

FRANK M. O'NEILL & CO.
LIMITED
COMPLETE OFFICE OUTFITTERS
HALIFAX, N.S.
ESTABLISHED 1854

1932-33.

OLAND + Son

No. 6

MS 4 135

A. KEITH + Son Ltd.

BREW BOOKS

April 4, 1932 - Feb. 2, 1933

First gas pumping times.

Started dropping brew.	10-30.a.m.	May.3.
All down.	3-00.p.m.	"
Started pumping.	7-00.p.m.	"
Started compressing.	Midnight.	"
Temperature.	67dgs.	"
#3 Tank.	96½%	"
Temperature	69dgs.	8-00.a.m.
Finished compressing.	11-30.a.m.	"
#3 Tank	99.7%	11-30.a.m.

1912

BOLLIGER

No. 7. *Gene* Ale. April. 4th/32

Malt. 9000 D. M. Co.

Hops 60. Fuggls. (20. Fuggls. 50. Boh.)

50. B. G. (1931)

15. M. 15. S. 3 Porterine. 3.5 - 7. Malt

6:35 am Started water

6:50 " Baked Malt First run. 2.06%

7:10 Malt all in Last " 1.1%

7:20 Insoluble on

7:30 " off. Water 64

7:40 Finished Mash. 20

8:10. Lit. Lops. 154. ^{H.} 122

H. g. 122 Hops ¹⁷⁰ 3 209

In	Out.	Balling
141	152	14.0%

Grant off. No 182 Brew. Flour -

Baked. April. 13th Balling. 1.9%

No. 1. Sun. Ale. April 5th/37
 Malt. 9000. D. M. Co.
 Hops. 60. Fuggles. (20 Fuggles. 50 Boke.)
 50 B. b. G. (1931.)
 15. M. 15. S. 3 Porterum. 3' 5' L. M. S.
 635 am Started water
 650 " " Baked V. Malt First run 20.69¢
 710 " Malt. all. in Last " 1. ¢
 720 " Underlet on
 730 " " off. Water 64
 740 " Finished Mash. 122
 840 " let Laps > 154. 20
 209

In coffee. Out. Balling
 171 153 13.9¢/1
 Grant. off. No. 182 Brew. Flour.
 Baked. April 14th Balling 1.9¢/1

No. 2 Gum Stag Head April 6th/52
 Malt, 8,500. D. M. Co.
 Hops, 50. Fuggles. (60. Bohs.) 50 B. l. S. (1901)
 15. M. 15. S. 3.5 1/2 M. S.

635 ^{one}	Started water	First run	20.%
650 "	" Baker V. Walter	Last "	1.%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off.		20
740 "	Finished Malt		121
840 "	Set Taps 154 "		4
			<hr/> 209

In	Out	Balling
170	151	13.1.5%

Yeast off. No. 183 Brew. Flour.
 Backed. April 15th Balling 1.9%

No. 3 Lun Ale. April 7th/32
 Malt. 9000. D. M. lot.
 Hops 60. Fuggles. (20. Fuggles. 50 Bohn.)
 50. B. le. S. (1931)
 15. S. 15. M. 3. Porterene 3.5th M. S.
 635 am Started water
 650 " " Rabe V. Malt. First run 21%
 710 " Malt all in Last . 8%
 720 " Underlet on
 730 " " off. Water 64
 740 " Finished Mash - " 20
 840 " Set Hops. 15 H. " 121
 4
 209
 In Copper. Out. Balling
 170 157 14.90

Yeast off No. 184. Brew. Flow's
 Backed. April. 16th Balling. 2%.

No. 4. ¹/₂ Linn Ale. April 11th /32
 Malt. 9000. D. M. Co.
 Hops 60. Fuggler (20. Fuggler. 50. Bohm.)
 50. B. Co. G. (1931)
 15. S. 15. M. 3. Porterine 3.5. ¹/₂ M. S.

635 ^{am}	Started water		
650 "	"	Bake 7. Malt	First runs 20.5%
710 "	Malt all in	Last "	.9
720 "	Undrlet on		
730 "	"	off.	Water 64
740 "	Finished Mash.		25
840 "	Set Saps. 154 ⁴		121
			4
			<u>209</u>

In Coffer.	Cest	Balling
170	157	14.1. %

Yeast off. No. 1. Bauer. Flour.
 Washed. April 19th Balling 1.9%

No. 5 Tun. Ale. April 12th/32
 Malt. 9000 D. M. lo.
 Hops. 60. Fuggles. (20. Fuggles. 50. Bohls.)
 50. B. l. S. (1931)
 15. S. 15. M. 3 Porteseeme. 3.5 1/2 M. S.

635 ^{ans}	Started water		
650 "	"	Malt & Hops	First run. 20.5
710 "	Malt all in		Last " 1.2
720 "	Woolerlet on		
730 "	" off.	Water	64
740 "	Finished Mash		20
840 "	ket Laps. 154.7		121
			4
			<hr/> 209

In	Out.	Balling
170	151	14.1%.

Yeast off. No. 1. Brew. Flour

Washed April. 20th Balling 1.99%

No. 6. Sun

Ale. April 13th/32

Malt. 9000. D. M. Co.

Hops. 60. Fuggles (20 Fuggles. 50. Bohi.)

50. B. G. S. (1931)

15. S. 15. M. 3 Portenue. 3. 5 1/2 M. S.

636^{am} Started water

650 " " Malt. 1. Malt: First run 21.1%

710 " Malt all in Last " .9%

720 " Underbit on

730 " " off.

Water 64

740 " Finished Mash.

20

840 " Let. Top. 154. tt.

121

3

208

In copper.

Out

Balling

170

151

14.1%

Yeast off. No. 2. Brew Flour.

Backed. April 21st Balling 2.0%.

No. 7 Lun Ale. April. 14th/32
 Malt. 9000. D. M. Co.
 Hops 60. Fuggler. (20 Fuggler. 50 Bohu.)
 50. W. G. S. (1931)
 15. M. 15. S. 3 Porterum. 3.5 K. M. S.
 635 am Started water
 650 " " Water & Malt First run 21.2%
 710 " Malt all in Last. " 11.2%
 720 " Underlet on
 730 " " off. Water 64
 740 " Finished Mash 20
 840 " bet. Taps. 155. H 3
 208

In coffee.	Out.	Balling
170	152	14.9%

Yeast off. No 3 Brew. Flour. (115 lbs)

Boiled. April 22nd Balling 1.9%

No. 1 June Ale. April 15th / 32

Malt. 9000 D. M. Co.

Loaf. 60. Luggs. (20 Luggs 50 Boke.

50 B. G. S. (1931)

15. M. 15. S. 3 Porterine 3.5 1/2 M. S.

635^{am} Started water

650 " " Pakes. Y. Malt First mess 20.6%

710 " Malt. all in Last " 1.2%

720 " Underlet on

730 " " off. Water 64

740 " Finished Washing 20

840 " Set Loaf. 155^H 121

3

208

In Scoffer. Out Balling

170 152 14.90

Yeast off. No. 4. Brew. Flour. (110 lbs)

Kacks. April 23rd Balling 2.90.

No. 2. *Linn* Ale. April 18th /32

Malt. 9000 D. M. lo.

Hops. 60. Guggles. (20 Guggles 50. 150 lbs.)

50. B. G. (1937)

15. M. 15. S. 3. Portunus 3.5 % M. S.

635^{am} Started water

650 " " Baker & Malt First run. 21.0%

710 " Malt all in Lost " 1.9%

720 " Underlet on

730 " " off. Water 64

740 " Finished Wash. 20

840 " hot Laph. 155.4. 121

3

208

In keffes.	Out	Balling
170	152	14.0%

Yeast off. No. 5. Brew. Flour. (110)

Rashed. April. 26th Balling 2.0%

No. 31 June

Ale.

April 19th / 32

Malt. 6713 L. In. lo. 2287. L. M. lo.

Hops. 60 Fuggles. (20 Fuggles 50 Bole.) 50 Bole & ^{19.31}

15. M. 15. S. 3 Porticus 3.5 1/2 M. S.

635 ^{am}	Started water	First run.	20.6%
650 "	" Baker & Malt	Last "	1.3%
710 "	Malt all. in		
720 "	Underlet on	Water	64
730 "	" off.		20
740 "	Limited Washing		121
840 "	Set. Tap. 153H		3
			<hr/> 208

In. Scoffer.	Out	Balling
170	151	14.
Yeast off No. 6 Brew.	Flour.	(112)

Baked. April 27th Balling 2.9%

No. 4. June All. April 20th/32
 9000. D. M. Co. Malt.
 60. Fuggles (20 Fuggles 50 lbs chs.) 60 lbs. G. S. 143
 15. M. 15. S. 3 Portereue 3.5 lb. M. S.

635 ^{am}	Started water	First run	20.5%
650 "	" Bakes. & Malt.	Last "	9.0%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off	"	20
740 "	Finished Mash	"	121
840 "	Set Tap. 154 th		<u>3</u>
			208

In Coffer.	Out.	Balling
170	161	14.0%

Yeast off. No. 4 G. S. 7. Brewer.

Rashed. April 28th Balling 2.05%

No. 5. Sun

Ale.

April 21st/32

Malt. 9000 P. M. 60

Hops. 60. Fuggles (20 Fuggles 50 Bohu.)

50. B. G. S. (1931)

15. M. 15. S. 3. Portulene 3.5 1/2 M. S.

635 ^{am}	Started water	First run. 2.1%
650"	" Baker & Malt.	Last " 1.9%
710"	Malt all in	
720"	Underlet on	Water 64
730"	" off.	20
740"	Finished Mash	121
8140	Set Tap. 154. H.	<u>2</u> 207

In leffer	Out	Balling
170	152	14%

Yeast aff. No. 7 Bruet - Flour. (110)

Bashed. April. 29th Balling 2.1%

No. 6. Sun

Ale.

April 22nd / 82

Malt. 9000. D. M. Co.

Hops 60. Fuggles. (20. Fuggles. 50 Bobs.)

50. B. S. S. (193)

15. M. 15. S. 3. Portwine 3.5. T. M. S

635 ^{am}	Started water	First run	2.9%
650 "	" Rakes & Malt.	2 nd run	" .9%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off.		20
740 "	Finished Mashing		120
840 "	Set Taps. 154. #.		3
			<u>207</u>

In Copper	Out	Balling
169.	150	14.1%

Yeast off. No 8. Brew. Flour. (110)

Racked. April. 30th Balling 2.9%.

No. 7. Sun.

Alc. April 25th /32.

Malt. 9000. D.M. Co.

Hops. 60. Fuggles (20. Fuggles 50. Bohn.)

50. B. Co. & (1931)

16. M. 15. M. 3. Porterum 3.5-72. M. S.

635 ans	Started water	First run	21.2%
650 "	" Makes 9. Malt	2nd "	9.9%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off		20
740 "	Finished washing		120
840 "	Set. Taps. 153.4		4
			208

Iron leaflet.	Out	Balling
169.	150	14.9%

Yeast off. No. 10 Brew. Flour. (1100)

Backed. May 3rd. Balling 1.9%

No. 1. Sun

Ale.

April 26th/32

Malt. 9000. D. M. lo.

Hops. 60. Fuggles (20. Fuggles. 50 B. h.)

50. B. h. (193)

15. M. 15. h. 3. Postreene 3.5. P. M. h.

635 am	Started water	First runs 22.7%
650 "	" Bakes. Y. Malt.	Last. " 1.2%
710 "	Malt. all. in	
720 "	Whirl on	Water 64
730 "	" off.	20
740 "	Finished Mashing	120
840 "	Set Tap. 154. H.	4
		<hr/> 208

In copper.	Out.	Balling 14%
169.	150	

Yeast off. Nos. 10. 7. 11. Brew. Flour (110)

No. 2. June Ale. April. 27th/32

Malt. 9000. D. M. 60

Hops. 60 Fuggles (20. Fuggles. 50. Bohls.
50. B. G. S. (1931)

15. M. 15. S. 3. Porterum. 3. 5. 1/2. M. S.

635 ^{am}	Started water	First run	21%
650 "	" Makers 2. Malt	Last "	99%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off		20
740 "	Finished Washing		120
840 "	Set Saps. 154. "		4
			<hr/> 208

In Copper.	Out.	Balling
169.	150	14.05 ^{0/10}

Yeast off. No. 12 Brew. Flour. (110)

No. 3 Sun

Ale.

April 28th/32

Malt. 9000. D.M. 60.

Hops. 60. Fuggls. (20 Fuggls - 50 B. H.)

50 B. B. H. (19317)

15. M. 15. S. 3. Portwine 3 1/2 K. M. S.

6.35 ^{am}	Started water	First run	20 1/2
6.50 "	" Baked Y. Malt	Last "	.9
7.10 "	Malt all in		
7.20 "	Under on	Water	64
7.30 "	" off		20
7.40 "	Finished Wash.		120
8.40 "	Set Taps. 15 1/4 "		4
			208

In letter.	Out.	Balling
169.	150	14.1%

Yeast off - No. 13. Brew. Flour. (110)

Reached - May 6 / 32 - Ball - 2.2%.

No. 4. Sun

All. April 27th/32

Malt. 9000. D. M. 60.

Hops. 60. Fuggles (20. Fuggles 50. Bohn.)

50. W. S. S.

15. M. 15. S. 3. Portereine 3 1/2. 7/2 M. S.

635 ^{am}	Started water	First runs	20 1/2%
650 "	" Baku & Malt	Last "	1%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off		20
			120
740 "	Finished Washing		4
840 "	Let. Soap 154 H.		208

In. 6 paper.	Out.	Balling
167	150	14.1. 7/8

Yeast off. No 14 Brew. Flour. (110)

Reached - May 7/32 - Ball. - 2.17.

No 5 Tun Ale. May. 2nd / 82

Malt. 9000 D. M. lo.

Hops. 60. Tuggles. (20 Tuggles. 50 Bobs)

50 B. lo. S. (1931)

	15. M. 15. S. 3. Porterum. 3 1/2. K. M. S.	
635 ^{am}	started wats	
650 "	" makes V. Malt	First run 20. 1/2 %
710 "	Malt all. in	Last " .9 %
720 "	Underlet on	
730 "	" off.	Water 64
740 "	Finished washing	20
840 "	let. Tap. Tap. Heat 155.	120
		3
		<u>207</u>

In Copper.	Out.	Balling
169	151	14. %.

Yeast off No. 15. Brew. Flour 1110

May. 3rd run in Oak. Furnace 10^{am}
61. H. 13. 1/2 Balling.

Reached - May 10/32 Ball - 27.

No 6. Beer

Ale.

May 3rd / 32

Malt 9000 D. M. Co.

Hops. 60. Fuggles (20 Fuggles 50. B. S.
50. B. S. 11931

15. M. 15. S. 3. Portwine 3 1/2 1/4. M. S.

635 ^{am}	Started water	First run	20.6%
650	" Shakes 7. Malt	Last	.9%
710	Malt all in		
720	Underlet on	Water	64
730	" off.		20
740	Finished Mash.		120
			3
840	Set Laps 165.H.		207

In buffer	Out	Balling
169	157 0	14.9%

Yeast off No. 16 Brew. Flour (110)

Racked - May 11/32 - Balling - 22?

