

Records.

OLAND & SON Ltd

mlw
No. 1

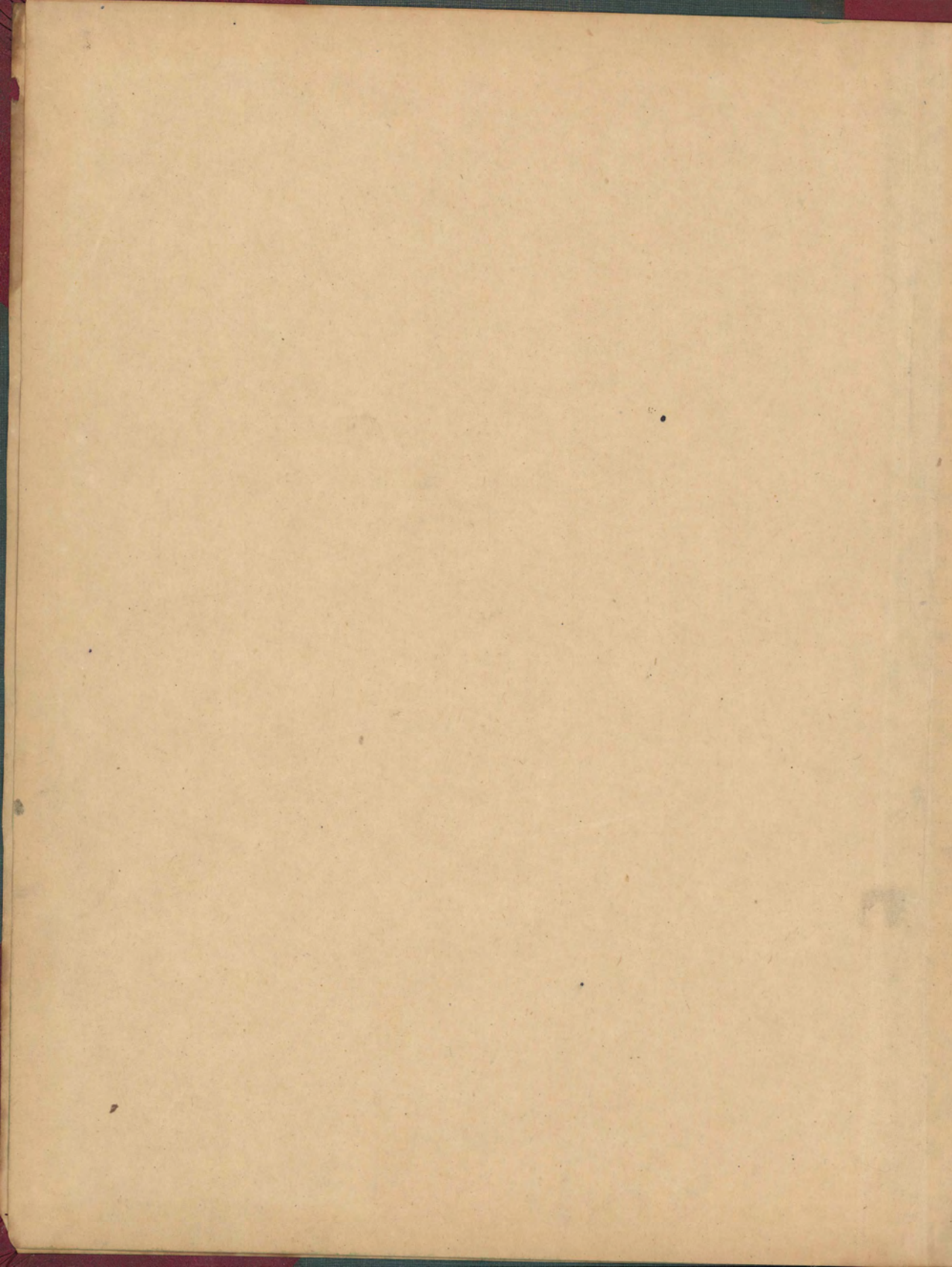
OLAND + Son

MS 4 135

A. KEITH + Son Ltd.

BREW BOOKS

Oct. 1, 1913 - Sept. 13, 1915



No. 94. Brew
No. 3. Tun

Oct. 1st 13.

4800 Catorn Malt. 1000 Pils.

134. P. 6. 16. Kunt. 2 kann. loss concentrated
M. J. S.

1. Lb. 800. Limes in this Brew.

Foundation water 35. fph. (26. P. 9.

Sparged. 65 fph. @ 170 H.

Wyller lit. 16. " " 210 H.

Vap heat. 157

Made up. 99 fph.

Turned out. 93 "

17.459 H.

Racked in Vat Oct. 10th 13.
Final. 4.4.

Hop. Beer.

Sparged on. 26 fph.
6.4. 62. H.

No. 95 Brew.
No 2. Sun.

Oct. 2nd 113.
6000. Catons Malt. had
180. Hops
160. P. G. 20. Kent.
M. F. S.

Foundation water 49. Hh. (35 @ 198. 14 Cold.
Hydrolit. 24. Hh. @ 210. H.
Sparged. 46. Hh. @ 170 H.
Soft heat 154.
Made up. 98. Hh.
Turned out. 92"
21. 9. 69. H.

Racked. Oct. 13. H. in Vatt.
Final H.

No 96. Brew.
No. 6. Sun.

Oct. 3rd 113.
6000. Catons. Malt. Pad.
180 Hops.
120. P. 6. 20. Amt. 40 R 9 S.
M. F. S.

Foundation water 49. Hh. (35 @ 198. 14 cold.
Underlit. 24. Hh. @ 210 H.
Sparged. 44 " " 170 H.
Sap heat. 15 H.
Made up 98 Hh.
Turned out 92 "
20. G. 5 9/2 H.

Packed Oct. 13th Final 4. G.
All. Shot. for. 6 H. Lower.

Hop Beer.
Sparged. 35 Hh.

No 97 Brew.
No 5 Tun

Oct. 6th 113.
6000 Catons Malt. fact.
180 Hops.
160 P. G. 20 Kent.
M. P. S.

Foundation water 49. fph. (35. @ 200/4 cold
Underlet. 24. fph. @ 210. H.
Sparged. 44. " " 170. H.
Sap. heat 155
Made up. 94. fph.
Turned out. 88. "
19-90. G. 59 1/2 G.

No 98 Brew
No. 4. San

Oct. 7th /13.
6000. Catons Malt. bad
180. Hops.
120. P. 6. 48. Bots. 12. Tent.
M. F. S

Foundation water 49. Hh.
Sparged 42. Hh. @ 170. H.
Made up. 96 Hh.
Turned out. 90 "
20. G. 59 1/2 H.

Packed. Oct. 15th Watt.
Final. H. G.

No. 99 Brew.
No. 7. Jun.

Oct. 8th /13
6000. Cysters Malt. bad-
180. Hops.
165. P. 6. 15 Pint.

Sparged 40 Hh. @ 170 H.
Mould up 92. "
Turned out. 86"

21-15 G. 59 H.

Washed Oct. 18th
Phos. P. Hops. Phos.

Hops Beer -
Sparged 35 Hh.

No. 100. Brew
No. 3 Sun

Oct. 10th 113.
5500 lbm New Malt.
180 Hops.
100-P. b. 80. H. Y. S. New.

Hold. Foundation water for 6000 lbs malt

Stap heat 159.

Made up 103. lbs

Turned out 97.

19 x 4. 59.4.

Knocked out 91.

In. Patt.

No. 101. Brew.
No. 2. Turn.

Oct. 13th / 13.
5500. Can New. Malt.
180 Hops.
100-P. 6. 80 N.Y. S.
M. V. S.

Foundation water. 44 pph. (30 @ 200H. 14 bold.)
Underlet. 22. pph. @ 210H.
Sparged 49. "
Vap. heat. 156.
Made up. 97. pph.
Turned out. 91. "

21-20 G. 59. H.

Packed. Oct. 23th
All. Phos. - Final 4.13 G.

No. 102. Brew.
No. 6. Sun.

Oct. 15th /13.
5500. Caux. Malt.
180. Hops.
100. P. 6. 80. P. 6. S.
M. & S.

Evaporation water. 44. lb. (30. P. H. lb.)
Wiglet. 22. lb. @ 210. H.
Sparged. 49. lb. @ 170. H.
Safe heat. 154. H.
Made up. 92. lb.
Turned out. 98. "
21-10. G. 59. H.

Pauped. Oct. 28th =
All. Hops.

Hop Beer -
Sparged. 35. lb.
at 1/2. H.

Nov 103.

No H. Linn

Oct 16th

55.00 base Matt.

180 days

100.1% 80% 4/5

Sparged 50%

154

Maclery 98%

2170.4 57

450 10 18

Proped. Oct. 29th

All. 38, Final

No 104. Brewer
No 5. Sun

Oct. 17th
5500 Eau de Matt.
180. Gaps -
100. Rb. 800. Y.S.
M. Y. S.

Foundation water 44. Hh. ^{@200} 30 & 14 led. H.
Underlet 22. Hh. @ 210 H.
S. f. as yet. 52. H. H. 170 H.
W. as yet. 101 Hh.
Turned out 194 H.
S. f. heat. 154 H.

20-200. 59. H.

Washed in water Oct. 28th
Final. H. C.

Nov 10⁵. Brew -
Nov. 3. Sun -

Oct. 22nd / 13.
5500. Can. Malt.
168. Hops.
148. P. M. 20. N. Y. S.
M. F. S.

Foundation water, 44. Hh. (30. @ 200) 14. Cold
Underlit. 22. Hh. @ 210/14.
Spargel. 54. " @ 170/14
Soft heat. 155.
Made up. 98. Hh.
Turned out 104. "
21. + q. 59. H.

Washed in Hh. Nov. 3rd.

Dec. 12th - 10 Hh. - This Brew to -
Bob Anderson -

Hop Beer -
Spargel. 35. Hh.
6 1/2. H.

No 106. Brew Oct. 23rd / 13.
 No. 7. Sund 5500. Low. Malt
 180. Hops.
 120. Pk. 60. 9. 9. S.
 M. S.

Foundations water 44. Hops / 30 @ 2004 / 14. 10. 10.
 Hypodulit. 22. Hops @ 2104.
 Spargel. 53. Hops @ 1704.
 Tapa. 155.
 Hypodulit. 104. Hops.
 Subm. 99. "
 20. 4. 59. H.

Wacke. Oct 31. 10. Final. 3 1/2. 4.

No. 107 Brew
No. 2. Darn

Oct. 24. th/13.
5500. Gau Malt.
180. Hopu.
120. P. G. W. G. S.
M. F. S.

Foundation water 44. P. G. (30 @ 200 H. H. M. S.)
Hydrolit. 27. P. G. @ 210 H.
Sparged. 50. P. G. @ 190 H.
Spaf. Hot. 155.
Made up 100. P. G.
Turned out 93.

20-15. G. 59 H.
Washed in. Galt.

November 5th
Final 5. G.

Hop Brew
Sparged. 35 P. G.

No-108. Byw- Oct. 30th /13.
 No-5 Sun. 5500. can Malt.
 180 Hops.
 120. Pl. 60. H. of S.
 M. F. S.

Foundation water 44 (30 @ 100. H. Cold
 Underbit 22. H. @ 210. H.
 Sparge 50. H. H.
 Malt 98. H.
 Hops 92. H.
 Deep heat. 154.
 21. H. 59. H.

Rashed Gore 7th /13 -
 Phet. F. Hops.

Nov. 10th 13th run.
No. 4. Jan.

Oct. 31st /13.
5500. base Malt.
180. Hop -
120. P. G. old 60 H. Y. S. New.
M. Y. S.

Foundation water 44. fph. (31 @ 210 H. 13 Sold)

Underlit. 22. fph @ 410 H.

Sparged. 52 fph @ 140 H.

Tap water 155 -

Made up - 101

Turned out. 95 -

20-10. C. 58 1/2 H.

Packed Nov 8th /13

Final. 5. C. Watt. No. 10.

Hop Beer -
Sparged. 35 fph -
61 1/2 H.

No. 110. Brew.
No. 7. Sun.

November 3rd 13.
5500 can - Malt -
180 Hops
120 P. L. 60 H. G. S. -
H. V. S.

Evaporation water 44 H. (31 @ 200, 13 Gold -
Hydrat. 22. H. @ 210. H.
Sparge ch. 54. H. @ 170 H.
Boil heat. 15 3/4 H.
Made up 103. H.
Turned out. 97. "
20. G. 59. H.

Prepared Nov. 12. 13.
All. Fleck P. E. S.

No. 116 Brew.
No. 6. Sum.

November 4th 13.
5500. Can Malt.
180. Hopu.
120. P. 60. N. Y. S.
H. W. S.

Fermentation water.
Molasses 22.4 ph. @ 21014.
Spreyed 54 " " 170.
Tap heat 1153.
Made up 102 ph.
Turned out 96 "

20° 25.0, 59.4.

Bashed Nov 13th Watt. 1.
Final 14 1/2.

No. 112 Bjuun
No 3 Sun.

November 5th 15-
5500. Can. Malt
180 Hops
120. P. B. 60. H. G. S.
M. G. S.

Foundation water - 32. Hh @ 2084. 12 cold
Under bit - 22 Hh. @ 7104.
Saf. heat - 154.
Charged - 56 Hh.
Make up - 106 Hh.
Turnout - 106"
20-10. G. 594.

Washed - 105. 164. Watt - 2.
Final H. G.

No. 113. Brew
No. 2. Sun.

November 6th /13.
5500 Lams Malt
180 Hops -
120. P. Co. N.Y.S.
The S.S.

Foundations water 327 H @ 200 H 12 Eds -
Kupperlit 22. P.H. @ 210 H.
Sparquch 57. P.H. @ 170 H.
Machup - 104. P.H.
Sunedant 98. "

21.9, 59. H.

Washed. Nov. 18th /13.
Final.
All P.H. for P.C.S.

No. 114. Brew. November 7th / 13.
 No. 6 - Run. 5500. Lau Malt
 180. Hop -
 120. P. 60 H. G. S.
 M. F. S.
 Keith's Yeast.

Foundation water 32 pph @ 20012. Cold.
 Angler let. 22 pph @ 2104.
 Sparged 52. " " 170 H.
 Top heat. 154.
 Made up. 101 pph.
 Turned out. 95 pph.
 21. + G. 59.

Washed Nov. 24th / 13.

Kept. Brew.
 Sparged on. 36 pph.
 62 H.

No. 115. Brew-
No. H. Sun.

November 10th/13.
5500. Pilsener Malt-
180. Hops-
120 P.C. Co. N. Y. S.
M. J. S.

Foundation water 32. @ 200/13. Cold-
Underlet 22. H. @ 210 H.
Sparged 55. H. @ 170 H.
Mash up
Turnout 104.
Vap. heat 154.
19. + 9. 59. H.

Mashed, Nov 25th.
All. H. P.C. S.

Nov. 116. Brew
No. 1. Sun

November 11 #113.

5500. Can. Matt.

180. Soap.

120 Nov. 1st. 60. H. F. S. - Brew.

H. F. S.

Foundation water 32 @ 200. 12. Cold.
Hydro lit. 22. H. @ 210 H.
Sparged. 50 " " 170 H.
Made up 102. H.
Kept down. 96. "
Ox. heat. 154. "

20. 4/2. C. 59. H.

