

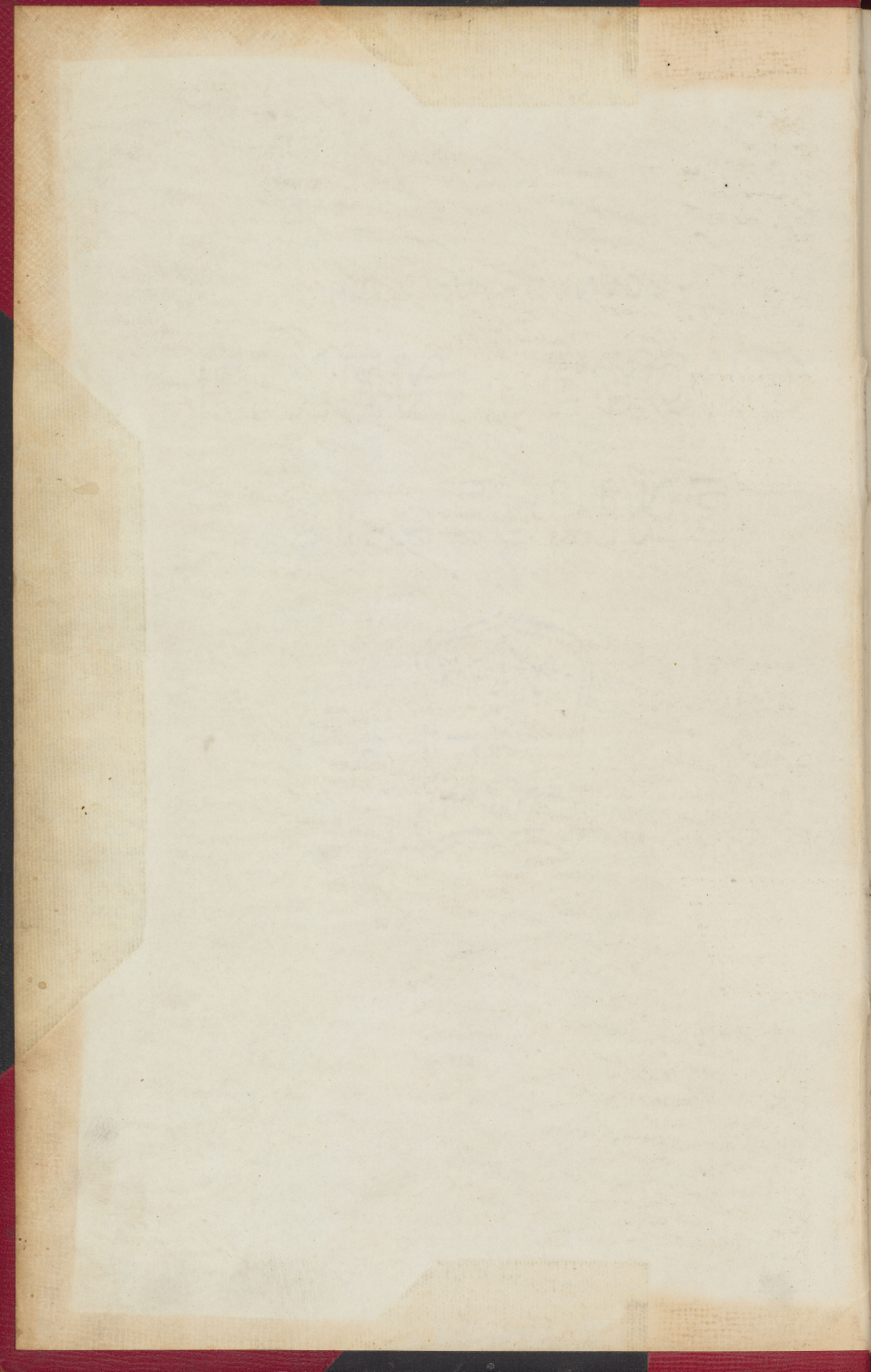
A. KEITH & SON LTD.

BREW BOOK

APRIL 1, 1951

MARCH 31, 1952

BREWS 1 - 400



OLAND + Son Ms 4 135

No. 24

Brew No.

1 X

No. 8 Tun.

Date 2 April 51

Malt 9000 Canada Malt
Hops 20 P.A. 49, 10 B649 15 B649 50, 15 B649 44 15 M.M. 50, 10 B649 5 HOP JACK

Times:

10 Salt 10 Mass 2.5 Butter Salt

Started to mash $\frac{164}{76}$ First runs 19.2 %

Malt all in, T. Last " 1.8 %

Underlet on $\frac{210}{76}$; Steam 2 Min

Finished mashing, T. 160 Water: Mash 46 bbls.

Set taps; Heat 154 Underlet 16 "

Sparge $\frac{164}{156}$; Hop $\frac{170}{6}$ Sparge 156 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 154 Total 254 "

Into Kettle 188 bbls. Loss 8 bbls. Out 180 bbls. Kettle Test 1175 %

Yeast Linn 347 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 1195.9

Balling of beer 282

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. †

2

No. 9 Tun.

Date 3 Apr 1907

Malt 8400 *Canada Malt*

Hops 27.449 @ 15 B.C.A. 50, 15 B.A. 49 @ 20 B.A. 49

Times: 10 Salt 10 Mash 25 Quarter Salt 11.15

Started to mash $\frac{168}{76}$ First runs 2015. %

Malt all in, T. Last " 0.75. %

Underlet on $\frac{210}{76}$; Steam 2 Min

Finished mashing, T. 162 Water: Mash 76 bbls.

Set taps; Heat. 159 Underlet 16 "

Sparge $\frac{168}{156}$; Hop $\frac{170}{6}$ Sparge 158 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150 Total 254 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	113. %

Yeast *Brew 347* Air

Run to storage. Balling. %

Quantity recorded in Cellar. gals.

Balling of wort 1159

Balling of beer 3059

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. ^h

3

Ab

No. 1 Tun.

Date. 4 April 51

Malt 9000 Canada Malt
Hops 20.75 lb. 49, 10 B.M.H. 15 B.M.H. 50, 15 B.M.H. 49 15.75 lb. 50, 10 B.M.H. 3 H.P. 50.00

Times:

10 Salt 10 Mash 2.5 Boil Salt

Started to mash $\frac{168}{78}$ First runs 19.95 %

Malt all in, T. Last " 1.4 %

Underlet on $\frac{210}{76}$; Steam 2 Min.

Finished mashing, T. 162 Water: Mash 78 bbls.

Set taps; Heat 160 Underlet 16 "

Sparge $\frac{168}{154}$; Hop $\frac{170}{6}$ Sparge 154 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152 Total 254 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 11.75 %

Yeast Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.95 %

Balling of beer 3.40 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

4

No. 2 Tun.

Date 5 Apr 1911

Malt 9000 Canada Malt

Hops 20 lb 44, 10 lb 44, 15 lb 50, 15 lb 44, 15 lb 50, 10 lb 44

Times:

10 Salt 10 Mash 25 Boil salt

Started to mash 168/90 First runs 203 %

Malt all in, T. Last " 115 %

Underlet on 2/16 ; Steam 2.7 in

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

Set taps; Heat 160 Underlet 16 "

Sparge 168/152 ; Hop 170/6 Sparge 152 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152 Total 254 "

Into Kettle 188 bbls. Loss 8 bbls. Out 180 bbls. Kettle Test 11.9 %

Yeast Brew 347 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.05 %

Balling of beer 3.2 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 5

5

No. 3 Tun.

Date *Friday Apr. 6th 1901*

Malt. *84.00. Canada Malt*

Hops. *20 KG 49 / 15 KG 30 = 15.89. 19 / 20 KG 49*

Times:

10 sets 10 min. 25 Burton Salt 12 KG 25

Started to mash $\frac{168}{76}^{\circ}$ First runs *19.50* %

Malt all in, T. Last " *1.0* %

Underlet on $\frac{210}{16}^{\circ}$; Steam *2 min*

Finished mashing, T. *16.20* Water: Mash *76* bbls.

Set taps; Heat *160* Underlet *16* "

Sparge $\frac{168}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *15.6* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *13.2* Total *25.4* "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>18.0</i> bbls.	<i>11.45</i> %

Yeast *from same # 310* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.55.07.0*

Balling of beer *255.7*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. +

6

No. 4 Tun.

Date *Mon Apr 9 '31*

Malt *9200 Canada Malt* *3rd B.G. in hop (3)*

Hops *20 KG 49 - 10 BG 49 / 15 BCF 30 - 15 BCF 49 / 15 KG 1000 B 49*

Times: *10 salt 10 mass 23. Quarter Salt.*

Started to mash $\frac{168}{78}^{\circ}$ First runs *20.1* %

Malt all in, T. Last " *1.45* %

Underlet on $\frac{210}{16}^{\circ}$; Steam *2 min.*

Finished mashing, T. *11.2* Water: Mash *78* bbls.

Set taps; Heat. *16.0* Underlet *16* "

Sparge $\frac{168}{154}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *134* "

"Striking Heat" " Hop Sparge *6* "

"Initial Heat" *15.2* Total *254* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.85</i> %

Yeast *from Brew # 3500352* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.1%*

Balling of beer *22.7*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. X

7

No. 5 Tun.

Date *de* 7th Apr 1951

Malt 9000 C grade 9 malt *30 B.C. in 4 p. 3.*

Hops 20 KG 49/116 BE 49/150 P 52/115 012 49/150 KANSO 116 BE 49.

Times: 10 Salt, 10 mass, 25 Bunter Salt

Started to mash 148° First runs 19.15 %

Malt all in, T. Last " 1.45 %

Underlet on 210 ; Steam 2 min.

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

Set taps; Heat 158° Underlet 16 "

Sparge 168° ; Hop 170° Sparge 15.4 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 25.4 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.9</u> %

Yeast 7 runs B. 3501352 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 23.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. ³

9

No. 7 Tun.

Date *Steig* *7th Apr 10th 07*

Malt *8400 C condensed Malt*

Hops *30 KG 49/15 BCF 27 x 15 BCF 49/20 13 G 49*

Times: *10 Salt. 10 mass. 25- Burton Salt.*

Started to mash *168°*

First runs *1.85* %

Malt all in, T.

Last " *1.45* %

Underlet on *7/6*; Steam *2 min.*

Finished mashing, T. *168°*

Water: Mash *7.5* bbls.

Set taps; Heat. *166°*

Underlet *1.6* "

Sparge *168°*; Hop *170°*

Sparge *1.57* "

"Striking Heat".....

Hop Sparge *1.6* "

"Initial Heat" *156°*

Total..... "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

16.0 %

Yeast. *From Brew # 355*

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.35%*

Balling of beer..... *235%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

10 x

No. 8 Tun.

Date *Wed. Apr. 11th 1931*

Malt *9000 Canada Malt* 3[#] *8649 in hop (3)*

Hops *20 KG # 9410 89 49/15 8.7 300 15 82389/15 100 50 10 8.9 49*

Times: *10 Salts 10 mins 25 Burton Salt*

Started to mash $\frac{168}{80}$ First runs *19.95* %

Malt all in, T. Last " *0.95* %

Underlet on $\frac{210}{16}$; Steam *2 min.*

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

Set taps; Heat *160* Underlet *16* "

Sparge $\frac{168}{132}$; Hop $\frac{170}{6}$ Sparge *12.2* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150* Total *11.85* %

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.85</i> %

Yeast *San Remo #335* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.17*

Balling of beer *2.259* %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

11

No. 9. Tun.

Date *Wed Apr 11th 1901*

Malt *9000 C Canada Malt* *34 BE in H.P.F.*
Hops *20KG H9/10 B.G. H9/15 B.C.F. 20 415 B.C.F. H9/15 K.M. 20 10 B.G. H9*

Times:

10 Salt, 10 mass 25 Burton Salt.

Started to mash $\frac{168}{76}^{\circ}$ First runs *19.5* %

Malt all in, T. Last " *1.45* %

Underlet on $\frac{210}{76}$; Steam *2 mins.*

Finished mashing, T *162* Water: Mash *76* bbls.

Set taps; Heat *160* Underlet *16* "

Sparge $\frac{165}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *156* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *from Brew. 2* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.97%*

Balling of beer *7.37%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 12 +

11

No. / Tun. *Stag* Date *Thu Apr 12/27*

Malt *84.00 Canada Malta*

Hops *30.00 49/15 42.50/15 44.49/20 44.49*

Times: *10. Salt 10. Mash 25. Boil 1.50*

Started to mash *168°/74* First runs *20.33* %

Malt all in, T. Last: " *1.03* %

Underlet or *3/0*; Steam *2 min.*

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

Set taps; Heat *158°* Underlet *16* "

Sparge *168°/139*; Hop *170°/6* Sparge *15.8* "

" "Striking Heat" Hop Sparge *6* "

" "Initial Heat" *148°* Total " "

Into Kettle Loss Out Kettle Test
189 bbls *8* bbls *180* bbls *11.4* %

Yeast *from Brew #3* Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort *11.57*

Balling of beer *2.79*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Date *Stay* *Thurs Apr 12 1951*Malt *84.00 Canada Malt*Hops *30 KG 49/15 BCF 30 415-BQ-449/2-1 B.G. 49*

Times:

*10 Salt 10 mass. 25 Burton salt*Started to mash *118*
*76*First runs *18.5* %

Malt all in, T.

Last " *1.2* %Underlet on *216*°; Steam *1 min.*Finished mashing, T. *160*°Water: Mash *76* bbls.Set taps; Heat *158*°Underlet *16* "Sparge *168*
156; Hop *170*
*6*Sparge *156* "

"Striking Heat"

Hop Sparge *6* ""Initial Heat" *152*°

Total " "

Into Kettle

Loss

Out

Kettle Test

188 bbls.*8* bbls.*180* bbls.*11.3* %Yeast *4000 Brew #4*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort

11.557

Balling of beer

2.57

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. +

14

No. 3 Tun.

Ab

Date Fri Apr 13 1891

Malt 9000 C Canada Malt 3400 i.w. H.P.J.

Hops 20 lb. G. H. 9/10 B. H. 9/15 O.C. 27 1/2 lb. Pilsener 1/5 lb. H. 10/11 1/2 lb. B. C. 4/1

Times: 10 Salt 10 mass 25 Burton Salt

Started to mash 168°/75 First runs 12.5 %

Malt all in, T. Last " 1.3 %

Underlet on 211°; Steam 1 min.

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

Set taps; Heat 159° Underlet 1.6 "

Sparge 168°/154; Hop 170°/6 Sparge 1.54 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152 Total "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.8 %

Yeast 4 lb. Brew 24 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.15%

Balling of beer 2.9%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

16

No. Tun.

Date *Mon Apr 16 1917*

Malt *9000. Canada Malt*

Hops *20.5 lb. 49.0 10.5 lb. 49.1 15.0 lb. 49.0 15.0 lb. 49.0 15.0 lb. 49.0 15.0 lb. 49.0 15.0 lb. 49.0*

Times:

10 salt 10 more 25 Burton Salt

Started to mash $\frac{168}{79}^{\circ}$ First runs *20.1* %

Malt all in, T. Last " *0.95* %

Underlet on $\frac{110}{76}^{\circ}$; Steam *2 min.*

Finished mashing, T. *162* Water: Mash *78* bbls.

Set taps; Heat *160* Underlet *16* "

Sparge $\frac{168}{154}$; Hop $\frac{170}{6}$ Sparge *15.4* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>189</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *from Brew # 8* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.47*

Balling of beer *2.95*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 7

17

No. 5 Tun.

Date *de* June 17th 1861

Malt 9000 C grade Malt *34 in H.P.T.*

Hops 20 lb 497 10 06 2 9/15 18 1/2 2 9/15 18 1/2 2 9/15 18 1/2 2 9/15 18 1/2 2 9/15 18 1/2

Times: 10 Salt, 10 mass, 25 Burton salt.

Started to mash 168° / 80 First runs 126 %

Malt all in, T. Last " 121 %

Underlet on 210° ; Steam 1 min.

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

Set taps; Heat. 158° Underlet 16 "

Sparge 168° / 152 ; Hop 170° / 6 Sparge 152 "

"Striking Heat" " Hop Sparge 6 "

"Initial Heat" 152° Total " "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.6</u> %

Yeast Farm Brew # 9 Air

Run to storage

Quantity recorded in Cellar

Balling of wort 11.6 7/8

Balling of beer 2.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 12 Tun.

Step

Date Wed Apr 18 1876

Malt 76.00 C made 9 salt

Hops 25-40 49/15-20 C 49 10-20 49/20 20 49

Times: 10 Salt, 10 Mass, 25-30 salt, 1 1/2 H.M.S.

Started to mash 148' / 69 First runs 19.4 %

Malt all in, T. Last " 1.45 %

Underlet on 24' / 6 ; Steam 1 1/2 min

Finished mashing, T. 160° Water: Mash 68 bbls.

Set taps; Heat 159° Underlet 16 "

Sparge 148' / 136 ; Hop 40' Sparge 172 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152° Total 222 "

Into Kettle 170 bbls. Loss 8 bbls. Out 162 bbls. Kettle Test 11.0 %

Yeast 4 runs Brew # 6 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.3070

Balling of beer 2.8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

20

No. 7 Tun.

Stog

Date used Apr. 18th 1907

Malt 8H 20 Canada Small

Hops 30.56.49 / 15.67.52 + 15.67.47 20. 89.49

Times: 10 Salts. 10 min. 25. Burton Salt. 1st K. 25.

Started to mash 168° / 76 First runs 19.2 %

Malt all in, T. Last " 0.85 %

Underlet on 210° ; Steam 2 min.

Finished mashing, T. 162° Water: Mash 76 bbls.

Set taps; Heat. 160° Underlet 16 "

Sparge 168° / 130° ; Hop 170° Sparge 150 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 24.8 "

Into Kettle	Loss	Out	Kettle Test
189 bbls.	8 bbls.	180 bbls.	11.3 %

Yeast from Home & S Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5.70

Balling of beer 2.8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 15 Tun.

Stog

Date Thu. Apr. 12th 1901

Malt 75.00 C grade 9 salt.

Hops 25 KG. 49/150 & 49/103 & 49/2013 C 49

Times: 10 Salt, 15 mass, 25 Burton Salt, 14 1/2 S

Started to mash 168° First runs 1.9.4 %

Malt all in, T. Last " 1.2 %

Underlet on 240/76 ; Steam 1 min. Underlet on " "

Finished mashing, T. 166° Water: Mash 6.8 bbls.

Set taps; Heat 159° Underlet " "

Sparge 168°/136 ; Hop 170° Hop Sparge 1.35 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152° Total 22.5 "

Into Kettle 1.70 bbls. Loss 8 bbls. Out 16.2 bbls. Kettle Test 10.8 %

Yeast 7 from Brew # 13 Air " "

Run to storage " Baling " %

Quantity recorded in Cellar " recorded in Cellar " gals.

Balling of wort 11.17° Balling of wort " "

Balling of beer 3.0 Balling of beer " "

Apparent attenuation " Apparent attenuation " "

Alcohol " Alcohol " "

Real Attenuation " Real Attenuation " "

Real extract " Real extract " "

Remarks: " Remarks: " "

Brew No.

22

No. 8 Tun.

Date *Thu Apr. 19th 1905*

Malt *84 lbs. Canada Malt*
Hops *30 K&H / 15 A.C.F. 250 & 15 W.B. 249 / 20 B.S. 49*
Times: *10 Salts 10 more 33 Union Salts 15 Kms.*

Started to mash $\frac{165}{74}$ First runs *12.45* %

Malt all in, T. Last " *0.85* %

Underlet on $\frac{210}{16}$; Steam *2 min.*

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

Set taps; Heat *158°* Underlet *16* "

Sparge $\frac{168}{146}$; Hop $\frac{170}{6}$ Sparge *146* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *158°* Total *242* "

Into Kettle Loss Out Kettle Test
188 bbls. *8* bbls. *180* bbls. *11.3* %

Yeast *from Brew # 10* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.35-70*

Balling of beer *2.7*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

23

No. 11 Tun.

Sing

Date *Fri. Apr. 20 1917*

Malt *75.00 Canada malt*

Hops *25 Kg. 49 / 15 B. 49 + 10 B. 49 / 20 B. 49*

Times: *10 Sals. 10 min. 75 Union Sals. 10 K.M.S.*

Started to mash $\frac{1680}{72}$ First runs *15.90* %

Malt all in, T. Last " *1.2* %

Underlet on $\frac{210}{76}$; Steam *1 min.*

Finished mashing, T. *160.0* Water: Mash *72* bbls.

Set taps; Heat *158.0* Underlet *16* "

Sparge $\frac{168}{135}$; Hop $\frac{170}{6}$ Sparge *1.25* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" Total *219* "

Into Kettle	Loss	Out	Kettle Test
<i>170</i> bbls.	<i>5</i> bbls.	<i>162</i> bbls.	<i>11.3</i> %

Yeast *Wm. Best # 13011* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.45-7.8*

Balling of beer *3.1*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

24

No./Tun.

Date. Jan 24 1907

Malt. 9000 C Canada Malt

Hops 20 KG 49/108 49/15 BCF 50/15 BCF 49/15 KMH 57/110 50/49

Times: 10 Salt, 10 mass, 25 Brewster Salt

Started to mash 168° First runs 20.2 %

Malt all in, T. Last " 10.5 %

Underlet on 240/76 ; Steam 1.7 min.

Finished mashing, T. 140° Water: Mash 78 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168/154 ; Hop 170/6 Sparge 148 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152° Total 248 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 12.0 %

Yeast. 4 from Brew #11 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.37

Balling of beer 3.69

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: This brew did not ferment down low enough. M.M.

Brew No.

25

No. 13 Tun.

Stag

Date Fri. Apr. 27. 1901

Malt 75.00. combed malt

Hops 25 KG. 49 / 15 B.S. 49 + 10 B.S. 49 / 30 B.S. 49

Times: 10 Salt. 10 more. 25. Benton Salt. 12 K.M.S.

Started to mash 168° / 64 First runs 18.8 %

Malt all in, T. Last " 0.9 %

Underlet on 210° / 16 ; Steam 2 min.

Finished mashing, T. 142° Water: Mash 64 bbls.

Set taps; Heat 160° Underlet 16 "

Sparge 168° ; Hop 170° / 6 Sparge 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total "

Into Kettle Loss Out Kettle Test
170 bbls. 9 bbls. 161 bbls. 11.4 %

Yeast 10m. Beem # 23 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.57%

Balling of beer 2.75%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

26

No. // Tun.

Date Mon. Feb 30th 57

Malt 7.5-00 C Canada Malt

Hops 20 KC 60 / 15 BC 49, 10 BC 49 / 20 BC 49

Times: 10 Salt, 10 mass, 25- Burton Salt 14 KC 49

Started to mash 148° / 68 First runs 19.2 %

Malt all in, T. Last " 1.1 %

Underlet on 7/6; Steam 1 min

Finished mashing, T 160° Water: Mash 68 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 148° / 136; Hop 170° / 6 Sparge 6 "

"Striking Heat" Hop Sparge 136 "

"Initial Heat" 152 Total 226 "

Into Kettle 180 bbls. Loss 8 bbls. Out 162 bbls. Kettle Test 11.25 %

Yeast From Brew # 20 Air

Run to storage..... Balling

Quantity recorded in Cellar..... gals.

Balling of wort 11.4%

Balling of beer 2.4

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: the beer is at present in storage

Brew No.

27

No. 10 Tun.

Date *Thu. May 12/51*

Malt *9.000 Canada malt*

Hops *20 KG 50/10 B. 49/15 RA 50/15 RA 49/15 KA 50/10 BA 49*

5 H.J. B.S.

Times: *10 Salt 10 mass 25 Burton salt*

Started to mash $\frac{165}{90}$ First runs *18.6* %

Malt all in, T. Last " *0.95* %

Underlet on $\frac{210}{16}$; Steam *2 min*

Finished mashing, T. *160* Water: Mash *9.0* bbls.

Set taps; Heat *158* Underlet *16* "

Sparge $\frac{148}{146}$; Hop $\frac{47}{6}$ Sparge *146* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>184</i> bbls.	<i>9</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *from Sam #24* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *13.15.9*

Balling of beer *2.25*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: *3 lb of B.S. in*

Brew No.

28

No. 13 Tun.

Wed. Date May 24 1951

Malt 75.00 Canada 9 Malt
Hops 2.0 CG 8.0 / 15-ACE, 10 BE 49 / 2.0 BE 49
Times: 10 Salt, 10 Mash, 25 Brewster Salt, 10 KMS.

Started to mash 148° / 68° First runs 19.3 %
Malt all in, T. Last " 0.95 %
Underlet on 74°; Steam 2.2 min.
Finished mashing, T. 160° Water: Mash 6.8 bbls.
Set taps; Heat 159° Underlet 1.6 "
Sparge 148° / 136°; Hop 170° Sparge 1.33 "
"Striking Heat" Hop Sparge 6 "
"Initial Heat" 158° Total 22.3 "

Into Kettle 170 bbls. Loss 10 bbls. Out 160 bbls. Kettle Test 11.4 %

Yeast 7 runs Brewster 24 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.4 %

Balling of beer 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

29

No. 44 Tun.

Date *Thu May 31/51*

Malt *81.00 Canada malt*
 Hops *15 Kg 3.0 10 B.G. 49 / 15 B.G. 5.0 10 B.G. 49 / 15 Kg 3.0 22 / 10 B.G. 49*
 Times: *10 Salts 10 min 25. Runion Salts*

Started to mash $\frac{168^{\circ}}{12}$ First runs *19.55* %
 Malt all in, T. Last " *0.75* %
 Underlet on $\frac{210}{6}$; Steam *2 min*
 Finished mashing, T. *160^{\circ}* Water: Mash *72* bbls.
 Set taps; Heat *15.8^{\circ}* Underlet *16* "
 Sparge $\frac{168^{\circ}}{136}$; Hop $\frac{170^{\circ}}{6}$ Sparge *128* "
 "Striking Heat" Hop Sparge *6* "
 "Initial Heat" *14.8^{\circ}* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>170</i> bbls.	<i>9</i> bbls.	<i>161</i> bbls.	<i>12.1</i> %

Yeast *Wm. Beck # 25* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.35-071*

Balling of beer *2.30*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: *3 lbs of B.G. in Kettle*

Brew No.

30

No. 15 Tun.

Malt 7500 C *Stey* *9 May 1897*

Hops 20. R. 27. 1. 15. A. C. F. 4. 9. 4. 10. B. 4. 9. / 20 B. 4. 9.

Times: 10. Salt, 10. Mass., 25. Brew. Salt

Started to mash $\frac{148}{90}$ First runs 19.0 %

Malt all in, T. Last " 0.8 %

Underlet on $\frac{24}{16}$; Steam 2 min.

Finished mashing, T 159 Water: Mash 7.0 bbls.

Set taps; Heat 157 Underlet 16 "

Sparge $\frac{148}{134}$; Hop $\frac{170}{6}$ Sparge 131 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150 Total 223 "

Into Kettle	Loss	Out	Kettle Test
170 bbls.	1.0 bbls.	160 bbls.	1125 %

Yeast *4 can. Bann. 25* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.45 %

Balling of beer 2.25

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

31

No. 1-Tun.

Date *June 7 1891*

Malt *9000 C grade malt*
Hops *20 lb C 50, 10 lb C 49, 15 lb C 50, 15 lb C 49, 15 lb C 49*

Times: *10 salt, 10 mins, 25 Burton salt*

Started to mash $\frac{148}{76}$ First runs *19.5* %

Malt all in, T. Last " *0.9* %

Underlet on $\frac{210}{16}$; Steam *3 min.*

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

Set taps; Heat *158* Underlet *26* "

Sparge $\frac{148}{156}$; Hop $\frac{170}{6}$ Sparge *152* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148* Total *250* "

Into Kettle *188* bbls. Loss bbls. Out bbls. Kettle Test *12.05* %

Yeast *3 min. Brew # 26* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.37*

Balling of beer *2.65*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

32

No. 2 Tun.

Date *Mon. May 7th 1917*

Malt *9000 Canada malt* 3rd BC 4th *Vin Kettle*

Hops *20 lb. 17.0 10 lb. 49/15. 20 lb. 49/15. 20 lb. 49/15. 10 lb. 22.0 10 lb. 20. 10 lb. 20.*

Times: *10 Salts 10 runs 25. Burton Salts*

Started to mash $\frac{168^{\circ}}{76}$ First runs *20.3* %

Malt all in, T. Last " *1.3* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min.*

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

Set taps; Heat *168* Underlet *16* "

Sparge $\frac{168^{\circ}}{156}$; Hop $\frac{170^{\circ}}{6}$ Sparge *15.2* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148* Total *6* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>9</i> bbls.	<i>180</i> bbls.	<i>12.05</i> %

Yeast *from Beer # 16* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.47*

Balling of beer *2.95*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

33

No. 3 Tun.

Date: 7th May 88/51

Malt: 9,000 C Canada Malt 34 B in Kettle

Hops: 24 lb 50 lb BC 47/15 BC 57/11 BC 49/50 Star 37/11 BC 49

Times:

10 Salt, 10 Mass, 25 Burton Salt

Started to mash 168° First runs 19.4 %

Malt all in, T. Last " 1.2 %

Underlet on 7/6; Steam 2.7 min.

Finished mashing, T. 160° Water: Mash 7.8 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°; Hop 170° Sparge 15.2 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 25.2 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>19.25</u> %

Yeast: 7 from Brand #26 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.45 %

Balling of beer 3.05

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

34

No. of Tun.

Date *Sun. May 8th 1911*

Malt *9000 made malt* *3rd BG 49 in Kettle.*

Hops *20 KG 50 - 10 BG 49 / 15 BG 49 + 20 = 15 BG 49 / 15 KG 50 = 10 BG 49*

Times: *10 salt 10 mms. 05 Burton Salt*

Started to mash $\frac{165^{\circ}}{76}$ First runs *19.9* %

Malt all in, T. Last " *1.5* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min.*

Finished mashing, T. *160^o* Water: Mash *76* bbls.

Set taps; Heat. *158^o* Underlet. *16* "

Sparge $\frac{168^{\circ}}{56}$; Hop $\frac{170^{\circ}}{6}$ Sparge. *149* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148^o* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *from: Beer #16* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.4590*

Balling of beer *3.1*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

35

No. 8 Tun.

Date *Wed 9 May 9 7/57*

Malt *84 00 C Canada 9 Malt*

Hops *30 KE 50/15 BCF 50/15 BCF 9/ 20 BCF 9*

Times:

10 salt, 10 min, 22- Barton salt, 14 KMS.

Started to mash *48°*

First runs *18.1* %

Malt all in, T.

Last " *1.2* %

Underlet on *210°*; Steam *3 min.*

Finished mashing, T. *142°*

Water: Mash *7.6* bbls.

Set taps; Heat. *160°*

Underlet *1.6* "

Sparge *48°*; Hop *170°*

Sparge *1.52* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *148°*

Total *25.0* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.3 %

Yeast *from Brew # 17*

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.5 0/0*

Balling of beer *2.8*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

36

No. 6 Tun.

Date Wed. May 9.

Malt. 84.00 Canada Malt.

Hops. 30 P.G. 50 / 15 B.C.F. 50 - 15 B.G. 47 - 20 B.G. 49

Times: 10 Salt. 10 Moss 25: Burton salt. 1 H. X. M. S.

..... Started to mash $\frac{168}{78}$ First runs 18.55 %
 Malt all in, T. Last " 0.9 %
 Underlet on $\frac{210}{16}$; Steam 2. P.M.
 Finished mashing, T. 160 Water: Mash 78 bbls.
 Set taps; Heat 1058 Underlet 16 "
 Sparge $\frac{168}{134}$; Hop $\frac{170}{6}$ Sparge 148 "
 "Striking Heat" Hop Sparge 6 "
 "Initial Heat" 150 Total "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.35</u> %

Yeast. From Brew no. 17-19 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6.70

Balling of beer 3.15

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

37

No. 7 Tun.

Date: *Thu May 10/51*

Malt: *89.00 Canada Salt* 3000049 in Kettle

Hops: *20 KC 57 110 BC 49/15 DCF 57 115 BC 49/15 KHMS 57 110 BC 49*

Times: *10 Salt, 10 mass, 25 Carter Salt*

Started to mash *48°/50°* First runs *18.8* %

Malt all in, T. Last " *1.25* %

Underlet on *210°/14*; Steam *2 min.*

Finished mashing, T. *160°* Water: Mash *20* bbls.

Set taps; Heat *158°* Underlet *16* "

Sparge *148°/152°*; Hop *120°/6* Hop Sparge *147* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *249* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>1205</i> %

Yeast *7 runs Brew # 20* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *19.150°*

Balling of beer *3.0*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

38

No. 8 Tun.

Date *Thu May 10/30*

Malt *8900. Canada Malt* 3rd DG 49 in Kettle.

Hops *20 KG 50. 10 DG 49. 15 DG 50. 15 DG 49. 15 KAM 50. 10 DG 49*

Times: *10 Salts 10 mins. 25 Burton Salts*

Started to mash $\frac{168^{\circ}}{72}$ First runs *21.0* %

Malt all in, T. Last " *1.85* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min*

Finished mashing, T *160* Water: Mash *72* bbls.

Set taps; Heat *158* Underlet *16* "

Sparge $\frac{168^{\circ}}{160}$; Hop $\frac{170^{\circ}}{6}$ Sparge *13.7* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148* Total *148* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>7</i> bbls.	<i>181</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 29* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.27*

Balling of beer..... *3.6*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: *Boiled 10 min extra;*

Brew No.

40

No./° Tun.

Date *Friday May 11*

Malt *8900 Canada Malt* 3° B.G. 49 - in Kettle

Hops *20 P.G. 50 - 10 B.G. 49 - 15 B.C.F. 49 - 15 X 70 50 - 10 B.G. 49*

Times:

10 Salts - 10 Moss 25 Burton Salts

Started to mash $\frac{168}{74}$

First runs *19.8* %

Malt all in, T.

Last " *1.3* %

Underlet on $\frac{210}{16}$; Steam *2 MIN.*

Finished mashing, T. *160*

Water: Mash *74* bbls.

Set taps; Heat. *158*

Underlet *16* "

Sparge $\frac{168}{158}$; Hop $\frac{170}{6}$

Sparge *155* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *150*

Total

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.05 %

Yeast *from Brew no. 29.*

Air

Run to storage

Balling

Quantity recorded in Cellar

Balling of wort *12.170*

Balling of beer *3.45*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

41

No. / Tun.

Date *Mon May 14/91*

Malt *8 H. 00. Lande Pils*

Hops *20 KG. 20 / 15. B.C.F. 20. 15. B.C.F. 19 / 20. B.C.F. 19*

Times: *10 Salt. 10 min. 25 Burton Salt. 1 = K.M.S.*

Started to mash $\frac{168^\circ}{7\frac{1}{2}}$ First runs *19.9* %

Malt all in, T. Last " *0.9* %

Underlet on $\frac{210^\circ}{6}$; Steam *2 min.*

Finished mashing, T *160°* Water: Mash *7.2* bbls.

Set taps; Heat *158°* Underlet *16* "

Sparge $\frac{168^\circ}{160}$; Hop $\frac{170^\circ}{6}$ Sparge *15-2* "

"Striking Heat" Hop Sparge *4* "

"Initial Heat" *148°* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>18.0</i> bbls.	<i>11.3</i> %

Yeast *from Brew # 31* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.570*

Balling of beer *3.0*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

42

No. 2 Tun.

Stag

Date *9th May 14th 1915*

Malt *8400 C Canada Malt*

Hops *20 KC 50. / 15 BCF 50 x 15 OR 49 / 20 BCF 49*

Times: *10 salt. 10 mass 2.5 water salt 17 15 15*

Started to mash $\frac{468}{73}^{\circ}$ First runs *17.35* %

Malt all in, T. Last " *1.15* %

Underlet on $\frac{76}{}$; Steam *3 min.*

Finished mashing, T *160* Water: Mash *7.9* bbls.

Set taps; Heat *138* Underlet *1.6* "

Sparge $\frac{468}{157}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *14.6* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148* Total *241* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.4</i> %

Yeast *7 min Bonn # 31* Air

Run to storage. Balling *11.5* %

Quantity recorded in Cellar. gals.

Balling of wort *11.5* %

Balling of beer *2.7*

Apparent attenuation.

Alcohol.

Real Attenuation.

Real extract.

Remarks:

Brew No.

43

No. 3 Tun.

Date *June - May 15 - 1951*

Malt *89.00 Canada Malt* *3# 20# in Kettle.*

Hops *20 Kg 20.00 20# 19/18 BC 50.00 15 BC 50/18 KM 50.00 10 20# 19*

Times: *10 Salts 10 min 25 Burton Salts*

Started to mash *165° / 76* First runs *19.85* %

Malt all in, T. Last " *1:25* %

Underlet on *210° / 76*; Steam *2 min*

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

Set taps; Heat *158°* Underlet *1.6* "

Sparge *165° / 156*; Hop *170° / 6* Sparge *1.50* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150°* Total *2.48* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>7</i> bbls.	<i>181</i> bbls.	<i>11.9</i> %

Yeast *from Brew #33* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.070*

Balling of beer *2.9*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

44

No. of Tun.