No 7 Run.

Alk.

May 4/32.

Malt - 9000 lb. D. M. Co.

Hops - (60 Fuggles); (20 Fuggles & 50 Boh.); (50 B. C. Golding)
(1931)

15 S.; 15 M.; 3 P.; 3.5 K. M. S.

6.36 ~~am~~ Started water - $\frac{166}{64}^{\circ}$
 6.50 " " raised malt.
 7.10 " Malt all in.
 7.20 " Underlet on - $\frac{210}{20}^{\circ}$
 7.30 " " off.
 7.40 " Finished mash
 8.40 " Lgt. Temp; Heat - $\frac{154}{170}^{\circ}$
 sponge - $\frac{170}{120}$; $\frac{170}{4}$

First run - 20.5?
 Last " - 1.2?
 Water - 64
 20
 120
 4
 208

2 Copper. Out of Copper. Balling
 169 lbs. - 49 - 150 lbs. 13.9%

Lest - # 18 Brew. (110 lb.) (plus flour)

Recked - May 12/32 - Balling - 3.2%

No. 1 Run.

Ale.

May 5/32.

Malt = 9000 lb. D. M. Co.
 Hops - (60 Tuggles); (20 Tuggles - 50 Bohrs.); (50 B. C. Holdings)
 15 S; 15 M; 3 P; 3.5 K. M. S.

6:35^{am} Started water - $\frac{166}{64}$

6:50 " " rakes & mill-

7:10 " Malt all in -

7:20 " Unbleached m - $\frac{310}{20}$

7:30 " " off.

7:40 " Finished Mash.

8:10 - Set Taps; Heat - $\frac{154}{170}$
 Sparge - $\frac{120}{120}$; Hops - $\frac{3}{170}$

First run -

Last " - 1.7.

Water - 64

20

120

3

207

In Coy.

169 lbs.

Out of Coy.

150 lbs.

Balling.

14.15%

Least - # 19 Brew. (110 lb. + flour).

Racked - May 13/32 - Balling - 2.3%

No 2 run.

Ale.

May 9/32

Malt - 9000 lb. D or C. M. Co.
 Hops - (60 Yuggles); (20 Yuggles 50 Boho.); (50 B. R. Goldings)
 15 S; 15 W; 3.5 K. M. S; 3 P.

6.35 am	Start mash - $\frac{166}{64}$	Heat runs - 20.75%
6.50	" reheat & malt.	Leat .. - 1.42
7.10	Malt all in	Water - 64
7.20	Underlight on - $\frac{2.10}{20}$	30
7.30	" off.	120
7.40	Finished mash	2
8.40	let Taps. Heat - 15%	<u>206</u>
	Spice - $\frac{170}{120}$; Hop - $\frac{170}{2}$	

In Cop.	Out of Cop.	Balling.
169 lbs.	- 15 -	751 lbs.
		13.9%

Least - # 20 Brew (10 lb. + 7).

May 10/32 - Gas - collecting

Ball - 13%
 Water 62%
 8.30 A.M. - Started dropping Brew into gas c. chamber.
 12.30 P.M. - Brew all down.
 2.30 P.M. - 1st bit - 99.55% CO₂
 3 P.M. - 2nd " - 99.97% - Started to build up pressure.
 4.30 P.M. - 3rd " - 99.57% - From tanks.
 9.30 P.M. - 4th " - 99.87% - " " "

May 11th
 8.30 A.M. - "Clear lock" into fermenter -
 12.30 P.M. - All back "
 5 P.M. - Balling - 4.75%

May 12
 7.45 A.M. - " - 3% - skimmed at 11 P.M. - May 11th

Racked - May 15/32 Balling - 24%

No. 37m

Ql.

May 10/32

Malt - 2000 lb. P. M. Co.

Hops - (60 Fuggles); (20 Fuggles + 50 Bohs.); (20 B.C. Felling)

15 L; 15 M; 3.5 K. M. S.; 3 P.

6.40^{AM} Started mash - $\frac{116}{64}$

6.55. " rakest malt.

7.15. Malt all in. $\frac{210}{20}$ 7.25. Underlet in. $\frac{20}{20}$

7.35. " off.

7.45. Finished mash

8.15. Let Tap; Heat - 154°
Gauge - $\frac{171}{120}$; Hg - $\frac{170}{2}$

First run - 20.7%

Left " - 1.2%

Water - 64

20

120

2

306

Lut Cop.

169 lbs.

Lut Cop.

- 19 -

150 lbs.

Balling.

14.7%

Yeast - # 20 Brew (110 lb + 7).

Racked - May 19/32 - Ball - 2.1%

No. 4 Run.

A.C.

May 11/32

Malt - 9000 lb., D. M. Co.

Hops - (60 Fuggles); (20 Fuggles + 50 Bohls); 60 B.O. Goldings
15 L; 15 M; 3.5 K, M. S., 3 P.

6.35 am	Started water - $\frac{166^\circ}{64}$	First runs - 205?
6.50 richest malt:	Last .. - 152
-7.15 -	Malt all in: $\frac{20}{20}$	Water - 64
7.25 ..	Underlet on - $\frac{20}{20}$	20
7.35 off.	120
7.45 ..	Finished mash	2
8.45 ..	Set Taps; Heat - 154°	<u>206</u>
	Sparge - $\frac{170^\circ}{120}$; Hg. - $\frac{120}{2}$	

In to Cys.

169 lbh

- 19 -

Out of Cys.

750 lbh.

Balling.

13.9?

Least - # 32 Brew. (110 lb + 7)

Racked - May 20/32 - Ball - 2.3?

No 5 run.

Alb.

May 12/32

Malt - 9000 lb. D. M. Co.

Hops - (60 Tuggles); (20 Tuggles + 50 Bohrs); (20 B.C. Goldings)
15 L; 15 M; 3.5 K. M. S.; 3 P.6.35^{am} - Started mashes - $\frac{166}{64}$

6.50 " " robust malt.

7.15 " Malt all in.

7.25 " Underlet on - $\frac{210}{20}$

7.35 " " off.

7.45 " Finished mash

8.15 " Set Taps; Heat - 154° Sparg - $\frac{170}{119}$; Hot - $\frac{170}{2}$

First run - 19.9%

Last " - 1.45%

Water - 64

20

119

2

205

Ink Cap.

168 lbs.

Out of Cap

- 18 - 150 lbs.

Balling.

13.9%

Least - # 23 Brew (110 lbs + 7.5).

May 15/32; 8 A.M.; Temp - 61° Balling - 13.15%
Gas - Collecting.

8.30 A.M. - Started dropping Brew.

10.30 A.M. - Brew all in G.C. Tank.

2.45 P.M. - 1st test - 99.75% - Started to build up pressure.3.45 P.M. - 2nd " - 99.8% - From tank.9.30 P.M. - 3rd " - 99.9% - " " (

May 14 8 P.M. - Blew lock into fermenter.

11.30 A.M. - All

5 P.M. - - Balling - 5%.

May 15 10 A.M. - " - 3.2% Skinned at 4 A.M. May 15

*

N.B. May 14th - Discovered leak in ^{malt} screener. Account
partially for low Balling finals.

Rushed - May 21/32 - Ball. - 1.95%

No. 6 Run

Alb.

May 16/32

Malt - 9000 lb. D. M. Co.

Hops - (60 Fuggles.); (20 Fuggles + 50 Bohs.); (20 B. R. Golding)
15 S; 15 M; 13.5 K. M. S; 3 P.6.35 ~~200~~ Started water - $\frac{166}{64}^{\circ}$

6.50 " " rakest malt.

7.15 " Malt all in

7.25 " Underlet on - $\frac{20}{20}$

7.35 " " off.

7.45 " Finished Mash

8.45 " let Hops; Heat - 154° Fange - $\frac{170}{169}$; Hoz - $\frac{170}{3}$

First run - 20.37

Lest - - 1.47

Water - 64

20

119

3

206In to Cop.
167Out of Cop.
- 18 - 179Balling.
14?

Yeast - # 25 Bar (110 lb + flour)

Air - 1'

May 17th; FAM; Temp - $6\frac{1}{2}$; Balling - 13.32
Gas. Collecting.Rocked - May 25/32 Ball. - 2.05?

No. 7 Jun.

Al.

May 18/22

Malt - 9000 lb. D. M. Co.

Hops - (60 Fuggles); (20 Fuggles + 50 Bohrs); (20 B.C. Golding)
15 S; 15 M; 3.5 K. M. S; 3 P.6.30[~] Started mash - $\frac{166}{64}$

6.50 .. " rabs + malt.

7.15 .. Malt all in

7.20 .. Underlet m - $\frac{80}{20}$

7.35 .. " off.

7.45 .. Finished mash

8.15 .. Set Taps; Heat - 154° .Gauge - $\frac{170}{121}$; H₂O - $\frac{170}{2}$ Out C₁ -
169Out of C₂ -
75Balling -
13.9%

Yeast - #26 Brew (#04 form).

Air - 1'

* 2 Bags extra of malt taken from mill.

Racked - May 26/22 Ball - 2.25%

No. 1 run.

Ale.

May 19/32

Malt - 9000 lb. D. M. Co. (Plus 2 bags extra of mill malt)
 Hops - (60 Fuggles); (20 Fuggles + 50 Bohn); (500 S. C. Goldings).
 15 S; 15 M; 3.5 K. M. S; 3 P.

6.35^{am} Started water - $\frac{166}{64}$

6.50 " rake & malt.

7.05 " Malt all in.

7.25 " Underlet w - $\frac{210}{20}$

7.35 " " off.

7.45 " Finish Mash

8.45 " let Hops; Heat - 107°
 sparge $\frac{170}{120}$; Hops $\frac{170}{4}$.

Into Cys.

167

Out of Cys

-15

- 149

Balanz.

14.2%

Yeast - # 27 Brew (10 lb + 7)

Air - 0

May 21th; 8.30 AM

2nd day. May 20/32; 1 P.M.; Temp - 62° ; Ball - 13.2%
 Cys - Collecting

" 30/32, 1 P.M. started dropping Brew.

5.45 P.M. Brew all down.

May 21/32 3 A.M. Started to build up pressure.

6.30 A.M. " " compress CO₂.9 A.M. 1st test, (from tank). 99.93% pure CO₂

4 P.M. Stopped compressing - started brew back.

6.45 P.M. Brew all back in fermented.

Recked - May 27/32 - Ball - $\frac{28}{32}$

- 2.3%

No. 2 Run

Ale.

May 23/32

Malt - 9000 lb. P & C's Co's (Pho 2 bgs extra).
 Hops - (60 Fuggles); (20 Fuggles + 50 Boko); (50 B.C. Golding);
 15 S; 15 M; 3.5 K. N. S; 3 P.

6.35 AM Started water - $\frac{166}{64}$

6.50 .. " rakes + malt.

7.10 .. Malt all in - $\frac{210}{30}$ 7.20 .. Underlet m - $\frac{210}{30}$

7.30 .. " off.

7.40 .. Finished Mash

8.40 .. Set Taps; Heat - $\frac{170}{120}$ Gauge $\frac{170}{120}$; Hops - $\frac{170}{4}$ Inlet Cyp.
168 $\frac{1}{2}$ - 18 $\frac{1}{2}$ -Out of Cyp.
150Balling,
14 $\frac{7}{10}$

Yeast - #25 Brew (10 lbs + 7)

Air - 1

May 25/32 - Fer. - Collecting.

Kached. final out Balling 2.3%

First run -

Last .. - 2.35%

Water - 64

20

120

4

208

No 3 run.

Ale.

May 25th/₂₀

Malt - 9000 lb., C. M. Co. (Plus 2 bags extra).
 Hops - (60 Fuggles); (20 Fuggles + 50 Boko); (50 B. C. Goldings)
 15 S - 15 M 3.5 K. U.S. 3 P.

6.30 ^{am}	Started water - $\frac{166}{64}$	First runs - 31.82
6.45	" rakes + malt.	Last - - 1.82
7.05	Malt all in.	Water - 64
7.15	Under hot on - $\frac{210}{20}$	20
7.25	" off.	120
7.35	Finished mash	4
8.35	Set Hops; Heat - 153°	<u>208</u>
	Sparge - $\frac{170}{120}$; Hops - $\frac{170}{4}$	

In Hops.

168

- 18 -

Out of Cgr

750

Balling,

14.17

Leak - # 29 Bur (with # 7)

Air - 1'

Racked. June 2nd

Balling 2.2%

No. 57 run.

Ale.

May 27/32

Malt - 9000 lb. C. M. Co. (Plus 3 bags extra.)
 Hops - (60 Fuggles); (20 Fuggles + 50 Bobs); (50 B.C. Holdings)
 15 S - 15 M - 3.5 H. M.S - 3 P.

6.35^{am} Started water - $\frac{116}{64}$

6.50 rakes & malt.

7.10 .. Malt all in

7.20 .. Unbleet a - $\frac{90}{30}$

7.30 off.

7.40 .. Finished mash

8.40 .. let Taps; Heat - 154° Gauge - $\frac{170}{120}$; Hops - $\frac{170}{4}$

First run - 21.7%

Last .. - 1.5%

Water - 64

20

120

4

208

Ink Co.

Out of Co.

Ballin.

169 lbs.

- 16 -

153 lbs.

14.2%

Yeast - # 31 Brew. (110 lb. + 7).

Air

Racked - June 4, 1932 - Ball - 2.2%

No. 6. Sun

Ale

May 30, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bohls - 50 B. C. (Goldings)

15 S - 15 M - 3.5 K. M. S. - 3 P.

6.30 A.M.	Started water $\frac{166}{64}$	First Run - 20.5%
6.50 " "	" Rakes + malt	2nd Run 2.9%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$ Steam 2'	20
7.30 " "	" off	121
7.40 " "	Finished mash	4
8.40 " "	Set Taps - Heat 155°	209
	Sponge $\frac{170}{121}$ - N.S. $\frac{170}{4}$	

Into Copper

168

Out of Copper

160

Balling

14.3%

Yeast - #31. B. yeast. (Wolke & F.) -

May 31st Run in Lab. collecting Tank

June 1st

6.30 - Started pressure.

7.00 - Test 99.75%

7.45 - Test 99.9%

12.00 - Finished compressing

1.30 - Sent back to tun

Racked - June 8, 1932 - Balling 2.1%

No. 7 Linn.

All.

May 31st / 32

Malt. 9000 lbs. l. m. lo.

Hop. 60 Fuggles (20 Fuggles 50. Bohem 50 B. O. S.)

15. S. 15. m. 3. Portulacum 3. 5 1/2 m. S.

630^{am}

Started water

645 "

" Mashed Malt

First run 20.5%

710 "

Malt all in

Last. " 1.5%

720 "

Washed on

730 "

" off.

Water 64

740 "

Finished Mashing

20

122

3

840 "

Set. Laps. 157. "

209

In loffer.

169.

Out

151

Balling

14.1%

Yeast off. 20 32 Brew. (110 lbs. Y. Fr.)

