: Mash 74 bbls.

Set taps; Heat 158 — Underlet 16 "

Sparge 168°/138 ; Hop 16°/8 — Sparge 138 "

"Striking Heat" — Hop Sparge 8 "

"Initial Heat" — Total 236 "

Into Kettle	Loss	Out	Balling
168 bbls.	10 bbls.	158 bbls.	11.7 %

Yeast — Air

Run to storage — Balling %

Quantity recorded in Cellar No 8 Tun Brew #15-8 gals.

Balling of wort 12.0%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 165

No. 8 Tun.

Stag's Head Date Thurs. Sept. 11/47

Malt 8200 lbs. Can. M. Co.

Hops 30 B.C.'s; 30 B.C.'s; 30 Oregons - 90#

15 S; 15 M; 21 Burton Salt

Times:

6.30 am

Started to mash 158'/76

Malt all in, T.

Underlet on 210'/76; Steam 3'

Finished mashing, T.

Set taps; Heat

Sparge 168'/136; Hop 160'

"Striking Heat"

"Initial Heat"

First runs 18.95 %

Last " 2.2 %

Water: Mash 76 bbls.

Underlet 16 "

Sparg 136 "

Hop Sparge 10 "

Total 238 "

Into Kettle	Loss	Out	Balling
168 bbls.	10 bbls.	158 bbls.	11.9 %

Yeast #1 Tun Brew 157

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 7.

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
166

No. 69+70 Tun.

Lager Date Fri Sept 11/47

Malt 8500 lbs Canada Malting Co

Hops 20 BC - 35 BC - 150 oregons = 70 lbs

Times:

Started to mash —

Malt all in, T.

Underlet on — ; Steam

Finished mashing, T.

Set taps; Heat 2½

Sparge — ; Hop 12

"Striking Heat"

"Initial Heat"

First runs 19.4 %

Last " 1.9 %

Water: Mash 76 bbls.

Underlet 16 "

Sparge 146 "

Hop Sparge 12 "

Total 250 "

Into Kettle	Loss	Out	Balling
180 bbls.	7 bbls.	173 bbls.	11.65 %

Yeast 69+70 Tuns. Brew no 152.

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.2%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 167

No. 1 Tun. Ale Date Mon Sept 15

Malt * 8400 lbs Canada Malting

Hops 30 BC's 50 BC's 20 Oregons 20 Oreg = 120 lbs

Times: 15 S 15 M 21 Bruton Salts

Started to mash 158/76 First runs 19.95 %

Malt all in, T. Last " 2.85 %

Underlet on 210/76 ; Steam 2 3/4

Finished mashing, T. 160 Water: Mash 76 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168 ; Hop 210 Sparg 134 "

"Striking Heat" Hop Sparge 9 "

"Initial Heat" Total 235 "

Into Kettle	Loss	Out	Balling
163 bbls.	10 bbls.	153 bbls.	12.4 %

Yeast #2 Tun Brew No 159 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.8 adjusted to 12.5

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* Note that a further reduction of amount of malt used has been made. Reduction applies to Sleger's Head as well.

Brew No.
168

No. 2 Tun.

Ale Date. 15 Sept Mon.

Malt 8400 Canada Malting

Hops 30 BC's 50 BC's 20 Oregons 20 Oregons = 120 lbs

Times: 15 S 15 M 21 Burton Salts

Started to mash 158/74 First runs 19.85 %

Malt all in, T. Last " 1.5 %

Underlet on 210/16 ; Steam 2½

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 159 Underlet 16 "

Sparge 168°/136 ; Hop 161°/10 Sparge 136 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 236 "

Into Kettle	Loss	Out	Balling
165 bbls.	10 bbls.	155 bbls.	12.6 %

Yeast #3 Tun Brew #160 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 169

No. 3 Tun.

Stag's Head Date Tues. 16th Sept.

Malt 8000 lbs. Cafe. M. Co

Hops 30 B.C's; 30 B.C's; 30 Oregons = 90#.

15 S; 15 M; 21 Burton Salts.

Times:

4.30 am

Started to mash 157/74°

Malt all in, T.

Underlet on 210/76°; Steam 2½'

Finished mashing, T.

Set taps; Heat

Sparge 168/138°; Hop 160°

"Striking Heat"

"Initial Heat"

First runs 18.3 %

Last " 2.4 %

Water: Mash 74 bbls.

Underlet 16 "

Sparg 138 "

Hop Sparge 6 "

Total 234 "

Into Kettle	Loss	Out	Balling
168 bbls.	10 bbls.	158 bbls.	11.55 %

Yeast #4 Tun Brew No. 162

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.95

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
170

No. 4 Tun.

Slag: Hand Date Tues. 16 Sept.

Malt 8000 lbs. Com. M.C.

Hops 30 B.C.'s; 30 B.C.'s; 30 Oregons = 90#

Times: 15 S's; 15 M; 21 Burton Salts.

Started to mash 15.8 / 74 — First runs 17.85 %

Malt all in, T. — Last " 0.8 %

Underlet on —; Steam 2½

Finished mashing, T. — Water: Mash 74 bbls.

Set taps; Heat 158 — Underlet 16 "

Sparge —; Hop — — Sparge 138 "

"Striking Heat" — Hop Sparge 6 "

"Initial Heat" — Total 234 "

Into Kettle	Loss	Out	Balling
165 bbls.	10 bbls.	158 bbls.	10.6 %

Yeast Tun #5 Brew #162 — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.0 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 171

No. 5 Tun. Stag Head Date Wed. Sept. 17th

Malt 8000 lbs. Cal. M. Co.

Hops 30 B.C.; 30 B.C.; 30 Oregon 90#

Times: 15 S.; 15 M.; 21 Burton Salts.

Started to mash 158/72 First runs 19.4 %

Malt all in, T. Last " 2.9 %

Underlet on — ; Steam 2½

Finished mashing, T. ~~152-158~~ Water: Mash 72 bbls.

Set taps; Heat 157-158° Underlet 16 "

Sparge 168/132 ; Hop 210/10 Sparg 132 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 230 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	11.9 %

Yeast Tun #6 Brew #163 (Part of 4# 20 lbs) Doubled with brew 173 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.9

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
172

No. 6 Tun.

Stag's Head Date Wed. Sept. 17th.

Malt 8000 lbs. Chu. M. C.

Hops 30 B.C.; 30 B.C.s; 80 Oregon = 90#.

Times: 15 S.; 15 M.; 21 Burton Salt.

Started to mash 158/70

Malt all in, T.

Underlet on 210/16 ; Steam 2 1/2

Finished mashing, T.

Set taps; Heat

Sparge 168/134 ; Hop —

"Striking Heat"

"Initial Heat"

First runs 70.1 %

Last " 1.75 %

Water: Mash 70 bbls.

Underlet 16 "

Sparge 134 "

Hop Sparge 11 "

Total 231 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.15 %

Yeast Tun #7 Brew ~~Doubled with Brew #3~~ Brew 164 & 165

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort * 12.07

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* Balling further adjusted with 3 "Dixies" of water in fermenter.

Brew No. 173

No. 7 Tun.

Stag: Head Date Thurs. Sept. 18th

Malt 5000 lbs. Cadr M. Co.

Hops 30 B.C.; 30 B.C.; 30 Oregons = 90 #

Times: 15 S; 15 M; 21 Burton Salt

Started to mash 158/74 First runs 19.3 %

Malt all in, T. Last " 2.75 %

Underlet on 210/16 ; Steam 2½

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/130 ; Hop 210/12 Sparg. 130 "

"Striking Heat" Hop Sparge 12 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	12.1 %

Yeast Doubled with Brew 172 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
174

No. 8 Tun.

Slag's Head Date Thurs. Sept. 18th.

Malt 8000 lbs. Can. M. Co.

Hops 30 B.C.'s; 30 ~~B.C.'s~~; 30 Oregon - 90#

Times: 15 S'; 15 M; 21 Burton Salts

Started to mash 168°/74 — First runs 19.0 %

Malt all in, T. — Last " 2.2 %

Underlet on 210°/16 ; Steam 2¼

Finished mashing, T. — Water: Mash 74 bbls.

Set taps; Heat 156-57° — Underlet 16 "

Sparge 168°/130 ; Hop 160° — Sparge 130 "

"Striking Heat" — Hop Sparge 12 "

"Initial Heat" — Total 232 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	12.05 %

Yeast #8 Tun Brew 165 — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer 12.1

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 175

No. 1 Tun.

Ale Date Mon 22nd Sept

Malt 8400 lbs Canada Malting Co

Hops 30 BC 50 BC 20 Oregons 20 Oregons = 120 lbs

Times: 15 S 15 M 21 Burton Salts

Started to mash 168/76

First runs 18.9 %

Malt all in, T.

Last " 2.4 %

Underlet on 210/16 ; Steam 234

Finished mashing, T.

Water: Mash 76 bbls.

Set taps; Heat

Underlet 16 "

Sparge 168/134 ; Hop 160/10

Sparg 134 "

"Striking Heat"

Hop Sparge 10 "

"Initial Heat"

Total 236 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	12.3 %

Yeast #3 Tun Brew 169

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
176

Ale Date Mon 22nd Sept

No. 2 Tun.

Malt 8400 # Canada Malting Co

Hops 30 BC 50 BC 20 Oregons 20 Oregons = 120 lbs

Times: 15 S 15 M 21 Burton Salts

Started to mash 128/76 First runs 19.55 %

Malt all in, T. Last " 3.6 %

Underlet on 210/16 ; Steam 2 1/2

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat 156 Underlet 16 "

Sparge 168/134 ; Hop 210 Sparge 134 "

"Striking Heat" Hop Sparge 8 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	12.1 %

Yeast #1 Tun 130 lbs Brew 167 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 177

No. 69 + 70 Tun. 5

Lager Date Tues. 23rd Sept.

Malt 8500 lbs. Can. M. Co.

Hops 20 B.C.'s; 35 B.C.'s; 50 Oregon - 105 #

15 S'; 15 M; 21 Burton Salts.

Times:

5.55'

Started to mash 158'/78

Malt all in, T.

Underlet on 210'/76 ; Steam 2 ½

Finished mashing, T.

Set taps; Heat

Sparge 168'/145 ; Hop 160'

"Striking Heat"

"Initial Heat"

First runs 19.7 %

Last " 1.5 %

Water: Mash 78 bbls.

Underlet 16 "

Sparg 145 "

Hop Sparge 6 "

Total 245 "

Into Kettle	Loss	Out	Balling
180 bbls.	8 bbls.	172 bbls.	11.6 %

Yeast 69 + 70 Brew 166 (washed.)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 69 - 270 = 11.3 - 11.25

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
178

No. 3 Tun.

Star Ale

Date Wed 24th Sept

Malt 8000 lbs Canada Malting Co

Hops 30 BC 30 BC 30 Oregons = 90 #

Times: 15 S 15 M 21 Bruton Sals

Started to mash 158/76

First runs 19.4 %

Malt all in, T.