Date. Tue May 15th 57

Malt 89.00 Pilsener Malt 200000 H. 24712

Hops 2.00 C.S.O. 1.00 Pilsener 1.50 Pilsener 1.50 Pilsener 1.50 Pilsener 1.50 Pilsener 1.50

Times: 10 Salt, 10 mass, 20 Quarter Salt

Started to mash 168°/78 First runs 18.25%

Malt all in, T. Last " 1.35%

Underlet on 24°; Steam 3 min

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

Set taps; Heat. 158° Underlet 16 "

Sparge 168°/154; Hop 170°/6 Sparge 145° "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 245° "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.95%

Yeast 3 from Brew 433 Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.30%

Balling of beer 3.0

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

45

No. 5 Tun.

Sieg

Date *wed May 16 1911*

Malt *84.80 Canada Pilsate*

Hops *30 KG 90 / 15 BCF 320 = 15 BG 49 / 20 BG 49*

Times:

10 Salts 10 mins 25 Burton Salts 10 K.M.S.

Started to mash $\frac{165}{76}$

First runs *18.7* %

Malt all in, T.

Last " *0.7* %

Underlet on $\frac{210}{76}$; Steam *2 min.*

Finished mashing, T *160*

Water: Mash *76* bbls.

Set taps; Heat *1580*

Underlet *16* "

Sparge $\frac{168}{156}$; Hop $\frac{170}{6}$

Sparge *148* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *1520*

Total *246* "

Into Kettle

Loss

Out

Kettle Test

148 bbls.

8 bbls.

180 bbls.

11.12 %

Yeast *from Brew #38*

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort

11.14%

Balling of beer

2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

46

No. 6 Tun.

Date. Wed 9 May 16 1905

Malt 8.400 C grade Malt

Hops 30 KG 20/15 BCP x 15 BCP x 9/20 00 19

Times: 10 Salt 10 mass, 25 Brewster Salt 10 KMS

Started to mash $\frac{68}{73}$ First runs 17.2 %

Malt all in, T. Last " 0.95 %

Underlet on $\frac{24}{16}$; Steam 2 min.

Finished mashing, T. 160 Water: Mash 73 bbls.

Set taps; Heat 158 Underlet 11 "

Sparge $\frac{68}{159}$; Hop 470 Sparge 14.5 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148 Total 240 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.3</u> %

Yeast Granum Brewer # 38139 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.55-0.0

Balling of beer 2.65

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

47

No. 7 Tun.

Date. Thu May 17/91

Malt. 89.00 Canada malt 34 BG 49 in Kettle

Hops. 20 KG 50 10 BG 49 15 BG 50 15 BG 49 15 KG 49 15 KG 49 15 BG 49

Times: 10 Salt 10 moss 25 Burton Salt

Started to mash $\frac{168^{\circ}}{72}$ First runs 20.55 %

Malt all in, T. Last " 1.3 %

Underlet on $\frac{210^{\circ}}{76}$; Steam 2 min

Finished mashing, T. 16.0 Water: Mash 72 bbls.

Set taps; Heat. 158.0 Underlet 16 "

Sparge $\frac{168^{\circ}}{160}$; Hop $\frac{170^{\circ}}{6}$ Sparge 12.2 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152.0 Total 24.6 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.9</u> %

Yeast from Sacch # 39 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 13.1

Balling of beer 2.6

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

48

No. 8 Tun.

Date *Thurs May 12 1887*

Malt *9900 C Canada Malt* 3MBC IN KETTLE
Hops *24KG 10V1020CH9/1500K17A1500K18/1500K19/1500K20/11013G49*

Times: *10 Salt 10 mash 25 Boil 8alt*

Started to mash $\frac{168}{74}$ First runs *17.95* %

Malt all in, T. Last " *2.15* %

Underlet on $\frac{210}{76}$; Steam *2 1/2 min*

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

Set taps; Heat *158* Underlet *16* "

Sparge $\frac{168}{58}$; Hop $\frac{170}{6}$ Sparge *152* "

"Striking Heat" " Hop Sparge *6* "

"Initial Heat" *149* Total *248* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Brew* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.15%*

Balling of beer..... *2.8*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

49

0% wort

02

No. 9 Tun.

Stag

Date. Fri. May 18/51

Malt. 8 H 40 Canada malt

Hops. 30 KG 50/15 BCF 50 X 15 BCF 49/20 KG 49

Times:

10 Salt 10 mins, 25 Burton salt 144 MS

Started to mash $\frac{168}{90}^{\circ}$

First runs 19.4 %

Malt all in, T.

Last " 0.9 %

Underlet on $\frac{24}{6}^{\circ}$; Steam 3 min.

Finished mashing, T 159°

Water: Mash 80 bbls.

Set taps; Heat 157°

Underlet 16 "

Sparge $\frac{168}{152}^{\circ}$; Hop 170°

Sparge 140 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 242 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

9 bbls.

179 bbls.

11.55 %

Yeast 4 man B. W. #38

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.5 %

Balling of beer 2.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

50

No. / Tun.

Date *Mon May 21 1851*

Malt *89.00. Canada Malt* 3rd BG 19. id. Kettle
Hops *20. BG 22. 10. BG 19. 15. BG 22. 15. BG 19. 15. XFA 30. 10. BG 19*

Times:

10. Salt 10. Malt 25. Burton Salt.

Started to mash $\frac{168^{\circ}}{30}$ First runs *19.85* %

Malt all in, T. Last " *1.3* %

Underlet on $\frac{140^{\circ}}{16}$; Steam *2.00* min.

Finished mashing, T. *158^{\circ}* Water: Mash *8.0* bbls.

Set taps; Heat *152^{\circ}* Underlet *16* "

Sparge $\frac{168^{\circ}}{152}$; Hop $\frac{170^{\circ}}{6}$ Sparge *146* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148^{\circ}* Total *24.8* "

Into Kettle Loss Out Kettle Test
184 bbls. *6* bbls. *182* bbls. *11.9* %

Yeast *from Brew # 39* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.2%*

Balling of beer *2.35%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

51

No. 2 Tun.

Ale

Date *Mon. May 27th/51*

Malt *89.00 Canada Malt* 2[#] B.C. #9 in Kettle.

Hops *20 Kg. 50-11 B.C. #9/15 B.C. #50/15 B.C. #9/15 Ham 50/10 B.C. #9*

Times: *10 Salt. 10 Mues. 25 Burton Salt.*

Started to mash $\frac{168^{\circ}}{80}$ First runs *18.55* %

Malt all in, T. Last " *1.25* %

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

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

Set taps; Heat. *158* Underlet *16* "

Sparge $\frac{168^{\circ}}{152}$; Hop $\frac{170}{6}$ Sparge *149* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *151* Total *251* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *From Brew #41* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.35%*

Balling of beer *3.1*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

52

No. 3 Tun.

Date. Tues. May 22nd / 57

Malt 84 lbs. *Canada Tonale*

Hops 30 lbs. 50 / 15 lbs. 50 = 15 lbs. 49 / 20 lbs. 49

Times: 10 salt 10 mass 25 bottom salt 10 K.M.S.

Started to mash $\frac{165}{74}$ First runs 19.6 %

Malt all in, T. Last " 1.2 %

Underlet on $\frac{210}{76}$; Steam 2 min

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

Set taps; Heat 158 Underlet 16 "

Sparge $\frac{168}{138}$; Hop $\frac{170}{6}$ Sparge 15.2 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150 Total 249 "

Into Kettle Loss Out Kettle Test
188 bbls. 7 bbls. 191 bbls. 11.3 %

Yeast from Brew # 47 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.77

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

53

No. 4 Tun.

Stag

Date: Feb 22 1951

Malt 8400 C grade malt

Hops 30 KG 50/15 BCI-321 15 BCU9/20 BCU9

Times:

10 salt, 10 min, 25 Brew salt, 144.5

Started to mash 68°/74

First runs 15.8 %

Malt all in, T.

Last " 0.85 %

Underlet on 210°; Steam 25 min

Finished mashing, T. 150°

Water: Mash 24 bbls.

Set taps; Heat 158°

Underlet 1.6 "

Sparge 68°/158°; Hop 170°

Sparge 15.3 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 149°

Total 24.9 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.4 %

Yeast 7 can Brew # 47

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.8 %

Balling of beer 2.85

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

55

No. 6 Tun.

Ale

Date Wed. May 23/51

Malt 8900 Canada Small 378649 in Kettle

Hops 2.5KG. 2.0 N10. 0.649/15. 0.649/15. 0.649/15. 0.649/15. 0.649/15. 0.649

Times: 10 Salt, 10 mass, 25 Burton Salt

Started to mash 168°/77 First runs 18.9 %

Malt all in, T. Last " 1.7 %

Underlet on 240°; Steam 27min

Finished mashing, T. 159° Water: Mash 77 bbls.

Set taps; Heat 157° Underlet 16 "

Sparge 168°/155; Hop 170° Sparge 15.5 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 254 "

Into Kettle Loss Out Kettle Test 188 bbls. 8 bbls. 180 bbls. 12.1 %

Yeast 7.000 Brew # 445° Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.370

Balling of beer 3.1

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

56

No. 7 Tun.

Date *See May 23rd 1911*

Malt *94.80 Canada Malt*

Hops *30 KG 50 / 15 KG 50 = 15 KG 49 / 20 KG 49*

Times: *10 min 10 salt 35 Union Salt 12 KMS*

Started to mash $\frac{165}{74}$ First runs *19.6* %

Malt all in, T. Last " *1.05* %

Underlet on $\frac{210}{76}$; Steam *2 min*

Finished mashing, T *158°* Water: Mash *78* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge $\frac{168}{154}$; Hop $\frac{170}{6}$ Sparge *18.4* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *234* "

Into Kettle	Loss	Out	Kettle Test
<i>184</i> bbls.	<i>8</i> bbls.	<i>190</i> bbls.	<i>11.3</i> %

Yeast *from Brew # 48* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.5%*

Balling of beer *2.55*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

57

No. 8 Tun.

Date. Fri. May 20th 1887

Malt 8900 Canada Malt 34 BC in Kettle

Hops 20 P.G. 50 / 15 P.G. 50 / 15 P.G. 49 / 25 M.A.M. 50 14 P.G. 49

Times: 10 mash 10 salt 25 Burton Salt 14 1/2

Started to mash 168° / 80 First runs 18.45 %

Malt all in, T. Last " 0.85 %

Underlet on 7/16 ; Steam 2 1/2 min

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

Set taps; Heat 158° Underlet 1/4 "

Sparge 168° / 152 ; Hop 170 Sparge 148 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 149° Total 248 "

Into Kettle 188 bbls. Loss 8 bbls. Out 180 bbls. Kettle Test 12.05 %

Yeast 7 min Burton 14.9 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.27

Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

59

No. Tun.

Date *Mon May 25th 1917*

Malt *89.00 Canada malt* 3rd BG 30 in Kettle

Hops *20 KG 5.0 = 10 BG 49/15. 20 KG 5.0 = 10 BG 49/15. 20 KG 5.0 = 10 BG 5.0*

Times: *10 Salt 10 mass 25 Union Salt*

Started to mash $\frac{168}{78}$ First runs *19.3* %

Malt all in, T. Last " *1.05* %

Underlet on $\frac{910}{16}$; Steam *2 min*

Finished mashing, T. *158°* Water: Mash *78* bbls.

Set taps; Heat *126°* Underlet *16* "

Sparge $\frac{168}{34}$; Hop $\frac{170}{6}$ Sparge *15-4* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *25-4* "

Into Kettle	Loss	Out	Kettle Test
<i>159</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.9</i> %

Yeast *from Brew #49* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort *12.7 70*

Balling of beer *2.35*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

60

No. 2 Tun.

Stay

Date

7th May 29th 51

Malt 84.00 P amala malt

Hops 30KG 50/15 BCF 50 4.5 BR 50 / 20 BR 50

Times: 10 Salt, 10 mash, 25 Brew, salt 144.45

Started to mash 148° First runs 192 %

Malt all in, T. Last " 1.1 %

Underlet on 240° ; Steam 3 min.

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

Set taps; Heat. 158° Underlet. 16 "

Sparge 148° ; Hop 170° Sparge. 152 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 252 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.25 %

Yeast 2 new Brew # 51 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 gals

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

61

No. 3 Tun.

Date. Wed Aug 30/57

Malt. 8400 Canada Malt

Hops 30 KG 50 / 15-BE 50 X 15-BE 50 / 20 BG 50

Times:

10 Selt. 10 min. 25 Brew. Selt. 14 min.

Started to mash 148° / 72

First runs 19.2 %

Malt all in, T.

Last " 0.9 %

Underlet on 2/6; Steam 1 1/2 min.

Finished mashing, T. 140°

Water: Mash 724 bbls.

Set taps; Heat 155°

Underlet 16 "

Sparge 168° / 160; Hop 170°

Sparge 155 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 157°

Total 249 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls. bbls. bbls.	<u>1125</u> %

Yeast 7 min Brew # 49453 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 11490

Balling of beer 2.25

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

62

No. Tun.

Date *Wed May 30th 1911*

Malt *8900. Canada malts* 3rd BR 50. in Kettle

Hops *20 KA 50. 10 BR 50. 15 BR 50. 15 KA 50. 15 KA 50. 10 BR 50.*

Times: *10. Salt 10. mms 25. Custer salt.*

Started to mash $\frac{168^{\circ}}{30}$ First runs *19.6* %

Malt all in, T. Last " *1.05* %

Underlet on $\frac{210^{\circ}}{16}$; Steam *2 min.*

Finished mashing, T. *158^{\circ}* Water: Mash *8.0* bbls.

Set taps; Heat. *157^{\circ}* Underlet *1.6* "

Sparge $\frac{168^{\circ}}{15}$; Hop $\frac{170^{\circ}}{6}$ Sparge *1.49* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150^{\circ}* Total *25.1* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Brew # 49. 53* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.30*

Balling of beer *3.2*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

63

No. 5 Tun.

Date. Thurs May 31 1897

Malt. 89.00 C and 9 malt 3400 50101 KETTIC

Hops 20.42 50 110 00 50 15 00 15 00 15 00 15 00 15 00 15 00 15 00

Times:

10 Salt, 10 min, 25 Center Salt

Started to mash 168°

First runs 19.1 %

Malt all in, T.

Last " 1.0 %

Underlet on 2/6; Steam 12 min

Finished mashing, T. 158°

Water: Mash 76 bbls.

Set taps; Heat 127°

Underlet 16 "

Sparge 168°; Hop 170°

Sparge 153 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 152°

Total 257 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.1 %

Yeast From Brew # 51

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 12.250

Balling of beer..... 2.15

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

64

No. 6 Tun.

Date: *Thu May 31 1951*

Malt: *89.00 Canada malt* 30 B.G. in Kettle.

Hops: *20 KG. #00 10 B.G. #0 15 B.G. #00 15 B.G. #00 15 KG. #00 10 B.G. #00*

Times: *10 Salt 10 more 25 Benton Salt*

Started to mash $\frac{168}{74}$ First runs *20.3* %

Malt all in, T. Last " *1.65* %

Underlet on $\frac{90}{76}$; Steam *20 min*

Finished mashing, T. *15.40* Water: Mash *74* bbls.

Set taps; Heat. *15.60* Underlet. *16* "

Sparge $\frac{168}{158}$; Hop $\frac{170}{6}$ Sparge. *150* "

"Striking Heat" Hop Sparge. *6* "

"Initial Heat" *14.80* Total. *246* "

Into Kettle	Loss	Out	Kettle Test
<i>184</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast: *from Brew # 51* Air

Run to storage... Balling... %

Quantity recorded in Cellar... gals.

Balling of wort... *13.25 0.0*

Balling of beer... *2.8*

Apparent attenuation...

Alcohol...

Real Attenuation...

Real extract...

Remarks:

Brew No.

66

No. 9 Tun.

Date *Feb 19 1951*

Malt *89 lb. Canada Malt* 3rd BG 50 in Kettle

Hops *20 KG 20 10 BG 20 15 BG 20 15 BG 20 15 KG 50 10 BG 50*

Times: *10 Salts 10 mins 25 Boil Salts*

Started to mash $\frac{168}{70}$ First runs *20.1* %

Malt all in, T. Last " *1.65* %

Underlet on $\frac{200}{70}$; Steam *20 min*

Finished mashing, T. *140* Water: Mash *70* bbls.

Set taps; Heat. *155* Underlet. *16* "

Sparge $\frac{168}{162}$; Hop $\frac{170}{6}$ Sparge. *16.0* "

"Striking Heat" Hop Sparge. *6* "

"Initial Heat" *118* Total *252* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>7</i> bbls.	<i>181</i> bbls.	<i>12.0</i> %

Yeast *from Brew # 52* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.30*

Balling of beer *2.7*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

67

No. 9. Tun.

Date *Thu June 5 1957*

Malt *8.900 C. made malt*

3480 50 in kettle

Hops *20 lb 50.50 4.10 80.50 / 15 lb 60.49 4.15 80.50 / 15 lb 71.44 5.10 80.50*

Times:

10 salt 10 mash 25 duntin salt

Started to mash *48°*

First runs *19.4* %

Malt all in, T.

Last " *1.7* %

Underlet on *7/6*; Steam *3 min*

Finished mashing, T. *158°*

Water: Mash *7.6* bbls.

Set taps; Heat. *156*

Underlet *16* "

Sparge *168° / 156*; Hop *170° / 6*

Sparge *156* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *148°*

Total *25.4* "

Into Kettle

Loss

Out

Kettle Test

185 bbls.

8 bbls.

180 bbls.

11.95 %

Yeast *From Brew # ~~624~~ # 54-55*

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort *12.05-0.0*

Balling of beer *2.6*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

69

No. 10 Tun.

Date. *Thurs June 5th 1897*

Malt. *99.00 Canada Malt* 3# 86 50. IN Kettle

Hops. *20.00 2.00 10.00 10.00 10.00 10.00 10.00 10.00 10.00 10.00 10.00 10.00*

Times: *10 Salts 10 mins 25 Salts*

Started to mash *168° / 74* First runs *19.65* %

Malt all in, T. Last " *0.1* %

Underlet on *210° / 76*; Steam *2 min* Water: Mash *74* bbls.

Finished mashing, T. *160°* Underlet *16* "

Set taps; Heat *139°* Sparge *13.9* "

Sparge *168° / 138*; Hop *170° / 6* Hop Sparge *6* "

"Striking Heat" Total *248* "

"Initial Heat" *150°*

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.03</i> %

Yeast *from Brew # 56.460* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.45.00*

Balling of beer *3.1%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

70

No. 2. Tun.

Stuy

Date Wed June 6 75-1

Malt 8.400 C Canada C. Malt.

Hops 20.000 50/15 D.C.F. 50.000 20.000 20.000 20.000

Times: 10. Salt. 10. mass. 25. water. Salt 1.000 MMS

Started to mash $\frac{148}{78}^{\circ}$ First runs 18.95 %

Malt all in, T. Last " 1.45 %

Underlet on $\frac{24}{16}^{\circ}$; Steam 22 in.

Finished mashing, T. 162. Water: Mash 73 bbls.

Set taps; Heat 76. Underlet 16 "

Sparge $\frac{168}{159}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 151 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150. Total 246 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	113 %

Yeast 8.000 Brown # 62 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6.0.1

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

71

No. 3 Tun.

Stog

Date Wed June 1, 1957

Malt 84 C grade Malt

Hops 30 x 0.50 / 15 x 0.50 / 15 x 0.50 / 20 HC 50

Times: 10 salt, 10 mash, 25 Bunter salt, 148 MS

Started to mash 168° First runs 19.9 %

Malt all in, T. Last " 2.8 %

Underlet on 2/6; Steam 2 min.

Finished mashing, T. 160° Water: Mash 73 bbls.

Set taps; Heat 157 Underlet 16 "

Sparge 168° / 189; Hop 170° / 6 Sparge 148 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 149° Total 213 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.4</u> %

Yeast Green Brew # 60065 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.

72

No. 11 Tun.

Date used June 6, 1881

Malt. 81 lbs. *leached malt* 30 Bbls. in Kettle.

Hops. 15 lb. 30. 10 Bbl. 25/18 Bbl. 20. 10 Bbl. 19/15 KAM 3.00 10 Bbl. 20.

Times: 10 Salt. 10 min. 25 min. Salt

Started to mash $\frac{145}{72}$ First runs 19.53 %

Malt all in, T. Last " 1.2 %

Underlet on $\frac{24}{6}$; Steam 9 min.

Finished mashing, T. 158° Water: Mash 72 bbls.

Set taps; Heat. 157° Underlet. 16 "

Sparge $\frac{168}{36}$; Hop $\frac{170}{6}$ Sparge. 130 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 224 "

Into Kettle	Loss	Out	Kettle Test
170 bbls.	10 bbls.	160 bbls.	12.12 %

Yeast. *from Brew # 60.065* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.5 %

Balling of beer 2.9.

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

73

No. 4 Tun.

Date *Al* *Thu June 7 1917*

Malt *8900 P onale Malt* *54865 in kettle*

Hops *2.5 lb 2.7 V. 100 G. 2 / 1.5 lb 4.2 V. 100 G. 2.5 / 1.5 lb 4.2 V. 100 G. 2.5*

Times:

10 Salt, 10 mass, 25 Burton salt

Started to mash *148°*

First runs *19.0* %

Malt all in, T.

Last " *1.6* %

Underlet on *9/16* ; Steam *3 min*

Finished mashing, T *159°*

Water: Mash *2.6* bbls.

Set taps; Heat *157*

Underlet *1.6* "

Sparge *148°* ; Hop *1/6*

Sparge *15.6* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *147°*

Total *254* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

7 bbls.

181 bbls.

11.8 %

Yeast *4 lb Brew # 1.2*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort *12.2*

Balling of beer *2.5*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

74

No. 5 Tun.

Malt. 88.00 *Canada malt* Date *May June 7 1897*

Hops. 2.0. K.G. 2.0. 1.0. B.G. 3.0. 1.5. Ac. 2.0. 1.5. Ac. 2.0. 1.5. K.A.M. 2.0. 1.0. B.G. 2.0.

Times: 1.0. *more* 1.0. *salt* 25. *Barium Sulf*

Started to mash $\frac{168}{76}$ First runs 19.7 %

Malt all in, T. Last " 1.1 %

Underlet on $\frac{210}{76}$; Steam 2 min

Finished mashing, T. 160.0 Water: Mash 76 bbls.

Set taps; Heat 158.0 Underlet 1.6 "

Sparge $\frac{168}{76}$; Hop $\frac{170}{76}$ Sparge 1.46 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148.0 Total 2.44 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	7 bbls.	181 bbls.	11.8 %

Yeast *from Brew # 56* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0. *sp. g.*

Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Cut off 50 lbs. of MALT.

Brew No.

75

No. of Tun.

ale.
Malt 80.50. Canada malt

Date Thu June 10/51
3# BG 50 in Kettle.

Hops 15 X 0.50 = 7.50 / 10 BG 30 = 3.00 / 10 BG 40 = 4.00 / 15 W.M. 2.00 = 3.00 / 10 BG 50 = 5.00

Times: 10. Salt. 10. moss. 25. Burton Salt.

Started to mash $\frac{165}{68}$

First runs 19.05 %

Malt all in, T.

Last " 15.5 %

Underlet on $\frac{70}{16}$; Steam 20 min.

Finished mashing, T 159°

Water: Mash 68 bbls.

Set taps; Heat 178°

Underlet 16 "

Sparge $\frac{168}{140}$; Hop $\frac{170}{6}$

Sparge 130 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 220 "

Into Kettle	Loss	Out	Kettle Test
170 bbls.	9 bbls.	161 bbls.	19.0 %

Yeast from Beam # 36 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.270

Balling of beer 2.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

76

No. 6. Tun.

Stey

Date June 9 1891

Malt 52.50 C grade Malt

Hops 30.40 P. 20 / 15-PP. 50 / 15-PP. 50 / 20.80 50

Times: 1.0. Salt 10 mash, 25-Quits, Salt 100.00

Started to mash 168° / 43

First runs 19.8 %

Malt all in, T.

Last " 14 %

Underlet on 24° ; Steam 3 min.

Finished mashing, T. 160°

Water: Mash 7.7 bbls.

Set taps; Heat. 158°

Underlet. 1.6 "

Sparge 168° / 159 ; Hop 46°

Sparge. 15.6 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 25.1 "

Into Kettle

Loss

Out

Kettle Test

1.88 bbls.

8 bbls.

180 bbls.

11.15 %

Yeast. 3.00 Wm. & Co. It 63

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.50

Balling of beer..... 2.5

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: 100.00

Brew No.

77

No. 7 Tun.

Date *Friday June 9th 57*

Malt *5440 Canada Malt*

Hops *30 KE 57 / 15-04 F 57 X 15-06 53 / 20 BC 50*

Times: *10 Salt, 10 mash, 25 Brewster Salt, 14 H.M.S.*

Started to mash *148° / 14*

First runs *18.1* %

Malt all in, T.

Last " *0.75* %

Underlet on *2/8*; Steam *2 1/2 min.*

Finished mashing, T. *140°*

Water: Mash *7.4* bbls.

Set taps; Heat *158°*

Underlet *1.6* "

Sparge *148° / 137*; Hop *170° / 6*

Sparge *14.4* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *148°*

Total *24.0* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

1133 %

Yeast *4 nos. Brewer's 6.6*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort *11.4 70*

Balling of beer *3.6*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: *50 lbs of MALT. Added on*

Brew No.

78

No. 5 Tun.

Date *Jan 8 / 91*

Malt *8900 Canada Malt* 37 Bbls 50 in Kettle

Hops *20 KG 50.0 / 10 Bbls 20 / 15 KG 30.0 / 10 Bbls 15 / 15 KG 30.0 / 10 Bbls 30*

Times: *10 Sats 10 amss 25 Burton Sats*

Started to mash $\frac{148}{74}$ First runs *19.7* %

Malt all in, T. Last " *1.8* %

Underlet on $\frac{210}{76}$; Steam *2 min*

Finished mashing, T. *159°* Water: Mash *74* bbls.

Set taps; Heat. *158°* Underlet. *16* "

Sparge $\frac{148}{158}$; Hop $\frac{170}{6}$ Sparge. *12.6* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *25.2* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Brew # 56* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.300*

Balling of beer *2.8*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

79

No. 5 Tun.

Date Mon June 11 1901

Malt 81.70 Canada malt 3# BG 90 in Kettle

Hops 15 KG 20 10 BG 20 15 KG 20 10 BG 20 15 KG 20 10 BG 20

Times: 10 Salt 10 moss 25 Union Salt

Started to mash 168°/76 First runs 18.0 %

Malt all in, T. Last " 0.95 %

Underlet on 2/6 ; Steam 2 min

Finished mashing, T. 139° Water: Mash 76 bbls.

Set taps; Heat 137° Underlet 16 "

Sparge 168°/132 ; Hop 170°/6 Sparge 132 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 132° Total 230 "

Into Kettle 170 bbls. Loss 10 bbls. Out 160 bbls. Kettle Test 11.8 %

Yeast from Run # 70 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer 3.0 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

80

No. 9 Tun.

Date *Mon June 11 1951*

Malt *8900 P amate Malt* *8418030 in Kettle*

Hops *20 KG 60/1000.10/1500.15/2000.15/2500.15/3000.15/10.120.10*

Times:

10 salt, 10 mass 25 Burton Salt

Started to mash $\frac{148}{76}$ First runs *19.45* %

Malt all in, T. Last " *1.65* %

Underlet on $\frac{24}{6}$; Steam *32 min.*

Finished mashing, T. *158°* Water: Mash *76* bbls.

Set taps; Heat. *156* Underlet. *16* "

Sparge $\frac{168}{156}$; Hop $\frac{120}{6}$ Sparge. *154* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *252* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Brew # 70* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.4%*

Balling of beer *2.6*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

81

No. / Tun.

Date *Wed. June 12 1891*

Malt *8 1/2 H 50. Canada Malt*

Hops *30 KG 50 / 15 AC 50 + 15 BC 50 / 20 BG 50*

Times: *10 salt. 10 mrs. 25 Burton salt 1st Kets.*

Started to mash $\frac{168}{68}$

First runs *20.2* %

Malt all in, T.

Last " *1.1* %

Underlet on $\frac{210}{16}$; Steam *2 min.*

Finished mashing, T. *160.*

Water: Mash *6.5* bbls.

Set taps; Heat *158.*

Underlet *1.6* "

Sparge $\frac{168}{164}$; Hop $\frac{170}{6}$

Sparge *13.2* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *148.*

Total *24.2* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.3 %

Yeast *from Brew # 70*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort *11.4%*

Balling of beer *9.5-*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

83

No. 2 Tun.

Date *Wed June 13th '91*

Malt *89.00 Canada Malt* 3rd B⁶ 50 in Kettle

Hops *20 lb. 20. 1.0 B⁶ 30/15 B⁶ 50. 15. B⁶ 40/15 K.M. 30. 10 B⁶ 50.*

Times: *10 sets 10 mass. 25 brew sets.*

Started to mash $\frac{165}{72}$ First runs *20.85* %

Malt all in, T. Last " *1.6* %

Underlet on $\frac{210}{6}$; Steam *2 min*

Finished mashing, T. *159°* Water: Mash *79* bbls.

Set taps; Heat. *187°* Underlet *1.6* "

Sparge $\frac{168}{160}$; Hop $\frac{170}{6}$ Sparge *15.2* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *246* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>4</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Run # 73* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.37%*

Balling of beer *2.5*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

84

No. H. Tun.

Date *Wed June 13th 1901*

Malt *8.900 Canada Malt* *300 GIN Kettle.*

Hops *2.04 G. 1.7 V. 1.0 R. 0.50 / 15.0 R. 0.10 R. 0.20 / 15.0 R. 0.10 R. 0.20*

Times: *10 salt, 10 mass, 25-durton salt*

Started to mash $\frac{168}{77}^{\circ}$ First runs *18.3* %

Malt all in, T. Last " *1.9* %

Underlet on $\frac{210}{76}$; Steam *37 min*

Finished mashing, T. *158^{\circ}* Water: Mash *77* bbls.

Set taps; Heat *1.07^{\circ}* Underlet *16* "

Sparge $\frac{168}{53}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *153* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148^{\circ}* Total "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>150</i> bbls.	<i>12.0</i> %

Yeast *4 cans Beck's at 7.3* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.30%*

Balling of beer *2.8*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

85

No. 2 Tun.

Date *Thurs June 11 1911*

Malt *89.00 Canada Malt* 3rd BG 30. 1st Kettle

Hops *20 lbs. 2.00 1.00 BG 2.00 1.50 2.00 1.50 2.00 1.50 2.00 1.50 2.00 1.50*

Times: *10 Salts 10 m. 25 Burton Salts*

Started to mash $\frac{165}{73}$ First runs *20.6* %

Malt all in, T. Last " *1.4* %

Underlet on $\frac{210}{76}$; Steam *2 min.*

Finished mashing, T. *159°* Water: Mash *73* bbls.

Set taps; Heat *157°* Underlet *16* "

Sparge $\frac{168}{139}$; Hop $\frac{170}{6}$ Sparge *15.1* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150°* Total *246* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Run # 76* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *1297.0*

Balling of beer *3.7*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

86

No. 6 Tun.

Date *Thu Jan 14 1891*

Malt *8.900 Canada Malt* *374 BC 37 in kettle*

Hops *2.015 1.100 2.27 1.541 2.312 2.51 1.541 2.312 1.100 2.27*

Times: *10 Salt 10 mash 25 Brew salt*

Started to mash *168°* First runs *18.8* %

Malt all in, T. Last " *1.9* %

Underlet on *2/4*; Steam *3 min*

Finished mashing, T. *158°* Water: Mash *74* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge *148°*; Hop *170°* Hop Sparge *152* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *248* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>7</i> bbls.	<i>181</i> bbls.	<i>11.95</i> %

Yeast *7.000* 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.

87

No. 7 Tun.

Date *Aug June 15-1901*

Malt *80.00 Canada Malt*

Hops *20.00 20/15 20.00 15-86 20/20 H.R. 20*

Times: *10. Sate 10. mass. 25. Burton Sate 1*6.M.S.*

Started to mash $\frac{168^{\circ}}{71}$ First runs *19.4* %

Malt all in, T. Last " *1.2* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min.*

Finished mashing, T. *15.80* Water: Mash *71* bbls.

Set taps; Heat *15.60* Underlet *16* "

Sparge $\frac{168^{\circ}}{161}$; Hop $\frac{170^{\circ}}{6}$ Sparge *15.2* "

"Striking Heat" " Hop Sparge *6* "

"Initial Heat" *14.80* Total *24.5* "

Into Kettle	Loss	Out	Kettle Test
<i>189</i> bbls.	<i>7</i> bbls.	<i>181</i> bbls.	<i>11.33</i> %

Yeast *from Brew # 76* Air

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.5%*

Balling of beer..... *2.5*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

88

No. 8 Tun.

Date *Friday 15th*

Malt *8400 Canada Malt*

Hops *90 lbs 50 / 10 lbs 50 / 15 lbs 50 / 20 lbs 50*

Times: *10 Salt 10 mash 25 Brew 80 Salt 144 MS*

Started to mash *148° / 76* First runs *17.85* %

Malt all in, T. Last " *1.3* %

Underlet on *240°*; Steam *2 min* Underlet on Steam

Finished mashing, T. *159°* Water: Mash *76* bbls.

Set taps; Heat *157°* Underlet *16* "

Sparge *148° / 156*; Hop *170°* Hop Sparge *14.3* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.45</i> %

Yeast *from Brew # 77* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.7%*

Balling of beer *2.53*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

89

No. 7 Tun.

Date Mon June 18/21

Malt 89.00 Canada Malt 3# BG 50 in Kettle

Hops 20 KG 50 = 10 BG 30 / 15 BG 100 = 15 BG 30 / 15 KG M. 20 = 10 BG 30

Times: 10 Salt 10 more 25 Senior Salt

Started to mash 165°/76 First runs 20.0 %

Malt all in, T. Last " 2.95 %

Underlet on 210°; Steam 2 min

Finished mashing, T. 15.20 Water: Mash 76 bbls.

Set taps; Heat 15.70 Underlet 16 "

Sparge 165°/156; Hop 170°/7 Sparge 111.6 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 11.80 Total 244 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	19.0 %

Yeast from Brew # 77 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.

90

No. 9. Tun.

Date *2nd June 1875*

Malt *8900 C Canada Malt* *30 BC in Kettle*

Hops *20 lbs 3/4 110 BGS of 15 ACUMNIS QUERULATA 112 1/2 10 BGS 1/3*

Times: *10 Salt, 10 mash, 2 1/2 - water salt*

Started to mash *148°* / *78* First runs *1865* %

Malt all in, T. Last " *165* %

Underlet on *24°* ; Steam *22 min*

Finished mashing, T. *160°* Water: Mash *75* bbls.

Set taps; Heat *158°* Underlet *16* "

Sparge *148°* / *157* ; Hop *170°* / *6* Sparge *147* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *2447* "

Into Kettle *188* bbls. Loss *8* bbls. Out *180* bbls. Kettle Test *11.95* %

Yeast *7 from Brand # 77480* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.270*

Balling of beer *2.2*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. / Tun.

Date *Wed. June 19th 1901*Malt *84 lb. Canada Malt*Hops *30 lb. 50/15 60 750 15 80 50/ 20 80 50*Times: *10 Salts 10 min. 20 Burton Salts 17 hrs.*Started to mash $\frac{165^{\circ}}{74}$ First runs *19.25* %Malt all in, T. Last " *0.9* %Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min.*Finished mashing, T. *159^{\circ}* Water: Mash *74* bbls.Set taps; Heat *138^{\circ}* Underlet *16* "Sparge $\frac{168^{\circ}}{138}$; Hop $\frac{170^{\circ}}{6}$ Sparge *146* ""Striking Heat" Hop Sparge *6* ""Initial Heat" *150^{\circ}* Total *244* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>5</i> bbls.	<i>180</i> bbls.	<i>11.7</i> %

Yeast *from Brew # 80* Air

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort *11.55%*Balling of beer *7.35*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

92

No. 2 Tun.

Date: June 19 1905

Malt: 8400 Canada Malt

Hops: 20KG 50/15 25KG 415 20KG 2000/2000 20

Times: 10 Salt, 10 mash, 25 Burton Salt 14KME

Started to mash 48°/73 First runs 19.0 %

Malt all in, T. Last " 0.95 %

Underlet on 2/4; Steam 32mi

Finished mashing, T. 160° Water: Mash 73 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 48°/59; Hop 420° Sparge 147 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 242 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.3</u> %

Yeast: 4 from Brew # 84 Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.55%

Balling of beer 2.25

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

93.

No. 3 Tun.

ale.

Date. wed June 20 1891

Malt 89 00 Canada malt

3* BG 50. in Kettle

Hops 20 KG 50. = 10 BG 50 / 10 BG 50 = 10 BG 50 / 15 KG 50 = 10 BG 50

Times:

10 Sals. 10 mass. 25 Bunion Sals

Started to mash 165° / 78

First runs 19.4 %

Malt all in, T.

Last " 1.25 %

Underlet on 210° ; Steam 2 min

Finished mashing, T 160°

Water: Mash 78 bbls.

Set taps; Heat 138°

Underlet 16 "

Sparge 165° / 134 ; Hop 170° / 6

Sparge 11.11 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 145°

Total 24.4 "

Into Kettle	Loss	Out	Kettle Test
18.8 bbls.	8 bbls.	19.0 bbls.	11.95 %

Yeast from Brew # 80

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.59

Balling of beer 2.30

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

95

No. 5 Tun.

