RECORD

Capacities of Fermenting Tuns.

Tuns * 1 - 2 - 3
" 10 - 11 - 12
} 3124 gals. } "Old" Fermenters.

A "dip" of 54" corresponds to 1927.30 gals.

" " 55" " " 1961.94 "

" " 56" " " 1996.53 "

" " 57" " " 2031.09 "

" " 58" " " 2065.61 "

" " 59" " " 2100.08 "

" " 60" " " 2134.53 "

" " 61" " " 2168.93 "

" " 62" " " 2203.29 "

" " 63" " " 2237.62 "

" " 64" " " 2271.91 "

" " 65" " " 2306.15 "

Tuns * 4 - 5 - 6
" 7 - 8 - 9
} Capacity: 772.159 in^3 = 2785 gals "New" Fermenters

1" corresponds to 33.55 gals.

OLAND & SON LTD.

Brewing Record

1935-36.

April 1, 1935 — Mar 31, 1936

Calculation of Content:

In estimating the number of gallons of wort or beer contained in a fermenter by means of a "dip" stick a deduction of 15 gals. is made for the attemperating coil. Because of the presence of old yeast in the bottom of fermenter and also to cover wastage loss, the Excise allows 2% of the ~~volume~~ corrected dip measurement.

Hence, total deduction from estimated gallons of beer run into cellar = 2% + 15 gals.

No. 4. Jun Ale. April 4th 1835

Malt. 5000. lb. Pr. bo.

Hops. 20. Fuggles. 30. B. b. 20. Bar 20. B. b. B

6. M. b. S. 12 P. B. 1. 5. Yz. M. S

700 Mash. $\frac{150}{39}$ Fineness 20. 4 %

735 " Malt added on $\frac{210}{8}$ Steam. 13 " 1. 9 %

750 " Underlet on 8 Steam. 13 "

805 " Finished Mash. Water 3 4/8

835 " Set Saps 15 HH 6 6/8

11 6

D. Copper. Cent Balling

100 89. ½ 13. 9. %

Yeast appl. 141. Brew 45 Lbs.

No. 5 Sum. Ale. April 6th/35

Malt 5.000 lb. M. lbs

Hops 20. Fuggles. 20. B. 6. 20. Bans. 20. B. 6. 37 L.

6. M. 6. S. 12 t. B.P. 1.5½. M. S.

700 am	Mash. 150/39	Gristmus	20.5 %
735 "	Malt all in	Yeast "	1.7 %
750 "	Underlet on 210/8 Steam 13"		
8.05 "	Finished Mash	Water 39/8	
8.35 "	Set Saps 154 th	66/2	
		115	

In Copper	Out	Boiling
100	84½	13.9 %

Yeast off No 142. Barm 45 Lbs.

No. 7. Sun. Ale. April 9th 1865

Malt 5000. G. M. 60.

G. M. G. S. 124. P. R. 1.5 Yr. Gr. S.

700 am Mash. 38 150/12 Finish run 20.5 %

735 " Malt all in Last " 1.5 %

750 " Mudulet on 210/8. Steam 13."

805 " Finished Mash. Water 38 1/2

836 " Set Safe. 154 H 8 6 4 1/4 2

Dr Copper Out 11/15 Balling

100 90 13.9 @ %

Yeast off No 142 Brew 45. Lb.

No. 8. Ale. April 10th 1895

Malt 5000. lb. M. lbs.

Hops. 20. Fuggles. 20. B. G. 20. Bavs. 20. B. G. & S.
6. M. G. S. 12 lt. B. R. 1.5 12. M. S

7.00 am	Mash $\frac{150}{38\frac{1}{2}}$	First runs 20.6%
8.35 "	Malt all in	Last " 1.7%
7.50 "	Underlet on $\frac{210}{8}$ Steam 18°	
8.05 "	Finished Mash	Water 88½
8.35 "	Set Taps 15¼	8
		66½
		1
		114

In Copper	Out	Boiling
100	90	18.7%

Yeast off No. 1 Brew 45 lbs

No. 9. Jan Stout April 11/36

Malt. 5000. lb. M. lbs. 250 Burnt Barley.
Hops 20. Fuggles 20. lb. 6. 20. Bavt. 20 lb. 6. 6.
6. M. 6 A. 1. 5. ½. M. S.
117½ Lbs. P. ½. 3. S. B. 2 L. B. 3 6. B.

700 am Mash. $\frac{150}{40}$ First runn. 20.7 %
735 " Melt off in Last " 1.8 %
750 " Underlet on $\frac{210}{8}$ Steam 13"
8.05 " Finished Mash Water 40
835 " Set Taps 154. H $\frac{68}{2}$
118

In Copper Out Boiling
104 94 14.1 %

Yeast off No 2. Brew. 46. Jbs.

Washed April 18th 2.6 %

No. 4. Tun. Ale. April 18th/35

Malt 5000. lb. M. bo.

Hops. 20 Fuggles. 20. B. b. 20. Bram. 20. B. b. G.
6. M. 6. A. 12 + P. Pr. 1. 5 Yr. Gn. A.

700 am	Mash. 150/39	First runs	20.8 %
735 "	Malt all in	Last "	1.8 %
750 "	Underlet on 210/8 steam 12.1/2"		
8.05 "	Finished Mash.	Water	39
8.35 "	Let Hops 15.3 "		8
			65
			2
			114

In Copper	Out	Boiling
99.	89.	10. 9. %

Yeast off No 4. Brew 45 Lbs.

Racked April 25th 2.1 %

No. 7. Sun. Ale. April 24th/35

Malt 5000. G. M. 60.

Hops 20. Fuggles. 20. B. G. 20. Bavs. 20 B. G. H.
6. M. 6. S. 1. Zt. P. R. 1. 5 2 M. S

7.00 am	Mash. $\frac{150}{3}$	First runs	20.5 %
7.35 "	Malt added	Last .	1.7 %
7.50 "	Underlet on $\frac{210}{8}$ Steam 13. "		
8.06 "	Finished Mash	Water	39
8.35 "	Let Taps 15 H.		6 5
			2
			11 H

In Coppe	Out	Boiling
100	90	13.8 %

Yeast from Keith 45 Lbs.

Racked May. 1st 2. 3 %.

No. 8. Jan. Ale. April 25th/35

Malt 5000 lb. M.M. No.

Hops. 20 Fuggles. 20. B. L. 20 Bram. 20. B.H.

First runs 20.8

Last " 1.7°/c

700 ans Mash 150/39

735 " Malt all in

760 " Underlet on 210/8 Steam 13"

8.05 " Finished Mash. Water 39 9/ 66 2

8.30 " Set Copper 154"

In Copper	Out	1/1 Barling
100.	90	13.9°/0

Yeast off. No. 6 Brew 45

Racked. May. 2nd 2.2°/0.

Nov. 9. Tues. Ale. April 24th/35

Malt 5000 lb. M. lb o.

Hops. 20. Fuggles. 20. B. b. 20. Bavs. 20. B. b. 40.

7.00 am Mash $\frac{150}{39}$ First runs. 20.7 %

7.35 " Malt adlin 1.5 %

7.50 " Underlet am $\frac{210}{8}$ Steam 131

8.05 " Finished Mash. Water 39 8 65 2 11 4

8.35 " Set Taps 154 "

In coppa.	Out	Balling
100	90	13.9 %

Yeast off No. 6 Brew

Hashed Wort 3rd 2.2 %

No. 4. Imp. Ale. May 1st 1886.

Malt 5000 C. M. Co.

Hops. 20. Fuggles. 20. B. G. 20. Bram. 20. B. G. G.
G. M. G. S. 12 t. P. R. Y. M S.

700 ans Mash 150/39 First runs. 20.9.

735 " Malt all in Sparge 1.6

750 " Underlet on 210/8 Steam 13" Water 8 9 8

805 " Finished Mash 6 6 13 5

835 " Set Taps 155 +

In. Copper. 100. Out. 90 Boiling 11 5

Yeast off No. 7. Brew 13.9. %

Racked May 8th 2.1. %

No. 5. Liv. Sparkling Ale. May 2nd 1/36

4.500 lb. M. Co.

Hops. 16. Fuggles. 13. Bans. 22. B.b. 20. Grut

6. M. 6. S. Pa. Ex. 1.

700 am	Mash 36 = 150 H	First runs	20.3.0/0
730 "	Malt all in	Last "	1, 1.0/0
745 "	Underlet on 2/0. Steam 12"		
800 "	Finish Mash	Water	35
830 "	Sett Gate 156 H		.8
			67
			1/4

In Copper	Out	Boiling
98.	88	12.9. 0/0

Yeast off No. 8. Brew. 46. Liv.

Racked. May 9th 1.9.0/0

No 4. Sum Ale. May 3rd 1836

Malt 5000 - L. M. Co

Hops. 20. Fuggles. 10. Fuggles 30 B. C. 20. B. C.

6. M. 6. A. 1. Yt. P. Pk. K. M. A. 1. 5.

600 ans Mash 150 / 89.
686 " Malt all in
660 " Underlet on Steam 12½"
8.05 " Finished Mash
8.36 " Set Saps 156 ft

First runs 20.8 %
Last " 1.4 %
Water 89 / 8 / 66 / 3

In Copper 101.
Out 91.
Boiling 13.8 %

Yeast No 9. Brew 46 Ales

Racked May 10th 2.2 %.

No. 8. Lum Ale May 3rd/36

Malt 5000. G. W. 60
6. W. 6. S. 12 1/2 P. B. 1. 5 1/2. W. S.
Hops. 20. Fuggles 10. Fuggles 30. B. G. 20. B. G. G.

12. am Mash 39. 9 1/2
12, 35 Pm Malt all in First runs 20. 3 %
12. 50 " Introduction Steam 12 ". Last 1. 5 %
10, 55 " Finished Mash Water 39
1 B 55 " Set Hops 156 H 8
46
1
114

In Copper Out Boiling
102. 92.

Yeast off No. 9. Brew 46. Lbs.

Racked. May 10th 2. 1 %

No. 9. Jun Ale. May 7th 1836

Malt 5000. lb. M. bo

Hops. 20. Fuggles. 10. Fuggles. 30. B. b. 20. B. b. b.

6. M. 6. S. 1. 2 H. R. 1. 5. R. M. S.

7.00 am Mash. $\frac{150}{39}$ Finings. 20.5 %

11.35 " Malt all in Last " 1.7 %

7.51 " Underlet on $\frac{210}{8}$ Steam 11. "

8.05 " Finished Mash Water. $\frac{39}{66}$ $\frac{8}{5}$ $\frac{5}{113}$

8.35 " Set Safe 156 H

On Coffee.	Out	Balling
100½	90	13.7 %

No. 3 Sum. Ale. May. 8th/35

Malt 6000. lb. Mx. bo.

Hops 20. Fuggles. 10. Fuggles. 30. B. & 20. B. B. G.
6. M. & A. 12. P. R. 1. 5 Yr. Mx. A.

700 am	Mash $\frac{150}{39}$	Gintrum	20.6 %
735 "	Malt all in	Last "	2. %
750 "	Underlet am $\frac{210}{8}$ Steam 11. "		
806 "	Finished Mash	Water	$\frac{39}{8}$
836 "	Let Sapis 154. H		$\frac{64.}{2}$
			113

In Coffer.	Out	Balling
99	89	13.8 %

Yeast off No. 10. Brew

Racked. May. 16th 2.2 %

No. 4. Imp. Stout. May 9th/35

Malt 5000. A. M. Co. 250. Burnt Barley.
Hops. 20. Fuggles. 10. Fuggles. 10. B. G. 20. B. K. 20. B. G.
117½. P. K. S. K. 3. Zh. 3. S. K. 3. G. K. 2. L. K.
6. S. G. K. 1.5. Z. M. S.

700. arr. Mash. 40½. 160 H. First runs 20.4 %
735 " Malt all in Last " 1.5 %
700 " Underlet on 210/8 Steam 11½"
805 " Finished Mash Water 40½ 8 65½ 2 116
835 " Set Taps. 154½ H

In. Copper	Out	Balling
102.	92½	14.2 %

Racked May 16th 2.3 %

No. 5 Ins Ale. May 10th/35

Malt 5000. G. M. Lo.

Hops. 20. Fuggles. 10. Fuggles. 30. B. B. & 20. B. B. & 34

6. M. 6. S. 1. Lt. P. A. 1. 5. K. M. S.

6 am Mash 150/39. First runs 20. 6. %

635" Malt all in Last " 1. 5 %

650" Underlet on 210/8 Steam 11"

705" Finished Mash Water 39 8/8 6 5/2 / 114

835" Set Taps 154. H

In Copper	Out	Boiling
99.	88½	13. 9 %

Yeast off No. 12. Brew. 46. Lbs.

Backed May 14th 2. 5. %

No. 7 Inn Ale. May 10th /34

Malt 5000 lb. Wm. Leo

Hops. 20. Fuggles. 10. Fuggles. 30. B.C.B. 33 = 20. B.C.B 34

6. M. C. S. I. 24 lb. lb. 1.5. ½ M.C.

12.00 am Mash 150/39 First runs 20.7 °/o

12.05 " Malt all in Last " 1.6 °/o

12.50 " Underlet on 210/8 Steam 11"

1.05 " Finished Mash Water 39/8 66/8 115

1.35 " Set Taps 154 ft

In. Copper	Out	Boiling
94.	84	13.8 °/o

Yeast off No. 12. Brew. 46. Lbs.

Mashed. May 14th 2.2 °/o

No. 8. Tun Ale. May 13th/35

Malt 6000. G. M. Co.

Hops. 20. Fuggles. 10. Fuggles. 30. B. G. 33. 20 ⅞. 34

6. M. G. S. / 7th. W. H. 1.5 ½. M. S.

700 am Mash 150/39 Gustrum 20.5 %

735 " Malt allin Last " 1.6 %

750 " Underlet on 210/8 steam 11"

806 " Finished Mash Water 39 / 8 / 6.5 / 2 / 1 15/7

835 " Set Taps 15¼ H

In boiler	Out	Balling
9	8 8½	13.8 %

Yeast off No 14. Brew. 46. Ale

Racked May. 20th 2.2 %

No. 9. Imp. Ale. May 14th/05

Malt 9000 lb. Pr. bo

Hops 20 Fuggles. 10 Fuggles. 30. B. 83 6.20. B. 6. 6. 84
6. S. 6. M. 1. 2 t. 1 P. 1. 6 - 12. M. S.

700 am Mash 150/39 First runn. 20.6 %
735 " Malt all in 210 Last " 1.6 %
750 " Underlet on 8 Steam 11"
805 " Finished Mash Water 39 8 66 2 = 114
835 " Set Taps 154 1/2.

In Copper	Out	Balling
100	90	13.7 %

Yeast off No 14. Brew 46 Hhds.

Racked May 21st 2.1 %

No. 10. Imp. Stout May. 15th/35

Malt. 6000. lb. Mx. 60. 250 Burnt Barley.
Hops 20. lbs. Fuggles. 10. Fuggles. 30. B.B. 20. B.B. 34
17½ P.P. G.M. 3. L.M. 3. L.P. 2. Lbs
6. S. 6. Mx. 1. 5 ½. Mx. S.

700 am Mash 150/40
736 " Maltadlin
750 " Mashed on 210/8 Steam 11."
8.05 " Finished Mash
8.35 " Set Taps 154 H

Finst gravity 20.6 %
Last " 1.8 %
Water 48
8
66
2
116

In Copper 101 | Out 91 | Balling 14.3 %

Yeast off No 15. Brew 46 Lbs.

Racked. May 22nd 3. %

No. 3 Brew. Ale. May 14th / 35

Malt 5000. L. M. L.

Hops 20. Fuggles. 10. Fuggles. 30. B. L. 20. B. L. & 3 2
6. M. L. S. 12. P. R.. 1.5 1/2. M. S.

700 am Mash 160 / 38 1/2. First runs
735 " Malt all in Last "
750 " Underlet on 210 / 8. Strong 10 1/2"
8.05 " Finished Mash Water 38 1/2 / 8
835 am Set Gaps 154 1/2 H 65 1/2 / 8
116

In Copper. Out Baking
99. 89. 14.1%

Yeast off Nov. 16. Brew. 46. Yks.

Racked. May 23rd 2.8 %

No. 4. Tun Ale. May 14th/35.

Malt 5000. G. M. 6a

Hops. 20. Fuggle. 10. Fuggles. 30. B. G. 20. B. G. 37

G. M. G. A. 12. R. B. 1.5. R. Bs. A.

700. am Mash 150 / 38½ First runs 21. °/o

735. " Malt all in Last " 1.5 °/o

750. " Underlet on 310 / 8 Steam 10."

805. Finished Mash. Water 38½

885 " Set Taps. 154. H 8 / 66½ / 2 / 115

In Copper Out Boiling

101. 91. 13.9. °/o

Yeast off No. 17. Barrs. 46. Lbs.

Racked May 25th 2.°/o

No. 5 Tun. May 20th 1/35. All.

Malt. 5000 lb. M. 60.

Hops 20. B. b. G. 87 40. B. b. G. 33. 20 Kent 87

6. M. 6. S. 1. Tk. P. R. 1. 5 Yr. 9 m. A.

700 am Mash. 150 / 38 1/2 — First runs 21.4 o/o

735 " Malt all in — Last " 1.6 o/o

750 " Underlet on 210/8 Steam 10. "

805 " Finished Mash. — Water 38 1/2

835 " Set Taps 154 1/2 11 — 8 / 69 1/2 / 115

In le copper 101. — Out 91 — Balling 14. o/o

Yeast off No 19. Brew. 46. Sks.

Racked. May 27th 2.19o

No. 7 Tun Ale. May 21st/35

Malt 5000. lb. No. lbs.

Hops. 20. lb. 6. 34. 40. lb. 6. 33. 20 Yeast 34

6. No. 6. S. 1.27 P. R. 1.5. Y. No. S.

700am Mash 150 / 38½

735 " Maltallin

760 " Underliton 20/8 Steam 9."

8.05 " Finished Mash

8.80 " Let Taps 154 H

First runs 21.2%

Yeast " 1.4%

Water 38½ / 8 / 67½ / 2 / 116

In boiler	Out	Balling
102	92	13.8%

Yeast off No 20. Brew 46. Brew.

Racked. May 28th 2.1%

No. 8. Jun. May. 22nd/35. Ale.

Malt. 5000. lb. M. lbs.

Hops. 20. B. b. b. 27. 20. B. b. b. 33 20/Bent 34.

6. M. b. S. 1. Lt. P. B. 1. 5. 1/2 M. S.

700 am	Mash. 150/38 1/2	First runs	21.4 %
735 "	Malt all in	Last "	1.4 %
750 "	Underlet on 210/8 Steam 9."		
805 "	Finished Mash	Water	38 1/2
835 "	Set Gaps 1644		8
			67 1/2
			2
			1/16

In Copper.	Out.	Boiling.
102.	92.	13.9 %

Yeast off No 22. Brew. 46 Yks.

Pitched May 29th 2.2 %

No. 9 Tun Ale. May 23rd/35.

Malt 5.0 00. lb. Im. lbs.