Tun No 1

Ale

June 1, 1932

Malt - 9000 lb. C. M. Co.

Hops - 60 Fuggles - 50 Bohls + 20 Fuggles - 50 B. C. (Soldings).

15 S - 15 M - 3 Portwine - 3.5 H. M. S.

6.35 A.M.	Started water	$\frac{166}{641}$	First Run	20.6%
6.50 " "	Rakes + Malt		Last Run	1.1%
7.10 " "	Malt all in		Water	64
7.20 " "	Underlet on	$\frac{210}{20}$		122
7.30 " "	" off			20
7.40 " "	Finished Mash			3
8.40 " "	Set Taps - Heat 154°			209
	Into Copper	Out of Copper	Balling	
	169	151	14.1%	

Yeast - 110 lbs. off Brew 33.

June 10, 1932 - Racked - Balling 29.

No. 2 Jun Ali June 2nd /32
 Malt. 9000 lbs L. M. Co.
 Hops. (60 Huggles.) 20 Huggles. 50 lbs. 50 lbs. 10.8
 15. M. 15. S. 3.5. K. M. S. 3. P.

635 am	Started water	First run	19.9%
650 "	" Hops & Malt	Last "	1.1%
710 "	Malt all in		
720 -	Underlet on	Water	64
730 "	" off.		20
740 "	Finished Mash.		122
			3
840 "	let Laps. Heat 154		209

In Leaffer	Out	Balling
149	150	14.1%

Yeast off. No. 34 Brew. (110.8 Flour.)

Racked - June 11 - Balling 2%

Turn No 3

Ale

June 6, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 7 uggs - 20 7 uggs + 50 Bobs - 50 B.C.

15 M - 15 S - 3.5 H. M. S - 3 P.

6.30 A.M.	Started Water $\frac{166}{64}$	First Runs 20.12
6.45 "	" Rakes + Malt	Test Runs 1.17
7.05 "	Malt all in	Water 64
7.15 "	Underlet on $\frac{210}{20}$	122
7.25 "	" off	20
7.35 "	Mash finished	4
8.35 "	Set Taps - Heat 155°	210
	Sponge $\frac{170}{122}$, H.S. $\frac{170}{4}$	

Into Copper

169

Out of Copper

149

Balling

13.95%

Yeast - 110 lbs. off Brew 35

June 7 - 1931 - Run in Gas Tank at 1.00 P.M. Balling 12.8%

" 8 - 1931 - 7.30 A.M. Test 99%

" 8 - 1931 - 8.30 " " " 99.5%

" 8 - 1931 - 10.00 " " " 99.73%

June 15, 1932 - Racked - Balling 2.1%

Tun No 4

Ale

June 2, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 607 yggs - 207 yggs + 500 lbs - 50 B.C. (Goldings)

15 S - 15 M - 3.5 K. M. S. - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	First Runs - 19.6%
6.50 " "	" Rakes + Malt	Last Runs - 1.2%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	120
7.30 " "	" off	20
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat $15\frac{4}{5}$	207
	Sponge $\frac{170}{20}$ - H.S. $\frac{170}{5}$	

Into Copper

168

Out of Copper

150

Balling

13.95%

Yeast - 110 lbs. off Brews 35 + 36

Racked. June. 16th Balling. 1.9%

Tun No 5

Ale

June 8, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bohls - 50 B. C. (Goldings)

15 S - 15 M - 3.5 K. M. S. - 3 P

6.35 A.M.	Started Water $\frac{166}{64}$	First Run 19.2%
6.50 " "	" Rakes + Malt	Last Run 1.22%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	120
7.40 " "	Mark finished	2
8.40 " "	Set Tap - Heat 155°	206
	Sparge $\frac{170}{120}$ - H.S. $\frac{170}{2}$	

Into Copper
169

Out of Copper
150

Balling
13.9%

Yeast - 110 lbs. off Brew No. 36

Backd. June 17. th Balling. 1.9%

Turn No 6

Ale

June 9, 1932

Malt - 9000 lbs. C.M.Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Balls - 50 B.C. (Goldings)
15 S - 15 M - 3.5 K.M.S. - 3 P

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run 19.5%
6.50 " "	" Rakes + Malt	2nd " 1.32%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	119
7.40 " "	Mash finished	<u>2</u>
8.40 " "	Set Taps - Heat 152° Sparge $\frac{170}{119}$ - H.S. $\frac{170}{2}$	205

Into Copper
167Out of Copper
148Balling
14%

Yeast - 160 lbs. off Brew No. 37

June 10, 1932 - Started running down 1.00 P.M. - Ball 12.8% - H. 63°
" 11, 1932 - 8.00 A.M. - Test 99.9%

June 18, 1932 - Racked - Balling 27.

Tun No 7

Ale

June 13, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fungles - 20 Fungles + 50 Bohls - 500 c. (Johlings).

15 f - 15 M - 3.5 K. M. S. - 3 P

6.35 A.M.	Started Water	$\frac{166}{64}$	First Runs - 19.6%
6.50 " "	" Rakes + Malt		Last Runs - 1.8%
7.10 " "	Malt all in		Water - 64
7.20 " "	Underlet on	$\frac{210}{20}$	20
7.30 " "	" off		119
7.40 " "	Mash finished		2
8.40 " "	Set Taps - Heat 153°		205
	Sparge $\frac{120}{119}$ - H.S. $\frac{170}{2}$		

Into Copper

166

Out of Copper

148

Balling

14%

Yeast - 110 lbs. off Brew No 40.

June 14, 1932 - Started running down 1.00 P.M. Balling 12.9%

" 15, 1932 - 8.00 A.M. - Test 99.9%

June 22, 1932 - Racked - Balling 1.9%

Tun No 1

Ale

June 14, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bobs - 50 P.C. (Goldings),
15 S - 15 M - 3.5 K. M. S. - 3 P.

6	6.35 A. M.	Started Water $\frac{166}{64}$	First Runs - 19.82
6	6.50 " "	" Reks + Malt	Last Runs - 1.7%
7	7.10 " "	Malt all in	Water - 64
7	7.20 " "	Underlet on $\frac{210}{20}$	20
7	7.30 " "	" off	119
7	7.40 " "	Mash finished	<u>2</u>
8	8.40 " "	Set Taps - Heat 154°	205
		Sparge $\frac{170}{119}$ - H.S. - $\frac{170}{2}$	

Into Copper
166Out of Copper
148Balling
14%

Yeast - 110 lbs. off Beers No. 39

June 23, 1932 - Racked - Ballings 2%.

Run No 2

Ale

June 15, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bob's - 50 B.C. (Bolding)
15 S - 15 M - 3.5 K. M.S. - 3 P

6.35 A.M.	Started Water $\frac{166}{64}$	First Run	20%
6.50 " "	" Rakes + Malt	Last Run	1.3%
7.10 " "	Malt all in	Water	- 64
7.20 " "	Underlet on $\frac{210}{20}$		20
7.30 " "	" off		119
7.40 " "	Mash finished		3
8.40 " "	let Taps - Heat 154°		206
	Sparge $\frac{170}{1.9}$ - H.S. $\frac{170}{3}$		

Into Coppers	Out of Coppers	Balling
166	147	14.05%

Yeast - 11 lbs. off Brew 40

June 16th Run Cass Tank. 12.8%. 1. ^{1.1%}

June 24 - 1932 - Racked - Balling 2%

Turn No 3

Ale

June 20, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bohls - 50 B. C. (Soldings)

15 S - 15 M - 3.5 K. M. S - 3 P.

6	6.35 A.M.	Started Water $\frac{166}{64}$	1st Rins - 19.6%
6	6.50 "	" Rins + Malt	Test " - 1.2%
7	7.10 "	Malt all in	Water - 64
7	7.20 "	Underlet on $\frac{210}{20}$	20
7	7.30 "	" off	119
7	7.40 "	Mash finished	3
8	8.40 "	Set Taps - Heat 155°	206
		Sponge $\frac{170}{119}$ - H.S. $\frac{170}{3}$	

Into Copper
166Out of Copper
147Balling
14.05%

Yeast - 110 lbs. off Brew No 44

Run in Last Tank. June 21st 12.8. %
7.30 A.M. - June 22, 1932 - Test 99.9.

June 29 - 1932 - Racked - Balling 2%

Run No 4

Ale

June 21, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bobs - 50 B.c. (Goldings)

15 S - 15 M - 3.5 K.M.S. - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 19.99%
6.50 " "	" Rakes + Malt	2nd " - 1.9%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	119
7.40 " "	Mash finished	3
8.40 " "	Set Tops - Heat 154°	<u>206</u>

Into Copper
166

Out of Copper
147

Balling
14.9%

Yeast - 110 lbs. of Brew No. 44. F. H. B. Brew.

Packed June 30th Balling 2.9%.

Tun No 5

Ale

June 22, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bohls - 50 B.C. (Goldings)

- 15 S - 15 M - 3.5 K.M.S. - 3 P

6.35 A.M.	Started Water	$\frac{16}{64}$	1st Run - 19.4%
6.50 " "	" Rabe + Malt		2nd Run - 1.2%
7.10 " "	Malt all in		Water 64
7.20 " "	Underlet on	$\frac{210}{20}$	20
7.30 " "	" off		119
7.40 " "	Mash finished		2
8.40 " "	Set Taps - Heat		205
	Sponge	$\frac{120}{119}$ - N.S. $\frac{110}{119}$	

Into Copper	Out of Copper	Balling
166	148	13.9%

Yeast - 110 lbs. off Brew 45

June 23, 1932 Started running in Sas tank 1.00 P.M. - Balling 12.8%

Backed. June 30th Balling 2.7%

Turn No 6

Ale

June 27, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bohs - 50 B. C. (Holdings)

15 L - 15 M - 3.5 K. M. S. - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run 19.5%
6.50 " "	" Bakes + Malt	2nd Run .9%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	119
7.30 " "	" off	20
7.40 " "	Mash finished	2
8.40 " "	Set Taps - Hat Sponge $\frac{170}{119}$ - H.S. $\frac{170}{2}$	205

Into Copper	Out of Copper	Balling
166	148	14.1%

Yeast - 110 lbs. off Brew 46

1.00 P.M. - Started into Gas Tank July 28 - Balling 13.9%
7.30 A.M. June 29 - Test 99.95%

July 6, 1932 - Racked - Balling 2%

Tun No 7

Ale

June 28, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bohs - 50 P. C. (Balding).
15 S - 15 M - 3.5 K. M. S. - 3 P

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 21.70
6.50 " "	" Rakes & Malt	Last Run - 1.70
7.10 " "	Malt all in	64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	119
7.40 " "	Mash finished	4
8.40 " "	Set Taps	207
	Sparge $\frac{170}{119}$ - H.S. $\frac{170}{4}$	

Into Copper

166

Out of Copper

146

Balling

14.290

Yeast - 110 lbs. W. J. Brew 46

Racked July 7, 1932, Balling 2.170

Run No 1

Ale

June 29, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 7 yggs - 20 7 yggs + 50 B. S. - 50 B. C. (Goldings).

15 S - 15 M - 3.5 H. M. S. - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 20.9%
6.50 " "	" Boiled Malt	Last Run - .8%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	120
7.40 " "	Mash finished	4
8.40 " "	Set Taps	208
	Sponge $\frac{170}{120}$ - N.S. $\frac{170}{4}$	

Into Copper
167Out of Copper
148Balling
14.65

Yeast - 110 lbs. off Brew 47

Racked - July 8, 1932. Balling 2.1%

Sun No. 2.

Ali.

June 30, 1932

Malt. 9000 lb. M. 60
 Hops. 60 Kegs. 20. Kegs. 50 Bales. 50 B. C. S.
 15. 15. M. 3.5. 12. M. S. 3. Posters

635 am	Started water 64 lbs.	First runs	2.1%
650 "	" Bakes 7 Malt	Last "	1.5%
710 "	Malt all in		
720 "	Undiket on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Mash		120
840 "	bet Taps. 154 +		4
	of g. $\frac{170}{120}$ Hop. of g. $\frac{170}{4}$		208

In coffee.	Out of coffee.	Balling
167	148	14.9%
Grant off. No. 48 Brew. 110 lbs.		

July 1 Room into gas tank - Balling 12.85%

July 2 - 9.00 A.M. - Test 99.85%

Racked - July 8, 1932 - Balling 2.19%

Turn No 3

Ale

July 4, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Fuggles - 20 Fuggles + 50 Bobs - 50 B. C. (Golding)

15 A - 15 M - 3.5 H. M. S. - 3 P.

6.35 A.M.	Started Water $\frac{160}{600}$	First Run 20.8%
6.50 " "	" Rakes + Malt	Lost " 1.9%
7.10 " "	Malt all in	Water 64
7.20 " "	Underlet on $\frac{2.0}{20}$	20
7.30 " "	" $\frac{5.0}{20}$	120
7.40 " "	Mash finished	4
8.40 " "	Set Tops - Heat 155°	208
	Sparge $\frac{120}{120}$ - H. S. $\frac{120}{120}$	

Into Coppers

167

Out of Coppers

147

Balling

14.1%

Yeast - off. 49. Brewt. 110 lbs.

Racked - July 12, 1932

Balling 29%

Tun No 4

Ale

July 5, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 ¹⁹³⁰ Kents - 20 B.C. 6 + 50 Bolls - 50 B.C. 9.

15 f - 15 M - 3.5 K. M. S. - 3 P.

6.35 A.M.	Started Water	$\frac{166}{64}$	1st Run -	21.32
6.50 " "	" Rakes + Malt		Last " -	1.12
7.10 " "	Malt all in		Water	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	"	off		120
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat	154°		208
	Sponge	$\frac{170}{120}$ - N.S. $\frac{170}{4}$		

Into Copper

167

Out of Copper

148

Balling
14.9%

Yeast - 110 lbs. Brew No 49

Racked - July 13, 1932 - Balling 1.9

Run No 5-

Ale

July 6, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Kent (1930) - 20 B.C. + 50 Bohls - 50 B.P. 9.

15 S - 15 M - 3.5 K. M.S. - 3 P.

6.35 A.M.	Started Water	$\frac{166}{64}$	1st Run -	20.8%
6.50 " "	" Rakes + Malt		2nd Run -	
7.10 " "	Malt all in		Water	64
7.20 " "	Underlet on	$\frac{210}{20}$		20
7.30 " "	" off			119
7.40 " "	Mash finished			4
8.40 " "	Set Taps - Heat 154°			207
	Sparge $\frac{170}{119}$ - N.S. $\frac{170}{120}$			

Into Coppers

Out of Coppers

Balling

166

147

14.1%.

Yeast - 110 lbs. Brew No. 49.4.50.

Racked - July 14, 1932 - Balling 1.85%

Run No 6

Ale

July 7, 1932

Malt - 9000 lbs. C. M. G.

Hops - 60 Kents (1930) - 20 B. C's + 50 B. C's - 50 B. C. J.