Date Thu June 21 - 1951

Malt 89.50 Canada Malt 3# Bb 50 in Kettle

Hops 20 KR 50 10 BR 50 15 BLF 50 15 BLF 50 15 KAN 50 10 BR 50

Times: 10 Salt 10 min 25 Union Salt

Started to mash $\frac{165}{76}$ First runs 20.4 %

Malt all in, T. Last " 1.0 %

Underlet on $\frac{210}{76}$; Steam 2 min

Finished mashing, T. 15.9 Water: Mash 76 bbls.

Set taps; Heat 14.9 Underlet 16 "

Sparge $\frac{168}{56}$; Hop $\frac{170}{6}$ Sparge 145 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 15.0 Total 243 "

Into Kettle	Loss	Out	Kettle Test
<u>18.8</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.95</u> %

Yeast from Brew # 80 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.

96

No. 6. Tun.

Date *Thu June 21 1894*

Malt *8900 Canada Malt* 3 min Kettle *DC. 30*

Hops *20 lbs. 100 lbs. 15 lbs. 20 lbs. 20 lbs. 20 lbs. 20 lbs. 20 lbs. 20 lbs. 20 lbs.*

Times: *10 Salt, 10 mash, 25 Boiling salt*

Started to mash $\frac{168}{76}^{\circ}$ First runs *19.15* %

Malt all in, T. Last " *2.1* %

Underlet on $\frac{34}{4}^{\circ}$; Steam *1 1/2 min.*

Finished mashing, T. *159* Water: Mash *76* bbls.

Set taps; Heat *157* Underlet *16* "

Sparge $\frac{168}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *14.8* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *149* Total *246* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.85</i> %

Yeast *7.00m Brew #88* 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.

97

No. 7 Tun.

Date *Tri June 22nd/51*

Malt *8400 Canada Malt*

Hops *30 Kg. 10/15. 60 100 15. 80 100 20. 20 100*

Times: *10 salt 10 moss 20 Burton Salt 1# KM5*

Started to mash $\frac{165}{74}$ First runs *19.85* %

Malt all in, T. Last " *1.1* %

Underlet on $\frac{210}{76}$; Steam *2 min.*

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

Set taps; Heat *159*° Underlet *16* "

Sparge $\frac{168}{58}$; Hop $\frac{170}{6}$ Sparge *144* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *152*° Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.3</i> %

Yeast *from Brew # 87* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.54*

Balling of beer *2.3*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

98

No. 8, Tun.

Date *June 22nd 1911*

Malt *8.900 Canada Malt* *34000 in Kettle*

Hops *2000.00 1.000.00 1.000.00 1.500.00 1.000.00*

Times: *10 Salt 10 min 25 Boil Salt*

Started to mash *168° / 74* First runs *18.1* %

Malt all in, T. Last " *2.4* %

Underlet on *2/4*; Steam *2.2 min.*

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

Set taps; Heat. *158°* Underlet. *16* "

Sparge *168° / 158*; Hop *170° / 6* Sparge. *15.4* "

"Striking Heat" Hop Sparge. *6* "

"Initial Heat" *148°* Total. *250* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.05</i> %

Yeast. *4.00 Arm # 93* Air

Run to storage. Balling. %

Quantity recorded in Cellar gals.

Balling of wort *12.25%*

Balling of beer *2.5*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

99

No. 9 Tun.

Date *Mon June 23rd / 51*

Malt *89.80 made malt* 3# BG in Kettle.

Hops *2.0 KG 5.0 x 1.0 BG 5.0 / 1.5 BG 5.0 x 1.0 BG 5.0 / 1.5 KG 1.0*

Times: *1.0 Set 1.0 run 2.5 Burton Salt*

Started to mash $\frac{1680}{78}$ First runs *20.55* %

Malt all in, T. Last " *1.0* %

Underlet on $\frac{3/0}{6}$; Steam *2 min*

Finished mashing, T. *159.0* Water: Mash *78* bbls.

Set taps; Heat *157.0* Underlet *16* "

Sparge $\frac{168}{15.4}$; Hop $\frac{170}{6}$ Sparge *150* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148.0* Total *250* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.9</i> %

Yeast *from Beam # 90* Air

Run to storage..... Balling%

Quantity recorded in Cellar..... gals.

Balling of wort *12.15.7.1*

Balling of beer *3.27.1*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

101

No. of Tun.

Date *Wed. June 26 1867*

Malt. *89 80 Canada malt 3rd 8650. in Kettle.*

Hops. *20 Kg. 20. 10. 8. 15. Salt 10. 15. 25. 49. 15. 10. 50. 10. 26. 50*

Times:

10 Salt 10 mass 25 Burton Salt

Started to mash $\frac{168^{\circ}}{80}$

First runs. *19.35* %

Malt all in, T.

Last " *1.6* %

Underlet on $\frac{240}{16}$; Steam *2 min*

Finished mashing, T. *159°*

Water: Mash. *80* bbls.

Set taps; Heat. *157*

Underlet. *16* "

Sparge $\frac{148^{\circ}}{152}$; Hop $\frac{170^{\circ}}{6}$

Sparge. *148* "

"Striking Heat"

Hop Sparge. *6* "

"Initial Heat" *152°*

Total. *242* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

118 %

Yeast. *from Brew # 96*

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort. *12.25.26*

Balling of beer. *29.90*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

102

No. 3 Tun.

Step

Date Wed. Jan. 27 1897

Malt 84.00 Canada Malt

Hops 20.69 20/15 DM 15 30 15 DC 20/20 B G 20

Times: 10 Salt, 10 mass, 20 Burton Salt, 1*4.95

Started to mash 148° First runs 19.25%

Malt all in, T. Last " 0.95%

Underlet on 240°; Steam 22 min.

Finished mashing, T. 158° Water: Mash 78 bbls.

Set taps; Heat. 156° Underlet. 16 "

Sparge 148°; Hop 170° Sparge. 150 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 149° Total 237 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 11.25%

Yeast From Brew # 94 Air

Run to storage Balling

Quantity recorded in Cellar gals.

Balling of wort 11.25%

Balling of beer 2.5%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

103

No. 4 Tun.

Date. Wed Jan 27 1907

Malt 8 H. 00. Canada Malt

Hops 30 KG 50 / 15 KG 50 & 15 KG 50 / 20 KG 50

Times: 10 Salts. 10 min. 25 - Brew Salt. 1 KG 50

Started to mash 468°
76

First runs 19.1 %

Malt all in, T.

Last " 0.9 %

Underlet on 240° ; Steam 2 min
76

Finished mashing, T. 160°

Water: Mash 76 bbls.

Set taps; Heat 158°

Underlet 16 "

Sparge 188° ; Hop 170°
156 6

Sparge 143 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 152°

Total 241 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

113 %

Yeast from Brew # 96

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort 11.6.90

Balling of beer 7.3.70

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

106

No. 7. Tun.

Date *Feb 29 1897*

Malt *8960 Canada Malt* *3400 in Kettle*

Hops *20 lb. 20/110, 20/120, 20/130, 20/140, 20/150, 20/160, 20/170, 20/180, 20/190, 20/200*

Times: *10. Salt, 10 min. 25. Boiling salt.*

Started to mash *148°* First runs *19.55* %

Malt all in, T. Last " *1.45* %

Underlet on *24*; Steam *2 1/2 min.*

Finished mashing, T. *159°* Water: Mash *7.6* bbls.

Set taps; Heat *157°* Underlet *16* "

Sparge *148°*; Hop *70°* Sparge *146* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *149°* Total *244* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *from Brew # 96* Air

Run to storage... Balling... %

Quantity recorded in Cellar... gals.

Balling of wort *12.15-0.2*

Balling of beer *2.6-0.2*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

107

No. 8 Tun.

Date *Thu June 29th 1901*

Malt *59.00 Canada Malt* 3° BG 50 in Kettle

Hops *2.0 KA 2.0 LA 2.0 BG 3.0 / 1.5 B 1.5 G 2.0 1.5 B 1.5 G 2.0 / 1.5 KA 1.5 LA 1.5 BG 2.0*

Times: *10 Salts 10 Mass 25 Surin Salts*

Started to mash $\frac{168}{78}$ First runs *19.75* %

Malt all in, T. Last " *1.95* %

Underlet on $\frac{240}{16}$; Steam *2 min*

Finished mashing, T. *128°* Water: Mash *78* bbls.

Set taps; Heat *126°* Underlet *16* "

Sparge $\frac{168}{104}$; Hop $\frac{170}{6}$ Sparge *148* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *248* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.9</i> %

Yeast *from Beam # 98* Air

Run to storage

Quantity recorded in Cellar

Balling of wort *12.270*

Balling of beer *2.950*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

108

No. 9. Tun.

Date Aug 14 1905

Malt 8900 Canada Malt 3400 in Kettle
Hops 20 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs. 10.00 lbs.

Times: 10 Salt 10 Mass 25 Boston Salt

Started to mash $\frac{168}{80}^{\circ}$ First runs 189 %

Malt all in, T. Last " 12 %

Underlet on $\frac{26}{14}^{\circ}$; Steam $\frac{2 1/2}{4}$ min.

Finished mashing, T. 158° Water: Mash 80 bbls.

Set taps; Heat 156° Underlet 14 "

Sparge $\frac{165}{52}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 147 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 247 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.85 %

Yeast 7 runs 1000 99 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.

109

No. / Tun.

Date *Wed July 2 1911*

Malt *94.00* *Canada malt*

Hops *30 KG 2.0 / 15 KG 3.0 x 15 KG 3.0 / 20 KG 3.0*

Times: *10 salt* *10 mass* *25 Burton Salt* *1st K.M.S.*

Started to mash $\frac{168}{78}^{\circ}$

First runs *15.5-5* %

Malt all in, T.

Last " *0.75* %

Underlet on $\frac{210}{76}^{\circ}$; Steam *2 min.*

Finished mashing, T. *158^o*

Water: Mash *78* bbls.

Set taps; Heat *156^o*

Underlet *16* "

Sparge $\frac{168}{154}^{\circ}$; Hop $\frac{170}{6}$

Sparge *144* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *148^o*

Total *244* "

Into Kettle

Loss

Out

Kettle Test

158 bbls.

8 bbls.

180 bbls.

11.1 %

Yeast *from Brew # 99*

Air

Run to storage

Balling

Quantity recorded in Cellar

Balling of wort *11.25^o*

Balling of beer *2.67^o*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

110

No. 2 Tun.

Date *Thu July 5-1891*

Malt *89.00 @ under Malt* *340.00 in kettle*

Hops *2.00 P. 2.00 X. 10.00 S. 2.00 / 12.00 C. 1.00 X. 1.00 S. 2.00 / 15.00 P. 2.00 X. 10.00 S. 5.00*

Times: *10 Salt 10 mash 25 quarter salt*

Started to mash *48°* First runs *19.4* %

Malt all in, T. Last " *1.5* %

Underlet on *2/6*; Steam *22 min.*

Finished mashing, T. *158°* Water: Mash *7.8* bbls.

Set taps; Heat *156°* Underlet *1.6* "

Sparge *148°* / *154°*; Hop *126°* / *136°* Sparge *14.4* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *24.4* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *From Batch 98* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.17%*

Balling of beer *2.79%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

111

No. 3 Tun.

Date July 6 1891

Malt 89.00 Canada malt 3rd Best in Kettle

Hops 20.00 20.00 BA 30/15 20.00 20.00 BA 30/15 20.00 20.00 BA 30/15

Times: 10 Salt 10 more 25 Boiling Salt

Started to mash 468° First runs 19.6 %

Malt all in, T. Last " 1.45 %

Underlet on 2/10; Steam 2 min

Finished mashing, T. 1590 Water: Mash 78 bbls.

Set taps; Heat. 156° Underlet 16 "

Sparge 468°; Hop 470° Sparge 144 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148 Total 244 "

Into Kettle	Loss	Out	Kettle Test
<u>189</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.9</u> %

Yeast from Brew # 98 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 12.15 sp. g.

Balling of beer..... 2.470

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

112

No. 4 Tun.

Date *Mon July 9 1857*

Malt *8900 Canada Malt* 34 B.C. in kettle

Hops *20 KC. 17.410 B.C. 1/2 - 20 KC. 15.500 B.C. 1/2 - 20 KC. 15.500 B.C. 1/2*

Times: *11 Salt, 10 mash, 25 duration salt.*

Started to mash $\frac{48}{18}^{\circ}$ First runs *18.65* %

Malt all in, T. Last " *0.95* %

Underlet on $\frac{24}{4}^{\circ}$; Steam *112 mm*

Finished mashing, T. *158* Water: Mash *78* bbls.

Set taps; Heat *156* Underlet *16* "

Sparge $\frac{48}{154}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *1.44* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *157* Total *2.44* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *From Brew # 101* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.15* %

Balling of beer *2.5* %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

113

No. 5 Tun.

Date *Sat July 10 1901*

Malt *84.00* *crust malt*

Hops *30 lbs 2.0 / 15 lbs 1.5 + 15 lbs 2.0 / 20 lbs 2.0*

Times: *10 salt 10 mms 25 Burton Salt 1# X.M.S.*

Started to mash $\frac{168^{\circ}}{76}$

First runs *19.9* %

Malt all in, T.

Last " *0.95* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min*

Finished mashing, T. *161^{\circ}*

Water: Mash *76* bbls.

Set taps; Heat *159^{\circ}*

Underlet *16* "

Sparge $\frac{168^{\circ}}{56}$; Hop $\frac{170^{\circ}}{6}$

Sparge *139* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *152^{\circ}*

Total *237* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.2</i> %

Yeast *from Brew # 102* Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort *11.25-070*

Balling of beer *2.8*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

114

No. 6 Tun.

Malt 89.00 *ale* Canada Malt Date *Wed July 11 1951*
340 G. in Kettle

Hops 20.00 *10.00 G. 5.00 / 10.00 G. 5.00 / 15.00 G. 5.00 / 15.00 G. 5.00*

Times: 10 Salt, 10 Mass, 25 Brewers Salt

Started to mash $\frac{44}{76}^{\circ}$ Spirst runs 198 %

Malt all in, T. Last " 1.0 %

Underlet on $\frac{70}{76}^{\circ}$; Steam 1 min.

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

Set taps; Heat 158 Underlet 16 "

Sparge $\frac{44}{56}^{\circ}$; Hop $\frac{47}{6}^{\circ}$ Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152 Total 238 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.9 %

Yeast *Wm. Brown #102* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.12.0

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

115

No. 7 Tun.

Date *July 12 1891*

Malt: *89.00 Canada malt 3rd BG 90 in Kettle*

Hops: *20 KG 50 10 BG 30 / 10 BG 30 19 0 10 BG 40 / 10 KG 50 10 BG 30*

Times: *10 Salt 10 mass 35 Burton Salt*

Started to mash $\frac{168}{78}$ First runs *196.5* %

Malt all in, T. Last " *0.75* %

Underlet on $\frac{240}{16}$; Steam *2 min.*

Finished mashing, T *161* Water: Mash *78* bbls.

Set taps; Heat *159* Underlet *16* "

Sparge $\frac{168}{154}$; Hop $\frac{170}{6}$ Sparge *144* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *159* Total *244* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.85</i> %

Yeast *from Brew # 110* Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort *12.05.070*

Balling of beer *2.25*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

116

No. 8. Tun.

Date: *July 12 1857*

Malt: *30. H.P. 30 / 15 - B.C.P. 50 W.S. - B.C. 50 / 20 B.C. 50*

Hops: *84.00 C Canada Malt*

Times:

10 Salt, 10 mass, 25 Burton Salt 1st KM5

Started to mash $\frac{165}{76}^{\circ}$ First runs 189 %

Malt all in, T. Last " 0.65 %

Underlet on $\frac{26}{76}^{\circ}$; Steam 2 min.

Finished mashing, T. 159^o Water: Mash 76 bbls.

Set taps; Heat 157 Underlet 16 "

Sparge $\frac{165}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 142 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150^o Total 240 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.35 %

Yeast: *from Brew #103* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.35 %

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 117

No. 9 Tun.

Date 23 July 1887

Malt 8900 Canada Malt 3786.75 in Kettle

Hops 20 lb. 50 x 10 B.G. 50 / 10 B.C.F. 49.13 B.C.F. 50 / 15 H.M. 50 x 10 B.G. 50

Times: 10 Salt, 10 min, 25 Burton Salt

Started to mash 44.5° First runs 19.6 %

Malt all in, T. Last " 1.65 %

Underlet on 2/16; Steam 22 min. Water: Mash 26 bbls.

Finished mashing, T. 158° Underlet 16 "

Set taps; Heat 151° Sparge 14.8 "

Sparge 44.5° / 156; Hop 170° / 6 Hop Sparge 6 "

"Striking Heat" " Total 24.6 "

"Initial Heat" 149°

Into Kettle Loss Out Kettle Test 188 bbls. 8 bbls. 180 bbls. 12.0 %

Yeast from Brew # 103 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.15 g.p.

Balling of beer 2.25

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

118

No. Tun.

Logan

Date Mar. July 16th 1887

Malt 56.00 Canada Malt

Hops 12. KG 50 / 12 KG 50 + 5 KG 50 / 16. KG 50

Times: 7 1/2 Salts 7 1/2 runs 25 Boiling Salts

Started to mash 168° / 50 First runs 18.33 %

Malt all in, T. Last " 1.9 %

Underlet on 210° / 10 ; Steam 3 min.

Finished mashing, T. 161° Water: Mash 50 bbls.

Set taps; Heat 154° Underlet 16 "

Sparge 168° / 89 ; Hop 170° Sparge 99 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152° Total 155 "

Into Kettle Loss Out Kettle Test
123 bbls. 11 bbls. 114 bbls. 11.4 %

Yeast from Olands Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.300

Balling of beer 1.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

119

No. / Tun.

Date See July 17th '11Malt 8.41.00 Canada MaltHops 30 Kg 30 / 15 BC 49.0 15 BG 50 / 20 BG 50Times: 1.0 Salt 1.0 mms 2.5 Curion Salt 1st KMSStarted to mash $\frac{168^{\circ}}{70}$ First runs 20.7 %Malt all in, T. Last " 1.2 %Underlet on $\frac{240^{\circ}}{6}$; Steam 2 min.Finished mashing, T. 160° Water: Mash 70 bbls.Set taps; Heat 152° Underlet 16 "Sparge $\frac{168^{\circ}}{162}$; Hop $\frac{170}{6}$ Sparge 15.0 ""Striking Heat" Hop Sparge 6 ""Initial Heat" 148° Total 242 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.43</u> %

Yeast from Brew #111 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6.07.0Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

122

No. 4 Tun.

Date *Friday July 20th 1951*

Malt *84.00 Canada Malt*

Hops *3.0 MC 50 / 1.5 DC 50 X 150000 / 2.0 RC 50*

Times:

1.0 Salt, 1.0 Mash, 2.5 Brest, Salt 1#4.95

Started to mash $\frac{165}{80}^{\circ}$

First runs 17.7 %

Malt all in, T.

Last " 0.95 %

Underlet on $\frac{94}{6}^{\circ}$; Steam 3 min.

Finished mashing, T. 159

Water: Mash 8.0 bbls.

Set taps; Heat 157

Underlet 1.6 "

Sparge $\frac{165}{152}^{\circ}$; Hop $\frac{171}{6}^{\circ}$

Sparge 1.52 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148

Total 2.54 "

Into Kettle

Loss

Out

Kettle Test

1.85 bbls.

8 bbls.

18.0 bbls.

11.25 %

Yeast *From Barrel # 113*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.35 %

Balling of beer 1.95

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

123

No. 5 Tun.

Date *Alc* *Mar July 23 1957*

Malt *8940 Canada Malt*

Hops *20 lb 2.50 / 10 lb 2.50 / 10 lb 2.50 / 15 lb 1.75 / 10 lb 2.50*

Times:

10 Salt 10 mass 25 Porter Salt

Started to mash $\frac{168}{80}^{\circ}$

First runs *19.55* %

Malt all in, T.

Last " *1.3* %

Underlet on $\frac{244}{76}$; Steam *2 min.*

Finished mashing, T. *159*

Water: Mash *80* bbls.

Set taps; Heat *157*

Underlet *16* "

Sparge $\frac{148}{102}^{\circ}$; Hop $\frac{170}{6}^{\circ}$

Sparge *152* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *150*

Total *254* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.95 %

Yeast *From Brew #114*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort *12.090*

Balling of beer *2.7*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

124

No. 6 Tun.

Date *Mon. July 23. 1951*

Malt *89.00 Canada malt* in Kettle *37.86 50*

Hops *20 KG 20. 10 BG 20 / 15 BG 20 & 15 BG 20 / 15 KG 20 & 10 BG 20*

Times: *10. Sals. 10. mass. 25. Burton Sals*

Started to mash $\frac{1680}{74}$ First runs *19.9* %

Malt all in, T. Last " *1.3* %

Underlet on $\frac{240}{16}$; Steam *2 min.*

Finished mashing, T. *16.00* Water: Mash *74* bbls.

Set taps; Heat *15.9°* Underlet *16* "

Sparge $\frac{168}{158}$; Hop $\frac{170}{6}$ Sparge *15.0* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *15.2°* Total *24.6* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 114* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.35.0°*

Balling of beer..... *2.7*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
125

No. 7-Tun.

Date: *July 24 1881*

Malt: *5460 Canada Malt*

Hops: *30 lbs 50 / 15 lbs 50 / 15 lbs 50 / 20 lbs 50*

Times: *10 Salt, 10 mass, 25 Burton Salt 10 1/2 MS.*

Started to mash *168°* First runs *18.8* %

Malt all in, T. Last " *1.4* %

Underlet on *2/6*; Steam *2 min.*

Finished mashing, T. *158°* Water: Mash *76* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge *168 / 186*; Hop *170 / 6* Sparge *14.8* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *24.6* "

Into Kettle Loss Out Kettle Test
188 bbls. *8* bbls. *180* bbls. *11.3* %

Yeast: *Fran Brandt 114* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.45 5/10*

Balling of beer *3.4*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

126

No. 8 Tun.

Date *Lucas July 26/97*

Malt *84.00 Canada Malt*

Hops *3.20 KG 50/15. 20.75 20/15. 20.50/20. 20.50*

Times: *1.0 Salts 1.0 mms. 25.00 Burton Salt. 1.0 KMS*

Started to mash $\frac{168}{74}$ First runs *19.5* %

Malt all in, T. Last " *0.95* %

Underlet on $\frac{210}{76}$; Steam *2 min.*

Finished mashing, T. *161* Water: Mash *74* bbls.

Set taps; Heat. *159* Underlet *16* "

Sparge $\frac{168}{158}$; Hop $\frac{170}{6}$ Sparge *1.44* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *152* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.4</i> %

Yeast *from Brew # 118* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.6.70*

Balling of beer *2.6*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.:

127

No. 9. Tun.

Date *Wed July 25th 1951*

Malt *8900 Canada Malt* *ale* *3 HRC in Kettle*

Hops *20 KG 50, 100 G 50 / 15 BCF 49, 15 BCF 50 / 15 HAM 50 / 10 BCF 50*

Times: *10 salt, 10 mass, 25 water salt*

Started to mash *168°* First runs *19.4* %

Malt all in, T. Last " *1.6* %

Underlet on *210°*; Steam *22 min*

Finished mashing, T. *158°* Water: Mash *79* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge *168°*; Hop *170°* Sparge *146* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *247* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *3 min Brown #121* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *1.219*

Balling of beer *2.2*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

123

No. / Tun. *ale*

Date *Wed. July 25th 1895*

Malt *89.00. Canada Malt* in Kettle *3^h 20^m 50*
Hops *20 lbs. 20.00 20.50 / 15 lbs. 15.00 15.00 / 15 lbs. 15.00 15.00*

Tines: *10 Salt 10.00 25 Burton Salt*

Started to mash $\frac{168}{76}$ First runs *20.05* %

Malt all in, T. Last " *1.6* %

Underlet on $\frac{20}{70}$; Steam *2 min*

Finished mashing, T. *128.0* Water: Mash *76* bbls.

Set taps; Heat *126.0* Underlet *16* "

Sparge $\frac{168}{156}$; Hop $\frac{170}{6}$ Sparge *13.4* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150.0* Total *25.2* "

Into Kettle Loss Out Kettle Test
148 bbls. *8* bbls. *180* bbls. *12.0* %

Yeast *from Brew # 119* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.25.00*

Balling of beer *2.7*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

131

No. 16 Tun.

Date *Fr. July 27th 1911*

Malt *56.00 Canada malts*

Hops *12 KG 50 / 12 KG 50 + 5 KAM 50 / 16 BG 50*

Times: *6 Salts 6 min. 25 Burton Salt*

Started to mash $\frac{169}{50}$ First runs *1835* %

Malt all in, T. Last " *22* %

Underlet on $\frac{210}{10}$; Steam *2 min.*

Finished mashing, T. *160* Water: Mash *50* bbls.

Set taps; Heat *158* Underlet *10* "

Sparge $\frac{169}{94}$; Hop $\frac{170}{5}$ Sparge *1.04* "

"Striking Heat" Hop Sparge *5* "

"Initial Heat" *148* Total *169* "

Into Kettle	Loss	Out	Kettle Test
<i>125</i> bbls.	<i>11</i> bbls.	<i>114</i> bbls.	<i>10.1</i> %

Yeast *from: Beem # 118* Air

Run to storage Baling %

Quantity recorded in Cellar gals.

Balling of wort *10.27*

Balling of beer *1.1*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

132

No. 4 Tun.

Date *Mon July 30 1906*

Malt *89.00 Canada Malt* *3000 in Kettle*

Hops *20.00 C. & V. 1.000.00 / 10.00 C. & V. 15.00 C. & V. / 10.00 K. M. & S. N. 10.00 C. & V.*

Times: *10 - 2 malt 10 - 20 min. 2.0 - 20 min. 2.0 - 20 min. 2.0 - 20 min.*

Started to mash *168°* First runs *18.3* %
82

Malt all in, T. Last " *0.7* %

Underlet on *240°*; Steam *22 min.*

Finished mashing, T. *159* Water: Mash *8.2* bbls.

Set taps; Heat. *157* Underlet. *1.6* "

Sparge *168°*; Hop *170°* Sparge. *1.39* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150°* Total *24.3* "

Into Kettle Loss Out Kettle Test
15.8 bbls. *9* bbls. *17.9* bbls. *11.8* %

Yeast *5.00 from Brew # 125* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.95%*

Balling of beer *1.25%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

133

No. 5 Tun.

Date *Sat. July 31, 1881*

Malt *84.00 Canada Malt*

Hops *30.86 5.0/15. B. 3.20 1.5 B. 3.20/ 2.0 B. 2.0*

Times: *10 Salts 10 runs 25 Burton Salt 12 KMS*

Started to mash $\frac{168}{72}$

First runs *19.25* %

Malt all in, T.

Last " *0.6* %

Underlet on $\frac{210}{16}$; Steam *2 min*

Finished mashing, T. *16.1*

Water: Mash *72* bbls.

Set taps; Heat *128*

Underlet *16* "

Sparge $\frac{168}{160}$; Hop $\frac{170}{160}$

Sparge *145* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *145*

Total *24.2* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.4 %

Yeast *from Brew # 125*

Air

Run to storage

Balling

Quantity recorded in Cellar

Balling of wort *11.6* %

Balling of beer *2.4*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

131

No. 6 Tun.

3 day

Date Aug 31 1911

Malt 8 H. O. C. Canada Malt

Hops 20 KC 50 / 15 MCP 50 / 15 BC 50 / 20 BC 50

Times:

10. Salt 10 mass, 20 Quin, Salt 194 MS

Started to mash 168° / 78

First runs 18.6 %

Malt all in, T.

Last " 0.8 %

Underlet on 24° / 76 ; Steam 2 1/2 min.

Finished mashing, T. 160°

Water: Mash 75 bbls.

Set taps; Heat 15.8°

Underlet 1.6 "

Sparge 156° / 157 ; Hop 170° / 6

Sparge 14.6 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 149°

Total 24.3 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.4 %

Yeast From Brew # 1254126

Air

Run to storage % Balling %

Quantity recorded in Cellar gals.

Balling of wort 116.70

Balling of beer 4.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

135

No. 7 Tun.

Date Wed Aug 1 1911

Malt 89.00 Canada malt 3rd BG 50 in Kettle
Hops 20 KG 50 10 BG 50 / 15 BG 50 15 BG 50 / 15 KAM 50 10 BG 50

Times: 10 Salt 10 more 25 Burton Salt

Started to mash $\frac{168}{74}$ First runs 90.9 %

Malt all in, T. Last " 0.55 %

Underlet on $\frac{210}{76}$; Steam 2 min

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

Set taps; Heat 158° Underlet 16 "

Sparge $\frac{168}{138}$; Hop 170° Sparge 148 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 145° Total 244 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	17.0 %

Yeast from Brew # 126 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25%

Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

131

No. 6 Tun.

Date Aug 31 1951Malt 84.00 C grade MaltHops 20.00 C. G. / 10.00 P. S. 2.0 / 10.00 P. S. 2.0 / 20.00 P. S. 2.0

Times:

10 Salt, 10 mass, 20 Purton, Salt 144MSStarted to mash 168°
78

First runs..... 18.6 %

Malt all in, T.

Last "..... 0.8 %

Underlet on 240° ; Steam 24 min.
76Finished mashing, T. 160°

Water: Mash..... 75 bbls.

Set taps; Heat. 158°

Underlet 16 "

Sparge 168° ; Hop 171°
157 6

Sparge 14.6 "

"Striking Heat".....

Hop Sparge 6 "

"Initial Heat" 149°Total 243 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.8 bbls.180 bbls.11.4 %Yeast From Brew # 125/126

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.670Balling of beer..... 3.35

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

135

No. 7 Tun.

Date *Wed Aug 1 1951*

Malt *89.00 Canada analis* 3rd BG 30 in Kettle

Hops *2.0 KG 50.0 10 BG 20/13 Bl 1.30 213 Bl 8.24/15 KAM 50.0 10 BG 30*

Times: *10 Salt 10 mash 25 Union Salt*

Started to mash $\frac{168}{74}$ First runs *90.9* %

Malt all in, T. Last " *0.55* %

Underlet on $\frac{210}{16}$; Steam *2 min*

Finished mashing, T *160.0* Water: Mash *74* bbls.

Set taps; Heat *158.0* Underlet *16* "

Sparge $\frac{168}{158}$; Hop $\frac{170}{170}$ Sparge *148* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *145.0* Total *244* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Brew # 126* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.25%*

Balling of beer *2.7*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

136

No. 8 Tun.

de

Date *Wed Aug 1st 1857*

Malt *89.00 Canada Malt* 3780 in Kettle
Hops *20.00 27.10 80.30 / 15.00 40.00 15.00 20.00 27.10 80.30*

Times:

10 salt, 10 mass, 25 Burton Salt

Started to mash *168°* First runs *18.9* %

Malt all in, T. Last " *0.95* %

Underlet on *24°*; Steam *225*

Finished mashing, T. *158°* Water: Mash *76* bbls.

Set taps; Heat *157°* Underlet *16* "

Sparge *168°*; Hop *170°* Sparge *140* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150* Total *238* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.9</i> %

Yeast *From Brew # 127* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *18.157*

Balling of beer *2.3*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

137

No. 9 Tun.

Date *Thu Aug 2nd 51*

Malt *89.00 Canada malt* 3rd 26th in Kettle

Hops *2.0 K 2.0 1.0 B 3.2 / 1.5 B 2.5 1.5 B 2.5 1.5 K 1.5 1.0 B 2.5*

Times: *1.0 salt 1.0 mass 2.5 - 2.5 min salt*

Started to mash $\frac{168^\circ}{74}$ First runs *20.4* %

Malt all in, T. Last " *0.45* %

Underlet on $\frac{210^\circ}{76}$; Steam *2 min*

Finished mashing, T. *158°* Water: Mash *74* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge $\frac{168^\circ}{158}$; Hop $\frac{170^\circ}{158}$ Sparge *146* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *242* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.05</i> %

Yeast *from Brew 137* Air.....

Run to storage..... Baling..... %

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. 139

No. 2 Tun.

Date Fri Aug 27/87

Malt 84.00 Canada Malt

Hops 30 KC 20/15 DC 150 7/15 BC 50/20 BC 50

Times:

10 Salt, 10 masher, 25 Quarter salt 1 1/4 14.5

Started to mash 168°/76

First runs 18.0 %

Malt all in, T.

Last " 6.2 %

Underlet on 2/6; Steam 1 1/2 2000

Finished mashing, T 160°

Water: Mash 76 bbls.

Set taps; Heat 158°

Underlet 16 "

Sparge 168°/156; Hop 170°/6

Sparge 138 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 157°

Total 246 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.3 %

Yeast From Brewer 128

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.4%

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 140

No. 3 Tun.

Date Mon. Aug. 17/21

Malt 8.9.00 Canada Malt 3rd BG 50 in Kettle

Hops 20 Kg 50 + 10 BG 50 / 15 BG 50 + 15 BG 50 / 15 KG 50 + 10 BG 50

Times: 10 Salt 10 mins 25 Burton Salt

Started to mash 168° / 78 First runs 20.3 %

Malt all in, T. Last " 0.55 %

Underlet on 210° ; Steam 2 min.

Finished mashing, T. 155° Water: Mash 78 bbls.

Set taps; Heat 156° Underlet 16 "

Sparge 168° / 154 ; Hop 170° Sparge 14.2 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 145° Total 24.2 "

Into Kettle Loss Out Kettle Test 188 bbls. 8 bbls. 180 bbls. 11.9 %

Yeast from: Brew # 129 - 130 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.22 %

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 141

No. 4 Tun.

Date June Aug 7th 51

Malt 89.00 Canada Malt 3rd BG 2nd Kettle.
Hops 20 L.G. 2.0 1.0 B.G. 2.2 / 1.5 B.G. 3.5 2.9 1.5 B.G. 3.4 9. / 1.5 K.H.M. 3.2 1.0 B.G. 3.0

Times: 1.0 Salt 1.0 MASH 2.5 Burton Salt

Started to mash 46⁸⁰/₈₀ First runs 91.05 %

Malt all in, T. Last " 0.6 %

Underlet on 2/6; Steam 2 min

Finished mashing, T. 15⁸⁰ Water: Mash 8.0 bbls.

Set taps; Heat 15⁶⁰ Underlet 1.6 "

Sparge 16⁸⁰/_{15.2}; Hop 17⁰ Sparge 1.38 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 15⁰⁰ Total 8.10 "

Into Kettle Loss Out Kettle Test
18.8 bbls. 8 bbls. 18.0 bbls. 11.9 %

Yeast from Brew # 1290130 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.45 37.1

Balling of beer 3.45

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

142

No. 5 Tun.

Slag. Date used Aug 8th 51

Malt 84.00. *Canada Malt*

Hops 30.86.50 / 15.86.50 / 15.86.50 / 20.86.50

Times: 1.0 Salts. 1.0 mass. 25. Benton Salts. 1.0 hrs.

Started to mash $\frac{168^{\circ}}{74}$ First runs 20.0 %

Malt all in, T. Last " 0.65 %

Underlet on $\frac{24^{\circ}}{16}$; Steam 2 min.

Finished mashing, T. 15.50 Water: Mash 74 bbls.

Set taps; Heat. 15.60 Underlet 16 "

Sparge $\frac{168^{\circ}}{158}$; Hop 170 Sparge 144 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 14.80 Total 240 "

Into Kettle Loss Out Kettle Test
158 bbls. 8 bbls. 150 bbls. 11.2 %

Yeast from *Brew #128 & 130* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.570

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

143

No. 6 Tun.

Date Thurs Aug 9th 1885

Malt 84.00 Canada Malt

Hops 20. K. 20 / 15 B. 20 / 15 B. 20 / 20 B. 20

Times: 10. Salt 10. moss 25. Burton Salt 17K. 19.5

Started to mash 148°
74

First runs 20.0 %

Malt all in, T.

Last " 0.5 %

Underlet on 2/0°; Steam 2 min

Finished mashing, T. 160°

Water: Mash 74 bbls.

Set taps; Heat 152°

Underlet 16 "

Sparge 168° / 153; Hop 170°

Sparge 144 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 240 "

Into Kettle 198 bbls.

Loss 9 bbls.

Out 180 bbls.

Kettle Test 11.25 %

Yeast from Brew # 132

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.50

Balling of beer 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

144

No. 7 Tun.

Malt 89.00 Canada Malt Date Fri Aug 10 1891
 Hops 20. K.G. 50. 210 B.G. 20 / 15. B. 10. 15. B. 1. 10. 15. K.A.M. 30. 10. B.G. 50.
 Times: 10. Salt. 10. Malt. 25. Burton Salt.

Started to mash $\frac{168^{\circ}}{76}$ First runs 20. 55 %

Malt all in, T. Last " 1.1 %

Underlet on $\frac{210^{\circ}}{76}$; Steam 9 min.

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

Set taps; Heat 158 Underlet 16 "

Sparge $\frac{168^{\circ}}{156}$; Hop $\frac{170^{\circ}}{6}$ Sparge 10.7 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 145 Total 215 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>150</u> bbls.	<u>11.95</u> %

Yeast from Brew # 137 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.370

Balling of beer 3.1

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

145

No. 8 Tun.

Date Sun. Aug 14/91

Malt 94.00. Canada Malt

Hops 20 Kg 30 / 15 B.C.F. 50. 15 B.C.F. 50. / 20 B.C.F. 50.