Washed. Nov. 20 #113.
In Matt. No. Final 4. C.

No. 117 Brew-
No. 6 Sun.

November 14th 13.
5500. lbs. Malt - Sun.

165. " Hops.

90. P. 6 50. H. 5. 25. West.
M. V. S.

Malt. Ground to, fine, which caused taps to
run slow. and boiler to make up. Short.

Foundation water. 32.4. 12. lbs. cold.

Underbit. 22. fph @ 210.H

Sparged. 54. " @ 170.

Tap heat. 154 -

Made up - 96. fph -

Turned out, 90. "

28. G, 59. H.

Washed. Nov - 28th.

All Shot.

Final.

No. 118. Brew.
No. 7. Tun-

November 17th /13-

5500. Corn Malt -
165. Hops

90. Pils 50. N. Y. S. 25. Kent -
M. Y. S.

Yeast off. No. 114. Brew.

Condensation water 44. Gall. (32 @ 200H. 12 cold -

Wolverlet. 22. Gall. @ 210H.

Sparged. 54 " " 170H.

Wash heat. 154.

Made up. 104. Gall.

Turned out. 98. Gall.

20. 2 q. 59. H.

Washed in Watt -

Nov. 24, th /13.

No. 119. Brew. November 18th / 13.
 No. 3. Sun. 5500. Lbm. Malt.
 165. Lbm. New Hops -
 90. P. 50. H. Y. S. 25. Kent.
 M. P. S.

Spargulation water 44. fph. (32. @ 200 / 2 Lbm)
 Anglerlet. 22. fph. @ 210 H.
 Sparged. 54 1/2 fph. @ 170 H.
 Wgh. heat. 154
 Mash up. 104. fph
 Turned out. 98"
 Altogether 5^{pm}.
 20 x 9, 59. H.

Mashed - Nov. 26th Matt.
 Final 4 1/2.

Hops Beer -
 Sparged. 30. fph.
 61 1/2 H.

No. 120 Brew
No. 2. Sun

November 20th / 13.

5500. Can. Malt

105. Hops

90. P. 50th G. S 25. Kent.
M. F. S.

Foundations water 444 lbs. 632 @ 50° / 2 Cold.

Wortlet. 22 lbs. @ 210 H.

Sparged 54. " " 170 H.

Boil heat. 154.

Boil up 104. lbs.

Turned out 98. "

20.9 59. H.

Racked Nov. 28th / 13.

Watt. No.

Final. 4 1/2. d.

No. 121 Brew.
 No. 1 - Sum.
 November 21st /13.
 5500 - Can. Matt.
 165. Hghy.
 90. P. 6. 50 H. S. 25. Pmt.
 H. P. S.
 Yeast. off. No. 118 Brew.

Formulation water 44 H. H. 32. @ 200 12 Cold.
 Underlit. 22. H. H. @ 210 H.
 S. P. 54. H. H. @ 170 H.
 Off. Heat. 155.
 H. P. S. 98.
 Turnout 104.
 20 - 29, 59. H

Packed. Nov. 29th /13. Patt
 Final 4. G.

Nov 122 Brew
Nov 7. Sun

November 24th 1913

5500 Bar Malt

165. Hops

90 Pils 50 M. P. S. 250 Yent.
M. P. S.

Foundation water 44 P.H. (32 @ 20012 Bar)

Wydprlet. 22 P.H. @ 210 H.

Spr. arg. col 54.1/2 P.H. @ 170 H.

Sp. heat. 15 H.

Mgcl. up. 106 P.H.

Turned out. 100 P.H.

19. 2/3, 9, 59. H.

Packed: Dec 2nd 1913

Final 5-04

No. 123 Brew - November 25th / 13
 No. 5 - Dur - 5500. Lams. Malt
 165. Hops.
 90. Ph. 50. H. G. S. 25. Yeast.

About 20 Lbs Yeast off No. 118 -
 Used 85 Lbs

Foundation water. 44. W. (32. @ 200) / 2 bed. A
 Ingotlet. 27. @ 210 H.
 Sprayed. 53. @ 170 H.
 Safe heat. 155.
 Made up. 102.
 Turned out 96
 20% G. 59. H.

Washed. Dec. 5. / 13
 In Watt. No. 8. Final 5 G.
 Hoped with Yeast Hops.

Hops Beer -
 Sprayed on. 36 Ph.
 61. H.

No. 124. Brew - November 26. 1/13.
 No. 4. Sum. 5500. bar. Malt
 165. Hops.
 90. P. b. 50. N. H. 25. Y. H.
 M. Y. S.

Foundation water 44. H. (32 @ 200. 12 cold.
 Dyeprint. 22. H. @ 210. 14.
 Spargel. 57. H. @ 140.
 Sapulat. 10. H.
 Made up 100. H.
 Turned out 94. H.
 21. G. 5% H.

No. 125 Brew
No. 3. Sun

November 27th/13.
5-5-00. Can. Malt.

165. Hops.

90 P. C. 50 H. G. S. 25. Kent
M. F. S.

Foundation water 44 H. (32 @ 200 12 @ 20)

Inclinet - 22 @ 210 H.

Spargeat. 54 H.

Syl. Heat. 155.

Made up - 104.

Turned out. 98 H.

20. G. 59. H.

Packed Dec. 6th. Watt.

Final 5 1/2

Use this Brew for the.

Nov. 126. B. p. w.
No. 2. Sun.

November 28th / 13

5500 Cal. Matt.

165. Hops -

90. P. C. 50 H. G. S. 25 Hunt.

H. I. S.

Foundation water. 444. H. H. (32 @ 200) 12 Cold

Underbit 22. H. H. @ 210 H.

Spargel 54 H. H. @ 170 H.

Vap. heat 154.

Made up 102. H. H.

Turned out 96. H. H.

20. G. 59. H.

Washed Dec. 8th / 13 -

Final 4. G.
Watt.

No. 127. Brew.
No. 6. Luv.

Dec. 1st 113

5500. Grain Malt.

165. Hops.

90. P. G. 50 lb. Y. S. 25 lb. S.
M. F. S.

Foundation water 44.13 2 @ 200/2 Cold.
Miserlet. 22.7 lb. @ 210 H
Spargel. 57.7 lb. @ 170 H.
Lupine. 15 H.
M. de. up. 103 lb
Turned out 97. "

20-2 Q. 59 H.

Washed. Dec. 9th Watt.
Lind 5. Q.

Hops. Beer
61. H.

No. 128 Brew -
No. 1. Sun -

Dec. 2nd / 13,

5500 Bar Malt

165. Hops

90. P. b. 50 H. S. 25 - Gent.
M. P. B.

Groundwater 44. Lb.

Wheat 22. Lb.

Sparged 52. Lb.

Made up 102 Lb.

Turned out 96 Lb.

21.9, 59.1.

No. 129. Brew.
No. 7. Sun.

Dec. 3rd / 13.

5500. Grain - Malt

185. Hops

90. P. L. 50 W. Y. S. 25. Yunt.

M. W. S.

Foundations water 44. P. L. (32. @ 200. 12 Cold.

Underlet - 22. P. L. @ 210 H.

Sparged - 54. P. L. @ 190

Sp. heat 154.

Makeup - 105. P. L.

Turnout 99. "

20. G. 5-9 1/2.

Washed in Valt. No. 18.

Dec. 12th

Final 5 G.

No. 130⁰ Bar.
No. 5. Cur.

Dec 4th /13.
5500. Lhd Malt
4500. Cas. 1000 Catons Malt.
M. P. S.

Foundation water 44 ft. H. (32 @ 200/2 Cords)
Cylinder lit. 22 ft. H. @ 210 ft.
Sparge 50. " " 170 ft.
Safe heat. 154.
Rise up. 99 ft.
Turned out 93 ft.
20 x 4, 59 ft.

Backed in Katt. No.
Dec 13th
Final H. 4 ft.

Nov. 13^d - Brew.
No. 4. Sun.

Dec. 5th / 13.

5500. Can Malt.

165. Hops.

90. P. B. 50. M. G. S. 25. Kent.

M. G. S.

Foundation water 44. Gall. 132. @ 200 12 Cols

Underlet 22. Gall. 9104.

Sparge 51 Gall. @ 1704.

Tap heat 154.

Made up - 900 Gall.

Turned out 94 "

21. G. 59. H.

132 Brew
 No. 3. Turn

Dec. 8th / 13.

5500 - Can. Malt

165. Hops

90. P. 50. H. G. S. 25. H. S.

H. F. S.

Foundation water 114. H. (32 @ 200/2 - 600)

Hydrolit. 22. H. @ 210 H.

Sparge 50. H. .. 170 H.

Safe heat. 155.

Wash up. 100 H.

Turned out 94. H.

21. H. 59. H.

Perfect Beer -
 Sparge 36. H.
 62. H.

No. 133. Brew.
No. 2. Linn.

Dec. 9th / 5.

5500. Can. Malt.

165. Hops.

90. P. L. 50. N. Y. S. 25. Unit.

M. F. S.

Foundation water 44.

Unclerlit. 22. @ 210H.

Scharged. 52. Hh. @ 170H.

M. old up. 107. Hh.

Turned out. 96. "

20⁺. 59. H.

Hops. Beer.

Scharged. 36. Hh.

61. H.

No. 134. Brew.
No. 7. Sun.

Dec. 16th / 13.

5500. bar. Malt.

165. Hops.

90. B. S. 50. P. Y. S. 25. Dist.

M. Y. S.

Foundation water 44. Lb. (32 @ 200 12 Cold-
Ingly let 22. Lb. @ 210 +
Spargelet. 52. " " 170 +
Mash up. 95. Lb.
Turned out. 101. +

21. G. 59. H.

Washed in P. L. Dec. 20th
Final. 5. G.

This Brew for Stout

No. 135 Brew -
No. 1. Sun.

Dec. 17th / 13.

5500. Can. Malt.

165. Hops.

90. Old. Oryz. 50. B. 25 Y. S.
M. V. S.

4. Lbs. L.

1 $\frac{3}{8}$ " Ground. S.

Foundation water 44 fls. (32 @ 200 / 2 Cold
Underlet. 22 fls. @ 210 H.

Spargers 57 " " 170 H.

Mach. exp. 98 fls.

Turned out 98 "

21. 1/2 G. 59. H.

Packed in Vatt.

Dec. 26th

Final 5 G.

136. Brew -
No. 4. Sum.

Dec 18. 1/3 -
5500. Can. Matt -

165. Hops -

90. B. to 529. 8. 25. P. C.
M. F. C.

Foundation water 44. fth. (32 @ 200. / 12 Cal. -
Under lot. 22 @ 210H.

Sprayed. 51. fth. @ 170H.

Thatch up. 100 fth.

Turned out. 93.

21. 1/3. 58 1/2 H.

Feb. 18. Thos. Forestall

Hops. Brew -
Sprayed. 38. fth
62. H. 5 1/2 q.

Bottling Bur.

No. 137. Brew -
No. 3. Sun.Dec. 22. nd 11/3.

5500. Can Malt-

145. Hops

90. B.b. 50. N. Y. S. 25. P.b.

M. Y. S.

Foundation water. 44. (32 1/2 @ 100 1/4 @ 1/4 M.
 Underlit. 22. Hh @ 210 H.
 Sarged. 53. " " 170 H.
 Mashed up. 102. Hh.
 Turned out 96. "
 20. x G. 59. H.

Packed in. Vatt No 2. Dec. 30th -
 Final 5. G.

No. 138 Brew
No. 2 Sun

Dec. 23rd / 13.

5500.00. loan Malt

165.00. Hetch

90. B. G. 50 H. J. S. 25 Pl
M. G. S.

Foundation water 44.6 32.74 @ 20° 11% Cold
Anchurit. 22. @ 210. 14.
Spargeeb. 53.74 @ 170 H.
Hatchup. 101. H.
Turnabout. 95. H.
20. 1/2. Cp 59 H.

No. 139. Brew.
No. 4. Sun

Jan 2nd / 14.
5500. Can. Malt
165. Hops
90. B. L. 50. H. G. S. 25. P. L.
M. J. S.

Foundation water. 44. Hops 32. @ 200/200
Hydrat 22. Hops @ 210 H.
Sparge - 57. " " 170 H.
Cup heat. 154.
Mashup. 93 W.
Surdout. 100.
20. 1/2. G. 59.

Washed. Jan. 12th
No. 5. Matt -
Final. H. 1/2.

No. 140. Brew -
No. 3. Tun -

January, 8th 114.

5500. Can. Malt

165. Hops -

90. B. S. 50. H. G. 25. P. S.

M. F. S.

Foundation water. 44, (32 @ 200) 2 Cold.
Hydrolit. 22 lb @ 210. H.
Sparged 50. " " 170 H.
Spa heat. 154.
Mash up. 98 H.
Turn out - 92
21. * G. 59. H.

Key Beer -
Sparged 38. H.
61. H.

No. 141. Brew.
No. H. Brew.

Jan. 16th 14
5500. Can. Malt.

165. Hops.

90. B. L. 500. G. S. 25. P. L.
M. J. S.

Foundations water 44. (32. @ 200 12 fold.

Wyeplet. 22. P. H. @ 210 H.

Sparged. 50 " " 170 H

Wyeplet. 15 H.

Made up - 98 P. H.

Turned out. 92.10

21. * G. 59. 11 -

Bashed in Hops Jan. 26th

Hops Beer -

Sparged. 40. P. H.

61. 1/2. H.

No. 142. Brew - Jan. 27th /14.
 No. 2. Sur. 55.00. Can. Malt
 165. Hops -
 90. B. b. 50 lb. of 25. P. b.
 M. P. S.

First Brew. with New Mash Tub
 Bottom

Foundation water 44. 132 @ 200 / 26 Ad.
 Throatlet. 22. 7 lb. @ 210 H.
 Sprayed. 53. 7 lb. @ 170 H.
 Sp. heat. 154.
 Mashed up. 102. 7 lb.
 Turned out. 96.
 21. 9. 58 1/2 H.

Harvest. February 6th.
 All. P. b. V. Hops. P. b.

No. 143. Brew - January 28th/14.
 No. 6. Linn. 5500. Can. Malt.
 165. Hope.
 90. Bl. 50. G. G. S. 25. N. C.
 M. H. S.

Foundation water 48 ft. (32 @ 200 ft. 12 ft. old)
 Underlit 22 ft. @ 210 ft.
 Sarged 54 ft. " 170 ft.
 Sph. heat 155.
 Made up - 103 ft.
 Turned out 97 ft.
 21. G. 58 1/2 ft.

Hatched. Feby. 9th.
 Photo. J. Paulus. Final.

No. 144. Brew
No. 3 Turn

Jan. 29. 11/14.
5500. Malt

165. Hops -

90. 13. 5. 25 P. L.
M. J. S.

Foundations water 11/32 @ 700/2 bbl.

Hydrolit. 22. 1/4 @ 210/4

Spargeed. 50. 11 " 170. 11.

Wash heat. 15. 4.

Wash up 105. 1/4

Turned out. 99. 11

20 1/2 d. 58 1/2 -

Rashed Feb. 7. 11. In. Watt.
Final. 4. 1/4.

Hops Brew -
Spargeed 38. 1/4.
5 1/2 d. 61. 11.

This Brew for Bottling

No. 145 Brew.