Hops. 20. B. lb. S. 34. 20. B. lb. S. 33. 20 Yeast 34

6. Im. 6. S. 1. Pt. P. B. 1. 6 Yz. Im. S.

700 am Mash 15.0/38 First runs 21.4 o/o

735 " Malt all in Last 1.3 o/o

740 " Knocked on 210/8 Steam 9. "

804 " Finished Mash. Water 38/8/18/2/16

835 " Set Taps 15-5-H.

Im lb coffee.	Ext.	Boiling
10 Z	9 Z	13.9 o/o

Yeast off. No 23. Brew 46. Tun

Pitched. May 30th 2.1. o/o

No. 10 Jun Sparkling Ale. May 27th 1935

Malt 4500. lb. Pale Ale

Hops 15. lb. 6. 34/36. lb. 6. 33/ 20. Yeast 34

6. No. 6. S. 1. 21. 19 K. 1.5. Yr. Ale. S.

700 am	Mash 150/34.	First runn.	20.7 %
735 "	Mash all in	Last "	1.9 %
750 "	Underlet on 210/8	Steam 8½"	
8.05 "	Finished Mash	Water	34 8 68 2 / 112
8.35 "	Set Taps 154"		

In Copper	Out	Balling
98.	88.	13.1. %

Yeast off No. 24 Brew. 46 Hrs.

Racked Jun 4 1935 Balling 1.8 %

No 3 Brew Ale. May. 28th/35

Malt 6000 lb. M. to

Hops. 20. lb. B. G. 3/4 40. lb. K. G. 33. 20 Kent 84

7.00 a.m. Mash 150 / 38 1/2 First runn 21.2%

7.35 " Malt all in Last " 1.8%

7.50 " Underlet on 210 / 8. Steam 9 minutes

8.05 " Finished Mash Water 38 1/2 gal.

8.35 " Set Sapes 154 8 / 67 1/2 / 2 / 116

In Copper 102 Out 92 Balling 13.9%

Yeast off No 24 Brew 46. lbs

Racked June 4, 1935 Balling 1.9 3/3

No. 4. Inn Ale. May 29th/35

Malt Coode. M. Co.

Hops 20. B.C. G. 34. 40. B.C. G. 33 20 Fuggle 34

6. Gr. C. S. 1.2 t. P.R. 1.5 Gr. M. S.

700 am	Mash 150/88	First runs 21.4 %
735 "	Malt all in	Last " 1.2 %
750 "	Worts let 210/8 Steam 9. "	
8.05 "	Mash Finished	Water 38
8.36 "	Set Taps 156 H	8
		68
		2
		116

In Coppers.	Out	Boiling
102 1/2	91 1/2	13.9 %

Racked - June 6, 1935 - Boiling 2 %

No. 6. Inn Ale. May 30th/35

Malt 5000 lb. M. lbs

Hops. 20. B.C.S. 34 40. B.C.S. 34. 20½ ent. 34

6. M. 6. S. 12t P.R. 1.5 ½ M.S.

700 am Mash 150/38 First runns 21.1%

736 " Malt all in Last " 1.4%

750 " Underlet am 210/8 Steam 8.4

8.05 " Mash Finished Water 38 8/2 6/6

8.35 " Set Hops 1 to 4. 42.

In Copper.	Out	Boiling
102	92	13.8%

No 6 Tun

Ale

May 31, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 B.C.G. [37] - 40 B.C.G. [33] - 20 Kents

6 M 6 S 1 P 1.5 K.M.S.

7.00 Mash 150/38

7.35 Malt all in

7.50 Underlet - steam 8'

8.05 Mash finished

8.35 Set Taps - heat 154

First Runs - 21.0%

Last Runs - 1.3%

Water 38

8

68

2

116

Into Copper 102

Out of Copper 92

Balling 13.9%

Yeast - 46 lbs. off Brew No

No 7 Tun — Ale — June 4, 1935-

Malt - 5000 lbs. C. M. Co.
Hops - 20 B. C. F.[34] - 40 B. C. F.[33] - 20 Kents
6 M 6 S 1 P 1.5 K. M. S.

7.00 Mash $\frac{150}{38}$
7.35 Mash all in
7.50 Underlet - Steam 7½'
8.00 Mash finished
8.30 Set Taps - heat 153°

First Runs - 20.8%
Last Runs - 1.6%

Water	38
	8
	68
	1
	115

Into Copper 102 — Out of Copper 92 — Balling 13.85%

Yeast - 46 lbs. off Brew No 28

Time	Day	Date	Temp	Balling	Remarks
5.00 P.M.	3	June 6	69½°	6.0%	
10.00 " "	3	" 6	69½°	5.1%	
7.00 A.M.	4	" 7	69½°	3.5%	Ff. 7.30 - Skim 8.00
7.00 " "	8	" 11	58½°	1.9%	Racked.

No 8 Tun

Ale

June 5, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 B. C. G. 34 - 40 B. C. G. 33 - 20 Kents
6 S 6 M 1 P 1.5 K. M. S.

7.00 A.M. Mash $\frac{150}{38}$
7.35 Malt all in
7.50 Underlet - steam 8'
8.00 Mash finished
8.30 Set Taps - Heat 154°

First Runs - 21.0%
Last Runs - 1.4%
Water - 38
8
68
2
116

Into Copper 102 | Out of Copper 91½ | Balling 13.9%

Yeast - 46 lbs. off Brew No 29

Time	Day	Date	Temp	Balling	Remarks
6.00 P.M.	2	June 6		12.3%	
17.00 A.M.	3	June 7	69½°	8.1%	
7.00	8	" 12	59°	1.9%	Racked.

No 9 Tun — Ale — June 6, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 B.C.G. 34 - 40 B.C.G. 33 - 20 Kents.

6. S 6 M 1 P 1.5 K.M.S.

6.00 A.M. Mash 150/38

6.35 " " Malt all in

6.50 " " Underlet - Steam 8'

7.00 " " Mash finished

7.30 " " Set Taps - Heat 154°

First Runs - 21.2 %

Last Runs - 1.2 %

Water 38

8

67

2

115

Into Copper 101 — Out of Copper 91 — Balling 13.9 %

Yeast - 46 lbs. off Brew No. 30

Time	Day	Date	Temp	Balling	Remarks
8.00 A.M.	4	June 9	69½	3.7 %	Skim at 9.00 A.M.
7.00 A.M.	8	" 13	58°	2.0 %	Racked.

No 10 Tun: Ale June 6, 1933

Malt - 5000 lbs. C. M. Co.

Hops - 20 B.C.S. 34 - 40 B.C.S. 33 - 20 Kents
6 S 6 M 1 P 1.5 K.M.S.

11.35 A.M. Mash 150/38

12.10 " " Malt all in

12.25 " " Underlet - Steam 8'

12.35 " " Mash finished

1.05 " " Set Taps - Heat 154°

First Runs - 20.8
Last Runs - 1.6

Water - 38
8
68
2
116

Into Copper 102 Out of Copper 92 Balling

Yeast - 46 lbs. off Brew No 31

Time	Day	Date	Temp	Balling	Remarks.
8.00 A.M.	4	June 9	69½°	3.9%	Skimmed at 11 A.M.
7.00 A.M.	8	" 13	58½°	2.0	Racked

No B Tun — Stout — June 7, 1933

Malt - 5000 lbs. C. M. Co. - B. Barley 250 lbs.

Hops - 20 ~~Buggles~~ - 40 B. C. G. 33 - 20 Kents

7.00 A.M.	Mash 150	First Runs -	21.2%
7.35 " "	Malt all in	Last Runs -	1.6%
7.50 " "	Underlet	Water	39½
8.00 " "	Mash finished		8
8.30 " "	Set Taps - Heat 154°		66½
			3
			117

Into Copper 101½ — Out of Copper 92 — Balling 14.6%

Yeast 46 lbs. off Brew No. 32

Time	Day	Date	Temps	Balling	Remarks.
5.30 P.M.	3	June 9	69½°	7.6%	
7.30 A.M.	4	" 10	69½°	6.3%	
12.00 A.M.	4	" 10	69½°	5.5%	Skimmed at 6 P.M.
7.30 A.M.	7	" 13	63°	3.3%	
8.00 " "	9	" 15	58°	3.2%	Racked.

No 4 Tun

Ale

June 10, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 ¾ lbs. - 25 B. C. G. 33/35 - B. C. G. 34 - 20 Kents
6 S 6 M 1 P 1.5 K. M. S.

7.00 A.M. Mash 150/38
7.35 " " Malt all in
7.50 " " Underlet - bottom 8'
8.00 " " Mash finished
8.30 " " Set Taps - Heat 154

First Runs - 21.0%
Last Runs - 1.6%
Water - 38
8
67
2
115

Into Copper 101 Out of Copper 91 Balling 13.9%

Yeast - 46 lbs. off Brew No. 33.

Time	Day	Date	Temp	Balling	Remarks
Racked - June 17, 1935				Balling 1.9%	

No 5 Tun — Ale — June 11, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 Fuggles - 20 B.C.G. 34 - 20 B.C. - 20 Kents

6 S 6 M 1 P 1.5 K.M.S.

7.00 A.M.	Mash $\frac{15\text{-}0}{38}$	First Runs	21 °
7.35 " "	Malt all in	Last Runs	1.3 °
7.50 " "	Underlet - Steam 8'	Water	38
8.00 " "	Mash finished		8
8.30 " "	Set Taps - Heat 154°		67
			2
			115

Into Copper	Out of Copper	Balling
101	91	13.9 %

Yeast - 46 lbs. off Brew No 34

Time	Day	Date	Temp	Balling	Remarks.

Racked - June 18, 1935 - Balling 1.9 %

Alcohol = (13.9 - 1.9) · 42 = 5.04 %

No 6 Tun

Ale

June 12, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 Fuggles - 20 B.C.G. 34 20 B.C. - 20. Kents
6 S 6 M 1 P 1.5 K. M. S.

7.00 A.M. Mash $\frac{150}{38}$
7.35 " " Malt all in
7.50 " " Underlet $\frac{210}{8}$ - Steam 8'
8.00 " " Mash finished
8.30 " " Set Taps - Heat 154°

First Runs 21.1 %
Last Runs 1.3 %

Water 38
8
67
2
115

Into Copper Out of Copper Balling
101 " 91 13.9 %

Yeast - 46 lbs. off Brew No 35

Time	Day	Date	Temp	Balling	Remarks
4.30 P.M.	3	June 14	69½	6.8	
6.30 " "	3	" "	69½	6.6	
8.15 A.M.	4	" 15	69½	4.2	
10.15 " "	4	" 15	69½	4.0	
12.00 " "	4	" 15	69½	3.8	
	8	" 19	58½°	1.8 %	Racked.

No 7 Tun — Ale — June 13, 1935-

Malt - 5000 lbs. C. M. Co.

Hops - 20 Fuggles - 20 B.C. 9.34 20 B.C. - 20 Newts

6 S 6 M 1 P 1.5 K. M.S.

7.00 A.M	Mash 15-0 / 38	First Runs	20.8%
7.35 " "	Malt all in	Last Runs	
7.50 " "	Underlet 210 / 8 - Steam 7½'	Water	38
8.00 " "	Mash finished		8
8.30 " "	Set Taps - Heat 15-4°		67
			2
			115-

Into Copper 101 — Out of Copper 91½ — Balling 13.9%

Yeast - 46 lbs. off Brew No 36

Time	Day	Date	Temp	Balling	Remarks
					Racked June 20, 1935- 2.2% Balling

No 8 Tun — Ale — June 14, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 Fuggles - 20 B.C. 9.34 & 20 B.C. - 20 Kents

6 S 6 M 1 P 1.5 K.M.S.

7.00 A.M. Mash 150/38

7.35 " " Malt all in

7.50 " " Underlet 210/8 - Steam 7½'

8.00 " " Mash finished

8.30 " " Set Taps - heat 154°

First Runs 20.5%

Last Runs 1.5%

Water - 38
67
8
2
115

Into Copper — Out of Copper — Balling

101 — 91½ — 13.75%

Yeast - 46 lbs. off Brew No.

Racked - June 22, 1935 - Balling 1.8%

No 9 Tun — Old Scotia — June 17, 1935

Malt - 5.000 lbs. C. M. Co.

Hops - ~~20~~ Fuggles - 20 B.C - 15 B.C.G. - 20 Kents
6 S 6 M 1.5 K. M. S.

7.00 A.M.	Mash $\frac{15-0}{38}$	First Runs - 20.3%
7.35 " "	Malt all in	Last Runs - 1.25%
7.50 " "	Underlet $\frac{210}{50}$ - Steam 7½	Water 34
8.00 " "	Mash finished	8
8.30 " "	Set Taps - Heat 154°	68
		1
		11 ℔

Into Copper 98 — Out of Copper 88 — Balling 12.9%

Yeast - 46 lbs. off Brew No 38

Racked - June 24, 1935 - Balling 1.7%

No 10 Tun

Ale

June 18, 1935

Malt - 5000 lbs. C. M. Co.

Hops - 20 Fuggles - 20 B.C. - 20 B.C.G. - 20 Kents
6 S 6 M 1 P 1.5 15. M. S.

7.00 A.M. Mash $\frac{150}{38\frac{1}{2}}$

7.35 " " Malt all in

7.50 " " Underlet $\frac{210}{8}$ - Steam 8'

8.00 " " Mash finished

8.30 " " Set Taps - Heat 15.40

First Runs 20.6 %
Last Runs 1.6 %

39 ½
8
66 ½
2
116

Into Copper	Out of Copper	Balling
102	92	13.8 %

Yeast - 46 lbs. off Brew No 39

Racked June 25, 1935 - Balling 1.9 %

No 3 Tun

Ale

June 19, 1931 -

Malt - 5000 lbs C. M. Co.

Hops - 20 Fuggles - 20 B.C. + 20 B.P.G. - 20 Kents
6 S 6 M 1 P 1.5 15 M S

7.05 A.M. Malt $\frac{15-0}{39\frac{1}{2}}$

7.40 " " Malt all in

7.55 " " Underlet $\frac{210}{5}$ - Steam 8'

8.05 " " Mash finished

8.35 " " Set Taps - Heat 154°

First Runs 20.5%
Last Runs 1.6%

39½
8
66½
1
115

Into Copper 102

Out of Copper 91½

Balling 13.9%

Yeast - 46 lbs. off Brew No 40

Racked - June 26, 1935 - Balling 2.0%
in cellar on July 3

No 41 Tun

Ale

June 20, 1935

Malt - 5000 lbs. D. M. Co.

Hops - 20 Fuggles - 20 B.C. & 20 B.C.G. - 20 Kents

6 S 6 M 1 P 1.5 K M S

6.00 A.M. Mash

6.35 " " Malt all in

6.50 " " Underlet $\frac{210}{8}$ - Steam 7½'

7.00 " " Mash finished

7.30 " " Set Taps - heat 154°

First Runs 20.2

Last Runs 1.4

Water - 39½

8

66½

1

115-

Into Copper 10 Z

Out of Copper 9 Z

Balling 13.8%

Yeast 46 lbs. off Brew 41

Racked - June 27, 1935 - Balling 2.0%

in cellar on July 3

No 5 Tun

Ale

June 20, 1935-

Malt - 5000 lbs. D. M. Co.

Hops - 20 Fuggles - 20 B.C.G. + 20 B.C.G. - 20 Kents.
6 S 6 M 1 P 1.5 K M S

11.30 A.M.	Mash	First Runs - 20.2
12.05 " "	Malt all in	Last Runs - 1.6
12.20 " "	Underlet $\frac{210}{8}$ - Steam 7½'	Water - 39
12.30 " "	Mash finished	8
1.00 P.M.	Set Taps - heat 153	67
		1
		115

Into Copper 102 — Out of Copper 92 — Balling 13.9%

Yeast - 46 lbs. off Brew 42

Packed - June 27, 1935 - Balling 2.0%
in cellar on July 3

No 6 Tun — Ale — June 24, 1935

Malt - 5000 lbs. D M. Co.

Hops - 20 Fuggles - 20 B.C.G. 20 B.C.G. - 20 Kents

6 S 6 M 1 P 1.5 K M S

6.00 A.M.	Mash	First Runs	20.3
6.35 " "	Mash all in	Last Runs	1.3
6.50 " "	Underlet on $\frac{2 \cdot 10}{8}$ Steam 7½'	Water	39
7.00 " "	Mash finished		8
7.30 " "	Let Taps - heat 154°		66
			2
			114

Into Copper 101 — Out of Copper 91½ — Balling 13.8

Yeast - 46 lbs. off Brew No 43

Racked - Balling 2.3% - July 2.

No 7 Tun

Ale

June 24, 1935-

Malt - 5-000 lbs. D. M. Co.

Hops - 20 Fuggles - 20 B.P. + 20 B.C.G. - 20 Kents
6 S 6 M 1 P 1.5 K M S

10.30 A.M.	Mash	First Runs 19.8
12.05 "	Malt all in	Last Runs 1.5
12.20 "	Underlet on $\frac{2\frac{1}{2}0}{8}$ - Steam 7½	Water 39½
12.30 "	Mash finished	8
1.00 P.M.	Set Taps - heat 154°	65½
		½
		113½

Into Copper 101 — Out of Copper 91½ — Balling 13.8

Yeast - 46 lbs. off Brew No 44

Racked July 2, 1935 - Balling 2.1%

No 8 Run

Ale

June 25, 1935

Malt - 5000 lbs. D.M.Co.

Hops - 20 Fuggles - 20 B.C. - 20 B.C.G. - 2.0 Kents

6 S 6 M 1 P 1.5 K.M.S.

6.15 A.M. Mash

6.50 " " Malt all in

7.00 " " Underlet $\frac{210}{8}$ - Steam 1½'

7.15 " " Mash finished

7.45 " " Let Taps - heat 154°

First Runs 20.1

Last Runs 1.5

Waters - 39½

8

64½

2

114

Into Copper 100

Out of Copper 90

Balling 14.1%

Yeast - 46 lbs. off Brew 47

Racked - July 3, 1935 - Balling 2.1%

No 9 Tun

Ale

June 25, 1935

Malt 5000 lbs. D. M. Co.

Hops - 20 Fuggles - 20 B.C.G. & 20 B.C.G. - 20 Kents.
6 S 6 M 1 P 1.5 K. M. S.

11.45 A.M.	Mash	First Runs	20
12.20 "	Malt all in	Last Runs	2.9
12.35 "	Underlet $\frac{9\frac{1}{2}0}{8}$ - Steam 7½'	Water	39
12.45 "	Mash finished		8
1.15 P.M.	Let Taps heat 15-4°		65
			2
			114

Into Copper	Out of Copper	Balling
100	91	13.95-%

Yeast - 46 lbs. off Brew 47

Racked - July 3, 1935 - Balling 1.95-%

No. 10. Sun Stout. July 2nd 1865.

Malt. 9000. G. M. 60. 250. Burnt Barley.
S. B. B. 2. R. 3. L. B. 117 ½ B. B.
G. M. G. S. 1. 5 ½. M. S.
Hops 20. Fuggles. 20. B. G. 20. B. G. G. 20. Yeast

700 am Mash. 150/40 First runs 21°/0
735 " Malt all in Last " 1.5°/0
750 " Thunderlston 7/10 Steam 9 "
805 " Mash Finished Water 40
835 " Set Hops 16-6-H 8
68
3
19
Boiling

In Copper 102 Out 92 14.H 9 ½.