Last " 3.1 %

Underlet on 210/16 ; Steam 3

Finished mashing, T.

Water: Mash 76 bbls.

Set taps; Heat 157

Underlet 16 "

Sparge 168/134 ; Hop 160

Sparge 134 "

"Striking Heat"

Hop Sparge 10 "

"Initial Heat"

Total 23.6 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.1 %

Yeast #4 Tun Brew 170 (130 lbs)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 179

No. 4 Tun.

Stay Date Wed 24 Sept

Malt 8000 lbs Canadd Malting

Hops 30 BC 30 BC 30 Oregons = 90#

Times: 15 S 15 M 21 Burton salts

Started to mash 158/76

First runs 18.5 %

Malt all in, T.

Last " 2.4 %

Underlet on —— ; Steam 3

Finished mashing, T.

Water: Mash 76 bbls.

Set taps; Heat 158

Underlet 16 "

Sparge 168/134 ; Hop 160/9

Sparg 134 "

"Striking Heat"

Hop Sparge 9 "

"Initial Heat"

Total 235 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	11.9 %

Yeast #5 Tun Brew 171 (130 lbs little #7)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.17

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
180

No. 5 Tun.

Stag Date Thurs 25 Sept

Malt 8000 Canada Malting

Hops 30 BC 30 BC 30 Oregons = 90#

Times: 15 S 15 M 21 Burton Salts

Started to mash $\frac{158}{96}$ First runs 18.35 %

Malt all in, T. Last " 2.9 %

Underlet on $\frac{210}{16}$; Steam 3¼

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge $\frac{168}{134}$; Hop $\frac{160}{10}$ Sparge 134 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 236 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.1 %

Yeast #7 Tun Brew No 173 (130 lbs) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 adjusted to 12.0

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 181

No. 6 Tun. Stag Date Thur 25 Sept

Malt 8000 Canada Malting.

Hops 30 BC 30 BC 30 Oregon ~90#

Times: 15 S 15 M 21 Burton Salts

Started to mash 158 First runs 18.05 %

Malt all in, T. Last " 2.7 %

Underlet on 210/16 ; Steam 3 1/4

Finished mashing, T. Water: Mash 7.6 bbls.

Set taps; Heat 157 1/2 Underlet 1.6 "

Sparge 168/134 ; Hop 160/10 Sparg 13.4 "

"Striking Heat" Hop Sparge 1.0 "

"Initial Heat" Total 23.6 "

Into Kettle	Loss	Out	Balling
160 bbls.	~~150~~ 10 bbls.	150 bbls.	11.75 %

Yeast #8 Tun Brew No 174 (130 lbs) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.7

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
182

No. 1 Tun. Ale Date Mon. Sept. 29

Malt 5400 lbs. Cam. M. G.

Hops 30 B.C.; 50 B.C. + 20 Oregons; 20 Oregons = 120 lbs.

Times: 15 S.; 15 M.; Burton Salts.

4.35 Started to mash 155°/78°

Malt all in, T.

Underlet on 74°/76° : Steam 4½'

Finished mashing, T.

Set taps; Heat 156-57

Sparge ~~176~~ 148°/136 ; Hop 160°/8

"Striking Heat"

"Initial Heat"

First runs 19.4 %

Last " 1.9 %

Water: Mash 28 bbls.

Underlet 16 "

Sparge 13.6 "

Hop Sparge 8 "

Total 238 "

Into Kettle	Loss	Out	Balling
164 bbls.	11 bbls.	153 bbls.	11.85 %

Yeast #1 Tun Brew 175 (130 lbs washed) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0?

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Owing to low Balling, this brew should be used as Stock Head.

Brew No. 183

No. 2 Tun. Ale Date Mon. Sept. 29th

Malt 6400 lbs. Cam U. Co.

Hops 30 B.C.'s; 50 B.C.'s + 20 Oregons; 20 Oregons = 120

Times: 15 S; 15 M; 1 Burton Salts

Started to mash 158/74 First runs 18.45 %

Malt all in, T. Last " 1.75 %

Underlet on 210/76 ; Steam 3 1/2

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168/136 ; Hop 160 Sparg. 136 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 236 "

Into Kettle	Loss	Out	Balling
162 bbls.	10 bbls.	152 bbls.	12.5 %

Yeast #2 Tun Brew Brew 176 (130 lbs washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
184

No. 3 Tun.

Stag Date Tues Sept 30

Malt 8000 lbs Canada Malting

Hops 30 BC 30 BC 30 Oregon = 90 #

Times: 15 S 15 M 21 Bruton Salts

Started to mash 158/76 — First runs 19.2 %

Malt all in, T. — Last " 16.5 %

Underlet on 210/16 ; Steam 3 1/2

Finished mashing, T. — Water: Mash 76 bbls.

Set taps; Heat 158 — Underlet 16 "

Sparge 168/134 ; Hop 160 — Sparge 134 "

"Striking Heat" — Hop Sparge 8 "

"Initial Heat" — Total 234 "

Into Kettle	Loss	Out	Balling
168 bbls.	9 bbls.	159 bbls.	11.5 %

Yeast #3 Tun Brew No 178 (130 lbs washed) Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.8

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 185

No. 7 Tun.

Slag's Head Date Wed. ~~Sat~~ Oct. 1st.

Malt 8000 lbs. Pam M.C.

Hops 30 B.C.; 30 B.C's; 30 Oregons = 90#

Times: 15 S; 15 M; 21 Burton Salts.

Started to mash 158°/74 First runs 19.15 %

Malt all in, T. Last " 0.7 %

Underlet on 210°/76; Steam 3½

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/130; Hop 160°/10 Sparg 134 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Balling
158 bbls.	11 bbls.	147 bbls.	12.0 %

Yeast #6 Tun, No. 181 Brew (135 lbs, washed Air)

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
186

No. 8 Tun.

Stag's Head Date Thurs. Oct. 2nd

Malt 8000 lbs. Can. M. Co.

Hops 30 B.C.'s ; 30 B.C.'s ; 30 Oregons = 90#.

Times: 15 S ; 15 M ; Burton Salt.

Started to mash 158'/74

Malt all in, T.

Underlet on 210'/76 ; Steam 3½'

Finished mashing, T. 156°

Set taps; Heat

Sparge 168°/134 ; Hop 110°/9

"Striking Heat"

"Initial Heat"

First runs 19.55 %

Last " 9.4 %

Water: Mash 74 bbls.

Underlet 16 "

Sparge 134 "

Hop Sparge 9 "

Total 233 "

Into Kettle	Loss	Out	Balling
158 bbls.	11 bbls.	147 bbls.	11.9 %

Yeast #4 Tun Brew No 179 (1340 lbs. Washed) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 187

No. 4 Tun. Ale Date Mon. Oct. 6

Malt 8400 lbs. Can. M. Co.

Hops 30 B.C.'s; 50 B.C. + 20 Oregon; 20 Oregon = 120#

Times: 15 S'; 15 M; Burton Salts.

Started to mash 158'/76 First runs 20.0 %

Malt all in, T. Last " 2.8 %

Underlet on 210'/76; Steam 3½'

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat Underlet 16 "

Sparge 168'/132; Hop 110' Sparg 132 "

"Striking Heat" Hop Sparge 8 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Balling
162 bbls.	10 bbls.	152 bbls.	12.1 %

Yeast #1 Tun Brew 175 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
188

No. 5 Tun.

Times:

Ale Date 3 wu 7 Oct

Malt 8400 Canada Malting

Hops 30 BC 50 BC 20 Oregon 20 Oregon = 120 lbs

15 S 15 M Brewers Leaf

Started to mash 158/76 First runs 19.35 %

Malt all in, T. Last " 2.3 %

Underlet on 210/16 ; Steam 3½

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat Underlet 16 "

Sparge 165/134 ; Hop 160/9 Sparge 134 "

"Striking Heat" Hop Sparge 9 "

"Initial Heat" Total 235 "

Into Kettle	Loss	Out	Balling
162 bbls.	10 bbls.	152 bbls.	12.4 %

Yeast #2 Tun Brew 176 (washed) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer 12.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 189

Ale

~~Stag~~

No. 6 Tun.

Date Tues 7 Oct

Malt 8400 Canada Malt

Hops 30 BC 50 BC 20 Oregons 20 oregons = 120

Times: 15 S 15 M Burton Salts

Started to mash 158/76

Malt all in, T.

Underlet on 210/76 ; Steam 3½

Finished mashing, T.

Set taps; Heat 158

Sparge 168/134 ; Hop 160

"Striking Heat"

"Initial Heat"

First runs 19.8 %

Last " 2.0 %

Water: Mash 76 bbls.

Underlet 16 "

Sparg 132 "

Hop Sparge 12 "

Total 236 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.65 %

Yeast #3 Tun Brew 176 (washed)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.45

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
190

No. / Tun. Stag's Head Date Wed. Oct. 8th

Malt 8000 lbs Can. M. Co.

Hops 30 B.C.; 30 B.C.; 30 Oregon = 90#

Times: 15-8; 15-M; Burton Well.

4.30 am Started to mash 158/74 First runs 19.7 %

Malt all in, T. Last " 1.75 %

Underlet on 210/16 ; Steam 3%

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge 168/133 ; Hop 160/10 Sparge 133 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	148 bbls.	12.1 %

Yeast Olands (Washed). Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 191

Ale

No. 2 Tun. Stag's Head Date Wed. Oct. 8th

Malt 8000 lbs. Cr. M. Co.

Hops 30 B.C.'s; 30 B.C.'s; 30 Oregons - 90#

Times: 15 S'; 15 M; Burton Salts.

Started to mash 158/76 First runs 18.7 %

Malt all in, T. Last " 3.1 %

Underlet on 210/16 ; Steam 3'

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/132 ; Hop 160 Sparg 137 "

"Striking Heat" Hop Sparge 14 "

"Initial Heat" Total 235 "

Into Kettle	Loss	Out	Balling
159 bbls.	12 bbls.	147½ bbls.	12.2 %

Yeast #7 Tun Brew 185, (Brew later doubled with No. 3 Tun. Then approx. 45 lb. of No. 3 yeast used)

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2 adjusted to 12.05

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

This brew was halved with Brew No. 192.

This brew will be used as P.P. Ale.

Brew No.
192

Ale

No. 3 Tun.

Stag Date Thur Oct 9/45

Malt 8000 Canada Malting

Hops 30 B C 30 B C 30 Oregons = 90#

Times: 15 S 15 M 21 Burton Salts

Started to mash 155/76 First runs 20.0 %

Malt all in, T. Last " 2.3 %

Underlet on 210/76 ; Steam 4 1/2

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat 155 Underlet 16 "

Sparge 165/132 ; Hop 160 Sparge 132 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Balling
159 bbls.	11 bbls.	148 bbls.	12.5 %

Yeast ~~#8 Tun Brew No. 186~~ Brewery dosfled with No. 2 Tun then approx. 45 lbs of No. 3 Tun yeast used Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.7

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

This brew was halved with Brew No. 191.