15 S - 15 M - 35 K. M. S. - 3 P.

7.05	A.M.	Started Water	$\frac{126}{64}$	1st Runs -	20.7%
7.25	" "	"	Rebo + Malt	2nd "	1.1%
7.55	" "	Malt all in		Water -	64
8.05	" "	Underlet on	$\frac{210}{20}$		119
8.15	" "	"	off		20
8.25	" "	Mash finished			3
9.15	" "	Set Taps - Heat	154°		206
		Sparge	$\frac{170}{119}$ - H.S. $\frac{120}{3}$		

Into Copper

166

Out of Copper

147

Balling

14.9%

Yeast - 110 lbs. ~~off~~ Brew 50.

July 9, 1932 - Tint 100%

Kashed. July 15th

Balling 1.9%

Tim No 7

Ale

July 8, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Kents (1730) - 20 B. C. & 50 Bels - 50 B. C., J.

15 S - 15 M - 3.5 K. M. S. - 3 P.

6.35	A.M.	Started Water $\frac{166}{64}$	1st Run	20.4%
6.50	" "	" Rakes & Malt	2nd Run	.8%
7.10	" "	Malt all in	Water	- 64
7.20	" "	Underlet on $\frac{210}{20}$		20
7.30	" "	" off		119
7.40	" "	Mash finished		3
8.40	" "	let Taps - Heat 154°		206
		Sparge $\frac{170}{119}$ - N.S. $\frac{170}{3}$		

Into Copper
166

Out of Copper
148.

Balling
14.0%

Yeast - 110 lbs. off Brew 5-2

Racked. July 16th Balling 1.9%

Run No 1

Ale

July 11, 1932

Malt - 9000 lbs. C. M. Co.
 Hops - 60 Kento (1930) - 20 B.C. + 50 Pals - 50 B.C. J.
 15 L - 15 M - 3.5 K.M.S. - 3 P

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 20.3%
6.50 " "	" Rakes + Malt	2nd " - 8%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	119
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 154'	206
	Spurge $\frac{170}{119}$ - N.S. $\frac{170}{3}$	

Into Coppers	Out of Coppers	Balling
166	148	14,170

Yeast - 110 lbs. off Brew No 53.

Run into Jar Tank - July 12, 1932 - Balling 13.3
 800 A.M. - July 13, 1932 - Turt 99.9%

Racked - July 20, 1932 - Balling 2%

Run No 2

Ale

July 12, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Kents (1910) - 20 B. C. + 50 Balls - 50 B. C. J.

15 S - 15 M - 3.5 H. M. S. - 3 P.

6.35 A.M.	Started Water $\frac{160}{64}$	1st Run	19.5%
6.50 " "	" Rakes Malt	2nd "	.7%
7.10 " "	Malt all in	Water	- 64
7.20 " "	Underlet on $\frac{210}{20}$		20
7.30 " "	" off		119
7.40 " "	Mash finished		3
8.40 " "	Set Taps - Heat 152°		206
	Sparg $\frac{170}{119}$ - H.S. $\frac{170}{}$		

Into Copper

166

Out of Copper

145.

Balling

14.1%

Yeast - 110 lbs. off Brew No 639.674

Racked - July 21, 1932 - Balling 1.9%

Tun No 3

Ale

July 13, 1932

Malt - 9000 lbs. from C. M. Co.

Hops - 60 Kent (1980) - 200 C. + 50 Bohls - 50 B. C. (S.)

15 S - 15 M - 3.5 K. H. S. - 3 P.

6.35 A.M.	Started Water $\frac{146}{64}$	1st Run - 21.3%
6.50 " "	" Rakes Malt	2nd " - 1.1%
7.10 " "	Malt all in	Water - 64
7.20 " "	Undelet on $\frac{210}{20}$	119
7.30 " "	" off	20
7.40 " "	Mash finished	3
8.40 " "	Set Taps - Heat 155°	206
	Sparg $\frac{119}{119}$ - H.S. $\frac{120}{3}$	

Into Copper
167Out of Copper
148Balling
14%

Yeast - 110 lbs. off Brew No 53

Racked - July 22, 1932 - Balling 1.9%

Run No 4

Stag Head Sparkling

July 14, 1932

Malt - 8500 lbs. C. M. Co.

Hops - 50 Kents (1930) - 60 Boks - 50 B. C. (9) (1931)

15 M - 15 S - 3.5 K. M. S.

7.05 A.M.	Started Water $\frac{146}{64}$	1st Run	21 %
7.20 " "	" Rakes + Malt	2nd "	.8 %
7.40 " "	Malt all in	Water	64
7.50 " "	Underlet on $\frac{210}{20}$		20
8.00 " "	" off		119
8.10 " "	Mash finished		2
9.10 " "	Let Taps - Noat 154°		205
	Spurge $\frac{170}{117}$ - N.S. $\frac{120}{2}$		

Into Copper	Out of Copper	Balling
167	149	13. %

Yeast - 110 lbs. off Brew No 54

Run in Sadd. Tank. 12.3 Balling

Racked, July 23rd Balling 1.9 %

Tun No 5

Ale

July 18, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Kents (1930) - 20 B.C. + 50 Boks - 50 B.C. (9.)

1.5 S - 1.5 M - 3.5 K.M.S - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Runs	20.7%
6.50 " "	" Rakes + Malt	2nd "	17%
7.10 " "	Malt all in	Water	- 64
7.20 " "	Underlet on $\frac{2.10}{20}$		20
7.30 " "	" off		120
7.40 " "	Mash finished		3
8.40 " "	Set Taps - Heat 15-4°		107
	Sparg $\frac{170}{120}$ - H.S. $\frac{170}{3}$		

Into Copper
167Out of Copper
149Balling
13.92%

Yeast - 110 lbs. off Brew No 58

Run in Cold Tank. 12.8%¹

7.30 A.M. - July 20 - Test 99.9%

Run No 6

Ale

July 19, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Kents (1930) - 20 B. C. & 50 Bohls - 50 B. C. (3.)

15 S - 15 M - 3.5 K. M. S. - 3 P.

6.35 A.M.	Started Water	$\frac{166}{64}$	1st Run -	20.4%
6.50 " "	"	Rapes & Malt	2nd "	1%
7.10 " "	Malt	all in	Water -	64
7.20 " "	Underlet	on $\frac{210}{20}$		20
7.30 " "	"	off		119
7.40 " "	Mash	finished		3
8.40 " "	set Taps -	Heat 153°		206
	Sparge	$\frac{170}{120}$ - N.S. $\frac{170}{3}$		

Into Coppers

166

Out of Coppers

148

Balling.

14.9%

4
 Yeast - 110 lbs off Brew No. 59

Washed, July 29th 1.9%

Run No 7

Ale

July 20, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 Kents (1930) - 20 B.C. + 50 Bohls - 50 B.C. (3.)

15 L - 15 M - 3.5 K. M.S - 3 P.

6.35	A.M.	Started Water $\frac{166}{64}$	let Runs	21.42
6.50	" "	" Rakes & Malt	let "	.72
7.10	" "	Malt all in	Water -	64
7.20	" "	Underlet on $\frac{210}{20}$		20
7.30	" "	" off		119
7.40	" "	Mash finished		3
8.40	" "	let Taps - Heat 154°		206
		Spray $\frac{170}{179}$ - H.S. $\frac{170}{3}$		

Into Copper

166

Out of Copper

148

Balling

149.

Yeast - 110 lbs. off Brew No. 60

Brewed July 30th

1.9. Balling

Turn No 1

Ale

July 21, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 ~~lbs~~ (1930) - 200 c. ~~lbs~~ 50 Bshs - 50 ~~lbs~~ (25)

15 A - 15 M - 3.5 H. M. S. - 3 P.

6.35 A.M.	Started Water	$\frac{166}{64}$	1st Run -	21%
	"	Rabins + Malt	2nd Run -	1.15%
	Malt all in		Water -	64
	Underlet on	$\frac{210}{20}$		20
	"	off		120
	Mash finished			3
	Set Taps - Heat			207
	Sparge	$\frac{170}{3}$ - N.S. $\frac{170}{3}$		

Into Copper	Out of Copper	Balling
167	149	14.0%

Yeast - 110 lbs. off Brew No. 61

July 22, 1932 - Run down to 500 Yank. 12.8%

July 23, 1932 - Test 99.7%

Racked. Aug 2nd 1.9 Balling

Run No 2

Ale

July 25, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 B.C. (1930) - 20 B.C. (3) + 50 Bobs - 50 Kents.

15 S - 15 M - 3.5 K.M.S. - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 21.270
6.50 " "	" Rakes Malt	2nd " - 1.520
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{210}{20}$	20
7.30 " "	" off	120
7.40 " "	Mash finishing	4
8.40 " "	Set Taps - Heat 154°	208
	Sparg $\frac{170}{150}$ - H.S. $\frac{170}{4}$	

Into Copper
166Out of Copper
147Balling
14.2%

Yeast - 110 lbs. off Brew No. 62

July 26th Run Cass. Tank.

12.9. Balling

Racked. Aug 3rd

2.1%.

Run No 5

Ale

July 26, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 B.C. (1930) - 20 B.C. (3) + 50 Bohls - 50 Kuntz

15 A - 15 M - 3.5 K. W. S. - 3 P.

6.35 A.M.	Started Water	$\frac{166}{64}$	1st Run	21.9%
6.50 " "	" Rakes + Malt		Last "	.9%
7.10 " "	Malt all in		Water	- 64
7.20 " "	Underlet on	$\frac{210}{20}$		121
7.30 " "	" off			20
7.40 " "	Mash finished			4
8.40 " "	Set Temp - Heat 154°			209
	Spurge	$\frac{170}{121}$ - N.S. $\frac{170}{121}$		

Into Copper	Out of Copper	Balling
167.	148	14.2%

Yeast - 110 lbs. off Brew No 63 1/2 new

Backed. Dec. 5th 2.2% Balling

Run No 41

Ale

July 27, 1932

Malt - 9000 lbs. C. M. Co.

Hops - 60 B.P. (1930) - 20 B.C. + 50 B.H. - 50 Kents.

15 S - 15 M - 3.5 K.M.S. - 3 P.

6.35	A.M.	Started Water	$\frac{166}{64}$	1st Run -	2.2%
6.50	" "	" Rakes & Malt		2nd "	2.2%
7.10	" "	Malt all in		Water -	64
7.20	" "	Underlet on	$\frac{210}{20}$		20
7.30	" "	" off			121
7.40	" "	Mash finished			4
8.40	" "	Set Taps - Heat 154°			209
		Sponge	$\frac{170}{121}$ - N.S. $\frac{170}{121}$		

Into Copper

168

Out of Copper

150

Balling

14.2%

Yeast - 110 lbs. off Brew No. 65. Brew.

Rashed July 6th

2.2. Balling

Tun No 5

Ale

July 28, 1952

Malt - 9000 lbs. C. M. Co.

Hops - 600 P. (S) - 200 P. + 500 Boli - 500 K. M. S.

15 S - 15 M - 3.5 K. M. S. - 3 P.

6.35 A.M.	Started Water $\frac{166}{64}$	1st Run - 20.9%
6.50 " "	" Rakes Malt	2nd " - 1.5%
7.10 " "	Malt all in	Water - 64
7.20 " "	Underlet on $\frac{2.0}{2.0}$	20
7.30 " "	" off	121
7.40 " "	Mash finished	7
8.40 " "	Set Taps - Heat 155°	209
	Sparg, $\frac{17^{\circ}}{12^{\circ}}$ - H.S. $\frac{17^{\circ}}{4}$	

Into Copper

168

Out of Copper

149

Balling

14.1%

Yeast - 110 lbs. off Brew No 65

Run in Last Tank July 28th 12.8%

2.2%

No. 6 Beer

Ale.

Aug 1st / 32

Malt 9.000 lb. M. 60

Hops 60. B. 20. B. 4. 50 Bohn. 50 Kant.

15 M. 15. S. 3. 5 1/2 M. S. 3 Portwein

6:35 am	Started water	$\frac{166}{64}$	1 st Run	20.5%
6:50 "	"	Hakes & Malt	Kant "	8%
7:10 "	Malt all in			
7:20 "	W. ndrlit on	$\frac{210}{20}$	Water	64
7:30 "	"	off		20
7:40 "	Finished Mash			121
8:40 "	Let Sops	157. H		4
	Sp. g. $\frac{140}{120}$	Hops Sp. g. $\frac{140}{120}$		<u>209</u>

In loffen.

Out

Balling

168

149.

14.2%

Run in Fass Tank. Aug 2nd 13.7%

Yeast off. No. 67. Brew. 110

Packed. Aug. 10th

2.2 Balling

No. 7 Lem

Ale

Aug 2nd/32

Malt 9000 l. M. Co.

Hops. 60 B. 20 K. 60 Boh. 50 Kent

15. M. 15. S. 3.5 P. M. S. 3. Porteus

6.35 am	Started water ¹⁶⁶ / ₆₄	1 st run 20.7%
6.50 "	" Baker's Malt	Last " 28.7%
7.10 "	Malt all in	
7.20 "	Underlet over	Water 64
7.30 "	" off	20
7.40 "	Finished Mash	121
		4
8.40 "	Set Taps. 155 ¹⁴⁰	209
	H. g. 121 ¹⁴⁰ Hop Spg H.	

In Copper.	Out.	Balling
168.	149.	14.2%

Yeast off. No 68 Brew 110

Washed. Aug 11th 2.3 Balling

No 1 Sun

Ale

Aug 3rd / 32

Malt 9000 l. M. 60

Hops 60 B. l. (1930) 20 B. l. 7. 60. B. 50. Kent.

15. S. 15. M. 3. 5 K. M. S. 3. Portneuse

635 ^{am}	Started water	First run	20.8%
650 "	" Baker & Malt	Last "	.8%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off.		20
740 "	Finished Mash		121
840 "	Set Tap. 155 ^H		4
	Spz ¹¹⁰ 121. Hop ¹⁷⁰ 4		<hr/> 209

In copper.

168

Out

149

Ballings

14.1%.

Yeast off. No. 68 & 69. Brew. 110

Racked Aug. 12th

2.2%

No 2 Run

Ale.

Aug. 4/32

Malt - 9000 lb. C.M.C.

Drops - 60 B.C. (3 1/2); 20 B.C.; 450 Boh.; 50 Kent.

15 S - 15 M - 3.5 K.M.S. - 3 P.

6.30 ^{am} Started water - $\frac{166}{64}$

6.50 raket + malt.

7.10 .. Malt all in

7.20 .. Underlet - $\frac{210}{20}$

7.30 off.

7.40 .. Finished mash

8.40 .. Set Paps; Heat - 154° Spg. - $\frac{170}{121}$; Hops - $\frac{170}{170}$ In Cg.
165 lb.Out Cg.
160Billing
14.1/2

Yeast - off No 69. Brew. 110

Air -

Run in Sack Tank Aug. 5th 12.8%Washed. Aug 13th 2.2%

No. 3 Linn All. Aug. 8th / 32
 Malt 9000 lb. M. lea
 Hops 60 lb. b. 20 lb. b. v. 50 Boh. 50 Kent
 15. M. 15. b. 3.5 1/2 M. b. 3 Worterum

635 ^{am}	Started water	First run	20.8%
650 "	" Hahn & Malt	Last "	.9%
710 "	Malt all in		
720 "	Underlet on ²¹⁰ 20	Water	64
730 "	" "		20
740 "	Finished ^{off} Mash		121
840 "	Set Tap ^{165 H.} 121		4
	Hop ¹⁷⁰ 121		<hr/> 209

In hopper	Out	Ballings
168	150	14.1%

Run in Last Tank Aug 9th 13%

Hacked. Aug. 17th 2%

No. 4. Sun Stag head. Aug 9th/32

Malt 8500. C. M. Co.