No. 7 Tun.

Key 3rd 1/2

5500. Grain Malt.

160. Hops.

90. B. G. 50 H. Y. S. 20. P. S.

M. F. S.

Fermentation water 44. Wh. (32. Y. 12.

Amplut. 22 @ 210 H.

Sparged. 56. Wh. @ 170 H.

Lap. heat. 15 H.

Made up. 106. Wh.

Turned out. 100 "

20. F. G. 5. Y. H.

Hopped with 19 Lb. Kent. Hops.

Washed. Key. 11th. H. H. 4 1/2

Yatt No.

For. Water ~~Was~~ for. Draft.

No. 146 Brew
No. 5 Sun.

July 14th 14.

55⁰⁰ - Sam. Malt -
160.

90. B. C. 50. H. G. S. 20⁰⁰ C.
M. V. S.

Foundation water 144. H. (32. H. @ 200 12 Cold.

Underlet 22. @ 210. H.

Sprayed 56 H. @ 170 H.

Subheat. 154.

Made up 104. H.

Subheat - 98.

21. G. 59. H.

Reached July 13th 14.

Stopped 14. P. B. C. H. G. S. Matt. No. 16.

Final 4. 1/2 G.

No. 147. Brew.
 No. 4. Surv.

February 5th 1874.
 5500. Coars. Malt.
 175 Hops.
 100 Bg. 50 H. 8. 25. P. 6
 M. & S.

Fermentation water. 44. (32 & 12.
 Underlet - 22. fph.
 Spargool - 54 " . 170 H
 Sp. Heat - 155.
 Made up - 404 fph.
 Turned out 98. "
 21. * G. 58 1/2. H.

Washed Hops. 1% wt.
 All other. Final. 50%.

This Brew for Bottling

No. 148. Brew. July 10th 114

No. 6. Brew. 5500. Sars. Malt.

160. Hops.

75. Bl. 65. N.Y. S. 20. Malt.

N.Y.S.

Foundation water 44. (32 F. 12.5 lbs.)
 Hydrat 22. lbs. @ 210H.
 Sp. areol. 56. M. @ 170. H.
 Sp. heat. 154. +1.
 Malt. exp. 100.
 Malt. exp. 100.
 20. + G. 59. H

Washed in Malt.

July. 19. th. Final. H.G.

For Draft - Jim Watt.

No. 149. Beer.
No. 3. Beer.

July 11th 14.

5500. Malt. 1483. Catur.
165. Lm. Hops. 4017. Bar.

90. 73. 59. 25. 25. P. 6.
M. S.

Foundations water 44. (32. 8. 12.

Proderlet. 22. @ 210 H.

Sparged. 57. H. @ 170. H.

Mashed. 104. H.

Turned out - 98. H.

19. 1/2 C. 59 1/2 H.

Worked in Watt. Aug. 20.th

Final. 4 1/2 C.

For Beer.

Sparged. 38. H.

62. H.

For Bottling

Apr. 157 B. w.
No. 5. Same

July. 17th 119.

55⁰⁰ lean. Malt.

160 Hops.

75. 13. 65. W. of S. 20. 7 and

Made up of 108 - H. M.

Turned out 101

20. 4. 59. H.

For. Stock

No. 152. Brun. Feb. 19, 114.
 No. 2. Lun. 5500 ban. malt
 180 Hops.
 100. B. 50. H. 9. S. 30. P. 6.
 M. F. S.

Foundation water 448 32 @ 200. 12 Gold.
 Hyperlit. 22 fth. @ 210 H.
 Sparged. 53. " " 170. 4.
 Vap. heat. 154.
 Made up 102 fth.
 Turned out - 96 "
 2 1/2. 5 9/2. H.

This Brew. for Bottling

Nov. 15³. Brew.

Sept. 26th 114.

Nov. 6. Turn.

5500 Can. Malt.

160. Hops.

75. B. 65. H. 8-20/cent.

M. V. S.

Foundation water - 44 H. (32. 9. 12.

Thermostat - 22. H.

Sparged - 57. H. @ 170 H.

Tap heat - 154.

Made up - 106.

Turned out 100

20. G. 59. H.

Barrel. March. 7th. In. 9. 9.

Final 4 1/2 G.

No. 154. Brew - July - 27th / 14.
 No. 4. Sun - 55⁰⁰ Leg. Malt.
 180 Hops -
 100. B. to 50 H. G. S. 30 B. C.
 W. K. S.

Foundations up to 44 H. (32 @ 200 / 26 H.
 Underlet. 22 H. @ 210 H.
 Sparewd. 54. " " 170 H.
 Mash up. 100 H.
 Turn out. 98 " "
 21. G. 59 H.

Mashed. March 9. H.
 All. Whole.
 Final.

Hop Beer -
 4 1/2 G. 60 H.

Larger Beer

No. 155 Beer -
No. 1. Jammer.

March 2 and 14.
4700. Lem. Malt
80. P. H. Hops

35. B. 15. G. 15. B. 15. 1/2 Nut
M. V. S.

Year off No. 150 Beer.
Foundations water 31 P. H. @ 22. @ 20096 old.
Undist. 16. P. H. @ 21.0. H
Sparged 68. " " 170
Mud up 102
Burned out 96

12-45. Bal. 47. H.

March 3 th	48. H.	Black.	head skinned	8 ^{pm}
" 4.	49. H.	11-80	Bal.	6 ^{30 pm}
" 5.	51. H.	10-10	H.	6 ^{30 pm}
" 6.	54 H.	7-85	"	6 ^{30 pm}
" 7.	55 H.	5-85	"	5 ^{pm}
" 8	55 H.			
" 9	55 H.	3-25.	"	3 ^{pm}
" 10	54 H.	2-80	"	9 ^{am}
" 11	53 1/2.	2-40	"	10 ^{am}
" 12.	50.	2-30	"	6 ^{pm}

No 150 Brew.

No. 5 Sun.

March 3rd 114.

5500 Bar. Malt.

160. Lb. Hops.

75 B. S. 65. G. S. 20. Y. S.

M. F. B.

Foundation water. 44. 132. Fth. @ 200/1200.

Underlet. 22. Fth. @ 210H.

Sparged. 57. Fth.

Mashed. 106. Fth.

Turned out. 100. "

20% G. 59H.

Mashed March 10th.

L. H. 15.

Final. 4. 1/2 G.

This Brew for W. C. J.

No. 154. Brew.

March 4. 1874.

No. 7. Same.

5500. Malt. 1482. Catorn.

180. Hops.

100. Old. 45. 50. B. 6. 30. 9. 4. S.
M. 4. S.

Foundation water 44. (32 @ 200. 12 @ 100.)

Underlet. 22. @ 210 H.

Sparged. 57 H. @ 170

Soft heat. 154.

Made up. 106 H.

Turned out. 100. "

19. 59. H.

Thir. Brew for Draft R.C. 83

No. 158. Brew
No. 1. Curr.

March 5 - 26/14

6000.

Estimate

Walt

180. Hoffa -

100. B. G. 30. N. G. S. 30 P. G. 20. Hunt

March 10 - 103. Hoffa

Turned out - 97. "

19. G. 59.

Packed, March 20th

All G. S. S.
Watch this Brew. Looked bad in Curr

Hoffa Brew

Sparged 38 Hbl.

5 1/2 G. 62. H.

Ther Brew - Patt. Draft.

No. 159 Brew.
No. 6. Sum.

March 10th 114

6000.

1490.

cut

Malt.

180 Hops.

100. B. 6. 30. 9. 9. S. 30. P. 6. 20 1/2 cat.
M. Y. S.

Foundation water. 49. Hh. @ 300. 136 bld

Underlit. 24. Hh. @ 210. H.

Sprayed. 50. Hh. @ 170

Top heat. 154.

Made up. 104. Hh.

Turned out. 98 "

20 + G. 58 2/3. H.

Packed. March 21st

Patt

Final 5 G.

Draft

No. 100 Brew -
No. 3. Sun

March 13. th 14
57.64 Bar Y. Cotton Malt

175 - Hopu.

90. B. b. 30. H. Y. S. 30 P. b. 20. Y. Nut
M. Y. S.

Foundation water 48. ²⁰⁰ H. (36. & 13 cold.

Wapulet. 24. H. @ 210 H.

Sprayed 48. H. @ 170.

Tap. Heat 155.

Made up - 102. H.

Turned out - 96. "

200. " 59. H.

Washed March 28 th 14

Path. No -

Final 5. G.

Hopu Beer -

Sprayed 38. H.

60% H - 6. G.

No. 142. Brew.

March 30th 14.

No. 4. Sur.

55.00. M. Can. Malt.

180.

100. B. L. 60 H. $\frac{1}{2}$ S. 20 Kent.
M. G. S.

90. Lbs. Fresh Yeast.

Foundation water - 44. (37 @ 100 / 12 - 60)

Angelica 22 @ 210. 14.

Sparagel 53 $\frac{1}{2}$ H. 170 H.

Job heat 155.

Macleup 102. fpl.

Turned out 96. 11

2 $\frac{1}{3}$. G. 59. H.

No. 10.3 Brew.
No. 3 Sun.

March 31st 114.
5500 Can. Malt.
180 Hops.

75. P. 25. B. 60. G. S. 20% but.

W. P. S.

90 lbs. First Yeast -

Foundation water 44. P. 32 @ 200, 12 fold

Whirlit. 22. P. @ 210 H.

Sparged. 53" @ 170 H.

Soft heat. 154.

Made up. 104. P. H.

Turned out. 98. P. H.

21. 1/3. G. 59. H.

Racked. April 13th. All. P. H.

Hop. Beer.

Sparged 38. P. H.

61. 1/3 H. 54.

Catawba

No. 1 Brew.
No 2 Run

April 3rd 1911

2845. Can. Malt

160 Hops

50 B. h. 50 P. h. 50 G. h.

M. G. S.

90 Lbs. Yeast Less Paul Hook

Foundations water 29. H. (21. @ 200. 8. 8. 8.)

Underlet. 14. H. @ 210 H.

Sparged. 88 H. 170 H.

Tap heat. 154.

Made up. 14 in from top of coffee.

10 1/3. G. 5. G. H.

Final 3. G.

Larger

No. 2. Brew
No. 1. Fermenter -

April 6th / 14.

4.745. Can. Malt.

80. Hops -

35. B. G. 15. H. G. S. 15. Bos. 15. 7.2 unt.

M. F. S.

95. The Yeast off. No. 161. Brew.
This foundation water changed to 155.
Foundation water. 35. H. 25. @ 209/10. Cold
Underlet. 17. H. @ 210. H -
Sarged. 64. H. @ 170. H
Boiler made up 102 H.
Turned out. - 96 "

12.45. Bal. 47 2/3 H.

April 9 th	9-90.	Bal.	57. H.
" 10 th	7-45.	"	55. H. 6 ^{Bar}
" 11 th	5-45.	"	54 1/2 H. 6 ^{Bar}
" 12 th	4-	"	55 H. 6 ^{Bar}
" 13.	3-15.	"	55 H. 6 ^{Bar}
" 14.	2-80.	"	52 1/2 H. 6 ^{Bar}
" 15.	2-75.	"	50 1/3. 6 ^{Bar}

No. 3. Brew.
No. 5. Linc.

April 7th/14,

5500. Can. Malt.

160. Hops.

50. N. G. S. 50. B. G. 40. P. G. 20. Kent.
W. G. S.

Brew.

Foundation water 44, (32. @ $200/2$ Gold)

Thyestet 22 fph. @ 210. H.

Spargel 57, fph. @ 170. H

Made up 10% fph.

Turned out 101. H.

20. G. 5% H.

Racked April 16th - 14.
Final.

No. 4. Brew.
No. 6. Turn-

April 8th / 14
5500. Pk. Malt.
180. Hops.

75. Pk. 25. 13. 6. 60. 9. 8. 20. 9. 8.
M. 8. 8.

Foundations water 44 (32. @ 200. 12 C. d. d.)

Cyclot. 22. @ 210. H.

Sparged. 52. Pk. @ 140.

W. P. H. at. 155.

Made up. 102 Pk.

Turned out. 96 "

22. 9. 59. H.

Racked. April 18th

Pop. Beer

Sparged. 38. Pk.

62. H. 5 1/2. H.

Try. This Brew. for Bottling 73

No. 5. Brew.
No. 7. Sun.

April 9th 114.

5500 Lb. Lager Malt.

160 Lb. Hops.

50. G. Y. S. 50. B. S. 40. P. S. 20. Y. S.
M. Y. S.

Dangerous Salts in Brew. water
Foundation water 114 Lb. (32 @ 200. 12 @ 200.
Hydrochloric 22 Lb. @ 210K
Sulphuric 57.11 " 170.
Sulphuric 154.
Made up 110 Lb.
Turned out 104
19 2/3. G. 59. H.

Bashed. April 21st 114.

Watt. No.

Final H. G.

No. 6. Brew -
No. 2. Sun

April 14th / 14.
15500. Can. Malt.

180. Hops.

75. P. b. 25. B. h. 60. G. Y. S. 20. Cent.
M. Y. S.

Foundation water 44. (32. @ 200/2 bbl.
Underlit. 22. P. h. @ 210H.
Sparged. 52. " @ 170H.
O. h. at. 15H.
Made up. 103. P. h.
Turned out. 97 "

21. Q. 59. H.

Reached April 25th / 14.
Final.

No. 7. Bay
No. 4. Sun

April - 17th / 14

5.5 lb. Sun. 4.4 lb.

160. Eggs

50 N. Y. S. 57 B. G. 40. P. 20. Hunt
M. 4. S.

Foundation water 44. (32⁰⁹) 12 4 10
Hydrat 22 lb. @ 2 10 9
Springs 56 lb. @ 1 7 0
Cape Seal, 156. 4.
Made up 106 lb.
Turned out 100.

20. 4. 58 1/3 lb.

Backed. April 27th
Watt.

Final 4 1/2 hours.

Cape. 15 lb.
Springs 38 lb.
63 + 5 lb.

This Brew for P. C. D

No. 8 Brew.

No. 6. Sum.

April. 21st 14.

5500. Can. Malt.

180. Hops.

100. Adj. Orign. 80. N. Y. S.

M. Y. S.

Foundation water - 44. $\frac{1}{2}$ H. 32 @ 200 12 fold

Underlet - 22. @ 210 H.

Sparged - 58. $\frac{1}{2}$ H. @ 170.

Sp. heat. 155.

Made up. 100

Turned out 104.

19. $\frac{1}{2}$ G. 59. $\frac{1}{3}$ H.

Rashed in $\frac{1}{2}$ H. May 1st -
Final.

No. 9. Brew - April. 22nd
 No. 3. Run - 5500. Bar. Malt -
 180. Hops -
 70. P. b. 65 P. g. & 40. B. c. 20. Kunt -
 M. P. S.

Fermentation water 44. (32 @ 200/2 Cold
 Hydrolit. 22. P. H. @ 210 H.
 Sparged. 53. " " 170 H.
 Made up - 103. P. H. -
 Turned out - 97 P. H. -
 21. G. 59 1/2.

Backed in P. H. - 41.
 May. 4th -
 Final -

No. 10. Brew. April. 23rd 164.
 No. 1. Sun. 15500. Can. Malt.
 160. Hop
 50. Sp. G. S. 50. 15. 6. 40. P. 6. 20. Yeast.
 M. G. S.