Brew No. 193

No. 7 Tun. Lager Date Tues. Oct. 14/47.

Malt 8800 lbs. Can. M. Co.

Hops

Times: 15 S 15 M Burton Salts

Started to mash — First runs 18.9 %

Malt all in, T. Last " Last %

Underlet on — ; Steam 4 1/2

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 159 1/2 Underlet 16 "

Sparge — ; Hop — Sparg 148 "

"Striking Heat" Hop Sparge 13 "

"Initial Heat" Total 257 "

Into Kettle	Loss	Out	Balling
184 bbls.	8 bbls.	176 bbls.	11.6 %

Yeast from Oland's (190 lbs.) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.05 %

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Added 13 "Dixies" of malt to fermenter to adjust to 11.05 %.

Brew No.
194

No. 8 Tun.

Lager Date Tues Oct 14

Malt 8800# Canada Malting

Hops

Times: 15 S 15 M Burton Salts

Started to mash — First runs 20.5 %

Malt all in, T. Last " 1.75 %

Underlet on — ; Steam 4

Finished mashing, T. Water: Mash 80 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge — ; Hop — ; Sparge 153 "

"Striking Heat" Hop Sparge 12 "

"Initial Heat" Total 251 "

Into Kettle	Loss	Out	Balling
188 bbls.	8 bbls.	180 bbls.	112 %

Yeast Olands (19 gallo) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6 Adjusted to ~~11.05~~ 10.9%

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 195

No. 2 Tun. Ale Date Mon 3 Nov

Malt 8200# Canada Malting

Hops 30 BC's 50 BC's 20 Oregon 20 Oregon.

Times: 15 S 15 M Burton Salts

Started to mash 158/180 72 — First runs 20.6 %

Malt all in, T. — Last " 2.8 %

Underlet on 210/16 ; Steam 5 1/2

Finished mashing, T. — Water: Mash 72 bbls.

Set taps; Heat 159 — Underlet 16 "

Sparge 138/168 ; Hop 12/160 — Sparg 138 "

"Striking Heat" — Hop Sparge 12 "

"Initial Heat" — Total 238 "

Into Kettle	Loss	Out	Balling
168 bbls.	9 bbls.	150 bbls.	12.6 %

Yeast Molson — Air

Run to storage Mon 12 Nov — Balling 2.35 %

Quantity recorded in Cellar ... gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

First brew with new mashing equipment.

Brew No.
196

No. 2 Tun.

Ale Date Jun 4 Nov

Malt 8200# Canada Malting

Hops 30 BC 50 BC 20 Oregons 20 Oregons

Times: 15 S 15 M Burton Salts

Started to mash 76/148

Malt all in, T.

Underlet on 16/210 ; Steam 5½

Finished mashing, T.

Set taps; Heat 158-9

Sparge 134/168 ; Hop 7/160

"Striking Heat"

"Initial Heat"

First runs 19.6 %

Last " 17 %

Water: Mash 76 bbls.

Underlet 16 "

Sparge 134 "

Hop Sparge 7 "

Total 233 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.3 %

Yeast Doubled with Brew no 165

Air

Run to storage Nov 12 Mon

Balling 2.55 %

Quantity recorded in Cellar gals.

Balling of wort 12.35

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 197

No. 4 Tun. Ale Date Tues 4 Nov

Malt 8200 # Canada Malting

Hops 30 B C 50 B C 20 Oregon 20 Oregon

Times: 15 S 15 M Burton Salts

Started to mash 22/145 First runs 19.0 %

Malt all in, T. Last " %

Underlet on 16/210 ; Steam 4½

Finished mashing, T. Water: Mash 22 bbls.

Set taps; Heat 164 Underlet 16 "

Sparge 138/168 ; Hop /160 Sparg 138 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.2 %

Yeast McLion's Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
198

No. 5 Tun. Ale Date Mon 10 Nov

Malt 8200# Canada Malting

Hops 30 BC 50 BC 20 Oregons 30 Oregons

Times: 15 S 15 M Burton Salts

Started to mash 22/148 First runs 19.9 %

Malt all in, T. Last " 2.5 %

Underlet on 16/210 ; Steam 4½

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat 154 Underlet 16 "

Sparge 138/165 ; Hop 6/160 Sparge 138 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
159 bbls.	11 bbls.	148 bbls.	12.0 %

Yeast First gen from Brew # 196 washed Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 199

No. 2 Tun. Ale Date Wed 12 Nov

Malt 8200 Can. da Malting

Hops 20 BC 50 BC 20 Oregons 20 Oregons

Times: 15 S 15 M Brewers Malto

Started to mash 68/145 First runs 20.95 %

Malt all in, T. Last " 3.7 %

Underlet on 16/210 ; Steam 5

Finished mashing, T. Water: Mash 68 bbls.

Set taps; Heat 158.9 Underlet 16 "

Sparge 142/168 ; Hop 6/160 Sparg 142 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
158 bbls.	10 bbls.	148 bbls.	11.9 %

Yeast First gen from Brew #197 washed Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Had a lot of trouble with the filter bed so much so that we had to rass the mash three times. Do not know just what the trouble is, but think it may be the grinding

Brew No.
200

No. 3 Tun. Ale Date Nov. 17/42.

Malt 5200 lbs. C.M.Co.

Hops 30 B.C.; 50 B.C.; + 20 Oregon; 20 Oregon = 120 #

Times: 15-5; 15-M; Bustin Sell.

7.40 am Started to mash 158°/76 First runs 20.25 %

Malt all in, T. Last " 2.9 %

Underlet on 210°/16 ; Steam 5 hr

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat 160° Underlet 16 "

Sparge 168°/134 ; Hop 160°/12 Sparge 134 "

"Striking Heat" Hop Sparge 12 "

"Initial Heat" Total 238 "

Into Kettle	Loss	Out	Balling
157 bbls.	10 bbls.	147 bbls.	13.2 %

Yeast 2nd gen Tun 5 Brew 198 washed. 130 lbs. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 adjusted

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Had to lift mash when we had 125 bbls in Copper and again at 140 bbls. We could not make up 15-5, when we had 156 bbls ~~wh~~ we had to shut off three taps.

Brew No. 201

No. 4 Tun. Ale Date Thur 20 Nov

Malt 8200 lbs Canada Malting

Hops 20 BC 50 BC 20 Oregons 20 Oregons

Times: 15 S 15 M Bruton Salts

Started to mash 158/72 First runs 19.5 %

Malt all in, T. Last " %

Underlet on 210/16 ; Steam 5

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat 158°C Underlet 16 "

Sparge 168/138 ; Hop 160 Sparg 138 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 228 "

Into Kettle	Loss	Out	Balling
158 bbls.	bbls.	bbls.	12.2 %

Yeast 2nd gen No 2 Tun Brew 199 130 lbs washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.45 %

Balling of beer 2.65

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Set taps 9.10 wort to kettle 9.20, wort did not seem to clear very well

Had to raise mash at 95 bbls. — 3 bbls of under let.

Brew No.
202

No. 5 Tun.

Ale Date Fri 21 Nov

Malt 8200# Canada Malting

Hops 30 BC 50 BC & 20 Oregons 20 Oregons

Times: 15 S 15 M Burton Salts

Started to mash 158/22 First runs 17.9 %

Malt all in, T. Last " %

Underlet on 210/16 : Steam 4½

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge 168/133 ; Hop 160/6 Sparge 133 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 237 "

Into Kettle	Loss	Out	Balling
158 bbls.	12 bbls.	146 bbls.	12.0 %

Yeast 5 lbs Washed +80 " Oland (Bac. Free) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25%

Balling of beer 2.25

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 203

No. 6 Tun. Ale Date Mon. Nov. 24

Malt 5200 lbs. Can. Malting Co.

Hops 30 B.C.; 50 B.C. + 20 Oregon; 20 Oregon = 120 #

Times: 15 S.; 15 M.; Burton Salts

7.40 am

Started to mash 153°/72 First runs 17.8 %

Malt all in, T. Last " 2.2 %

Underlet on 210°/16 ; Steam 5'

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 168°/133 ; Hop 160° Sparg. 133 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 228 "

Into Kettle	Loss	Out	Balling
157½ bbls.	11 bbls.	147 bbls.	12.2 %

Yeast #3 Tun Brew No. 200 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3

Balling of beer 2.25

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Rakes up two inches

Did not quite make up 158.

This brew went in at 160 due to the water being shut off to soon.

Brew No.
204

No. 2 Tun.

Ale Date Tues 25 Nov

Malt 8200# Canada Malting

Hops 30 BC 50 BC 20 Oregon 20 Oregon 120#

Times: 15 S 15 M Bruton latts

Started to mash 155/72

Malt all in, T.

Underlet on 210/76 ; Steam 5

Finished mashing, T.

Set taps; Heat 158 S

Sparge 165/134 ; Hop 160

"Striking Heat"

"Initial Heat"

First runs 18.9 %

Last " 0.9 %

Water: Mash 72 bbls.

Underlet 16 "

Sparge 134 "

Hop Sparge 6 "

Total 228 "

Into Kettle	Loss	Out	Balling
158 bbls.	11 bbls.	14.7 bbls.	12 %

Yeast 204 Tun Brew 201

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5?

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

2nd run 19.25
2rd " 19.75
4th " 20.25

Brew No. 205

No. 3 Tun. Ale Date Wed. Nov. 26th

Malt 8200 lb Can M. C.

Hops 30 B.C.; ; 50 BC. + 20 Oregon ; 20 Oregon = 120#

Times: 15 8' ; 15 M ; Burton Salt

7.20 am

Started to mash 155° / 72 First runs 171 %

Malt all in, T. Last " 1.2 %

Underlet on 216' / 16 ; Steam ~~15.2~~'

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 165 / 133 ; Hop 160 Sparg 132 + 2 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 239 "

Into Kettle	Loss	Out	Balling
158 bbls.	10 bbls.	148 bbls.	12.2 %

Yeast Pitched with Brew 204. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 1st wort - 2nd test - 9.25 am - 18.5 %

1st " - 3rd " - 9.40 " - 19.05

" " - 4th " - 9.50 - 19.1

Brew No.
206

No. 4 Tun.

Ale Date Sun Dec 2nd

Malt 8200# Canada Malting

Hops 30 BC 50 BC 20 Oregon 20 Oregon

Times: 15 S 15 M Brewers Labs

Started to mash 155/72

Malt all in, T.

Underlet on 210/16 ; Steam 4½

Finished mashing, T. 158-9

Set taps; Heat

Sparge 168/134 ; Hop 160

"Striking Heat"

"Initial Heat"

First runs 18.0 %

Last " 1.5 %

Water: Mash 72 bbls.