Yeast From Keith 46 Hrs.

This Brew Fermented very slow

No 3 Tun

Ale

July 3, 1935

Malt - 5000 lbs. P. M. Co.

Hops - 20 Faggles - 20 B.C. & 20 B.C.S. - 20 Kents

6 S 6 M 1 P 1.5 K M S

7.00 A.M. Mash $\frac{15.0}{39}$

7.30 " " Malt all in

7.55 " " Underlet on $\frac{210}{8}$ - Steam 7½

8.05 " " Mash finished

8.35 " " Set Taps - Heat 153°

First Runs - 20.5 %

Last Runs - 1.5 %

Water - 39

8

66

2

115

Into Copper	Out of Copper	Balling
101	91	13.8%

Yeast - 46 lbs. off Brew 48

Reached July 10th 2.3%

No 17 Tun

Ale

July 4, 1935-

Malt - 5000 lbs. D.M.Co.

Hops - 20 Fuggles - 20 B.C.1 - 20 B.C.2 - 20 Kents

6 S 6 M 1 P 1.5 K.M.S.

7.00 A.M. Mash 15-0/39

7.35 " " Malt all in

7.50 " " Underlet 210/8 - Steam 8'

8.00 " " Mash finished

8.30 " " Set Taps - heat 154°

First Runs - 20.6 %

Last Runs - 1.7 %

Water - 39

8

66

1

114

Into Copper	Out of Copper	Balling
101	90 ½	13.9 %

Yeast - 46 lbs. off Brew No 49

Pitched. July 11th 2.1 %

No. 6. Inn Ale July 5th/35

Malt 5000. 6. Qr. 6o.

Hops. 20. Fuggles. 20. B.G. 20. B.A. & 20. Fuggles

6. S. 6. Qr. / 27 lb. 11. 1.5 Qr. Qr. 6

700. ans	Mash $\frac{150}{39}$	First runs	20.5 %
735 "	Malt all in $\frac{210}{8}$	Last "	1.4 %
750 "	Underlet an $\frac{210}{8}$	Steam 8.1.	
800 "	Mash Finished	Water 39 8 66 2 / 115	
830 "	Set Gaper 155 H		

In Copper.	Out.	Boiling
101.	91.	14. %

Yeast off No 50. F. 51. Brush 50. Lbs

Racked Jeuly 12th 2.3. %.

No. 6. Sun Sparkling Ale. July 8th/35

Malt 4500. L. M. Lbs

Hops. 15 Fuggles. 20. B. G. 15. B. G. & 20. Kent.
6. S. 1.5 1/2 M. S. No. Boil.

7.00 am Mash 165 / 35
7.35 " Malt all in
7.50 " Underlet on 250 / 8 Steam ½.
8.00 " Mash Finished
8.30 " Set Taps 165 H

Finit. rum 20.1 %
Last " 1.3 %

Water 35
8
67
2
112

In Copper 98. Out 88 Balling 12.9 %

Yeast off No. 53. Brew 60. Lbs

Racked July 15th 1.7 %.

No. 7. Tun Ale. July 9th/36

Malt. 5000. lb. Pa. bo

Hops 20. Fuggles. 20. B. G. 20. B. G. G. 20. Kent

6. S. 1. 5. 72 M. S. 1. 21. P. K.

No. Mash

700 am Mash 150/39 First runs 20.4 %

735 " Maltalline 310/8 Steam 8' Last " 1.6 %

750 " Underlet on Water 39 8/66 2/115

800 " Mash Finished

885 " Set Gaps 10 4. M.

In Copper 101 Out 91 Ballin 13.9 8/9 %

Yeast off No 53 Brew 50 Lbs.

Racked July 16th 1.9. %

No. 8. Ale July 10th /88

Malt 6000. L. M. Co

Hops. 20. Fuggles. 20. B. G. 20. B. G. G. 20 Kents.
6. S. I. Et. H. H. 1. S. K. M. A.

No. Mash.

700am Mash $\frac{150}{39}$ First runs 20.4 %
735 " Malt all in Last " 1.5 %
760 " Underletton $\frac{210}{8}$ Steam 8.'
800 " Finished Mash Water $\frac{39}{8}$ $\frac{46}{2}$ $\frac{}{115}$
836 " Set Taps 15 H H

In Coppers.	Out	Boiling
101.1/2	91.1/2	13.9.

Yeast off 6 H. Brew. 60 Lbs.

Racked July 17th 2. %.

No. 9. Sun Ale. July 15th/35

Malt 5000. G. W. 60.
G. A. G. W. 1.72. B.R. 1.5 72 W. A.
Hops same as 28. Brew

700am Mash $\frac{150}{39}$ First runs 20.4 %
725. " Malt all in Last " 1.4 %
750 " Underlet on $\frac{210}{8}$ steam 8.1
800 " Mash Finished Water 39 8
826 " Set Taps 154 H. 66 1/2 2
115 1/2

In Copper	Out	Boiling
102	92	13.7 %

Yeast off So 6-6 V. 6-7 B run 60. Lbs

Racked July 22nd 2. %.

No. 10. Lem Stout July 16th/35

Malt. 5000. L.M. Lo. 250. Burnt Barley.
S.R. 3. L.R. 3. L.R. 1171/2 P.R.
L.M. L.S. 1.5-12 M.L.
Hops 20. Fuggles. 20. B.L. 20. B.L.L. 20 Fuggles

700 am Mash 150/40 First runs 20.8%
735 " Malt in Last " 1.6%
750 " Underlet on 2 1/2/8 Steam 8'
800 " Mash Finished Water 40
836 " Set Taps 154 ° 8
68
2
117

In Copper Out Boiling
103. 98. 144

Yeast off No 58. Brew.

Racked July 23rd 3.2%

No. 3. Sun Ale. July 18th/35-

Malt 5000. b. m. bo.
Hops. 20. Fuggles. 20. B. b. 20. B. b. G. 20 Kent.
b. m. b. s. l. 2t. B R. l. 5-72. m. s.

700 am Mash $\frac{150}{39}$ First runs 22.2%
735 " Mash all in Last " 1.3%
760 " Uncovered $\frac{210}{8}$ Steam 81
800 - Mash Finished Water $\frac{39}{8}$ $\frac{6\frac{1}{2}}{115}$
885 " Set Taps 154. ++

In Coffin	Out	Balling
101.	91	13.9%

Yeast from Kirkcaldy Maltsters

Pitched July 26th 2.2%

No. 4. Sun. Sparkling Ale. July 22nd/35

Malt 46-00. b. M. bo.

Hops 15. Fuggles. 20. B. b. 15. B. b. B. 20 Kent
b. M. b. A. 1, 5 Tr. M. A.

700 am Mash $\frac{150}{36\frac{1}{2}}$ First runs 20.0/0

735 " Malt all in Last " 1.9/0

750 " Unchilled on $\frac{210}{8}$ Steam 8'

800 " Mash Finished Water $\frac{36\frac{1}{2}}{8}$ $\frac{66\frac{1}{2}}{2}$ $\frac{11}{2}$

835 " Set Taps 154 H

In Copper	Out	Balling
98.	88	13.0/0

Yeast off No. 61 B runs 46-4 lbs.

Racked July 22nd 1.8. 0/0

No. 5. Sun Ale. July 23rd/36.

Malt. 5000. lb. Pl. lbs.

Hops. 20. Fuggles 20. B. lb. 20. B. lb. 20 Fuggles

lb. Pl. lb. S. 1. Fl. B. Pl. 1. 5½ Pl. S

700 am	Mash 15°	Faint	20. 6 %
735 "	Malt all in	Last	1. 5 %
750 "	Underback 34° 8 Steam 8.1		
800 "	Mash Finished	Water	39
830 "	Set Gaps 1.5/4 "		8
			66
			2
			116

In. Copper	Out	Boiling
101.	90 1/2.	18.9 5.

Yeast off. No 61 Brew. 45. Lbs.

Racked. July 30th 2.8 %

No. 6. Jun Ale. July 24th/36

Malt 5000. 6. M. 60

Hops. 20. Fuggles. 20. Y.S. 6. 20 B. 6. G. 20. Kent
6. A. 6. M. 1. 2 T. P. R. 1. 5 Y. 2. M. A.

700 am Mash 150/39 First runs 20.5 %
735 " Malt all in Last " 1.6 %
750 " Underlet on 210/8 Steam 8'
810 " Finished Mash Water 39
836 " Set Taps 164. H 8
66
2
115

In Copper. Out. Balling
101 91. 13.9 %

Yeast off No 62 Brew 45 Lbs.

Racked Aug 2nd 2.5 %

No 7. Lees Ale. July 31st/35-

Malt 5000. G. Mx. 60

Hops. 20. Fuggles. 20. B. G. 20. B. K. K. 20 Kent.
G. Mx. G. S. L. Lt. P. R. 1.5 K. Mx. S.

700 am Mash $\frac{150}{39\frac{1}{2}}$ First runs 20.6 %

735 " Malt all in $\frac{210}{8}$ Last " 1.6 %

750 " Underlet on 8 Steams 8.1

810 " Finished Mash. Water 39.1/2
8
65 1/2
B
16

835 " Set Saps 165. H

In Copper	Out	Boiling
101	91	13.95-

Yeast off No 64 B mx 45 Lbs.

Racked. Aug 7th 2.6 %

No. 8. Imp. Ale. Aug. 1st/85

Malt 6000. P. M. 60

Hops 20. Fuggles. 20. B. C. 20. B. C. S. 20. Kent.
6. M. C. S. 1. Lt. P. K. 1. 5-12. M. S.

700 am	Mash 150/39	Finat mum	20.6 o/o
785 am	Malt all in	Kent "	1.4 o/o
4760 "	Underlet on 210/8 Steam	8.1/2'	
8140 "	Mash Finished	Water	39 3 66 3
9335 "	Set Taps 164.17.		

In Copper	Out	Boiling
101	91	13.9 o/o

Yeast off No 64. Brew 45-Gls.

Racked. Aug. 8th 2.6-o/o.

Nov. 10. Sun. Stout. Aug 2nd/36

Malt 5000. L. M. Co. 250 Burnt Barley
Hops. 20. Fuggles. 20. B. G. 20. B. G. 20. Hallet
W. W. 17½ Lbs. G. R. 3. C R. 3. L. R. 2.
C. M. C. S. 1.5 72. M. S.

700 am Mash 150/40 First runs 20.7%
736 " ~~Mash falling~~ 210 Last " 1.4%
750 " Underlet on & Strain 8.1/2 1
810 " Finished Mash Water 40
836 " Set Hops 16-4 H 8
69
3
120

In Copper. Out. Balling
103. 94 14.3% 0.

Yeast off Mash Burton 45 Lbs.

Racked Aug 9th 3.%0

No 3 Imp. Sparkling. Aug 6th/13

Malt. 4.5-00. 6. Wh. 60.

Hops. 15. Fuggles. 20. B. 6. 15. B. la G. 2 oz and 6. Wh. 6. S. 1.5 oz. Wh. S.

700 am Mash started 16-0 / 38.

735 " Malt all in

750 " Wunderlet on 210/8 Steam 8.1

810 " Mash Finished

836 " Set Taps 15-6. H

First runn 20.5 %

Last " 1.2 "

Water 35 8 6 7 2

In Copper 98

Out 88 1/2

Balling 13.9 %

Yeast off No. 65. B runn. 46 Lbs.

Racked Aug. 13th Balling. - 2.35 %.

No. 4. Sun Ale. Aug 7th/35

Malt 5000 a. G. M. Co.

Hops 20. Fuggles. 20. B. C. 20. B. C. G. 20 Cent
G. M. C. G. 1. Lt. P. R. 1. 5½. Mx. G.

700 am Mash started 16-9 / 38½ Finishmm. 20.6%
735 " Malt all in Last " 1.4%
750 " Underlet on 2 10 / 8 Steam 8.11½
806 " Mash Finished Water 38.½ / 8 / 66 11½ / 2 / 115
835 " Let Taps 137 H.

In copper	Out	Balling
101.	91.	13.8 8/10

Yeast off No 65. Brew 46 Gls.

Racked Aug. 14th Balling — 2.9%

No. 6. Sun All. Aug 8th/33-

Malt 5000. 6. M. 60.

Hops. 20. Fuggles. 20. B. 6. 20. B. B. & 20 Yeast.

6. M. 6. S. / 2 Lt. P. B. 1.5 Yz. M. S.

700 am Mash. started 160 / 8 1/2 First Runs 2°.16

735 " Malt all in Last " 1.24

750 " Underlet on 210 / 8 Steams 8.1/2

810 " Mash Finished Water B 8 1/2 / 8 11/2

835 " Set Taps 16 H. H

3 / 11/4

In Copper	Out	Balling
101.	91	18.9 °/0

Yeast off No. 6 6. Brews 45. Lbs

Racked August 15th Balling - 3.1 %

No. 6. Sun Ale. Aug 9th/35

Malt 5000. G. M. Co.

Hops 20. Fuggles. 20. B. G. 20 B. G. G. 20. Fuggles
G. M. G. G. 1. Yk. P. W. 1. G. Y. M. G.

7.0 am Mash started 1.50 / 39. First Runnings 20.65
7.45 " Malt all in Last " 1.3.0
7.50 " Wonderlet on 2.10 / 8 Steam 8 1/2
8.10 " Mash Finished Water 37/8
9.35 " Let Taps 154. H 66/2
15
In Copper 101 Out 91. Balling 13.9 0/0

Yeast apf No. 67. 13 mw 45. Yks

Racked August 16th Balling — 3.1 0/0.

No. 7 mm. Ale. Aug. 13

Malt - 5000 lbs. C. M. Co.

* Hops - 20 Fuggles ; 20 B.P. 4 20 B.C. Goldings (Fancy) ; (20 Kent)
6 S, 6 M, 1.5 K.M.S. ; 1 qt. P.R.

7.00 am Started mash $\frac{150°}{38}$
7.35 " Malt all in
7.50 " Started underlet - $\frac{210°}{8}$ Steam - 7½'
8.10 " Finished mashing
8.30 " Set Taps 156°
Sparge $\frac{170°}{67}$; Hyd - $\frac{170°}{2}$

Fruit runs - 20.7%
Last " - 1.5%
Water - 38
8
67
2
115

Made up 101 — 9½ — Out 91½ Balling 13.8 %

Yeast - * 69 Brew (45 lbs.)

Racked - Aug. 20th — Balling - 3.1 %

No. 8 Brew. Ale. Aug. 14th

Malt - 5000 lbs. C. M. Co.
Hops - 20 Fuggles ; 20 B.C. & 20 B.C. Goldings ; 20 Kent = 80#
6 S ; 6 M ; 1.5 K. M.S. ; 1 pt. Pr.

7.00 am Started mash - 150°/38½
7.30 " Malt all in
7.50 " Started mackelet - 210°/8 ; Steam - 6½'
8.00 " Finished mashing
8.30 Set Taps
Sparge - 170°/66½ ; Hyp - 170°/2

First run - 20.5°/.
Last " - 1.5°/.
Water - 38½
8
66½
2
11.5

Made up 101 bbls. - 10 - Out 91 bbls. Balling 14.05°/.

Yeast - No. 70 Brew (45 lbs)

Racked - Aug. 21st Balling - 3.3°/.

No. 9 Tun

Ale.

Aug. 15th

Malt - 5 ~~ows~~ lbs. C.M.Co.

Hops - 20 Fuggles ; 20 B.C.'s & 20 B.C. Goldings ; 20 Kents = 80 lbs
6 S ; 6 M ; 1.5 K.M.S. ; 1 gt. P.

1.10 am Started mash - $\frac{15^{-0}}{38\frac{1}{2}}$

Mash all in

Started & Underlet - $\frac{6^{11}}{8}$; Steam - $6\frac{1}{2}$

Finished mashing

Set Taps :

Gauge - $\frac{170}{66\frac{1}{2}}$; Hops - $\frac{170}{2}$

First runs - 20.4%
Last " - 1.8%

Water - $38\frac{1}{2}$
8
$66\frac{1}{2}$
2
115

Made up
101 bbl. - 10 - Art 91 bbl.

Balling
~~Yeast~~
14.05%

Yeast - * 71 Brew (45 lbs)

Racked - Aug. 22nd - Balling. - 2.8%

No. 10 Tuns. **Stout.** Aug. 16th

Malt – 5000 lbs C.M.C. + 250 lbs. B. Barley.
Hops – 20 Fuggles ; 20 B.C. + 20 B.C. Goldings ; 20 Kents = 80#
6 S ; 6 M ; 1 S K.M.S ; 117½ lbs. P. ; G. wort – 3# ; C. wort 3#
L. wort – 2#

7 am Started mashing – 150°/40½
Mash all in
Started to Underlet – 210°/8 ; Steam – 8'
Finished mashing
Set Taps ; Heat – 15-4½°
Sparge – 170°/67½ ; Hop – 170°/2

First runs – 20.9%
Last " – —
Water 80½/8 67½/2 118

Into Cop. 103 bbls. – 10 – Out of Cop. 93 bbls. Belling. 14.9%

Yeast – From Keith's (40 lbs)

Racked – Aug. 23rd Belling – 4.3%

No. 3 Run. Ale. Aug. 20th

* Malt – 5000 lbs. D. M. C.
Hops – 20 Fuggles ; (20 B.C. + 20 B.C. Goldings) ; (20 Kents) = 80#
6 S ; 6 M ; 11.5 K.M.S ; 1 gt. Ps.

7 am Started mashing 151° / 37½
7.32 Malt all in
7.47 Started & Underlet – 210° / 8 ; Steam – 6½'
7.58 Finished mashing
8.28 Set Taps ; Heat – 154°.
Sparge – 150° / 66½ ; Hop – 170° / 2 s

First runs – 20.6%
Last " – 1.65%
Water – 37½
4
66½
2
115

Made up 100 bbls — 10 — Turned out 90 bbls. Balling 13.85%

Yeast – #73 Brew (45 lbs + 1½ Flour)

Racked – Aug. 27th Balling – 2.45%

No. 4 mm. Ale. Aug. 21st

Malt - 5000 lbs. D. M. Co.

Hops - 20 Fuggles ; 20 B.C. & 20 B.C. Goldings ; 20 Kents = 80 lbs

6 S - 6 M - 1.5 K. M. S. - 1 gt. P.

6.55 am Started & mash - $\frac{150°}{37\frac{1}{2}}$

7.35 " Malt all in

7.50 " Started & underlet - $\frac{210°}{8}$

7.59 " Finished mashing

8.29 " Sft Taps ; Heat - 153-4°

Sparge - $\frac{170}{66\frac{1}{2}}$; Hyp - $\frac{170}{2}$

First runs - 21.6%

Last " - 1.65%

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

8

$66\frac{1}{2}$

2

114

Made up 100 bbls. - 10 - Turned out 90 bbls. Balling. 13.9 1/2 %

Yeast - * Brew (45 lbs. + 1½ Flour)

Racked - Aug. 28th Balling - 2.45%

No. 5 Sun. Sparkling Ale. Aug. 22nd

Malt - 45-00 lbs. P.B.M.Co.