Times: 10 Salt. 10 Grass. 25 Burton Salt. 1st Wms.

Started to mash $\frac{168^{\circ}}{76}$

First runs 19.65 %

Malt all in, T.

Last " 0.35 %

Underlet on $\frac{210^{\circ}}{76}$; Steam 2 min.

Finished mashing, T 158^{\circ}

Water: Mash 7.6 bbls.

Set taps; Heat 156^{\circ}

Underlet 1.6 "

Sparge $\frac{168^{\circ}}{156}$; Hop $\frac{170}{6}$

Sparge 14.6 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148^{\circ}

Total 244 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

113 %

Yeast from Brew # 137

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort 11.45 %

Balling of beer 2.05

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
146

No. of Tun.

~~Large~~ *Stony* Date *2nd Aug 14¹⁸⁵¹*

Malt *5.700 Canada Malt*

Hops *12 H. G. 50 / 12 B. C. F. 50 N. 5 - K. P. M. 50 / 6 B. G. 50*

Times: *6 Salt, 6 Mass, 25 Quarter Salt*

Started to mash $\frac{468}{52}$ First runs *18.2* %

Malt all in, T. Last " *1.3* %

Underlet on $\frac{210}{90}$; Steam *2 min*

Finished mashing, T. *158°* Water: Mash *5.2* bbls.

Set taps; Heat *156°* Underlet *1.0* "

Sparge $\frac{468}{92}$; Hop $\frac{170}{6}$ Sparge *8.7* "

"Striking Heat" Hop Sparge *1* "

"Initial Heat" *150°* Total *13.5* "

Into Kettle	Loss	Out	Kettle Test
<i>12.5</i> bbls.	<i>1.0</i> bbls.	<i>11.5</i> bbls.	<i>11.6</i> %

Yeast *4 from Brew # 139* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.57*

Balling of beer *3.15*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. **197**

No. 9 Tun.

ale Date *used aug 13. 1901*

Malt *89.80 Canada Malt* 3rd BG 50. *For Kettle*
Hops *20 KG 50. 10 BG 50 / 15. B. P. 50. 15. B. C. 4. 15. K. M. 50. 10 BG 50*

Times: *10 Salts 10 mass 25 Burton Salt*

Started to mash $\frac{168^{\circ}}{80}$ First runs *19.4* %

Malt all in, T. Last " *0.6* %

Underlet on $\frac{210^{\circ}}{16}$; Steam *2 min*

Finished mashing, T. *160.0* Water: Mash *50* bbls.

Set taps; Heat *158.0* Underlet *1.6* "

Sparge $\frac{168^{\circ}}{152}$; Hop $\frac{170^{\circ}}{6}$ Sparge *14.3* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *15.00* Total *344* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>10</i> bbls.	<i>178</i> bbls.	<i>11.8</i> %

Yeast *Jean. Beau # 135-0142* 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:

Brew No.

148

No. 1. Tun.

ale

Date Wed Aug 15 1881

Malt 89.00 Canada Malt 340630 in Kettle

Hops 20.1 G. 3.2 x 10.0 E. 3.0 / 15.0 C. 1.0 x 15.0 A. 1.0 / 12.0 A. 1.0 x 10.0 B. 5.0

Times: 10 Salt, 10 Mash, 25 Burton Salt

Started to mash 148° / 76 First runs 18.95 %

Malt all in, T. Last " 0.95 %

Underlet on 240° / 76 ; Steam 2 min

Finished mashing, T. 160 Water: Mash 7.6 bbls.

Set taps; Heat 158° Underlet 1.6 "

Sparge 148° / 156 ; Hop 170° Sparge 1.10 "

"Striking Heat" Hop Sparge 6. "

"Initial Heat" 150° Total 23.5 "

Into Kettle	Loss	Out	Kettle Test
18.8 bbls.	8 bbls.	18.0 bbls.	12.0 %

Yeast 7.00m. Bonn #139 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 19.27

Balling of beer 2.55

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

149

No. 2 Tun.

Date *Thu Aug 16 1911*

Malt *24 lb. Canada 3 Malt*

Hops *30 KG 50 / 15 lb 50 = 15 lb 50 / 20 lb 50*

Times: *10 Salt. 10 mass. 25 Burton Salt. 17 XMS.*

Started to mash $\frac{168^{\circ}}{72}$

First runs *19.5.3* %

Malt all in, T.

Last " *0.1* %

Underlet on $\frac{210^{\circ}}{70}$; Steam *3 min*

Finished mashing, T. *16.0*

Water: Mash *7.2* bbls.

Set taps; Heat *13.80*

Underlet *1.6* "

Sparge $\frac{168^{\circ}}{160}$; Hop $\frac{170^{\circ}}{160}$

Sparge *14.4* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *150*

Total *23.8* "

Into Kettle

Loss

Out

Kettle Test

18.8 bbls.

8 bbls.

18.0 bbls.

11.3 %

Yeast *from brew # 138 + 139*

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.55.00*

Balling of beer *2.6*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

150

No. 3 Tun.

Date: Thurs Aug 16 1897

Malt: 8 H 00 Canada Malt
Hops: 30 KC 0.2 / 10-DCP 0.2 X 1.5-DC 3.0 / 2.0 DC 3.0
Times: 1.0 Salt, 1.0 mash, 2.5-Strout Salt, 1.0-MS

Started to mash $\frac{168}{78}^{\circ}$ First runs 18.45 %

Malt all in, T. Last " .08 %

Underlet on $\frac{24}{6}^{\circ}$; Steam 2 min.

Finished mashing, T. Water: Mash 78 bbls.

Set taps; Heat. 156 Underlet 16 "

Sparge $\frac{168}{164}^{\circ}$; Hop 170 Sparge 136 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 149 Total 236 "

Into Kettle Loss Out Kettle Test
190 bbls. 8 bbls. 182 bbls. 11.2 %

Yeast: 7.000 Pilsener 1/4 1/4 2 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 11.55 0.0

Balling of beer 2.2

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

151

No. 4 Tun.

ale

Date Fri Aug 17 1861

Malt 89.00 Canada Malt 3# BG in Kettle

Hops 20 lbs 3.0 a 10.0 8.0 2.0 / 15.0 20.0 2.0 1.0 20.0 4.0 14.0 4.0 10.0 20.0 5.0

Times: 10 Salt 10 min 25 Boiling Salt

Started to mash 168° / 78 First runs 20.1 %

Malt all in, T. Last " 0.55 %

Underlet on 210° ; Steam 2 min

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

Set taps; Heat 156° Underlet 16 "

Sparge 168° / 154 ; Hop 170° Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 120° Total 240 "

Into Kettle Loss Out Kettle Test 188 bbls. 9 bbls. 180 bbls. 12.1 %

Yeast from Brew # 141.0142 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 %

Balling of beer 2.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

152

No. 5 Tun.

Date Fri Aug 17 1885

Malt 8900 Canada Malt 3400 in Kettle

Hops 2.0 KG. 5.0 X 10.0 2.00 / 1.0 AC. 1.0 P. 1.0 B. 1.0 C. 1.0 1.0 A. 1.0 1.0 X 10.0 2.50

Times: 10 Salt, 10 Mash, 25 Brew, Salt

Started to mash 168°/30 First runs 19.25%

Malt all in, T. Last " 0.9%

Underlet on 2/0°; Steam 2 min.

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

Set taps; Heat. 158° Underlet 16 "

Sparge 168°/152; Hop 170° Sparge 136 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 157° Total 238 "

Into Kettle Loss Out Kettle Test 188 bbls. 8 bbls. 180 bbls. 11.95%

Yeast 7 from Brew # 141 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35%

Balling of beer 2.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 153

No. 6 Tun.

Malt 8900 Canada Malt Date *Mon Aug 20 1951*
3#BG00 in Kettle

Hops 20KG 50x10BG 50/50 1/2 20x10BG 50/50 1/2 20x10BG 50/50

Times: 10 Salt, 10 mass 25 Burton Salt

Started to mash $\frac{48}{50}^{\circ}$ First runs 18.2 %

Malt all in, T. Last " 0.8 %

Underlet on $\frac{2}{6}$; Steam 2 1/2 min.

Finished mashing, T. 158° Water: Mash 80 bbls.

Set taps; Heat 156° Underlet 16 "

Sparge $\frac{48}{152}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 242 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	12.25 %

Yeast *From Brew #151* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.070

Balling of beer 20

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

154

No. 7 Tun.

Date *Aug 21 1957*

Malt *84.00 Canada Malt*

Hops *30 B.G. 50/15 B.G. 50/15 B.G. 50/15 B.G. 50/15*

Times: *10. mash 10. Selt 25. Burton Salt 1# KMS.*

Started to mash $\frac{48}{76}^{\circ}$ First runs *20.75* %

Malt all in, T. Last " *0.7* %

Underlet on $\frac{20}{76}^{\circ}$; Steam *2 min*

Finished mashing, T. *159* Water: Mash *76* bbls.

Set taps; Heat *156* Underlet *16* "

Sparge $\frac{168}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *140* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *1118* Total *239* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>1115</i> %

Yeast *from Brew # 151* Air

Run to storage Balling

Quantity recorded in Cellar gals.

Balling of wort *11.55 070*

Balling of beer *2.3*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

155

No. 8 Tun.

Dated Aug 22 1887

Malt 8900 Canada Malt 240 lbs in Kettle

Hops 2.0 lb C. 2.0 lb N.O.B.C. 2.0 lb W.B.C. 2.0 lb A.C.C. 2.0 lb X.M.I.S. 1.0 lb B.S. 2.0

Times: 10 Salt, 10 min., 25 Burton Salt,

Started to mash 168° / 80 First runs 19.5%

Malt all in, T. Last " 0.9%

Underlet on 7/16; Steam 2 min.

Finished mashing, T 161° Water: Mash 80 bbls.

Set taps; Heat 159° Underlet 16 "

Sparge 148° / 152; Hop 120° / 6 Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 242 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.95%</u>

Yeast 4 from Brew #1571145 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.95%

Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 156

No. 9 Tun.

Stag

Date Thu. Aug 23 / 51

Malt 84.00 Canada Malt

Hops 30 KG 50 / 15. 20. 30. 15. 20. 30. / 20. 30. 50.

Times: 1.0 Salts. 1.0 mass. 25. Burton Salt 1° Kras.

Started to mash 1680 / 74 First runs 20.5 %

Malt all in, T. Last " 0.35 %

Underlet on 210 / 76; Steam 3 min.

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

Set taps; Heat. 158° Underlet 16 "

Sparge 168° / 158°; Hop 170° Sparge 146 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 243 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>113.</u> %

Yeast Jean. Brew # 145 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 11.45.070

Balling of beer 2.5

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 159

No. 3 Tun.

Date 8 Aug 28 1951

Malt 84.00 @ Canada Malt

Hops 30 KG 50/15 B.P.F. 50 X 15 B.P. 50/20 R.G. 50

Times:

10 Salt, 10 Meas, 25 Brewster Salt, 14 P.M.S.

Started to mash 168° 100 First runs 19.1 %

Malt all in, T. Last " 0.65 %

Underlet on 24° ; Steam 1 min.

Finished mashing, T. 160° Water: Mash 7.5 bbls.

Set taps; Heat 158° Underlet 1.6 "

Sparge 168° ; Hop 170° Sparge 1.41 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152° Total 238 "

Into Kettle Loss Out Kettle Test
1.88 bbls. 8 bbls. 1.80 bbls. 11.3 %

Yeast From Brew #157 Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort 11.67

Balling of beer 2.45

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

160

No. H. Tun.

Date *Wed Aug 29th 1901*

Malt *8.900 Canada Malt* *3400 in kettle*
 Hops *20 KG 5.2 N.100 G. 5.2 / 15.0 G. 5.2 / 12.5 G. 5.2 / 12.5 G. 5.2 / 11.0 G. 5.2*
 Times: *10 Salt, 10 Mash, 25 Brew, Salt*

Started to mash $\frac{148}{16}^{\circ}$ First runs *19.75* %
 Malt all in, T. Last " *0.8* %
 Underlet on $\frac{70}{16}^{\circ}$; Steam *2 min*
 Finished mashing, T. *161*^o Water: Mash *7.6* bbls.
 Set taps; Heat *157*^o Underlet. *1.6* "
 Sparge $\frac{148}{156}^{\circ}$; Hop $\frac{170}{16}^{\circ}$ Sparge. *14.0* "
 "Striking Heat" Hop Sparge *6* "
 "Initial Heat" *149*^o Total *238* "

Into Kettle	Loss	Out	Kettle Test
<i>1.88</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.05</i> %

Yeast *7.000 Brew # 157* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.15*

Balling of beer..... *2.2*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

161

No. 5 Tun.

Date: Thurs Aug 30 1891

Malt 8900 Canada Malt

34 P.G. 30, IN Kettle

Hops 20 K. 30 V. 10 B.C. 30 / 15 B.C. 40 X 15 B.C. 50 / 15 HAM 30 X 10 B.C. 50

Times:

10 Salt 10 mass 25 Burton Salt

Started to mash 148°
50

First runs 19.0 %

Malt all in, T.

Last " 0.8 %

Underlet on 210°; Steam 2 min.

Finished mashing, T. 158°

Water: Mash 80 bbls.

Set taps; Heat. 156°

Underlet 16 "

Sparge 148°; Hop 170°
102 6

Sparge 140 "

"Striking Heat".....

Hop Sparge 6 "

"Initial Heat" 148°

Total 242 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.05 %

Yeast Yeast Brew #157

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.1 %

Balling of beer 2.5

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Bailed extra 10 min.

Brew No. 162

No. 6 Tun.

Date *Stuy* *From Aug 31 51*

Malt *8.400 C. made Malt.*

Hops *30.116.00 / 15.0000 4.15.00.00 / 20.00.00*

Times: *10 malt. 10 more 2.5.00 water Salt 1.9.00.00*

Started to mash *168° / 78* First runs *18.7* %

Malt all in, T. Last " *0.7* %

Underlet on *2/10*; Steam *2 min.*

Finished mashing, T. *1.61* Water: Mash *2.8* bbls.

Set taps; Heat. *138°* Underlet. *1.6* "

Sparge *168° / 154*; Hop *120° / 6* Sparge. *1.36* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total. *2.36* "

Into Kettle	Loss	Out	Kettle Test
<i>1.88</i> bbls.	<i>8</i> bbls.	<i>1.80</i> bbls.	<i>11.3</i> %

Yeast *From Brew. # 155* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.4*

Balling of beer..... *2.15*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

163

No. 7. Tun.

Malt 8900 Canada Malt al Date Thu Sept 4 1857
3# B.C. 50 in Kettle
 Hops 20 lb. 50 110 B.C. 50/15 - B.C. 49. 110 - B.C. 50/25 - B.C. 50.
 Times: 10 Salt 10 mass 25 - Bunter salt.

Started to mash 168° First runs 18.2 %
90

Malt all in, T. Last " 0.75 %

Underlet on 4/6; Steam 2 min.

Finished mashing, T. 160° Water: Mash 50 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°; Hop 170° Sparge 14.1 "
152 6

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 24.3 "

Into Kettle	Loss	Out	Kettle Test
<u>1.88</u> bbls.	<u>1</u> bbls.	<u>1.79</u> bbls.	<u>11.9</u> %

Yeast W. 1000g. Brown #158 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.35 %

Balling of beer 1.9

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Boiled extra 10 min.

Brew No. **164**

No. 8 Tun.

Date Wed Sept 5 1911

Malt 89.00 Canada Malt 34 BG. 50 in Kettle

Hops 2.0 KG. 1.2 N. 1.0 BG. 3.0 / 1.5 DCI. 1.0 D. 1.5 DCI. 2.0 / 2.5 BG. 5.0

Times: 10 Salt 10 Mass. 2.5 - Runter Salt.

Started to mash 168° / 78 First runs 19.35 %

Malt all in, T. Last " 0.7 %

Underlet on 210°; Steam 2 min.

Finished mashing, T. 158° Water: Mash 78 bbls.

Set taps; Heat. 158° Underlet 16 "

Sparge 168° / 154; Hop 170° / 6 Sparge 142 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 149° Total 24.2 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.9</u> %

Yeast From Brun. 158 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.2 %

Balling of beer 1.95

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

165

No. 7. Tun.

Stay

Date. Thu. Sept 1. 1951

Malt. 84.00 Canada Malt

Hops 20 K.C. 50 / 20 B.C. 49.11 B.C. 50 / 20 B.C. 50

Times:

10 Salt. 10 min. 25 Purge. Salt 1.4 MS.

Started to mash $\frac{168}{74}^{\circ}$

First runs 18.3 %

Malt all in, T.

Last " 0.65 %

Underlet on $\frac{240}{16}^{\circ}$; Steam 2 min.

Finished mashing, T. 158°

Water: Mash 7.6 bbls.

Set taps; Heat 157°

Underlet 1.6 "

Sparge $\frac{168}{158}^{\circ}$; Hop $\frac{170}{6}^{\circ}$

Sparge 1.40 "

"Striking Heat"

Hop Sparge 6. "

"Initial Heat" 148°

Total 23.6 "

Into Kettle

Loss

Out

Kettle Test

1.88 bbls.

8 bbls.

180 bbls.

11.9 %

Yeast 7 from Brew # 158

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort 11.5 %

Balling of beer 1.95

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

166

No. 1 Tun.

Stag

Date Fri Sept 7 1897

Malt 85.00 C Canada Malt

Hops 30 lb. C. S. D. / 20 lb. C. F. H. 9 / 15 lb. C. G. S. D. / 20 lb. C. G. S. D.

Times:

10 Salt, 10 Malt, 20 - Burton salt, 1 lb. K. M. S.

Started to mash 48°

First runs 18.9 %

Malt all in, T.

Last " 0.2 %

Underlet on 24°; Steam 2 mi.

Finished mashing, T. 160°

Water: Mash 76 bbls.

Set taps; Heat 158°

Underlet 16 "

Sparge 168°; Hop 170°

Sparge 144 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 24.2 "

Into Kettle

Loss

Out

Kettle Test

190 bbls.

8 bbls.

182 bbls.

11.4 %

Yeast 3 from Brew # 159

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.5 %

Balling of beer 1.95

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 167

No. 2 Tun.

Date *Mon Sept 10th 1911*

Malt *8900 Canada Malt* 3400.50 in Kettle

Hops *20.000, 10.000, 15.000, 15.000, 25.000*

Times: *10 salt, 10 maza, 25 Burton Salt*

Started to mash $\frac{168}{80}^{\circ}$ First runs *18.9* %

Malt all in, T. Last " *0.65* %

Underlet on $\frac{210}{16}$; Steam *2 min*

Finished mashing, T. *108*° Water: Mash *80* bbls.

Set taps; Heat *152*° Underlet *15* "

Sparge $\frac{168}{152}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *140* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148*° Total *242* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.80</i> %

Yeast *W. W. W. Brew. #160*° Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.1* %

Balling of beer *2.3*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

168

No. 3. Tun.

Stey

Date June 24th/1881

Malt 84.00 Canada Malt

Hops 30 lb. C. 50 / 20 lb. C. 4.9 / 15 lb. C. 50 / 20 lb. C. 50

Times: 10 Salt, 10 7 min, 25 Burton Salt 14 KMS

Started to mash $\frac{148}{78}^{\circ}$ First runs 18.9 %

Malt all in, T. Last " 0.65 %

Underlet on $\frac{24}{16}^{\circ}$; Steam 2 min.

Finished mashing, T. 158 $^{\circ}$ Water: Mash 7.8 bbls.

Set taps; Heat 158 $^{\circ}$ Underlet 16 "

Sparge $\frac{148}{154}^{\circ}$; Hop $\frac{120}{6}^{\circ}$ Sparge 136 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 149 $^{\circ}$ Total 236 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 11.3 %

Yeast from Brew #160 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.55 %

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

169

No. 4, Tun.

Date Wed Sept 12 1907

Malt 84.00 Canada Malt

Hops 30 H.G. 8.0 / 20 R.C.F. 4.0 15-80.00 / 20 P.C. 5.0

Times:

10 Salt 10 min 25- Burton Salt 1st + MS

Started to mash 168°

First runs 187 %

Malt all in, T.

Last " 0.65 %

Underlet on 2 1/2; Steam 22 min

Finished mashing, T. 158°

Water: Mash 7.6 bbls.

Set taps; Heat 187°

Underlet 1.6 "

Sparge 165°; Hop 170°

Sparge 138 "

"Striking Heat".....

Hop Sparge 6 "

"Initial Heat" 148°

Total 236 "

Into Kettle

Loss

Out

Kettle Test

185 bbls.

8 bbls.

180 bbls.

11.5 %

Yeast Fremont Brew #161

Air.....

Run to storage.....

Balling..... %

Quantity recorded in Cellar.....

gals.

Balling of wort 11.5-5.50

Balling of beer 2.2

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

170

No. 5 Tun.

Date Thurs Sept 13 1951

Malt 8.900 Canada Malt 380 GSD in Kettle

Hops 20.4 G.S.D. x 10.13 G.S.D. / 10.13 G.S.D. x 4.9 x 10.13 G.S.D. / 25.3 G.S.D.

Times: 10 Salt, 10 Mash, 25 Runten Salt

Started to mash 168° First runs 1.9.9 %

Malt all in, T. 76 Last " 0.9 %

Underlet on 2 1/2; Steam 2 min.

Finished mashing, T. 160° Water: Mash 7.6 bbls.

Set taps; Heat 158° Underlet 1.6 "

Sparge 168° / 154; Hop 170° / 6 Sparge 14.6 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 24.4 "

Into Kettle	Loss	Out	Kettle Test
<u>185</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.15</u> %

Yeast W. G. W. Brew # 162 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.7

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

171

No. 6 Tun.

Date Fri Sept 14 1951

Malt 84.00 Canada Malt

Hops 30 K.G. 30 / 20 B.C.F. 49.15 B.G. 30 / 20 B.C.G. 30

Times: 10 salt, 10 mass, 25 Burton Salt / 124 MS

Started to mash 165°

First runs 19.5 %

Malt all in, T.

Last " 1.3 %

Underlet on 2/10; Steam 27 min.

Finished mashing, T. 158°

Water: Mash 7.5 bbls.

Set taps; Heat 156°

Underlet 16 "

Sparge 165° / 15 min; Hop 470°

Sparge 14.2 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 24.2 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

111 %

Yeast From Brew #166

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort 11.2 %

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

172

No. 7, Tun.

Steep

Date Mon Sept 17 1851

Malt 8 H 00 Canada Malt

Hops 30 KC 5 20 200 CF HX 15 20 20 / 20 20 20

Times:

10 Salt, 10 min, 20 - Boiling Salt 1 1/4 MS

Started to mash 148°
16

First runs 16.9 %

Malt all in, T.

Last " 6.6 %

Underlet on 84°; Steam 2 min

Finished mashing, T. 160°

Water: Mash 76 bbls.

Set taps; Heat 158°

Underlet 16 "

Sparge 146°; Hop 120°
18 1/2

Sparge 146 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 244 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.35 %

Yeast From Brew #

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort 11.4%

Balling of beer 9.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

173

No. 8 Tun.

Date *Wed. Sept. 15th 33*

Malt *84.00 Canada Malt*

Hops *30 K.G. 20/20 St. 19.915 St. 20/20 20 B. 2.50*

Times: *10 Salt 10 mas 25 Burton Salt 1st K.M.S.*

Started to mash $\frac{165}{76}^{\circ}$

First runs *20.25* %

Malt all in, T.

Last " *0.45* %

Underlet on $\frac{210}{76}^{\circ}$; Steam *2 min.*

Finished mashing, T. *16.2*

Water: Mash *76* bbls.

Set taps; Heat *15.9*

Underlet *16* "

Sparge $\frac{168}{36}^{\circ}$; Hop $\frac{170}{36}^{\circ}$

Sparge *146* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *14.8*

Total *244* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

150 bbls.

11.4 %

Yeast *from Brew # 169*

Air

Run to storage

Balling

Quantity recorded in Cellar

Balling of wort *11.4%*

Balling of beer *2.75*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

174

No. 9. Tun.

Date *Wed Sept 19 1951*

Malt *89.00 Canada Malt* *3# DG. in Kettle*

Hops *2.015 G. S. 2.810 G. S. 2.15 G. S. 2.00 G. S. 2.00 G. S. 2.00 G. S. 2.00 G. S. 2.00 G. S.*

Times: *10. Salt, 10. mash, 2.5 - Brewster Salt*

Started to mash *168°* First runs *19.5%*

Malt all in, T. Last " *0.85%*

Underlet on *24°*; Steam *2 min.*

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

Set taps; Heat *157°* Underlet *16* "

Sparge *168°*; Hop *170°* Sparge *144* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *148°* Total *244* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1%</i>

Yeast *From Brewster 16.9* Air

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort *18.25%*

Balling of beer *2.65%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

175

No. / Tun.

Date *Thu Sept 20 1895*

Malt *89.00 Canada Malt*

Hops *20 x 6.00 = 120.00 / 10.00 / 15.00 / 15.00 / 15.00 / 15.00 / 15.00 / 15.00*

Times:

10 Salts 10 mass 25 Union Salt

Started to mash $\frac{168^{\circ}}{80}$

First runs *20.8* %

Malt all in, T.

Last " *0.8* %

Underlet on $\frac{2}{6}$; Steam *2 min*

Finished mashing, T *161^{\circ}*

Water: Mash *80* bbls.

Set taps; Heat *159^{\circ}*

Underlet *16* "

Sparge $\frac{168^{\circ}}{153}$; Hop *170^{\circ}*

Sparge *11.2* "

"Striking Heat".....

Hop Sparge *6* "

"Initial Heat" *148^{\circ}*

Total *244* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.05 %

Yeast *Jones Brew # 169*

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:

Brew No.

177

No. 3 Tun.

Date *Fri Sept 21 1881*

Malt *89.00 Canada malt*

Hops *20 KG 40 = 10 BG 80 / 15 BG 100 / 15 BG 200 / 25 Bunion 9.50*

Times: *10 Salt 10 moss 20 Bunion Salt*

Started to mash $\frac{168^{\circ}}{80}$ First runs *19.6* %

Malt all in, T. Last " *0.8* %

Underlet on $\frac{210^{\circ}}{70}$; Steam *2 min.*

Finished mashing, T. *161^{\circ}* Water: Mash *80* bbls.

Set taps; Heat *157^{\circ}* Underlet *16* "

Sparge $\frac{168^{\circ}}{152}$; Hop $\frac{170^{\circ}}{6}$ Sparge *138* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *152^{\circ}* Total *238* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>10.05</i> %

Yeast *from Brew # 169* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.390*

Balling of beer *265*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

178

No. 4 Tun.

Date *Mon Sept 24/57*

Malt *89.00 Canada malt*

Hops *20. KG. 22. 10. Hb. 20. / 15. B. F. 49. 12. B. F. 20. / 25. B. F. 20.*

Times: *10. Salt. 10. Mash. 25. Burton Salt.*

Started to mash $\frac{165}{80}$ First runs *20.15* %

Malt all in, T. Last " *0.95* %

Underlet on $\frac{20}{16}$; Steam *2 min.*

Finished mashing, T. *161.0* Water: Mash *80* bbls.

Set taps; Heat *18.00* Underlet *16* "

Sparge $\frac{165}{100}$; Hop $\frac{170}{6}$ Sparge *14.0* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *18.20* Total *24.2* "

Into Kettle Loss Out Kettle Test
188 bbls. *8* bbls. *180* bbls. *12.0* %

Yeast *Low. Brew to 170.* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.65* %

Balling of beer *2.6*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

179

No. 5 Tun.

Date *mon. Sept. 21/1907*

Malt *89 lb. Canada malt*

Hops *20 KG. #2. 10. B&S. 13. B&S. 12. B&S. 20. 20. B&S. 20*

Times: *10 Salt 10 min. 25. Boiling Salt.*

Started to mash $\frac{168^{\circ}}{78}$

First runs *20.8* %

Malt all in, T.

Last " *0.8* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min*

Finished mashing, T.

Water: Mash *78* bbls.

Set taps; Heat *158*

Underlet *16* "

Sparge $\frac{168^{\circ}}{153}$; Hop $\frac{170^{\circ}}{6}$

Sparge *144* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *152^{\circ}*

Total *244* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.2 %

Yeast *from Brew # 170*

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *~~12.07~~ 12.1070*

Balling of beer *2.5*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

180

No. 6 Tun.

Stag

Date: Tues. Sept. 23rd 1891

Malt. 84.00 Canada & malt

Hops 30. KG. 50 / 20. KG. 49. 15. KG. 30 / 20. KG. 50

Times: 10. Salt. 10. moss. 20. Burton salt. 1. KG. 5.

Started to mash $\frac{168^{\circ}}{76}$

First runs 20.75 %

Malt all in, T.

Last " 0.45 %

Underlet on $\frac{210^{\circ}}{76}$; Steam 2 min.

Finished mashing, T. 161°

Water: Mash 76 bbls.

Set taps; Heat 159°

Underlet 16 "

Sparge $\frac{165^{\circ}}{156}$; Hop $\frac{170^{\circ}}{6}$

Sparge 146 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 150°

Total 214 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

9 bbls.

179 bbls.

11.40 %

Yeast from Brew # 172

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.45 %

Balling of beer 2.45 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

181

No. 7 Tun.

Date *Wed. Sept. 25-1901*

Malt *84.00 Canada Malt*

Hops *20 KG 20 / 20 B.S. 19 + 18 B.S. 20 / 20 B.S. 20*

Times: *10 Salts 10 mins 25 Burton Salt 1 KGMS*

Started to mash $\frac{168}{76}$ First runs *20.35* %

Malt all in, T. Last " *1.0* %

Underlet on $\frac{210}{76}$; Steam *2 min*

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

Set taps; Heat *158* Underlet *16* "

Sparge $\frac{168}{16-6}$; Hop $\frac{170}{6}$ Sparge *136* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *152* Total *234* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.65</i> %

Yeast *from Brew #179* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.65* %

Balling of beer *26* %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

182

No. 8 Tun.

Date *wed. Sept 21st / 57*Malt *89.00. Canada malt.* 3rd BG 50! in. kettleHops *20. KG 50. 10. BG 50. 15. BC 4. 15. BC 20. 25. BG 50.*Times: *10. Salt. 10. mea. 25. Bunion salt.*Started to mash $\frac{165^{\circ}}{50}$ First runs *20.7* %Malt all in, T. Last " *1.0* %Underlet on $\frac{210^{\circ}}{16}$; Steam *2 min.*Finished mashing, T. *158^{\circ}* Water: Mash *80* bbls.Set taps; Heat *156^{\circ}* Underlet *16* "Sparge $\frac{168^{\circ}}{15.2}$; Hop $\frac{170^{\circ}}{6}$ Sparge *14.0* ""Striking Heat" Hop Sparge *6* ""Initial Heat" *148^{\circ}* Total *24.2* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>18.1</i> %

Yeast *from Brew # 178* Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort *12.27%*Balling of beer *2.45%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

183

No. 7. Tun.

Date *Wed Sept 26 1857*

Malt *8900 C Canada Malt* *37000 in Kettle*

Hops *20KG 50/10 B.C. 20/15 B.C. 40/15 B.C. 30/25 B.C. 50*

Times: *10 Salt 10 mass 25 Burton Salt*

Started to mash *168° / 80* First runs *19.5* %

Malt all in, T. Last " *1.1* %

Underlet on *2/10*; Steam *2 min*

Finished mashing, T. *158°* Water: Mash *80* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge *168° / 82*; Hop *170° / 6* Sparge *140* "

"Striking Heat" " Hop Sparge *6* "

"Initial Heat" *149°* Total *242* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.25</i> %

Yeast *From Brown #173* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.15* %

Balling of beer *2.35* %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

184

No. 1 Tun.

Date *Thu Sept 27/51*Malt *89.00 Canada malt* 3rd BG 50. in KettleHops *20 KG. 30. v. 10. B.G. 30. / 15. B.G. 30. 15. B.G. 30. / 20. B.G. 30.*Times: *10 salt 10 mca 25 Section salt*Started to mash $\frac{165}{30}$ First runs *20.2* %Malt all in, T. Last " *0.85* %Underlet on $\frac{200}{16}$; Steam *2 min*Finished mashing, T. *18.50* Water: Mash *80* bbls.Set taps; Heat *196°* Underlet *16* "Sparge $\frac{165}{152}$; Hop $\frac{170}{6}$ Sparge *1.38* ""Striking Heat" Hop Sparge *6* ""Initial Heat" *148°* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>9</i> bbls.	<i>179</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 175* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.170*Balling of beer *2.45%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

185

No. 2 Tun.

Date Thu Sept 27 1887

Malt 5900 Canada Malt 3400 in kettle

Hops 20 lb C. S. D. 10 lb C. S. D. 15 lb C. S. D. 25 lb C. S. D.

Times: 10 salt, 10 min, 25 water, malt.

Started to mash 165°/80 First runs 18.9 %

Malt all in, T. Last " 1.4 %

Underlet on 2 1/2; Steam 2 1/2 min.

Finished mashing, T. 160° Water: Mash 30 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 168°/152; Hop 120° Sparge 14.2 "

"Striking Heat" " Hop Sparge 6 "

"Initial Heat" 148° Total 24.4 "

Into Kettle 188 bbls. Loss 8 bbls. Out 180 bbls. Kettle Test 12.2 %

Yeast 4 cans Brew # 175 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

Remarks:

Brew No.

186

No. 3 Tun.

Stag

Date Mon Oct 1st 1881

Malt 84.00 C grade Malt

Hops 20. H.G. 50 / 15 B.G. 50 + 20 B.G. 49 / 20 B.G. 30

Times:

1.0 Salt 10 Mass 2.5 Brutes Salt 14 KM

Started to mash $\frac{468}{78}^{\circ}$

First runs 18.5 %

Malt all in, T.

Last " 0.6 %

Underlet on $\frac{24}{}$; Steam $\frac{24}{}$

Finished mashing, T. 158°

Water: Mash 7.5 bbls.

Set taps; Heat 156°

Underlet 14 "

Sparge $\frac{468}{154}^{\circ}$; Hop $\frac{170}{6}^{\circ}$

Sparge 14.0 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 148°

Total 24.0 "

Into Kettle

Loss

Out

Kettle Test

18.8 bbls.

8 bbls.

18.0 bbls.

11.3 %

Yeast 4.000 Barmitt 179

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.3

Balling of beer 2.2

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

187

No. 4 Tun.

Date Fri Oct 5 1881

Malt 89.00 Canada malt 3rd BQ 50. in Kett 10.

Hops 20.00 20.00 1.0 BQ 50 / 15.00 20.00 1.5 BQ 119 / 25.00 5.00

Times: 10 Sals. 10 min. 25.00 min Sals

Started to mash 168° / 78 First runs 20.6 %

Malt all in, T. Last " 0.5 %

Underlet on 9/6; Steam 2 min

Finished mashing, T. 158° Water: Mash 78 bbls.

Set taps; Heat 15.6° Underlet 16 "

Sparge 143° / 13.4; Hop 170° / 6 Sparge 144 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 244 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>86</u> bbls.	<u>180</u> bbls.	<u>12.15</u> %

Yeast Jam. Beer # 179 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.15 70

Balling of beer 2.9

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

188

No. 5 Tun.

Date *Stein* 2nd Oct. 1915Malt 84.00 C Canada MaltHops 20 KG. 2. 15 BC, 2.0 BC, 4.9 / 2.0 BC, 6.0

Times:

1.0 Salt, 1.0 mash, 2.5 Boiling, Salt, 1.0 H.M.S.Started to mash 168°
78First runs 19.4 %

Malt all in, T.

Last " 0.8 %Underlet on 24°; Steam 2 1/2 minFinished mashing, T. 160°Water: Mash 78 bbls.Set taps; Heat 158°Underlet 16 "Sparge 148°
134; Hop 170°
6Sparge 14.0 "

"Striking Heat".....

Hop Sparge 6 ""Initial Heat" 148°Total 24.0 "

Into Kettle

Loss

Out

Kettle Test

1.85 bbls.8 bbls.18.0 bbls.11.55 %Yeast From Brew #1794/180

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 11.55Balling of beer 2.2

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

189

No. 6 Tun.

Date *Wed. Oct 9th 1901*

Malt *84.00. Canada Malt*

Hops *20. Kg. 30 / 20. St. F. 19. 15. BQ. 3.0 / 20. Kg. 2.0*

Times:

10 salt. 10 more. 20 Burton Salt. 10 Kms.

Started to mash $\frac{168}{78}$

First runs *20.7* %

Malt all in, T.

Last " *0.9* %

Underlet on $\frac{210}{76}$; Steam *2 min*

Finished mashing, T. *161°*

Water: Mash *78* bbls.

Set taps; Heat. *159°*

Underlet *1.6* "

Sparge $\frac{168}{154}$; Hop $\frac{170}{6}$

Sparge *14.0* "

"Striking Heat".....

Hop Sparge *6* "

"Initial Heat" *152°* ✓

Total *24.0* "

Into Kettle

Loss

Out

Kettle Test

18.8 bbls.

8 bbls.

18.0 bbls.

18.6 %

Yeast *from Brew # 180*

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *11.6 D.O.*

Balling of beer *3.0*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

190

No. 7 Tun.