Underlet 1.6 "

Sparge 134 "

Hop Sparge "

Total "

Into Kettle	Loss	Out	Balling
158 bbls.	10 bbls.	148 bbls.	11.95 %

Yeast #6 Tun Brew #203 Washed 4th gen

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35 Strong ⊥, 11.8

Balling of beer 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: This brew had a Cold Filtration

Was filtered, after being cooled, through our Diatomaceous earth filter. Used Hy-Flo Super-Cel filter aid. Should have had a coarser grade.

It was noticed that the onset of fermentation took place more rapidly. →

Brew No. 207

No. 5 Tun. Ale Date Fri. Dec. 5

Malt 8200 # Can. M. Co.

Hops 30 B.C.; 50 B.C.; 20 Oregon; 20 Oregon = 120 #

Times: 15 S; 15 M; Burton Salts.

7.30 am

Started to mash 155° / 70 First runs 18.1 %

Malt all in, T. Last " 1.8 %

Underlet on 91° / 76 ; Steam 4'

Finished mashing, T. 148° Water: Mash 70 bbls.

Set taps; Heat Underlet 16 "

Sparge 168° / 135 ; Hop 160° / 6 Sparg. 135 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total "

Into Kettle	Loss	Out	Balling
157 bbls.	10 bbls.	147 bbls.	12.3 %

Yeast #3 Tun Brew No. 205, Washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

The yeast crop was definitely lighter in color.

Brew No.
208

No. 2 Tun.

Ale Date Mon 8 Dec

Malt 8400 Canada Malting

Hops 30 BC 50 BC 20 Oregons 20 Oregons

Times: 15 S 15 M Burton Salt.

Started to mash $\frac{155}{74}$ First runs 18 %

Malt all in, T. Last " %

Underlet on $\frac{210}{16}$; Steam 4

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge $\frac{168}{132}$; Hop $\frac{160}{6}$ Sparge 137 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total "

Into Kettle	Loss	Out	Balling
~~160~~ 159 bbls.	10 bbls.	14.9 bbls.	12.1 %

Yeast Yeast from Olendsogen Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.6

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

2nd run 18.6
3rd run 19.2.

At 125 bbls. had to raise mash, start rakes, recirculate. Ran off early afterwards.

Brew No. 209

No. 3 Tun.

Ale Date Thurs. Dec. 11th

Malt 8200 Mrs. Cam. M. Co.

Hops 20 Bl.; 50 Bl. & 20 Bl. ; 20 B.C. Dry G. = 120#

Times: 15 S; 15 M; Burton Salt.

Started to mash 155°/72 First runs 18.5 %

Malt all in, T. Last " — %

Underlet on 210°/16 ; Steam 4'

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/136 ; Hop 160°/11 Sparg 136 "

"Striking Heat" 155.5° Hop Sparge 11 "

"Initial Heat" Total 235 "

Into Kettle	Loss	Out	Balling
154½ bbls.	10½ bbls.	144 bbls.	12.7 %

Yeast Brew No. 207, Tun No 5, 6th Gen. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.55

Balling of beer 1.75

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: First run – 18.5 – 9.25

2nd test – 19.47 – 9.45 "

3rd " – 20.05 – 10.15 "

Kettle did not "make-up". Run off came cloudy very short while after sparge was shut off.

Brew No.
210

No. 4 Tun.

Ale Date Mon Dec 15th

Malt 8200 lbs Canada Malting

Hops 30 BC 50 BC 20 BC Fuggles 20 BC Fuggles

Times: 15 S 15 M Burton salts

Started to mash $\frac{}{72}$

Malt all in, T.

Underlet on $\frac{210}{16}$; Steam 7

Finished mashing, T.

Set taps; Heat 160

Sparge $\frac{168}{134}$; Hop $\frac{160}{7}$

"Striking Heat"

"Initial Heat"

First runs 19.0 %

Last " 1.2 %

Water: Mash 72 bbls.

Underlet 16 "

Sparge 136 "

Hop Sparge 7 "

Total 231 "

Into Kettle	Loss	Out	Balling
159 bbls.	11 bbls.	14.5 bbls.	12.1 %

Yeast Brew no 208 2 gen 7 Gen (Washed)

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.15

Balling of beer 1.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 211

No. 5 Tun. Stag's Head Date Thurs. Dec. 18/41.

Malt 8000 lbs. Can. M. Co.

Hops 30 BC ; 30 BC English ; 30 BC ~ 90 ½

15 8 ; 15 M ; Burton Salts.

Times:

7.30 am

Started to mash 154°/70 First runs 19.05 %

Malt all in, T. Last " 1.2 %

Underlet on 210°/16 ; Steam 11½

Finished mashing, T. 153-154° Water: Mash 70 bbls.

Set taps; Heat 153-158° Underlet 16 "

Sparge 168°/130 ; Hop 160° Sparg. 138 "

"Striking Heat" 155° Hop Sparge 7 "

"Initial Heat" Total 22.1 231 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	11.7 %

Yeast Brew No 209 8 gm Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.85

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
212

No. 6 Tun.

Stag Date Dec 22/Mon

Malt 8000 # Canada Malting

Hops 30 BC 40 BC 30 BC = 100 lbs

Times: 15 S 15 M 21 Brewers Salt

Started to mash $\frac{155}{66}$ — ? First runs 19.3 %

Malt all in, T. Last " 1.1 %

Underlet on $\frac{210}{8}$; Steam 11½

Finished mashing, T. Water: Mash 66 bbls.

Set taps; Heat Underlet 16 "

Sparge $\frac{168}{142}$; Hop $\frac{160}{6}$ Sparge 142 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 230 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	11.2 %

Yeast # 4 Tun Brew 210 3rd gen Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.4%

Balling of beer 2.5 S

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: An extra 10 lbs of hops have been added to the 2nd Hops makeing a total of 100 lbs instead of 90 lbs.

Brew No. 213

No. 2 Tun. Ale Date 22 December

Malt 8200 Canada Malting

Hops 30 B.C.; 50 B.C. + 30 B.C. + 47; 20 B.C. Supply = 130#

Times: 15 S 15 M Bruton Salts

Started to mash 158/64 First runs 19.7 %

Malt all in, T. Last " 2.1 %

Underlet on 210/16 ; Steam 11'

Finished mashing, T. Water: Mash 64 bbls.

Set taps; Heat 156-60 Underlet 16 "

Sparge 165/140 ; Hop 160 Sparg 143 "

"Striking Heat" 155° Hop Sparge 9 "

"Initial Heat" Total 230 "

Into Kettle	Loss	Out	Balling
169 bbls.	12 bbls.	147 bbls.	12.5 %

Yeast #5 Tun Brew 211 9 gen Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer 2.55

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
214

No. 3 Tun. Stag's Head Date Tues. Dec. 22

Malt 7800 lbs. C.U.C.

Hops 30 B.C.; 40 B.C. Eagles; 30 B.C's - 100 ←

Times: 15 S; 15 M; Burton Salts

4:00 am Started to mash 155°/70 First runs 19.75 %

Malt all in, T. Last " .4 %

Underlet on 210°/76 ; Steam 11½ @ 100# "

Finished mashing, T. 160° (Dial). Water: Mash 70 bbls.

Set taps; Heat 157-158° Underlet 16 "

Sparge 168°/136 ; Hop 160°/8 Sparge 136 "

"Striking Heat" Hop Sparge 8 "

"Initial Heat" Total 290 "

Into Kettle	Loss	Out	Balling
159 bbls.	9½ bbls.	149½ bbls.	11.7 %

Yeast Olands Washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.95 %

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

19.75
20.25
20.1
20.1
9.3
1.3
.4

Brew No. 215

No. 4 Tun.

Ale

Date Wed Dec. 23rd

Malt 8200 lbs. C.M.Co.

Hops 30 B.C.; 50 B.C.; 30 B.C.; 20 B.C. Tryfh. 138#

Times: 15-8'; 15 M; Burton Salt

11.—

Started to mash 155°/72

First runs 19.9 %

Malt all in, T.

Last " 0.75 %

Underlet on 210°/76 ; Steam 14' @ 80#/□"

Finished mashing, T. 156-158°

Water: Mash 72 bbls.

Set taps; Heat

Underlet 16 "

Sparge 168°/138 ; Hop 140°

Sparg 138 "

"Striking Heat" 153°

Hop Sparge 7 "

"Initial Heat"

Total 233 "

Into Kettle	Loss	Out	Balling
159 bbls.	12 bbls.	147 bbls.	12.4 %

Yeast Olands

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.6%

Balling of beer 2.86

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
216

No. 6 Tun.

Stag Head Date Nov 29 Dec

Malt 7800# Canada Malting

Hops 30 B.C. 40 Goggles 30 B.C. = 100 lbs

Times: 15 S 15 M Burton Salts

Started to mash 155/70 First runs 20.0 %

Malt all in, T. Last " 0.2 %

Underlet on 210/16 ; Steam 11½

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge 165/136 ; Hop 160/6 Sparge 136 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 228 "

Into Kettle	Loss	Out	Balling
159 bbls.	12 bbls.	147 bbls.	12.0 %

Yeast Tun No 6 Brew 212 130 lbs. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2

Balling of beer 2.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 217

No. 7 Tun. Ale Date Mon 29 Dec

Malt 8200 lbs Canada Malting

Hops 30 BC 50 BC + 30 BC 20 Kuggles = 130 lbs

Times: 155 15 oz Burton Salts

Started to mash 155/72 — First runs 19.5 %

Malt all in, T. — Last " 2.5 %

Underlet on 210/76 ; Steam 10

Finished mashing, T. — Water: Mash 72 bbls.

Set taps; Heat 157 — Underlet 16 "

Sparge 168/138 ; Hop 160/6 — Sparg 138 "

"Striking Heat" — Hop Sparge 6 "

"Initial Heat" — Total 232 "

Into Kettle	Loss	Out	Balling
159 bbls.	11 bbls.	148 bbls.	12.2 %

Yeast Tun 204 + 2 Brews 216 & 213 130 lbs — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.55

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 218

No. 2 Tun. Stag's Head Date Tues. Dec. 30th 19

Malt 7800 lbs. Can. M. Co.

Hops 30 B.C's; 40 B.C. Juggler; 30 B.C's = 100 lbs.

Times: 15 S'; 15 M; Kill S.; Burton Salts.

5.00 am Started to mash 159°/70 — First runs 19.8 %

5.21 " Malt all in, T. — Last " .7 %

5.46 Underlet on 210°/16 ; Steam 10 lbs.

Finished mashing, T. 156° — Water: Mash 70 bbls.

Set taps; Heat 155-156 — Underlet 16 "

Sparge 168°/138 ; Hop — — Sparge 138 "

"Striking Heat" 159° — Hop Sparge 6 "

"Initial Heat" 140-148° (according to indicator thermometer) — Total 230 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	11.6 %

Yeast #2 Tun Brew 213-98 lbs Washed + Tun No 3 Brew 214. Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.95

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 219

No. 8 Tun. Ale Date Tues. Dec. 30th 19

Malt 8200 lbs. Can. M. C.