Hops — 15 Fuggles ; 20 B.C. + ~~15~~ B.C. Goldings ; (20 Kent) = 70 lbs.

5.S - 6 M - 1.5 K.M.S.

6.55 am Started to mash - $\frac{150°}{33}$

7.30 " Malt all in

7.45 " Started underlet

7.57 " Finished mashing

8.23 " Set Taps ; Heat - 15-4'

Sparge - $\frac{170}{69}$; Hyp - $\frac{170}{1\frac{1}{2}}$

First runs - 20.3%

Last " - 1.7%

Water = 33

8

= 69

1½

111½

Made up 98 bbls. - 10½ - Turned out 87½ bbls. Balling. 12.95%

Yeast — ~~*~~ 75 Brew (45 lbs + 1½ lbs. flour)

Racked Aug. 29th. Balling - 2.8%

No. 6 Tun. Ale. Aug. 23rd

Malt - 5000 lbs. D.M.C.

Hops - 20 Fuggles; 20 B.C., + 20 B.C. Hyp.; 20 Kent = 80 lbs

6 lbs; 6 M; 1.5 - K.M.S; 1 qtr. Pn.

6.58 am	Started to mash - 150°/37	First runs -	20 Hg.
7.36 "	Malt all in	Last " -	1.7%
7.51 "	Started underlet	Water -	37
7.59 "	Finished mashing		8
8.29 "	Set Taps; Heat - 154°/68		67
	Sparge - 170°/77; Hyp - 170°/77		1
			113

Into Cyp.		Out of Cyp.	Balling.
100 Bbls.	- 10½ -	89 Bbls.	13.95°/.

Yeast - Keith's (45 lbs + 1½ ?)

Racked - Aug. 30th Balling - 2.75°/.

No 7 Run. Ale. Aug. 26

Malt – 5000 lbs. P. M. Co.
Hops – (20 Fuggles); (20 B.C. + 20 B.C. Goldings); (20 Kent) = 80 #
68° – 6 M – 1.5 K. M. S. – 1 gt. Ps.

6.55 am Started to mash – $\frac{145°}{37}$
7.31 " Malt all in
7.46 " Started to run off – $\frac{210°}{8}$; Steam 7½'
7.57 " Finished mashing
8.27 " Set Taps ; Heat – 153°
Sparge – $\frac{170°}{67}$; Hop – $\frac{170°}{2}$

First runs – 20.85°/
Last " – 1.45°/
Water – 37
8
67
2
114

Made up. Turned Out Balling
100 bbls. – 10 – 90 bbls. 13.8%

Yeast – #76 Brew (45 lbs. + 1½ Flour)

Racked – Sept. 3rd Balling – 2.1%

No. 8 mm

Ale. Aug. 27.

Malt – 5000 lbs. D. M. Co.
Hops – (20 Fuggle) ; (20 B.C.-4 20 B.C. Golding) ; (20 Kent) = 80 #
6 B – 6 M – 1.5 K. M. S. – 1 yt. Pl.

Started to mash – 45°-6° / 37½'
Mash all in
Started to underlet – 21°/6' ; Steam – 7½'
Finished mashing
Set Taps ; Heat – 16'
Sparge 170°/66½ ; Hyg – 170°/1 >

First runs 20.6%
Sweet – – –
Water – 37½
8
66½
1 >
113 >

Made Up. Turned Out Balling.
100 bbl < – 9½ – 90 > 14.05 %

Yeast – *11 Brew (45 lbs. + 1½ Flour)

Racked – Sept. 3rd Balling – 2.55 %

No. 9 Jun. Ale. Aug. 28. 11

* Malt - 5-000 lbs. C. M. Co.
Hops - (207 weight); (20 B.C., 4 20 B.C. Tellings); (30 Kent) = 80 #
68 - 6 M - 1.5 - K.M.S. - 1 gt. P2.

6.15 8am = Started mashing - 150° / 38½
7.36 - Malt all in
7.51 - Started to underlet - 210° / 8; Steam - 8'
8.03 - Finished mashing
8.34 - Set Taps; Heat - 154°
Sparge + 170° / 66½; Hop - 170° / 2

First runs - 20.85%
Last " - 1.45%
Water - 38½
66½
2
115

Made up 100 3/3 bbls. - 9 1/3 - 91 bbls. Balling. 14.0 %

Yeast - * 78 Brew (45 lbs + 1½ Flour)

Racked - Sept. 4th Balling - 2.65 %

No 10 Turn. Stout. Aug. 29th

Malt - 5-000 lbs. C.M.C. + 250 lbs. B. Barley.
Hops - (20 Fuggles); (20 B.C. + 20 B.C. Goldings); (20 Kents) = 80#
G.S. - 6 M - S. 1.5 - K.M.S. - 117½ Pa. -; G. root - 3; C. root - 3
L. root - 2#

6.59 Started mashing - 150° / 40½
Malt all in
Started to underlet - 210° / 9'; Steam - 9'
Finished mashing
Let Taps; Heart -
Sparge - 170° / 68½; Hop - 170° / 2

First runs - 21.1° / 1'
Last " - 1.2° / "
Vats - 340½
68½
2
119

Made up 104 bbls. -9- Turned Out 95 bbls Balling 14.5-0/0

Yeast - * 78 Brew (45 lbs. + 1½ T.)

Racked - Sept. 6th Balling. - 4.0 %

Note: This brew was held in the fermenter an extra day owing to the temperature being maintained at 69-69½ for a longer period than usual.

No. 3 Tun — Ale. — Aug. 30th

Malt — 5000 lbs. C. M. Co.
Hops — 20 Fuggles; 20 B.C. — 120 B.C. Hgs; 20 Kents = 80#
Gyp — 6 M; 1.5 K.M.S.; 1 gt. Pt.

6.56 Started to mash — 155°/38½
7.37 Malt all in
7.52 Knocked on — 140°/8; Steam — 8'
8.01 Finished mash
8.31 Set Taps; Heat — 154'
Sparge — 170°/67½; Hyp — 171°/2

First runs 20.75%
Last — " — —
Water — 38½
8
67½
2
116

Made up — 101 bbls. — Turned Out — 9½ — 91½ bbl — Balling 13.9%

Yeast — #79 Brew (45 lbs. + 1½ Slurry)

Racked Sept. 6th — Balling — 2.8%

No. 4 Tun. Stout. Sept. 3rd.

Malt - 5000 lbs. C.M.C. and 250 lbs. B. Barley.
Hops - 20 Fuggles; 20 B.C.'s & 20 B.C. Hops; 20 Kents = 80 #
G.S - G.M - P.S - K.M.S. - 117½ P.A. + G. Crust - 3; - C. crust - 3;
L. crust - 2 #

6.55 am Started to mash - 135°/40'
7.34 " Malt all in
7.49 " Knocked on - 210°/8'; Steam - 8'
7.59 " Finished mash
8.30 " Set Taps; Heat - 154°.
Sparge - 170°/69; Hops - 170°/2

First runs - 20.6%
Last " - 1.7%
Water - 40
6
69
2
119

Into Cop. 104 Gibls. — 9½ — Out 94½

Balling 14.5%

Yeast — #91 Brew (45 lbs + 1½ Flour).

Racked — Sept 10th Balling — 3.7%

No 5 Tun — Ale. — Sept. 4th

Malt – 5000 lbs. C. M. Co.
Hops – 207 nuggets; 20 B.C., & 20 B.C. Hyp.; 20 Kents = 80#
6 S; 6 M; 1.5 K.M.S.; 1 pt. P.

6.56 am Started to mash – 150°/38
7.33 " Malt all in
7.48 " Underlet started – 210°/8; Steam – 7'
7.57 " Finished mash –
8.27 " Set Taps; Heat – 154°
Sparge – 170°/68; Hyp – 170°/1

First runs – 20.35%
Last " – 1.7%
Water – 38
8
68
1
115

Made up — Turned out — Balling
101 bbls. – 9½ – 91½ bbls. — 13.75%

Yeast – #82 Brew (45 lbs. + 1½ Flour)

Racked – Sept. 11th — Balling – 2.5%

Note: The figures 150°/38, 210°/8, denote 38 and 8 barrels of water at temperatures of 150° F and 210° F respectively. The "initial heat" on this date was 145° F, obtained by means of a thermometer placed at the mouth of the Steele's masher.

No. 6 Tun. Ale. Sept. 5th

Malt - 5000 lbs. C.M.Co.
Hops - 20 Fuggles; 20 B.C.; 20 B.C. Hys; 20 Kents = 80 #
6 S; 6 M; 1.5 K.M.S; 1 gft. Pn.

6.58 Started to mash - 165°/38°
7.36 " Malt all in
7.51 " Underlet on - 210°/4; Steam - 7'
8.00 " Finished mash
8.30 " Set Taps; Heat - 154°
Sparge - 121°/67½; Hyp - 171°

First runs - 20.2%
Last " - 1.85%
Water - 38
8
67½
1
114½

Duty Cy. 100½ Bbls. - 9½ - Out of Cy. 91 Bbls. Balling 13.7%

Yeast - # 84 Brew (45 lbs. + 1½ Flour)

Note: The drop in Balling % of this and the preceding brew may be the result of ~~the~~ a switch from malt of the 1st Car to malt of the 2nd Car, since two cars of malt arrived simultaneously, and malt of one was not set apart from malt of the other.

Racked - Sept. 12th Balling - 2.7%

No. 7 Tun. Ale. Sept. 6th

Malt – 500 lbs. C. M. C.

* Hops – 20 B.C.; 40 B.C. 2 dgs.; 20 Kents = 80 #

6 S – 6 M – 1.5 K.M.S – 1 qt. P.

6.59 am Started to mash – 16° / 37½

Malt all in

Started to underlet 4½ / 8 Steam – 7'

Finished mash

Set Tops; Heat – 11.4"

Gauge – 12½ / 6½; Hop – 12½ / 2

First runs – 20.5%

Last " – 1.7%

Water – 37½ / 8 / 67 / 2 / 114½

Into Cop. 99½ lbls. – 9½ – Out of Cop. 90 lbls. Balling: 13.75 %

Least – * 84 Brew (45 lbs + 1½ Flour)

* All B.C. Fuggles having been used up, the B.C.'s were placed in the 1st lot, as these did not seem to be of very good quality. better

Racked – Sept. 13th Balling – 2.6 %

No. 8 Tun. Ale. Sept. 9th.

Malt - 5000 lbs. C. M. Co.
Hops - 20 B. C.; 40 B. C. 2nd Qlty.; 20 Kents = 80#
6 S - 6 M - 1.5 K. M. S. - 1 qt. P.

6.59 am Started to mash - 150°/38
7.38 " Malt all in
7.53 " Started to underlet: 211°/8; Steam - 7'
8.03 " Finished mash -
8.53 " Set Taps; Heat - 154°
Sparge - 170°/65½; Hyp. 170°/2

First runs - 20.6%
Last " - -
Water - 38
8
65½
2
113½

Into Cp. 98½ Bbls. - 9¾
Out of Cp. 88¾
Balling 14.05%

Yeast - # 86 Brew (45# lbs. + 1½ Flour)

Racked - Sept. 16th Balling - 2.5%

No. 9 Tun. Ale. Sept. 10th.

Malt - 5000 lbs. C. M. C.
Hops - 20 B.C. ; 40 B.C Edge. ; 20 Kents = 80 #
6 S - 6 M - 1.5 K. M. S - 1 gt. P.

6.56 am Started & mash - 160°/38
7.34 " Malt all in
7.50 " Underlet on ; 4 ; Steam - 7'
8.00 " Finished mash
8.30 " Set Taps ; Heat - 153°
Sparge - 170°/65½ ; Hyp - 171°/2

First runs - 20.3%
Last " - 1.9%
Water - 38
8
6.5-½
2
113½

Into Cop. 98½ Galls. -10½- Out of Cop. 88 Galls. Balling. 13.8%

Yeast - * 86 Brew (45 lbs. + 1½ Flour)

Racked Sept. 17th Balling 2.4%

No. 10 Tun — Ale. — Sept. 11th

Malt – 5000 lbs. C.M.Co.
Hops – 20 B.C. ; 40 B.C. Pdge ; 20 Kents = 80#
6 S ; 6 M ; 1.5 K.M.S ; 1 Pt Pr.

6.56am Started to mash – 150°/38½
7.34 " Malt all in
7.49 " Underlet on ; 210°/8 ; Steam – 7¼
8.01 " Finished mash
8.31 " Set Tops ; Heat – 153° <
Sparge – 170°/64 ; Hops – 170°/2½

First runs – 20.3%
Last " – 2.1%
Water – 38½
8
64
2½
113

Into Cop. 97½ bbls. – 10 – Out of Cop. 87½ bbls. Balling 14.05%

Yeast – # 87 Brew (45 lbs. + 1½ Flour)

N.B. Starting with No. 86 Brew it will be noted that there has been a steady reduction in the no. of bbls. "make-up", owing to a reduced yield from the malt. Examination of the malt showed it to be of poor quality, possessing hard steely ends, the endosperm showing grey instead of white in many cases, while that familiar biscuity flavor so characteristic of malt, was lacking in tasting many grains. The evidence seems to point to poor germination and improper "modification".

Racked Sept. 18th Balling – 2.7%

No. 3 Tun. Ale. Sept. 12th

Malt - 5000 lbs. C. M. Co
Hops - 20 B.C. 1; 40 B.C. 2dys; 20 Kents = 80#
6 S - 6 M - 1.5 K.M.S - 1 gt. P.

6.57 am Started to mash - 150° / 38½
Malt all in
Started to underlet - 210° / 8; Steam - 7¾'
Finished mashing
Set Taps; Heat - 165-4°
Sparg - 170° / 65; Hop - 171° / 2½

First runs - 20.5%
Last " - 1.8%
Water - 38½ / 8 / 65 / 2½ / 114

Into Cop. 98 Mlls. - 10½ - Out of Cop. 87½ Mlls.

Balling. 14.1%

Yeast - #88 Brew (45 lbs + 1½ Flour)

Racked Sept. 19th Balling - 2.5%

No 4 Tun — Sparkling Ale. — Sept. 16th.

Malt - 4500 lbs C. M. Co.
Hops - 15 B.C. ; # 35 B.C. Edys ; 20 Kents = 80#
5 S ; 6 M ; 1.6 K.M.S. ; 8

6.57 am. Started to mash - 150° / 34
7.33. Malt all in
7.48. Started to underlet - 210° / 8 ; Steam - 7¾
8.03. Finished mashing
8.33. Set Taps ; Heat - 153°
Sparge - 170° / 67½ ; Hop - 170° / 1½

First runs - 20.15%
Last " - 1.35%
Water - 34 / 8 / 67½ / 1½ / 111

Inst. Gr. 96 lbs. — 10 — Corr. Gr. 86 lbs. Balling. 13.0%

Yeast — * 89 Brew (45 lbs + 1½ Flour).

Racked Sept. 21st Balling 2.0%

No. 5 Tun. Ale. Sept. 17th

Malt - 5000 lbs. C. M. Co.
Hops — 20 B.C. ; 40 B.C. Colgr ; 20 Kent = 80#
6 S ; 6 M ; 1.5 K.M.S. ; 1 gt. P2.

6.58 am Started to mash - 150° / 38½
7.35 " Malt all in
7.50 " Underlet on
8.03 " Finished mash
8.33 " Set Taps ; Heat - 153½° ; Sparge - 170° / 60½ ; Hyp - 171° / 3

First runs - 20.8%
Last " - 1.5%
Water - 38½
8
6½
3
114½

Duty Gp. 98½ Lbls. — 10½ —
Out of Gp. 88 Lbls.
Balling. 14.0%

Yeast — #90 Brew (45 lbs. + 1½ Flour).

Racked Sept. 24th Balling — 2.9%

No. 6 Tun. Ale. Sept. 18th

Malt - 5000 lbs. C. M. Co. * 13½ Caulo
Hops - 20 B.C. ; 40 B.C. Hgs. ; 3½ B.C. Hg = 77 #
& 6S ; 6M ; 1.5 K.M.S ; 1pt. Pr.

6.58 am Started to mash - 150° / 38½
7.35 " Malt all in
7.50 " Underlet on
8.03 " Finished mash
8.34 " Set Taps ; Heat - 154°
Sparge - 170° / 65½ ; Hyp - 170° / 2½

First runs - 20.5%
Last " - 1.8%
Water - 38½
5
65½
2½
111½

Into Cyp. 99½ bbls. — 10½ — Out of Cyp. 88½ bbls. Balling. 14.15%

Yeast - * 91 Brew (45 lbs + 1½ ? sour).

Racked - Sept. 25th Balling. - 2.75%

No 7 Tun. Ale. Sept. 19th

Malt - 5000 lbs. C.M.Co.

* Hops - 20 B.C. ; 10 B.C. ; + 25 B.C. Hops ; 20 B.C. Hops = 75
6 S ; 6 M ; 1.5 K.M.S ; 1 gt. P.

6.59 am Started to mash - 160°/38°
7.37 - Malt all in
7.52 - Started to underlet - 210°/8 ; Steam - 9'
8.04 - Finished mash
8.34 - Set Taps ; Heat - 154°-5°
Sparge 170°/67½ ; Hop - 170°/1½

First runs - 20.6°
Last " - 1.75°
Water - 38
67½
1½
115

Outs Cop. 100 Gbls. -10½- Out of Cop. 79½ bbls. Balling 14.0%

Yeast - * 92 Brew (45 lbs + 1½ Flour).

* The amount of hops has been reduced by 5 lbs. ~~owing to~~ pending the arrival of Kent hops. Only Pacific Coast hops ~~have~~ are available.

Racked - Sept. 26th Balling - 2.8%

No 8 Pum. Ale. Sept. 23rd

Malt – 500 lbs. C. M. Co.
Hops – 20 B.C. ; 10 B.C. + 25 B.C. Hys ; 20 B.C. Hys = 75#
6 S ; 6 M ; 1.5 K.M.S ; 1 yr. Pk.

6.55 Started to mash – 160°/39
7.33 Malt all in
7.45 Started to underlet – 41°/8 ; Steam – 9'
7.59 Finished mash
8.22 Set Taps ; Heat – 15 3/4 – 154°
Sparge – 170°/66 1/2 ; Hyd – 170°/3

First runs – 20.6%
Last – – –
Water – 39
8
66 1/2
3
116 1/2

Into Cy. Out of Cy. Balling.
100 Gills. – 10 – 90 Gills. 13.9%

Yeast – * 93 Brew (45 lbs. + 1 1/2 Flour)

Racked Sept. 30th Balling – 2.8%

No 9 Tun

Ale.

Sept. 24th.

Malt - 5000 lbs. C.M.Co.