Date *Wed Oct 10 1907*

Malt *89.00 C Canada Malt* 3 # A.C. 50, in kettle

Hops *20.40 G. 10. A.C. 50, 1.5 D.C. 15. 1.5 A.C. 50, 1.5 A.C. 50, 1.5 A.C. 50*

Times: *10 Salt, 10 mash, 25 Boil, Salt*

Started to mash *168°* First runs *19.7* %

Malt all in, T. Last " *0.85* %

Underlet on *24°*; Steam *2 1/2 min.*

Finished mashing, T. *158°* Water: Mash *7.8* bbls.

Set taps; Heat *151°* Underlet *16* "

Sparge *165°* / *15 1/2*; Hop *170°* Sparge *144* "

"Striking Heat" " Hop Sparge *6* "

"Initial Heat" *148°* Total *244* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>150</i> bbls.	<i>12.3</i> %

Yeast *From Brew # 180* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.17*

Balling of beer *2.5*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

191

No. 8 Tun.

Date Wed Oct 10 1941

Malt 89.20 Canada Malt #3 BG 50 in. Kettle

Hops 20.0 G. 5.0 + 10.0 BG 5.0 / 15.0 G. 1.0 + 12.0 BG 5.0 / 25.0 G. 5.0

Times: 10 Salt 10 moss 25 Union Salt

Started to mash $\frac{168}{80}$ First runs 20.75 %

Malt all in, T. Last " 0.5 %

Underlet on $\frac{210}{16}$; Steam 2 min.

Finished mashing, T. 160 Water: Mash 8.0 bbls.

Set taps; Heat 188 Underlet 1.6 "

Sparge $\frac{168}{15.7}$; Hop $\frac{170}{6}$ Sparge 14.0 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150 Total 21.2 "

Into Kettle	Loss	Out	Kettle Test
<u>18.8</u> bbls.	<u>8</u> bbls.	<u>18.0</u> bbls.	<u>12.15</u> %

Yeast from Brew # 181 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.15 07.0

Balling of beer 3.3

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

192

No. 9. Tun.

Stop

Date Oct. 11 1917

Malt 8400 C Canada Malt

Hops 30 H.C. 50 / 20 B.C.F. 40 / 215 A.C.F. 30 / 20 B.C. 50

Times: 10 Salt, 10 Mash, 25 Boil, 20 Salt, 10 H.M.S.

Started to mash $\frac{168}{78}^{\circ}$ First runs 19.4 %

Malt all in, T. Last " 0.8 %

Underlet on $\frac{3}{16}$ " ; Steam 2 min.

Finished mashing, T. 158° Water: Mash 78 bbls.

Set taps; Heat 157° Underlet 16 "

Sparge $\frac{168}{154}^{\circ}$; Hop 170° Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 240 "

Into Kettle	Loss	Out	Kettle Test
185 bbls.	8 bbls.	180 bbls.	11.6 %

Yeast From Brew 187 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 D. 0

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

193

No. / Tun.

Date Thu Oct 11 1901

Malt 84.00 Canada Oats

Hops 30 KG 3.0 / 20 B.C. 49.9 15 BG 3.0 / 20 BG 3.0

Times:

1.0 Salts 10.0 moss 25.0 Union Salt 1.0 K.M.S.

Started to mash 46.5 / 7.5 First runs 20.0 %

Malt all in, T. Last " 0.4.5 %

Underlet on 210 / 10; Steam 2 min

Finished mashing, T. 1.4.1 Water: Mash 78 bbls.

Set taps; Heat 158 Underlet 1.6 "

Sparge 165 / 15.4; Hop 170 / 6 Sparge 178 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150 Total 238 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.5.5</u> %

Yeast from Brew # 180 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6.0

Balling of beer 2.6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

194

No. 2 Tun.

Ale

Date Fri Oct 12th 1907Malt 89.00 Canada malt 3rd BG 50 in Kettle

Hops 20 KG 50 + 10 BG 50 / 15 BG 50 + 15 BG 50 / 25 BG 50

Times: 10 salt 10 mass 25 Runion salt

Started to mash $\frac{168^{\circ}}{78}$ First runs 21.05 %

Malt all in, T. Last " 0.35 %

Underlet on $\frac{210^{\circ}}{76}$; Steam 2 min.

Finished mashing, T. 15.80 Water: Mash 78 bbls.

Set taps; Heat 15.60 Underlet 16 "

Sparge $\frac{168^{\circ}}{84}$; Hop $\frac{170^{\circ}}{6}$ Sparge 14.3 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 14.50 V Total 24.7 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	18.2 %

Yeast from Beane # 191 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.25 27.0

Balling of beer 3.0

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

195

No. 3 Tun.

Date *Mon Oct 15 1951*

Malt *89.00 Canada malt* #3 BG 50. in. Kettle.

Hops *2.0 KG 3.2 / 1.0 BG 2.0 / 1.5 BC FH 9.0 / 1.5 BC FH 3.2 / 2.5 BG 3.2*

Times: *1.0 Salts 1.0 mass 2.5 Boiling Salts*

Started to mash *165° / 80* First runs *20.25* %

Malt all in, T. Last " *0.45* %

Underlet on *2/6*; Steam *2 min*

Finished mashing, T. *1610* Water: Mash *80* bbls.

Set taps; Heat. *159°* Underlet *16* "

Sparge *168°*; Hop *170°* Sparge *138* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150°* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>150</i> bbls.	<i>12.1</i> %

Yeast *from Brew #187-186* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.07*

Balling of beer *2.95*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

196

No. 4 Tun.

Stey

Date Feb. Oct 16 1885

Malt 84.00 Canada Malt

Hops 20 lb G. 50 / 20 lb C. 40 / 10 lb B. 50 / 20 lb G. 50

Times: 1.0 Salt, 1.0 Mash, 2.5 Brewster salt, 1.0 WMS

Started to mash 445° / 78 First runs 19.8 %

Malt all in, T. Last " 0.7 %

Underlet on 24° / 76 ; Steam 12 min.

Finished mashing, T. 158° Water: Mash 78 bbls.

Set taps; Heat. 156° Underlet 16 "

Sparge 445° / 154 ; Hop 170° / 6 Sparge 137 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152° Total 237 "

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

Yeast From Brew # 184 & 185 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

197

No. 3 Tun.

Date *Wed Oct 17/91*

Malt *94.00 Canada malt*

Hops *30 KG 50 / 20 B. F. 49.0 15-BG 30 / 20 BG 30*

Times:

10 Salts 10 min. 25 Burton Salts 1# K.M.S.

Started to mash $\frac{168^{\circ}}{76}$

First runs *21.05* %

Malt all in, T.

Last " *0.3* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *2 min*

Finished mashing, T. *162^{\circ}*

Water: Mash *76* bbls.

Set taps; Heat *160^{\circ}*

Underlet *16* "

Sparge $\frac{168^{\circ}}{156}$; Hop $\frac{170^{\circ}}{6}$

Sparge *142* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *150^{\circ}*

Total *240* "

Into Kettle

Loss

Out

Kettle Test

158 bbls.

8 bbls.

180 bbls.

11.5 %

Yeast *from Brew # 183-188*

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort *11.55%*

Balling of beer *2.35%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

199

No. 7 Tun.

Date *Feb. Oct. 1901*

Malt *89.00 Canada malt #3 BG 50. in. Kettle*

Hops *20. Kg. 20.9 10. BG 50/15. 20.9 15. 20.9 15. 20.9 15. 20.9 15.*

Times: *1.0 Salt 1.0 Malt 2.5 Burton Salt*

Started to mash $\frac{168}{78}$ First runs *20.75* %

Malt all in, T. Last " *0.4* %

Underlet on $\frac{210}{16}$; Steam *2 min*

Finished mashing, T *16.2* Water: Mash *78* bbls.

Set taps; Heat *16.0* Underlet *16* "

Sparge $\frac{168}{124}$; Hop $\frac{170}{6}$ Sparge *14.2* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *15.2* Total *24.2* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.05</i> %

Yeast *from Brew # 188* Air

Run to storage..... Balling %

Quantity recorded in Cellar..... gals.

Balling of wort *12.35* %

Balling of beer *2.45* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

200

No. 8 Tun.

Date *Mon Oct 22 25*

Malt *84.00 Canada Malt*

Hops *30 KG 57/20 B.C.F. 49 N 15 B.C. 50 / 20 B.C. 50*

Times: *10 Salt, 10 mash, 25 Burton Salt 14.185*

Started to mash *46° / 78* First runs *18.6* %

Malt all in, T. Last " *0.75* %

Underlet on *7/4*; Steam *2 min*

Finished mashing, T. *157°* Water: Mash *78* bbls.

Set taps; Heat *156°* Underlet *16* "

Sparge *46° / 154*; Hop *120° / 6* Sparge *138* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *157°* Total *238* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.15</i> %

Yeast *7.000 Brew # - 189* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.4.070*

Balling of beer *2.75 %*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

201

583

No. 9 Tun.

Stag

Date *Tues Oct 23 1931*

Malt *844.00* *canada malt*

Hops *30 Kg 30 / 30 B.A.F. 494 15 R.G. 92 / 30 B.G. 2.0*

Times: *10 Sale 10 msa 25 Burton Sale 1* N.M.S.*

Started to mash $\frac{165}{76}$ First runs *20.75* %

Malt all in, T. Last " *0.65* %

Underlet on $\frac{210}{6}$; Steam *2 min*

Finished mashing, T. *161.0* Water: Mash *76* bbls.

Set taps; Heat *159.0* Underlet *16* "

Sparge $\frac{165}{156}$; Hop $\frac{170}{6}$ Sparge *140* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *150.0* Total *235* "

Into Kettle	Loss	Out	Kettle Test
<i>158</i> bbls.	<i>8</i> bbls.	<i>150</i> bbls.	<i>11.35</i> %

Yeast *from Run # 189* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.5%*

Balling of beer *2.7%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

202

No. 7 Tun.

Stag

Date Wed Oct 24 1885

Malt 84.00 Canada Malt

Hops 30.40 50/20 B.C.F. 48, 15 B.C.S.D. / 20 B.C.S.D.

Times:

10 Salt; 10 Mash; 25- Burton Salt; 144 MS

Started to mash 165° / 78

First runs 189 %

Malt all in, T.

Last " 1.1 %

Underlet on 210 / 76 ; Steam 2 min.

Finished mashing, T. 158°

Water: Mash 78 bbls.

Set taps; Heat. 156°

Underlet 16 "

Sparge 168° / 154 ; Hop 170° / 6

Sparge 140 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 152°

Total 240 "

Into Kettle

Loss

Out

Kettle Test

180 bbls.

8 bbls.

180 bbls.

112 %

Yeast 4.00 B. 190

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort 11.5 %

Balling of beer 2.85 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

203

Date: *Thu Oct 25 1895*

No. 2 Tun.

Malt: *84.00 Canada malt*

Hops: *30. KG 5.0 / 20 BCF 49 / 12 BCF 2.0 / 20 BCF 5.0*

Times: *10 Salt 10 more 25 Burton salt*

Started to mash *168°* First runs... *20.95* %

Malt all in, T. Last " *0.3* %

Underlet on *210°*; Steam *2 min*

Finished mashing, T. *161°* Water: Mash... *76* bbls.

Set taps; Heat *159°* Underlet... *16* "

Sparge *168°* / *136°*; Hop *170°* Sparge... *140* "

"Striking Heat" Hop Sparge... *6* "

"Initial Heat" *152°* Total... *238* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.41</i> %

Yeast *from Beer # 192* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort... *11.7070*

Balling of beer... *2.850* / *18*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

204

No. 3. Tun.

ale

Date *7 mi Oct 26 1851*

Malt *8900 Canada Malt* 3# BG.50 in Kettle

Hops *20KG.50 X 10.0G.50 / 15-ACI-49.815G.50 / 25-BG.50*

Times: *10 salt, 10 mass, 25 Kettle salt*

Started to mash $\frac{168}{80}$	First runs <i>20.4</i> %
Malt all in, T.	Last " <i>0.8</i> %
Underlet on $\frac{24}{16}$; Steam <i>2 mi</i>	
Finished mashing, T. <i>152</i>	Water: Mash <i>80</i> bbls.
Set taps; Heat. <i>152</i>	Underlet <i>16</i> "
Sparge $\frac{44}{152}$; Hop $\frac{120}{6}$	Sparge <i>140</i> "
"Striking Heat"	Hop Sparge <i>6</i> "
"Initial Heat" <i>152</i>	Total <i>242</i> "

Into Kettle	Loss	Out	Kettle Test
<i>185</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>121</i> %

Yeast *From Brun. H.* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.05 370*

Balling of beer *3.05*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

205

185

No. 4 Tun.

Ab

Date Mon Oct 29 1951

Malt 8900 Canada Malt 3#0030 in Kettle

Hops 2.0KG 5.0 / 10.0KG 5.0 / 15.0KG 4.0 / 15.0KG 3.0 / 25.0KG 5.0

Times: 10 Salt 10 mass 25 Bunter Salt

Started to mash 168°/20 First runs 19.5 %

Malt all in, T. Last " .55 %

Underlet on 210°/16 ; Steam 2 min

Finished mashing, T 140° Water: Mash 80 bbls.

Set taps; Heat 138° Underlet 16 "

Sparge 168°/102 ; Hop 120°/6 Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 180° Total 242 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	17.0 %

Yeast 7 grams Brew # 200 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

206

No. 5 Tun.

Malt 89.00. Canada malt. #3 BG 50. in Kettle

Hops 20. BG 20. 10. BG 20/15. BG 20. 15. BG 49/25. BG 20.

Times: 10 salt. 10 water. 0.5 Berlin Salt.

Started to mash 168°/78 First runs 20.85 %

Malt all in, T. Last " 0.7 %

Underlet on 210°/16; Steam 2 min.

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

Set taps; Heat 137° Underlet 16 "

Sparge 168°/134; Hop 170°/6 Sparge 14.2 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 132° Total 242 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 18.1 %

Yeast. Jam. Brew # 200 Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.3.07

Balling of beer 23.5.

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

207

No. 6. Tun.

Stag

Date Feb Oct 30 1851

Malt 8400 C Canada Malt

Hops 30 KC 50 / 20 AC 48 & 15 AC 50 / 20 AC 50

Times:

15 Salt 10 min, 25 Boiling Salt 144 M

Started to mash 148° First runs 20.0 %

Malt all in, T. Last " 0.9 %

Underlet on 210° / 76 ; Steam 22 min

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

Set taps; Heat 158° Underlet 16 "

Sparge 168° / 108 ; Hop 170° / 6 Sparge 142 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 150° Total 240 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.4 %

Yeast 7 ... Brand # 2001201 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6 %

Balling of beer 2.8 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

208

No. 7 Tun.

Date Wed. Oct 30th 1912

Malt 84 lb. Canada Malt

Hops 30 KG 3.0 / 20 B.C.F. 4.9 + 15 B.G. 2.0 / 20 B.G. 2.0

Times: 10 Salt - 10 mins. - 25 Burton Salt - 1st K.M.S.

Started to mash $\frac{165}{76}$ First runs 20.1 %

Malt all in, T. Last " 0.4 %

Underlet on $\frac{210}{76}$; Steam 2 mins.

Finished mashing, T. 16.10 Water: Mash 76 bbls.

Set taps; Heat 15.90 Underlet 16 "

Sparge $\frac{165}{76}$; Hop $\frac{170}{6}$ Sparge 14.2 "

"Striking Heat" " Hop Sparge 6 "

"Initial Heat" 15.90 Total 24.0 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.75</u> %

Yeast from Brew # 201 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6 97.0

Balling of beer 23.5

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

209

No. 8 Tun.

Date Wed Oct 31 1951

Malt 8400 Canada Speltz

Hops 30 KC 50 / 20 BC 49 / 15 BC 50 / 20 BC 50

Times:

10 Salt, 10 min, 25 Boils, 1st 144 MS

Started to mash 168° First runs 19.4 %

Malt all in, T. Last " 0.6 %

Underlet on $\frac{210}{76}$; Steam 2 min.Finished mashing, T. 160° Water: Mash 7.6 bbls.Set taps; Heat 158° Underlet 1.6 "Sparge $\frac{168}{186}$; Hop $\frac{420}{6}$ Sparge 144 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 157° Total 242 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.25 %

Yeast ~~Wyeast~~ ~~201~~ Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.39 %

Balling of beer 2.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Boiled water 15 min

Brew No.
210

No. 9 Tun. *Stag* Date *used Oct 31st 1917*

Malt *84.00 Canada malt*

Hops *20. Kg 2.0 / 20. B. 49.0 1.5 B. 2.0 / 20. B. 5.0*

Times: *10. 5. 15. 10. 20. 25. 1.0 k.m.s.*

Started to mash *48° / 78* First runs *19.2* %

Malt all in, T. Last " *0.55* %

Underlet on *240° / 16*; Steam *2 min.*

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

Set taps; Heat *155°* Underlet *16* "

Sparge *48° / 154*; Hop *170° / 6* Sparge *11.0* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *152°* Total *24.0* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.3</i> %

Yeast *from Brew # 200* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.5%*

Balling of beer *3.1%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

211

No. / Tun.

Malt. *Ab* 8900 Canada Malt 5 ABC 50 in Kettle Date *Jan 1st 1887*

Hops. 20 AC 30 110 BC 30 150 BC 40 180 BC 50 150 CF 50 150 BC

Times: 10 Salt, 10 min. 25 water salt

Started to mash $\frac{168}{78}^{\circ}$ First runs 19.7 %

Malt all in, T. Last " 0.65 %

Underlet on $\frac{310}{76}$; Steam 2 min.

Finished mashing, T. 168 Water: Mash 78 bbls.

Set taps; Heat 107 Underlet 16 "

Sparge $\frac{168}{154}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 14.4 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152 Total 24.4 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	9 bbls.	179 bbls.	11.5 %

Yeast. *W. W. W. Beer # 202* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 11.4 %

Balling of beer 2.4

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: *Bailed extra 10 min.*

Brew No.

212

No. 2 Tun.

Date. Thu. Nov. 1. 1917

Malt. 99.00 Canada Malt #3 BG 50. in Kettle
Hops 20 Kg 50. 4.10 BG 50/15. 2.5. 4.90 15. 2.5. 4.50/15. 2.5. 4.50. 4.5. BG 50.

Times:

10.00. 10. Salt 25. Boiling Salt.

Started to mash 46°/80 First runs 20.15 %

Malt all in, T. Last " 0.45 %

Underlet on 1/16 ; Steam 2 min.

Finished mashing, T. 161° Water: Mash 90 bbls.

Set taps; Heat. 159° Underlet. 16 "

Sparge 168°/50 ; Hop 170°/6 Sparge. 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 153° Total 240 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.05</u> %

Yeast from Sacca # 203 Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort 12.10%

Balling of beer 3.6%

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

213

No. 3 Tun.

Strag

Date Fri Nov 3rd/51

Malt 84.00 Canada Malt

Hops 20 KG 3.0 / 20 KG 49.15 BR 50 / 20 BR 5.0

Times: 10 Salts 10 min 25 Burton Salt

Started to mash 168°/76 First runs 20.15 %

Malt all in, T. Last " 0.4 %

Underlet on 210°/76 ; Steam 2 min

Finished mashing, T. 158° Water: Mash 76 bbls.

Set taps; Heat 156° Underlet 16 "

Sparge 165°/15.6 ; Hop 170 Sparge 141 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 148° Total 239 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.75 %

Yeast J. C. Davis # 203 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6870

Balling of beer 23.70/100

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

214

No. 4 Tun.

Date Mon. Apr 5 1951

Malt 89.00 Canada Malt #3 BG 50. in Kettle
Hops 20. KG 20. & 10. BG 20 / 15. BCF 49 & 15. BCF 30 / 15. BCF 20 & 15. BG 20

Times: 10. Salt 10. malt 25. Boiling Salt

Started to mash $\frac{168}{78}$ First runs 20.75 %
 Malt all in, T. Last " 0.4 %
 Underlet on $\frac{210}{76}$; Steam 2 min
 Finished mashing, T. 158° Water: Mash 78 bbls.
 Set taps; Heat 156° Underlet 16 "
 Sparge $\frac{168}{154}$; Hop $\frac{170}{6}$ Sparge 124 "
 "Striking Heat" Hop Sparge 6 "
 "Initial Heat" 148° Total 244 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	18.0 %

Yeast from Brew # 203 Air
 Run to storage. Balling %
 Quantity recorded in Cellar gals.

Balling of wort 12.0 %
 Balling of beer 3.3 %
 Apparent attenuation
 Alcohol
 Real Attenuation
 Real extract

Remarks:

Brew No.

215

No. 5 Tun.

Stag

Date. Feb 21/51

Malt. 8400 Canada Malt

Hops. 30 K.C. 30, / 20 B.C.F. 4.9, X 15 B.C. 30 / 20 B.C. 50

Times:

10 Salt, 10 Mass, 25 Burton Salt 1849.8

Started to mash $\frac{168}{80}$ First runs 1885 %

Malt all in, T. Last " 0.5 %

Underlet on $\frac{24}{6}$; Steam 2 min.

Finished mashing, T. 158 Water: Mash 80 bbls.

Set taps; Heat 156 Underlet 16 "

Sparge $\frac{168}{52}$; Hop $\frac{470}{6}$ Sparge 134 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 157 Total 236 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.1</u> %

Yeast J. Van der Brugg 209 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 11.22.70

Balling of beer 2.55

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
216

215

No. 6 Tun. Alc. Date Sund. April 7th 1901

Malt 89.00 Canada Malt #3 BG 50 in. Kettle

Hops 20 K. 1.00 10. BG 12/15. C. F. 2.00 C. F. 50/15. C. F. 50/15. 2. BG 50

Times: 10. Salt 10. Malt 25. Buxton Salt

Started to mash $\frac{168}{78}$ First runs 20.8 %

Malt all in, T. Last " 0.4 %

Underlet on $\frac{210}{76}$; Steam 2 min.

Finished mashing, T. 16.0 Water: Mash 7.8 bbls.

Set taps; Heat 16.0 Underlet 1.6 "

Sparge $\frac{165}{154}$; Hop $\frac{170}{6}$ Sparge 14.0 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 15.0 Total 24.0 "

Into Kettle	Loss	Out	Kettle Test
<u>18.8</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.0</u> %

Yeast from Brew #205 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.15-9.0

Balling of beer 3.4

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

217

No. 7. Tun.

Stay

Date. Fri Aug 9 1851

Malt 84.00 C cracked malt

Hops 30 K. C. 50 / 20 B. C. 49, 15 B. C. 50 / 20 B. C. 50.

Times:

10 salt, 10 m, 25 Burton Salt

Started to mash $\frac{168}{76}^{\circ}$ First runs 20.15 %

Malt all in, T. Last " 0.5 %

Underlet on $\frac{210}{76}^{\circ}$; Steam 22 min.

Finished mashing, T. 158. Water: Mash 76 bbls.

Set taps; Heat 157. Underlet 16 "

Sparge $\frac{168}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 144 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 152. Total 242 "

Into Kettle	Loss	Out	Kettle Test
158 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast. From Brew # 205 Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort 11.65 %

Balling of beer 2.8

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

218

No. 8 Tun.

Date *Mon. 9th. 12. 57*

Malt *8900 Canada Malt* *34065 in Kettle*

Hops *20 KC 57, 4 ABC 57, 12500, 24500, 52, 18000, 20, 585, 10*

Times: *10 Salt, 10 more, 25 Boiling Salt*

Started to mash $\frac{168}{80}^{\circ}$ First runs *20.85%*

Malt all in, T. Last " *0.9%*

Underlet on $\frac{210}{16}^{\circ}$; Steam *2 min.*

Finished mashing, T. *158^{\circ}* Water: Mash *80* bbls.

Set taps; Heat *157^{\circ}* Underlet *11* "

Sparge $\frac{168}{152}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *148* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *157^{\circ}* Total *250* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1%</i>

Yeast *From Brew # 207* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.27%*

Balling of beer *2.35%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
219

No. 9 Tun.

Date *Mon. Apr. 12 1951*

Malt *89.00 Canada malt #3 BG 50 in Kettle*

Hops *20 KA 50, 10 BR 50, 15 BC 50, 15 BC 50, 15 BC 50, 15 BC 50, 15 BC 50*

Times: *10 Salts, 10 moss, 25 Berlin Salts*

Started to mash $\frac{168^{\circ}}{79}$ First runs *21.85* %

Malt all in, T. Last " *2.75* %

Underlet on $\frac{210^{\circ}}{76}$; Steam *1 min*

Finished mashing, T. *16.20* Water: Mash *7.8* bbls.

Set taps; Heat *16.90* Underlet *16* "

Sparge $\frac{168^{\circ}}{154}$; Hop $\frac{470^{\circ}}{6}$ Sparge *14.2* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *15.20* Total *24.2* "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>18.0</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 209* Air

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort *12.370*

Balling of beer *2.3%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
220

No. 1 Tun.

Date July 13th 1915

Malt 8400 C Canada Malt

Hops 30 KG. 50 / 20.051-42X15.05.50 / 20.05.50

Times:

10 Salt. 10 mash. 25 Custer Salt. 104 MS.

Started to mash 168°

First runs 20.3 %

Malt all in, T.

Last " 0.6 %

Underlet on 24; Steam 2 min.

Finished mashing, T. 159°

Water: Mash 76 bbls.

Set taps; Heat 157°

Underlet 16 "

Sparge 168°; Hop 170°
156 6

Sparge 144 "

"Striking Heat".....

Hop Sparge 6 "

"Initial Heat" 152°

Total 24.2 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.6 %

Yeast From Brew # 207

Air.....

Run to storage.....

Balling..... %

Quantity recorded in Cellar.....

gals.

Balling of wort 11.6 %

Balling of beer 2.4 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

221

No. 2 Tun.

Date *See Brew # 206*

Malt *54.00 Canada Malt*

Hops *30.42 50/20 BG 50/15 BG 50/20 BG 50*

Times:

1.0 Salts 1.0 moss 2.0 Benton Salt 1.0 K.M.S.

Started to mash *165° / 74*

First runs *20.95* %

Malt all in, T.

Last " *0.5* %

Underlet on *2/6*; Steam *2 min.*

Finished mashing, T. *160°*

Water: Mash *74* bbls.

Set taps; Heat. *158°*

Underlet *1.6* "

Sparge *168° / 158*; Hop *170° / 6*

Sparge *14.6* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *150°*

Total *24.7* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.5 %

Yeast *from Brew # 206*

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort *11.7%*

Balling of beer *2.45%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew. No.

223

No. 4 Tun.

Date *Wed. Apr. 11. 1897*Malt *89.00 Canada Malt* *43 B.G. 50. in Kettle.*Hops *20.40 20.0 10 B.G. 50. / 15 B.C. 7.50. 15 B.C. 7.49 / 15 B.C. 7.50. 15 B.G. 50.*Times: *10 Salt. 10 min. 25. Union Salt.*Started to mash $\frac{168^\circ}{78}$ First runs *20.75* %Malt all in, T. Last " *0.65* %Underlet on $\frac{210^\circ}{76}$; Steam *2 min.*Finished mashing, T. *16.10* Water: Mash *78* bbls.Set taps; Heat. *139°* Underlet *16* "Sparge $\frac{168^\circ}{134}$; Hop $\frac{170^\circ}{6}$ Sparge *14.2* ""Striking Heat" " Hop Sparge *6* ""Initial Heat" *15.2* Total *24.2* "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>18.0</i> bbls.	<i>12.05</i> %

Yeast *from Brew # 216* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.27*Balling of beer *2.9 %*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

224

No. 5 Tun.

Stay

Date Thu. Nov. 15th 1937

Malt. 84.00 Canada Malt

Hops 30.48.60 / 20.85.49.15 - 25.30 / 20.00.50.

Times:

10 Salt, 10 Mash, 25 Boil, Salt, 14.15

Started to mash 148° / 14

First runs 18.85%

Malt all in, T.

Last " 0.45%

Underlet on 2/6; Steam 22 min.

Finished mashing, T. 140°

Water: Mash 78 bbls.

Set taps; Heat 138°

Underlet 16 "

Sparge 145° / 15.24; Hop 130° / 6

Sparge 140 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat" 130°

Total 240 "

Into Kettle

Loss

Out

Kettle Test

158 bbls.

8 bbls.

150 bbls.

11.45%

Yeast. From Aves #216

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.5%

Balling of beer 2.3%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

225

No. 6 Tun.

Date: *Thu Jan 15 1915*

Malt: *84.00 Canada Malt*

Hops: *20 KG 30 / 20 BOP 19 + 13 BQ 30 / 20 BQ 30*

Times:

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

Started to mash $\frac{168^{\circ}}{76}$

First runs *20.45* %

Malt all in, T.

Last " *0.7* %

Underlet on $\frac{240^{\circ}}{76}$; Steam *2 min*

Finished mashing, T.

Water: Mash *76* bbls.

Set taps; Heat.

Underlet *16* "

Sparge $\frac{168^{\circ}}{136}$; Hop $\frac{170^{\circ}}{6}$

Sparge *14.44* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *132.0*

Total *24.2* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.4</i> %

Yeast *from Brew # 316* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.55* %

Balling of beer..... *2.75* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

226

No. 7 Tun.

Date Fri. Nov. 16th 1931

Malt 84.00 Canada Malt

Hops 30. Kg. 5.0 / 20. BC. 49.15 BG. 20 / 20 BG. 20

Times: 10 maza. 10 Sals. 25. Suction Salt 1st K. ca. 5.

Started to mash 168° / 74 First runs 21.2 %

Malt all in, T. Last " 0.25 %

Underlet on 24°; Steam 2 min.

Finished mashing, T. 15.9° Water: Mash 74 bbls.

Set taps; Heat 15.7° Underlet 16 "

Sparge 168° / 39; Hop 170° Sparge 14.6 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 14.8° Total 24.2 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast from Brew # 217 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 %

Balling of beer 3.35 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
227

No. 8 Tun.

Ale

Date *Mon Nov 19 1951*

Malt *89.00 Canada Malt* 34 BG 50 in Kettle

Hops *20 KG 30 110 BE 27/15 BE 49 115 BE 27/15 BE 45 15 BE 20*

Times: *10 Salt, 10 mass, 25 Buter Salt*

Started to mash $\frac{168}{50}$ First runs *20.6* %

Malt all in, T. Last " *0.4* %

Underlet on $\frac{210}{16}$; Steam *2 mi.*

Finished mashing, T. *160* Water: Mash *39* bbls.

Set taps; Heat *135* Underlet *16* "

Sparge $\frac{168}{152}$; Hop $\frac{120}{6}$ Sparge *140* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" *152* Total *24.2* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *3 from Brew #219* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.0.07.0*

Balling of beer *3.3 %*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

223

No. 9 Tun.

Stag

Date Lucy Dec 20 1891

Malt 84.00 Canada Malt

Hops 30.00 / 30.00 / 30.00 / 30.00 / 30.00

Times: 10. Salt 10. muzz 25. Burton Salt 1.00

Started to mash 1680 First runs 21.1 %
74

Malt all in, T. Last " 0.13 %

Underlet on 2/0 ; Steam 2 min

Finished mashing, T. 16.2 Water: Mash 741 bbls.

Set taps; Heat 16.00 Underlet 16 "

Sparge 165 ; Hop 170 Sparge 14.4 "
38 6

"Striking Heat" Hop Sparge 6 "

"Initial Heat" 15.20 Total 24.0 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>16.43</u> %

Yeast from Beech & from OLAND's Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6 %

Balling of beer 31 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

229

No. 7 Tun.

Alc

Date *wed Nov 21 1887*

Malt *8900 Canada Malt* 3785.6014 Kettle

Hops *2.040.30, 4.100.57, 15-150 4.215.00, 2.120.00 578650*

Times: *11 Salt, 10 more, 25 water Salt.*

Started to mash $\frac{168}{78}$

First runs *21.2* %

Malt all in, T.

Last " *0.9* %

Underlet on $\frac{240}{76}$; Steam *2 min.*

Finished mashing, T *157*

Water: Mash *78* bbls.

Set taps; Heat *158*

Underlet *16* "

Sparge $\frac{188}{154}$; Hop $\frac{170}{}$

Sparge *144* "

"Striking Heat"

Hop Sparge *6* "

"Initial Heat" *152*

Total *244* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.0 %

Yeast *Y. rose ~~Amstel~~*

Air

Run to storage

Balling

Quantity recorded in Cellar

gals.

Balling of wort *12.170*

Balling of beer *2.8 %*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

© LAND'S

Brew No.

230

No. 2 Tun.

Date Thurs Nov 22nd 1911

Malt. 84.00 Canada Malt

Hops 30 KG 50 / 20 BC 49 / 15 BR 50 / 20 BG 50

Times: 10 Salt 10 moss 25 Burton Salt 1st K.M.S.

Started to mash 148° / 74 First runs 211 %

Malt all in, T. Last " 0.2 %

Underlet on 210° / 76; Steam 2 min.

Finished mashing, T. 160° Water: Mash 781 bbls.

Set taps; Heat 158° Underlet 16 "

Sparge 148° / 138; Hop 170° / 6 Sparge 146 "

"Striking Heat" " Hop Sparge 6 "

"Initial Heat" 148° Total 242 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.4</u> %

Yeast from Brew # 221 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.65%

Balling of beer 2.7%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

231

No. 3 Tun.

Date *4th May 23rd 1951*

Malt *89.60 Canada Malt* 34HG 50 IN Kettle

Hops *2.0 KC 50, 11.0 BC 50, 15.0 BC 50, 11.5 BC 48, 15.0 BC 50, 15.0 AG 50*

Times:

10 Salt, 10 more, 25 Buxton Salt

7.08 AM

Started to mash $\frac{164}{78}^{\circ}$

First runs 21.0 %

7.37

Malt all in, T.

Last " 0.8 %

8.02

Underlet on $\frac{210}{76}^{\circ}$; Steam 3 min.

8.12

Finished mashing, T 160°

Water: Mash 78 bbls.

8.42

Set taps; Heat 158°

Underlet 16 "

Sparge $\frac{168}{154}^{\circ}$; Hop $\frac{170}{6}^{\circ}$

Sparge 114 "

"Striking Heat" 164°

Hop Sparge 6 "

"Initial Heat" 150°

Total 244 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

122 %

Yeast *from Brew # 227*

Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.17*

Balling of beer..... *2.4 %*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

232

No. H Tun.

Stag

Date Apr. 26. 1951

Malt 8 H. 00. Canada Malt

Hops 20 Kg. 20 / 20 St. J. 49 = 15. BG 20 / 20. BG 50

Times:

10. Salt 10. moss. 25. Union Salt 10. K. 10. S.

7.10 AM Started to mash 165° / 76 First runs 20.9 %

7.33 " Malt all in, T. Last " 0.2 %

7.55 " Underlet on 2/6 ; Steam 2 min.

8.10 " Finished mashing, T. 158° Water: Mash 7.6 bbls.

8.40 " Set taps; Heat 156° Underlet 16 "

Sparge 165° / 76 ; Hop 170° Sparge 111.2 "

"Striking Heat" 165° Hop Sparge 6 "

"Initial Heat" 148° Total 211.0 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast from Beers # 227 Air

Run to storage Balling %

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.

233

No. 5 Tun.

Date *Feb 27 1951*Malt *89.00 Canada Malt* 3 # BG 50 IN KettleHops *20 lb. C-30 & 10 lb. C-37 / 15 lb. C-49 & 15 lb. C-54 / 15 lb. C-57 & 15 lb. C-50*

Times:

10 Salt, 10 mas, 25 Burton Salt.

<i>7.11 AM</i>	Started to mash <i>143°</i>	First runs <i>21.0</i> %
<i>7.39</i>	Malt all in, T.	Last " <i>0.85</i> %
<i>8.04</i>	Underlet on <i>2 1/2</i> ; Steam <i>2 min.</i>	
<i>8.14</i>	Finished mashing, T <i>160°</i>	Water: Mash <i>75</i> bbls.
<i>8.44</i>	Set taps; Heat <i>158°</i>	Underlet <i>16</i> "
	Sparge <i>148°</i> ; Hop <i>170°</i>	Sparge <i>148</i> "
	"Striking Heat" <i>163°</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>149°</i>	Total <i>245</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *From Brew # 228* Air

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort *12.35%*Balling of beer *2.2%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. **234**

No. **6** Tun.

Date *wed Nov 25/97*

Malt **89.00** *Canada Malt* **5th Bk 50** in Kettle

Hops **20. KG 22. 1.10. Bk 22/13. Bk 24. 12. Bk 25. 10. Bk 26. 10. Bk 27. 10. Bk 28. 10. Bk 29.**

Times: **10 Salt. 10 mass. 25 Union Salt**

7:05 AM Started to mash **167°** First runs **20.33** %
7:30 " Malt all in, T. **80** Last " **0.95** %

7:45 " Underlet on **116°**; Steam **2 min**

8:07 " Finished mashing, T. **160°** Water: Mash **80** bbls.

8:37 " Set taps; Heat **155°** Underlet **16** "

Sparge **165°** / **132**; Hop **170°** / **6** Sparge **140** "

"Striking Heat" **167°** Hop Sparge **6** "

"Initial Heat" **150°** Total **242** "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	7 bbls.	181 bbls.	12.0 %

Yeast *from Beers # 229* 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.....

Remarks:

Brew No.

235

No. 7. Tun.