Hops 30 B.C.; 50 B.C. + 30 B.C. Jugs.; 20 B.C. Jugs = 130#

Times: 15 S.; 15 M.; H.M.S.; Burton Salts.

Started to mash 160° / 74 — First runs 19.4 %

Malt all in, T. — Last " 0.6 %

Underlet on 210° / 16 ; Steam 12'

Finished mashing, T. — Water: Mash 74 bbls.

Set taps; Heat 160° — Underlet 16 "

Sparge 165 / 136 ; Hop 160 / 9 — Sparg 136 "

"Striking Heat" — Hop Sparge 9 "

"Initial Heat" — Total 235 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.4 %

Yeast Doubled with Brew No. 217 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
220

No. 3 Tun.

Stay Date Wed 31 Dec

Malt 7800 Canada Malting

Hops 30 BC 40 Fuggles 30 BC

Times: 15 S, 15 M Burton Salts

Started to mash $\frac{154}{72}$

Malt all in, T.

Underlet on $\frac{210}{16}$; Steam 10½

Finished mashing, T.

Set taps; Heat 160°

Sparge $\frac{168}{136}$; Hop $\frac{160}{8}$

"Striking Heat"

"Initial Heat"

First runs 19.6 %

Last " 0.25 %

Water: Mash 72 bbls.

Underlet 16 "

Sparge 136 "

Hop Sparge 8 "

Total 232 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	11.8 %

Yeast Doubled with Brew No 218

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer 12.05 %

Apparent attenuation 2:7

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 221

No. 4 Tun. Ale Date Fri. Jan. 2/48.

Malt 8200 lbs. Com. M. Co.

Hops 30 B.C.'s; 50 B.C.; 30 B.C. Tuy. Cs.; 20 B.C. Tuy. = 130#

Times: 15 S; 15 M; Burton Salts.

5:08 am

Started to mash 168°/72 — First runs 20.6 %

Malt all in, T. — Last " 0.1 %

Underlet on 210°/16; Steam 10#

Finished mashing, T. — Water: Mash 72 bbls.

Set taps; Heat 162° — Underlet 16 "

Sparge 168°/137; Hop 160° — Sparg 137 "

"Striking Heat" 158° — Hop Sparge 8 "

"Initial Heat" 145° — Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12.4 %

Yeast 6 Tun, Brew No. 216 (Bac. free). Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.55 %

Balling of beer 2.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
222

No. 5 Tun.

Ale

Date Fri. Jan. 2/15.

Malt 8200 lbs. Can M. Co

Hops 30 B.C.; 50 B.C. x 30 B.C.-T.; 20 B.C.-T. = 130#.

Times: 15-S.; 15-M.; Burton Salts.

Started to mash 158/72

Malt all in, T.

Underlet on 210/16 ; Steam 9

Finished mashing, T.

Set taps; Heat

Sparge 168/139 ; Hop 160/7

"Striking Heat"

"Initial Heat"

First runs 21.0 %

Last " 0.2 %

Water: Mash 72 bbls.

Underlet 16 "

Sparge 139 "

Hop Sparge 7 "

Total 234 "

Into Kettle	Loss	Out	Balling
162 bbls.	10 bbls.	152 bbls.	12.4 %

Yeast No 7 Tun Brew 217 Washed.

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35%

Balling of beer 3.0

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Balling adjusted in fermenter.

Brew No. 223

No. 6 Tun. Stag Head Date Mon Jan 5/48

Malt 7800# Canada Malting

Hops 30 BC 40 BC Fuggles 30 BC = 100 lbs

Times: 15 S 15 M Bruton Malts

Started to mash 159/70 First runs 20.2 %

Malt all in, T. Last " 0.3 %

Underlet on 218/16 ; Steam 10'

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat 160° Underlet 16 "

Sparge 168/138 ; Hop 160/7 Sparg. 138 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 231 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	11.7 %

Yeast ~~#~~ 748 Trans. Bruns 217, 219 (Washed). Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 2.7

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
224

No. 7 Tun. Stag Date Mon Jan 5

Malt 7800 # Canada Malting

Hops 30 BC 40 BC Buggles 30 BC

Times: 15 S 15 M Burton Salts

Started to mash 159/70 First runs 20.5 %

Malt all in, T. Last " 0.4 %

Underlet on 20/16 ; Steam 9#

Finished mashing, T. Water: Mash 7.0 bbls.

Set taps; Heat 158 Underlet 1.6 "

Sparge 168/138 ; Hop 160/9 Sparge 13.8 "

"Striking Heat" Hop Sparge 9 "

"Initial Heat" Total 23.3 "

Into Kettle	Loss	Out	Balling
16.0 bbls.	1.0 bbls.	15.0 bbls.	12.0 %

Yeast #3 Tun, Brew No. 220 (Bac Free) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9 %

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 225

No. 1 Tun.

Ale

Date Tues, Jan. 6th

Malt 8200 lbs. C. M. Co

Hops 30 B.C.; 50 B.C. + 30 B.C.; 20 B.C. = 130#.

15 S'; 15 M; Burton Salts.

Times:

4.50 am

Started to mash 159°/70

First runs 20.8 %

Malt all in, T.

Last " .07 %

Underlet on 210°/76 ; Steam 10'

Finished mashing, T.

Water: Mash 70 bbls.

Set taps; Heat 157-158°

Underlet 16 "

Sparge 168°/139 ; Hop 160°

Sparg 139 "

"Striking Heat" 159°

Hop Sparge 6 "

"Initial Heat" 144-145°

Total 231 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12 %

Yeast Tun No 4 Brew 221

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
226

No. 8 Tun.

Slag Date Tues. Jan. 6th

Malt 7500 lbs. C. M. Co

Hops 30 B.C.; 40 B.C. ½; 30 B.C.s = 100 ½

Times: 15 S; 15 M; Burton Salt

Started to mash 159°/70 — First runs 20.3 %

Malt all in, T. — Last " 0.35 %

Underlet on 210°/16 ; Steam 10+1

Finished mashing, T 154° — Water: Mash 20 bbls.

Set taps; Heat 158 — Underlet 16 "

Sparge 168°/139 ; Hop 110° — Sparge 139 "

"Striking Heat" 159 — Hop Sparge 8 "

"Initial Heat" 145-150 — Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	11.9 %

Yeast ~~From Flands Washed~~ — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.55 Doubled with Brew No 224

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 227

No. 2 Tun. Ale Date Wed. Jan. 7th

Malt 8200 Canada Malting

Hops 30 BC 50 BC + 30 BC Fuggles 20 BC = 130 lbs

Times: 15 S 15 M Burton Salts

Started to mash 159/74 First runs 19.9 %

Malt all in, T. Last " .8 %

Underlet on 210/16 ; Steam 10½

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge 168/135 ; Hop 160 Sparg 135 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
161 bbls.	11 bbls.	150 bbls.	12.35 %

Yeast ~~3 rom Hands Washed~~ Air

Run to storage Doubled with Brew No 225 Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.85

Balling of beer 2.75

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
228

No. 3 Tun.

Stag: Head Date Wed. Jan. 7th

Malt 7800# Canada Malting

Hops 30 B.C. 40 B.C. Goggles 30 B.C.

Times: 15 S. 15 M. Bruton Salt

Started to mash 160/70

Malt all in, T.

Underlet on 210/16 ; Steam 10

Finished mashing, T.

Set taps; Heat 168

Sparge 168/139 ; Hop 160/8

"Striking Heat" 159°

"Initial Heat" 145°

First runs 19.5 %

Last " 0.35 %

Water: Mash 70 bbls.

Underlet 16 "

Sparge 139 "

Hop Sparge 8 "

Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	11 bbls.	150 bbls.	11.9 %

Yeast Washed (Hands) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.9%

Balling of beer 2.85

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

First Run low due to the fact that some wort was added after the sparge had been running for 12 mins, in order that I could get a read-ind

Brew No. 229

No. 4 Tun. Ale Date Fri. Jan. 9th

Malt 8200 lbs. C. M. Co.

Hops 30 B.C.'s; 50 B.C.'s + 30 B.C.7; 20 B.C.7 = 130 #

15 S.; 15 M; Burton Sels.

Times:

4.55 am

Started to mash 4.58 / 72 — First runs 20.3 %

Malt all in, T. — Last " 0.5 %

Underlet on 2.10 / 16 ; Steam 11½

Finished mashing, T. 154° — Water: Mash 72 bbls.

Set taps; Heat 155° — Underlet 16 "

Sparge 1.68 / 138 ; Hop 1.60 / 7 — Sparg. 188 "

"Striking Heat" 158 — Hop Sparge 7 "

"Initial Heat" 144° — Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12.3 %

Yeast Nolan's (75 lbs compressed). Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.45

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
230

No. 5 Tun. Ale Date Tu. Jan. 9th

Malt 8200 lbs. C.M.Co.

Hops 30 B.C.; 50 B.C. + 30 B.C.; 20 B.C. = 131#

Times: 15 S.; 15 M.; Burton Salts.

Started to mash 158/92 First runs 90.4 %

Malt all in, T. Last " 0.4 %

Underlet on 210/16 ; Steam ? Watch Stoped

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/138 ; Hop 160 Sparge 138 "

"Striking Heat" 158 Hop Sparge 6 "

"Initial Heat" 145 Total 232 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12.2 %

Yeast Mahson's (25 lbs compressed) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4 Strong

Balling of beer 3.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 231

No. 6 Tun. Ale Date Mon. Jan. 12th

Malt 8200 lbs C.M.Q.

Hops 30 B-C; 50 B.C. (30 B.C.); 20 B.C.) = 130#

15 S.; 15 M.; Burton Salts

Times:

4.50 am

Started to mash 135/73 First runs 20.3 %

Malt all in, T. Last " 0.7 %

Underlet on 210'/6 ; Steam 11'

Finished mashing, T. 154° Water: Mash 73 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168'/137 ; Hop 40'/7 Sparg 137 "

"Striking Heat" 165° Hop Sparge 7 "

"Initial Heat" 145° Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	8 bbls.	153 bbls.	12.1 %

Yeast Tuned Nos. 1, 2, Brews 226, 227 (Washed). Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35

Balling of beer 2.8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 232

No. 7 Tun.

Ale Date Min. Jan. 12

Malt 8200 lbs. C.M.Co.

Hops 30 B.C.; 50 B.C.; & 30 B.C.T.; 20 B.C.T. = 130#

Times: 15 S; 15 M; Burton Salts

Started to mash 158/70 — First runs 20.6 %

Malt all in, T. — Last " 0.3 %

Underlet on 210/76 ; Steam 11

Finished mashing, T. — Water: Mash 70 bbls.