Hops - 20 B.C. ; 10 B.C. & 26 B.C. Hgs. ; 20 B.C. Hgs = 75 #

6 S ; 6 M ; 1.5 K.M.S. ; 1 gt. Pl.

6.51 am Started mash - 150° / 38

7.37 " Malt all in

7.52 " Started to underlet - 210° / 8 ; Steam - 10'

8.07 " Finished mash

8.37 " Set Taps ; Heat - 165½°

Sparge - 170° / 68½ ; Hop - 170°

First runs - 20.7%
Last - 1.6%
Water - 38
8
68½
1½
116

Into Cop.		Out of Cop.	Balling.
101 lbs	- 10½ -	90½ lbs.	13.9%

Yeast - * 95 Brew (45 lbs. + 1½ Tlons)

Racked Oct. 1st Balling - 2.35%

No 10 Tun

Ale.

Sept. 25th

Malt – 5000 lbs. C. M. Co.
Hops – 20 B.C., ; 10 B.C., & 25 B.C. 4 lbs.; 20 B.C. 4 lbs = 75 lbs
6 S ; 6 M ; 1.5 K.M.S. ; 1 pt. Pn.

7 am Started mash – 150° / 38
7.35 Malt all in
7.53 Started to underlet – 212° / 8 ; Steam – 10½
8.05 Finished mash –
8.35 Set Taps ; Heat – 163°
Sparge – 170° / 68½ ; Hop – 170° / 17

First runs – 20.6%
Last " – 1.65%
Water – 38
8
68½
17
115½

Into Cop. 101 Gibbs. – 11 – Out of Cop. 89½ Gibbs. Balling 13.9%

Yeast – * 96 Brew (45 lbs + 1½ Flour).

Racked Oct. 2nd Balling – 2.7%

No 3 Tun. Sparkling Ale. Oct. 2nd.

Malt - 4500 lbs. C.M.C.

* Hops - 15 B.C.'16; 10 B.C., 1920 B.C. Golgs; 20 B.C. Golgs. = 65 lbs.
5 S; 6 M; 1.5 K.M.S.

6.59 a.m. Started to mash - 150° / 35½
7.20 " Malt all in
7.35 " Underlet in - 2½ / 8'; Steam 8'
7.50 " Finished mashing
8.22. Set Taps; Heat - 153°
Sparge - 170° / 66'; Hop - 12½ / 2½

First runs - 11.8%
Last - - - 1.4%
Water - 35½
8
66
2½
112

Into Cp. 96 bbls. — 10½ —
Out of Cp. 85½ bbls.
Balling. 13.0%

Yeast - * 98 Beer (95 lbs + 1½ Flour).

Racked - Oct. 9th, Balling - 2.25%

No 4 Tun. Ale. Oct. 3rd.

Malt - 5000 lbs. C. M. Co.
Hops - 20 B.C.; 10 B.C. & 25 B.C. Pkgs; 20 B.C. Pkgs = 75#
6 S; 6 M; 1.5 K.M.S.; 1 pt. Pi.

7 am Started to mash - 150°/39
Malt all in.
Underlet in - 210°/8; Steam - 10'
Finished mashing
Set Taps; Heat - 155'
Sparge - 170°/67; Hop - 170°/1

First runs - 20.0%
Last " - 1.6%
Water - 39
8
67
1
115

Into Cyp.		Out of Cyp.	Balling.
101 Gills.	-10-	91 Gills.	13.7%

Yeast - * 98+99 Brews (45 lbs. + 1½ Flour)

Racked - Oct. 10th Balling - 2.9%

No 69 mm

Ale. Oct. 4th.

Malt - 5000 lbs. C.M.C.
Hops - 20 B.C.; 10 B.C. 425 B.C. Hops; 20 B.C. Hops = 75#
6 S; 6 M; 1.5 K.M.S; 1 pt Pr.

7am Started to mash - 168°/39½
7.25 Malt all in
7.46 " Underlet in - 24°/8; Steam - 9½'
7.53 " Finished mash
8.23 " Set Taps; Heat - 153·4'
Sparge - 170°/65½; Hops - 120°/3

First runs - 20.0%
Last " - 1.95%
Water - 39½
8
65½
3
116

Into Cop. 100 bbls. — 10½ — Out of Cop. 89½ bbls. Boiling 13.95%

Yeast - #99 Brew (47 lbs + 1½ Flour)

Racked Oct. 11th Boiling - 3.1%

No. 8 Tun

Stout.

Oct. 8th.

Malt - 5 000 lbs. C.M.Co. & 250 lbs. B. Barley.
Hops - 20 B.C.s ; 10 B.C., & 26 B.C. Pkgs ; 20 B.C. Pkgs = 75#
6 S ; 6 M ; 1.5 K.M.S ; ~~1 pt. Ess.~~ 11½ lbs. Ir. ; Sugar - 3#
C. Root - 3 lbs ; Sugar root - 3#

6.57 am Started to mash - 150° / 41½
7.23 " Malt all in
7.38 " Underlet in - 210° / 8 ; Steam - 11½'
7.53 " Finished mash -
8.25 " Set taps ; Heat - 15-4°.
Sparge - 170° / 66½ ; Hop - 120° / 3

First runs - 20.5%
Last " - 1.6%
Water - 41½
8
66½
3
119

Outs Cap. 103 Pkgs. — 10 — Outfly Cap. 93 Pkgs. Balling. 14.4%

Yeast - ~~#~~ 100 Brew (45 lbs. + 1½ Flour)

Racked - Oct. 15th Balling - 3.0%

No 9 Tun. Ale. Oct. 9th.

Malt - 5000 lbs. C. M. Co.

Hops - 20 B.C.; 10 B.C., 4 26 B.C. Cfgs; 20 B.C. Cfgs = 75#
6 B; 6 M; 1.5 K. M.S.; 1 gt. Pk.

6.57 am Started to mash - 150°/39
7.23 " Malt all in
7.38 " Underlet on - 210°/8; Steam - 10'
7.52 " Finished mash
8.22 " Set Tap; Heat 154°
Sparge - 170°/67½; Hyp - 172°/½

First runs - 20.1%
Last " - 1.7%
Water - 39
8
67½
17½
116

Into Cp.		Out of Cp.	Balling.
101 Mlds.	-10½-	90½	13.8%

Yeast - ✕100 Brew (45 lbs. + 1½ Flour)

Racked Oct. 16th Balling - 2.4%

No. 10 Tun — Ale. — Oct. 10th

Malt - 5000 lbs. C.M.Co.

Hops - 20 B.C., ; 10 B.C., 4 25 B.C. 4 dys ; 20 B.C. 4 dys - 75#
6 S ; 6 M ; 1.5 K.M.S. ; 1 gt. Pl.

6.58 am — Started & mash - 150°/40

7.24 " — Malt all in

7.39 " — Underlet on - 210°/0 ; Steam - 10'

7.52 " — Finished mash

8.22 " — Set Taps ; Heat - 157° - 67°.
Sparge - 170°/66½ ; Hyd - 170°/3 >

First runs - 20.3%
Last - " - 1.6%
Water - 40
8
66½
3½
117½ >

Into Cyp. — Out of Cyp. — Balling.
101 blds. - 10½ - 90½ blds. — 13.9%

Yeast - * 101 Brew (45 lbs + 1½ Flour)

Note: The "initial heat" on this date was 139° F. The further drop in temperature being due to the malt being colder than some month ago when record was of "initial heat" was jotted down. See Brew No. 86.

Reached Oct. 17th Balling - 3.0%

No 3 Tun. Ale. Oct. 16 ?

Malt - 5000 lbs. C. M. Co.

* Hops - 20 B.C. ; 10 B.C., 4 80 B.C. 4 lbs ; 20 Kents = 80#
6 S ; 6 M ; 1.5 K. M. S ; 1 pt. P.

6.56 am Started to mash. 100°/40
7.18 " Malt all in
7.33 " Underlet on - 210°/8 ; Steam - 9¼
7.44 " Finished mash
8.14 " Set Taps ; Heat - 154°.
Sparge - 170°/6½ ; Wgt. 120°/2

First runs - 19.6 %
Last " - 1.9 %
Waits - 40/8
6 7½
2
117½

Into Cop.		Out of Cop.	Balling
102 Galls.	-10½-	91½ Galls.	13.75 %

Heart - * 104 Brew (46 lbs + 1½ flour)

Racked Oct. 23rd Balling - 2.45 %

No 4 Tun. Ale. Oct. 17th.

Malt – 5200 lbs. C. M. Co.
Hops – 20 B.C.'s ; 10 B.C. & 30 B.C. Hops ; 20 Kent = 80 #
6 S ; 6 M ; 1.6 K.M.S ; 1 pt. P.

7.04 am Started to mash – 104°/40
7.30 " Malt all in
7.45 " Underlet on – 210°/8 ; Steam 9 ¼
7.55 " Finished mash
8.25 " Set Taps ; Heat – 168°
Sparge – 170°/67½ ; Hop – 170°/2 >

First runs – 19.95°
Last " – 1.85°
Water – 40
8
67½
2 >
117½ >

Orig. Gr.	Out-r/ Gr.	Balling.
102 Mbls.	10½ >	9½ >

13.7%

Yeast – # 105 Brew (45 lbs. + 1½ Flour)

Racked Oct. 26th * Balling – 2.3%

* Oct. 24th being a Holiday, this brew was racked a Day later than usual.

No 5 Tun. Ale. Oct. 18th.

Malt - 5000 lbs. C. M. Co.

Hops - 20 B.C. ; 10 B.C. & 30 B.C. Hops ; 20 Kents = 80#

6 S ; 6 M ; 1.5 K.M.S ; 1 gt. Rs.

7.05am Started to mash - 150/40

7.30 " Malt all in

7.45 " Underlet in - 210/4 ; Steam - 8½'

8.56 " Finished mash " "

8.26 " Set Taps ; Heat - 151.4°

Sparge - 121/67½ ; Hop - 171/2

First runs - 20.0%

Last " - 1.9%

Water - 40

6

67½

2

117½

Outs Coy. Out of Cop. Balling.

102 Galls. - 11 - 91 Galls. 13.8%

Yeast - # 105 Brew (45 lbs + 1½ Flour)

Racked Oct. 25th Balling - 2.2%

No 6 Tun

Ale.

Oct. 21st.

Malt - 5000 lbs. C.M.Co.

Hops - 20 B.C.; 10 B.C., 4 30 B.C. Hgs; 20 Kents = 80#

6 S; 6 M; 1.5 K.M.S; 1 gt. Pr.

6.59 am Started to mash - 150° / 40

7.25 " Malt all in

7.40 " Underlet on - 210° / 8; Steam - 8 ¼

7.51 " Finished mash

8.01 " Set Taps; Heat - 153°.

Sparge - 170° / 67; Hop - 170° / 1½

First runs - 19.7°.
Last - - 2°.
Water - 40
67
1½
116½

Into Cop. 101½ Skills. -11- Out of Cop. 90½ Skills. Balling. 13.8 %

Yeast - * 106 Brew (46 lbs. + 1½ Flour)

Racked Oct. 28th Balling - 2.35 %

No 7 Tun. Ale. Oct. 22nd.

Malt - 5000 lbs. C. M. Co.
Hops - 20 B.C.'s ; 10 B.C., 4 30 B.C. Hdgs ; 20 Kents = 80 #
6 S ; 6 M ; 1.5 K. M. S ; 1 yt. P.

6.59 am Started to mash - 150°/40
7.25 " Malt all in
7.40 " Underlet in - 210°/8 ; Steam - 8½'
7.50 " Finished mashing
8.20 " Set Taps ; Heat - 154½'
Sparge - 170°/67 ; Hops - 170°/2

First runs - 19.9%
Last " - 1.7%
Water - 40
8
67
2
117

Init. Gr.		Out of Gr.	Balling.
101½ Hdth.	-10½-	91 Hdths.	13.9%

Yeast - # 106 Brew (4/6 lbs. + 1½ Flour)

Racked Oct. 29th Balling - 2.45%

Alcohol (by wt.) = 13.9
- 2.45
11.45
× .42
2290
4580
4.809 %

No 8 Tun. **Ale.** Oct. 28th

Malt – 5000 lbs. C. M. Co.
Hops – 20 B.C., 10 B.C., + 30 B.C. Hdgs, 20 Kents = 80#
6 S, 6 M, 1.5 K.M.S, 1 gt. Pa.

7.06 am Started to mash – 150°/40
7.31 " Malt all in.
7.46 " Underlet on – 210/8, Steam – 7½"
7.56 " Finished mashing
8.26 " Set Taps, Heat – 154°.
Sparge – 170°/67 ; Hops – 170°/7½

First runs – 19.7%
Last " – 1.8%
Water – 40/8
67
7½
116½

Into Cop. 101½ bbls. – 10½ – Out of Cop. 91 bbls. Betting. 13.8%

Yeast – # 106 Brew (46 lbs. + 1½ Flour)

Racked Oct. 30th Betting — 2.3%

Alcohol (by wt.) = (13.8 – 2.3) · 42 = 4.83%

No 9 Tun. **Stout** Nov. 1st 1935.

Malt – 5000 lbs. C.M.C. + 250 lbs. B. Barley.
Hops – 20 B.C. ; 10 B.C. & 30 B.C. Golgs ; 20 Kents = 80 lbs
6 S ; 6 M ; 1.5 K.M.S ; 11 lbs. Pr. ; G. root – 3 lbs ; C. root – 3 lbs.
L. root – 2 lbs.

7 am Started to mash – $\frac{150}{41\frac{1}{2}}$
7.26 " Malt all in
7.41 " Started to underlet – $\frac{2\frac{1}{2}}{8}$; Steam – 10'
7.54 " Finished mashing
8.24 " Set Taps ; Heat – 155°
Sparge $\frac{176}{67\frac{1}{2}}$; Hyp – $\frac{171}{2}$

First runs – 20.2°/.
Last " – 1.9°/.
Water – 41½
8
67½
2
119

Into Cop. 104 bbls. – 9½ – Out of Cop. 94½ bbls. Balling. 14.2°/.

Yeast – * 111 Brew (46 lbs + 1½ Flour)

Note: This is the first brew since painting the large hot water tank. The paint used was "Rundite" ; one coat all round, while a second coat was applied to the more pitted surfaces.
Before brewing, the tank was steamed and rinsed out, four times.

Racked Nov. 8th Balling – 3.4°/.

No 10 Tun

Ale. Nov. 6th.

Malt – 5000 lbs. C.M.Co.
Hops – 20 B.C.'s; 10 B.C., 480 B.C. Hlgs; 20 Kent = 80#
6 S; 6 M; 1.5 K.M.S.; 1 gt. Pz.

7.04 am Started to mash – 150 / 40½
7.30 " Malt all in
7.45 " Underlet on – 210° / 4; Steam – 7'
7.56 " Finished mashing
8.27. Set Taps; Heat – 153°
Sparge – 120 / 66½; Hop – 170° / 2

First runs – 19.8%
Last " – 2.0%
Water – 40½
δ 66½
2
117

Into Cop. 102 Imp. lbs. — 10 — Out of Cop. 92 lbs. Balling. 13.9% ✓

Yeast – Off No. 112 Brew (46 lbs. + 1½ Fbre)

Note: 50 lbs "surplus" wort used in this brew.

Racked – Nov. 13th Balling – 2.3%

Alcohol = (13.9 – 2.3) · 42 = 4.87%

No. 3 Tun. Ale. Nov. 7th, 1935.

Malt – 5000 lbs. C.M.Co.
Hops – 20 B.C. ; 10 B.C., & 30 B.C. Golgr ; 20 Kents = 80#
6 M ; 6 S ; 1.5 K.M.S ; 1 pt. Pr.

7.04 am Started to mash – $\frac{15^{-0}}{40\frac{1}{2}}$
7.29 " Malt all in
7.44 " Started to underlet – $\frac{8^{1/2}}{8}$; Steam – $8\frac{1}{4}$'
8.00 " Finished mashing
8.30 " Set Taps ; Heat – 153°.
Sparge $\frac{170}{66\frac{1}{2}}$; Hop – $\frac{170}{1}$

First runs – 20.15%
Last " – 1.8%
Value – $40\frac{1}{2}$
8
$66\frac{1}{2}$
1
116

Into Cop. 102 bbls. — 11 — Out of Cop. 91 bbls. Balling 13.8%

Kent – # 112 Brew (46 lbs. + $1\frac{1}{2}$ Flour)

Reached Nov. 14th Balling – 2.25%

Alcohol = (13.8 – 2.25) · 42 = 4.85%

No. 4 Tun — Sparkling Ale — Nov. 13th

Malt — 4500 lbs. C.M.C. + 50 lbs. "surplus"

* Hops — 15 B.C. ; 10 B.C. & 8 B.C. 4 dys ; 20 Kent = 70 lbs

5 S , 6 M , 1.5 K.M.S.

6.58 am Started to mash — 150° / 36°

7.22 " Malt all in

7.37 " Started to underlet — 210° / 8° ; Steam — 6¾°

7.47 " Finished mashing

9.18 " Set Taps ; Heat — 170° / 168°

Sparge 170° / 68 ; Hops — 120° / 2

First runs 19.3%.

Least — 1.56%

Value — 36

8

68

2

114

Det. Cap.		Out of Cap.	Balling
98 Mbls.	— 10 —	88 Mbls.	12.7%

Least — * 114 Brew (45 lbs. + 1½ flour)

Racked Nov. 20th Balling — 1.9%

Alcohol : (12.7 − 1.9) .42 = 4.53%

No 5 Tun. Ale. Nov. 14th, 1935

Malt – 5000 lbs. C.M.Co.

Hops – 20 B.C.; 10 B.C., 4 30 B.C. Golgs; 20 Kents = 80 #

6 S; 6 M; 1.0 K.M.S; 1 gr. Pr.

6.59 am. Started to mash – 150°/90

7.25 " Malt all in

7.40 " Underlet on – 210°/8; Steam – 8¼'

7.52 " Finished mash

8.23 " Set Taps; Heat – 153°

Sparge 171°/66; Hyg – 171°/2

First runs – 19.5%

Last – " – 2.05%

Water – 40

8

66

2

116

Outer Cop.		Out of Cop.	Balling.
101 lbs.	– 10½ –	90½ lbs.	13.75%

Yeast – * 113 Brew (46 lbs + 1½ Flour)

Racked – Nov. 21st Balling – 2.2%

Alcohol : (13.75 – 2.2) .42 = 4.85%

No 8 Tun. Stout Nov. 15th

Malt - 5000 lbs. C.M.Co. & 250 lbs. B. Barley.
Hops - 20 B.C.; 10 B.C., & 30 B.C. Golys; 20 Kent = 80#
6 S; 6 M; 1.5 K.M.S.; 117½ Pr.; G. root - 3#; C. root - 3#
L. root - 2#

7.04 am Started to mash - 150'/42
7.32 " Malt all in.
7.47 " Underlet on - 2½/8; Steam - 9¾'
8.06 " Finished mash.
8.35 " Set Taps; Heat - 154°
Sparge 170'/66; Hop - 170'/2½ <

First runs - 20.2%
Last " - 1.55%
Water - 42/8
66
2½ <
118½ <

Into Cop. 103 Wells. -10- Out of Cop. 93 Wells. Balling 14.3%

Yeast - * 113 Brew (46 lb. + 1½ Flour)

Reached - Nov. 22nd Balling - 3.9%

Canada Malting Co.:

Amt. contracted for — 42.000 bus.