Date Thu Jan 28 1951

Malt 89.00 Canada Malt 3# BG 50 IN Kettle

Hops 20 MC 30 R 10 BC 50 / 15 BC F 40 R 15 BC F 50 / 10 BC 50 & 100 BC 50

Times:

10 Salt 10 mass 25 Burton Salt

7.11 AM	Started to mash <u>163°</u>	First runs <u>21.05</u> %
7.38 "	Malt all in, T.	Last " <u>1.2</u> %
8.03 "	Underlet on <u>2/6</u> ; Steam <u>2 min.</u>	
8.14 "	Finished mashing, T. <u>156°</u>	Water: Mash <u>78</u> bbls.
8.44 "	Set taps; Heat <u>154°</u>	Underlet <u>16</u> "
	Sparge <u>168°</u> / <u>154</u> ; Hop <u>170°</u> / <u>6</u>	Sparge <u>1244</u> "
	"Striking Heat" <u>163°</u>	Hop Sparge <u>6</u> "
	"Initial Heat" <u>149°</u>	Total <u>2444</u> "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.15</u> %

Yeast Wm. Brown # 230 Air.....

Run to storage..... Baling..... %

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.

236

No. 8 Tun.

Date *Friday May 30 1907*

Malt *84 lb. Canada Malt*

Hops *20 lb. 20. 20. 15. 20. 20. 20. 20.*

Times: *10. mass. 10. Salt 25. Burton Salt 17. ms.*

7:00 AM Started to mash $\frac{145}{73}^{\circ}$ First runs *21.35* %

7:25 " Malt all in, T. Last " *0.5* %

7:50 " Underlet on $\frac{24}{6}^{\circ}$; Steam *2 min.*

8:05 " Finished mashing, T. *15.8* Water: Mash *73* bbls.

8:33 " Set taps; Heat *15.6* Underlet *16* "

Sparge $\frac{168}{159}^{\circ}$; Hop $\frac{17}{6}^{\circ}$ Sparge *13.2* "

"Striking Heat" *16.5* Hop Sparge *6* "

"Initial Heat" *14.8* Total *24.7* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>4</i> bbls.	<i>180</i> bbls.	<i>113.5</i> %

Yeast *from Brew # 228* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.3* %

Balling of beer..... *2.0* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

237

No. 9 Tun.

Date *Mon Dec 7/1911*

Malt *89.00 Canada malt* 30 BG 30 in Kettle

Hops *20 KG 30.0 10 BG 30.0 / 15 BCF 49.0 15 BCF 30.0 / 10 BCF 20.0 10 BG 30.0*

Times: *10 Salt 1.0 Mass 25 Burton Salt*

11:30 PM Started to mash $\frac{464}{80}^{\circ}$ First runs *20:6.2* %

12:00 AM Malt all in, T. Last " *1.1* %

12:25 AM Underlet on $\frac{210}{6}^{\circ}$; Steam *2 min*

12:38 AM Finished mashing, T. *15.80* Water: Mash *80* bbls.

1:08 AM Set taps; Heat *15.60* Underlet *16* "

Sparge $\frac{465}{135}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *14.8* "

"Striking Heat" *16.40* Hop Sparge *6* "

"Initial Heat" *14.90* Total *25.0* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *from Brew # 209* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.1%*

Balling of beer *2.35%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

238

No. 7. Tun.

Date *Mon Dec 3 1957*

Malt *89.00 Canada Malt* 378650 in Kettle
Hops *2.0KG 50 & 10.0KG 50 / 15.0KG 40 & 15.0KG 50 / 10.0KG 50 & 10.0KG 50*

Times:

10 Salt 10 mash 25- Brew Salt

<i>8:36 AM</i>	Started to mash $\frac{42}{79}^{\circ}$	First runs <i>20.1</i> %
<i>8:11 ..</i>	Malt all in. T.	Last " <i>1.2</i> %
<i>8:36 ..</i>	Underlet on $\frac{24}{6}^{\circ}$; Steam <i>2 min</i>	
<i>8:45 ..</i>	Finished mashing, T. <i>162</i>	Water: Mash <i>79</i> bbls.
<i>9:15 ..</i>	Set taps; Heat. <i>160</i>	Underlet <i>16</i> "
	Sparge $\frac{48}{53}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge <i>139</i> "
	"Striking Heat" <i>162</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>150</i>	Total <i>240</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *4 new Brew # 229X 230* 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.....

Remarks:

Brew No.

239

No. 2. Tun.

Stag

Date June 2nd 1891

Malt 84.00 Canada V Malt

Hops 30. KG 50 / 20 B.C. 499 15 BB 50 / 20 B.G. 20

Times: 10 late 10 more 25 Burton Salt 1 # KMS

11.40.00 Started to mash $\frac{165}{72}$ First runs 80.7 %
 12.05.00 Malt all in, T. Last " 0.35 %
 12.30.00 Underlet on $\frac{210}{16}$; Steam 1 min.
 12.42.00 Finished mashing, T 154° Water: Mash 72 bbls.
 1.13.00 Set taps; Heat 156° Underlet 16 "
 Sparge $\frac{168}{160}$; Hop $\frac{170}{6}$ Sparge 148 "
 "Striking Heat" 165° Hop Sparge 6 "
 "Initial Heat" 142° Total 242 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.4 %

Yeast from Brew # 2290230 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 %

Balling of beer 2.35 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

240

No. 3 Tun.

Date June 2nd 1881

Malt 8400 Canada Malt
 Hops 30 KG 50 / 20 BC 49 & 15 BC 17 / 20 BC 30
 Times: 10 Salt 10 mass 25 - Burton Salt 1# KM 3

7.07 AM Started to mash $\frac{163}{74}^{\circ}$ First runs 20.1 %
7.37 " Malt all in, T. Last " 0.8 %
8.02 " Underlet on $\frac{216}{76}$; Steam 2 min.
8.12 " Finished mashing, T 158° Water: Mash 74 bbls.
8.42 " Set taps; Heat 156° Underlet 16 "
 Sparge $\frac{168}{158}^{\circ}$; Hop $\frac{170}{76}^{\circ}$ Sparge 150 "
 "Striking Heat" 163° Hop Sparge 6 "
 "Initial Heat" 149° Total 246 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.46</u> %

Yeast 2 from Brew # 233 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6 %

Balling of beer 2.7 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

2411

No. 4 Tun.

Date used Dec 2 1901

Malt 89.00 Canada malt 3rd BG 350. in. Kettle

Hops 20. KR 50 = 10. BG 30 / 15. Best 10.7.15. BC 1.50 / 10. KR 1.50 = 10. BG 50

Times: 10 Salt 10 mass 25 Burton Salt

11:20^{PM} Started to mash 165° / 74 First runs 21.4 %

11:45 " Malt all in, T. Last " 0.75 %

12:10^{PM} Underlet on 210°; Steam 2 min.

12:24 " Finished mashing, T 158° Water: Mash 74 bbls.

12:54 " Set taps; Heat 136° Underlett 16 "

Sparge 168° / 138; Hop 170° Sparge 138 "

"Striking Heat" 165° Hop Sparge 6 "

"Initial Heat" 141.80 Total 234 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	12.05 %

Yeast from Braun # 233 Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort 12.270

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

242

No. 5 Tun.

Date *Wed Dec 5 1851*

Malt *89.00 Canada Malt* *37 B.C. 50 in Kettle*

Hops *20 KG 1.0 & 11.00 50/10 B.C.F. 40 & 11 B.C.F. 50/10 B.C.F. 30 & 10.00 5.0*

Times: *10 Salt, 10 mass. 25 Burton Salt*

7.18 AM Started to mash *162°/78°* First runs *20.1* %

7.48 Malt all in, T. Last " *1.2* %

8.14 Underlet on *2/6*; Steam *2 1/2 min.*

8.25 Finished mashing, T. *156°* Water: Mash *78* bbls.

8.55 Set taps; Heat *154°* Underlet *16* "

Sparge *168°/154°*; Hop *170°/6* Sparge *148* "

"Striking Heat" *162°* Hop Sparge *6* "

"Initial Heat" *148°* Total *248* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.25</i> %

Yeast *4 cases Burton # 233 & 234* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.17* %

Balling of beer *2.4* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 243

No. 6 Tun.

Date *Thurs Dec 6 '11*

Malt *89.00 Canada malts* 3rd BG 5.0 in Kettle

Hops *20 KG 20 x 10 BG 20 / 15 BG 40 x 10 BG 20 / 10 BG 15 x 9 10 BG 5.0*

Times: *10 salt 10 mash 28 Burton salt*

11:45 AM Started to mash *64/79*° First runs *20.65* %

12:10 PM Malt all in, T. Last " *1.7* %

12:35 PM Underlet on *210*°; Steam *2 min.*

12:42 " Finished mashing, T. *128*° Water: Mash *79* bbls.

1:18 " Set taps; Heat *156*° Underlet *16* "

Sparge *168/133*°; Hop *170*° Sparge *127* "

"Striking Heat" *164*° Hop Sparge *6* "

"Initial Heat" *148*° Total *234* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.0</i> %

Yeast *Jura Brew # 234* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort *12.0%*

Balling of beer *2.33%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

244

No. 7 Tun.

Ale

Date *Fri Dec 7 1881*

Malt *8900 Canada Malt* *37 86.50 in Kettle*

Hops *20 KG. 50 & 100 G. 50 / 15 BCPH 9 & 15 G. 50 / 100 G. 50 & 100 G. 50*

Times: *10 Salt, 10 mash, 25 Burton Salt*

<i>7.10 AM</i>	Started to mash <i>165° / 50</i>	First runs <i>20.85</i> %
<i>7.38</i>	Malt all in, T.	Last " <i>95.5</i> %
<i>8.03</i>	Underlet on <i>2/6</i> ; Steam <i>1 1/2 mi</i>	
<i>8.13</i>	Finished mashing, T. <i>158°</i>	Water: Mash <i>80</i> bbls.
<i>8.43</i>	Set taps; Heat <i>150°</i>	Underlet <i>16</i> "
	Sparge <i>168° / 182</i> ; Hop <i>170° / 6</i>	Sparge <i>140</i> "
	"Striking Heat" <i>165°</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>151°</i>	Total <i>242</i> "

Into Kettle	Loss	Out	Kettle Test
<i>1.88</i> bbls.	<i>8</i> bbls.	<i>1.50</i> bbls.	<i>12.15</i> %

Yeast *From Brew # 234 & 236* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.1*

Balling of beer..... *9.7 %*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 245

No. 8 Tun.

Al

Date *Mon Dec 10 1951*

Malt *8900 C Canada Malt JABC 50 IN Kettle*

Hops *20KG 50 20KG 50 15KG 50 8KG 50 8KG 50 8KG 50 8KG 50 8KG 50 8KG 50*

Times: *10 Salt, 10 min, 25-B water Salt*

<i>7.10 AM</i>	Started to mash <i>164 / 80</i>	First runs	<i>19.9</i> %
<i>7.40 "</i>	Malt all in, T.	Last "	<i>0.9</i> %
<i>8.05 "</i>	Underlet on <i>210</i> ; Steam <i>2 1/2 min.</i>		
<i>8.15 "</i>	Finished mashing, T. <i>156°</i>	Water: Mash	<i>80</i> bbls.
<i>8.45 "</i>	Set taps; Heat <i>154°</i>	Underlet	<i>16</i> "
	Sparge <i>168 / 52</i> ; Hop <i>170 / 6</i>	Sparge	<i>142</i> "
	"Striking Heat" <i>164°</i>	Hop Sparge	<i>6</i> "
	"Initial Heat" <i>148</i>	Total	<i>244</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.95</i> %

Yeast *Wm. Brown #235* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.17%*

Balling of beer *2.1%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

246

No. 9 Tun.

Date *June Dec. 11/18/87*Malt *89.00 Canada Malt #3 BG 50. in Kettle*Hops *20 Kg. 20. 9.10 BG 2.0 / 1.5 BG 7.4 20.12 BG 7.20 / 1.0 BG 7.50. 9.10 BG 30*Times: *10 Salt. 10 mash. 25 Benton Salt*

<i>7.05 AM</i>	Started to mash $\frac{162^{\circ}}{78}$	First runs <i>21.1</i> %
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<i>7.30 "</i>	Malt all in, T.	Last " <i>0.7</i> %
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<i>7.53 "</i>	Underlet on $\frac{210^{\circ}}{76}$; Steam <i>2 min.</i>	
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<i>8.09 "</i>	Finished mashing, T. <i>15.60</i>	Water: Mash <i>78</i> bbls.
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<i>8.38 "</i>	Set taps; Heat <i>15.10</i>	Underlet <i>16</i> "
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Sparge $\frac{165^{\circ}}{134}$; Hop $\frac{170^{\circ}}{6}$	Sparge <i>140</i> "
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"Striking Heat" <i>162^{\circ}</i>	Hop Sparge <i>6</i> "
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"Initial Heat" <i>145^{\circ}</i>	Total <i>240</i> "
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Into Kettle	Loss	Out	Kettle Test
<i>198</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast <i>from Brew # 233</i>	Air
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Run to storage	Balling	%
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Quantity recorded in Cellar	gals.
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Balling of wort	<i>12.1 870</i>	
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Balling of beer	<i>2.1 90</i>	
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Apparent attenuation	
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Alcohol	
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Real Attenuation	
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Real extract	
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Remarks:	
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Brew No.

247

No. 1 Tun.

Date *Wed Dec 12th 1951*

Malt *8900 C grade malt* 3700 in Kettle
Hops *20KG 50 400G 50 1200G 40 1500G 50 1800G 50 1000G 50*

Times: *10 Salt, 10 mass, 25 Burton salt*

<i>7.13 AM</i>	Started to mash <i>162°</i> <i>77</i>	First runs <i>20.6</i> %
<i>7.46</i>	Malt all in, T.	Last " <i>0.5</i> %
<i>8.06</i>	Underlet on <i>210°</i> ; Steam <i>24 min</i>	
<i>8.16</i>	Finished mashing, T. <i>157°</i>	Water: Mash <i>77</i> bbls.
<i>8.46</i>	Set taps; Heat <i>155°</i>	Underlet <i>16</i> "
	Sparge <i>168°</i> ; Hop <i>170°</i> <i>153</i>	Sparge <i>1.42</i> "
	"Striking Heat" <i>162°</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>149°</i>	Total <i>241</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *4 runs, Bread #236* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort *122%*

Balling of beer *2.25%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

248

No. ² Tun.

Date *Thurs. Dec. 13th 1901*

Malt *844 20 Canada J. Malt*

Hops *30 Kg. 20 / 20. 20. 40. 15. 25. 22 / 20. BQ. 30.*

Times:

10 salt. 10 mass. 25. Burton salt. 1st Kms.

7:08 AM Started to mash $\frac{164^{\circ}}{73}$ First runs *21.2* %
7:32 " Malt all in, T. Last " *0.2* %
7:57 " Underlet on $\frac{21^{\circ}}{6}$; Steam *2 min.*
8:10 " Finished mashing, T. *1590* Water: Mash *73* bbls.
8:40 " Set taps; Heat. *157^{\circ}* Underlet *16* "
 Sparge $\frac{168^{\circ}}{187}$; Hop $\frac{170^{\circ}}{6}$ Sparge *142* "
 "Striking Heat" *164^{\circ}* Hop Sparge *6* "
 "Initial Heat" *144.8^{\circ}* Total *227* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.23</i> %

Yeast *from Brew # 237* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.7%*

Balling of beer *2.2%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

249

No. 3 Tun.

Stay

Date Fri Dec 14 1957

Malt 84.00 Canada Malt

Hops 30 KG 54 / 2005549 & 15-BC 50 20 BC 50

Times: 10 Salt, 10 malt, 25-Custer Salt, 144M.S.

7.10 AM	Started to mash $\frac{43}{74}^{\circ}$	First runs	20.65 %
7.25 "	Malt all in, T.	Last "	0.4 %
8.00 "	Underlet on $\frac{310}{6}^{\circ}$; Steam $2\frac{1}{2}$ min.		
8.10 "	Finished mashing, T. 159°	Water: Mash	74 bbls.
8.40 "	Set taps; Heat. 157°	Underlet	16 "
	Sparge $\frac{148}{158}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge	144 "
	"Striking Heat" 163°	Hop Sparge	6 "
	"Initial Heat" 148°	Total	240 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast *Wyeast* Brew # 238 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.7%

Balling of beer 2.2%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

250

No. 4 Tun.

ale Date Mon. Dec. 17th 1951
 Malt. 89.00 Canada Malt 3* 20.50 in Kettle
 Hops. 20 KG. 20.00 10 BG. 30.15 20.75 10.00 10.00 10.00 10.00 10.00 10.00
 Times: 10. Salt 10. malt 25. Brewer Salt

11.40 PM Started to mash 164° First runs 20.3 %
30
12.05 AM Malt all in, T. Last " 0.7 %
12.30 " Underlet on 210°; Steam 2 min.
12.43 " Finished mashing, T. 158° Water: Mash 8.0 bbls.
1.13 " Set taps; Heat. 156° Underlet 1.6 "
 Sparge 168°; Hop 170° Sparge 143 "
137
 "Striking Heat" 164° Hop Sparge 6 "
 "Initial Heat" 141.8° Total 245 "

Into Kettle	Loss	Out	Kettle Test
<u>189</u> bbls.	<u>8</u> bbls.	<u>189</u> bbls.	<u>12.1</u> %

Yeast from Brewer's 245 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.2%

Balling of beer 2.5%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

251

No. 5 Tun.

Date *Wed Dec 18 1891*Malt *89.00* *Canada Malt* *3rd BG 50. in. Kettle*Hops *20. KG 50. 10 BG 50. 15 BG 50. 15 BG 50. 10 BG 50. 10 BG 50.*Times: *10 Salt* *10 Malt* *2.5 Burton Salt**11.40 PM* Started to mash $\frac{165^{\circ}}{76}$ First runs *21.25* %*12.05 AM* Malt all in, T. Last " *0.95* %*12.30 "* Underlet on $\frac{240^{\circ}}{76}$; Steam *2 min**12.45 "* Finished mashing, T *15.7^o* Water: Mash *76* bbls.*1.13 "* Set taps; Heat *15.5^o* Underlet *16* "Sparge $\frac{165^{\circ}}{156}$; Hop $\frac{170^{\circ}}{6}$ Sparge *15.6* ""Striking Heat" *16.5^o* Hop Sparge *6* ""Initial Heat" *14.8^o* Total *2.54* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 2430 244* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.25* %Balling of beer..... *2.9* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

252

No. 6 Tun.

Date ²⁴ June 1885

Malt 84.00 C Canada Malt

Hops 30 KG 80 / 20 KG 1-49 & 15 KG 50 / 20 KG 50

Times:

10 salt, 10 mass, 25 water, salt, 14 MS

7:25 AM Started to mash $\frac{162}{76}^{\circ}$ First runs 19.8 %
 7:55 " Malt all in, T. Last " 0.7 %
 8:20 " Underlet on $\frac{216}{76}^{\circ}$; Steam 3 mi
 8:30 " Finished mashing, T. 158° Water: Mash 76 bbls.
 9:00 " Set taps; Heat 151° Underlet 16 "
 Sparge $\frac{168}{156}^{\circ}$; Hop 170° Sparge 144 "
 "Striking Heat" 162° Hop Sparge 6 "
 "Initial Heat" 148° Total 24.2 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast From Brew # 247 Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.65 %

Balling of beer 2.1 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

253

No. 7 Tun.

Date *Wed. Dec 19 1906*

Malt *89.00 Canada Malt* 3rd BG in Kettle
Hops *20 KG 50 & 10 BG 20 / 15 BG 20 & 15 BG 40 / 10 BG 20 & 10 BG 50*

Times: *10 Salt* *10 Moss* *25 Burton Salt*

11.45 PM Started to mash $\frac{44}{79}$ First runs *20.75* %
12.10 PM Malt all in, T. Last " *0.85* %
12.35 " Underlet on $\frac{210}{16}$; Steam *2 min.*
12.47 " Finished mashing, T. *15.70* Water: Mash *79* bbls.
1.17 " Set taps; Heat. *15.50* Underlet *16* "
 Sparge $\frac{468}{133}$; Hop $\frac{470}{6}$ Sparge *15.3* "
 "Striking Heat" *16.40* Hop Sparge *6* "
 "Initial Heat" *14.80* Total *254* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 246* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *11.9%*

Balling of beer *25%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

254

No. 8 Tun.

Date *Wed Dec 19 1906*

Malt *89.00 C Canada Malt* *3ABC in Kettle*

Hops *20 KG 30 & 10 A.C. 17 15 B.C.E.H. 2 15 H.C.F. 32 / 10 B.C.F. 30 & 10 A.C. 50*

Times: *10 Salt 10 mass 25 - Burton salt*

<i>7.10 A.M.</i>	Started to mash <i>162°</i> <i>76</i>	First runs <i>19.95</i> %
<i>7.40 "</i>	Malt all in, T.	Last " <i>1.0</i> %
<i>8.05 "</i>	Underlet on <i>76</i> ; Steam <i>2 1/2 min.</i>	
<i>8.15 "</i>	Finished mashing, T <i>158°</i>	Water: Mash <i>76</i> bbls.
<i>8.45 "</i>	Set taps; Heat <i>156°</i>	Underlet <i>1.6</i> "
	Sparge <i>168°</i> ; Hop <i>170°</i> <i>156</i>	Sparge <i>1.444</i> "
	"Striking Heat" <i>162°</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>148°</i>	Total <i>2.42</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.25</i> %

Yeast *From Brewery # 247* Air

Run to storage..... Balling..... %

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.
255

No. 9, Tun.

Stay

Date. Thurs. Dec 20 1951

Malt 8400 Canada Malt

Hops 30KG 50/20 BCF49 9150G 50/20 BCF 30

Times:

10 Salt; 10 min 25° - 5 min Salt 154° 195.

7.10 AM
7.38
8.03
8.13
8.43

Started to mash 163°
74

First runs 20.1 %

Malt all in, T.

Last " 0.4 %

Underlet on 24°; Steam 2 1/2 min

Finished mashing, T 159°

Water: Mash 74 bbls.

Set taps; Heat 157°

Underlet 16 "

Sparge 168°; Hop 170°
135

Sparge 146 "

"Striking Heat" 163°

Hop Sparge 6 "

"Initial Heat" 148°

Total 211.2 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.55 %

Yeast 7 min Brew # 248°

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 %

Balling of beer 7.0 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

256

No. 7. Tun.

Date Fri Dec 21st 1901

Malt 89.00 Canada Malt 3# BC in Kettle

Hops 20 KG. 50 # 10.00 20 # 10.00 40 # 15.00 50 # 18.00 50 # 18.00 50 # 18.00

Times: 10 Salt, 10 mass, 25 Butter Salt.

7.10 AM Started to mash 162° / 78 First runs 20.55%

7.28 AM Malt all in, T. Last " 0.4%

8.03 AM Underlet on 160°; Steam 2 1/2 mins.

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

8.43 AM Set taps; Heat 158° Underlet 16 "

Sparge 168°; Hop 170° / 154 Sparge 150 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 148° Total 250 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 12.1%

Yeast from Brew # 249. Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort 11.9%

Balling of beer 2.0%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

257

No. 2 Tun.

Date *Thur. Dec. 27th 1951*Malt. *84.00. Canada Malt*Hops. *20 KG. 20/1 20. BC 4.9 12. BG 50/1 20. BG 50*Times: *10. Salt 10. mass. 25. Burton Salt 1st W.M.S.*7.10 AM Started to mash $\frac{165^{\circ}}{72}$ First runs *20.9* %7.36 " Malt all in, T. Last " *0.2* %8.00 " Underlet on $\frac{210^{\circ}}{16}$; Steam. *2 min.*8.10 " Finished mashing, T. *15.8^{\circ}* Water: Mash *7.2* bbls.8.40 " Set taps; Heat. *15.6^{\circ}* Underlet *16* "Sparge $\frac{168^{\circ}}{160}$; Hop $\frac{170^{\circ}}{6}$ Sparge *14.6* ""Striking Heat" Hop Sparge *6* ""Initial Heat" *14.6^{\circ}* Total *24.0* "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>18.0</i> bbls.	<i>11.4</i> %

Yeast *from Braun # 250* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.6* %Balling of beer..... *2.0* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

258

No. 3 Tun.

Date *Mon. Dec. 31. 1901*

Malt *89.00. Canada Malt* 3rd BG 20. in Kettle

Hops *20. HG 20. 10. BG 20. 15. BCF 40. 15. BCF 20. 10. BCF 20. 10. BG 20.*

Times: *10. Salt 10. Meas. 25. Burton Salt*

7.0.5. PM Started to mash $\frac{164^{\circ}}{80}$ First runs *20.9* %

7.30. " Malt all in, T. Last " *0.2* %

7.55. " Underlet on $\frac{210^{\circ}}{16}$; Steam *2 min.*

8.10. " Finished mashing, T. *158^{\circ}* Water: Mash *8.0* bbls.

8.40. " Set taps; Heat. *156^{\circ}* Underlet. *16* "

Sparge $\frac{168^{\circ}}{152}$; Hop $\frac{170^{\circ}}{6}$ Sparge. *14.0* "

"Striking Heat" *164^{\circ}* Hop Sparge *6* "

"Initial Heat" *148^{\circ}* Total *242* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *Jam. Brew. # 253* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort..... *12.2* %

Balling of beer..... *2.1* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

259

No. H Tun.

Stag

Date Jan. 2nd 1933 and

Malt 8 H. 00: Canada Malt

Hops 30 Kl. 30 / 30 Kl. 49 + 15 BG 20 / 30 BG 20

Times: 1.0 Salt 1.0 mass 25 Burton Salt 1* K.M.S.

7.05 AM Started to mash ^{164°} ~~74~~ / 70 First runs 21.3 %

7.30 " Malt all in, T. Last " 0.2 %

7.55 " Underlet on ^{16°} / 16 ; Steam 2 min.

8.06 " Finished mashing, T. 15.5° Water: Mash 7.0 bbls.

8.26 " Set taps; Heat 15.6° Underlet 1.6 "

Sparge ^{165°} / 162 ; Hop ¹⁷⁰ / 6 Sparge 1.41.8 "

"Striking Heat" 164° Hop Sparge 6. "

"Initial Heat" 161.8° Total 222.0 "

Into Kettle	Loss	Out	Kettle Test
18.8 bbls.	8 bbls.	15.0 bbls.	11.65 %

Yeast from Beers # 252 + 253 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.75%

Balling of beer 2.15%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

260

No. 2 Tun.

Date *Thu. Jan. 2nd '93*

Malt *89.00. Canada Malt 3rd BG 36. in. Kettle*

Hops *20. KG. 5.0. 9. 10. BG 32 / 13. BC # 49 9. 12. BC # 30 / 10. BC # 20. 9. 10. BG 32*

Times: *1.0 Salt. 1.0 mass. 2.5 Am. Salt*

7.02 AM Started to mash $\frac{145^{\circ}}{7H}$ First runs *21.4* %
7.28 " Malt all in, T. Last " *3.5* %
7.53 " Underlet on $\frac{240}{16}$; Steam *2 min.*
8.05 " Finished mashing, T. 159° Water: Mash *7H* bbls.
8.35 " Set taps; Heat 127° Underlet *16* "
 Sparge $\frac{145^{\circ}}{38}$; Hop $\frac{170}{6}$ Sparge *143* "
 "Striking Heat" 165° Hop Sparge *6* "
 "Initial Heat" 145° Total *239* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.2</i> %

Yeast *from Beer # 254* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.4.87.0*

Balling of beer..... *2.3%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

262

No. 7 Tun.

Date. *Mon. Jan 7th 1902*

Malt *8.900 Canada malts 3rd BG 30 in Kett 12*

Hops *20. KG 20. 10. BG 20 / 13. 20. 4. 9. 12. BG 20 / 10. BC 20. 9. 10. BG 50*

Times: *10 Salt 10 mass 20 Burton Salt*

11.40 PM Started to mash $\frac{163}{30}$ ° First runs *20.65* %

12.06 PM Malt all in, T. Last " *0.52* %

12.31 PM Underlet on $\frac{210}{16}$ ° ; Steam *2 min*

12.48 " Finished mashing, T *158*° Water: Mash *8.0* bbls.

1.15 " Set taps; Heat *156*° Underlet *16* "

Sparge $\frac{168}{52}$ ° ; Hop $\frac{170}{6}$ ° Sparge *14.0* "

"Striking Heat" *163*° Hop Sparge *6* "

"Initial Heat" *148*° Total *242* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *from Brew # 237* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort..... *12.2%*

Balling of beer..... *2.1%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

263

No. 8 Tun.

Date *Mon Jan 7th '12*

Malt *89.00. Canada Malt.* 5° BG 50. in Kettle.
 Hops *20 KG 50. 10 BG 50 / 15 BG 49. 15 BG 50 / 10 BG 50. 10 BG 50*

Times:

10. Salt. 10. mms. 25. Burton Salt.

5.35.71 Started to mash $\frac{162^{\circ}}{74}$ First runs 21.05 %
 6.08.11 Malt all in, T. Last " 0.75 %
 6.33.4 Underlet on $\frac{210}{6}$; Steam 2 min
 6.45.11 Finished mashing, T. 198° Water: Mash 74 bbls.
 7.15.11 Set taps; Heat 186 Underlet 16 "
 Sparge $\frac{168^{\circ}}{138}$; Hop $\frac{170^{\circ}}{6}$ Sparge 144 "
 "Striking Heat" 162° Hop Sparge 6 "
 "Initial Heat" 149° Total 240 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	12.2 %

Yeast *from Brew # 257* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.4 %

Balling of beer 2.0 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

264

No. 9 Tun.

Stag

Date. Tues. Jun 8th 1932

Malt. 84.00. Canada Malt

Hops. 30 KG 30 / 20 BC 49. 15 BG 50 / 20 BG 50

Times: 10 Salt 10 moss. 25 Burton Salt 1st K.M.S.

11.40 AM Started to mash $\frac{164^{\circ}}{74}$ First runs 20.6 %

12.05 PM Malt all in, T. Last " 0.35 %

12.30 " Underlet on $\frac{24}{6}$; Steam 2 min

12.42 " Finished mashing, T. 158^o Water: Mash 7.11 bbls.

1.13 " Set taps; Heat. 157^o Underlet 1.6 "

Sparge $\frac{168^{\circ}}{58}$; Hop $\frac{170^{\circ}}{6}$ Sparge 1.44 "

"Striking Heat" 164^o Hop Sparge 0 "

"Initial Heat" 149^o Total 2.40 "

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

Yeast. from Brew. # 259 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.8%

Balling of beer 1.9%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

265

No. 1 Tun.

Siag

Date. Tue. Jan. 9 / 1888

Malt 84.00. Canada Cornats

Hops 30x650 / 20 60x49.0 15 BB 50 / 20 BB 50.

Times: 10 Salt. 10 Moss. 25 Burton Salt. 12 W.M.S.

5:40 AM
6:09 "
6:34 "
6:45 "
7:15 "

Started to mash $\frac{162^{\circ}}{72}$

First runs 20.3 %

Malt all in, T.

Last " 0.2 %

Underlet on $\frac{210}{16}$; Steam 2 min.

Finished mashing, T 159°

Water: Mash 72 bbls.

Set taps; Heat 157°

Underlet 16 "

Sparge $\frac{168^{\circ}}{160}$; Hop $\frac{170^{\circ}}{6}$

Sparge 144 "

"Striking Heat" 162°

Hop Sparge 6 "

"Initial Heat" 150°

Total 238 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11 6% %

Yeast from Run = 258 # 259

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort

12.0%

Balling of beer

2.0 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

266

No. 2 Tun.

Date Wed Jan 9th 1952

Malt 49.00 Canada malt 3rd BQ 60. in Kettle
Hops 20 KG 20 & 10 BQ 50 / 15 BQ 49 & 15 BQ 45 / 10 BQ 42 & 10 BQ 50

Times: 10 Salt 10 mash 25 Burton Salt

11.48.20 Started to mash 162° First runs 20.7 %

12.10.40 Malt all in, T. Last " 0.5.5 %

12.35.00 Underlet on 2/6° ; Steam 2 min.

12.45.00 Finished mashing, T 147° Water: Mash 78 bbls.

1.18.00 Set taps; Heat 15.5° Underlet 10 "

Sparge 148° / 3/4 ; Hop 170° Sparge 144 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 147° Total 244 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	12.1 %

Yeast from Brew # 261 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer 2.0 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

267

No. 3 Tun.

Alc

Date *and from 9/2/52*

Malt *8900 C Canada Malt* 3400 *Winkette*

Hops *20 lb. G. 50 lb. 10 B. G. 50 / 15 lb. P. F. 49 815 - G. F. 50 / 10 lb. C. 50 200 G.*

Times:

10 Salt, 10 mash, 25 - Bitter Salt

<i>7.12 AM</i>	Started to mash $\frac{162}{18}^{\circ}$	First runs <i>19.75</i> %
<i>7.42 "</i>	Malt all in, T.	Last " <i>1.2</i> %
<i>8.07 "</i>	Underlet on $\frac{31}{16}$; Steam <i>2.7 min.</i>	
<i>8.17 "</i>	Finished mashing, T <i>155</i> °	Water: Mash <i>78</i> bbls.
<i>8.47 "</i>	Set taps; Heat <i>156</i> °	Underlet <i>16</i> "
	Sparge $\frac{168}{184}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge <i>142</i> "
	"Striking Heat" <i>162</i> °	Hop Sparge <i>6</i> "
	"Initial Heat" <i>148</i>	Total <i>242</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.25</i> %

Yeast *Wm. 2000 759* Air

Run to storage Balling %

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.

268

No. 4 Tun.

Stag

Date Thurs Jan. 10. 1913

Malt 84.00 Canada Small

Hops 3.0 Kg 30 / 20 A.C.A. 4.90 15.86 20 / 20 Kg 30

Times: 1.0 Salts 1.0 moss 25 Burton Salts 1* K.M.S.

11.40 PM Started to mash 160° First runs 20.85 %

12.05 PM Malt all in, T. Last " 0.35 %

12.30 " Underlet on 3/16 ; Steam 2 min.

12.42 " Finished mashing, T. 159° Water: Mash 7H bbls.

1.13 " Set taps; Heat. 157° Underlet 16 "

Sparge 165° ; Hop 170° Sparge 144 "

"Striking Heat" 160° Hop Sparge 6 "

"Initial Heat" 147° Total 240 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.65</u> %

Yeast from Brew # 261 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.8° %

Balling of beer..... 2.1° %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

269

No. 3 Tun.

Date *Stag* *Thurs. Jan. 10. 1892*Malt *84.00. Canada Malt*Hops *3.0. K&S. / 2.0. B.C. 49.0. 1.0. B.G. 50. / 2.0. B.G. 50.*

Times:

*1.0. Salt 1.0. more. 2.5. Gunion Salt. 1.0. G.M.S.*Started to mash $\frac{462}{74}^{\circ}$ First runs *22.8* %Malt all in, T. *6.0.9"*Last " *0.8* %Underlet on $\frac{210}{16}^{\circ}$; Steam *2.0. min.*Finished mashing, T. *6.4.5"* *1.0.9"*Water: Mash *74* bbls.Set taps; Heat *7.1.2"* *1.8.7"*Underlet *16* "Sparge $\frac{165}{158}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *138* ""Striking Heat" *1.6.2"* *1.6.2"*Hop Sparge *6* ""Initial Heat" *1.8.0"* *1.8.0"*Total *234* "

Into Kettle

Loss

Out

Kettle Test

189 bbls.*8* bbls.*180* bbls.*11.7* %Yeast *from Brew # 259*

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort *11.75* %Balling of beer *2.1* %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
270

No. 6 Tun.

Date Wed Jan 16 1953

Malt 8.9.80 Canada Malt 3rd BG 32 in Kettle

Hops 20 KG 20.9 10 BG 20 / 15 BCF 49.9 15 BCF 40 / 10 BCF 20.9 10 BG 20

Times: 1.0 Salt 1.0 more 25.000m Salt

6.58 AM Started to mash $\frac{165}{80}$ First runs 21.15 %

7.23 " Malt all in, T. Last " 0.15 %

7.49 " Underlet on $\frac{210}{16}$; Steam 2 min

8.03 " Finished mashing, T 15.8° Water: Mash 8.0 bbls.

8.33 " Set taps; Heat 15.6° Underlet 1.6 "

Sparge $\frac{168}{182}$; Hop $\frac{170}{6}$ Sparge 14.0 "

"Striking Heat" 16.5° Hop Sparge 6 "

"Initial Heat" 14.9° Total 24.2 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.1</u> %

Yeast from Beers # 262 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 12.2070

Balling of beer..... 2.3%

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

271

No. 7 Tun.

Stag.

Date Thu Jan 17 1930Malt. 8400. Canada MaltHops. 30 Kg. 20/20 Cl. 190 15. B.G. 50. / 20 B.G. 50Times: 10 Salt 10 mass 25 Burton Salt 1 K.M.S.

7:00 AM Started to mash $\frac{63}{78}$ First runs... 20.1 %
7:25 " Malt all in, T. Last " 0.1 %
7:50 " Underlet on $\frac{210}{16}$; Steam. 2 min.
8:05 " Finished mashing, T. 15.9
8:25 " Set taps; Heat 15.70
 Sparge $\frac{65}{154}$; Hop $\frac{170}{6}$ Water: Mash... 78 bbls.
 "Striking Heat" 16.3 Underlet... 16 "
 "Initial Heat" 14.8 Sparge... 14.2 "
 Hop Sparge 6 "
 Total... 24.2 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.5</u> %

Yeast Jan. 1930 # 26.2 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort... 11.65 %Balling of beer... 1.8 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

New Hop Rate

Brew No.

272

No. 8 Tun.