Set taps; Heat 158° — Underlet 16 "

Sparge 168/137 ; Hop 160/8 — Sparge 140 "

"Striking Heat" — Hop Sparge 8 "

"Initial Heat" — Total 234 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12.3 %

Tun 1 & 8 Brews 10 ~~[illegible]~~ & 226

Yeast ~~24 + 2 Tun Brews 225 + 227 Worked~~ — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35%

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 233

No. 8 Tun. Stag Head Date ~~Thurs~~ Jan 13

Malt ~~2200~~ 78 lbs Canada

Hops 30 BC 40 BC Fuggles 30 BC

Times: 15 S 15 M Burton Salts

Started to mash 159/72 First runs 19.5 %

Malt all in, T. Last " .5 %

Underlet on 210/16 ; Steam 11

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/138 ; Hop 160 Sparg 138 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 232 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	9.8 %

Yeast No 7 Tun Brew No 224 Washed Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 10.1

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: ~~2nd Brew 21.25~~

Brew No.
234

No. 1 Tun. Stag Head Date Sues 13/48

Malt 7800 lbs Conrad Malting

Hops 30 B C 40 B C Fuggles 30 B C

Times: 15 S 15 M Burton Salts

Started to mash 161/18 First runs 20.1 %

Malt all in, T. Last " 0.4 %

Underlet on 210/16 ; Steam 11

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat 159 Underlet 16 "

Sparge 168/140 ; Hop 160 Sparge 198 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 231 "

Into Kettle	Loss	Out	Balling
161 bbls.	10½ bbls.	150½ bbls.	11.5 %

Yeast #3 Tun - Brew No 228 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.8

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 2nd run 20.85

Brew No. 235

No. 2 Tun.

Stag's Head Date Wed. Jan. 14th 48

Malt 7800 lbs. C. H. Co.

Hops 30 B.C.'s ; 40 B.C.'s ; 30 B.C.'s = 100#

15 S' ; 15 U ; Burton Salts

Times:

4.30 am

Started to mash 159° / 71

Malt all in, T.

Underlet on 170° / 76 ; Steam 6½' @ 2 turns (very nearly clean off valve)

Finished mashing, T. 157°

Set taps; Heat 156°

Sparge 165° / 139 ; Hop 160°

"Striking Heat" 160°

"Initial Heat" 145°

First runs 19.55 %

Last " 0.05 %

Water: Mash 71 bbls.

Underlet 16 "

Sparg 139 "

Hop Sparge 7 "

Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	11 bbls.	150 bbls.	11.6 %

Yeast Tun No 4 Brew No 229 Malons 1 gen Washed.

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 236

No. 3 Tun.

Ale Date Wed. Jan. 14th

Malt 8200 lbs. C. M. Co.

Hops 30 B.C.; 50 B.C. + 30 B.C.J.; 20 B.C.J. = 180#

Times: 15 S.; 15 M.; Burton Salt.

Started to mash 160/72 — First runs 20.45 %

Malt all in, T. — Last " 0.5 %

Underlet on 210/16 ; Steam 7

Finished mashing, T. — Water: Mash 72 bbls.

Set taps; Heat 158-160 — Underlet 16 "

Sparge 168/138 ; Hop 160/7 — Sparge 138 "

"Striking Heat" — Hop Sparge 7 "

"Initial Heat" — Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12.35 %

Yeast Tun No 4 & 5, Brew No. 229 & 230, 1st Gen. Molm. (Washed.) — Air

Run to storage ~~Doubled with Tun No 5 Brew No 235~~ Doubled with Tun No 5 Brew No 238 — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5% — (adjusted - 2 Dijie water)

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 237

No. 4 Tun. Stag's Head Date Thurs 15 Jan

Malt 7800 Canada Malting

Hops 30 BC 40 BC Fuggles 30 BC

Times: 15 S 15 M Burton Salts

Started to mash 162/70 First runs 19.5 %

Malt all in, T. Last " 0.7 %

Underlet on 210/16 ; Steam 6 1/2

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/140 ; Hop 160 Sparg 140 "

"Striking Heat" Hop Sparge "

"Initial Heat" Total "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	11.4 %

Yeast Tun No 5 + Tun No 3 Brew 228 Brew No 230 1 gen molasses Washed. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.7

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
238

No. 5 Tun. Ale Date Thur 15 Jan

Malt 8200 Canada Malting

Hops 30 BC, 50 BC + 30 BC Fuggles 20 BC Fuggles = 130 lbs

Times: 15 l 15 oz Burton Salts

Started to mash 162/70 — First runs 20.0 %

Malt all in, T. — Last " 1.2 %

Underlet on 210/16 ; Steam 6½

Finished mashing, T. — Water: Mash 70 bbls.

Set taps; Heat 159 — Underlet 16 "

Sparge 165/140 ; Hop 160/9 — Sparge 140 "

"Striking Heat" 159 — Hop Sparge 9 "

"Initial Heat" — Total 235 "

Into Kettle	Loss	Out	Balling
161 bbls.	11½ bbls.	149½ bbls.	12.3 %

Yeast ~~Doubled with tun no 3 Brew no 236~~ Tun no 3 ~~Brews 228 + 231~~ Doubled with tun no 3 Brew no 236 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
2nd Run 20.2
3rd " 20.8
4th " 21.0

Brew No. 239

Ale S.P.

No. 6 Tun. Stag's Head Date Mon. Jan. 19th

Malt 7800 lbs. Cam. P.C.

Hops 30 B.C.; 40 B.C.; 30 B.C. = 100#

Times: 15' S'; 15' M; Burton Salts

4.50 am

Started to mash 160°/76° First runs 20.2 %

Malt all in, T. Last " 0.25 %

Underlet on 210°/16° ; Steam 7°

Finished mashing, T. Water: Mash 76 bbls.

Set taps; Heat Underlet 16 "

Sparge 168°/134° ; Hop 160° Sparg 124 "

"Striking Heat" 160° Hop Sparge 10 "

"Initial Heat" 146° Total 236 "

Into Kettle	Loss	Out	Balling
161 bbls.	11 bbls.	150 bbls.	12.35 %

Yeast Tun No 7 + 1 Brews 232+234 Washed Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer 2.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
240

No. 7 Tun.

Ale Date Mon. Jan. 19th

Malt 8200 lbs. Can. M.C.

Hops 30 B.C.:S.; 50 B.C.: + 30 B.C.T.; 20 B.C.T. = 130#.

Times: 15-S.; 15-M.; Burton Salts.

Started to mash 162/72 First runs 20.3 %

Malt all in, T. Last " 0.6 %

Underlet on 210/16 ; Steam 6½

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/138 ; Hop 160 Sparge 138 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 23.3 "

Into Kettle	Loss	Out	Balling
161 bbls.	10 bbls.	151 bbls.	12.2 %

Yeast No. 3 Tun Brew No 236 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 241

No. 8 Tun. Stag Date Tues Jan 20

Malt 7800 lbs Canada Malting

Hops 80 B C 40 B C Sugles 30 B C

Times: 15 S 15 M Burton Salts

Started to mash 160/70 First runs 19.9 %

Malt all in, T. Last " 06 %

Underlet on 210/76 ; Steam 6½

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat 1 S 9 S Underlet 16 "

Sparge 168/140 ; Hop 160 Sparg 149 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	12 bbls.	149 bbls.	11.6 %

Yeast Tun No 2 Brew No 235 Volume 2 gen. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
242

No. 1 Tun. Ale Date Sun Jun 20

Malt 8200 lbs Canada Malting

Hops 30 BC 50 BC + 30 BCF 20 BCF = 130

Times: 15 S 15 M Burton Salts

Started to mash 16-3/70 First runs 21.05 %

Malt all in, T. Last " 0.65 %

Underlet on 210/16 ; Steam 6

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat 159 Underlet 16 "

Sparge 168 ; Hop 160 Sparge 140 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	11 bbls.	150 bbls.	12.15 %

Yeast Tun No 6 Brew 231 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2%

Balling of beer 2.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 243

No. 2 Tun. Stag-Head Date Wed. Jan. 21 20

Malt 7800 lbs Can. M. Co.

Hops 30 B.C.; 40 N.C.T.; 30 B.C. — 100 #

Times: 15 S.; 15 M.; Burton Salts

4.50 am

Started to mash 158°-160° / 70 — First runs 19.6 %

Malt all in, T. — Last " 0.3 %

Underlet on 210° / 76 ; Steam 7#

Finished mashing, T. 165° — Water: Mash 70 bbls.

Set taps; Heat 162 — Underlet 16 "

Sparge 168 ; Hop 160 — Sparg 140 "

"Striking Heat" 158-160° — Hop Sparge 7 "

"Initial Heat" 145° — Total 233 "

Into Kettle	Loss	Out	Balling
161 bbls.	11 bbls.	150 bbls.	11.55 %

Yeast No 5 Tun Brew No 328 which was doubled. Air

Malsons 2 gal.

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.7%

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
244

No. 3 Tun. Ale Date Wed Jan 21st.

Malt 8200 lbs. C. M. C.

Hops 30 B.C.; 50 B.C.; 130 B.C.; 20 B.C.; 180 #

Times: 15 S.; 15 M.; Burton Salts

Started to mash 164/70 — First runs 20.4 %

Malt all in, T. — Last " 1.3 %

Underlet on 210/16 ; Steam 6½

Finished mashing, T. — Water: Mash 70 bbls.

Set taps; Heat 155° — Underlet 16 "

Sparge 165°/140 ; Hop 160° — Sparge 140 "

"Striking Heat" — Hop Sparge 7 "

"Initial Heat" — Total 233 "

Into Kettle	Loss	Out	Balling
160 bbls.	12 bbls.	148 bbls.	12.3 %

Yeast Doubled with No 1 Brew 242 — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.7

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 245

No. 4 Tun. Stag's Head Date Fri Jan 23

Malt 7800 lbs Canada Malting

Hops 30 BC 40 BC fuggles 30 BC

Times: 15 S 15 M Burton Salts

Started to mash 160/70

Malt all in, T.

Underlet on 210/6 ; Steam 6½

Finished mashing, T.

Set taps; Heat 159°

Sparge 168/137 ; Hop 160

"Striking Heat"

"Initial Heat"

First runs 19.5 %

Last " 0.4 %

Water: Mash 70 bbls.

Underlet 16 "

Sparg 137 "

Hop Sparge 8 "

Total 231 "

Into Kettle	Loss	Out	Balling
157 bbls.	10½ bbls.	146½ bbls.	12.2 %

Yeast No 6 Brew No 239

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 Strong

Balling of beer 2.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Mash had to be raised at 95 bbls.

Brew No.
246

No. 1 Tun.

Stag Date Mon Feb 2nd

Malt 7800# Canada Malting

Hops 30 BC 40 BC Fuggles 30 BC

Times: 15 S 15 Gr Burton Salts

7.0 Started to mash 161/74 First runs 19.45 %

Malt all in, T. Last " 1.1 %

Underlet on 210°/16 ; Steam 4'

Finished mashing, T 155° Water: Mash 74 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/130 ; Hop 160°/4 Sparge 130 "

"Striking Heat" 160-161 Hop Sparge 4 "

"Initial Heat" 149-150 Total 224 "

Into Kettle	Loss	Out	Balling
150 bbls.	+2 bbls.	152 bbls.	10.5 %

Yeast O'Hanlon's (washed) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 10.5

Balling of beer Gas Bank

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: First brew to be boiled with live steam. Loss by evaporation more than made up by addition of condensate.