No. of carloads = $\frac{42000}{1500} = 28$.

Shipping:	Canada	Exported	Keiths	Exported
On Nov. 1:	— 1 car	[Nov. 15]	2 cars	[Nov 15]
" " 10	— 2 cars	[Nov. 25]	2 cars	[Nov. 25]

No 6 Tun. Ale. Nov. 20th

Malt - 5000 lbs. C.M.C.

Hops - 20 B.C.o ; 10 B.C. & 30 B.C. Hys ; 20 Kent = 80 #

6 S ; 6 M ; 1.5 K.M.S ; 1 qt. P.

7.09 am Started to mash - 150/40

7.30 " Malt all in

7.45 " Underlet on - 210/8 ; Steam - 9¼

8.02 " Finished mashing

8.32 " Set Taps ; Heat - 153°:4

Sparge 170/66 ; Hop - 170/1

First runs - 19.7%

Last " - 1.9%

Water - 40

8

66

1

115

Into Cop. 101 Mills. — 11 — Out of Cop. 90 Mills. Balling 13.7%

Yeast — * 116 Brew (46 lbs. + 1½ Flour)

Racked - Nov. 27th Balling — 2.45%

Alcohol : (13.7 - 2.45) . 42 = 4.72%

No 7 Tun. Ale. Nov. 21st

Malt - 5000 lbs. C. M. Co.
Hops - 20 B.C.; 10 B.C.; ½ 30 B.C. Pdgs; 20 Kents = 80#
6 S; 6 M; 15 K.M.S.; 1 pt Pl.

7.05 am Started to mash - 15-0 / 40½
7.32. Malt all in
7.47 " Underlet on - 2½ / 8 ; Steam - 10'
8.05. Finished mashing
8.35. Set Taps; Heat - 15-3'
Sparge - 130 / 65½ ; Hops - 170 / 2

First runs - 19.9%
Last " - 2.1%
Water - 40½ / 8
65-t / 2
116

Inter Cop. 101 bbls. - 11 - Outgd Cop. 90 bbls. Balling. 13.75%

Heart - ✱ 116 Brew (96 lbs. + 1½ Flour).

Racked - Nov. Balling - 2.25%

Alcohol : (13.75 - 2.25) . 42 = 4.83%

No 8 Tun. **Ale.** Nov. 26th

Malt - 5000 lbs. C.M.Co.
Hops - 20 B.C.; 10 B.C., + 30 B.C. 9 dgs; 20 Kent = 80#
6 S; 6 M; 1.5 K.M.S; 1 gf. Pr.

7.08 am Started to mash - 150° / 40
7.34 " Malt all in
7.49 " Underlet on - 210° / 8; Steam - 11'
8.06 " Finished mash
8.36 " Set Taps; Heat - 153°
Sparge - 170° / 66; Hops - 170° / 2

First runs - 20.05%
Last " - 1.8%

Water - 40
8
66
2
116

Into Cop. 101 bbls. - 10½ - Out of Cop. 90½ Balling 13.7%

Yeast — * 118 Brew (96 lbs + 1½ flour)

Racked Dec. 3rd Balling - 2.25%

Alcohol: (13.7 - 2.25) · 42 = 4.80%

No 9 Tun — Ale. — Nov. 27th.

Malt - 5000 lbs. C. M. Co.
Hops — 20 B.C.A. ; 10 B.C.A. + 30 B.C. 9 dys ; 20 Kent = 80 #
6 S ; 6 M ; 1.5 K.M.S ; 1 pt. R.

7.05 am Started to mash - 15-0 / 36½
7.29 " Malt all in
7.49 " Underlet on - 210 / 8 ; Steam - 11'
8.02 " Finished mash
8.34 " Let Tyes ; Heat - 15-4°.
Sparge - 120 / 69½ ; Hyd. - 121 / 3

First runs - 21.25%
Last " - 1.8%
Water - 36½
8
20 69½
3
117

Into Cop. — Out of Cop. — Balling
101 bbls. — 10½ — 90½ bbls. — 13.7%

Yeast - * 118 Brew (46 lbs. + 1½ Flour)

Racked Dec. 4th — Balling - 2.35%

Alcohol : (13.7 - 2.35) .42 = 4.77%

No. 10 Tun. Ale. Dec. 3rd

Malt — 5000 lbs. C. M. Co.

Hops — 20 B.C.s ; 10 B.C.s + 30 B.C. Edgs ; 20 Kents = 80 #
68 ; 6 M ; 1.5 K M S. ; 1 pt. Pk.

7.17 AM Started to mash - 150° / 37

7.40 " Malt all in.

7.55 " Underlet on - 210° / 8 ; Steam - 11¼

8.10 " Finished mash

8.40 " Set Taps, Heat - 153°

Sparge - 170° / 69 ; Hop - 170° / 1

First runs - 2105 %
Last " - 18 %
Water - 37
8
69
21
115

Into Cop. 101 Mlls. — 10 — Out of Cop. 91 Mlls. Balling 13.65 %

Yeast - * 120 Brew (45 lbs. + 1½ Flour)

Racked Dec. 10th Balling - 2.3 %

Alcohol = (13.65 - 2.3) .42 = 4.77 %

No 3 Tun. Ale. Dec 4th.

Malt — 5000 lbs. C.M.Co. + 60 lbs. "surplus"
Hops — 20 B.C. ; 10 B.C.s + 30 B.C. Hdgs ; 20 Kents = 80#
65° ; 6M ; 1.5 K.M.S ; 1pt. Pn.

7.10 am Started to mash — 150° / 40½
7.35 " Malt all in
7.50 " Underlet on — 210° / 8 ; Steam — 11½'
8.05 " Finished mash
8.35 " Set Taps ; Heat — 154-5°
Sparge — 170° / 66½ ; Hop. — 170° / 1

First runs — 20.0%
Last — " — 1.8%

Water — 40½
8
66½
1
116

Into Cop. 101½ Galls. — Out of Cop. 91 Galls. — Balling. 13.75%

Yeast — # 121 Brew (45 lbs. + 1½ Flour)

Racked. Dec. 10th Balling — 2.35%

Alcohol : (13.75 - 2.35) . 42 = 4.79%

No. 9 Tun — Stout. — Dec. 10th

Malt — 5000 lbs. C.M.Co. + 250 lbs. B. Barley.
Hops — 20 B.C's, 10 B.C's & 30 B.C. Hops, 20 Kents = 80#
65°; 6 M; 1.5 K.M.S.; 117½ lbs. R.; S. root - 3#; C. root - 3#
L. root - 2#

* 7.30 am Started to mash - 150° / 39½
7.53 " Malt all in
8.08 " Underlet on - 210° / 8 ; Steam - 11¼
8.24 " Finished mash - 168°
8.52 Set Taps ; Heat - 155°
Sparge - 170° / 68½ ; Hop - 170° / 1½

First runs - 21.0%
Last " - 1.95%
Water - 39½
8
68½
1½
117½

Into Cp. — Out of Cp. — Balling.
102½ lbls. — 9 — 93½ lbls. — 14.3%

Yeast — *123 Brew (47 lbs. + 1½ Flour)

Racked Dec. 17th Balling — 2.9%

Alcohol :

* Due to the advent of cooler weather, with consequent saving of time in "frigging", the start of mashing has been delayed half an hour.

No. 4 Tun. Ale. Dec. 11 [illegible]

Malt – 5000 lbs + 40 lbs. surplus.
Hops – 20 B.C. ; 10 B.C. & 30 B.C. Edys ; 20 Kents = 80 #
6 S ; 6 M ; 1.5 K.M.S ; 1 qt. Pr.

7.29 am Started to mash – 150° / 37½
7.53 " Malt all in
8.08 " Underlet on – 210° / 8 ; Steam – 11¼'
8.23 " Finished mash
8.56 " Set Taps ; Heat – 152.3°
Sparge – 170° / 68½ ; Hop – 170° / 1

First runs – 20.7%
Last " – 1.6%
Water – 37½ / 8 / 68½ / 1 / 115

Into Cp. 101 Bbls. – 10½ – Out of Cp. 90½ Bbls. Balling 13.7%

Yeast – * 123 Brew (50 lbs. + 1½ lb. Flour)

Racked Dec. 18 7/4 Balling – 2.2 %

Alcohol : (13.7 – 2.2) .42 = 4.83%

Quantity before fermentation = 62" = 2065.1 gals. (corrected).
" after " = 59" = 1969.9 " "
" in cellar (Measured by meter) = 1954. "

"Initial Heats":

Around about Sept 1st – 143° F

" " " Oct. 10th – 139° F

" " " Nov. 15 – 139° F

" " " Dec. 4 – 138-39° F

" " " 11 – 138° ?

" " Jan. 7th 1936 – 137°

The temperatures recorded were obtained by means of a thermometer placed at the mouth of the Steele's Masher.

No. 5 Tun. Sparkling Ale. Dec. 17th

Malt - 4500 lbs. C.M.Co. + 50 lbs. "samples"
Hops - 15 B.C. ; 10 B.C. & 25 B.C. Hops ; 20 ~~Kent~~ = 70 #
5 S ; 6 M ; 1.5 K.M.S. * Bohemians 1936 Crop.

7.29 am Started to mash - 150° / 33½
7.52 " Malt all in
8.07 " Underlet on - 310° / 8 ; Steam - 10'
8.20 " Finished mashing
8.52 " Set Taps ; Heat - 115-2-3'
Sparge - 170° / 70½ ; Hop - 170° / 1½

First runs - 20.2%
Last " - 1.4%
Value - 38½
80 ½
1/2
113½

Into Cop. 98 bbls. - 10½ - Out of Cop. 87½ bbls. Balling. 12.7%

Yeast - * 125 Brew (45 lbs. + 1½ Yeast) Air - 1¼'

Racked: Dec. 24th Balling - 2.15%

Alcohol : (12.7 - 2.15) .42 = 4.43%

~~Quantity before fermentation = 62" = 2065.1 gals (corrected)~~
~~" after " = 59" = 1964.4 " "~~

Quantity before fermentation = 59¾" = 1989.6 gals (Corrected)
" after " = 57" = 1897.3 " "
" vended in cellar - - - = 1896.0 "

* Note the use of a mild flavoured hop —— test and keep check on this brew while in storage.

Note. Bier: Beginning with this brew hops, used in the vats in the cellar, for "topping down" will be Bohemians (1936 Crop.). Have previously used more B.C. Goldings. (1934)

No. 6 Tun. Ale. Dec. 18th

Malt – 5000 lbs. C. M. C. + 40 lbs. "surplus".
Hops – 20 B.C.'s; 10 B.C.'s & 30 B.C. Edys; 20 Kents = 80#
6 S; 6 M; 1.5 K.M.S.; 1 gt. Pr.

08 7.31 am Started to mash – 150°/37½
7.52 " Malt all in
8.09 " Underlet on – 210°/8; Steam – 11¾'
8.23 " Finished mashing
8.53 " Set Taps; Heat – 1 10-5°-4'.
9.1 Sparge – 170°/67½; Hop – 170°/2

First runs – 20.75%
Last " – 1.6%
Water – 37½/8
67½
2
115

Into Cop. 100 bbls. – 10½ – Out of Cop. 89½ bbls. Balling 13.75%

Yeast – #125. Brew (50 lbs. + 1½ Flour) Air – 1¼'

Quantity before fermentation = 61/7" = 2039.9 gals. (corrected)
" after " = 58/7" = 1939.2 " "
" recorded in cellar ------- 1942 "

Racked Dec. 26th/39 Balling – 2.9%

Alcohol: (13.75 – 2.9) .42 = 4.76%

Original Sparkling Ale first brewed April 11, 1930

20 B.C.'s (Kent)

20 Bohemians
15 B.C.'s (Kent)

20 Kents
75 lbs.

Present Practice.

15 B.C.'s 1934

10 B.C.'s
25 B.C. Goldings } 1934

20 Kents 1934

70 lbs

a return to the Original.

Proposed and decided upon

20 B.C.'s

20 B.C. Golgs.
15 Kents

20 Bohemians.

70 lbs

"Export" – at present.

20 B.C.,
10 B.C.,
30 B.C. Edgs.
20 Kents –

1934 Crop.

80 lbs.

Proposed: 20 B.C.,
10 B.C
30 B.C. Edgs.
10 Bohemians
10 Kents

80 lbs.

and decided upon

No. 7 Tun. Ale. Dec. 26/35

Malt – 5 000 lbs. C. M. Co. + 40 lbs surplus.

* Hops – 20 B.C.n ; 10 B.C. ; 30 B.C. Golys ; 10 Kent = 10 Bohemians = 80 ±
6 S ; 6 M ; 1.5 K.M.S ; 1 pt. Pr.

7:30 am Started to mash – 150 / 37½
7.55 " Malt all in
8.10 " Underlet in – 110/8 ; Steam – 10¾
8.22 " Finished mash
8.53 " Set Taps ; Heat – 153-4
Sparge – 170/67½ ; Hop – 170/2

First runs – 20.6%
Last " – 1.8%
Wate – 37½
8
67½
2
115

Into Cp. Out of Cp. Balling.
100 bbls. — 11 — 89 bbls. 13.7%

Yeast – * 126 Brew (50 lb + 1½ lbs) Air – 1¼

Quantity before fermentation = 61¾" = 2056.7 gals (corrected)
" after " = 58¾ = 1955.9 " "
" recorded in cellar = 1934. "

Racked Jan. 2nd Balling – 2.5%

Alcohol : (13.7 – 2.5) .42 = 4.7%

* In order to conserve our Kent hops and at the same time avoiding harshness in the beer, the delicate flavoured Bohemians have been substituted in the last addition of hops.

No. 8 Tun. **Ale.** Jan. 2, 1936.

Malt – 5000 lbs. C.M.C.

Hops – 20 B.C.'s ; 10 B.C.'s & 20 B.C. Hdgs ; 10 Kent + 10 Bohs. = 80#

6S ; 6M ; 1.5 K.M.S ; 1 gt. P2.

7.33 am. Started to mash – $\frac{150'}{38}$

7.57 " Malt all in

8.12 " Underlet on – $\frac{210'}{8}$; Steam – 11 3/4

8.30 " Finished mash

9.00 " Set Taps ; Heat – 153°

Sparge – $\frac{170'}{67}$; Hop – $\frac{170'}{2}$

First runs – 21.0%.

Last " – 1.55%

Water – 38
67
2
115

Into Cop. 100 bbls. — 10 1/2 — Out of Cop. 89 1/2 bbls. Balling. 13.8%

Yeast – # 128 Brew (50 lbs + 1 1/2 Flour) Air – 1 1/4'

Quantity before fermentation = 62 1/2" = 2096.87 gals (corrected)

" after " = 60 3/8 = 2025.58 " "

" recorded in cellar = 1966. "

Racked Jan. 9th Balling – 2.8%

Alcohol : (13.8 – 2.8) .42 = 4.62%

This is the first brew, during the mashing of which, use was made of newly installed "striking heat" and "initial heat" thermometers.

Time	"Striking heat"	"Initial Heat"	
7.39 am	152° F	138° F.	
7.42 "	152°	138°	
7.47 "	"	137°	
7.50 "	"	137 1/2	20661 g
7.51 "	"	138 1/2	
7.53 "	"	139°	
7.53 1/2 "	"	140 3/4	
7.55	"	141 1/4	
7.56	"	142 1/2°	

1926.

No. 9 Tun. Ale. Jan 7th

Malt - 5000 lbs. C.M.Co. + 60 lbs. "surplus".
Hops - 20 B.C.; 10 B.C., & 30 B.C. Goldings; 10 Bohs + 10 Kents = 80 #
6 S ; 6 M ; 1.5 K.M.S ; 1 pt. Pr.

7.53 am Started to mash - 150°/38
7.56 " Malt all in
8.11 " Underlet on - 210°/8 ; Steam - 11½'
8.25 " Finished mash
8.55 " Set Taps ; Heat - 163°/4
Sparge - 170°/67 ; Hop - 170°/1

First runs - 20.8%
Last " - 1.5%
Water - 38
8
67
1
114

Into Cop. 100 bbls. - 10½ - Out of Cop. 69½ bbls. Balling. 13.8%

Yeast - * 129 Brew (50 lbs. + 1½ Flour) Air - 1¼'

Quantity before fermentation = 62¼" = ~~2078.5 gals~~ 2073.5 gals.
" after " = 59½" = 1971.2 gals.
" recorded in cellar - - - - - 1946. "

Racked Jan. 14th Balling - 2.4%

Alcohol : (13.8 - 2.4) .42 = - 4.79%

NB. This is the first brew since painting the bottom and pit holes in the sides of hot water tank. The tank was boiled and flushed out several times before being used for brewing purposes.

"Striking Heat" varied only from 153° → 152°
"Initial Heat", (as recorded by thermometer placed at mouth of mashing machine), varied from 139°F at the start, to 142° at the end of mashing in.
Average "initial heat" was 138.7°F.

No. 10 Turn.

Ale.

Jan. 14/36.

Malt – 5000 lbs. C.M.Co. + 60 lbs. "surplus".

Hops – 20 B.C.'s ; 10 B.C.'s & 30 B.C. Golds ; 10 Bohs + 10 Kents = 80 #

6 S ; 6 M ; 1.5 K. M.S. ; 1 yt. Pr.

7.33 am – Started to mash – 152°/38

7.55 " – Malt all in

8.10 " – Underlet on – 210°/8 ; Steam – 11½'

8.25 " – " off & Finished mashing

8.55 " – Set Taps ; Heat – 154°

Sparge – 170°/67 ; Hyp – 170°/17

First runs – 21.0%

Last " – 1.5%

Water – 38/8 / 67 / 17

114?

Into Cop. 100 bbls. – 10½ – Out-of Cop. 89½ bbls. Balling. 13.9 %

Yeast – # 130 Brew (50 lbs + 1⅛ Flour) Ai – 1¼'

Quantity before fermentation = 57⅝" = 2029.2 gals. (Corrected)

" after " = 55" = 1961.9 " "

" recorded in cellar ----- 1935. "

Racked Jan. 21/36. Balling – ~~2.3%~~ 2.45%

Alcohol : (13.9 – 2.45) .42 = 4.81%

"Striking Heat" varied from 153° – 153½°

"Initial heat" varied from 139° → 143½°

No. 3 Turn. Ale. Jan. 21st/36.

Malt - 5000 lbs. C.M.Co. + 40 lbs. "surplus".
Hops - 20 B.C.A. ; 10 B.C. ; 4 30 B.C. Goldings ; 10 Bohs + 10 Kents = 80#
6 S ; 6 M ; 1.5 K.M.S ; 1 gt. Ph.

7.31 am = Started to mash - 150°/38
7.53 " Malt all in
8.06 " Underlet in - 210/8 ; Steam - 13½'
8.27 " Finished mashing
8.57 " Set Taps. ; Heat - 154°.
Sparge - 170/67 ; Hops - 170/1

First runs - 20.7%
Last " - 1.25%
Water - 38
5
67
1
114

Into Cop. 100 bbls. — 10½ — Out of Cop. 89½ bbls. Balling 13.7%

Yeast - # 131 Brew (50 lbs + 1½ Flow) Air - 1¼'

Quantity before fermentation = 58" = 2050.6 gals. (corrected)
" after " = 55⅞" = 1977.0 " "
" recorded in cellar = - - -- 1943.0 "

Racked Jan. 29/36 Balling - 2.8%

Alcohol : (13.9 - 2.8) .42 = 4.66%

NB. Since brewing last, a new st. & steam thermometer has been fitted to the large hot water tank. Comparison of the "initial heats" of this brew to those of previous brews shows that the old thermometer was 3 to 4 degrees "out" at a time temperature of 151° F.