Fermentation water. 44. H. (32 @ 200. 1260d
 Underlit. 22. H. @. 210. H.
 Sparged. 56. H. @. 170.
 Tap heat. 156.
 Made up. 106.
 Turned out. 100.

20. G. 58 1/2 H.

Racked in Vath
 May 2nd
 Final 4 G.

Bottling. etc

No. 12. Brew.
No. 5. Sur

April 28th 14.
15500. Can. Malt.
160. Hops -
90. B. @ 50. G. G. S. 20. Kent.
M. G. S.

Foundation water. 44. fph. (32. @ 200. 12 cold.
Hydrolit. 22. fph. @ 210 H.
Sparged. 56. " " 170 H.
Made up. 106. fph.
Turned out. 100. "
20. G. 59. H.

Bashed in. Patt. No. May 8th
Final 4. G.

P. C. J. All.

81

No. 13. Brew.
No. 7. Sun.

April. 29th 114.

5500. Law. Walk.

180. Hops.

120. P. C. 60. N. Y. S.

N. Y. S.

Charged. 58 H.

Made up. 110.

Turned out. 104

19 $\frac{1}{2}$. C. 59 H.

Packed. May. 12th 114.

All. H. H. -

No. 14. Brew.
No. 4. Sun.

April 30th / 14.

5500. lbs. Malt.

180. Hops.

70. P. b. 50. N. Y. S. 40. B. b. 20. Kent.
M. Y. S.

Foundation water. 44. (32 @ 200. 12 Cold.

Underlet. 22. Hb. @ 2104.

Sprayed. 51. H. 1704.

Sp. heat. 156.

Made up. 103. Hb.

Turned out. 97. H.

21. 1/3. 4. 58 2/3. H.

Racked. May 15th.

Choke. H. Hops.

Hops. Beer.

Sprayed on. 35. Hb.

No. 15 - Paper -
No. 6. Cur -

May 4/14.

5500 Can. Malt -

160 Hrs

90. W. C. 50 B. F. S. 20 Kent -

M. H. S.

Foundations water 114 6.32 @ 2.00 - 1/14. C. C. C.

Hydrat - 22. H. @ 210.

Sparged. 50. H. @ 1.00.

Sp. Heat. 150. H.

Mask up - 100. H.

Turned. 99. "

20. G. 59. H.

P. C. J. Ale

No. 16. Bgw -
No. 2. Sun -

May. 5th 114.

5500 -

180. Hope.

120. P. G. 40. B. 20. Kent.

M. Y. S.

Evaporation water. 44. P. G. 32. @ 200 12 Cold.

Underlet. 22 P. G. @ 210. H.

Sparged. 58 " " 170.

Soft heat. 154.

Made up. 110 P. G.

Turned out. 104. "

20. G. 59. H.

Packed May 19th
All. P. G. - L. 10. 10.

No. 17 Brew.
No. 3. Sur.

May. 8th 14.

5500. Can. Malt.

180 Hops -

75. P. S. 65. B. S. 20. N. Y. S. 20. Kent.
M. Y. S.

Foundation water 44 Hh. (32 @ 200) 12 Cold.
Underlet 22 Hh. @ 210 H.
Sparged 57 Hh. @ 170 H.
Tap heat. 155.
Made up 102 Hh.
Turned out. 96 "

2 1/2 C. 58 1/3 H.

Racked May 22nd

All. Phil. - Final -

Hops Beer -
Sparged 38 Hh -
6 1/2 H.

No. 18 Brew
No. 5 Cur.

May. 13th/14.
5550 - bar Malt.
180. Y. H.

125; P. b. 20. H. Y. S. 20. Kent. 15. B. G.
M. Y. S.

Foundation water. 44. Y. H. (32. Y. 12 Cold
Underlet. 22. Y. H. @ 2104.
Spargel. 57 " " 170. H.
Made up: 102 Y. H.
Turned out 96 "

2 1/2 G. 59 H.

Masked. May. 28th/14.

All. F. H. H. Final 3 1/2 G

No. 19. Brew-
No. 7. Sum

May 18th 114.

5500. Can. Malt.

180. Hops

90. B. S. 50. W. & S. 20. Yeast.

M. Y. S.

Foundation water 441. (32 fth @ 200, 12 cold)

Thermit 22 fth @ 210. H.

Apraxed 56. @ 170. H.

Ygl heat 155.

Made up 106 fth

Turned out 100 H.

20*4. 60. H.

Washed in Watt. No. 16.

Final 3-1.

Four Draft

No. 20. Brew-

No. 1. Sun

May 19th 1894

5500. Can. Malt-

160. Can. Malt-

90. B. C. 50. M. G. S. 20. G. S.

M. G. S.

Foundations water. 44. H. (32. @ 200. 12 cold)

Underlit. 22. H. @ 210 H.

S. charged. 56. H. " 170 H.

Sp. heat. 156

Made up. 107. H.

Turned out. 101

19. 1/2. G. 59. H.

Racked. May. 28th

Batt. No. - 13.

Final 4-2

For Battling

No. 21 Brew -
No. 2. SunMay 20th 114
55.50. Can. Malt -
160. H. H.80. B. C. 60. M. G. S. 20 Hunt -
M. G. S.

Foundation water -

Ankerhit

Spargeit

Made up 106

Turnout 100

19. 1/2. 59. H.

For Street Bottling

No 22. Brew.

May 21st 114.

No. 4. Turn.

5500. Clean Mappa

160. Hops

107 B. 33. 10 lb. 20. Kent

M. G. S.

H. L. L. 172. G. S.

Keiths. Yeast

Foundation water. 44 lb (32 @ 210, 12 Cold)

Knochenst. 22 lb @ 210. H.

Sparrow. 57 lb @ 170.

W. W. 153.

Made up 102 lb

Turned out 96

21 1/2 q. 5% H.

Rev. 23. Brew. May. 26th /14.
 No. 6. Jun. 5-550. Can. Malt-
 100. Hops.
 90. B. 6. 50. H. 4. S. 20. Yeast.
 M. G. S.

Foundation water 44 fth. 32⁰⁰ / 12 Cold.
 Underlit. 22 fth. @ 210. H-
 Sprayed - 55. fth. 170 H-
 Safe Heat. 154.
 Mackerel - 106 fth.
 Turnout 100 "
 20⁰⁰ q. 59.4.

Packed in Katt. June. 2nd -
 Final.

~~Ref. 100~~

~~61. H.~~

No 24. Brew.
No 3. Cur

May 27th / 14.
55-50 lb. Malt.
160. Hops.
95. B. 45. N. G. 8. 20 Hunt.
M. & S.

Foundation water 44. (32 @ 200 / 12 Cold.
Hydrolit. 22 lbs. @ 210. H.
Sparged 55" " 170 H.
Tap heat 150.
Made up. 106 lbs.
Turned out. 100."
19. 1/2 G. 59. H.

Bashed in Watt. June 8th

Hops. Brew.
Sparged 38 lbs.
62. H.

Ice. 25. Brew. June 2nd 114.
 No. 2. Sun. 5500. Can. Malt.
 160. Hops.
 90. B. 6. 50. H. 8. 20. 1/2
 M. G. S.

Foundation water. 46. 1/2 H. (32. 1/2 H. 200/200)
 Underlet. 22. H. @ 210. H.
 Sparged. 67. 1/2 H.
 Temp. heat. 155.
 Made up. 104. H.
 Turned out. 98. "
 20 1/3. G. 59. 1/2 H.
 Packed. June 11th
 Malt.

Hop. 13. 1/2 -
 61. H.

Nov. 26. Burn
Nov. 6. Sun

June 5th/14.
5500 - can. Meat.
160. Hops.

90. B. G. 50. N. G. S. 20 Tent.
M. G. S.

Amputation 44. H. (32. @ 200th. 12. Gold.
Amput. 22. H. @ 100.
Sph. at J. 54. @ 170. H.
Vap. Heat. 154.
Made up. 105. H.
Turned out 99. "

20^x G. 59. H.

Washed. June 13th
Datt.

Catawba.

95

No. 27. Byw.
No. 7. Sum.

June 9th /14

2880 Can. Mat.

150. H. H.

50. B. B. 50. P. B. 50. N. G. S.
M. G. S.

Foundation water 29. H. H. (20 @ 210.14)
Hydrolet. 24. @ 210.14
Sprayed. 91. H. H. @ 170.14
Exp. heat. 154.
Mack. 9. in from Top. H. H.
10.9. 58 1/2. 14.

Run in Fall. June 16th /14

No. 28 Brew -
No. 3. Sun -

June 10th / 14.
5590. Can. Malt
100. Hops -
90. B. b. 50. M. G. S. 20. Hunt.
M. F. S.

Foundation water 44th @ 31 $\frac{1}{2}$ @ 200 12 $\frac{1}{2}$ = cold.
Hyperlite 22th @ 210. H.
S. charged. 55th @ 170.
Exp. heat. 156. H.
Made up. 106. H.
Turned out. 100. "
20* d. 58. $\frac{2}{3}$.

Packed in Vatt. June 19th

Phi. Brew - for P. O. 2.

No. 29 Brew. June 11th 114.

No. 1 Sun - 55.90. Cam. Malk.

1.80. Hops.

100. P. B. 60 B. 6, 20. Hunt.

Mr. F. S.

Foundation water 44th 63 @ 20° B. Cold.

Hydrolit 22. H. @ 210. H.

Sp. ar. q. d. 59. H. 170. H.

Ma. cl. up - 104. H.

Turned out 110. H.

19. x d. 59. H.

Washed in Phos. June 19th.

For - Draft Watt

Apr. 30. Brew -
No. 4. Ten.

June. 12th / 14.
55.90. Can. Watt.
140. Hops.

90. B. C. 50. 9. 2. 20. 4. 1. 1.
M. F. S.

Foundations water. 44. fph. (31 @ 20° / 13 l. d. d.)
Undislet. 22. fph. @ 210. H.
Sparged. 55. fph. @ 170. H.
Made up 106. "
Turned 400. "

19. 2/3. C. 69. 1/3. H.

Rashed in Watt. June. 25th.
Final 3-2. C.
Hoped with B. C. Hops.

Hops Beer -
62. H.
Sparged 38 fph.

Stock.

No. 31. Brew-
No. 6 Sur.

June. 16th 14.

5500. Can. Malt.

180. Hops.

100. B. h. 60. P. h. 20. 1/2 cent.

M. F. S.

Foundation water 14.4 H. (37.9^{200 H.} 13 Cold.

Hydrolit. 22 H. @ 110. H.

Sparged. 57 " " 170 H.

Made up. 103. H.

Turned out. 97. "

21.4, 58.4.

Packed. June 24. 14.

Final 4.9.

Nov. 1889

No. 32. Brew.
No. 5. Sur

June. 17th 114.
5500. beer. Malt.

180. Hops.

100. P. h. 60. B. h. 20. Yeast.

M. G. S.

Foundation water. 44 Pph. (31 Pph. @ 120) 13. Cold.

Underlet. 22. Pph. @ 210. H.

Sparged. 58. H. @ 170. H.

Sp. heat. 154.

Made up. 110. Pph.

Turned out. 96. H.

19. x. G. 59. H.

Rashed. June 27th 114.

Proc. BottlingNo. 33. Brew - June 18th/14.

No. 2. Sun. 5500. base Malt.

160. Hops.

90. B. 6. 50. H. 4. 5. 20. H. H.

M. P. S.

Foundation water. 44 H. (31. 109 136 H.)

Underlet. 22. H. @ 210. H.

Sparged. 54. H.

Lap heat. 156.

Mash temp. 105. H.

Turned out 99. H.

20. * 4. 59. H.

Washed. July. 2nd/14.

Hop. Beer -

61. H.

Sparged 38. H.

No. 34. Bruc.
No. 7. Cur.

June 23th / 4.
5500 Can. Malt.
160. Hope.

90. Bb. 50. W. G. S. 20. Trout.
M. J. G.

Foundation water 44th M. 31st M. @ 100 / 38th M.
Wagelut. 22 fph. @ 210. H.
Sparged. 54 " @ 170. H.
Vap. Heat, 150.
Made up. 100. fph.
Turned out 100. "
20th G. 5th 1/2. H.

For. Watt Draft

No. 35 Brew -
No. 3. Sum.June 25th 14.
5600. Can. Watt.160. H₂O -
100. B. C. 60. N. Y. S.
91. 9. S.

Foundation water 144 H₂O (31 @ 200 / 3. Cold.
 Underlet 22 H₂O @ 210. H.
 Sparged 52 " " 170. H.
 Top heat 156.
 Made up - 97. H₂O.
 Turned out - 103 H₂O.
 19. 2/3. 9, 59. H.

Washed in Watt -
 July 8th
 Final.

Prof. Beer -
 Sparged - 38 H₂O.
 62. H₂O

Catawba

Fig. 36. Brw.
No. 1. Sun

June 29th / 14.
28.40. Can. Malt -
150. Hop -
50. P. b. 50 B. b. 50. Bets.
M. V. S.

Foundation in water. 29.7th. (20 @ 200.9 bold.)
Underlit. 14.7th. @ 210.H
Sparged. 91.9 " 170.H;
Made up 9 in from Top of Copper -
Turned -
Top heat 156 -
9-80. G, 69.H.

Bashed in Friday 49.
July 6th.

This For Draft.

105

No. 3⁷ Brew.

June 30th 1911

No. 6. Turn

5500. Can Matt

100 Hops

100 B.C. 30 M. Y. S. 30 B.C.

M. Y. S.

Watch this Brew. Hops -

Foundation water 44 H. (31 @ 200 / 3 of old)

Inglet. 22 H. @ 210 H.

Sparged. 52 @ 170 H.

Made up 97 H.

Turned out 103 H.

19 1/2 G. 59 H.

No. 38. Brew.
No. 4. Turn.

July 9th 114.

55.80. Can. Malt.

160. Hop-

90. B. le. 50. N. G. S. 20 Kent.

M. G. S.

Foundation water 44.7 H. (31 @ 200) 136.4.

Underlet 22.6 H. @ 210.4.

Sprayed 57. " " 170.4.

Tap heat 156.

Made up 103. H.

Turned out 97.

21. 24. 59 1/2 H.

Boiled in Bath. July 21st 114.

Hop Brew.
Sprayed 38. H.
62. H.

No. 39. Brew - July 13. # 114.
 No. 3. Sun - 5500. Can. Malt -
 160. Hops -
 100. B. 6. 40. Hops. S. 20. Yunt -
 M. Y. S.

Fermentation water. 44. H. (31. @ 209.3 H.
 Underlet. 22. H. @ 210. H.
 Sparged. 52. " " 170. H.
 Safe heat. 156.
 Made up. 103. H.
 Turned out. 97. "
 20.9. 60. H.

Packed in Bath. July 21. H.

Hops. 4 Bar -
 Sparged on. 38 H.
 62. H.

No. 40. Brew.
No. 5. Sun.

July 15th / 14.
55.00. Can. Malt.

160. Hops.

90. B. G. 50. M. G. S. 20. Yest.
M. G. S.

Foundation water 44. (31 H. @ 200. 13 total.
Underlet. 22. H. @ 210 H.
Sparged. 52. " " 170 H.
Oxygen heat. 156.
Spack up. 10 H. H.
Turned out. 98. "
20. G. 59 1/2 H.