Brew No. 247

No. 2 Tun. Ale Date June 5 Feb

Malt 8200# Canada Malting

Hops 30 BC 50 BC + 30 BCF 20 BCF = 130#

Times: 15 S 15 M Burton Salts

Started to mash 159 / 72

Malt all in, T.

Underlet on 210 / 16 ; Steam 5

Finished mashing, T.

Set taps; Heat 159

Sparge 168 / 128 ; Hop 160

"Striking Heat"

"Initial Heat"

First runs 20.2 %

Last " 1.5 %

Water: Mash 72 bbls.

Underlet 16 "

Sparg 128 "

Hop Sparge 6 "

Total 222 "

Into Kettle	Loss	Out	Balling
145 bbls.	+ 1/2 bbls.	145 1/2 bbls.	12.45 %

Yeast Doubled with Brew No 146

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: gas tank
Boiled with live steam

Brew No.
248

No. 3 Tun.

Ale Date Tues Feb 3

Malt 8200 Canada Malting

Hops 30 BC 50 BC & 30 BC 20 BC Fuggles

Times: 15 & 15 M Burton Salts

Started to mash 160/68 First runs 21:45 %

Malt all in, T. Last " %

Underlet on 210/16 ; Steam 4

Finished mashing, T. Water: Mash 68 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/132 ; Hop 160 Sparge 132 "

"Striking Heat" Hop Sparge 4 "

"Initial Heat" Total 220 "

Into Kettle	Loss	Out	Balling
145 bbls.	+3 bbls.	148 bbls.	~~12.45~~ 12.00 %

Yeast From Plants Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12-05

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Gas Tank
Boiled with live steam

Brew No. 249

No. 2 Tun.

Times:

7.00 am

Malt 7800 lbs. Slag's Head C.M.C. Date Mon. Feb. 16th

Hops 20 B.C.; 40 B.C. Tuggs; 30 B.C. = 100#

15 S.; 15 M.; Burton Cell

Started to mash 160°/75

Malt all in, T.

Underlet on 210°/16 ; Steam 4'

Finished mashing, T. 154°

Set taps; Heat 154°

Sparge 168°/132 ; Hop 160°

"Striking Heat" 160°

"Initial Heat" 148-150°

First runs 19.2 %

Last " 0.3 %

Water: Mash 75 bbls.

Underlet 16 "

Sparg 132 "

Hop Sparge 12 "

Total 235 "

Into Kettle	Loss	Out	Balling
153 bbls.	13 bbls.	140 bbls.	12.5 %

Yeast Hansels

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1

Balling of beer 2.65 Feb 23rd.

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: gas Tank
First brew with new coil.

Brew No. 250

No. 2 Tun.

Ale Date Feb 23rd Mon

Malt 8200# Canada Malting

Hops 30 BC 50 BC + 30 BC 40 BC Fuggles

Times: 15 S 15 M Burton Salts

7.30 Started to mash 162/74

Malt all in, T.

Underlet on 210/76 : Steam 54

Finished mashing, T.

Set taps; Heat 158

Sparge 168 ; Hop 160

"Striking Heat"

"Initial Heat"

First runs 19.8 %

Last " 0.6 %

Water: Mash 74 bbls.

Underlet 16 "

Sparge 137 "

Hop Sparge 7 "

Total 234 "

Into Kettle	Loss	Out	Balling
160 bbls.	12 bbls.	148 bbls.	12.3 %

Yeast 1st gen Brew No 250 Tun #2.

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.4

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: gas Tank

Brew No. 251

No. 2 Tun.

Stag's Head Date Mon. Mar 1/08

Malt 7800 lbs. Chi. M. Co.

Hops 30 B.C.; 40 B.C.; 30 B.C.; 100 #.

15 S.; 15 M.; Bunton Sells.

Times:

7.00 am

Started to mash 162°/72 First runs 19.25 %

Malt all in, T. Last " 7 %

Underlet on 210°/16 ; Steam 5'

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge 168°/189 ; Hop 160°/6 Sparg 139 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
160 bbls.	13 bbls.	147 bbls.	12.85 %

Yeast Orland's 30 lbs. & Keith Brew 250 Air

Run to storage Balling 12.05 %

Quantity recorded in Cellar 12.0 gals.

Balling of wort

Balling of beer 2.6 March 8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: gas tank

Brew No.
252

No. 2 Tun. Ale Date Fri 12 March 1949

Malt 82 00 Canada Malting

Hops 30 BC 50 BC + 30 BC 20 BC Fuggles

Times: 15 & 15 Grass Buster Salta

Started to mash 72/160 First runs 19.95 %

Malt all in, T. Last " 0.5 %

Underlet on 16/210 ; Steam 7½

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat 159 Underlet 16 "

Sparge 165/139 ; Hop 166 Sparge 139 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
160 bbls.	12 bbls.	145 bbls.	12.2 %

Yeast Orlands Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: This is the first brew to go through our new Paraflow wort cooler. Blackhead was very heavy. Fermentation was normal

S. D. O.

Brew No. 253

No. 3 Tun.

Stag's Head Date Tues. Mar. 16th

Malt 7800 lbs. C.A. U. Co.

Hops 20 B.C.; 40 B.C.F.; 30 B.C. - 100#

15 S; 15 Mon.; Burton Salt

Times:

7.36 am

Started to mash 160°/71°

Malt all in, T.

Underlet on 210°/76°; Steam 6'

Finished mashing, T. 155°

Set taps; Heat 159°

Sparge 168°/159°; Hop 160°

"Striking Heat" 160°

"Initial Heat" 148°

First runs 20.0 %

Last " 0.46 %

Water: Mash 71 bbls.

Underlet 16 "

Sparg 139 "

Hop Sparge 8 "

Total 234 "

Into Kettle	Loss	Out	Balling
159 bbls.	12 bbls.	147 bbls.	12.0 %

Yeast # 252 Brew (No. 2 Tun). Air

Doubled with Brew 254

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation Gas Tank

Real extract

Remarks:

Brew No.
254

No. 4 Tun. Stag Date Wed 12 March

Malt 7800# Canada Malting

Hops 30 B.C. 40 B.C. Smuggler 30 B.C.

Times: 15 S 15 M Bruton Kettle

Started to mash 160/74 First runs 18.6 %

Malt all in, T. Last " .9 %

Underlet on 210/16 ; Steam 5

Finished mashing, T. Water: Mash 74 bbls.

Set taps; Heat 159-6 Underlet 16 "

Sparge 168/136 ; Hop 160 Sparge 136 "

"Striking Heat" Hop Sparge 8 "

"Initial Heat" Total 234 "

Into Kettle	Loss	Out	Balling
159 bbls.	11 bbls.	148 bbls.	11.45 %

Yeast Doubled with Brew no 253 20th gen. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: This Balling is lower than brew no 253 – due to the grinding of the malt. When malt was going into mash tub, it had a much ~~most~~ different look than normal

Brew No. 255

No. 3 Tun. Ale Date Thurs. Mar. 18th

Malt 8200 lbs. Can. M. Co.

Hops 20 B.C.; 50 B.C.; 30 B.C.; 20 B.C. = 180#

15 S; 15 M; Burton Salts.

Times:

7.25 am

Started to mash 166° / 74 — First runs 20.15 %

Malt all in, T. — Last " .6 %

Underlet on 210° / 16 ; Steam 6'

Finished mashing, T. — Water: Mash 74 bbls.

Set taps; Heat — Underlet 16 "

Sparge 166° / 136 ; Hop 166° — Sparg 136 "

"Striking Heat" 160-162° — Hop Sparge 5 "

"Initial Heat" — Total 234 "

Into Kettle	Loss	Out	Balling
159 bbls.	9 bbls.	150 bbls.	12.45 %

Yeast Hansen's 16 mgen — Air

Run to storage Doubled with 256 — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.50

Balling of beer

Apparent attenuation Gas Tank

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
256

No. 8 Tun. Ale Date Fri March 19th

Malt 8200 Canada Malting

Hops 30 BC 60 BC+30 BCF 20 BCF

Times: 15 S 15 M Burton Salts

Started to mash $\frac{160}{72}$ First runs 20.15 %

Malt all in, T. Last " 6 %

Underlet on $\frac{210}{16}$; Steam 5

Finished mashing, T. Water: Mash 72 bbls.

Set taps; Heat Underlet 16 "

Sparge $\frac{162}{138}$; Hop $\frac{160}{9}$ Sparge 138 "

"Striking Heat" 160 Hop Sparge 9 "

"Initial Heat" Total 235 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.5 %

Yeast Doubled with Brew 255 17th Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 257

No. 2 Tun.

Ale Date Mon. March 22nd

Malt 8200 lbs. C. M. Co.

Hops 30 B.C.'s ; 50 B.C.'s + 30 B.C.'s ; 20 B.C.'s = 130#

15 S' ; 15 M ; Burton Salts

Times:

7.40 am

Started to mash 160°/74°

Malt all in, T.

Underlet on 210°/16° ; Steam 5'

Finished mashing, T. 156°

Set taps; Heat 158°

Sparge 168°/136° ; Hop 160°

"Striking Heat" 160°

"Initial Heat" 147°

First runs 20.1 %

Last " .5 %

Water: Mash 74 bbls.

Underlet 16 "

Sparg 136 "

Hop Sparge "

Total "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.5 %

Yeast #3 Tun Brew No. 253 21st gen.

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5

Balling of beer 2.3

Apparent attenuation

Alcohol Gas Tank

Real Attenuation

Real extract

Remarks:

Brew No.
258

No. 3 Tun. Ale Date Tues March 23 48

Malt 8200# Canada Malting

Hops 30 B.C 50 BC & 30 BCF 26 BCF

Times: 15 S 15 M Burton Salts

Started to mash 160/70 First runs 19.8 %

Malt all in, T. Last " 0.4 %

Underlet on 218/16 ; Steam 5

Finished mashing, T. Water: Mash 70 bbls.

Set taps; Heat Underlet 16 "

Sparge 168/140 ; Hop 160/9 Sparge 140 "

"Striking Heat" Hop Sparge 9 "

"Initial Heat" Total 235 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.5 %

Yeast #4 Tun Brew No 259 gen 21 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.65

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 259

No. 4 Tun.

Times:

5 am

Stag's Head Date Wed. Mar. 24th '48

Malt 7800 lbs. C.M.Co.

Hops 30 B.C.'s ; 40 B.C. Pruyles ; 30 B.C.'s = 100#

15 S' ; 15 U ; Burton Salt

Started to mash 160°/70

Malt all in, T.

Underlet on 210°/76 ; Steam 5'

Finished mashing, T. 147-148°

Set taps; Heat 159

Sparge 168°/140 ; Hop 160°/9

"Striking Heat" 160-162°

"Initial Heat" 148-150°

First runs 19.45 %

Last " .25 %

Water: Mash 70 bbls.