"Striking Heat". 150° F. (constant)
"Initial Heat". 135½ - 140° F. (variation.)

No 4 Tun. Ale. Jan. 29/36.

Malt — 5000 lbs. C. M. Co. + 50 lbs "surplus".
Hops — 20 B.C., ; 10 B.C., & 30 B.C. Golding; 10 Bulls + 10 Kents = 80 lbs
6 lbs ; 6 M ; 1.5 K. M. S. ; 1 gt. P_2.

7.30 am Started to mark - $\frac{155°}{38}$
7.54 " Malt all in
8.09 " Underlet on - $\frac{210°}{8}$; Steam - $11\frac{1}{2}$
8.24 " Finished mashing
8.56 " Set Taps; Heat - 155°
Sparge - $\frac{170°}{67}$; Hop - $\frac{170°}{2}$

First runs - 20.6%
Last " - 1.8%
Water - 38
8
67
2
115

Data Co. 99 7/100 lbls. — $10\frac{1}{2}$ — Cost of Co. $89\frac{3}{4}$ lbls. Balling 13.7%

Yeast - 50 lbs off No. 132 Brew. Age - $1\frac{1}{4}$

Quantity before fermentation = 62" = 2065.1 gals. (corrected)
" after " = $59\frac{3}{8}$ = 1987.0 " "
" recorded in cellar ---- 1973.0 "

Racked Jan Feb. 5, 1936 Balling - 2.36%

Alcohol : (13.7 - 2.36) .42 = 4.76%

"Striking Heat" — 153° (constant)
"Initial Heat" — 138°-142° (Variation)

N.B. The "striking heat" of this brew was purposely raised in order to conform to past practice. In the past, the S.H. has supposed to have been 150° F., but the installation of new thermometers has brought to light the fact that, on the average, the S.H. has really been 152-153° F.

No. 5 Tun. Sparkling Ale. Feb. 4/36.

Malt - 4500 lbs. C. M. Co. + 30 lbs. "surplus".
Hops - 20 B.C.; 20 B.C. Golding & 10 Kent; 20 Bohemian = 70 lbs.
5 S; 6 M; 1.5 K.M.S.

7.30 a.m. Started to mash - 153° / 33½
7.55 " Malt all in
8.10 " Underlet on - 210/8; Steam - 10½
8.22 " Finished mashing
8.52 " Set Taps; Heat - 153°
Sparge - 120/69; Kop - 170/1

First runs - 20.05%
Last " - 1.5%
Water - 33½ / 6 / 69 / 1 / 111½

Into Cop. 97 lbs. — 10½ — Out of Cop. 86½ lbs. Belling. 12.7%

Yeast - # 133 Brew (97 lbs + 1½ Flour) Air - 1¼

Quantity before fermentation = 59" = 1972.5 gals (corrected)
" after " = 56½" = 1880.6 " "
" recorded in cellar - - - - 1873. "

Racked Feb. 11, 1936 Belling — 2.37%

Alcohol: (12.7 - 2.37) . 42 = 4.34%

"Striking Heat" — 153° F. (constant)
"Initial " " — 136 → 142° F. (Variation)

40

No. 8 Tun. Ale. Feb. 5th/36.

Malt – 5000 lbs C.M.Co. + 50 lbs. "imples"
Hops – 20 B.C.n ; 10 B.C.n & 30 B.C. Hops ; 10 Bohemians + 10 Kents = 80 #
6 S ; 6 M ; 1.5 K.M.S. ; 1 oz. Pr.

Started to mash – 153° / 38°
Malt all in 210° / 8
Underlet on – 210° / 8 ; Steam – 12'
Finished mashing
Set Taps ; Heat – 153½°
Sparge – 170° / 66 ; Hop. – 170° / 1½

First runs – 20.9%
Last – 1.4%
Water – 38 / 8 / 66 / 1½ / 113½

Into Cop. 99½ Imp. Gls. – 11 – Out of Cop. 88½ Balling. 13.95%

Yeast – * 133 Brew (50 lbs + 1½ Flour) Air – 1¼'

Quantity before fermentation = 61" = 2031.6 gals. (corrected)
" after " = 58¾" = 1949.5 " "
" recorded in cellar – – – 1887 "

Racked Feb. 12/36 Balling – 2.36%

Alcohol : (13.95 – 2.36) .42 = 4.87%

"Striking Heat" – 153°
"Initial Heat" – 138 – 143° F

N.B. When approximately half of this brew had run into the fermenter (No. 6), some was discovered to be leaking, so the balance of the brew was run into No. 8 Tun, while that wort contained in the leaky tun was pumped into No. 8 tun also. A few additional pounds of yeast were added.
Later: "Blankhead" was removed at 5:30 am Feb. 6. Looks good.

No. 9 Tun. Stout. Feb. 6, 1936.

Malt – 5000 lbs C.M.Co. + lbs. Sugar + 250 lbs B. Barley.
Hops – 20 B.C.'s; 10 B.C.'s & 30 B.C. Pellets; 10 Bohs + 10 Kent = 80 lbs
68; 6 M; 1.5 K.M.S; 197½ lbs Pr.; G. root = 3; C. root = 3
L. root – 2

7.20 am Started to mash – 152°/39
7.43 " Malt all in
7.58 " Underlet on – 210°/8; Steam – 13¼'
9.17 " Finished mashing
9.48 " Set Taps; Heat – 15-4°.
Sparge – 170°/68; Hop – 170°/3

First runs – 19.7%
Last " – 1.5%
Water – 39
8
68
3
118

Into Cop. 101 bbls. – 10 – Out of Cop. 91 bbls. Balling 14.6%

Yeast – ✻133 Brew (95 lbs + 1½ Flour) Air – 1¼'

Quantity before fermentation = 69¾" = 2157.4 gals. (corrected).
" after " = 61½" = 2098.3 " "
" recorded in cellar ——— 2005. "

Racked Feb. – 13, 1936 Balling – 3.26%

Alcohol:

"Striking Heat – 152°F
"Initial " – 138 → 143°F

No. 10 Tun. Ale. Feb. 10/36.

Malt - 5000 lbs. C.M.Co. + lbs. Supplies.
Hops - 20 B.C.; 10 B.C. & 30 B.C. Goldings; 10 Brhs + 10 Kents = 80 #
GS; 6 M; 1.5 K.M.S.; 1 gr. Pr.

7.30 am Started to mash - 155°/37½
7.53 " Malt all in
8.08 " Underlet on - 210°/8; Steam - 12'
8.22 " Finished mashing
8.52 " Set Taps; Heat - 154°.
Sparge - 170°/67; Hop - 170°/1½

First runs - 20.6?
Last " - 19?
Water - 37½
67
7½
114

Into Cyp. Out of Cyp. Balling.
99½ Hlds. -10½- 89 Hlds. 13.7%

Yeast - #135 Brew (50 lbs + 1½ Flour) Air - 1¼ mins.

Quantity before fermentation = 58" = 2050.6 gals.
" after " = 55¾" = 1972.9 "
" recorded in cellar ------ 1952. "

Racked Feb. 17, 1936 Balling - 2.60%

Alcohol: (13.7 - 2.60) .42 = 4.66%

"Striking Heat" - 153°F
"Initial " - 138 - 143½°

Re Irish Moss

Amount of Moss used at present is 1 Oz. per Canadian bbl of 25 gals. ≡ .84 Oz. per Eng. bbl. of 36 gals.

Amount of "Irish Moss" denoted by H. T. Brown in his classic "The Nitrogen Question in Brewing", to give the best envelopment of floating albuminoids, was 1 in 29.00 of wort: ie: $\frac{1}{3}$ Oz. per Eng. bbl.

It is recommended that the Moss be added just before "turning out" — from 10 - 15 mins. Longer boiling weakens the effect of the moss.

Ale - Special.

Feb. 19/36.

Specifications:

Original Balling – 13.9%.

Final " – 3.5% ??

Alcohol – 4.36-4.4%.

Malt – 5000 lbs.

Hops – 80 "

"Make up" – 99-99½ bbls.

"Turn Out" – 89-89½ "

Water: Mashing in – 38 bbl.

Underlet – 2 "

Sparge – 72½ "

Hyp. " – 2

114½

II

Moss — 4 lbs.
Salt — 12 "
Pr. — 1/4 "

} To be added 15 Min. before end of boiling period.

"Striking Heat" — 166-167° F
"Initial " " — 150° F exactly.

Underlet and steam to raise temp. to 154° F.

Time of boiling to be 2½ hours, last half-hour's boiling to be of a gentle nature. No vigorous movement.

For further data see other sheet prepared for this brew.

Fermentation. (Ale-Spirit)

4.30 P.M. Feb. 19, Temp. – 58½° Ball. – 13.6%

8. A.M. " 20; B. H at 6.30 " – 59¼° " – 13.15%

4.30 P.M. " 20 " – 60½° " – 12.35%

7.30 A.M. " 21 " – 66° " – 9.4%

Pumped at 2.30 P.M.

4.30 P.M. " 21 " – 69° " – 6.8%

7. P.M. " 21 " – 69 " – 6.15%

7.30 A.M. " 22 " – 69° " – 3.55%

1st skim at 6.30 am.

7.30 A.M. " 24 " 63 – 2.0 – 2.1%

" " " 25 " 59° – 2.0 – 2.1%

" " 26 Racked – 57 – 1.92%

↓ Beer had cleared down remarkably well in fermenter. Put cup J yeast.

Cellar Follow-Up.

Mar. 9th. ; Sample, bright and very clear. Taste was inclined to be sharper than other vats of Ale sampled.

Mar. 18th. Sample, bright and clear. Taste had changed somewhat — was smoother. Sampled by S. C. Oland, C. Winn and A. Oland Sr.

Mar. 31 & April 1/32 — Bottled, a few dozen set aside.

No 3 Tun

Ale — Special.

Feb. 19/36

Malt — 5000 lbs. C. M. Co. + 60 lbs sugar.
Hops — 20 B.C.; 10 B.C., & 30 B.C. Goldings; 10 Bohs & 10 Kents = 80 lbs
12 S; 4 M; 1.5 K.M.S; 1 gt. Pr.

7.27 a.m. Started to mash — 167°/36
7.50 " Malt all in
8.05 " Unchecked on — 210°/4; Steam — 4'
8.15 " Finished mashing
8.45 " Set Taps: Heat — 152°.
Sparge — 170°/72; Hop — 160°/1

First runs — 21.65%
Last " — 1.95%
Water — 36
$4
72
1
113

Into Cop. 99 bbls. — 9 — Out of Cop. 90 bbls. Balling 13.6%

Yeast — #137 Brew (50 lbs + 1½ Flour) Air — 1¼'

Quantity before fermentation = 58⅜" = 2063.2 gals. (corrected).
" after " = 56¼" = 1998.0 " "
" recorded in cellar ------ 1956.0 gal.

Racked — Feb. 26/36 Balling — 1.92%

Alcohol: (13.6 - 1.92) .42 = 4.90%

"Striking Heat" — 166-167° F.
"Initial Heat" — 149-150° F as recorded by thermometer fixed at mouth of machine.
" " — 150-152° F. shown by hand " " " "
at various times.

Temperature of mash at end of "dough in" period, 146-14

N.B. It is evident that the mash tun was not sufficiently pre-heated.

After setting taps it was noted that the foam in the "grant" had a creamy appearance and was of fine texture — no large bubbles. Wort was bright.

Fair "break" was noted after addition of 5 lbs. of hops and boiled 20 mins. However, the albuminoids were not balled together in lumps coarse enough to skim off.

No. 9 Tun. Ale. Feb. 20/36.

Malt — 5000 lbs. C.M.Co. + lbs surplus.
Hops — 20 B.C.$_s$; 10 B.C.$_s$ + 30 B.C.$_s$ Fuggs ; 10 Bohus + 10 Kents = 80 lbs
GS ; 6 M ; 1.5 K.M.S. ; 1 gl. Pr.

7.31 am Started to mash. $\frac{153°}{37\frac{1}{2}}$
7.55 " Malt all in
8.10 " Underlet on - $\frac{210°}{8}$
8.29 " Finished mashing
8.[illegible] " Set Taps ; Heat - 153-154°.
Sparge - $\frac{170°}{66}$; Hop - $\frac{160°}{1}$

First runs - 20.5%
Last " - 1.4%
Water - $37\frac{1}{2}$
8
66
1
$112\frac{1}{2}$

1st Cop. 99 bbls. — $9\frac{1}{2}$ — Out of Cop. $89\frac{1}{2}$ bbls. Balling. 13.9%

Yeast — #137 Brew (50 lbs + 1½ Flour) Air — 1/4

Quantity before fermentation = $60\frac{1}{4}$" = 2006.4 gals. corrected
" after " = $57\frac{5}{8}$" = ~~1938.4~~ 1918.3 "
" recorded in cellar ---- 1919 gals.

Reached Feb. - 27/36 Balling - 2.2%

Alcohol : (13.9 - 2.2) - .42 = 4.91%

"Striking Heat" - 151 → 153°F
"Initial " " - 136 → 143°F

No. 5 Tun. Ale. Feb. 24th.

Malt = 5000 lbs. C. M. Co. + 60 lbs. surplus.
Hops - 20 B.C.; 30 B.C. Hyg + 10 B.C.; 10 Bohs + 10 Kent = 80 #
6 S; 6 M; 1.6 K. M. S; 1 gt. P.

7.29 am Started to mash - 155/38
7.52 " Malt all in
8.07 " Started to underlet - 5 1/2 / 8; Steam - 12½'
8.22 " Finished mashing
8.52 " Set Taps; Heat - 154'
Sparg - 170'/66½; Hop - 170'/1½

First runs - 20.95%
Last " - 1.3%
Values - 3 5/8
65½
1½
113

Inter Cop. 99 bbls. — 10¼ — Ant. J. Cop. 88 5/4 bbls. Balling 13.8%

Yeast - *138 Brew (50 lbs + 1½ 7 hour) Air - 1¼

Quantity before fermentation = 61 3/8"
" after " = 58 3/4"
" recorded in cellar ----- 1969 gals.

Racked - ~~Mar.~~ Mar. 2/36 Balling — 2.32%

Alcohol: (13.8 - 2.32) .42 = 4.82%

"Striking heat" - 152½ - 153°F
"Initial " — 131 - 142°F

No. 6 Tun. Ale. Feb. 25/36.

Malt – 4500 lbs. C.M.Co. + 40 lbs surplus.
Hops – 20 B.C.'s; 30 B.C. Cdgs + 10 B.C.'s; 10 Bales + 10 Kents = 80 #
6 S; 6 M; 1.5 K.M.S; 1 gt. R.

7.20 am Started to mash – 15-3 / 37½
7.48 " Malt all in
8.03 " Started to underlet – 210 / 8; Steam – 12½'
8.23 " Finished mashing
8.58 Set Taps; Heat ✓ 154°
Sparge – 170 / 65½; Hyp – 170 / 1

First runs – 20.7%
Last " – 1.4%
Water – 37½
8
65½
1
1137

Into Cop. 98¼ Hhds. – 10¼ – Out of Cop. 88 Hhds. Balling. 13.8%

Least – @ 138 Brew (5 Hhds + 1½ Hops) Air – 1¼'

Quantity before fermentation ≡ 60¾" =
" after " ≡ 58" =
" recorded in cellar ----- 1933 gals.

Racked Mar. 3/36 Balling –

Alcohol : (13.8 –) .42 =

"Striking Heat" – 152 - 156° F.
"Initial " – 136 - 141-2° F.

No. 7 Tun. **Ale.** Feb. 26, 1936.

Malt – 5000 lbs. C. M. G. + 50 lbs. maplun.
Hops – 20 B.C. ; 10 BC. + 30 B.C. Hys ; 10 Bohs + 10 Kents = 80 #
6 S ; 6 M ; 1.5 K.M.S ; 1 pt. Pr.

7.22 am Started to mash – $\frac{152°}{37\frac{1}{2}}$
Malt all in
Started underlet – $\frac{240'}{8}$; Steam – 14'
Finished mash
Set taps ; Heat – $\frac{160'}{9}$
Sparge – $\frac{170°}{66}$; Hop – $\frac{160'}{3}$

First runs – 20.9%
Last " – 1.25%
Water – $37\frac{1}{2}$
9
66
3
$114\frac{1}{2}$

Into Cop. 98 bbls. – $10\frac{1}{2}$ – Out of Cop. $87\frac{1}{2}$ bbls. Balling 13.85%

Yeast – #139 Brew (50 lbs + $1\frac{1}{2}$ Flour) Air – $1\frac{1}{4}$'

Quantity before fermentation = $61\frac{3}{4}$" =
" after " = $58\frac{1}{8}$" =
" recorded in cellar – – – – 1939 gal.

Reached Mar. 4 /36 Balling – 2.3%

Alcohol : (13.85 – 2.3) . 42 = 4.85%

"Striking Heat" – 152 – 152½ °F
"Initial " – 136 – 137 – 136 – 139 – 142 °F

No 8 Tun. Stout. Feb. 27/36

Malt – 5000 lbs. C.M.C. + 50 lb. surplus + 250 lbs. B. Barley.
Hops – 20 B.C.o. ; 10 B.C., + 30 B.C. Hops ; 10 Bohs & 10 Kents = 80 #
6 S ; 6 M ; 1.5 K.M.S ; 119½ Pa. ; G. root – 3# ; C. root – 3#.
L. root – 2 #.

7.29 am Started to mash – 153°/39
7.52 " Malt all in
8.07 " Started to underlet – 210°/8 ; Steam – 13½'
8.22 " Finished mashing
8.52 " Set Taps ; Heat – S 154°.
Sparge – 170°/68 ; Hyp – 160°/3½

First runn – 21.2%
Last " – 1.25%
Water – 39
8
68
3½
118½

Into Cop. 101 bbls. – 9½ – Out of Cop. 91⅓ bbls. Balling. 14.4%

Yeast – # 139 Brew (45 lb. + 1½ Flour) Qui – 1¼'

Quantity before fermentation = 65" =
" after " = 62½" =
" recorded in cellar – – – 2026 gals.

Racked Mar. 5/36 Balling – 3.0%

Alcohol :

"Striking Heat" – 149 – 154°
"Initial " – 136 – 144° (Variation due to addition of small amount of cold water, ~~into~~ to H.W. tank, just before starting mash.

No. 9 Turn. Ale. Mar. 2/36

Malt – 5000 lbs. C.M.Co. + 50 lbs. surplus.
Hops – 20 B.C.n ; 10 B.C.n & 30 B.C. Pelys ; 10 Brbk & 10 Kents = 80#
6 S ; 6 M ; 1.5 H.M.S ; 1 gt. Pk.