Date *Li Jan 18 1921*

Malt *89.00 Canada malt* 3° BQ 50. IN Kettle
Hops *2.0 KG 2.0 10 BG 2.0 / 1.5 BCF 4.8 1.5 BCF 3.0 / 1.0 BCF 3.0 1.0 BG 2.0*

Times: *1.0 mms. 1.0 Salt. 2.5 Union Salt*

7.15 AM Started to mash $\frac{164^{\circ}}{30}$ First runs *21.3* %
 7.40 " Malt all in, T. Last " *0.55* %
 8.05 " Underlet on $\frac{116^{\circ}}{16}$; Steam *2 min*
 8.15 " Finished mashing, T. *159.0* Water: Mash *8.0* bbls.
 8.45 " Set taps; Heat. *157.0* Underlet. *1.6* "
 Sparge $\frac{165^{\circ}}{132}$; Hop $\frac{170^{\circ}}{6}$ Sparge *14.0* "
 "Striking Heat" *164.0* Hop Sparge *6* "
 "Initial Heat" *148.0* Total *24.9* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *from Brew # 263* 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.

273

No. 9 Tun.

Date *Mon Jan 21 1883*Malt *84.00 Canada Malt*Hops *30 KG 20 / 25 BC 50 & 10 BC 30 / 20 BC 50 / 30 BC 50 in Kettle*Times: *10 more 10 salt 25 Burton Salt 1 KG 2*7.10.9M Started to mash $\frac{163}{76}$ ° First runs *20.2* %7.37 " Malt all in, T. Last " *0.1* %8.0.2 " Underlet on $\frac{210}{76}$ °; Steam *2 min*8.15 " Finished mashing, T. *15.8*° Water: Mash *76* bbls.8.45 " Set taps; Heat *15.6*° Underlet *16* "Sparge $\frac{168}{136}$ °; Hop $\frac{170}{6}$ ° Sparge *1.44* ""Striking Heat" *16.2*° Hop Sparge *6* ""Initial Heat" *14.8*° Total *2.42* "

Into Kettle	Loss	Out	Kettle Test
<i>184</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.53</i> %

Yeast *from Brew # 266* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *11.65* %Balling of beer *2.2* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

New Hop Rate.

Brew No.

274

No. 1 Tun.

Date *June 22 1952*

Malt *59.00 Canada Malt* *5 P.K. in Kettle*

Hops *24.00 G. 5.0, 2.10.00 G. 5.0, 30.00 C. 5.0, 10.00 C. 5.0, 2.10.00 G. 5.0*

Times: *10 Salt, 10 mass, 25 Burton Salt*

7.10 AM Started to mash $\frac{163}{78}^{\circ}$ First runs *20.75* %

7.38 " Malt all in, T. Last " *0.55* %

8.03 " Underlet on $\frac{24}{78}$; Steam *2 min.*

8.15 " Finished mashing, T *156* Water: Mash *78* bbls.

8.45 " Set taps; Heat *154* Underlet *16* "

Sparge $\frac{168}{154}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *140* "

"Striking Heat" *163* Hop Sparge *6* "

"Initial Heat" *148* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *7.00 Brew 266* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.25* %

Balling of beer..... *2.15* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

no Portarins in ale.

AM

Brew No.

275

No. 16 Tun.

Lager

Date Wed Jan 23 ^{red} 33

Malt 7700 Canada Malt in kettle
Hops 15. B.C.F. 5.0 / 25. K.G. 3.0 / 10. K.G. 2.0 + 10. B.C.F. 5.0 / 27.5 K.G. KENT

Times: 10 Salt 10 moss 25 Burton Salt

7.00 AM Started to mash $\frac{162^\circ}{6H}$ First runs 31.2 %

7.25 " Malt all in, T. Last " 0.8 %

7.50 " Underlet on $\frac{210}{14}$; Steam 2 min.

8.00 " Finished mashing, T 162° Water: Mash 64 bbls.

8.30 " Set taps; Heat 162° Underlet 14 "

Sparge $\frac{168^\circ}{135}$; Hop $\frac{170^\circ}{4}$ Sparge 124 "

"Striking Heat" 163° Hop Sparge 4 "

"Initial Heat" 148° Total 206 "

Into Kettle	Loss	Out	Kettle Test
770 <u>110</u> bbls.	<u>9</u> bbls.	<u>161</u> bbls.	<u>11.7</u> %

Yeast J.M. Brew # Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.7% 11.7%

Balling of beer..... 1.7%

Apparent attenuation.....

Alcohol..... $\frac{15}{25} + 3 = 58$

Real Attenuation.....

Real extract.....

Remarks: all up

Brew No.

276

No. 2, Tun.

Date *Al* Jan 24 1862

Malt 8900 C and A Malt 5# ENG. Kent. 51 IN. N.

Hops 2.0 KG. 50. 2.10.0.0. 50. 1.20.0.0. 50. 1.0.0.0. 50. 2.10.0.0. 50.

Times:

10 Salt, 10 mass, 25-Butter Salt

<u>7.10 AM</u>	Started to mash <u>144°</u> <u>76</u>	First runs <u>20.7</u> %
<u>7.29 "</u>	Malt all in, T.	Last " <u>0.4</u> %
<u>8.0 AM</u>	Underlet on <u>90°</u> ; Steam <u>2 min</u>	
<u>8.14 "</u>	Finished mashing, T. <u>160°</u>	Water: Mash <u>76</u> bbls.
<u>8.44 "</u>	Set taps; Heat <u>158°</u>	Underlet <u>16</u> "
	Sparge <u>168°</u> ; Hop <u>170°</u> <u>156</u>	Sparge <u>140</u> "
	"Striking Heat" <u>164°</u>	Hop Sparge <u>6</u> "
	"Initial Heat" <u>149°</u>	Total <u>238</u> "

Into Kettle	Loss	Out	Kettle Test
<u>158</u> bbls.	<u>8</u> bbls.	<u>150</u> bbls.	<u>12.25</u> %

Yeast 5 min Brown # 268 Air.....

Run to storage..... Baling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.25%

Balling of beer 2.75%

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

277

No. 3 Tun.

Date *Tri Jan 25 '15*Malt *8.400 Canada Malt*Hops *30 KG 20/20 BCF 49 15 BG 20/ 20 BG 20*Times: *1.0 Salt 1.0 moss 2.5 Burton Salt 1.0 K.M.S.*7:05 AM Started to mash $\frac{160}{74}$ First runs *20.85* %7:25 " Malt all in, T. Last " *0.25* %7:50 " Underlet on $\frac{20}{6}$; Steam *pmir*8:04 " Finished mashing, T. *159°* Water: Mash *74* bbls.8:34 " Set taps; Heat *157°* Underlet *1.6* "Sparge $\frac{165}{158}$; Hop *170°* Sparge *143* ""Striking Heat" *162°* Hop Sparge *6* ""Initial Heat" *148°* Total *239* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.7</i> %

Yeast *from Brew # 270* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *11.8 %*Balling of beer *2.2 %*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: *Old. Hop. Sale*

Brew No.

278

No. 4 Tun.

Step

Date Wed Jan 30 1912

Malt 8400 C anoda malt

Hops 30 KC 50 / 200 C 49 8 15 - B.C.S.V. / 20 B.C.S.V.

Times:

10 Salt 10 mass 25 Burton Salt 14 KMS

<u>7.11 AM</u>	Started to mash <u>161 / 74</u>	First runs <u>20.4</u> %
<u>7.38</u>	Malt all in, T.	Last " <u>0.7</u> %
<u>8.03</u>	Underlet on <u>2/6</u> ; Steam <u>2 min</u>	
<u>8.15</u>	Finished mashing, T. <u>156</u>	Water: Mash <u>74</u> bbls.
<u>8.45</u>	Set taps; Heat <u>154</u>	Underlet <u>16</u> "
	Sparge <u>165 / 158</u> ; Hop <u>170</u>	Sparge <u>146</u> "
	"Striking Heat" <u>161</u>	Hop Sparge <u>6</u> "
	"Initial Heat" <u>147</u>	Total <u>242</u> "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.55</u> %

Yeast Yeast from Brew #273 Air.....

Run to storage..... Baling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.5 %

Balling of beer..... 1.75 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Old Hop Rate

Brew No.
279

Al

Date *Mon Feb 4 1902*

No. 9, Tun.

Malt *89.00 Canada Malt*

Hops *2.0 KG 17.0 10.0 17.0/30.0 17.0/10.0 17.0/11.0 18.0 5.0 5.0 17.0 17.0*

Times:

10 Salt, 10 more 25 Burton Salt

11.57 PM
12.13 PM
12.40 "
12.51 "
1.20 -

Started to mash *66°*
Malt all in, T.
Underlet on *70°*; Steam *2 min.*
Finished mashing, T. *160°*
Set taps; Heat *188°*
Sparge *68°*; Hop *170°*
"Striking Heat" *162°*
"Initial Heat" *149°*

First runs *70.2* %
Last " *0.8* %
Water: Mash *75* bbls.
Underlet *16* "
Sparge *150* "
Hop Sparge *6* "
Total *247* "

Into Kettle Loss Out Kettle Test
188 bbls. *8* bbls. *180* bbls. *12.2* %

Yeast *From Brew # 274* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.1 5/6*

Balling of beer *2.1 5/6*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

280

No. 16 Tun.

L.H.G.E.Y

Date *Mon. Feb. 11th/33*

Malt *7.700 Canada Malt* on Turn out

Hops *15 BCF 32 / 25 KG 50 / 10 KG 50 = 10 BCF 51 / 3rd ENG KENT 51*

Times: *10 Salt 10 more 20 Union Salt*

<i>7.10 AM</i>	Started to mash <i>63°</i>	First runs <i>20.7</i> %
<i>7.35 "</i>	Malt all in, T.	Last " <i>1.4</i> %
<i>8.00 "</i>	Underlet on <i>2/0</i> ; Steam <i>2 min</i>	
<i>8.10 "</i>	Finished mashing, T. <i>162°</i>	Water: Mash <i>62</i> bbls.
<i>8.40 "</i>	Set taps; Heat <i>15.8°</i>	Underlet <i>14</i> "
	Sparge <i>165°</i> ; Hop <i>170°</i>	Sparge <i>133</i> "
	"Striking Heat" <i>162°</i>	Hop Sparge <i>4</i> "
	"Initial Heat" <i>148°</i>	Total <i>2.13</i> "

Into Kettle	Loss	Out	Kettle Test
<i>170</i> bbls.	<i>10</i> bbls.	<i>160</i> bbls.	<i>11.7</i> %

Yeast *from Brew # 275* Air.....

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....*11.85%*

Balling of beer.....*1.8%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Old Hop Rate

Brew No.

481

No. 1 Tun.

Date *Thu Feb 5 1952*Malt *84.00 Canada Malt*Hops *30 KR 60 / 20 BCF 494 15 BR 60 / 20 BR 60*

Times:

*10 Salt 10 mass 25 Burton Salt 19/195*Started to mash $\frac{42}{74}^{\circ}$ First runs *20.25* %

Malt all in, T.

Last " *0.25* %Underlet on $\frac{24}{6}$; Steam *27 min.*Finished mashing, T. *12.8*Water: Mash *74* bbls.Set taps; Heat *12.6*Underlet *16* "Sparge $\frac{145}{105}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *14.8* ""Striking Heat" *16.2*Hop Sparge *6* ""Initial Heat" *14.8*Total *244* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.*8* bbls.*180* bbls.*11.25* %Yeast *7 mass Amers # 274*

Air

Run to storage..... *1* Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.25* %Balling of beer..... *2.1* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
282

No. 2 Tun.

Date Wed. Feb. 6, 1952

Malt 8.9 00. Canada Malt 5# 2nd Kent. 51 ON. TUN. OUT
Hops 20. 1/2 2.0 4.10 B.P. 3.0 / 3.0 B.P. 4.0 / 1.0 B.P. 5.1 0 10 B.P. 5.0

Times: 10 Salt 10 more 25. Sutton Salt

7.10 AM Started to mash 164° First runs 21.3 %
7.35 " Malt all in, T. 75 Last " 0.4 %

8.00 " Underlet on 210°; Steam 2 min.

8.10 " Finished mashing, T. 15.90 Water: Mash 75 bbls.

8.40 " Set taps; Heat 15.70 Underlet 1.6 "

Sparge 148° / 137; Hop 170° / 16 Sparge 146 "

"Striking Heat" 164° Hop Sparge 6 "

"Initial Heat" 148° Total 243 "

Into Kettle 188 bbls. Loss 8 bbls. Out 180 bbls. Kettle Test 102.15 %

Yeast from Brew # 276 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.....

Remarks:

Brew No

283

No. 3. Tun.

Stop

Date Thur Feb 7 1852

Malt 8400 Canada Malt
Hops 30 KC. 12 120 KC. 10 10 KC. 50 200 KC. 50 130 KC. 37 in 167 KC
Times: 10 Salt 10 Mash 25 Burton Salt 1# 1/2

7:10 AM Started to mash 163° / 72 First runs 20.5 %
7:22 " Malt all in, T. Last " 9.4 %
8:02 " Underlet on 2/2°; Steam 2 min
8:12 " Finished mashing, T. 161° Water: Mash 7.2 bbls.
8:42 " Set taps; Heat 157° Underlet 16 "
Sparge 148° / 160°; Hop 170° Sparge 148 "
" "Striking Heat" 163° Hop Sparge 6 "
" "Initial Heat" 148° Total 24.2 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 11.25 %

Yeast 276 Air
Run to storage Balling %
Quantity recorded in Cellar gals.
Balling of wort 11.4 %
Balling of beer 2.4 %
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:
New hops rate Dept beer.
R.M.

Brew No.

284

No. # Tun.

ah

Date Jan Feb 9th 58

Malt 89.00 Canada Malt 5th ENG Kent. 51
Hops 2.0 KG. 2.2. 2.10. 2.20. 30. 2.20. 2.10. 2.20. 2.10. 2.20. ON TURN OUT

Times: 1.0 Salt 1.0 msa 35. Curion Salt

7.10 AM Started to mash 163° First runs 21.7 %
7.35 " Malt all in, T. Last " 0.9 %

8.00 " Underlet on 3/16° ; Steam 2 min.

8.13 " Finished mashing, T. 160° Water: Mash 7.2 bbls.

8.43 " Set taps; Heat 158° Underlet 16 " "

Sparge 168° / 160 ; Hop 170° Sparge 11.9 " "

"Striking Heat" 163° Hop Sparge 6 " "

"Initial Heat" 149° Total 21.2 " "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 12.15 %

Yeast from Same # 277 Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1 %

Balling of beer 2.8 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
285

No. 5 Tun.

Stop

Date Mon Feb 11 7/52

Malt 84.00 Canada Pilsalt

Hops 30.40 G. 50/25 B.C.F. 12 X 16.00 G. 20.00 G. 50/30 B.C.F. 12
IN SERVICE

Times: 1.0 S. alt. 1.0 mass 2.5 Quarter Salt 1.0 1.0 0.5

7.10 A.M. Started to mash 162° First runs 20.3 %

7.38 " Malt all in, T. Last " 0.5 %

8.03 " Underlet on 210° ; Steam 2.2 min.

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

8.45 " Set taps; Heat 158° Underlet 16 "

Sparge 168° / 138° ; Hop 170° / 160° Sparge 14.8 "

"Striking Heat" 162° Hop Sparge 4 "

"Initial Heat" 149° Total 24.4 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.4 %

Yeast 7.00 Brew # 278 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.3 %

Balling of beer 2.2 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Stop using Centrifuge 11 Feb 52.

Brew No.

286

No. 6 Tun.

Date: Tue Feb 12 1952

Malt: 84.00 Canada malt 5th H&K Kent id. Kettle

Hops: 20 KG 5.0 x 10 BG 5.0 / 30 BC 5.0 / 10 GC 5.0 / 10 BA 5.0

Times: 1.0 Salt 1.0 Mass 2.5 Burton Salt

7:00 AM Started to mash $\frac{165^{\circ}}{72}$ First runs 21.7 %
 7:25 " Malt all in, T. Last " 0:55 %
 7:50 " Underlet on $\frac{240^{\circ}}{76}$; Steam 2 min.
 Finished mashing, T 161° Water: Mash 72 bbls.
 Set taps; Heat 159° Underlet 16 "
 Sparge $\frac{168^{\circ}}{160}$; Hop $\frac{170^{\circ}}{6}$ Sparge 150 "
 "Striking Heat" 165° Hop Sparge 6 "
 "Initial Heat" 148° Total 214 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	12.0 %

Yeast: from Brew #279 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.0 %

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

287

No. 7. Tun.

Date Wed Jul 13 1892

Malt 84.00 C Canada Malt

Hops 20 MG 60/25 BCF 50 910 B 050/20 BCF 50 37 BCF 57

10 Salt 10 min 25 Extra Salt 15 CMS

Times:

7.10 AM
7.38 "
8.03 "
8.12 "
8.42 "

Started to mash 168°
74

First runs 197 %

Malt all in, T.

Last " 0.45 %

Underlet on 2/2; Steam 27 min

Finished mashing, T. 158°

Water: Mash 74 bbls.

Set taps; Heat 156°

Underlet 16 "

Sparge 168°; Hop 170°
158 6

Sparge 146 "

"Striking Heat" 162°

Hop Sparge 6 "

"Initial Heat" 148

Total 242 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.4</u> %

Yeast From Brew # 279

Air

Run to storage..... Baling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.2%

Balling of beer..... 2.1%

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:
Handwritten notes and bleed-through from the reverse side of the page.

Brew No.

288

No. 8 Tun.

Date *Alb* Thu Feb 14 1895

Malt 8900 C Canada Malt 5# Eng Kent in Kettle

Hops 20kg 20 x 50C 20 / 25BC 150 / 10BC 151 8 5BC 50

Times:

10 Salt, 10 moss, 25 Burton Salt

7.10 AM Started to mash 162° First runs 20.4 %
76

7.38 AM Malt all in, T. Last " 1.3 %

8.03 AM Underlet on 76; Steam 2 min.

8.14 AM Finished mashing, T 160° Water: Mash 96 bbls.

8.44 AM Set taps; Heat 158° Underlet 16 "

Sparge 165°; Hop 170° Sparge 146 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 148° Total 244 "

Into Kettle Loss Out Kettle Test
188 bbls. 8 bbls. 180 bbls. 12.1 %

Yeast From Brew # 281 Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.97

Balling of beer..... 2.4 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

New Hop Rate for Alb No. 1 Brew 288

Special hop rate for two brews

#288 & 291

Brew No.

289

No. 7. Tun.

Date *Mon Feb 18th 52*Malt *84 00 Canada Malt*Hops *30KG 50 / 25 BCI-50 210PCS 0 / 208CS 3 / 34 BCI-50*

Times:

*10 Salt; 10 Mass. 25 Runtin Salt 148MS.*Started to mash $\frac{141}{74}^{\circ}$ First runs *19.7* %

Malt all in, T.

Last " *1.1* %Underlet on $\frac{240}{76}^{\circ}$; Steam *2 min.*Finished mashing, T. *158^{\circ}*Water: Mash *74* bbls.Set taps; Heat *156^{\circ}*Underlet *16* "Sparge $\frac{168}{152}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge *150* ""Striking Heat" *161^{\circ}*Hop Sparge *6* ""Initial Heat" *149^{\circ}*Total *246* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.*8* bbls.*180* bbls.*11.45* %Yeast *7.000 Brew #282*

Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort *11.35:00*Balling of beer *2.0%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: *100 BCI for 24.00*

Brew No.

290

No. 16 Tun.

L.A.G.E.V.

Date Mon. Feb. 18th 50

Malt 7.700. Canada malt

Hops 1.5. B.C. 50 / 2.5. K.R. 50 / 1.0. K.R. 50.0 / 1.0. B.C. 50 / 3* K.R. Kent. 51

on turn out

Times: 1.0. Salt. 1.0. more. 2.5. Burton Salt.

7:25 AM Started to mash 163° First runs 20.0 %
 7:50 AM Malt all in, T. Last " 0.8 %
 8:15 AM Underlet on $\frac{210}{14}$; Steam 2.0 min
 8:27 AM Finished mashing, T. 160° Water: Mash 68 bbls.
 8:58 AM Set taps; Heat. 155° Underlet 14 "
 Sparge $\frac{168^{\circ}}{131}$; Hop $\frac{170}{4}$ Sparge 121 "
 "Striking Heat" 163° Hop Sparge 4 "
 "Initial Heat" 147° Total 217 "

Into Kettle	Loss	Out	Kettle Test
170 bbls.	10 bbls.	160 bbls.	11.6 %

Yeast from Brew # 280 Air

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.85 %

Balling of beer..... 1.95 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

new Hop for the 290. Brew # 290
 trial hop set for two days
 290 = 291

Brew No.

291

No. 1. Tun.

Date *Alc* Jun 7th 1915 27Malt *8900 C analc Malt* 5-A ENGL. in kettleHops *20 KE 50 & 50 PG 50/25 BCF 50/10 BCF 50 & 50 BCF 50.*

Times:

10 Salt, 10 mass 25 Bunter salt.

11.41 AM

Started to mash $\frac{162}{75}^{\circ}$

First runs 20.1 %

12.19 AM

Malt all in, T.

Last " 0.6 %

12.35 "

Underlet on $\frac{210}{16}$; Steam 2 min.

12.47 "

Finished mashing, T. 158°

Water: Mash 75 bbls.

1.03 "

Set taps; Heat 157°

Underlet 16 "

Sparge $\frac{168}{54}^{\circ}$; Hop $\frac{170}{6}^{\circ}$

Sparge 142 "

"Striking Heat" 162°

Hop Sparge 6 "

"Initial Heat" 148°

Total 242 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.*8* bbls.*180* bbls.*12.0* %Yeast *From Brew # 283*

Air.....

Run to storage.....

Balling..... %

Quantity recorded in Cellar.....

gals.

Balling of wort..... *13.10%*Balling of beer..... *2.2%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: *Hop. Date. for. Alc. #2*

Brew No.

292

No. 2 Tun.

Date Feb. 1908

Malt 89.00 Canada Malt #5 Lga Kent. 51.

Hops 20 Kg 20.9 10 BQ 20/30 BCF 20/10 BCF 21.9 10 BQ 20/00. Turn out

Times: 10 Salt 10 more 25 Burton Salt

7:05 AM Started to mash 141° First runs 20.55 %
 7:35 " Malt all in, T. Last " 0.1 %
 8:00 " Underlet on 110°; Steam 2 min.
 8:15 " Finished mashing, T 159° Water: Mash 75 bbls.
 8:45 " Set taps; Heat 157° Underlet 16 "
 Sparge 168 / 157°; Hop 170 / 6 Sparge 150 "
 "Striking Heat" 161° Hop Sparge 6 "
 "Initial Heat" 148° Total 217 "

Into Kettle	Loss	Out	Kettle Test
<u>159</u> bbls.	<u>4</u> bbls.	<u>180</u> bbls.	<u>12.05</u> %

Yeast from Brew # 284 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.1070

Balling of beer 2.25-0/6

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

293

No. 3, Tun.

Step

Date. Wed Feb 20 1902

Malt. 54.00 Canada Malt

Hops. 30.00 Pils / 25.00 Pils / 10.00 Pils / 20.00 Pils / 30.00 Pils

Times: 10 Salt, 10 Mash, 25 Burton Salt, 14.15

11.40 P.M. Started to mash 163° / 72 First runs 19.7 %

12.10 A.M. Malt all in, T. Last " 0.3 %

12.35 " Underlet on 240°; Steam 2 min.

12.48 " Finished mashing, T. 160° Water: Mash 7.2 bbls.

1.18 " Set taps; Heat 158° Underlet 16 "

Sparge 165° / 160°; Hop 170° Sparge 14.6 "

"Striking Heat" 163° Hop Sparge 6 "

"Initial Heat" 148° Total 24.0 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.55 %

Yeast. From Brew # 284 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.77%

Balling of beer 2%

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Change to 2% Balling out

Brew No.

294

No. 4 Tun.

Stuy

Date wed. Feb 20 1903

Malt 84 80 Canada Malt ON. TURN OUT

Hops 20 KG 50 / 25 AC 100 10 BG 50 / 20 BG 50 / 3 ENG Kent

Times: 10 Salt 10 moss 25 Curran salt

7:05 AM Started to mash 162° / 72 First runs 20.1 %

7:30 AM Malt all in, T. Last " 0.2 %

7:55 AM Underlet on 110° ; Steam 2 min

8:10 AM Finished mashing, T. 161° Water: Mash 72 bbls.

8:40 AM Set taps; Heat 159° Underlet 16 "

Sparge 168° / 160 ; Hop 170° / 6 Sparge 148 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 149° Total 242 "

Into Kettle	Loss	Out	Kettle Test
184 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast from Brew # 292 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.6 %

Balling of beer 2.7 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Change to 3rd ENG Kent. 51. ON turn out

Brew No.

295

No. 5 Tun.

ale

Date *Thu. Feb 21/82*

Malt *8900 Canada Malt* 5 P ENG. in Kettle

Hops *204650/100050/300050/100050 2 100050*

Times:

10 Salt, 10 mash, 25 Boil, Salt

11.28 AM

Started to mash *163°*

First runs *20.6* %

12.08 AM

Malt all in, T.

Last " *0.4* %

12.33 "

Underlet on *7/6*; Steam *2 min.*

12.46 "

Finished mashing, T *160°*

Water: Mash *76* bbls.

1.16 "

Set taps; Heat *155°*

Underlet *16* "

Sparge *148°*; Hop *120°*

Sparge *148* "

"Striking Heat" *163°*

Hop Sparge *6* "

"Initial Heat" *148°*

Total *246* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.25 %

Yeast *4 von Braun # 285*

Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.37*

Balling of beer *2.2* %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

296

No. 6 Tun.

Date Thu. Feb 21st 1953

Malt... 89.00 Canada malt ON TURN OUT

Hops... 20 Kg. 220 / 10.80 220 / 30.00 220 / 10.80 220 / 11.80 220 / 5.50 Kg. Kent

Times: 10.50 10.00 2.5 Burton Salt

<u>7.10 AM</u>	Started to mash $\frac{162}{74}^{\circ}$	First runs <u>21.2</u> %
<u>7.35 "</u>	Malt all in, T.	Last " <u>0.95</u> %
<u>8.00 "</u>	Underlet on $\frac{240}{16}^{\circ}$; Steam <u>3 min.</u>	
<u>8.13 "</u>	Finished mashing, T. <u>160</u>	Water: Mash <u>74</u> bbls.
<u>8.42 "</u>	Set taps; Heat <u>158</u>	Underlet <u>16</u> "
	Sparge $\frac{165}{158}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge <u>152</u> "
	"Striking Heat" <u>162</u>	Hop Sparge <u>6</u> "
	"Initial Heat" <u>149</u>	Total <u>24.8</u> "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.15</u> %

Yeast from Brew # 286 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 13.3 %

Balling of beer 28.5 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: Change to 28.5% real extract

Brew No.

297

No. 7 Tun.

Date *Feb. 22nd 1913*Malt *8900. Canada malt*Hops *20 KG 20 = 10 BG 20 / 20 BCF 20 / 10 B.F. 21 = 10 BG 20 / 20 B.F. 21*Times: *10 salt. 10 gms. 25 Burton Salt*

7.10 AM Started to mash $\frac{163}{75}$ First runs... 20.9 %
 7.37 " Malt all in, T. Last " ... 0.3 %
 7.57 " Underlet on $\frac{210}{76}$; Steam 2 min...
 8.10 " Finished mashing, T... 159° Water: Mash... 75 bbls.
 8.40 " Set taps; Heat... 157° Underlet... 16 "
 Sparge $\frac{148}{137}$; Hop $\frac{170}{6}$ Sparge... 146 "
 "Striking Heat"... 163° Hop Sparge... 6 "
 "Initial Heat"... 148° Total... 243 "
 ON TAP

Into Kettle	Loss	Out	Kettle Test
189 bbls.	8 bbls.	180 bbls.	12.2 %

Yeast *Jawa. Beer # 296* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort... 12.3 %

Balling of beer... 3.15 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

298

No. 8 Tun.

Date Mon Feb 25 1892

Malt 54.00 C anoda Malt

ON TUN N. 0.07

Hops 30 KC 50 / 25 BCP 50 / 10 BCP 50 / 20 BCP 50 / 5 EK 51

Times:

10 Salt, 10 Mass, 25 Bunter Salt

7.11 AM	Started to mash $\frac{161}{96}$	First runs 19.2 %
7.40 "	Malt all in, T.	Last " 0.5 %
8.05 "	Underlet on $\frac{24}{16}$; Steam 27 min	
8.15 "	Finished mashing, T 159°	Water: Mash 76 bbls.
8.45 "	Set taps; Heat 157°	Underlet 16 "
	Sparge $\frac{165}{156}$; Hop 170°	Sparge 146 "
	"Striking Heat" 161°	Hop Sparge 6 "
	"Initial Heat" 149°	Total 244 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	188 bbls.	180 bbls.	11.35 %

Yeast from Barnett 292

Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.37 %

Balling of beer..... 2.1 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

299

No. 9. Tun.

Date *Alb* June 26 1852

Malt 8900 C *anode Malt* 5 HENG. A. ON TURN OUT

Hops 20 lb 50 # 100053 / 30 lb 50 / 10 lb 20 # 57210053

Times: 10 Salt 10 mass, 25 Burton Salt

7.15 AM Started to mash 42° First runs 20.95 %

7.45 " Malt all in, T. Last " 0.9 %

8.10 " Underlet on $\frac{210}{16}$; Steam 2 min

8.20 " Finished mashing, T. 158° Water: Mash 78 bbls.

8.50 " Set taps; Heat 156° Underlet 16 "

Sparge $\frac{468}{154}$; Hop $\frac{470}{6}$ Sparge 146 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 148° Total 246 "

Into Kettle Loss Out Kettle Test
 188 bbls. 8 bbls. 180 bbls. 12.15 %

Yeast *From BREWERY 292* Air

Run to storage. Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.27 %

Balling of beer 2.4 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

300

No. 1. Tun.

Stay

Date Wed Feb 27 1852

Malt 8400 Canada Malt

ONTONN 027

Hops 30 KC. 50 / 25 BCF 2 10 BCF 50 / 20 BR. 50 / 34 ENG. KEAT

Times:

10 Salt 10 mass 25 Burton Salt

7.10.00	Started to mash	140° 74	First runs	20.65	%
7.28	Malt all in, T.		Last "	0.75	%
8.03	Underlet on	24° ; Steam 3 min			
8.13	Finished mashing, T	158°	Water: Mash	74	bbls.
8.43	Set taps; Heat	156°	Underlet	16	"
	Sparge	148° 132 ; Hop 120° 6	Sparge	150	"
	"Striking Heat"	160°	Hop Sparge	6	"
	"Initial Heat"	148°	Total	246	"

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast From Batch 294 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:

Brew No.
301

No. 2 Tun.

Date *Thu Feb 28 1932*

Malt *8900 Canada Malt* 5# ENG Kent ^{out} on turn

Hops *204050 & 100050 / 300050 / 100050 / 910050*

Times: *10 Salt, 10 man, 25 Burton Salt*

<i>7:20 AM</i>	Started to mash $\frac{162}{76}^{\circ}$	First runs <i>20.2</i> %
<i>8:00 "</i>	Malt all in, T.	Last " <i>0.6</i> %
<i>8:25 "</i>	Underlet on $\frac{36}{76}^{\circ}$; Steam <i>23 min</i>	
<i>8:35 "</i>	Finished mashing, T. <i>168</i>	Water: Mash <i>7.6</i> bbls.
<i>9:05 "</i>	Set taps; Heat <i>158</i>	Underlet <i>1.6</i> "
	Sparge $\frac{168}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge <i>144</i> "
	"Striking Heat" <i>162</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>148</i>	Total <i>242</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.05</i> %

Yeast *From Brew #294* Air

Run to storage..... Balling.....%

Quantity recorded in Cellar..... gals.

Balling of wort..... *12.250*

Balling of beer..... *2.25%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

302

No. 3. Tun.

Date. 3rd Feb 29 1/2

Malt 89.00 C Canada Malt *50% efficient on turn out*

Hops 20.56.12.4.10.0.6.12 / 30.0.0.0.30 / 20.0.0.0.5.1.2.10.0.0.30

Times: 10 Salt 10 moss, 25 Burton Salt

7.20 AM Started to mash 142° First runs 20.0 %

7.30 " Malt all in, T. Last " 0.75 %

8.15 " Underlet on 2/6; Steam 2 min.

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

8.57 " Set taps; Heat 158° Underlet 16 "

Sparge 148° / 56; Hop 170° / 6 Sparge 142 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 148° Total 240 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.2</u> %

Yeast 3 from Brew # 296 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 12.2 %

Balling of beer..... 2.25 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

303

No. 66 Tun.

LAGER

Date *Mon Mar 3 1/52*Malt. *7700 Canada Malt*Hops. *15 BCF 50 / 25 K.G. 50 / 10 K.G. 30 & 10 BCF 57 / 3 FENAGENT 57* *on trays out*

Times:

10 Salt. 10 mass. 25 Burton Salt.

7.12 AM

Started to mash $\frac{162}{66}^{\circ}$ First runs *19.65* %

7.38 "

Malt all in, T.

Last " *0.9* %

8.03 "

Underlet on $\frac{210}{14}^{\circ}$; Steam *27 min.*

8.15 "

Finished mashing, T. *160*Water: Mash *66* bbls.

8.45 "

Set taps; Heat *108*Underlet *14* "Sparge $\frac{168}{133}^{\circ}$; Hop $\frac{170}{4}^{\circ}$ Sparge *131* ""Striking Heat" *162*Hop Sparge *4* ""Initial Heat" *148*Total *215* "

Into Kettle

Loss

Out

Kettle Test

170 bbls.*10* bbls.*160* bbls.*11.75* %Yeast *From Brown #290*

Air.....

Run to storage.....

Balling..... %

Quantity recorded in Cellar.....

gals.

Balling of wort *11.95 gals.*Balling of beer *1.65*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

304

No. 4 Tun.

Date Thu Mar 27/52

Malt 89.00 Canada Malt *5* ENG Kant 51 on turn out*

Hops 2.0 K.C. 27 2.0 B.C. 27 / 3.0 B.C. 12 50 / 1.0 B.C. 27 2.0 B.C. 27 1

Times:

1.0 Salt, 1.0 Mass, 2.5 Burton Salt

7.12 AM Started to mash 163° First runs 20.4 %
76

7.38 Malt all in, T. Last " 0.8 %

8.03 Underlet on 2/4; Steam 2 min.

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

8.43 Set taps; Heat 155° Underlet 1.6 "

Sparge 165°; Hop 170° Sparge 150 "

"Striking Heat" 163° Hop Sparge 6 "

"Initial Heat" 149° Total 248 "

Into Kettle Loss Out Kettle Test
158 bbls. 8 bbls. 150 bbls. 12.05 %

Yeast From Brew # 292 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.25 %

Balling of beer 2.75 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
305

No. 5 Tun.

Stas Date Wed Mar 5 1952

Malt 84.00 Canada Malt
Hops 30 R.E. 50/25 R.E. 50 & 10.8 C. 50/21 B.C. 50/23 ENGLISH
on turns out

Times: 10 Salt, 10 mash, 25-Burton Salt

7.10 AM	Started to mash $\frac{42}{74}^{\circ}$	First runs 20.4 %
7.38 "	Malt all in, T.	Last " 0.2 %
8.03 "	Underlet on $\frac{24}{16}$; Steam 2 min.	
8.12 "	Finished mashing, T 161°	Water: Mash 74 bbls.
8.42 "	Set taps; Heat 159°	Underlet 16 "
	Sparge $\frac{48}{58}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge 146 "
	"Striking Heat" 162°	Hop Sparge 6 "
	"Initial Heat" 149°	Total 242 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast 7.000 Brewt 294 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.45

Balling of beer 2.4

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

306

No. 6 Tun.

Date *Feb Mar 6 1852*

Malt *8.900 Canada Malt* *5 ENG KENT on turn out*

Hops *20.11.12, 2.10.12, 30.12.12, 10.12.12, 10.12.12*

Times:

10 Salt, 10 moss, 25 Purton Salt

7.13 AM Started to mash *160°* First runs *19.6* %

7.40 " Malt all in, T. Last " *0.35* %

8.05 " Underlet on *210°*; Steam *3 mi*

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

8.45 " Set taps; Heat *158°* Underlet *16* "

Sparge *168°*; Hop *170°* Sparge *140* "

"Striking Heat" *160°* Hop Sparge *6* "

"Initial Heat" *147°* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *From Brew # 296* Air

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort..... *12.25%*

Balling of beer..... *2.6*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

307

No. 7. Tun.

Stay

Date: Fri Mar 7 1852

Malt: 8400 C Canada Malt 3A ENG KENT 51
Hops: 20 KG 50 / 25 BCP 50 & 10 BGS 50 / 20 BGS 50, on turn out

Times: 10 Salt 10 mass, 25 Butters Salt

7.15 AM

Started to mash 42°
74

First runs 20.25 %

7.39 ..:

Malt all in, T.

Last " 0.35 %

8.04 ..:

Underlet on 210° ; Steam 1 1/2 min

8.44 ..:

Finished mashing, T. 155°

Water: Mash 74 bbls.