Hops. 50. B. C. 60. Bohm. 50 Pint.

15. M. 15. S. 3.5. P. M. A. ~~3. M. A.~~

635 ^{am}	Started water	First run	20.4%
650 "	" Hales. Malt	Last "	.7%
710 "	Malt all in		
720 "	Underlet on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Mash		121
840 "	Set Laps 155 +		3
	Spq $\frac{170}{121}$ Hop Spq $\frac{140}{3}$		<u>208</u>

In Copper	Out	Balling
168	150	13.2%

Packed. Aug 18th 2.2%

No. 5. Sun. Ale. Aug 10th /32

Malt 9000 l. M. l. v.
 Hops 60. B. l. 20. B. l. 50. Bohe. 50 Cent.
 15. M. 15. S. 3. 5 R. M. S. 3 Porterens

635 am	Started water	First run	20.6%
650 "	" Waken. Malt	Last "	.9
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off		20
740 "	Finished Mash		124
840 "	ket Tahr 154 ⁴		<u>209</u>
	Sp. g. 127 ¹⁷⁰ Hops Sp. g. ¹⁷⁰ / ₄		

In l offer	Cost.	Balling
168	150	14.1%

Backed. Aug. 19th 2.0%

No 6 Sun

Ale.

Aug 11th/32

Malt 9000 lb. M. 60

Hop 60. B. 20. B. 50. Best 50. Kent.

15. M. 16. S. 3. 5. 4. M. S. 3 Porterine

635 ^{am}	Started water	Keitrunn	20.9%
650 "	" Rakes & Malt	Last "	
710 "	Malt all in		
720 "	The dulet on	Water	64
730 "	" off.		.20
740 "	Finished Mash.		121
840 "	Set Taps 154 ⁴		4
	Sp. g 121. Hop 4		<u>209</u>

In Cooper.

168

Out

149

Balling

14.1%

Run in Set Tanks.

Aug 12th 12.9%Rashed. Aug. 20th

2.2%

No. 7 Linn Ale Aug 15th / 32

Malt 9000 lb. M. lev
 Hops 60. B. G. 20 B. G. 7.50. Bav⁴ 50 Kent
 15. S. 15. M. 3.5. G. M. S. 3 Portenue

635 am	Started water	First runs	20.8%
650 "	" Hops & Malt	Last "	.8
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off.		121
740 "	Finished Mash.		23
840 "	Hot Laps: 154 ⁴		<u>208</u>
	off-g. 121 ¹²⁰ Hops 3 ¹⁴⁰		

In Copper	Out.	Balling
168	150	14.9%

Yeast off No 77 Brew. 112.

Run in Last Linn. Aug 16th 12.9%

Packed. Aug 24th 2.1%

No. 1 Run All. Aug 18th / 32
 Malt. 9000 l. M. 60 (525 P. M. 60)
 Hops 60. B. 20. B. 2. 50. B. 50. 50. 50. 50. 50.
 15. S. 15. M. 3. 5. 1/2 M. S. 3 Porterine

635 ^{ans}	Started water	First run	20.3%
650 "	" Baked & Malt	Last "	.8 "
710 "	Malt all in		
720 "	Unclutted $\frac{210}{20}$	Water	64
730 "	" off		121
740 "	Finished Mash		20
			3
			<hr/> 208
840 "	Set Sapt 154. H.		
	off. $\frac{170}{121}$ Hops $\frac{170}{3}$		

In Copper	Out	Balling
168	150	14.9%

Yc out off. No. 44. Brewt. 112.

Run in Salt Lark Aug 19th 13.9%

Racked. Aug. 26th 2.2%

No. 2. Lun. Ale Aug 19th / 32

Malt. 9000 D. M. Co.

Hops 60 B. S. 20 B. S. 50 B. S. 50 Kent

15. M. 15. S. 3.5 H. M. S. 3 Portman

635 ^{ans}	Started water	Water	64
650 "	" " " & Malt		20
710 "	Malt all in		120
720 "	Underlet on ²¹⁰ 20		4
730 "	" " off.		<u>208</u>
740 "	Finished Malt	First run	20.5%
840 "	Net Sale 165.41	Last "	.8%
	M. g. 120 Hops 4		

In Copper	Out	Balling
167	149.	14.1%

Yeast aff. 78. Brewt. 112

Racked. Aug. 24th 2.1%

No. 3 Tun

Ale.

Aug 22nd / 32

Malt. 9000 D. M. Co.

Hop. 60 B. L. 20 B. L. 4.50 B. L. 50 Kent

15. M. 15. S. 3.5. 1/2. M. L. 3. Porterium

6:36 ^{am}	Started water	First run	21.1%
6:50	" Baker & Malt	Last	" .8%
7:10	Malt all in		
7:20	Underlet on	Water	64
7:30	" off.		20
7:40	Finished Mash.		120
8:40	Let Tap. 154 ^{##}		4
	df-g. $\frac{170}{120}$ Hop. $\frac{170}{17}$		<u>208</u>

In Copper	Out.	Balling
167.	148	14.2%

Yeast off. No. 78. 7. 79. Brew. (114)

Run in Last Tank. Aug. 23rd 13.2%Racked Aug. 31st 2.9%

No. 4 Sun. Ale. Aug. 23rd/32

Malt. 9000. D. M. 60

Hops. 60. B. 6. 20 B. 6. 50 Bav. 50 Kent.

15. M. 15. S. 3.5 1/2 P. S. 3 Portwine

635 ^{am}	Started water	First run	21.1%
650 "	" Baked Malt	Last "	9%
710 "	Malt all in		
720 "	Wunderlit on	Water	64
730 "	" off.		20
740 "	Finished Mash		121
840 "	Set Lofur 155 ⁴		4
	Sp. 121 ¹⁷⁰ Hop. 170		<hr/> 209

In loffer.	Out.	Balling
168	147	14.5%

Yeast off. No. 79. Brew. 114.

Packed Sept. 1st 2.0%

no 5 Gem Ale. Aug 24th/32
 Malt. 9000 D. M. 60
 Hops. 60 lb. 20 lb. 6.7.50 Baw + 50 Cent.
 16. M. 15. S. 3.5 Y. M. 1. 3. Porterhouse

635 ^{am}	Started water	First run	20.5%
650 "	" Baked Malt	Last "	.7%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off.		20
740 "	Finished Mash		121
840 "	Set Temp. 155 ⁺		4
	Sp. g. $\frac{1170}{121}$	Hops. $\frac{120}{4}$	209

In Copper	Out.	Balling
168	150	14.5.

Yeast off. No. 79. 7.80 Brew. (115)

Run in Cask. Sank. Aug 25th 12.5%

Washed. Sept 2nd 1.9%

No 6 Sun Ale Aug 29th 1932

Malt 9000 D. M. Co.

Hops 60. B. 6. 20% 69.50 B. 50 B. 50

15. M. 15. S. 3 1/2 1/2 M. S. 3 Porters

635 am	Started water		
650 "	" Hops & Malt	First run	20.7
710 "	Malt all in	Last "	.9
720 "	Under ket on		
730 "	" off	Water	64
740 "	Finished Malt		20
			121
840 "	ket Taps 154 ⁴ / ₁₅₀		4
	1/2 121 Hops 4		<hr/> 209

In Copper	Out	Balling
168	150	14.1%

Yeast off to 81. Brewer 115.

Run in Last Tank. 12.7%

Packed. Left 6th 1.9%

No. 7 *Lim* Staghead. Aug 30th/32
 Malt. 8500 D. M. lo
 Hops. B. l. 60. Barre 50 Cent.
 15. M. 15. S. 3 1/2. M. S. ~~3. Water~~

635 ^{om}	Started water	First run	20.6
650 "	" Baked Malt	Last "	.8
710 "	Malt all in		
720 "	Undulit on	Water	64
730 "	" ^{off}		20
740 "	Finished Mash		121
840 "	let Tapu $\frac{H}{154}$		4
	Mfg. $\frac{170}{121}$ Hops $\frac{170}{4}$		<hr/> 209

In Copper	Out	Balling
168	151	13.2%

Backed. left. 7th 2%

No. 1 Jun Ale. Aug 31²⁸/32

Malt. 9000 D. M. lev. +
 Hop. 60. B. l. 20 B. l. 50 B. w. 50 Feet
 15. M. 15. S 3. 1/2 T. M. b. 3 Porterens

635 ^{am}	Started water	$\frac{166}{64}$	First run	.7%
650 "	" Bakes & Malt		Last "	20.7%
710 "	Malt all in			
720 "	Underlet on	$\frac{20}{20}$	Water	64
730 "	Underlet off.			20
740 "	Finished Mash.			119
840 "	Set Laps.	154.4.		7
	Sp. g. $\frac{120}{119}$.	Sp. g. $\frac{120}{119}$		<u>207</u>

In Copper.	Out	Balling
166	148	14.2%

Racked. Sept. 8th 2.0%.

No. 2 Jun

Ale.

Sept. 2nd/32

Malt. 9000 D. M. Gr.

Hop. 60. B. 20. B. 4. 50 B. 50. Kent

15. M. 15. S. 3 1/2. M. S. 3. Postum

635 am	Started water	$\frac{166}{64}$	First run	. 8%
650 "	"	Baker's Malt	Last "	20. 8%
710 "	Malt all in			
720 "	Underlit on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash.			119
840 "	Set Laps	154. ⁴⁴		4
	Sp. $\frac{170}{119}$	Hop. $\frac{170}{7}$		<u>207</u>

In hopper.

166

Out.

148

Balling

14.1%

Run in Lase tank left 8ndWashed. left 10th 2.1%

Nov. 3 Sun

Alc.

Sept. 6th/32

Malt 9000. D. M. low.
 Hops 60. B. l. 20 B. l. & 50 B. l. 50% rest.
 15. M. 15. S. 3. 1/2 1/2 M. B. 3 Portereus

635 am	Started water	$\frac{166}{64}$	First run	20.5%
650 "	"	Baker & Malt	Last	.1%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Malt.			119
840 "	lit Sept. 155. H.			4
	Ref. $\frac{170}{779}$ Hops. $\frac{170}{4}$			208

In coffee	Out	Balling
167	148	14.1.1/2.

Run in Sack Tank Sept 7. 12.9%

Rashed. Sept 17 ~~17~~ 2.2.1/2

No 4. Line Ale. Sept 7th/32
 Malt. 9000. D. M. 60.
 Hops. 60. B. 6 20. B. 6. 50 Bore 50 Stout
 15. M. 15. S. 3 1/2 1/2 M. A. 3. Portneus

635 am	Started water $\frac{166}{64}$	Firstneus	20%
650 "	" Brake. 8. Malt	Last "	9%
710 "	Malt all in		
720 "	Underlet on $\frac{20}{20}$	Water	64
730 "	" off		20
740 "	Finished Mash		119
840 "	hit Soft. 155 "		4
	170		207
	119. Hops $\frac{170}{4}$		

Im Copper	Out	Balling
167	149	14.1 1/2.

Washed. Sept. 16th. 2. 9%

No 5. Sun

Sept. 9th - All.

Malt 9000 D.M. lev.

Hops 60. B.C. 20 lb 64.50 Baw. 50 cent.

15. M. 15. S. 3 1/2 K-M.S. 3. Portwine

635 am	Started coate	$\frac{146}{64}$	First run	20.0%
650 "	" Baker's Malt		Last	1.0%
710 "	Malt all in			
720 :	Underlet at	$\frac{210}{20}$	Water	64
730 "	" off.			20
740 "	Finished Mash			119
840 "	Let Tap. 154. +			4
	Sp. g. 1.19	$\frac{170}{4}$		207

In leffer.	Out.	Balling
147.	148	14.2%

Rashed. Sept. 17th 2.1%

No. 6 Linn Sept 12th Alle.

Malt. 9000 D. M. Co.

Hops 60 lb. 6 20 lb. 6 50 lb. 50 Cent.

15. M. 15. S. 3 1/2 1/2 M. S. 3 Postum

635 ^{am}	Started water	$\frac{166}{64}$	First run	2.1%
650 "	"	Mak. & Malt	Last "	.8%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash			120
840 "	Set Taps	164.7		4
	off. g.	$\frac{170}{120}$	off. H	208

In Copper.	Out.	Balling
168	150	14.

Run in Sars Tanks.

Racked. Sept. 21st 1.9%

No 7 ^{Jun} Ale. Sept 13th / 32
 Malt 9000 D. M. No.
 Hops 60 B. L. 20 B. S. 50 B. W. 50 B. T.
 15 M. 15 S. 3 1/2 H. M. S. 3 Posters

635 am	Started water	$\frac{166}{67}$	First runs	21.9%
650 "	" Baked Malt		Last "	.9%
710 "	Malt all in			
720 "	Underlet on	$\frac{170}{20}$	Water	$\frac{67}{120}$
730 "	" off.			20
740 "	Finished wash			4
840 "	Set Tapir	154 ⁺⁺		$\frac{208}{208}$
	Hops	$\frac{170}{120}$	Hops	$\frac{170}{7}$

In loffer	Out	Balling
168	150	14.2%

Backed Sept 22nd 2.7%

No. 1 Sun

Ale

Sept. 14th/32

Malt. 9000 D. W. Co

Hops 60 lb. 20 lb. 50 lb. 50 lb. 50 lb. 50 lb.

15. W. 15. S. 3 1/2 lb. W. S. 3 Portwine

636 ^{am}	Started water	$\frac{166}{64}$	First run	20.9%
650 "	"	Baker's Malt	Last "	1.1%
710 "	Malt all in			
720 "	Undulit on		Water	64
730 "	"	off		20
740 "	Finished Mash			120
840 "	Set Taps	154 ⁺		4
	H. G.	$\frac{1170}{120}$	Hops	$\frac{170}{4}$
				208

In Copper	Out	Balling
169	157	14.1%

Washed. Sept. 23rd 1.9%

No 2 Jun Ale. Sept. 19th/32

Malt. 9000 c. M. lo.
 Hops. 60. B. c. 20. B. c. 50 Bars 50 Feet.
 15. M. 15. S. 3 1/2 T. M. c. 3 Porters

635 ^{am}	Started water ¹⁶⁶ 64	First runs	20.5%
650	" Bakes & Malt	Last "	1.%
710	Malt all in		
720	Underlet on ²⁰ 20	Water	64
730	Underlet off		20
740	Finished Mash		120
840	Let Vapors ¹⁶⁵ 165 ⁺		<u>208</u>
	Hg. ¹⁷⁰ 120 Hops Hg. ¹⁷⁰ 4		

In coppers	Out	Balling
168	149	14.1%

Sept run in Guss Tank. 13.%

Packed. Sept 28th 2.2%.