No. 41. Brew - July - 20th 14.
 No. 6. Sun. 6500. Can. Malt.
 160. Hops.
 100. B. 6. 40. G. 9. S. 20. T. 14.
 M. G. S.

15. Lb. Davison's Salts in this Brew
 Foundation water 144. (31. Pk. 13 lbd
 Hydrolet 22. Pk. @ 210. H.
 Sparged. 52. H. 170. H.
 Tap heat. 15 to
 Made up 104. Pk.
 Turned out 98. "
 20. G. 59. H.

Final 3 1/2 G.
 Interest 8 3/2 Pk.

For. P. E. S.

No. 42. Brew -
No. 1. Sun.July 21st / 14.

5500. Can. Malt.

180. Hops -

140. P. C. 20. B. C. 20 / Rent.

M. G. S.

Foundation water 44. P. H. (31. 20^g / 13 Cold.

Hydrolit. 22. P. H.

Spir. ar. 53 P. H. @ 170.

Made up. 106 P. H.

Turned out. 100. "

19. 1/3. 4. 59 1/2. H.

Thru Brew for Draft, 111

No. 43. Brew.

July 22. nd 114.

No. 3. Linn.

550. Can. Galt.

160. Hef

100. B. 40. H. Y. S. 20. Kent.

M. J. S.

Foundation water. 44. H. (31. Y. 13. 60)

Underlet 22. H. @ 210. H.

Exparged. 52. " " 170. H.

Moisture. 97. H.

Turned. 103 "

20. - 2. Q. 59. H.

Washed. July. 31 rd 114.

Linn Patt.

Final ~~3~~ 50.

Mixed 8 3/2 H.

No. 44. Brew. July. 24. th 114.
 No. 4. Lun. 5500. Can. Malt.
 100. Hops -
 100. B. G. 40. N. G. S. 20. Yest.
 M. & S.

10. L. M. Dawson. Salts.

Found at our water. 44.
 Angled. 22. Pph. @ 210. H.
 Sparged. 52. Pph. @ 210. H.
 Sp. heat. 156.
 Made up. 106. Pph.
 Turned out. 97. "
 20. + d. 69. H.

(for bottling)

Hop. Bar.
 Sparged. 38 Pph. ...
 6. 1/2. H.

Nov. 15. Brew - July 27. #14.
 No. 7. Sun. 5500. Can. Wash
 180. Hops -
 100. B. S. 60. Oregon 20. Tent.
 M. V. S.

Foundation water. 114. lbs. C
 Sph. acid. 50. lbs.
 Anoderlit. 22. " @ 210.4.
 Sph. heat. 156.
 Wash up. 96 lbs.
 Turned out 102. "

21^x 4. 5-8. 2/3 17

Marked. Aug. 5th. 1844.

For Bottling

No. 46. Brew - July 28 ~~174~~
 No. 5 Sun. 5500 Lbm. Malt.
 160. Hops.

53. B. 32. Oryzans 50 lb. Y. S. 25 $\frac{1}{2}$ lbs.
 M. F. S.

10. Lb. Davison's Salts.

Foundation water 144. Lb.
 Hyperlit. 22. Lb. @ 210 lb.
 S. Hargis. 52. " " 170
 Mad. up 107
 Turned out 96.
 20 $\frac{1}{2}$ G. 59 $\frac{1}{2}$.

No. 47. Brew -
No. 2. Sun.

July 29th 114.

55.00 Can. Malt -
180. Hope.

118. Oregon. 62 B. S.
M. Y. S.

Foundation water. 42. Hk. (30. Hk. 12 Cold.

Hydrolit. 21. Hk. @ 210. H -

Asparagel. 52. Hk. @ 170. H -

Hope heat. 155 -

Made up. 103. Hk.

Turned out. 97. "

19 1/2 Ct. 59 1/2. H -

No. 48. Brew.
No. 6. Turn.

July 31st/14.

5500. Bar. Malt.

160 Hops.

100. Oregon. 40. B. G. 20. Kent.

M. F. S.

Foundation water. 44 Hh.

Underlet. 23. @ 210. H.

Sparged. 52. Hh. @ 170 H.

Boyle heat. 155.

Made up. 100. Hh.

Turned out. 94. H.

21. G. 60. H.

Run. in Gatt. Aug. 12th/14.

Final 3 1/2 G.

Hops Bar.

Sparged. 38. Hh.

60. H.

No. 49. Brew - Aug. 4th 1942
 No. 1. Linn 5500. Gen Malt.
 100. Hope -
 100. Oregon 35-13. 25-12. Hunt -
 M. F. S.

Evaporation water 44.6
 Angerlet 22. @ 210. H.
 Sparged 52. Hh. @ 170 H.
 Sap heat 154.
 Made up 100. Hh.
 Turned out 78.11
 20.49. 54 1/2 H.

Rashed in. Matt. Aug. 13th -
 Final 3-2.9.

For Bottling

Geo. 50. Brew
 No. 3. Jam-

Aug. 5th 114.

5500. Can. Malt.

160. Hops -

60 B. 6. 42. 9. 4. 8. 33. Original 25th 114th
 M. 9. 8.

10. Lb. Davesour. Satts.

Foundation water. 44. (3) @ 198. 13th 114th

Wunderlit. 22. @ 210. 14.

Sprayed. 52. fph. 170. 14.

Spun heat. 156.

Made up. 104. fph.

Turned out. 98. fph.

20. * 4. 59. 14.

Packed in Matt. Aug. 14th
 Final 3-90. 4.

Draft For. Matt

No. 57. Brew. - Aug. 6th 114.
 No. 4. Sur. 5500 - Clean Malt
 180. Hops.
 105. Oregon. 40. lb. l. 25/400.
 M. V. S.

Foundations water 44. (31 @ 198. 13. 60. 4.
 Underlet. 20. lb. @ 210. 4.
 Spaced. 50. 11. 190. 4.
 Soft heat 154.
 Made up. 901
 Turned out. 95.
 20. - 50. 60. 11.

Washed in Wash. for. P. O. S.
 Aug. 17th 114.

This Brew. - Mordred. No. 48.

Hot. Beer -
 Spaced 38 lb.
 61. 11.

Larger -

No. 52. Brew. Aug. 7th 114.
 No. 1. Fermenter. 14720. Can. Malt.
 80. Hops.
 35. Cereals 15. Yeast. 15. Beer 15. Put.
 M. G. S.

Foundation water 31. M. C. 9. 22 @ 100
 Hydrolyt. 16. M. C. @ 210. 4.
 Sparged. 67. " 170.
 Boilers made up. 101 M.
 Turned out. 45. " 10.
 12. 45. B. H. 84.

Aug. 11 th	5 ^{hour}	55 H.	5-70. 13. 4.
" 12.	6 "	55 H.	4. "
" 13.	6.30 "	54. 1/2 H.	3-45. "
" 14.	6.30 "	53.	3-20. 4.
" 15.	6.30 4. "	51 2/3.	3. "
" 17.	6.30.	49 1/2. H.	2-90. H.

Run in Watt.
 80 1/2. M.
 2 Phos.

Aug. 21st 114.

Thin Brew. for Stout 121
Bottling

No. 53. Brew - Aug. 12th / 14.
No. 7. Sun. 5500. Gen. Malt.
160. Hops.

95. Oregon 40. Bar. 25. Kent.
M. V. S.
4. Mr. L. 1 1/2. S. S.

Fermentation. water 44. lbs (31 @ 200 13 Cols
Undulit. 22 lbs @ 210. H.
Spariged. 49. " " 170.
Made up - 100 lbs.
Turnout 93. "
2.17 G. 59. H.

Bashed. in Matt. Aug. 22nd.
79. lbs.

For - P. C. J.

No. 54. Brew.
No. 5. Sum.Aug. 13th 114.

5500. lbs. Malt.

180. Hops.

100. Oregon, 30. B. O., 25. B. O., 25. Kent.
M. V. S.

Foundation water 44. (31. @ 20° 13. Cold.
 Hydrat. 22. @ 210. H.
 Sparged. 49. H.
 Tap heat. 155.
 Made up. 100. H.
 Turned out 93. H.
 21. * 9. 69. H.

Rashed. Aug. 25th
 All. H. P. C. J.

Hop. Beer -
 Sparged. 38. H.
 61. H.

For Stock

No. 55. Brew.
No. 6 Turn.

Aug. 18th /14.
5500. Can. Malt.
180. Hop.

95. Oregan 50. Bop. 25. Inst. 10. Ble
M. Y. S.

Further Yeast. J. Flour.

Made up. 100. Hh.
Turn out. 96 "

21. + 0. 59. H.

Washed. Aug. 31st.
All. Flock. Final.

Go. 56. Brew.
No. 4. Sun

Aug 20th /14.

5500. Grain - Malt -
160. Hops -

95. Oregon. 40. B. 25. Yeast.
M. F. S.

Yeast. Yeast. Y. Flour -
Fountain water 44. (30 1/2 ¹⁹⁸ / 32 lbs. de.
Underlet. 22. fph. @ 210. H.
Sparged. 50 " " 170. H.
Made up - 101. fph.
Turned out - 95. " "
20-4. 4. 58 2/3. H.

Packd. in Katts. Aug 31st.

Final.

Hops. Brew -
Sparged. 38 fph. "
61. H.

For Stock.

No. 5-7. Beans.
No. 7. Linn.

Aug. 24, 1914.

15500. Can. Malt.

180. Hop.

105. Oregon. 50 Bbl. 25. Hunt
M. & S.

Foundation water. 31. @ 198. 13 Cold.

W. alcohol 22 Pbl. @ 210. H.

Sparag. 719. Pbl. @ 140. H.

Tap heat. 155.

Made up - 102 Pbl.

Turned out. 96 "

21. G. 58 1/2 H.

Crashed. Sept. 3rd

All. Pbl.

No. 58. Brew.
No. 1 Sun.

Aug. 25th /14
5500. Can. Matt.

160. Hops.
100. Oregon 20. Heat 40. N.Y.S.
M. F.S.

Foundations water H.

Washed out. 22. ^{at} 21. H.

Spargers. 52 H. @ 170.

Sp. heat 155.

Made up. 104. H.

Turned out. 98. "

209. 59. H.

Washed. Sept. 2nd /14
Matt.

Final.

~~Spec. for Battlement~~
 Tray. per. Battlement
 No. 59 Brew. — Aug. 26. 1/14.
 No. 5 Sun. 5500. Can. Malt.
 160. Hops.
 65. B. L. 30 Oregon 20 B. L. 20 N. Y. S. 20
 M. G. S.

10. Lb. Davison's Salts.

Foundation water 44.7 lb.
 Anhydrit - 25 @ 210 lb.
 Sprayed -
 Top heat 155 -
 Thacker's - 100 lb.
 Turned out - 100. "
 19.4. 59.4.

Packed in Katt. Sept. 5. 1/14.

10. Lb. Salts.

No 60. Brew. Aug. 27th/14.
 No. 3 - Sun. 5500. Cam. Malt -
 100. Hops -
 105. Oregon. 20 1/2 mt. 35. B. C.
 M. V. S.

10. Lb. Salt

Foundation water 44. Pph.
 Hypo. 22. @ 210. H.
 Sparged. 50. Pph. @ 140
 Tap heat. 154.
 Made up. 104. Pph.
 Turned out. 98 "
 19. G. 59. H.

Rashed. Sept. 10. St. in Katt.

Hops. Beer -
 Sparged. 38. Pph. -
 62. H.

For P. O. S.

No. 61. Brew.
No. 2. Sun.Aug. 31st 114.

5500. Lb. Malt.

160. Hops.

87. Oregan. 53. B. 20th Cent.

M. V. S.

Condensation water. 44. H. (31. 2. 13 Cold)

Hydret. 22. H. @ 210. H.

Spray. 52. " 170. H.

Sap. Heat. 156.

Made up - 106.

Turned out. 100.

19. 2/3. G. 59.

Packed in. P. O. S. Sept. 11th

For 10 B. 2

No. 62. Brew.
No. 6. Sun.

Sept. 1st / 14.

5500. bars. Malt

160. Hops.

100. Oregon 40. B. 20. Kent

M. K. S.

Fermentation 44. Hh. (3.1 @ 200 / 3. 6 old.

Hydrolit. 22. Hh. @ 210. H.

Spharged. 50 " 170 H.

Temp. heat 158.

Back up. 104.

Turned out. 98. Hh.

19. G. 59. H.

Packed. in. Malt. Sept. 11th

For. Stocks

No. 63. Brew-

Sept. 2nd / 14

No. 4. Sun-

55.00. Cam. Malt.

170. Hop-

105. Oregon. 40 B. G. 25. Yant-

M. G. S.

For. Gulph. Ale. Stout & Stand.

Accumulation water 44. Pph. (31. @ 200/56 do

Underlet. 22. Pph. @ 210. H.

Sugar qd. 48. " " 190. " "

Tap heat, 158-

Spade up - 98. Pph.

Secundant - 93. " "

20. x 4.5 - 9. Malt.

Washed. Sept. 14th / 14.

All. Pher -

Final -

For Bottling

No. 64. Brew.

Sept. 3rd 114.

No. 1. Turn

5500. Cans. Malt.

150. Hops.

90. Beer, 40. B. 20. Fruit.

M. F. S.

10. Lb. Dawson, Salt

Foundation water 44 Hh.

Underlet. 22 @ 210 H.

Sifted yeast. 49 Hh. 170 H.

Type heat. 15 H.

Made up - 102 Hh.

Turned out. 96 "

1933. G. 59 H.

Packed in Matt.

Sept. 16th 114.

No. 65. Brew. Sept. 4. th.

No. 7. Sun 5500. Van. Walt.

170. Hops.

110. Oregon 25. Fruit 35. B. L.
M. G. S.

10. Lb. Davian Salt.

Foundation water, 44. (30 1/2, 13 1/2 cold.

Underlit. 22. H. @ 210. H.

Sparged 48 " " 170. H.

Mashed 100. H.

Turned out. 94. "

20. v. G. 5. 9. H.

Flashed. Sept. 16. th. - 114.
all. H. H. -

For Stock

Wm. C. Brew.
No. 15. Linn.

Sept. 8th /14.
5500. Can. Malt.

170. Hops -
75. B. S. 70. Oregon 25. Yeast.
M. F. S.

21 * 59. H.

Recked. in Malt. Sept. 17th /14.

Stock

No. 67 Brew -

No. 3. Sun.

deficit. 10th / 14

5500. Can. Make

170. Hops -

130. Oregon 25. Yant - 15. B. C.

M. F. S.

Foundation water 44. fth. (31. 9. 13.
 Underlit - 22. fth. @ 210. H.
 Sparged. 48. " " 170. H.
 Mashup - 96. fth -
 Turnout - 90. H -

21. 7/2 G. 59. H.

Packed. Sept. 21st / 14.
 Wm. V. Halpe.

No. 68. Brew.
No. 2. Term.

Sept. 11th /14
5500. Can. Malt.
160. Hops.

104. Oregon. 31. B. 25. Thut.
M. Y. S.

10. Salts in this Brew.

Foundations water. 44. fph. (13½ @ Sol. 30%²⁰⁰
Indulit. 22. fph. @ 210. H.
Sparged. 48. fph. @ 170. H.
Made up. - 9.7. "
Sparged. 9.1. "
Soft heat. 155. - H.
21.° C. 59. H.