7.30 am = Started to mash – 153° / 37½°
7.53 " Malt all in
8.08 " Underlet on – 2½ / 8 ; Steam – 13½°
8.25 " Finished mash
8.55 " Set Taps ; Heat – 156° / 160°
Sparge – 126 / 67 ; Hop – 160 / 2

First runs – 21.1%
Last " – 1.3%
Value – 37½ / 8 / 67 / 2 / 119½

Into Cop. 99 bbls. – 10 – Out of Cop. 89 bbls. Balling. 13.8%

Yeast – * 190 Brew (50 lbs + 1½ Flour) Air – 1¼°

Quantity before fermentation = 63⅛" =
" after " = 60⅜" =
" recorded in cellar ---- 1947 Gals.

Racked Mar. 9, 1936 Balling – 2.28%

Alcohol : (13.8 – 2.28) .42 = 4.83%

"Striking Heat" – 153 – 153° ½°
"Initial " – 137 – 144° F

No. 10 Tun. Sparkling Ale. Mar. 3/36.

Malt – 4500 lbs. C.M.Co. + lbs. surplus.
Hops – 20 B.C.'s; 20 B.C. Goldings + 10 Kents; 20 Bohemians = 70 #
5 S; 6 M; 1.5 K.M.S.

Started to mash – 15-3' / 33½
Malt all in
Underlet – 8-10' / 8; Steam – 11½'
Finished mashing
Set Taps; Heat – 15-4'
Sparge – 120' / 68½; Hop – 160' / 2

First runs – 20.7%
Last " – 0.6%
Value – 33½ / 8 / 68½ / 2 / 112

Into Cop. 96½ Mills. – 10¼ – Out of Cop. 86¼ Mills. Balling 12.95%

Yeast – # 191 Brew (45 lb. + 1½ Flour) Air – 1¼'

Quantity before fermentation = 56¼" =
" after " = 59⅜" =
" recorded in cellar – – – 1908 Gals.

Racked Mar. 10/36 Balling – 1.96%

Alcohol : (12.95 – 1.96) .42 = 4.62%

"Striking Heat" –
"Initial " –

No 3 Tun. Ale. Mar. 4/36

Malt – 5000 lbs. C.M.Co + 50 lbs. Pimples

Hops – 20 B.C., ; 10 B.C., + 30 B.C. Goldings ; 10 Bths + 10 Kents = 80 lbs.

6 S ; 6 M ; 1.5 K.M.S ; 1 oz Pr.

7.29 am Started to mash – 153° / 37½

7.52 " Malt all in

8.07 " Underlet on – 210/8 ; Steam – 11½'

8.22 " Finished mashing

8.52 " Set Taps ; Heat – 154½ – 155°

Sparge – 120°/67 ; Hyp. 160°/2

First runs – 20.96%

Last " – 1.15%

Water – 37½

8

67

2

114½

Into Cyp. 99 lbs. – 10½ – Out of Cyp. 88½ lbs. Balling 13.8%

Yeast – * 142 Brew (50 lbs + 1½ lb. Flour) Air – 1¼'

Quantity before fermentation = 58⅛" =

" after " = 56⅛" =

recorded in cellar – – – – – 1950 Gals.

Racked Mar. 11/36 Balling – 2.22%

Alcohol : (13.8 – 2.22) .42 = 4.86%

"Striking Heat" – 153 – 153½° F

"Initial " " – 131 – 194° F

No. 9 Turn. Ale. Mar. 9/36.

Malt - 5000 lbs. C.M.C. + 90-60 lbs. surplus.
Hops - 20 B.C.'s ; 10 B.C.'s + 30 B.C. Goldings ; 10 Bohs + 10 Kent = 80 #
6 S ; 6 M ; 1.5 K.M.S. ; 1 qt. P.R.

1.29 pm Started to mash - 153° / 37½
1.53 " Malt all in
8.08 " Underlet on - 210° / 8 ; Steam - 10⅛'s
8.22 " Finished mashing
8.53 " Set Taps ; Heat - 153 - 154°
Sparge - 170° / 67 ; Hop - 170° / 1

First runs - 20.9%
Last " - 1.1%
Water - 57½ / 8 / 67 / 113½

Into Cop. 99 bbls. — 9¾ — Out of Cop. 89¼

Balling 13.7%

Yeast - # 199 Brew (50 lbs + 1½ Flour) Air - 1/4

Quantity before fermentation = 61⅜"
" after " = 58¾"
" recorded in cellar - - - - 1930 gals.

Reached Mar. 16/1936 Balling - 1.9%

Alcohol : (13.7 - 1.9) .42 = 4.95%

"Striking Heat" — 153°
"Initial " - 137 - 139 - 143°

No. 5 Tun. Ale. Mar. 10/36

Malt = 5000 lbs. C. M. G. + 90-50 lbs. surplus
Hops – (20 B.C.,); 10 B.C., & 30 B.C. Hop; 10 Bohs & 10 Kents = 80 "
6 S; 6 M; 1.5 K.M.S; 1 yt. P.

7.25 am Started to mash – 153°/38
Malt all in
Started to underlet – 210°/8; Steam – 10½'
Finished mashing
Set Taps. ; Heat – 164°
Sparge 170°/66½ ; Hop – 160°/1

First runs – 20.6%
Last " – 1.9%
Value – 38
" 66½
" 1
113½

Into Cop. 99 7/8 bbls. – 10 – Out of Cop. 89 bbls. Balling. 13.7%

Yeast – # 199 Brew (50 lbs + 1½ bbl. Thin) Air – 1¼'

Quantity before fermentation = 61"
" after " = 58"
" recorded in cellar ---- 1940 gals.

Reached Mar. 17, 1936 Balling – 1.95%

Alcohol : (13.7 - 1.95) .92 = 4.93%

"Striking Heat" – 153°
"Initial " – 138 - 190° for 1st 30 bbls. of mashing water.
190 - 193½° F from 30 – 37½ bbls. " "

No. 6 Turn. Ale. Mar. 11/36.

Malt — 5000 lbs. C.M.Co. + 50 lbs. sugar.
Hops — 20 B.C.; 10 B.C., & 30 B.C. Slips.; 10 Bohs & 10 Kents = 80 #
6 S; 6 M; 1.5 K.M.S; 1 Gt. Pr.

7.28 am Started to mash — 153°/38
7.50 " Malt all in
8.05 " Underlet on — 210°/8; Steam — 11'
8.18 " Finished mashing
8.52 " Set Taps; Heat — 158°
Sparge — 170°/66; Hop — 160°/2

First runs — 20.7%
Last " — 1.2%
Water — 30
5
66
2
114

Into Cop. 98 1/2 lbs. — 10 3/4 — Out of Cop. 87 3/4 lbs. Boiling — 13.8%

Heat — # 196 Brew (50 lbs + 1 1/2 Flour) Air — 1 1/4'

Quantity before fermentation = 60 3/4"
" after " = 58"
" recorded in cellar ---- 1945 gal.

Racked Mar. 18, 1936 Boiling — 2.15%

Alcohol: (13.8 - 2.15) . 42 = 4.89%

"Striking Heat" — 153° F.
"Initial Heat" — 138 1/2 to 140 1/4° F for 1st 30 bbls of mash water
190 1/4 → 143 1/2 °F from 30 → 38 bbls. " "

No. 7 Tun. Ale. Mar. 16/3

Malt - 5000 lbs. C.M.Co. + 130 44 lbs. * surplus
Hops - 20 B.C.-; 10 B.C.-; 30 B.C. Hops; 10 Buds & 10 Kent = 80 #
6 S; 6 M; 1.6 K.M.S.; 1 gt Pr.

7.32 Started to mash - 157° / 36½
7.55 Malt all in
8.10 Underlet started - 210° / 8; Steam - 11'
8.25 Finished mashing
8.55 Set Taps; Heat 1st - 154°
Sparge - 170° / 66; Hop - 160° / 2

First runs - 20.6 %
Last - - 1.3 %
Water - 38 bbls
0
66
2
114 bbls

Init. Gp. 99 bbls. -10- Outg. Gp. 89 bbls. Balling 13.85 %

Yeast - * 1st Brew (50 Malt + 1½ Flour) Air - 1¼'

Quantity before fermentation = ~~58½~~ = 61⅞" =
" after " " = ~~56¾~~ = 59¼" =
" recorded in cellar - - - - - - - - 1962 gals.

Racked Mar. 23, 1936 Balling - 2.07 %

Alcohol : (13.85 - 2.07) .42 = 4.94 %

"Starting Heat" - 152 - 152°5
"Initial " " - 138 - 140° for 1st 30 bbls.
140 - 143° from 30 - 38 "

* This 130 lb. surplus is made up of 44 lbs (the usual addition) plus a bag (88 lbs) of unbroken malt removed from the screener. The leak was discovered in the chute leading into the ~~stirring~~ cylindrical screener of the malt mill. In all, 3 bags of unscreened malt were salvaged.

No. 8 Inn. Ale. Mar. 17/36.

Malt – 5000 + ~~150~~ 120 lbs. surplus
Hops – 20 B.C.'s; 10 B.C.'s + 30 B.C. Hys; 11 Bohs + 10 Kents = 80 ±
6 S; 6 M; 1.5 K M S; 1 yt. Fr.

Started to mash – 10:30
Malt all in 38½
Underlet on – 11:10; Steam – 11
Finished mashing 8
Set Taps; Heat – 1 66
Sparge – 12:20; Hop – 1:00 2
114½

First runs – 20.75%
Last " – 1.2%
Water – 38½

Init. Cap. 99½ Gals. – 10½ – Out Cap. 89 Gals. Balling 13.9%

Yeast – ✻ 198 Brew (50 lbs + 1½ Flour) Air – 1¼

Quantity before fermentation = ~~56⅝~~" = 62⅞" =
" after " = ~~54⅛~~" = 60½" =
" received in cellar ------ 1969 gals.

Racked Mar. 29, 1936 Balling – 2.1%

Alcohol: (13.9 – 2.1) .92 = 4.95%

"Striking Heat" – 153° F.
"Initial " " – 139 – 142° for 1st 30 bbls.
142 – 144° " next 8 "

No. 9 Tun. Stout. Mar. 18/36

Malt - 5000 lbs + 140 lbs. crystm. C.MC. + 250 lbs. B. Barley,
Hops - 20 B.Ch. ; 10 BC, & 30 BC. Golds ; 10 Bohs + 10 Kents @ 80 #
GS ; 4 & M ; 1.5 K.M.S. ; 117½ Pk. ; G. root - 3 # ; C. root - 3 #
L. root - 2 #.

7.20 am Started to mash - 153°/40
7.45 " Malt all in
8.00 " Underlet on - 210/8 ; Steam - 10'
8.15 " Finished mashing
8.45 " Set Taps ; Heat - 157°.
Sparge - 170/67 ; Hop. - 160/2

First runs - 21.05°/
Last " - 1.65°/
Wales - 110/8
67
2
117

Into Cop.		Out of Cp.	Balling.
102 bbls.	- 9½ -	92½ bbl.	14.6°/

Yeast - # 149 Brew (97 lbs + 1½ Flour) Air - 1¼'

Quantity before fermentation = 64⅜" =
" after " = 61¾" =
" recorded in cellar - - - - - - - 2031. gals.

Racked Mar. 25, 1936 Balling - 2.85°/

Alcohol :

"Striking Heat" - 153° F.
"Initial " - 139-141° for 1st 30 bbls.
141-144° " with 8 "

Note: Blank-head was not overheavy.

No. 10 Tun. Ale. Mar. 23rd.

Malt - 5000 lbs. + 190 lbs. "amplus"
Hops - 20 B.C.A. ; 10 B.C. ; 4 30 B.C. Cllgs ; 10 Brbks 4 10 Kents = 88 lbs.
6 S ; *4 M ; 1.5 K. U.S. ; 1 gt. Rl.

7.32 a.m. Started to mash - 152½° / 38½°
7.55 " Malt all in
8.10 " Finished mashing ; Kindled on - 210°/8 ; Steam - 11¼'
8.29 " Set Taps ; Heat - 165°
9.55 " Sparge - 120°/66 ; Hops - 160°/1

First runs - 20.95%
Last " - 1.80%
Water - 38½ / 8 / 66 / 1 / 113½

Into Cop. 99½ bbls. -10- Out of Cop. 89½ bbls. Balling 13.8%

Heat - * 150 Brew (50 bbl. + 1½ 7 hour) Air - 1¼'

Quantity before fermentation = 58½" =
" after " " = 56¼ " =
" recorded in cellar - - - 1975 gals.

Racked Mar. 30, 1926. Balling - 2.1%

Alcohol : (13.8 - 2.1) .42 = 4.91%

"Striking Heat" - 152½°
"Initial " " - 139½ - 140½°F for 1st 30 bbls.
140½ - 143° " next 8½ "

*

Beginning with *152 Brew, the amount of mors added to copper has been reduced to 4 lbs. — 10 mins. before turning out; rather than 30 mins., as has been the practice in the past.

Black Head was light.

N.B. This brew, before going into cellar, did not clear down as well as previous brews.

No. 3 Tun. Ale. Mar. 29/36

Malt - 5000 lbs. C.M.Co. + 130 lbs "surplus".
Hops - 20 B.C. ; 10 B.C. ; 4 30 B.C. Hops ; 10 Bohs + 10 Kents = 80#
GS ; 4 M ; 1.5 K.M.S. ; 1 pt. Pa.

7.22 am Started to mash - 113½ / 38
7.96 " Malt all in
8.01 " Underlet in - 210/8 ; Steam - 11½'
8.17 " Finished mashing
8.47 " Set Taps ; Heat - 154'
Sparge - 121'/66½ ; Hops - 160/2

First runs - 20.6%
Last " - 1.6%
Water - 35
8
66½
2
114½

Into Cyp. 99½ Mls. —11— Outof Cyp. 88½ Mls. Balling. 13.7%

Quantity before fermentation = 58⅝" =
" after " = 56⅛"
" worked in cellar - - - - 1954 gals.

Reached Mar. 31, 1936 Balling - 1.95%

Alcohol : (13.7 - 1.95) · 42 = 4.93%

"Striking Heat - 113½'
"Initial " - 136 - 140'F for 1st 30 Mls.
140 - 143'F " next 8.

N.B. Not as clear as previous brews at racking.

No. 9 Turn. Ale. Mar. 25th.

Malt – 5000 lbs. C.M.G. + 50 lbs. "implus"
Hops – 20 B.C., ; 10 B.C. + 4 30 B.C. Hops ; 10 Bths + 10 Kent = 80#
6 S ; 5" M ; 1.5 K.M.S ; 1 ft. Pz.

7.22 a.m. Started to mash – $\frac{152\frac{1}{2}°}{38°}$
7.46 " Malt all in
8.01 " Underlet started – $\frac{41°}{8}$; Steam – 11'
8.17 " Finished mashing
8.47 " Set Taps ; Heat – 159½ – 155°
Sparge – $\frac{170°}{65\frac{1}{2}}$; Hops – $\frac{160}{2}$

First run – 2.05 P.M.
Last " – 1.35 P.M.
Water – 35
5
65½
2
113½

Into Cop. 98½ bbls. – 10½ – Out of Cop. 88 bbls. Balling 13.95%

Quantity before fermentation = 60¾" =
" after " = 58⅞" =
" recorded in cellar – 1941 gals.

Reached April 1, 1936 Balling – 2.17%

Alcohol : (13.95 – 2.17) · 42 = 4.94%

"Striking Heat – 152½°
"Initial " – 139 – 142° for 12 bbls 30 bbls.
142 – 149° " next 8 "

N.B. Not as clear as previous brews at racking.

No. 5 Tun. **Ale.** Mar. 30/

Malt – 5000 lbs. C. M.C. + 55 lbs. surplus
Hops – 20 B.C. ; 10 B.C., & 30 B.C. 4 yrs ; 10 Bohs & 10 Kents = 80 lbs
6 S ; * 5 M ; 1.5 K.M.S ; 1 yr. P.R.

7.27 a.m. Started to mash – 153° / 38'
7.51 " Malt all in
8.06 " Underlet on – 2 1/2 / 8' ; Steam – 11'
8.19 " Finished mashing
8.29 " Let Hops ; Heat – 163 - 153°
Sparge – 172° / 66' ; Hop – 166° / 1 1/2'

First runs – 20.7%
Last " – 1.5%
Water – 38
8
66
1 1/2
113 1/2

Into Cop.		Out of Cop.	Balling.
99 bbls.	– 10 –	89 bbls.	13.6%

Yeast – * 153 Brew (50 lbs. + 1 1/2 Flour) Air – 1 1/4'

Quantity before fermentation = 61 7/8' =
" after " = ?
" recorded in cellar – – 1976 gals.

Racked April 6, 1936 Balling – 2.0%
Alcohol : (13.6 – 2.0) .42 = 4.87%
"Striking Heat" – 158°
"Initial Heat" – 139 - 141° F. for 1st 30 hrs.
141 - 143° " next 8 "

* Amount of wort has been increased to 5 lbs., seeing that No. 153 Brew, racked this day, has not cleared down as well as previous brews.
Note : Block-head was removed at 5:30 a.m. — was of normal weight.

N.B. Not as clear as previous brews at racking.

36. No. 6 Tun. Ale. Mar. 31/36.

Malt – 5000 lbs. C.M.Co. + 60 lbs. "surplus"
Hops – 20 B.C.s ; 10 B.C.s + 30 B.C. 9dgs ; 10 Bohs + 10 Kents = 80 #.
6 S ; 5 M ; 1.5 K.M.S ; 1 gyt. P.R.

7.23 a.m. Started to mash – 152°/38
7.46 " Malt all in
8.01 " Underlet in – 210°/8 ; Steam – 11'
8.15 " Finished mashing ; 8
8.45 " Set Taps ; Heat – 154°
Sparge – 170°/65½ ; Hop – 160°/1

First mash – 20.3%
Last " – 1.56%
Value – 38
8
65½
1
112½

Dnd Cap. 98¾ hlds. — 11 — Outy Cap. 87¾ Balling 13.75%

Yeast – * 154 Brew (50 lbs + 1½ Hour) Air – 1¼

Quantity recorded before fermentation = 60⅛" =
" " after " = 57⅛" =
" " in cellar – 1921 gals.

* Racked April 7, 1936 Balling – 2.16%

"Striking Heat" – 152 - 152½ F.
"Initial " – 138 - 140 for 1st 30 hlds.
140 - 143 " next 5 "

Alcohol : (13.75 - 2.16) . 42 = 4.87%

* Seemed to be a little clearer than have been the last few brews at racking.

AVERAGE BREWS
RECEIVED IN CELLAR IN GALLONS.

1934	No. of Brews.	Total Gallonage.	Average.
April	10	19,469	1947
May	14	27,006	1930
June	21	40,775	1941
July	19	36,276	1910
August	15	29,106	1940
Sept.	8	15,393	1924
Oct.	9	17,093	1900
Nov.	8	15,244	1905
Dec.	8	15,323	1915
1935			
Jan.	11	21,262	1932
Feb.	8	15,588	1948
Mch.	6	11,776	1963
Apl.	8	15,363	1920