No. 3 Jun Ale. Sept. 20th/32
 Malt. 9000 c. M. Co.
 Hop. 60. B. 6. 20. B. 8. 50 Baw 50 cent.
 15. M. 15. S. 3 1/2 T. M. S. 3. Portenue

635- and	Started water $\frac{166}{64}$	First run 20.7%
650 "	" Baker & Malt.	Last " 1. %
710. "	Malt all in	
720 "	Undulit on $\frac{210}{20}$	Water 64
730 "	" off.	20
740 "	Finished Mash	120
840 "	Let. Top 155 ^H	<u>4</u>
	Sp. g. 120 Hop. $\frac{170}{4}$	208

In Copper.	Out.	Balling
168.	149.	14.1. 1/0

Rashed. Sept 29th 2.2%

No. 14. Sun

Alc.

Sept 22nd / 32

Malt 9000 lb. M. 60
 Hops 60 lb. 20 lb. 50 lb. 50 lb. 50 lb.
 15. M. 15. S. 3 1/2 lb. M. S. 3. Portulaca

636 ^{am}	Started water	$\frac{166}{64}$	First runs	19.7%
650 "	"	Baker & Malt	Last "	1.6%
710 "	Malt all in			
720 "	Insoluble or	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash			120
840 "	Set Saps.	157 ⁴		3
	W. g.	120	Hop W. g.	$\frac{170}{3}$

In coffee.	Out	Balling
168	149	14.9%

Run in Less Tank Sept. 23rd 12.7%

Washed. Oct. 1st 2.9%

No. 5 Run All. Sept. 26th /32

Malt 9000 c. M. 60.

Hops. 60. B. 6. 20 B. 6. 50 Bawls 50 Hunt

15. M. 15. S. 3 1/2. T. M. S. 3 Portwine

636 am Started water First run 20.3%

650 " " Balm & Malt Last " 1.2%

710 " Malt all in

720 " Underlet on $\frac{210}{20}$ Water 64

730 " " off. 20

740 " Finished Mash 120

840 " Next Sals. 154^H 4

M. 9. 120 Hops. M. 9. 120

In Copper Out. Balling

168

149

14.1%

Run in Saw Tank Sept. 27th 12.5%

Washed. Oct. 6th 2.1%

No. 6 Gun Ale. Sept. 29th 132
 Malt. 9000 D. M. 100.
 Hops. 60. B. l. 20 B. l. 50. B. w. 50/cent.
 15. M. 15. S. 3 1/2 T. M. S. 3. Portulaca

635 ^{am}	Started Water.	$\frac{140}{64}$	First run	20.5%
650 "	"	Baker & Malt	Last "	1.2%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished mash.			120
840 "	Set Saps.	154.4		<u>3</u>
	H.g.	$\frac{170}{120}$	Hop. H.g.	$\frac{170}{3}$

In Copper	Out	Balling
168	150	14.1%

Run in Cold Tank. Sept. 30th 132

Bashed. Oct. 7th 2.1%

No. 7 Run.

Ch.

Oct. 3/32

Malt - 9000 Ch. D. M. Co.

Hops - 60 B.C.; (20 B.C. + 50 B.C.); (50 Kent)

58 - 15 K - 3 1/2 K. M. S. - 3 P.

6.35 ^{am} Started water - $\frac{166}{64}$

6.50 .. rakes & malt

7.10 .. Malt all in

7.20 .. Underlet on - $\frac{210}{20}$

7.30 .. " off.

7.40 .. Finished wash

8.40 .. Set Taps; Heat - 154° Sponge - $\frac{170}{120}$; Hops - $\frac{170}{4}$

First run - 20%

Last " - 1%

Water - 64

95

120

208

In Cyp.

168 lbs. - 18 -

Out of Cyp.

150

Boiling,

74%

Least - * 97 Bun (115 lbs. + 7)

Air - 2°

Run in Scott Lamb. Oct 4th 12.8%Backed. Oct. 11th 1.9%

No 1 Sun Ale Oct. 6th 32
 Malt 9000 D. M. lo.
 Hops. 60. 20 B. 50 Baw. 50 Tunt.
 15. M. 15. S. 3 1/2 L. M. S. 3 Porterum

635 ^{over}	Started water ¹⁶⁰ 64	First run	20%
650 "	" Malt & Baku	Last "	1%
710 "	Malt all in		
720 "	Underlet on ²¹⁰ 20	Water	64
730 "	" off.		20
740 "	Finished Mash		120
840 "	let Tap 154. #		4
	Sp. 120 Hop. 170		208
	In hopper	Out	Balling
	168	149	14.0%

Run in Gas Tank Oct. 7th 12.8%

Washed. Oct. 14th 2.1%

No. 2 Run

Ale.

Oct. 11th

Malt. 9000 D. M. Co.

Hop. 60. 20. W. 650 Bav. 50 Cent.

15. M. 15. S. 3 1/2 M. S. 3. Portuano

686 ^{am}	Started water	$\frac{150}{64}$	First run	20.3%
650	" Malt & Bake.		Last "	9%
710	Malt all in			
720	Underlet over	$\frac{210}{20}$	Water	64
730	" off.			20
740	Finished Mash.			120
840	Set Saps.	154		3
	M. g.	$\frac{170}{120}$	Hop.	$\frac{170}{3}$
				207

In Copper	Out.	Balling
168	150	14.1%

Run in Gash. Tank. Oct. 12th 12.8%Rashed. Oct. 19th 2.9%

No. 3 Jun

All.

Oct 13th/32

Malt. 9000 D. M. Co.

Hops 60. B. L. (20. B. L. 50 B. L.) 50 Hubs

15. M. 15. S. 3 1/2 T. M. S. 3 Porterium

6:35 am	Started water	$\frac{166}{64}$	First runs	20.5%
6:50 "	"	Baker's Malt.	Last "	1.3%
7:10 "	Malt all in			
7:20 "	Underlet on	$\frac{210}{20}$	Water	64
7:30 "	"	off.		20
7:40 "	Finished Mash.			170
8:40 "	Let Gaps.	154 H.		4
	h.p.g.	$\frac{170}{170}$ Hops $\frac{170}{4}$		208

In Coffer.	168	Out	Ballings
	168	150	14.2%.

Run in Satt. Galtz Oct 14th 13.1%Mashed. Oct. 21st 1.9%.

No. 4 Run.

Ch.

Oct. 17/32

Malt - 9000 lbs. D. M. Co.
 Hops - (60 B.C.), (20 B.C. + 50 B.C.); (50 Kent).
 15 S - 15 H - 3.5 K. N.S. - 3 P.

6.30 ~~am~~ Started water - $\frac{166}{64}$

6.45 rakes + malt.

7.05 .. Malt all in

7.15 .. Underlet on - $\frac{210}{20}$

7.25 off.

7.35 .. Finished work

8.35 .. let rags; heat - $\frac{103}{120}$

Sparge - $\frac{120}{100}$; Hop - $\frac{120}{4}$

First run - 19.6%

Least - $\frac{15}{20}$

Water - $\frac{64}{220}$

120

#

208

Int. Cap.

16 S lbs.

- 15 -

Out of Cap.

750

Boiling

14.9%

Least - * 101 Bm (115 + 7).

Air - $\frac{1}{2}$ Run in Glass Tank. Oct 18th 12.7%.Packed Oct. 25th 2.9%

No. 5 Run.

Alc.

Oct. 20/35

Malt - 9000 lbs. P. M. Co.
 Hops - 60 B.C.; (20 B.C. + 50 B.C.); (50 Kents).
 15 S - 15 M - 3.5 K. M. S. - 3 P.

6.30 am	Started water - $\frac{166}{64}$	First run - 20.8%
6.45 "	" rakes & malt.	Last " - 1.3%
7.05 "	Malt all in.	Water - $\frac{64}{20}$
7.15 "	Underlet a - $\frac{20}{20}$; Steam - 2'	120
7.25 "	" off.	4
7.35 "	Finished Mash	<u>208</u>
8.35 "	Let Hops; Heat - $\frac{170}{170}$ 104° Spg - $\frac{120}{120}$; Hops - 4	

Inlet Cys	- 18 -	Outlet Cys	150	Balling	14.1%
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Yeast - #102 Brew (15 lbs + 7)	Air - $\frac{1}{2}$
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Run in Dark Tank. Oct. 21st 12.9%

Reached Oct. 28th 2.1%.

No. 6. Sun

Ale.

Oct. 24th/32

Malt. 9000 D. M. Co.

Hops. 60. B. Co (20. B. Co 50. Bass. (50) Kent.

15. S. 15. M. 3. 5 1/2 M & 3 Portenma

636 ⁰⁰⁰	Started water	$\frac{170}{64}$	First run	20.5%
650 "	"	Wash & Malt	Last "	1.2%
710 "	Malt all in			
720 "	Undelet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Wash.			120
				4
840 "	Set Laps.	154. H.		208
	M. 2.	$\frac{170}{120}$	Hops	$\frac{170}{4}$

In caffer.	Out	Balling
168	150	14.1%

Run in Cell. Tank. Oct. 25th 13.9%Rached - Nov. 1/32 - Ball. - 2?

No. 7. Sun

Alle.

Oct 25th/32

Malt 9000. D. M. Co.

Hops. 60. B. C. (20. B. C. 50 B. C.) 50 Hunt.

15. A. 15. M. 3. 5/2. M. A. 3. Portwine.

635 am

Started wash. $\frac{114}{4}$

650 "

" Malt & Malt.

Water 64

710 "

Malt all in

20

720 "

Undrlet on $\frac{20}{20}$

120

730 "

" off.

4

740 "

Finished Wash.

First Pass 21.1%

840 "

Let Tap. 154.4.

Last " 1.1.0%

Sp. g. $\frac{170}{120}$ Pop. $\frac{170}{4}$

In Copper.

Out Balling

168

150

14.1.0%

Racked - Nov. 2nd/32 - Balling - 1.8%

No. 1. Line All. Oct 27th/32
 Malt. 9000 D. M. l. e.
 Hops. 60. lb. l. (20 lb. l. 60. lb. l.) 50/cent
 15. S. 16. M. 3.5/2. M. S. 3. Portwine

630 am	Started water	$\frac{146}{64}$	First run	20.5%
645 am	"	Baker & Matt	Last "	1.2%
705 "	Malt all in			
715 "	Underlet on	$\frac{210}{20}$	Water	44
725 "	"	off		20
735 "	Finished Wash			120
835 "	Set Hops. 154.4			208
	M-g. $\frac{170}{720}$ Hops $\frac{140}{4}$			

In Copper	Out	Balling
" 168	150	14.1%

Run in Sash. Tank. Oct. 28th 12.6%

Reached Nov. 4th 2.1%

No. 2 run

Alle.

~~Big Head Ale.~~

Oct. 31 / 1912

Malt - 9000 lb. D. M. Co.
 Hops - (60 B. C.) - (50 B. and 100, 50 Kent)
 15 S - 15 M - 3 1/2 K. M. S. - 3 P.

6.30	Started water - $\frac{166}{64}$	First run - 90.45%
6.45	reheat malt	Last - 1.0%
7.05	Malt all in	Water - 64
7.15	Underlet on - $\frac{2100}{20}$; steam 1 1/2	20
7.25	off.	120
7.35	Finished mash	3
8.35	Set Taps: Heat $\frac{154}{120}$	<hr/> 207
	Sp. $\frac{120}{120}$; Hy $\frac{120}{3}$	

Inlet Cy	Outlet Cy.	Balling.
169 lbs. - 18 -	157 lbs.	14 1/2

Least - * 105 Brew. (15 + 71) Air - 1 1/2'

Backed. Nov. 8th 2.0%

No. 3 run.

Star Head Ale.

Nov. 1/21

Malt - 8500 lbs. C. M. Co.

* Hops - (50 Bav.) - (60 Bav.) - (50 Kent.)

158 - 15 M - 32 K. M. S.

6:30^{am} Started water - $\frac{166^\circ}{67}$

6:50 rakes & malt

7:10 .. Malt all in - $\frac{210^\circ}{20}$

7:20

7:30 off.

7:40 .. Finished mash

8:40 .. let 2 app. heat - $\frac{153^\circ}{170}$ Spg. - $\frac{130}{2}$; Hg - $\frac{170}{2}$

In Cop.

168 lbs.

Out Cop.

- 17 - 849

Balling.

13.2%

Least - * 105 & 106 (Brew (15+7))

Awd - 1/2'

Bashed Wort. 9st

2.7%

No. 4 Sun

Ale.

Nov. 3rd/32

Malt. 9000. D. M. 60.

Hop. 60. W. L. (20 W. L. 60. W. L.) 50 Hest.

15. S. 15. M. 3 1/2 T. W. S. 3 Portneus

635 am	started water $\frac{166}{64}$	First run	20.7%
650. "	" Make 4. Malt	Last "	1.2%
710. "	Malt all in		
720. "	Underlet on $\frac{210}{20}$	Water	64
730. "	" off.		120
740. "	Finished Wash		20
			<u>4</u>
840. "	let Tap 154 ⁺		208
	Sp. g. $\frac{1170}{120}$ Hop. $\frac{170}{4}$		

In Copper

168

Out

149

Balling

14.1%

Run in Satt. Tank. Nov. 4th 12.9%Rashed. Nov. 12th 2.10%

No. 5. *Leas*

All.

Nov. 7th /32Malt. 9000 lb. $\frac{1}{2}$ lbHop. 60. lb. (20 lb. b. 60 lb. *Bar.*) 50 *Cent.*15. S. 15. W. 3. $\frac{1}{2}$ lb. S. 3 *Porter*

635 am	Started water	$\frac{146}{64}$	First run	20.6%
650 "	"	Baker & Malt	Last "	1.4%
710 "	Malt all in			
720 "	Underlet over	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash			+20
840 "	Let Tap	$\frac{154}{170}$		2
	Hop.	$\frac{170}{2}$		<hr/> 206

In offer.

Out.

Balling

168

167

13.9%

Racked. Nov. 16th

2.2%

No. 6. Sun

All.

Nov 8th/32

Malt. 9000 lb. W. leg.

Hops 60. Pent. 1st (20 Pent. 3rd / 60 Bars) 50. P. O. G. 3.

15. M. 15. S. 3 1/2 T. M. S. 3. Posture

635 am	Started water	$\frac{164}{64}$	First runs	20.8%
650 "	"	Malt-7. Wash.	Last "	1.4%
710 "	Malt all in			
720 "	Undrlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Wash.			119
840 "	ket Tap	15.4. #.		4
	h.g.	$\frac{170}{120}$	Hops.	$\frac{4}{207}$

In copper
167.

Out
148

Balling
14.0%

Backed. Nov. 17th

2.0%

Nov. 7th Sun

Alle.

Nov. 10th / 32

Malt. 9000. S. M. Sec.