Underlet 16 "

Sparg 140 "

Hop Sparge 9 "

Total 235 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.0 %

Yeast Fun 8 Brew 756 Washed 17th gen

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
260

No. 7 Tun.

Ale. Date. Wed. Mar. 24/98

Malt 8200 lbs C. M. C.

Hops 30 B.C.'s; 50 B.C.'s + 30 B.C.'s; 20 B.C.'s = 130#

Times: 15 8'; 15 M; Burton Salts.

Started to mash 160/70 — First runs 20.3 %

Malt all in, T. — Last " 0.8 %

Underlet on 210/16; Steam 5'

Finished mashing, T. — Water: Mash 70 bbls.

Set taps; Heat 159° — Underlet 16 "

Sparge 168/140; Hop 160/9 — Sparge 140 "

"Striking Heat" — Hop Sparge 9 "

"Initial Heat" — Total 235 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.0 %

Yeast Hands Washed. — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 261

No. 8 Tun.

Ale Date Thur 25 March/48

Malt 8200 lbs Canada malting

Hops 2 oz BC 5 oz BC + 30 BCF 20 BCF

15 S 15 M Burton Salts

Times:

Started to mash 160/70

Malt all in, T.

Underlet on 210/16 ; Steam 5

Finished mashing, T.

Set taps; Heat 158

Sparge 168/190 ; Hop 160/10

"Striking Heat"

"Initial Heat"

First runs 20.15 %

Last " .6 %

Water: Mash 90 bbls.

Underlet 16 "

Sparg 140 "

Hop Sparge 10 "

Total 236 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.65 %

Yeast Doubled with Brew No 260 16th gen Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.6

Balling of beer 2.65

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
262

No. 1 Tun. Ale Date Mon. Mar. 29th 18

Malt 8200 lbs. C.M.Co.

Hops 30 B.C.; 50 B.C. + 30 B.C.; 20 B.C. = 130#

Times: 15 S; 15 M; 45 S.

7.30 am Started to mash 160°/70° First runs 20.2 %

Malt all in, T. Last " .55 %

Underlet on 210°/16 ; Steam 5'

Finished mashing, T. 142-148° Water: Mash 70 bbls.

Set taps; Heat 159° Underlet 1.6 "

Sparge 168°/140° ; Hop 160°/7° Sparge 140 "

"Striking Heat" Hop Sparge 7 "

"Initial Heat" Total 233 "

Into Kettle	Loss	Out	Balling
159 bbls.	10 bbls.	149 bbls.	12.2 %

Yeast O'Laughlin's 12 gm Air

Run to storage Gas Tank Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25

Balling of beer 2.1

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 263

No. 2 Tun. Stag Date Tues 30th March 48

Malt 7800 Canada Malting

Hops 30 BC 40 BC Fuggles 30 BC

Times: 15 8 15 M Burton Salts.

Started to mash 160/68 First runs 20.2 %

Malt all in, T. Last " -1 %

Underlet on 210 ; Steam 6

Finished mashing, T. Water: Mash 68 bbls.

Set taps; Heat 159° Underlet 16 "

Sparge 168/142 ; Hop 160/10 Sparg 142 "

"Striking Heat" Hop Sparge 10 "

"Initial Heat" Total 236 "

Into Kettle	Loss	Out	Balling
159 bbls.	11 bbls.	148 bbls.	12.2 %

Yeast ~~283 Brew 257 258 Washed again~~ Brew No 259, Tun No 4, 18th Jan. Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer 2.05

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 264

No. 9 Tun. Stag's Head Date Tues. Mar. 30th/48

Malt 7800 lbs. C.M.Co.

Hops 30 B.C.; 40 B.C.; 30 B.C. = 100#.

Times: 15-S'; 15-M; ~~KV~~ Burton Salts.

9.15 am Started to mash 46°/66° First runs 20.55 %

Malt all in, T. Last " 4 %

Underlet on 210°/16 ; Steam 5'

Finished mashing, T. 147° Water: Mash 66 bbls.

Set taps; Heat 158 Underlet 16 "

Sparge 168°/144 ; Hop 160° Sparge 144 "

"Striking Heat" 160° Hop Sparge 8 "

"Initial Heat" 148-150° Total 234 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	11.2 %

Yeast Brews 252-258 Tun. 243 Washed 22nd Jan Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.75%

Balling of beer 2.05

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 265

No. 4 Tun.

Stag: Head Date Wed. May 31st 78

Malt 7800 lbs C. M. C.

Hops 30 B.C.'s; 40 B.C.T.; 30 B.C.'s = 100 #

15' 8'; 15 M; Burton Salts

Times:

2.35 am

Started to mash 160°/68°

Malt all in, T.

Underlet on 210°/16°; Steam 6'

Finished mashing, T.

Set taps; Heat 162°

Sparge 168/142; Hop 160/10

"Striking Heat"

"Initial Heat"

First runs 19.7 %

Last " .3 %

Water: Mash 68 bbls.

Underlet 1.6 "

Sparg 142 "

Hop Sparge 10 "

Total 23.6 "

Into Kettle	Loss	Out	Balling
160 bbls.	11 bbls.	149 bbls.	12.0 %

Yeast #8 Tun Brew Brew No 261 17 gen

Air

Run to storage

Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0

Balling of beer 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
266

No. 5 Tun.

Ale Date Wed. Mar. 31 1/48

Malt 8200 lbs. C.M.Co.

Hops 30 B.C.; 50 B.C. + 30 B.C.; 20 B.C. = 130 #.

Times: 15-S; 15-M.; Burton Salts

Started to mash 160/70 — First runs 20.7 %

Malt all in, T. — Last " .7 %

Underlet on 210/16 ; Steam 5'

Finished mashing, T. — Water: Mash 70 bbls.

Set taps; Heat — Underlet 16 "

Sparge 168/140 ; Hop 160/8 — Sparge 140 "

"Striking Heat" — Hop Sparge 8 "

"Initial Heat" — Total 234 "

Into Kettle	Loss	Out	Balling
160 bbls.	10 bbls.	150 bbls.	12.6 %

Yeast Tun #9 Brew 160 Washed 17 gm — Air

Run to storage — Balling %

Quantity recorded in Cellar gals.

Balling of wort (12.85) adjusted 12.25

Balling of beer 2-3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. ~~207~~ 1

No. 6 Tun. Stag's Head Date Thurs. April 1

Malt 7500 lbs. C. M. Co.

Hops 20 B.C.; 40 B.C.; 30 B.C. = 100 #

Times: 15 S; 15 M; Burton Bill

Started to mash —— First runs ..... %

Malt all in, T. Last " ..... %

Underlet on —— ; Steam .....

Finished mashing, T ..... Water: Mash ..... bbls.

Set taps; Heat ..... Underlet ..... "

Sparge —— ; Hop —— Sparg ..... "

"Striking Heat" ..... Hop Sparge ..... "

"Initial Heat" ..... Total ..... "

Into Kettle	Loss	Out	Balling
..... bbls.	..... bbls.	..... bbls.	..... %

Yeast ..... Air .....

Run to storage ..... Balling ..... %

Quantity recorded in Cellar ..... gals.

Balling of wort .....

Balling of beer .....

Apparent attenuation .....

Alcohol .....

Real Attenuation .....

Real extract .....

Remarks:

Brew No. 2
~~268~~

No. 7 Tun.

Ale Date Thurs. April 1st.

Malt.....

Hops.....

Times: .....

..... Started to mash — First runs..... %

..... Malt all in, T. Last " ..... %

..... Underlet on — ; Steam.....

..... Finished mashing, T..... Water: Mash.....bbls.

..... Set taps; Heat..... Underlet..... "

Sparge — ; Hop — Sparge..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage..... Balling.....%

Quantity recorded in Celar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 269

No. Tun. ..... Date.....

Malt.....

Hops.....

Times: .....

.....

.....

.....

.....

.....

Started to mash —— First runs..... %

Malt all in, T. Last " ..... %

Underlet on —— ; Steam.....

Finished mashing, T..... Water: Mash.....bbls.

Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparg..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
270

No. Tun.

.....Date.....

Malt.....

Hops.....

Times: .....

..... Started to mash —— First runs..... %

..... Malt all in, T. Last " ..... %

..... Underlet on —— ; Steam.....

..... Finished mashing, T..... Water: Mash.....bbls.

..... Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparge..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 271

No. Tun. .....Date.....

Malt.....

Hops.....

Times: .....

.....

.....

.....

.....

.....

Started to mash —— First runs..... %

Malt all in, T. Last " ..... %

Underlet on —— ; Steam.....

Finished mashing, T..... Water: Mash.....bbls.

Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparg..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
272

No. Tun.

.....Date.....

Malt.....

Hops.....

Times: .....

..... Started to mash —— First runs..... %

..... Malt all in, T. Last " ..... %

..... Underlet on —— ; Steam.....

..... Finished mashing, T..... Water: Mash.....bbls.

..... Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparge..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 273

No. Tun. .....Date.....

Malt.....

Hops.....

Times: .....

.....

.....

.....

.....

.....

Started to mash —— First runs..... %

Malt all in, T. Last " ..... %

Underlet on —— ; Steam.....

Finished mashing, T..... Water: Mash.....bbls.

Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparg..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
274

No. Tun.

.....Date.....

Malt.....

Hops.....

Times: .....

..... Started to mash —— First runs..... %

..... Malt all in, T. Last " ..... %

..... Underlet on —— ; Steam.....

..... Finished mashing, T..... Water: Mash.....bbls.

..... Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparge..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 275

No. Tun. ..... Date.....

Malt.....

Hops.....

Times: .....

.....

.....

.....

.....

.....

Started to mash —— First runs..... %

Malt all in, T. Last " ..... %

Underlet on —— ; Steam.....

Finished mashing, T..... Water: Mash.....bbls.

Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparg..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
276

No. Tun. .....Date.....

Malt.....

Hops.....

Times: .....

..... Started to mash —— First runs..... %

..... Malt all in, T. Last " ..... %

..... Underlet on —— ; Steam.....

..... Finished mashing, T..... Water: Mash.....bbls.

..... Set taps; Heat..... Underlet..... "

Sparge —— ; Hop —— Sparge..... "

"Striking Heat"..... Hop Sparge..... "

"Initial Heat"..... Total..... "

Into Kettle	Loss	Out	Balling
.....bbls.	.....bbls.	.....bbls.	.....%

Yeast..... Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 2

276

Date

Name

Hops

Time

Started [illegible]

First

Malt all in

Last

Underlet on Press

Finished [illegible]

Water: Flash

Set tape: Heat

Underlet

Sparge Hop

Sparge

"Mashing Heat"

Hot Sparge

"Initial Heat"

Total

Lev. Circle Lees Out Boiling

Bbls. Bbls. Bbls.

Yeast

Air

Run to Storage

Falling

Quantity recorded in Cellar

Falling of wort

Falling of beer

Apparent Attenuation

Alcohol

Real Attenuation

Real extract

Remarks