Packed in Pilsch. Sept. 25th /14

Hops - Beer -
Sparged. 38. fph.
61. H.

This Brew for. Patt Draft

137

No. 69. Brew - Sept. 14th 1844.

No 6 Sum. 5350. low. Matt.

100. Hfs -

138. Oregon 22 Tent.

M. A. S.

Foundations 114. Hfs. (30 1/2 Hfs. 20 3/4 Hfs. 20 3/4 Hfs.)

Anglet 22 Hfs. @ 210.

Charged 50. Hfs. @ 1704.

Maclure 104 Hfs.

Turned out 95 Hfs.

20 x 9. 59 Hfs.

Washed. Sept. 24th 1844.

Am. Patt.

P. O. S.

No. 70. Brew - Sept. 15 H.H.
 No. 4. Sun. 5500 Can. Mall.
 100. Gole -
 135. Oregon. 25. That.
 M. Y. S.

Foundation water. H.H. 30 1/2. @ 2000 13 1/2 Cold.
 Hypohlet. 22. H.H. @. 210. H.
 Sparged. 50. H. " 170. H.
 Type heat 155. H.
 Made up 101.
 Turned out. 95.
 20. G. 59. H.

All. H.H.

This Brew for Bottling

No. 71. Brew - Sept. 16th 114.
 No. 1. Tun - 5500. Can. Malt -

160. Hops -

90 B.S. 45. Original 25. Wort -

M. J. S.

10. Lb. Pils. Salt.

Foundation water, 44 (30 1/2 ²⁰⁰ 13 Cold
 Underlet, 22. P.H. @ 110. H.
 Sparge, 49. H. @ 170. H.
 Wash heat, 165. H.
 Made up - 101. P.H.
 Turned out, 95. "
 20. ° Q. 59. H.

Stacked in Matt. Sept. 25. ^H

Thin-Brew for Bottling

No. 72 Brew. Sept. 17th 114.
 No. 7. Tun - 55.00 - Case Malt.
 150. Hops.
 90. Oregano 35. B. S. 25. Hunt.
 M. F. S.

10. Davison. Seltzer.

Foundation water. 444 gals (30 $\frac{1}{2}$ & 13 $\frac{1}{2}$ gal.)
 Ankerket. 22. gals @ 20.
 Sparged. 49. gals.
 Soft water. 155.
 Made up. 101 gals.
 Turned out. 95. "
 20.4 g. 59.4.

Rashed. Sept 30th 114.
 Final 3-5 g.

No. 73. Brew.
No. 5. Sun.

Sept. 18. $\frac{15}{14}$
5500. Can. Malt.

150. Hops -

96. Oregon 29. B. C. 25. Kent.
M. F. S.

10. Mr. Dawson. Salts.

Condensation water 44. Hh. $(30\frac{1}{2}) @ 200$ $\frac{1}{3} \frac{1}{2}$ Cold
Underlet 22. Hh. @ 210. H.
S. charged. 48 Hh. @ 170.
Tap heat. 155. H.
Made up. 100. Hh.
Turned out. 94. "
20. G. 59. H.

Washed. Oats at
Jim Patt. Final $3\frac{1}{3}$ G.

For Porter Booth

No. 74. Brew -
No. 3. Linn.

Sept. 22. ^{net} 114.
5500. Can. Mall.

160. Hufe -
75. B. C. 60. Oregon 25. Fruit.
M. F. S.

4. Lb. Lb.

1 1/2 " S.

Foundations 44. Lb.

Underlet 22. @ 210. H.

Sparged 48. Lb.

Sapwood 153.

Made up 100 Lb.

Turned out 94 Lb.

20. * 9. 59. H.

Packed. Oct. 1st -
In Path - 3 1/2 C.

No. 75. Brw.
No. 6. Luv.

Sept 24. 114.
5500. Can. Matt.
160. Pops.

135. Oregon 75. Kent.
W. G. S.

Foundation water. 44. P. W. (3 1/2 @ 13 1/2)
Underlit. 22. @ 240 H.
S. fringed. 50. P. W. @ 170 H.
Cap heat. 16 H.
Made up. 102. P. W.
Turned out. 90. "
20* Q. 59. H.

Prachel in P. W. Oct. 2nd 114.

No. 76. Brew.
No. 2 - Sun.

Sept. 25th / 14.
55.00 Can. Malt.
150. Hops.

88. Oregon. 37. B. G. 25. Kent.
No. Moss in this Brew.

10. Lb. Davison's Salts.

Foundations water. 44. Hh. (30 1/2 @ 200 / 3 1/2 hold.

Dyebrist. 22. Hh. @ 210. H.

Sparged. 49. H " 170. H.

Mash up. 102. Hh.

Turned out 96. "

20. G. 59. H.

Roasted. Oct. 5th.

Hop Beer.

Catawba

145

No. 77. Brew. Sept. 29th H.
No. 1. Sun 2,800 - Can. Malt -
150. Hops -
125. Oregon. 25. Hunt -
M. V. S.
Colored in Copper - 1/2. Gal.

Aggravation water 2 1/2 H. (21 H. @ 2000)
Underlit 1 1/2 H. @ 210. H.
Sparged 9 1/2 H. @ 170. H.
Made up 10th from. Top. Copper
9 1/2 G. 5 1/2 H.

No. 78. Brew. Oct. 2 ne 1/14.
 No. 4. Sun. 5500. Sun. Malt.
 170. Hops.
 100. Oryz. 45. B. 6. 25 Kent.
 M. S.

W. L. Davison's Salt.

Fermentation 114. Hops.
 Malt. 22. @ 210. H.
 Sparged. 118. Hops. @ 170. H.
 Mash up. 104. Hops.
 Turned out. 98. "
 21.9. 59. H.

Racked Oct. 13 # 1/14.
 Hops. 7. Hops. Final H. G.

Hops. Beer.
 Sparged. 38. Hops.

No. 7.9. Brown. Oct. 5th / 14.
 No. 7. Sun. 5500. Com. Matt.
 170. H. H.
 95. Oregon. 50. B. 25. Kent.
 M. G. S.

Foundation water. 44. H. (32 @ 20 1/2 Cadd
 Underlet. 22 @ 210 H.
 Sparged. 48. H. @ 170 H.
 M. G. S. 97. H.
 Turned out. 90. H.
 22. G. 59. H.

Rached Oct. 15th.
 All. H. H. Final.

Stock all

No. 80 Brew -
No. 1. Sun -

Oct. 13th 1114.

5500 Can. Malt.

170. Hops -

105. Oregan. 50 B. 15. Kent
M. P. S.

Foundation water. 44. Hh. 131 @ 200/136
Underlet, 22. Hh. @ 210. H.
Spargest 48. " " 170.
Made up. 98. Hh.
Turned out. 92. "
Tap heat 154.

21. 2. 9. 59. H.

Packed. Oct. 23rd 1114.

All. Photo. All. P. Street
10. Photo Street to P. C. S.

Stock all

No. 81. B gun -
No. 6. Gun

Oct. 14. #114.

5500. Can. Walt.

170. Yafi -

100. Oregon - 45. B. G. 25. Yunt.

M. V. S.

Foundation water 114. fth. (31. @ 200 ft. 13. Cold.

Underlet 22. fth. @ 210 ft.

Sprayed. 49. " " 170. ft.

Yafi heat. 150.

Yack up. 98. fth.

Turned out. 92 ft.

21. 3. 9, 59. ft.

Washed. Oct. 26th 114.

All. fth.

Final

P. C. J.

Apr. 82. Brew.
No. 3. Linn.

Oct. 15th /14.
5500. Can. Malt.
170. Hops.

118. Lb. Oridan 52. Lb. Boll.
M. V. S.

Foundation water 44. Lb. (31 @ 200 13 Cals.)
Angerlet 22. Lb. @ 210 H.
Sparged 50. Lb. @ 170 H.
Wash heat 155.
Mash up 101. Lb.
Turned out 95. "

20-2. @ 59 H.

Rasped. Oct. 27th /14.
All. Hesh. Final H. @

High Beer.
Sparged 38. Lb.
61 1/2 H.

For. Gattis

151

No. 83, Brewer
No. 7, Sun

Oct. 19th 14.

5500. Can. Malt
150 Hops.

100. Oregon 30. B. 20. Dist.
M. S. S.

Foundation water 44. 31 @ $200/136$

Underlit. 22 Hb. @ 210. 4.

Spr as yep. 49. 11. 170. 14.

Tap heat. 154.

Machine up 100 Hb.

Shredded out. 94.

20 1/2 G. 5-9. 14.

Backed. Oct. 26th
In Gattis. Final 5. G.

No. 84. Brew. Oct. 20th 114.
 No. 2. June. 5-5-00. Learn Mult.
 15-0. Hopi -
 105. Oregon 25. B. G. 20th June
 M. F. S.

Formulation water. 114. (31. @ 20° 136 d.
 Nichollet. 22. bbl. @ 210. H.
 S. G. 149. bbl. @ 170.
 S. G. heat. 154.
 M. G. de. 100 bbl.
 Turned out. 94 "
 20th 29. 59. H.

Packed. Oct. 29th. S. G. Matt.
 Final

Nov. 8 5. Brew - Oct. 21st 14.
 No. 1. Fermenter. 4. 7. 80. Can. Malt.
 80. Hops -
 40. B. 6. 10. Grain. 15. Boas. 15. Fruit.
 M. Y. S.
 86. L. M. Chers. Yeast.

Foundation water. 31. lb. (22 1/2 @ 1.44. 8 1/2 @ 2.00)
 Singlelet. 16. lb. @ 2.10. H -
 Sparge. 67. lb. 170. H -
 Tap heat 154.
 Mash up. 100 lb.
 Turned out. 94. lb.
 12. 45. B. 48. H.

Oct. 24. 55 H
 " 26. 55 H. 4-20 Bal. 5 pm
 " 27. 55 H. 3-30 " 10 am
 " 28. 53 1/2. 2-40. " 5 pm
 " 29. 52. H. 2-80 " 6 pm
 " 30. 51 H. 6 pm

Packed. Nov. 3rd 14.
 L. M. Matt.

No. 86. Brew.
No. 5. Sun.

Oct. 22nd / 14
5500. Can. Malt.
150. Hops.

105. Pilsener. 25. Heat. 20. B. to
M. Y. S.

Foundation water 44 Pfl. (31 @ 200 / 300 lbs)
Wuplet. 22. @ 210. H.
Sparged. 49. Hops. @ 140.
Tep. heat. 154.
Mash up. 101. Pfl.
Turned out. 95. H.
21. G. 584. H.

Washed Oct. 31st.
In. Hatt. Final H. G.

No. 87. Brew. Oct. 24th 1911.
 No. 1. Sun. 5500. bar. Malt.
 150. Hops.
 100. Pilsener 30 B. 20 H. 20 W.
 M. G. S.

Foundation water 44. H. (31 @ 200 13 Coker.
 Underlet. 22. H. @ 210 H.
 Sparge 49 H. @ 170 H.
 Tap heat 155. "
 Made up 101 H.
 Turned out 95. "
 Altogether 5 min.
 21. 9. 69. H.

Mashed Nov. 5th 1911. In Great.
 Final C. 4. 2. 4.

For Stock

No. 88. Brew.
No. 6. Sun.

Oct. 29. 14.
5500. Can. Mal

170. Hope -

84. Oregon 66. B. Ser 20. Hunt
M. G. S.

Foundation water. 44. (31 @ 200. 13. Cold.

Underlet. 22. fph. @ 210. H.

Spargel. 48. 11. " 170 H.

Tap heat. 155.

Machup. 98. fph.

Turned out. 92. "

21. G. 59. H

Backed Iron. 9 ft.

All. fph. Final. 4. G.

No. 89. Brew Oct. 30th 114.
 No. 4. Sun 5.500. Can Malt -
 100. Hops -
 140. Oregon. 20. Hunt.
 M. L. S.

Foundation water 44. (31 @ 200.13. Cold.
 Underlet. 22. Hh. @. 210. H.
 Sparged. 50. " @ 170 H.
 Tap heat. 155.
 Made up. 101. Hh.
 Turned out. 95. "
 20. G. 59. H.

Packed. Nov. 11th
 All. Hh. for P. C. J. Final. 4. 1/2 G.

Hops - Beer -
 Sparged. 38. Hh -
 61. H.

Wine For Hoff. Ole V. Stout

No. 90. Brew. Nov. 2nd 114.
 No. 7. Linn. 5500. Can. Malt.

170. Hoff.
 100. Oregon. 50. B. 20 Hunt.
 M. F. S.

Foundation water. 44. H. (31 @ 20°/13 cold.
 Underlet. 22. @ 210. H.
 Sprayed. 49. H. @ 190. H.
 Sprayed. 155.
 Made up - 98. H.
 Turned out. 92 H.
 20. 2/3. G. 59. H.

Parted. Home. 14. 2/11. Linn. Malt.
 Final. 3 1/2. G.

Nov. 9. Bull.

Nov. 3rd 114.

Nov. 2. Team

5500. Can Watt.

150. Hrs.

95. Oregon 30. B. L. 25. West.

M. F. S.

Amputation water, 44, Hrs. (31 @ 200/560)

Ureterit. 22. @ 210. H.

Spatyech. 49. @ 170. H.

Spatyech. 15-6-

Mastup. 101. Hrs.

Surnech. 95. Hrs.

209. 59. H.

Washed in Watt. Nov. 13. 15.

Final. 3. 4/3. 4.

Nov. 25. Team in Photo. for. P. C. S.

Harper

No. 93. Brew
Fermenter

Nov. 5th 1911.
47.80 Can - Malt -
80. Hope -

35. Oatmeal 15. B. G. 15. Bob. 15. Trout.
M. F. S.

26. Lk. Yeast. off. No. 8 5. Brew -

Fermentation water. 31 Hh. @ 22 1/2^{@ 200} 8 1/2 Cold.

Underlet. 16. Hh. @ 210. H.

Sparge. 66. Hh. @ 140. H.

Tap heat. 153.

Wash up. 1.00. Hh.

Turn out. 94. Hh.

12. 45. Bal. 48. H.

Nov. 10th 3-90. Bal. 55. 4.6 per

" 11th 3-35. " 55. 4.10. per

" 13. 2-80. " 53. " 7. per

Washed in Matt Nov 18th 1911.

For Stock

Nov. 9th. Brew.

Nov. 9th/14.

Nov. 1. Sun.

55.00. Sun. Malt.

170. Hops.

90. Oregon. 35-B. 25. Hus. 20. B. 4

M. F. S.

For refraction water. 44. (31 @ 200 / 13 cold)

The rest 22 @ 210. H.

Sprayed. 45. fph.

Off heat. 15.5. H.

Made up. 96. fph.

Turned out. 90. "

21. 13. G. 59. H.

Pack up. Nov. 20th/14.

All. Done.

No. 95. Brew.

Nov. 10th / 14.

No. 6. Seen.

5500. Can. Malt.

170. Hops.

100. Oregon 25. Kent. 45. Boll.

M. F. S.

Fermentation water. 44. (31. @ 200. 13 Cold.

Underlet. 22. @ 2/0. H.

Sparged 45. H. @ 170. H.

Mash up. 90.

Turnout. 90.

21. Q. 59. H.

Racked. Nov. 23. / 14.