8.44 ..:

Set taps; Heat 156°

Underlet 16 "

Sparge 148° ; Hop 120°
158

Sparge 144 "

"Striking Heat" 162°

Hop Sparge 6 "

"Initial Heat" 150°

Total 240 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.3 %

Yeast From B. Malt # 397

Air

Run to storage

Balling

Quantity recorded in Cellar

Balling of wort 11.35

Balling of beer 2.35

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

308

No. 8 Tun.

Stag Date Mon. Mar. 10. 1900

Malt 84.00 Canada *Myatt* ON TORN. OUT
Hops 30 Kg. 20 / 25 B.C.F. 209 10 B.G. 20 / 20 B.G. 20 / 3" Eng. Kent / 51

Times: 10 Salt 10 mms 20 Burton Salt 10 Kirs.

11:45 PM Started to mash $\frac{141}{74}^{\circ}$ First runs 20 : 25 %
 12:15 AM Malt all in, T. Last " 0 : 45 %
 12:42 AM Underlet on $\frac{210}{16}^{\circ}$; Steam $\frac{2}{4}$ mms
 12:59 AM Finished mashing, T. 159° Water: Mash 74 bbls.
 1:20 AM Set taps; Heat 157° Underlet 16 "
 Sparge $\frac{168}{58}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 117 "
 "Striking Heat" 161° Hop Sparge 6 "
 "Initial Heat" 148° Total 238 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11:48 %

Yeast from Brew # 297 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11:50

Balling of beer 2:55

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

309

No. 9 Tun.

Date *Mon Mar 10 1892*

Malt *8.11.00 Canada Malt* *on TURN OUT*

Hops *30 KG 50 / 25 BGF 50 410 BG 50 / 20 BG 50 / 3" Eng Kent 151*

Times: *1.0 Salt 1.0 more 2.5 Burton Salt 1# KMS*

7.0.5 AM Started to mash $\frac{463}{70}$ First runs *21.0* %
 7.35 " Malt all in, T. Last " *0.85* %
 8.00 " Underlet on $\frac{210}{76}$; Steam *2 min*
 8.12 " Finished mashing, T. *161.0* Water: Mash *70* bbls.
 8.43 " Set taps; Heat. *1590* Underlet *16* "
 Sparge $\frac{168}{169}$; Hop $\frac{170}{6}$ Sparge *148* "
 "Striking Heat" *163* Hop Sparge *6* "
 "Initial Heat" *148* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.5</i> %

Yeast *Jam. Brew # 300* Air.....
 Run to storage..... Balling..... %
 Quantity recorded in Cellar..... gals.
 Balling of wort *11.55*
 Balling of beer *2.2*
 Apparent attenuation.....
 Alcohol.....
 Real Attenuation.....
 Real extract.....
 Remarks:

Brew No.

310

No. 7. Tun.

Stag

Date Tue Mar 11 1912

Malt 84.00 C Canada Malt
 Hops 30 KG. 80 / 25 BCP 20 410 BGS 20 / 20 BGS 20 / 34 Eng. HAN 201
 Times: 1.0 Salts 10 mass 25 Burton salt 1 BK MS

11.40 AM Started to mash $\frac{163}{74}$ ° First runs 20.4 %
 12.0.57 PM Malt all in, T. Last " 0.4 %
 12.30 Underlet on $\frac{21}{16}$ ° ; Steam 2 min
 12.40 Finished mashing, T 160° Water: Mash 74 bbls.
 1-10 Set taps; Heat 15F° Underlet 16 "
 Sparge $\frac{168}{15F}$ ° ; Hop 170° Sparge 146 "
 "Striking Heat" 163° Hop Sparge 6 "
 "Initial Heat" 148° Total 242 "

Into Kettle	Loss	Out	Kettle Test
155 bbls.	8 bbls.	150 bbls.	11.5 %

Yeast from Brew # 299 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.4 %

Balling of beer 3.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

311

No. 2 Tun.

Date *Wed. Mar 11 1902*Malt. *84.00 Canada Malt* ON. TURN. OUTHops. *30 LB 20 / 25 BCF 20 + 10 BG 30 / 20 BG 30 / 3 # ENG. KENT 31*Times: *1.0 Salt 1.0 moss 2.5 Bitter Salt 1 # K.A.S.*7:05 AM Started to mash $\frac{160}{69}$ First runs *20.45* %7:23 " Malt all in, T. Last " *0.5* %7:58 " Underlet on $\frac{210}{16}$; Steam *2 min*8:10 " Finished mashing, T. *160* Water: Mash *6.9* bbls.8:40 " Set taps; Heat *160* Underlet *16* "Sparge $\frac{160}{163}$; Hop $\frac{170}{6}$ Sparge *14.9* ""Striking Heat" *160* Hop Sparge *6* ""Initial Heat" *148* Total *24.0* "Into Kettle Loss Out Kettle Test
189 bbls. *8* bbls. *18.0* bbls. *11.5.5* %Yeast *from Brew # 299* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *11.5.0*Balling of beer *2.3*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
312

No. 3 Tun.

Date Wed Mar 12 1892

Malt 89.00 Canada Malt *5 A L E N G I K E N T on turn out*

Hops 2.0 K.G. S. 7. 2.10 A.G. S. 7. 3.00 K.G. S. 7. 1.0 K.G. S. 7. 1.0 K.G. S. 7.

Times: 1.0 Salt 10 min, 2.5 Burton Salt,

11.30 P.M. Started to mash 163° First runs 21.0 %

12.00 P.M. Malt all in, T. Last " 0.5 %

12.25 " Underlet on 2/4; Steam 2 min.

12.37 " Finished mashing, T. 161° Water: Mash 73 bbls.

1.07 " Set taps; Heat 159° Underlet 1.1 "

Sparge 168° / 159; Hop 170° / 6 Sparge 149 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 148° Total 24.4 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.25</u> %

Yeast J. W. W. Brown # 201 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 12.47

Balling of beer..... 2.35

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
313

No. 4 Tun.

Date Wed. May 12 1932

Malt 89.00 Canada malt

on hand out

Hops 20 Kg. 70.910 B.B. 2.2/30 B.C.B. 2.2/10 B.C.F. 2.2/10 B.G. 3.0/5 F.L.S. Kent 5.1

Times:

10 Salt 10 more 24 Burton Salt

7:03 AM

Started to mash $\frac{161}{74}$

First runs 20.9 %

7:52 "

Malt all in, T.

Last " 0.82 %

7:57 "

Underlet on $\frac{210}{76}$; Steam 2 min.

8:10 "

Finished mashing, T. 162

Water: Mash 74 bbls.

8:40 "

Set taps; Heat 160

Underlet 16 "

Sparge $\frac{168}{138}$; Hop $\frac{170}{6}$

Sparge 145 "

"Striking Heat" 161

Hop Sparge 6 "

"Initial Heat" 147

Total 244 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.23 %

Yeast Jura Brun # 304

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.490

Balling of beer 2.4

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

314

No. 5 Tun.

Stout

Date Thur Mar 13 1852

Malt 84.00 Canada Malt

Hops 30.00 C. 20 / 25 B. C. 20 4.00 P. 20 / 20 B. C. 20 3.00 N. G. 20

Times: 1.0 Salt, 10 min, 2.5 - Burton Salt, 1st K. M. S.

11.40 P.M.	Started to mash	141° / 72	First runs	20.3	%
12.08 P.M.	Malt all in, T.		Last "	0.45	%
12.33 "	Underlet on	2/6 ; Steam 27 min.			
12.44 "	Finished mashing, T.	160°	Water: Mash	7.2	bbls.
1.14 "	Set taps; Heat	158°	Underlet	1.6	"
	Sparge	165° / 60 ; Hop 470°	Sparge	1.48	"
	"Striking Heat"	161°	Hop Sparge	6	"
	"Initial Heat"	148°	Total	24.2	"

Into Kettle	Loss	Out	Kettle Test
158 bbls.	8 bbls.	150 bbls.	11.55 %

Yeast 2 cans Brown # 304

Air

Run to storage

Balling %

Quantity recorded in Cellar

gals.

Balling of wort 11.6.90

Balling of beer 2.3

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.
315

No. 6 Tun.

Stag

Date *Thu Mar 13 1883*

Malt *84 00. Canada Canada* ON TOWN. OUT.

Hops *30 KG 50. / 20 BATS 50. / 10 BG 50. / 20 BG 50. / 5 ENG KENT 50*

Times: *10 salt. 10. moza. 20. Bunion Salt. 1st K.M.S.*

7.05 AM Started to mash *162°* First runs... *20.7* %

7.30 " Malt all in, T. Last " *0.3* %

7.55 " Underlet on *210°*; Steam *2 min.*

8.07 " Finished mashing, T *141°* Water: Mash... *7.0* bbls.

8.37 " Set taps; Heat... *152°* Underlet... *16* "

Sparge *168°*; Hop *170°* Sparge... *18.0* "

"Striking Heat"..... Hop Sparge... *6* "

"Initial Heat" *145°* Total... *34.2* "

Into Kettle	Loss	Out	Kettle Test
<i>18.8</i> bbls.	<i>8</i> bbls.	<i>18.0</i> bbls.	<i>11.6</i> %

Yeast *from Brew # 305* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort... *11.6 7/8*

Balling of beer... *2.5 9/16*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
316

No. 7 Tun.

Date *Fre. May 14th 1902*

Malt. *89.00. Canada malt* 3rd LUG KENT. 51. TURN. OUT. ^{OH.}

Hops. *20 KG. 20. 9. 10. BG. 50. / 30. 20. 20. / 10. BC. 51. 9. 10. BG. 50.*

Times: *10 Salt. 10 mass. 25 Burton Salt.*

7.02 AM Started to mash $\frac{163}{74}$ First runs *21.25* %

7.34 AM Malt all in, T. Last " *0.6* %

7.59 " Underlet on $\frac{210}{16}$; Steam *2 min.*

8.10 " Finished mashing, T. *159.0* Water: Mash. *74* bbls.

8.40 " Set taps; Heat. *157.0* Underlet *16* "

Sparge $\frac{168}{138}$; Hop $\frac{170}{6}$ Sparge *144* "

"Striking Heat" *163.0* Hop Sparge *6* "

"Initial Heat" *148.0* Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>18.25</i> %

Yeast. *from Beave # 305* Air

Run to storage. Balling. %

Quantity recorded in Cellar. gals.

Balling of wort *12.27.0*

Balling of beer *2.5%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

317

No. 8 Tun.

Date *Dec 17 1952*Malt *59.00 Canada Malt*Hops *20 RB 50 & 10 RB 50 / 30 BC 50 / 10 BC 50 & 10 RB 50 / 30 Eng Kent* *on way out*

Times:

*1.0 Salt, 1.0 mass, 2.5 Benton, Salt.**11.40 PM*Started to mash $\frac{161}{18}$ First runs *20.1* %*12.10 PM*

Malt all in, T.

Last " *3.5* %*12.35 "*Underlet on $\frac{210}{6}$; Steam *2 min**12.47 "*Finished mashing, T. *158°*Water: Mash *78* bbls.*1.17 "*Set taps; Heat. *158°*Underlet *1.6* "Sparge $\frac{145}{134}$; Hop $\frac{170}{6}$ Sparge *14.5* ""Striking Heat" *161°*Hop Sparge *6* ""Initial Heat" *148°*Total *24.5* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.*8* bbls.*180* bbls.*12.15* %Yeast *From Brews 306*

Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.1 90*Balling of beer *3.5*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
318

No. 16 Tun.

LAGER.

Date *Apr. Apr. 17th/53*

Malt *7700 Canada malt* ON TUN 20AT

Hops *15 BC 50 25 KG 50 10 KG 50 10 BC 50 3 KG 50*

Times: *10 Salt 10 malt 25 Burton Salt*

<i>7.07 AM</i>	Started to mash $\frac{63}{64}^{\circ}$	First runs <i>19.9</i> %
<i>7.30 "</i>	Malt all in, T.	Last " <i>1.4</i> %
<i>7.55 "</i>	Underlet on $\frac{210}{H}$; Steam <i>1 min</i>	
<i>8.06 "</i>	Finished mashing, T. <i>1610</i>	Water: Mash <i>6.4</i> bbls.
<i>8.26 "</i>	Set taps; Heat <i>1590</i>	Underlet <i>14</i> "
	Sparge $\frac{64}{135}$; Hop $\frac{170}{H}$	Sparge <i>13.5</i> "
	"Striking Heat" <i>1620</i>	Hop Sparge <i>H</i> "
	"Initial Heat" <i>1480</i>	Total <i>217</i> "

Into Kettle	Loss	Out	Kettle Test
<i>170</i> bbls.	<i>10</i> bbls.	<i>160</i> bbls.	<i>11.45</i> %

Yeast *Jan. Bruu. #303* Air

Run to storage..... Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort *11.570*

Balling of beer *2.0%*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

319

No. 2 Tun.

Stay

Date *Tue Mar 18 1952*

Malt *8400 C Canada Malt*

Hops *30 KG 25/25 BCF 20 4108650/2000 50/5 # Eng Kent 50* *on tray out*

Times: *10 Salt, 10 Mash, 25 Boil, Salt, 1# RMS*

11:40 PM Started to mash $\frac{168}{70}^{\circ}$ First runs *21.7* %

12:05 PM Malt all in, T. Last " *0.7* %

12:30 " Underlet on $\frac{240}{1}$; Steam *2 min.*

12:40 " Finished mashing, T. 158° Water: Mash *70* bbls.

1:10 " Set taps; Heat 156° Underlet *16* "

Sparge $\frac{168}{62}^{\circ}$; Hop $\frac{170}{6}$ Sparge *14.8* "

"Striking Heat" 163° Hop Sparge *6* "

"Initial Heat" 149° Total *240* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.3</i> %

Yeast *From Brew # 309* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... *11.4 %*

Balling of beer..... *2.15 %*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.
320

No. / Tun.

Date Sun. Mar. 19th 1913

Malt 89.00 Canada Malt ad. Turn out

Hops 20 KG 5.0 + 10 BG 3.0 / 30 KG 2.0 / 10 BG 5.0 + 10 BG 5.0 / 50 KG KENT. 5.0

Times: 10 Salt 10 Moss 25 Brewer Salt

<u>7.10 AM</u>	Started to mash $\frac{161}{76}$	First runs <u>20.75</u> %
<u>7.35 "</u>	Malt all in, T.	Last " <u>1.0</u> %
<u>8.00 "</u>	Underlet on $\frac{240}{76}$; Steam <u>2 min.</u>	
<u>8.12 "</u>	Finished mashing, T. <u>1590</u>	Water: Mash <u>76</u> bbls.
<u>8.42 "</u>	Set taps; Heat <u>1570</u>	Underlet <u>16</u> "
	Sparge $\frac{468}{156}$; Hop $\frac{170}{6}$	Sparge <u>146</u> "
	"Striking Heat" <u>1610</u>	Hop Sparge <u>6</u> "
	"Initial Heat" <u>1470</u>	Total <u>244</u> "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>12.1</u> %

Yeast Jen. Brew # 309 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 12.27.0

Balling of beer 3.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

321

No. 2 Tun.

Date *Wed Mar 19 1952*

Malt *89.00 C amala Malt*
Hops *2.0 KG 5.0 & 10.0 G 5.0 / 30.0 C 5.0 / 10.0 C 5.0 & 10.0 G 5.0 / 3.0 P 5.0* on turn out

Times: *10 Salt, 10 mash, 25 Bunter Salt.*

<i>11.40 P.M.</i>	Started to mash $\frac{162}{6}^{\circ}$	First runs <i>20.3</i> %
<i>12.08 P.M.</i>	Malt all in, T.	Last " <i>0.7</i> %
<i>12.33 "</i>	Underlet on $\frac{210}{6}^{\circ}$; Steam <i>2 min.</i>	
<i>12.45 "</i>	Finished mashing, T. 158°	Water: Mash <i>7.6</i> bbls.
<i>1.15 "</i>	Set taps; Heat. 137°	Underlet <i>1.6</i> "
	Sparge $\frac{148}{156}^{\circ}$; Hop $\frac{170}{6}^{\circ}$	Sparge <i>1.4</i> "
	"Striking Heat" 162°	Hop Sparge <i>6</i> "
	"Initial Heat" 148°	Total <i>24.4</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *3.00 Brew # 307.0312* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *12.170*

Balling of beer *3.2 %*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

322

No. 3 Tun.

Date used *Wed. Mar. 19th 1903*

Malt *89.00 - Canada Malt*

ON TAP N. OUT.

Hops *20.00 @ 80.00 = 1.60
10.00 @ 30.00 = 3.00
10.00 @ 20.00 = 2.00
2.00 @ 10.00 = 2.00
1.50 @ 10.00 = 1.50
KENT. 31*

Times: *10 Salt 10 Malt 25 Burton Salt*

7.02 AM
7.32 "
7.57 "
8.12 "
8.42 "

Started to mash *163°*
75

First runs *20.85* %

Malt all in, T.

Last " *0.65* %

Underlet on *2/8*; Steam *2 min.*

Finished mashing, T. *160°*

Water: Mash *72* bbls.

Set taps; Heat. *158°*

Underlet *16* "

Sparge *168°* / *160*; Hop *170°* / *160*

Sparge *1444* "

"Striking Heat" *162°*

Hop Sparge *6* "

"Initial Heat" *147°*

Total *238* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

12.1 %

Yeast *from Brew # 316*

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.272*

Balling of beer *3.4%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

323

No. 4. Tun.

Step

Date Thur Apr 20 1952

Malt 84.00 c made Spalt

Hops 30 KC 50 / 20 BCF 50 / 20 BCF 50 / 20 BCF 50 / 20 BCF 50 / 20 BCF 50 on top out

Times: 1.0 Salt, 10 mass, 25 buter Salt 1# 495

11.40 PM

Started to mash 162°

First runs 19.8 %

12.07 PM

Malt all in, T.

Last " 0.45 %

12.32 "

Underlet on 240°; Steam 2 min.

12.42 "

Finished mashing, T 158°

Water: Mash 76 bbls.

1.12 "

Set taps; Heat 156°

Underlet 16 "

Sparge 148° / 156°; Hop 170° / 176°

Sparge 14.6 "

"Striking Heat" 162°

Hop Sparge 6 "

"Initial Heat" 188°

Total 24.4 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.

8 bbls.

180 bbls.

11.45 %

Yeast 4 cans Atwater

Air

Run to storage Billing %

Quantity recorded in Cellar gals.

Balling of wort 11.4 570

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

324

No. 3 Tun.

Stey

Date Thu Mar 30th 1953

Malt 84.00 - Canada Pilsner ON TURN OUT.

Hops 30 KG 50 / 20 BG 50.010 BG 30. / 20 BG 50 / 3rd ENG. KENT. 53

Times: 10 Salt. 10 more. 35 Burton Salt.

7.10 AM Started to mash 162° / 70 First runs 20.9 %
 7.35 " Malt all in, T. Last " 0.6 %
 8.00 " Underlet on 2/6 ; Steam 2 min.
 8.13 " Finished mashing, T 159° Water: Mash 70 bbls.
 8.43 " Set taps; Heat 157° Underlet 16 "
 Sparge 168° / 170° ; Hop 6 Sparge 150 "
 "Striking Heat" 162° Hop Sparge 6 "
 "Initial Heat" 148° Total 243 "

Into Kettle	Loss	Out	Kettle Test
<u>188</u> bbls.	<u>8</u> bbls.	<u>180</u> bbls.	<u>11.5</u> %

Yeast from Brew # 312 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort..... 11.570

Balling of beer..... 2.8 %

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

325

No. 6 Tun.

Date *Wed May 21 1902*Malt *89.00 Canada Malt*

ON. Turn. out

Hops *20 KG 50 10 BG 50 30 BC 50 10 BF 50 10 BG 50 15 F.M.G. Kent*

Times:

10 Salt 10 mass 25 Burton Salt

7.05 AM Started to mash $\frac{163}{74}$ First runs *21.2* %
7.23 " Malt all in, T. Last " *0.3* %
7.58 " Underlet on $\frac{210}{16}$; Steam *2 min*
8.10 " Finished mashing, T. *158* Water: Mash *74* bbls.
8.40 " Set taps; Heat *156* Underlet *16* "
 Sparge $\frac{168}{158}$; Hop $\frac{170}{6}$ Sparge *146* "
 "Striking Heat" *163* Hop Sparge *6* "
 "Initial Heat" *149* Total *242* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.15</i> %

Yeast *from Brew # 314* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.170*Balling of beer *2.9%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

326

No. 7 Tun.

Stay

Date Mon. Apr. 24th 1952

Malt 8 H. O. Canada Malt

ON TURN OUT

Hops 30. KG. S. O. / 25. KG. S. O. / 10. KG. S. O. / 20. KG. S. O. / 3rd LUG. KENT. 5'

Times:

10. Start 10. Mass. 25. Finish Sale. 10. K. O. S.

11.35 PM Started to mash $\frac{163^{\circ}}{74}$ First runs 20.1 %

12.05 AM Malt all in, T. Last " 0.525 %

12.30 " Underlet on $\frac{210^{\circ}}{16}$; Steam 2 min

12.43 " Finished mashing, T. 158° Water: Mash 74 bbls.

1.13 " Set taps; Heat 156° Underlet 16 "

Sparge $\frac{168^{\circ}}{138}$; Hop $\frac{170^{\circ}}{6}$ Sparge 14.4 "

"Striking Heat" 163° Hop Sparge 6 "

"Initial Heat" 149° Total 240 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.5 %

Yeast from Brown # 317 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.57%

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

327

No. 8 Tun.

Stag

Date *Mon Mar 24 1952*

Malt *84.00 Canada Malt*

on turn out

Hops *20.45 Pils / 25.00 C-50 / 10.00 C-50 / 2.00 C-50 / 3.10 Eng Kent*

Times: *10 Salt, 10 mass, 25 Burton Salt, 14 1/2 M.S.*

7.15 AM Started to mash *42°* First runs *19.8* %
72
 7.40 Malt all in, T. Last " %
 8.05 Underlet on *210°*; Steam *2 min.*
70
 8.15 Finished mashing, T. *158°* Water: Mash *72* bbls.
 8.45 Set taps; Heat *156°* Underlet *16* "
 Sparge *168°*; Hop *170°* Sparge " "
 "Striking Heat" *162°* Hop Sparge " "
 "Initial Heat" *148°* Total " "

Into Kettle	Loss	Out	Kettle Test
<i>158</i> bbls.	bbls.	bbls.	%

Yeast *7 com Brew #* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Cancelled.
P.W.

Brew No.
327

258

No. 8. Tun.

Stay

Date *Mon Mar 24 1952*

Malt *8.400 Canada Malt* on tuns out
Hops *3.0 KG. 5.0 / 2.5 B.C.F. 5.0, 2.11 B.C. 2.7 / 2.0 B.G. 3.0 / 3# Eng. K.C.N.C*

Times: *10 Salt, 10 Mash, 25 Brew, Salt 1# H.M.S.*

<i>7.15 AM</i>	Started to mash $\frac{162}{72}^{\circ}$	First runs <i>19.8</i> %
<i>7.40</i>	Malt all in, T.	Last " <i>0.7</i> %
<i>8.05</i>	Underlet on $\frac{210}{16}$; Steam <i>2 min.</i>	
<i>8.15</i>	Finished mashing, T <i>158^{\circ}</i>	Water: Mash <i>72</i> bbls.
<i>8.45</i>	Set taps; Heat <i>156^{\circ}</i>	Underlet <i>16</i> "
	Sparge $\frac{148}{160}^{\circ}$; Hop $\frac{170}{6}$	Sparge <i>146</i> "
	"Striking Heat" <i>162^{\circ}</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>148^{\circ}</i>	Total <i>240</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.6</i> %

Yeast *From Brew # 317* Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort *11.6%*

Balling of beer *2.4*

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

328

No. 9 Tun.

Date *June 25 1952*Malt *89.00 C Canada Malt**5-HENG KEAT 5'1*
*air turned out*Hops *20 MG 50, 10 BG 50, 30 BC 50, 10 BC 50, 20 10 BG 50.*

Times:

10 Salt, 10 mass, 25 Burton Salt.

7.15 AM

Started to mash $\frac{462}{78}^{\circ}$ First runs *21.6* %

7.40 "

Malt all in, T.

Last " *1.1* %

8.05 "

Underlet on $\frac{210}{78}^{\circ}$; Steam *27 min*

8.15 "

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

8.45 "

Set taps; Heat. *158*[°]Underlet *16* "Sparge $\frac{448}{154}^{\circ}$; Hop $\frac{470}{6}^{\circ}$ Sparge *139* ""Striking Heat" *163*[°]Hop Sparge *6* ""Initial Heat" *149*[°]Total *239* "

Into Kettle

Loss

Out

Kettle Test

188 bbls.*8* bbls.*180* bbls.*12.0* %Yeast *From Brew # 319*

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.

329

No. 1. Tun.

Stog

Date Wed Mar 26 1952

Malt 84.00 C anoda 9 malt out turn out

Hops 30 KG 30 / 25 AC 50 & 10 BG 30 / 20 BG 30 / 3# ENG. KENT 57

Times:

1.0 Salt, 1.0 mass, 2.5 Burton Salt, 1# KMS

11.55 AM Started to mash $\frac{163}{14}$ First runs 20.0 %

12.20 AM Malt all in, T. Last " 0.55 %

12.45 " Underlet on $\frac{210}{6}$; Steam 2 min.

12.57 " Finished mashing, T. 160° Water: Mash 7.4 bbls.

1.27 " Set taps; Heat 155° Underlet 1.6 "

Sparge $\frac{165}{157}$; Hop $\frac{170}{6}$ Sparge 14.8 "

"Striking Heat" 163° Hop Sparge 6 "

"Initial Heat" 149° Total 24.4 "

Into Kettle	Loss	Out	Kettle Test
1.88 bbls.	8 bbls.	1.80 bbls.	11.45 %

Yeast ~~From Brew # 319~~ Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.55

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

330

No. 2, Tun.

Date Wed Mar 26 1952Malt 84.00 Canada Malt

on turn out

Hops 30 KG 50 / 25 BCG 50 X 10 BCG 50 / 2.0 BCG 50 / 3# ENG KENT 57

Times:

10 Salt, 10 mass, 25 Rinton Salt, 1# XMS

6:20 AM

Started to mash $\frac{164}{74}^{\circ}$ First runs 19.1 %

6:50 "

Malt all in, T.

Last " 1.0 %

7:15 "

Underlet on $\frac{24}{16}^{\circ}$; Steam 2 min.

7:25 "

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

7:55 "

Set taps; Heat 158Underlet 16 "Sparge $\frac{168}{158}^{\circ}$; Hop $\frac{170}{6}^{\circ}$ Sparge 142 ""Striking Heat" 164°Hop Sparge 6 ""Initial Heat" 149°Total 238 "

Into Kettle

Loss

Out

Kettle Test

188 bbls.8 bbls.180 bbls.11.4 %Yeast From Brew # 321

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.5 %Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

331

No. 3 Tun.

Date *Thu. Mar 27th 52*Malt *59.00 Canada Malt* *57 ENG Kent 51*
20.16.34 10.86.34 30.86.30 10.86.37 40.86.30 *on turn out*

Times:

*10. mass. 20 Salt. 25 Burton Salt**11.40 P.M.* Started to mash *162°* First runs *20.0* %
*75°**12.10 A.M.* Malt all in, T. Last " *0.6* %*12.35* Underlet on *2/4*; Steam *2 min.**12.47* Finished mashing, T. *159°* Water: Mash *70* bbls.*1.17* Set taps; Heat *157°* Underlet *16* "Sparge *168°*; Hop *170°* Sparge *14.7* ""Striking Heat" *162°* Hop Sparge *6* ""Initial Heat" *148°* Total *244* "Into Kettle Loss Out Kettle Test
188 bbls. *8* bbls. *180* bbls. *12.15* %Yeast *From Brew # 321* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort *12.10%*Balling of beer *2.6%*

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 332

No. 4. Tun.

Date *Thu Mar 27 1952*

Malt *89.00 Canada Malt* STRENGTH ON RUN OUT
Hops *20 A.E. 50 410 B.E. 50 / 30 B.C.E. 50 / 10 B.C.F. 50 410 B.E. 50*

Times: *10 Salt 10 mass 25 Burton Salt.*

<i>6.12 AM</i>	Started to mash <i>163° / 78</i>	First runs <i>19.85</i> %
<i>6.42 "</i>	Malt all in, T.	Last " <i>0.65</i> %
<i>7.07 "</i>	Underlet on <i>2/10</i> ; Steam <i>2 min.</i>	
<i>7.17 "</i>	Finished mashing, T. <i>160°</i>	Water: Mash <i>78</i> bbls.
<i>7.47 "</i>	Set taps; Heat <i>158°</i>	Underlet <i>16</i> "
	Sparge <i>168° / 154</i> ; Hop <i>170° / 6</i>	Sparge <i>178</i> "
	"Striking Heat" <i>163°</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>149°</i>	Total <i>235</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *Wm. Hansen # 332* 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:

Brew No.

333

No. 5 Tun.

Date. Fri. Mar. 28th/53

Malt. 89.00 Canada Malt on TUN. OUT.

Hops 20. KA 50. & 10. BA 50. / 30. BC 50. / 10. CC 50. / 10. BA 50. / 5. SW. KENT 51

Times: 10. Salt. 10. Mass. 25. Burton Salt.

7.10 AM Started to mash $\frac{165}{76}$ First runs 20.7 %
 7.32 " Malt all in, T. Last " 0.4 %
 8.00 " Underlet on $\frac{210}{16}$; Steam 3 min
 8.12 " Finished mashing, T. 158° Water: Mash 76 bbls.
 8.42 " Set taps; Heat 156° Underlet 16 "
 Sparge $\frac{168}{156}$; Hop $\frac{170}{170}$ Sparge 140 "
 "Striking Heat" 165° Hop Sparge 6 "
 "Initial Heat" 147° Total 238 "

Into Kettle	Loss	Out	Kettle Test
198 bbls.	8 bbls.	190 bbls.	12.7 %

Yeast from Brun # 322 Air

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort 12.3%

Balling of beer 2.6%

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

334

No. 4 Tun.

Stag

Date Mon Mar 31 1902

Malt 54 00 Canada V. Malt

Hops 30 KG 20 / 25 BC 30 910 BG 20 / 20 BG 20 / 20 ENG. KENT. 51

ON TAPN. OUT.

Times: 10 Salt 10 moss 25 Berlin Salt 1 1/2 Kms

11:35 PM Started to mash 162° / 74 First runs 20.0 %

12:05 AM Malt all in, T. Last " 0.43 %

12:30 Underlet on 210° / 16 ; Steam 2 min

12:42 Finished mashing, T. 153° Water: Mash 74 bbls.

1:12 Set taps; Heat 157° Underlet 1.6 "

Sparge 168° / 139 ; Hop 170° / 6 Sparge 14.4 "

"Striking Heat" 162° Hop Sparge 6 "

"Initial Heat" 148° Total 242 "

Into Kettle	Loss	Out	Kettle Test
188 bbls.	8 bbls.	180 bbls.	11.4 %

Yeast from Brew # 323 Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.570

Balling of beer 2.3 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

335

No. 16 Tun.

Lager

Date Mon Mar 31 1952

Malt 77.00 Canada Malt

Hops 20 B.C.F. 50 / 25 K.G. 50 / 10 K.G. 50 & 15 B.C.F. 50 / 3# EN.G. Kent on turn out

Times:

1.0 Salt 1.0 mash 2.5 Burton Salt

7.05 AM

Started to mash 66°

First runs 19.3 %

7.32

Malt all in, T.

Last " 0.7 %

7.57

Underlet on 210°; Steam 16 min

8.10

Finished mashing, T 158°

Water: Mash 66 bbls.

8.40

Set taps; Heat 156°

Underlet 14 "

Sparge 168° / 133; Hop 170° / 4

Sparge 130 "

"Striking Heat" 166°

Hop Sparge 4 "

"Initial Heat" 157°

Total 214 "

Into Kettle	Loss	Out	Kettle Test
170 bbls.	10 bbls.	160 bbls.	11.75 %

Yeast Green Arrow # 318

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort 11.85

Balling of beer 19.5 %

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

added 10# extra hops p.m.

Brew No. - 1

~~336~~

No. 7 Tun.

ale

Date *Wed. Apr. 1st 1902*

Malt *89.00 Canada malt*

Hops *20 KG. 80 & 10. 28 & 20 / 30. 80 & 20 / 10. 80 & 20 & 10. 80 & 20 / 2.5° ENG. KENT. 57*

Times: *10 Salt. 10 mass. 25 Burton salt*

11.10 PM Started to mash $\frac{1630}{78}$ First runs *21.25* %

12.07 AM Malt all in, T. Last " *0.62* %

12.32 AM Underlet on $\frac{2100}{76}$; Steam *2 mi.*

12.44 " Finished mashing, T *160°* Water: Mash *75* bbls.

1.14 " Set taps; Heat *158°* Underlet *16* "

Sparge $\frac{1680}{157}$; Hop $\frac{170}{6}$ Sparge *146* "

"Striking Heat" *163°* Hop Sparge *6* "

"Initial Heat" *149* Total *243* "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>12.1</i> %

Yeast *Jam. Brew # 304* Air.....

Run to storage.....Balling.....%

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Entered in new Book
H.M.

Brew No. 2.

337

No. 8. Tun.

de

Date *June 1st 1892*

Malt *8.900 Canada Malt*

5# ENG KENT 57 on turn out

Hops *20.00 G. 27 / 30.00 L. 37 / 10.00 C. 37 / 10.00 G. 30*

Times:

10. Salt. 10. mass. 2.5 Burton Salt.

7.12 AM
7.42 "
8.07 "
8.17 "
8.47 "

Started to mash *162° / 76*
Malt all in, T.
Underlet on *2/6*; Steam *2 min*
Finished mashing, T. *158°*
Set taps; Heat *156°*
Sparge *168° / 156*; Hop *170°*
"Striking Heat" *162°*
"Initial Heat" *148°*

First runs *19.1* %
Last " %
Water: Mash *76* bbls.
Underlet *16* "
Sparge " "
Hop Sparge " "
Total " "

Into Kettle *188* bbls. Loss bbls. Out bbls. Kettle Test %

Yeast *7 from Brew #* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Entered in new Book
JH

Brew No.

~~338~~ - 3

No. 9 Tun.

Stay

Date *wed. Apr. 2nd/53*

Malt *84.00 Canada T. malt*

on Turn out.

Hops *30 KG 50 / 25. 80. 20. 10. 80. 20. 20. 80. 20. / 3# E.M.A. Kent. 5. 1.*

Times: *10. Salt. 10. more. 25. Burton Salt. 1 Km. 9.*

<i>11:40 PM</i>	Started to mash $\frac{160}{72}$	First runs <i>20.5</i> %
<i>12:05 PM</i>	Malt all in, T.	Last " <i>0.7</i> %
<i>12:30 PM</i>	Underlet on $\frac{210}{16}$; Steam <i>9 min.</i>	
<i>12:42 PM</i>	Finished mashing, T. <i>158°</i>	Water: Mash <i>72</i> bbls.
<i>1:12 PM</i>	Set taps; Heat <i>157°</i>	Underlet <i>16</i> "
	Sparge $\frac{168}{160}$; Hop $\frac{170}{160}$	Sparge <i>13.0</i> "
	"Striking Heat" <i>160°</i>	Hop Sparge <i>6</i> "
	"Initial Heat" <i>147°</i>	Total <i>244</i> "

Into Kettle	Loss	Out	Kettle Test
<i>188</i> bbls.	<i>8</i> bbls.	<i>180</i> bbls.	<i>11.4</i> %

Yeast *from Beer # 328* Air.....

Run to storage..... Balling..... %

Quantity recorded in Cellar..... gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

*Entered in new Book
HAB*

Brew No. 2

339

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 Kettle Test
..... bbls. bbls. bbls. %

Yeast..... Air.....

Run to storage..... Baling..... %

Quantity recorded in Cellar..... gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No.

340

111

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

Kettle Test

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.

341

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 Kettle Test
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.

342

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 Kettle Test
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.

343

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 Kettle Test
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.

344

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 Kettle Test
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.

401

No. Tun.

Date

Malt

Hops

Times:

7⁰⁰ A.M.

Started to mash

Temp of water on Thermo

First runs..... %

~~7:40~~

Malt all in, Time

Last "..... %

Time

Underlet on 210 ; Steam *11 min*

Finished mashing, T.....

Water: Mash..... bbls.

Set taps; Heat. 156 - 158

Underlet..... "

Sparge 168 ; Hop 170

Sparge..... "

"Striking Heat" *Temp. of water same as "started to mash"* Hop Sparge..... "

"Initial Heat" *Temp. of malt & water after mashing* Total..... "
148 - 151

Into Kettle

Loss

Out

Kettle Test

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.

402

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	Kettle Test
..... 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.

403

No. Tun.

Date

Malt

Hops

Times:

Started to mash

Temp on water thermos

First runs

%

Malt ~~all in~~, T.

Temp on malt & water thermos X

Last "

%

Underlet on

210
16

; Steam *Min.*

Finished mashing, T.

to need ted-dip

Water: Mash

bbls.

Set taps; Heat

156-158°

Underlet

"

Sparge

168°

; Hop

170°

Sparge

"

"Striking Heat"

Hop Sparge

"

"Initial Heat"

Fin. Mashing 149

Total

"

Into Kettle

Loss

Out

Kettle Test

bbls.

bbls.

bbls.

%

Yeast

Air

Run to storage

Balling

%

Quantity recorded

Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:



99
80
79 20
79 61