Hops. 60. Kent ³¹ (20 Kent ³¹ 60 Bav. ³¹) 50 R. S. ³²

15. M. 15. S. 3 1/2 1/2 M. S. 3 Portulacae

635 ^{am}	Started water $\frac{166}{61}$	First runs	25%
650 "	" Malt. 4 Hokes	Last	2%
710 "	Malt all in		
720 "	Undrunk on $\frac{310}{20}$	Water	64
730 "	" off.		20
740 "	Finished Malt.		119
840 "	Set Sops. 16-3 ⁺⁺		4
	M. g. $\frac{170}{119}$ Hop. $\frac{170}{17}$		207

In Coffer	Out.	Balling
167	147.	14.9%

Washed. Nov. 19th 2.9%

No. 1. Sem

Alc.

Nov. 14th/32

Malt. 9000. S. M. 60

Hops 60. Kent 31 (20 Kent³¹ 60. Bav.) 50. R. S. 8. 32

15. S. 15. M. 3 1/2 1/2 M. S. 3. Portmans

635 am	Started water $\frac{100}{64}$	First runs	20.5%
650 "	" Baked 7. Malt.	Last "	1.2%
710 "	Malt all in		
720 "	Underlet on $\frac{210}{20}$	Water	64
730 "	" off		20
740 "	Finished Malt		119
840 "	Set Solts. 154 ⁴		3
	hp. g. 129 Hop $\frac{170}{3}$		<hr/> 206

In leaffer	Out	Balling
167	149	13.9%

Run in Last Tank. Nov. 15. 12.6%

Packed. Nov. 22nd 2.0%

No. 2 Run

Ale.

Nov. 15th/32

Malt. 9000. S. M. Co.

Hops 60 Kent³¹ (20 Kent⁷¹ 60⁴ Kent) 50 B. S. 32

15. S. 15. M. 3 1/2 K. M. S. 3. Portwine

636 am	Started water	$\frac{166}{64}$	First run	20.6%
650 "	"	Makes 8 Malt	Last "	1.4%
710 "	Malt all in			
720 "	Underlet on	$\frac{106}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Wash.			119
840 "	let Saps.	153 ¹⁴		<u>2</u>
	Hop.	$\frac{170}{119}$	Hop	2
				205

In Cooper.

Out.

Balling

167.

149.

13.9%

Reached. Nov. 23rd

2.0%

No. 3. Sun

Stag Head.

Nov. 17th/32

Malt 8500 D. M. 60.

Hops 50. Amt. $\frac{1}{2}$ (60. Baw) 50 B. S. $\frac{32}{2}$ 15. S. 15. M. 3 $\frac{1}{2}$ 72. M. S.

635 am	Started water $\frac{166}{64}$	First run	19.6
650 "	" Hakes V. Malt	Last "	.9
710 "	Malt all in		
720 "	Underlet on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Malt.		120
840 "	Let Saps 765 ⁺⁺		4
	M. g. $\frac{170}{120}$ Hop. $\frac{130}{4}$		208

In le offen.	Out.	Balling.
168	149.	13.2%

Run in Last Tank. Nov. 18th 12%

Washed. Nov. 25th 2.1%.

No. 4. June Stag Head Nov. 21st/32

Malt. 8500. G. W. Co

Hops 50 lb. Kent³¹ 60. Kain³¹ 50 lb. S. S.³²

15. S. 15. W. 3 1/2 H. W. S.

635 am	Started water $\frac{146}{64}$	First run	18.6%
650 "	" Baker & Malt.	Last "	1.590
710 "	Malt all in		
720 "	Underlet on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Mash.		119
840 "	Set Laps. 154"		4
	Hops $\frac{170}{114}$ Hop. $\frac{170}{114}$		<u>207</u>

In Coffer	Out	Balling
167.	148	13.2%

Run in Salt Tank. Nov. 25th 12.9%

Packed. Nov. 29th 1.9%

No. 5 Sun

Ale.

Nov. 22nd / 32

Malt 9000. l. M. 60

Hops 60 Kent³¹ (20 Kent³¹ 40 Kent³¹) 60 B. L. 32

15. M 15. S. 3 1/2 lb. M. S. 3 Portwine

635 am Started water ¹⁶⁶ 64 First run 21.90

650 " " Hahn V. Malt Lost " 2.90

710 " Malt all in

720 " Underlet on ²¹⁰ 20 Water 64

730 " " off. 20

740 " Finished Wash 119 2

840 " hot Tap 154 " ¹⁷⁰
H.g. ¹⁷⁰ 119 H.g. H.g. 2

In copper.	Out	Balling
167	149	14.90

Racked. Nov. 30th 2.90

No 6 Green

All. Nov 24nd/32

Malt 9000. l. M. G.

Hops 60 Kent³ (20 Kent³ 60. Bands) 50. H. G. S.

15. M. 15. S. 3 1/2 K. M. S. 3. Portwine

635 ^{am}	Started water	$\frac{164}{64}$	First runs	20.1%
650 "	"	Washes 2. Malt	Last "	1.9%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash.			119
840 "	Set Laps	15.3 ⁴		3
				<hr/> 206
		$\frac{170}{119}$		
				$\frac{170}{3}$

In Leaffer	Out.	Balling
167	149	14.9%

Run in Sash Tanks	12.8%	61.4
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Washed. Dec. 2 nd	2.9%
------------------------------	------

No. 7. Sun

Ale.

Nov. 28th/32

Malt 9000 lb. M. 60.

Hops - 60. Kent³¹. 120 Kent³¹ 60 Bav³¹ 750 lb. b. S. 82

15. S. 15. M. 3 1/2 1/2 M. S. 3 Portman

635 am	Started water	$\frac{166}{67}$	First runs	21.90
650 "	"	Baker & Malt	Last "	2.90
710 "	Malt all in			
720 "	Undrlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash			119
840 "	ket Sph.			3
				206
	Wg	$\frac{170}{119}$	Hop Wg	$\frac{170}{3}$

In boiler.	Out	Balling
167.	149	14.90

Run in Sam Tank 12.5% 62thWashed. Dec. 6th 2.190

No. 1. *Lein*

Ale

Nov. 24th/32

Malt. 9000 lb. W. No.

Hops 60 Kent³¹ (20 Kent³¹ 40 Bav³¹) 50 R.B. & 32

15 lb. 15. W. 3 1/2 lb. W. & 3. Portenue

636 ^{am}	Started water	$\frac{166}{64}$	First run	19.5%
650 "	"	Wakes & Malt	Last "	2.0%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash			119
840 "	ket Laps	154"		<u>2</u>
	sp. g. $\frac{1170}{117}$	Hof. sp. g. 2	040	205

In copper	Out	Battus
166	146	13.8%.

Backed. Dec. 7 th	2.1%
------------------------------	------

No. 2. Lins. Ale. Dec 2nd/32
 Malt 9000. 6. M. 10
 Hops. 60. Kent³¹ (20 Kent³¹ 60. Bass. ³¹) 50 B. 6. 8. 37
 15. M. 15. S. 3. 1/2. 1/2. M. S. 3 Portreus

635 am	Started water $\frac{164}{64}$	First rent 20.9%
650 "	" Baker & Malt	Last " 1.9%
710 "	Malt all in	
720 "	Undelet on $\frac{210}{20}$	Water $\frac{64}{20}$
730 "	" off.	119
740 "	Finished Malt.	2
840 "	let Laps. 164	200
	H. g. $\frac{119}{120}$ Hop. $\frac{140}{2}$	

8m copper	Out.	Balling
167	14.9.	14.9%

Rashed. Dec 10th 2.0%

No. 3 Line

Alc.

Dec. 5th/32

Malt. 9000 D. M. 60
 Hops. 60 Kent. ³¹(20 Kent ³¹60 Kent ³¹) 50. B. B. G. 32
 15. M. 15. S. 3 1/2 1/2. M. S. 3. Portwine

635	Started water	¹⁶⁶ 64	First run	21.1%
650	"	Baker & Malt	Last	" 1.6%
710	"	Malt all in		
720	"	Undulit on	Water	64
		²⁰ 20		20
730	"	off.		120
740	"	Finished Mash		4
840	"	hit Laps		208
		154 th		
		¹²⁰ 120 Hops		

In leffer	Out	Balling
168	150	14.9%

Run Call Tank. Dec 6th 12.2%

Boaked Dec. 13th 2.1%

No. 4 Linn

Alc.

Dec. 6th/32

Malt. 4000 D. M. Co.

Hops 60. Kurt. 31. (20 Kurt 31 60 Base) 50. B. G. S. 32

15. M. 15. S. 3 1/2 L. M. S. 3. Portwines

635 am	Started water $\frac{166}{64}$	Kurt runs	21.2%
650 "	" Baker & Malt	Last "	1.6%
710 "	Malt all in		
720 "	Undulet on $\frac{210}{20}$	Water	64
730 "	" off		120
740 "	Finished Mash		14
840 "	Set Taps. 153 ⁴		208
	Sp. 7. $\frac{120}{120}$	Hop. Sp. $\frac{170}{7}$	

In hopper	Out	Balling
168	149	14.1%

Racked. Dec. 14.th 2.0%

No. 5 Linn

Ale Dec 12th / 52

Malt. 9000 D. M. Co.

Hopps 60 Cent ³¹ (20. Cent ³¹ 60 Baw ³¹) 50. K. L. ³²

15. M. 16. S. 3 1/2 H. M. S. 3 Posternum

635^{am} started water

650 " " Baked Malt Lintum 21.5%

710 " Malt all in Last " 1.2%

720 " Underkit on ²¹⁰ 20

730 " " Off Water 64

740 " Finished Mash 20

840 " hot Sap 154 " 140 4

of yr 120. Hopps. H.

In loffen Out Balling

108 149 14.9%

Run in Salt Tank. Dec. 13th 12.7%Packed. Dec. 20th 2.1%

No. 6. Sun

Ale.

Dec. 15th/32

Malt. 9000 D. M. lo.

Hops. 60 Kent³¹ (20 Kent. 60. Base.) 50 B. G. S. 32

15. M. 15. S. 3 1/2 K. M. S. 3 Porticus

635 am	Started water ¹⁶⁶ 64	First run	21.0%
650 "	" Pakes & Malt	Last "	1.4%
710 "	Malt all in		
720 "	Underlet on ²¹⁰ 20	Water	64
730 "	" off		120
740 "	Finished Mash		120
840 "	ket Laps. 153H		2
			<hr/> 200

In hopper.	Out.	Balling.
168	149	14.0%

Run in Sash Tank. Dec. 16 12.5%

Racked. Dec. 23nd 2.1%

No. 7 Linn

Ale.

Dec. 19th/32

Malt. 9000 D. M. Co.

Hops. 60 Kent³¹ (20 Kent. 60 Bav³¹) 50. B. B. S. 32

15. W. S. 15. S. 3 1/2 K. M. S. 3. Porters

635 am	Started water	$\frac{166}{64}$	First run	20.6%
650 "	"	Maker 7. Malt	Last "	1.5%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash			120
840 "	ket Taps	16.4 ^H		3
	M. g.	$\frac{170}{120}$	Hops.	8
				<u>207</u>

In Copper	Out	Balling
168	149.	14.9%

Run Oak Tank. Dec. 20th 12.1%Reached. Dec. 28th 2.9%

No. 1. Jun.

Ale.

Dec. 22nd/32

Malt. 9000 D. W. Co.

Hop. 50. Peat. (20 Peat. 60 Bar. ³¹) 50. B. C. S. ³²

15. W. 15. S. 3 1/2 T. W. S. 3 Porterens.

635 - am	Started water $\frac{166}{67}$	First run	20.5%
650 "	" Malt & Water	Last "	1.6%
710 "	Malt all in		
720 "	Undrilt on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Wash.		120
840 "	Set Saps 155 th		4
	M.g. $\frac{170}{120}$ H.d. $\frac{140}{4}$		208

In offer 100	Oct.	Balling
168	148	14.0%

Run in Salt Tank. Dec. 23rd/32 ^{12.69}Racked. Dec. 30th 2.0%

No. 2 Tun.

Ale Dec 28th/32

Malt 9000 D. M. 60

Hops 50. Kent (20 Kent 60. Warr. 31) 60. K. L. S. 32

15. M. 15. S. 3 1/2 K. M. S. 3 Portneuse

635 ^{over}	Started water $\frac{166}{64}$	First run	20.9%
650 "	" Malt & Water	Last "	1.3%
710 "	Malt all in		
720 "	Underlet on $\frac{210}{20}$	Water	64
780 "	" "		20
740 "	Finished Mash		120
840 "	Set Tap 154 "		2
	Sp. g. $\frac{170}{120}$	Hops $\frac{140}{7}$	206

In Copper	Out	Balling
168	150	13.9%

Run in Sash Tack. Dec 28th 12.4%Racked Jan. 4th 2.0%

No. 3 Linn

Ale.

Dec. 29th 132

Malt. 9000 D. M. lo.

Hop 60 Kent³¹ (20 Kent³¹ 60. Bav³¹) 50. B. 6 B. 32

15. M. 15. S. 3 1/2 K. M. S. 3. Porteus

635 ^{cont}	Started water	¹⁶⁶ 64	Kerstum	20%
650 "	"	Water & Malt	Last "	1.5%
710 "	Malt all in			
720 "	Underlet on	²¹⁰ 20	Water	64
730 "	"	off.		20
740 "	Finished Mash.			120
840 "	Let Saff	15 K th		<u>20</u>
	Sfg.	¹¹²⁰ 119	Hop Sfg	¹⁷⁰ 2

In leffer

167

Out

149

Ballings

14.9%

Pracked. Jan 6th 2.9%

No. 4. Sun Ale. Jan 3rd / 33
 Malt 9000 D. W. Co
 Hops 60. Suit 31 (20 Suit 60. Suit ³¹) 50. B. Co. ³¹
 15. M 16. S. 3 1/2 T. M. S. 3 Hottens

635	ans	started water	$\frac{166}{64}$	First runs	21%
650	"	Baker & Malt.		Last	15%
710	"	Malt all in			
720	"	Underlet on	Water	64	
730	"	"	off	20	
740	"	Finished Mash		119	
840	"	let Tap 15.3 ⁺		<u>2</u>	
		Wfg. $\frac{170}{119}$	Hops Wfg. $\frac{170}{2}$	205	

In Copper	Out	Balling
167	149	14.9%

Run in Bath. Tank Jan 4th 12.6%

Reached. Jan 11th 1.9%

Nov 5th Sun Jan. 5th /33 Ale.
 Malt. 9006 D. M. Co.
 Hops 60^{lb} Kent. (20^{lb} Kent 60^{lb} Bav⁸¹) 60^{lb} B. 6⁸¹
 15. M. 15. S. 3 1/2 M. S. 3 Porticus

6:35 am	Started water ¹⁶⁶ 54	First run	21.4%
6:50 "	" Washed Malt	Last "	1.4%
7:10 "	Malt all in		
7:20 "	Underlet on ²⁰⁰ 20	Water	64
7:30 "	" off		20
7:40 "	Finished Mash		118
8:40 "	Let Saff. 153H		4
	Hfg. 118 ¹⁷⁰ Hop Hfg 4 ¹⁷⁰		<hr/> 206

In Copper	Out	Balling
166	147	14.0%

Washed. Jan 13th 2.1%

No. 6. Sun Jan 9th /33

Malt. 9000 P.M. loc.