All. Hops.

For 6.13No. 96. Brew.
No. 3. Turn.Nov. 11th/14.

4.700. Can. Malt.

140. Hops.

85. Oregon 40. Yunt. 15. B. li.

M. & S.

Foundations water 31 lbs. (22½ ^{200.4} 8½ Cold.

Underlet. 16 lbs. @ 240.

Spray. 67 lbs. @ 170.

Wash up - 102

Turned out. 96 lbs.

17½ G, 59.4.

Run in Craft. Nov. 19th

Turned 3½ G, 59.4.

P. O. J.

No. 9.7 Brew.

Nov. 13. #14.

No. 4. Tenn.

5500. Can. Malt.

160. Hops.

115. Origen. 45. Fruit.

M. S.

Fermentation. 44. 4/4.

Hydrolit. 22. "

Sprayed. 50. "

Tap heat. 15.5.

Made up. 102. 4/4.

Turned out. 96. "

20. G. 59. 4.

Brewed. Nov. 24. #.

All. Work P. O. J.

For W. C. J.

No. 98. Brew.

No. 7. Turn

Nov. 16th 114.

5500. Carr. Malt.

160. Hope.

110. Oregon 50. Hunt.

M. F. S.

Foundation water. 44. Pph.

Widulit. 22 @ 210 H.

Sparged. 50. Pph. @ 170 H.

Wye dump. 104.

Turnout. 98. Pph.

20. G. 59. H

Packed - Nov. 25th.

All. Huds. per W. C. J.

Stock

No. 99. Brew. Nov. 17. 1914.
 No 2. Sun. 5500. Can Malt
 170. Hops -
 96. Oregon 40. Tunt. 34. B. G.
 M. F. S.

Foundation water. 44. Hh. (32. @ 200/200)
 Underlet. 22. Hh. @ 210 H.
 Sparged. 4.7 Hh. @ 170 H.
 Mash up. 99. "
 Turned out 93. "
 21. x G. 58 1/2 H

Washed in Katt. Nov. 28. 14 -
 Final 4 x G.

No. 100. Brew. Nov. 18th/14.
 No. 5. Sun. 5500. Calm. Malt.
 110. Oregon. 50. Hunt.
 M. V. S.

Foundations 114. Ppl.
 Underlet. 22 Ppl. @ 210.
 Sparged. 50. Ppl. 170.
 Soft heat. 154.
 Made up. 101. Ppl.
 Turned out. 95. Ppl.
 21. 1/3 of 5-9. H.

Rashed. Dec. 3. 20/14
 All. Under

Catowka -

No 101. Burn

No. 3. Burn

Nov. 19, 11th 1111

2800 lb. Malt

130. Hops

100 Orizyan 30/100

M. G. S.

Foundation water (29. lbs. (21 @ ²⁰⁰ 860)

Hyperlit. 14. lbs. @ 210.14

Sparged. 91. in 170.

Hop heat. 154.

Made up - 10 1/2. in. From Top Coffee -

Turned out.

9 2/3. G. 59.17

Thasped. Nov 30th

25. Hops. & 48. lbs. in Malt.

N. C. S.

Nov 102 Brew.

Nov. 23, 14.

Nov 1. Linn.

5500. Can. Malt.

160. Hops

118. Oregon. 42. Yeast.

M. V. S.

Fermented. Slow.

Fermentation water. 44. Pph. (32 @ 210 & 12 @ 14)

Underlet. 22. Pph. @ 210. 14.

Sparged. 50. " " 140

Oxygenated. 155.

Made up. 104. Pph.

Turned out. 98. "

20. G. 5-8 1/2 H.

Rashed Dec. 5. th 14. All. Inds. 42.

Final.

No. 103. Brew - Nov. 24. 11.14.
 No. 6. Sun. 5500. Can. Malt.
 100. Hops -
 120. Oregon. 40. Fruit.
 M. F. S.

Fermented Slow
 Foundation water 44. Hh. (32 @ 200. 12. 6. 10.)
 Hydrolit. 22. Hh. @ 210. H.
 Spargepd. 50. Hh.
 Safe heat. 155.
 Made up. 107. Hh.
 Turned out - 96 "
 20. x 9. 59. H.

Hacked. Dec. 8. 14.
 All. Hh. P. C. J.

Hops. Beer -
 Spargepd. 38. Hh.

This Brew - for Bottling

No 104. Brew - Nov. 27th / 14.

No. 4. Tunn. 5.500 Can. Malt.

150. Hops.

60. B. L. 50. Oregon. 40. Kent.

M. F. S.

Kent. Yeast.

Foundation water. 44. (32 @ 210. 12 Cold.

Underlet. 22. Pk @ 210. H.

Sparged. 49. " " 170. H.

Soft heat. 155.

Made up - 100. Pk.

Turned out. 93 "

21. 4. 59. H.

Packed in Katt. Dec. 8th

No. 105 - Brew-

Nov. 30th /14.

No. 7. Sum.

5500 Can. Malt-

160. Hops -

110. Oregon - 50 Hect

M. Y. S.

Fountain water 44 ffl. (32 @ 20°/2. Cold-

Hydrolit 22 @ 210 H

Spargol 57 ffl. @ 170 H

Safe heat 156.

Mach up 102 ffl.

Turned out 96. "

20 x 4. 59 H

Masked. Dec. 12th /14.

All. Photo P. B. J.

Stock

No. 100 Brew -
No. 3. Jun.

Dec. 1st 114.

5500 - bar. Malt.

170 Hops

100 Oregon 45. B. L.B. 25. Trent
M.S.S.

Kreith. Yeast.

Foundation water 44. Pph. (32. @ 200th / 12 Cold.

Mugherit. 22. @ 210. H.

Sparged. 48. Pph. @ 140. H.

Soft heat. 154.

Made up. 98 Pph.

Turned out. 92. "

21. G. 59. H.

Rashed. Dec. 14.

All. Pph.

Hop. Beer -

Sparged on 38. Pph.

62. H.

Stock

175

No. 107. Brew
No. 2. Turn

Dec. 2. ^{22nd}/14.

55.00 - Can. Matt.

170. Hops -

100 - Oregon. 45. B. C. 25. Hunt
M. F. S.

Yeast off - No. 4. Turn -

Foundation water 44. Hh. (32. @ 200. / 2 Cold.

Winkler - 22 @ 210.4

Sparged 46 Hh. @ 170.

Tap heat. 156.

Trade up. 98. Hh.

Turned out. 97. "

21. x 9. 59. H.

Packed. Dec. 16. ^{24th}/14.

All. Hh.

No. 108. Brew - Dec. 7th /14.
 No. 1. Sun. 5500. ~~5500~~. Malt Caton
 150. Hops -
 85. Oregon. 40. B. S. 25. Pint.
 M. Y. S.

Yeast. Off. No 105 Brew. 7. Flour
 Hydration water. 44. (32. @ 200 / 2 cold
 Underlet. 22. Hh. @ 210 H
 Sparged. 50. " @ 170. H.
 Laps heat. 15 H.
 Made up. 100 Hh.
 Turned out. 94. "
 21. 1/2. G. 59. H.

Hacked. Dec 19.
 Sun. 4. G.

No. 109. B. rev.

Dec. 9th 14.

No. 5 Sun.

55.00. Matt. Eaton

150. Hope.

95. Oregon 30. B. S. 25. Hunt

M. F. S.

Formulation water 44. ffl. (32 @ 200. 12 Cold.

Hyperlit. 22. ffl. @ 110. H.

Sp. arg. sol. 52. " " 170. H.

Tap heat 155. H.

Mach. up. 107. ffl.

Turned out. 96 "

19. x q. 59. H.

Washed. Dec-17th 14. Sun. Batt.

No. 110. Brew - Dec. 10. ^{11/14}
 No. 6. Sum. 5500 Caton. Malt.
 150. Hops.
 100. Oregon 25. B. 25. West.
 M. Y. S.

Foundation water 144. Hh. (32 @ 70° 12. Cold.
 Underlet 22. Hh. @ 210. H.
 Sparged. 50. " " 170.
 High heat 15 H.
 Mash up. 99. Hh.
 Turned out 93. Hh.
 20% G, 59. H.

Racked. Dec. 18. ¹¹ In. Patt.

High Beer -
 Sparged. 38. Hh. -
 62. H.

This Brew - for: Hops - or Stand 179

No. 111 Brew -

Dec. 14th 114.

No. 7. Sun.

5500. Catons Matt.

165. Hops.

65. Oregon 40. Cass. 40. B. 20. Put
M. V. S.

Foundations 114

Hydrant 22.

Sparged 48.

Yaps heat -

Made up 98. Hops.

Turned out 92 "

20-3. 59. H.

Marked in Photo. Dec. 28
Final

This Brew for Draft Matt

No. 112. Brew.

Dec. 15. 1/14.

No. 3. Tun-

5500. Cator's Malt.

165. Hops -

80. Oregon. 40. Guinness. 30. B. 15. Pint.
M. F. S.

Sparged. Foundation water value in
cold water tank Leaked.

Foundation water. 50 fph.

Hydrolit. 25. fph @ 210.

Sparged. 38. " 170

Tap heat. 155-

Mash temp. 97.

Turned out. 91

20. G. 57. H.

Packed in Matt. Dec. 24.

Final 5. G.

This Brew for Bottling

181

No. 113. Brew - Dec. 16. 1914.
No. 4. Sun. 55.00. Cateau Malt -
150. Hops -
50. Leans 50. Prigoun 30 B. L. 20 Pint
M.

Foundation water. 44. ffl. (32 ffl. @ 200/12 holes
Huperlet. 22. ffl. @ 210.
Sparged. 48. ffl. @ 170. +.
Safe heat. 154.
Made up. 97. ffl.
Summed out. 91. "
20. - 2. G. 59. H.

Marked Dec. 26. 1914.
Final. 5-

No. 114. Bud. Dec. 17, #114.
 No. 2. Sum. 2. 5500. Coton Malt.
 150. Hops.
 85. Cans. 25. B. 20. Ouzer 20 Heat.
 M.

Foundation water. 44. H. 32. @ 200/2 Cold.
 Includit. 22. @ 210. H.
 Sparged. 48. H. @ 140.
 Sp. heat. 154. H.
 Made up. 98. H.
 Turned out. 92. "
 20-2. G. 59. H.

Plashed in Katt. Dec. 28.
 Final 3-2. G.

No. 115 Byw-
No. #1 Sun 1

Dec. 21st / 14.

5500. Gall. Malt.

170. Hops.

110. Original 45 Gall. 20. Cent.
M. F. S.

Foundation water 44 (32 @ 20° 12 Cold.

Hydrolyt. 22 @ 210°

Sp. aye d. 46. Hops. @ 170°

Temp. heat - 155-

Spade up - 96. F°

Turned out - 90. "

20 1/2. G. 5 1/2. "

Washed in Gatt. Dec. 31. / 14.

Final 41. 2. G.

Stock

No 116. Bogue
No. 6. Sun.

Dec. 22. nd /14.

5500. Loan Malt.

170. Hops.

93. Oregon 57. Loan. 20. Kent.

M. V. S.

1076. Davidson's. Salts.

Foundations water 44. (32. ^{@200} /12. C. G. G.)

Amphib. 22. nd @ 210. H.

Expenses. 44. nd @ 170. H.

Deep heat. 15. H.

Made up. 95. H.

Turned out. 8. H.

2174. 59. H.

Washed in. 4. H. Dec. 31 /14.

Final 4. H.

No. 118. Brew.

Dec. 24, 1914.

No. 3. Sum

5500. Bar-Malt.

150. Hops.

80. Oregan. 50. Cass. 20. Yeast.

10. Lb. Dawson's salt.

Fermentation water. 214. ffls (52 @ 202) 26 do.

Underlet. 22. ffls @ 210. H.

Sparged. 48. " 170. H.

Mashed up - 100 ffls

Turned out. 94. ffls.

20. @ 54. H.

Packed in Kett. Jan. 2. nd 1915.

Final H. - 3. @.

No. 119. Brew. Dec. 28th /14.
 No. 4 Linn 5500. Bar. Malt
 150. Hops.
 90. Oregan 40. Bar. 20. Herb.
 M. G. S.

10. Hb. Dawson. Salt.
 Fermentation water 44. Hb.
 Hyperlit. 22. Hb. @ 210. H.
 Sp. as per. 49. " 170. H.
 Malt up. 101 Hb.
 Summed out. 95 H.

20° C. 59. H.

Packed in Malt - 7.00
 Final 4.00

No. 120. Brew-
No. 2. Sun-

Dec. 29th / 14.

5500. Can. Matt

150 Hops

55 Oregon 40 B. C. 40 Cans. 15. Kent.
M. F. S.

10. H. Davison's. Salt

Foundation water 144 fth.

Underlet. 22. @ 210. H.

Sparged. 48. fth.

Boil heat. 154.

Made up. 95. fth.

Turned out 101. H.

21. G. 59. H.

Packed. Gang. 12. / 15. in Felt.
Linal. H.

No 121 Brew. Dec. 30. 114.
 No. 7. Linn 5500 Can. Malt.
 150. Hop.
 55. Oregan. 40. Can. 40. B. 15. Heat.
 M. K. S.

10. Lb. Davison Salt
 Foundation water. 44. fth. (33 @ 2.00) 11 Cold.
 Hydrolyt. 22 @ 210. H.
 Sprayed. 48. fth.
 Tap heat. 154
 Made up. 102. fth.
 Turned out. 99. "
 21.0, 59.

Washed Jan. 15. 114.
 Linn. Malt. Linn 4.4

No. 122. Brew - Jan'y 5. 115
 No. 1. Sun - 5500. Catons Malt.
 150. Hops.
 95. Oregon. 40. Hops. 15. Hout.
 M. V. S.
 10. Lk. Davison Salts

Foundation water 44 Hh. (33 @ 202.11 fph. Sold.
 Flyderlet. 22 Hh. @ 210. H.
 Sparged. 50. " @ 170. H.
 Hops heat. 156.
 Made up. 100 fph.
 Turned out. 94. "
 20. G. 58 1/2. H.

Washed Jan'y. 14. In Hatt.
 Final. 3-2.

No. 123. Brew. Jam. li. th 115
 No. 6. Sun. 5500. ^{Case} Pats. Malt-
 150. Hopu-
 100. Oregon. 35. - 15. - Went
 M. V. S.

10. Lb. Davison Salt
 Foundation water. 44. 133. @ 201. 13. Cold
 Underlet. 22. fph. @ 210. 14
 Sp. as geol. 50. fph.
 Cap heat. 154.
 Made up 101. fph.
 Turned out. 95. "
 20 1/2 G. 59. H.

Washed Jam. 15. In. Patt.
 Final. H. G.

This Brew for C. B.

Gr. 124. Brew.
No. 5. Run

January 7/15.
48.00 Catorn Malt.

140. Hops.

85. B. C. 40 cans. 15. Yeast.

Malt. Gal. color in keffer

10. Lb. Dawson's Salts

Foundations water. 31. Hh. - 23. Hh. @ 201.48 old

Wunderlet. 16 Hh. @ 710.

Sprayed. 68. Hh. @ 170

Yeast heat. 154.

Made up. 100. Hh.

Turned out. 94. H.

18-2. G. 59. H.

Washed in Katt. Jan 18.

Final. 3-2. G.