Hops 60 Kent³¹ (20 Kent 60 Bais³¹) 50 B. G.³¹

15. M. 15. S. 3 1/2 H. M. S. 3 Portwine

635 ^{am}	Started water	$\frac{166}{64}$	First run	22.6%
650 "	"	Water & Malt	Last "	1.9%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off.		20
740 "	Finished Mash.			118
840 "	Let Laps	154.4		4
	Hfg.	$\frac{118}{170}$	Hfg.	$\frac{140}{170}$
				206

In hopper	Out	Balling
166	-146	14.1%

Run in Sash. Tank. Dec. 10th 12.5%Reached. Jan. 17th 2.1%

No. 7. Sun. All. Jan 12th / 33
 Malt 9000 D. M. Co
 Hops 60. Rent³¹ (20 Rent 60. Bank³¹) 50. B. Co. 31
 15. M. 15. S. 34 1/2. M. S. 3 Porterhouse

635 am	Started water $\frac{166}{64}$	First run	22%
650 "	" Raked Malt.	Last "	1.4%
710 "	Malt all in		
720 "	Underlet on $\frac{210}{20}$	Water	64
730 "	" off.		20
740 "	Finished Mash.		118
840 "	Let Saps 154 1/4		4
	M. g. 118 Hops. 7		206

In Sappers.	Out	Balling
166	147	14.1%

50. Yeast from Molson. (Compressed.)

Run Sapp Tank Jan 13th 13.4%

Raked. Jan 20th 3.0%

No. 1. Sun

Ale. Jan 16th / 33

Malt 4000 D. M. Co.

Hops 60 Kent³¹ (20 Kent 60 Bav³¹) 50. B. Co. ³¹

15. M. 15. S. 3 1/2 lb. Malt 3. Portulene

635 am	Started water	$\frac{166}{64}$	First run	21.9%
650 "	"	Wakes 9. Malt	Last "	1.1%
710 "	Malt all in			
720 "	Underlet on	$\frac{210}{20}$	Water	64
730 "	"	off		20
740 "	Finished Mash			118
840 "	Set Saff	15.3%		3
	Sp. g.	$\frac{118}{170}$	Hof.	$\frac{170}{3}$
				206

In copper	Out	Balling
166	148	14.9%

Run in Salt Tank, Jan 14th 12.5%Racked - Jan. 24th Ball. - 2%

No. 2. Turn Ale. Jan 17th / 33
 Malt 9000. Dr. M. 60
 Hops 60. Rent ³¹ 20. Rent 60. Rent ³¹ 50. R. 6. S. 32
 15. M. 15. S. 3 1/2 T. M. S. 3 Portulans

635 ^{am}	Started water	¹⁰⁰ 64	First run	21. %
650 "	"	Baker & Malt	Last "	1. %
710 "	Malt in			
720 "	Underlet on	¹⁷⁰ 20	Water	64
730 "	"	off		20
740 "	Finished	Waste		118
840 "	Set Taps	154 H.		4
	Mfg.	¹⁷⁰ 118 Hops		<u>206</u>

In Copper.	Out	Balling
166	147	14.1 %

Yeast off. No 134. Brew. (Molasses) 110

Reckel - Jan. 23th - Ball. - 2?

No 2 Line

Alle

Jan 19th / 33

Malt 9000 D. M. Co.

Hope 60 Yeast 31 (20 Yeast 60 Barst³¹) 50. 16 lb S³²

15. M. 15. S. 3 1/2 Tn. M. S. 3 Porterum

636^{over} started water $\frac{166}{64}$ First run 20.5%

650 " " Water & Malt Last " 1.4%

710 " Malt in

720 " Underlet on $\frac{210}{20}$ Water 64

730 " " off $\frac{20}{118}$

740 " Finished Mash $\frac{4}{206}$

840 " hot Tap 154¹⁷

kg. $\frac{170}{118}$ kg. $\frac{170}{118}$

In leaffer	Out	Balling
166	147	14.9%

Yeast off No 134 Brewt. (Molotov) 110

Rached - Jan. 28th - Ball - 20.5%

No. 4 Run.

Ale.

Jan. 23.

Malt - 9000 lbs. P. M. C.

Hops - 60 Kents²¹; (20 Kents + 60 Sar³¹); (50 B.C. Gold³²)

15 M - 15 S - 3½ K. M. S. - 3 P.

6.35 ^{am}	Started water - $\frac{166}{64}$	First run - 20%
6.50	" reheat malt	Last " - 15%
7.10	Malt all in	Water - 64
7.20	Undelet a - $\frac{20}{20}$; steam - 3'	20
7.30	" off.	118
7.40	Finished mash	3
		<u>205</u>
8.10	Let 7 gm. heat - 15'	
	Sparge - $\frac{120}{118}$; Hop - $\frac{120}{3}$	

Out of Cg.

Out of Cg.

Balling.

166 lbs - 18

147 lbs.

14%

Yeast - 110 lbs. off * 134 Brew (Molson's).

Jan. 24th - noon - Run in gas tank Ball - 13.5% Temp - 60°
 " 25th - 4.30 P.M. - Temp - 67° Ball - 5.3% (late)

Washed Jan 31st 2.9%

No. 5 Run

Alb.

Jan. 24

Malt - 9000 lb. D. M. Co

Hops - 60 Kent²¹; (20 Kent + 60 Bav²¹); (50 BC Gold³²)15¹ M; 15¹ S²²; 1.5¹ K. M. S.; 3P.

6.35 ^{am}	Started water - $\frac{166}{64}$	First runs - 21.1%
6.50	" rakes & malt	Last " - 1.3%
7.10	" Malt all in	Water - 64
7.20	" Unchilled m - $\frac{200}{20}$; steam - 4'	20
7.30	" "	118
7.40	" finished mash	3
8.10	" let eggs; heat - 153°	<u>205</u>
	Sparge - $\frac{170}{118}$ / $\frac{120}{3}$	

Dut. Gp.

166 lb.

Dub. Gp.

- 19 -

147

Balling.

14%

Yeast - 110 lb. off of * 136 Beer (Molasses).

Backed. Feby. 1st

2.0%

No. 67 m.

Al.

Jan. 20/33.

*

Malt - 9000 C. M. Co.

*

Hops - (60 B. C. M.) ; (20 B. C. M. & 60 Bous. 3') ; 50 B. C. Gold (50)

15 S - 15 M - 3.5 K. M. S. - 3 P.

8.35^{am} Started water - $\frac{166}{64}$

6.50 .. " rakes & malt.

7.10 .. Malt all in

7.20 .. Underlet in - $\frac{3.0}{20}$; Steam - 5'

7.30 .. "

7.40 .. Finished wash.

8.40 .. Let Hops ; Heat - 155° Spang - $\frac{1.76}{119}$; Hg - $\frac{1.70}{2}$

Dut Co.

167 Shls

- 19 -

Dut Co.

148 Shls.

Balling.

14%

Yeast - Off 7 #'s 136 & 137 Brews (110 lb.).

Backed. Feb. 2nd 2.9%

First run - 21.0%

Last .. - 1.9%

Water - 64

20

119

2

206

No. 7 Run.

App. Jan 28/32

Malt - 900 lb. C. M. C.
 Hops - (60 B.C.³¹); (20 B.C.³¹ + 60 B.C.³¹); (50 B.C.³² Gold.)
 15 S - 15 M - 9.5 K.M.S - 3 P.

6.30 am Started water - $\frac{166}{64}$
 6.45 " " reheat malt.
 7.05 " Malt all in -
 7.15 " Underlet on - $\frac{2.1}{20}$; steam - $4\frac{1}{2}$
 7.25 " " "
 7.35 " Finished work
 8.35 " Set Temp. Heat - 153°
 Hops - $\frac{170}{118}$; Hops - $\frac{170}{2}$

First runs - 20.6?
 Total - 1.7?
 Water - 64
 26
 115
 2
 204

Inb Cg.
 166 Alb.

19

Outb) Cg.
 147

Billing
 13.9?

Yeast - * 138/Bun (110 lb + 7).

Reached Feby. 6th 2.1.90.

No. 1. Sun Ale. Jan 30th/33
 Malt 9000 lb. M. Co
 Hops 60. lb. ³¹ (20. lb. ³¹ 60 lb ³¹) 50. lb. G. & 32
 15. M. 15. S. 3 1/2 Yr. M. S. 3. Porticus

635 am	Started water ¹⁶⁶ / ₆₄	Lust run	21.4%
650 "	" Baker V. Malt	Last "	1.2%
710 "	Malt all in		
720 "	Underlet on	Water	64
730 "	" off-		20
740 "	Finished Mash		118
840.	Set Saps 156 ^H		2
	Sng 118 ^H Hope ¹⁷⁰ / ₂		<u>204</u>

In Cooper	Out	Balling
166	148	14.9%

Yeast off. 138. Brew. (110 lbs)

Packed Kelly 7th 2.1.90.

~~64~~
~~20~~
~~138~~
~~20~~
~~118~~
~~170~~
~~2~~
~~204~~

No. 2. Ten Ale Jan. 31st/33

Malt 9000. l. M. low

Hops 60. B. l. ³¹ (20. B. l. ³¹ 60. B. l. ³¹) 50 B. l. ³²

15. M. 16. S. 3 1/2 G. M. S. 3. Porters

635 ^{am}	Started water ¹⁶⁶ 64	First run	21.5%
650 "	" Baku & Malt	Last "	1.6%
710 "	Malt all in		
720 "	Underlet on ²¹⁰ 20	Water	64
730 "	" off.		20
740 "	Finished Mash		118
840 "	Let Sift ¹⁵⁴ 170		2
	Sfg. ¹¹⁸ Hops 2		204

In boiler	Out	Balling
166	144	14.0%

Yeast off 139 B. run. (110)

Run in Sash Tank Feb. 1st 12.5%

Racked - Feb. 9/33 Ball - 2.25%

No 3 Run

Ale

Feb. 1st / 33

Malt 9000 lb. M. bo.

Hops. 60 B. b. ³¹ 20 B. b. ³¹ 60 B. b. ³¹ 60 B. b. ³²

15. M. 15. S. 3 1/2 T. M. S. 3 Porters

635 ^{am}	Started water $\frac{164}{64}$	First run	21%
650	" Baker & Malt	Last "	1.8%
710	Malt all in		
720	Underlet on $\frac{210}{20}$	Water	64
730	" off:		20
740	Finished Mash.		118
840	bet Hops. 155 ¹¹		4
	Sp. $\frac{1170}{118}$ Hops. $\frac{140}{4}$		<u>206</u>

In keffer
166Out
148Ballings
14.0%Rachet - Feb 10/33 - Ball. - 2.1%

No. 2 Run Stag Head. Feby. 2nd/83
 Malt 9000 lb. M. 60
 Hops 50 lb. S. 31 (60 Bam 31) 50 lb. S. 32
 15. M. 15. S. 3 1/2 B.M.S.

635 ^{am}	Started water	¹⁶⁶ 64	First runs	21.3%
650 "	"	Bakes 7 Malt	Last "	.9%
710 "	Malt all in			
720 "	Undulst on	²¹⁰ 20	Water	64
730 "	"	off		20
740 "	Finished Mash			130
840 "	ket Laps	154 #		2
	H.g. 130	Hops 2.		<hr/> 216

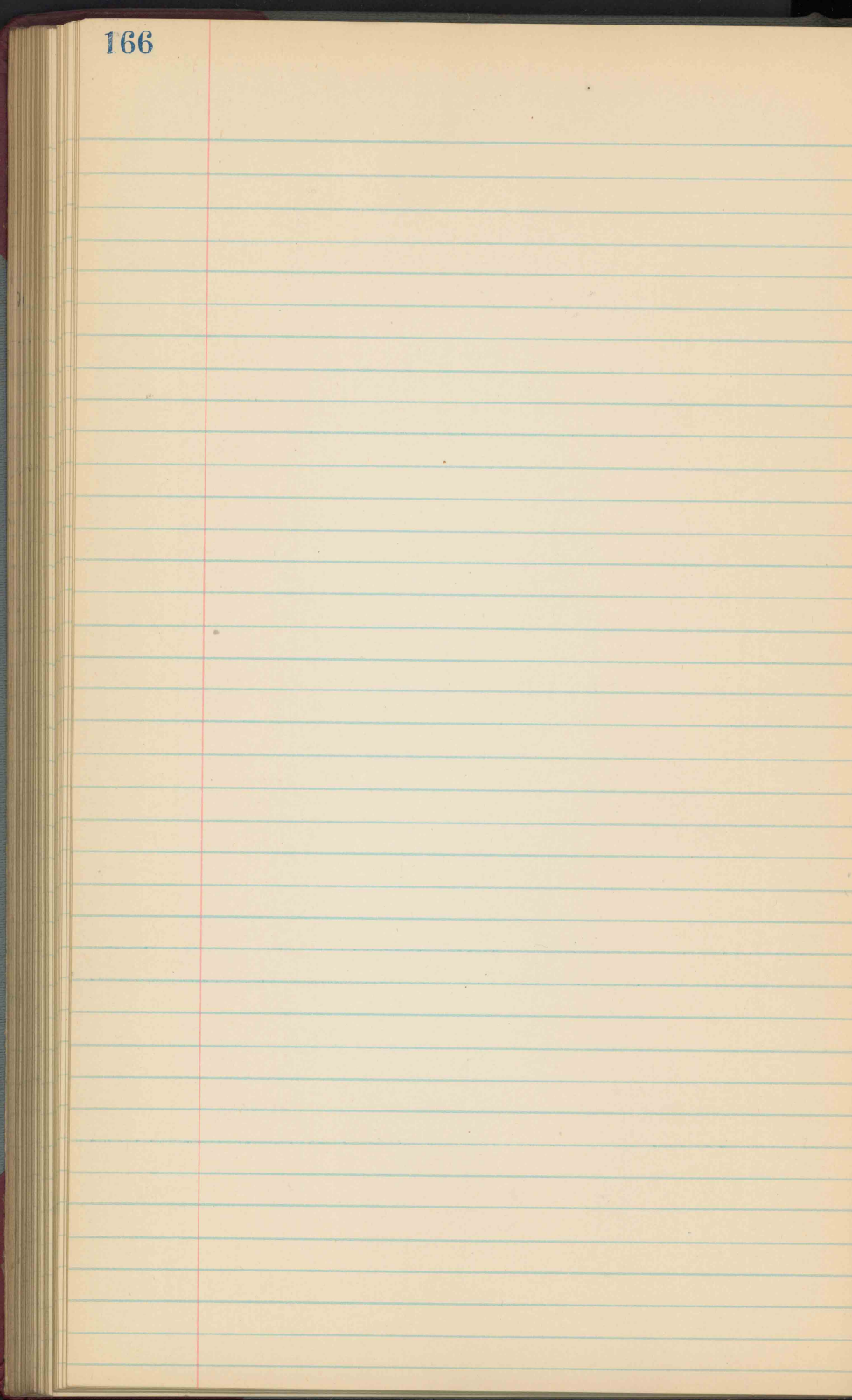
In	leaffer	Out	Balling
	178	160	13.9%

1932

April 4 1932

Feb 2nd 1933

145 Benz



BREWING BOOK

1932-33