Stock

No. 125 - Brew - Jan. 8. 14
 No. 3. Swan - 5500 Potomac Malt
 170. Hop
 115. Oregon H.C. Cann. 15. Kent.
 M.Y.S.

10. H. Dawson Salts
 Foundation water 144. fph. (33. @ 201.11 Cold-
 Angler lit. 22. fph. @ 210. H.
 Sparged 48. " " 170.
 Soft heat. 156.
 Hops 96. fph.
 Turned out. 90. "
 21-24. 5-9. H.

Rashed. Jan. 20. /15
 Final.
 All. Photo.

Hops - Beer -
 Sparged. 38. fph. @
 60. H.

This Brew for Bottling Stout

No. 126 Brew.
No. 4 Linn

Jan. 11th 15.
55.00 Caters Malt.
150. Hops.

80. Oregon 55. Linn. 15. Huit

10. lbs. Davison's Salt
4. lbs. L. 1 1/2 lbs. S. S.

Foundations water 44. lbs. (33 @ 20th 11 Cold.

Hydrolyt. 22 @ 210. H.

Spargeol. 49. lbs. @ 170. H.

Tap heat 156

Made up 100. lbs.

Turned out 96 "

20. 2/3. 9. 59. H.

Racked in Katt. Jan. 19th
Kinnal 4. G.

No. 127. Brew. Jan. 12/15.

No. 2. Sun. 5-500. Caton Malt
150 Hops.

95. Oregon 10. Cases 15. Kent.
W. S. S.

10. Hb. Dangerous Salt
 Foundation water 44. Hb. (33 Hb. @ 201/160)
 Underlet. 22. Hb. @ 210. H.
 Sparged. 50. Hb. @ 170.
 Safe heat. 155.
 Made up. 100. Hb.
 Turned out. 96. H.
 20²/5. G. 59. H.

Wacker in Watt. Jan. 22/15.
 Final 4. G.

Stock

No. 128. Brew. Jan. 13. /15.
 No. 7. Sum. 55.60. Cato's Malt
 170. Hops.
 100. Oregan 50. Bann. 20. Kent.
 W. F. S.

10. Lb. Dawson Salts
 Foundations water 44. H. (33. @ 701.4 / 11 Cold.
 Indulit. 22 H. @ 210. H.
 Spargal. 48. H. @ 170. H.
 Soft heat. 156. H.
 Made up. 100 H.
 Turned out. 93.
 21. * G. 59. H.

Stacked. Jan. 26. /15.
 Final.
 All. H. H.

This Brew for - C. 43

No. 129. Brew - Jan. 14/14.
 No. 1. Turn 4800. Catons Malt.
 140. Hope -
 85. B. C. 40. Lams. 15. Mint.
 M. J. S.

10% the Davison's Salt
 Foundation water. 34/26 @ 2018. Cold.
 Underlet 16 lbs. @ 270. H.
 Sparged. 65. " @ 170. H.
 Boil heat 153.
 Made up - 102. lbs.
 Turned out - 96. "
 18-²/₃ G. 59.

Harpedine Malt - Jan. 25 -
 H. mal 4-2. G.

Try. for - Bottling

No. 130. Brew.
No. 6. Tun.

Jan. 19/15.

5500. Catons Malt

150. Hops

80. Cons. H. B. B. 20. Post
M. F. S.

10. L. Davison Salt

Foundation water 14. H. (33 @ 201. 11 Cold.

Underlet. 22. H. @ 210 H.

Sphar gel. 50 H. 170. H.

Mag. cl. up. 100. H.

Turned out. 9 H.

20 * Q. 59 * H.

Washed Jan. 27, 1915.

Final 5. Q.

Can for draft

No 131. Brew. Jan. 20/15-

No. 5. Sun. 5500. Eaton Malt.

145. Hops.

70. B. L. 55. Can 20. Tent.

M. K. S.

10. Lb. Davidson malt
 Foundation water 44. Hb. 33. Hb. 50/116
 Under at 22. Hb. @ 210. H.
 Sparged. 50" @ 170.
 Made up. 101 Hb.
 Turned out 95" $20 \times 59. H$

Packed. July 2nd.
 J. M. Katt.

Final H. G.

Hy. 132 Brew.
No. 3. Sun.

Jan. 21/15.
5500. Catons Malt.
145. Hops.

75 B. c. 50. Cans. 20. Kent.
Mr. F. S.

10 Lb. Dawson Salts.
Foundation water. 44. (33. @ 201/11 Cold.
Theriplet. 22. Hops. @ 210. H.
Sparged. 50 " " 170. H.
Made up. 103. H.
Turned out. 97. H.
20. G. 59. H.

Packd. Hops. 4. Lb. Sun. Katt.
Final H. H.

No. 133. Brew Jan. 22/15.
 No. 4. Tun - 5500. New Can. Malt.
 165 Hops.
 110. Oregon old. 35. leaves. 20. Hunt.
 M. Y. S.

10. Km. Davison Salt.
 Foundation water 44. 633 @ 201/11 Cold.
 Wyelet. 22. fph. @ 210/11.
 Sprayed. 49. " " 170. H.
 Made up. 101. fph.
 Turned out. 95 H. fph.
 22 G. 59. H.

Packed Feb 1st.
 Ldn. J. Hall.
 30. Hops. to. Royal. Hotel.
 Final 4. 2/3 G.

Hops Brew -
 Sprayed. 38. fph -
 62. H.

Super Brew for C.B.

(d) & (b)

No. 134. Brew.

No. 2. Tun.

Jan. 25/15.

4800 Caton Malt

140. Hops.

97. Oregon. 20. B. & 15. Hunt.

M. Y. S.

10. G. Davison Salts

Foundation water

Hydrolit.

Sparged.

Sp heat. 156.

Made up - 97.4 H.

Turned out. 103 H.

17.2 G, 59. H.

No. 135 - Brew. Jan. 26/15.
 No. 1. Sun. 5500. Can. New Malt.
 145.

70. B. l. 55. Sour. 20. Thirt.
 M. F. S.

10 Dawson Salts.
 Foundations water. 144. (38 Pph. @ 20/11) 600.
 Hydrolyt. 22. Pph. @ 210. 4.
 Sp. ar. sept. 52. " " 170. 4.
 Sp. heat. 156. 4.
 Made up. 106. Pph.
 Turned out. 100. Pph.
 20. G. 5-9. 14.

Washed in Malt.
 Feb. 11. /15.
 Final 4. $\frac{2}{3}$. G.

No. 136. Brew- Jan. 27/15
 No. 7. Sun - 5500 lbs. beam Malt.
 145. Hops.

50 B. h. 50 bags. 30 N.Y. S. 15 Pint.
 M. F. S.

10. G. Davison Salt
 Foundation water 44, (33 @ 201/11 Cold
 Underlet, 22. H. @ 210H
 Tap heat 156
 Made up - 105. H. h.
 Turned out, 99. H. h.

20. G. 5-9. H.

Packed in Gatt.

Feb. 12.
 Final 4. 2/3. G.

Watch this Brew

No. 137 Brew

Jan. 28. /15.

No. 6. Sun.

5500. San. Matt.

145. Hops.

70. Oregon 40. Sans. 20. H. S. 15. Fruit
M. & S.

10. Lh. Davis and Salt.

Foundation water 144. Hh. (33. Hh. @ 201) 11. Cold.

Underlet. 22. Hh. @ 210. H.

Spargel. 52. " " 170. H.

Tap heat. 156.

Mgd. up. 105. Hh.

Turned out. 99. "

20-24. 59. H.

Washed in Matt. Feb. 16.

Final 4 1/2.

This Brew for Stock

No. 138. Brew.
No. 5. Linn.

Feb. 3. 1/15

5500. Batons Malt.

170. Hope.

80. Old. Oregon 40. Law. 35. B. W. 15. Unit
M. G. S.

10. H. Davison Salts.
Foundation 44. H. (33. H. 20. 11 Cold.

Underlet. 22. @ 210. H.

Sharpest. 48. H. @ 170. H.

Open heat. 154. H.

Made up. 100. H.

Turned out. 96. H.

21. G. 59. H.

Washed. Feb. 13.
All. H. S.

T. his Brew for Matt Draft

No. 139. Brew
No. H. Sum.

Feb. 4. 115.
5500 Catons Mouth.
145. Hops.

90 old. Oregon 40. Gam. 15. Hint
M. Y. S.

10. Lb. Division Satta
Foundation water 44. Hh. (33 @ 201. 11 cold.
Hydrolyt. 22. Hh. @ 210.
Sprayed 51 " " 170.
Hops 104. Hh.
Turned out 98 " "
20. G. 59. H.

Washed. Feb. 20th. Low Draft.
Time ab 4 1/2 G.

Stocks

No. 140. Brew.

Feb. 5. /15.

Nov 3. Linn

5500 New Can Malt.

170. Hope

80. Oregon 75. Cans 15 Cans.

M. F. S.

10. The Davison Salt.

Foundations in water 44. (33. @ 201. 411 Caled.

Hydrolyt. 22 fph. @ 210. 14.

Sparged. 49. fph. @ 170. 14.

Tap. Heat. 156.

Trade up. 102. fph.

Turned out. 96 "

21⁺. G. 59. H.

Washed. Feb. 15.

All. Kohn.

Final

Hope Beer
Sparged 38 fph.

No. 141. Brew. Feb. 11/15.
 No. 2. Sun. 5500 New Beam. Malt.
 170. Hops -
 75. Ad. 50. Cass. 25. B. C. 20. Heat.
 M. Y. S.

10. The Davison Salts -
 Foundation water 44. (33. @ 2011. Cold.
 Hyduret 22. fph. @ 210. H.
 Sp. as gid. 49. fph. @ 140. H.
 Soft heat. 156. H.
 Made up. 102. fph.
 Turned. 46. "
 21-2. 59. H.

Washed. Feb. 24.
 All. Hops. Final 5. G.

Lager Beer

No. 142. Brew - Feb. 18. 115
 No. 1. Fermenter. 4700 Gall Matt.
 80. Hops.
 40. B. c. 20. H. G. S. 20. Kent
 M. F. S.

95. Lb. Ekus - Yeast
 Foundation water 31. Hh.
 Underlet. 16. Hh.
 Sparged. 66 "
 Pale heat. 15H.
 Trade up. 100. Hh.
 Turned out. 94 "
 12.25. G. 48. H

Feb. 22. 3^{pm} 6-25 B. 55. H.
 " 23. 6^{pm} 4-35. " 55. H.
 " 24. 6^{pm} 3-05. " 54 1/2 H.
 " 26. 6^{pm} 2-95. " 53. H.
 " 27. 6^{pm} 2-80. " 52. H.

Racked. in Matt. March 3.
 Final. 2-80 Bal. 36. H.

No. 143 Brew. Feb. 24, 115-
 No. 6. Linn. 5500. Can. Malt.
 170. Hops.
 95. Oregon 55. Can. 20. Kent.
 M. K. S.

10. Lb. Dangerous Salt.
 Foundation water - 44. Hh. @ 11 Cold.
 Underlit. 22 Hh. @ 210. H.
 Charged. 49. Hh. @ 170. H.
 Laps heat. 155. H.
 Made up. 100
 Turned out 96
 21. G. 58 1/2.

First Brew. with Cement Bottom
 in Hot water Tank.

Washed in Photo. Y. Hops.
 Mashed 8. - Final 3-5. G.
 Total 39. Hh.

No. 144. Brew - Feb. 25. 1855.
 No. # Run 5500. ³²⁰⁰ Caton. ²³⁰⁰ Malt.

145. Hop.

85. lb. C. 40. In. 9. S. 20. Pint.
 M. S. S.

10. lb. Davison Salts.
 Fermentation water. 44. Gall.
 Underlet. 22. Gall @ 9. 10. H.
 Sparged. ~~#~~ 50. Gall. 170.
 Boiled at. 155.
 Made up. 102 Gall.
 Turned out 96. "

20. Gall. 59. H.

Second Brew. with burnt Bottom in Hot.
 water Sample.

Washed in Malt. March 9.
 Final 3. 2. Gall

Hops Beer -
 Sparged. 38. Gall.

Thur. Brew for Stand or Galt Draft

No. 145. Brew. March. 2nd/19 -

No. 2. Sun. 5500 Corn Malt.

170. Hops.

90. Oregon. 60. N. Y. S. - 20 Kent.

N. Y. S.

N. Y. S. Hops very dirty

10 M. Davison Sales.

Foundation water 144. Hh. (51 @ 200 / 3 hold)

Underlet - 22. Hh. @ 210. H.

Spargers - 49. " " 170. H.

Cup heat - 154.

Made up - 104 Hh.

Turned out - 98. "

20 - 34. 59. H.

Washed March 16th

Ginn

Nov. 146 Brew.
Nov. 5 Sun.

March 3, 115-

5500. Can. Malt.

170. Hefe.

110. B. C. 40. Can. 20. Kent.

M. F. S.

Foundation water 44. (33. Hh. @ 200/3 bold.

Underlet. 22. @ 210. H.

Sparged. 48. Hh. @ 170 H.

Hefe up. 100. "

Turned out. 94.

21 1/2. G. 59. H.

Washed in Galt. March 17.

Final 3-2 G.

Lager-Beer.

215

No. 147. Brew. March. 8. 115.

No. 1. Fermenter. 4780. Malt.

80. Hops.

50. B. G. 15. N. G. S. 15. Wort

M. G. S.

90. Lbs. Yeast off. No. 142. Brew.

Foundations water. 31 f. H. (23, 8 cold)

Kanderlit. 16. f. H. @ 210. H.

Sparged. 66. " " 170. H.

Mash up. 100. f. H.

Turned out. 94. "

12. - 75. Bal. 48. H.

March. 12. 54 1/2. H. 7-70. Bal.

" 13. 55. H. 4-65. " 6. p. m.

" 14. 55. H. 3-35. " 6. m.

" 15. 54. H. 3. " 6. d. m.

" 16. 52 1/2. H. 2-85. " 6. p. m.

" 17. 50. "

Washed in Watt. March. 19.

Apr. 148. Brew.
No. 4. Tur.

March 10. 115.
5500. Can. Malt.
170. Hops.

100. old. Oregon 55. cans. 15 Kent.
M. Y. S.

Foundations water. 44. 633. @ 200/11 held.
Hydrolit. 22. fph. @ 210.4
Spargeid. 48. " " 170.4
Cap. heat. 156.
Hydrolit. up. 100
Turned out. 94

21. 1/2. G. 59. 1/2.

Barbed. March. 24. 115.
All. Photo. Final.

20 Photo sent to R. N. McDonald
12 Photo sent to J. Courtney

For Watt block for No. 217.

No. 149. Brew. March 17/15--
No. 2. Sun. 55.00 bar. Watt.

145 Hops.

85. B. L. 40. H. G. S. 20. Cent.
M. F. S.

10. The Davison Satto
Foundation water 44. H. (33. @ 20% H. d. o.)
Underlet. 22. H. @ 210 H.
Sparged. 50. H. @ 170 H.
Tap heat. 15.4.
Made up. 100 H.
Turned out 9 H.

21. 20. 59. H.

Washed in Watt. March 27.
80. H. Final 3-1/2 H.

Hop. Brew.
Sparged. 58 H.
6 1/2 H.

columns

This Brew for Standard

No. 150 Brew. Marsh 23/15.
No. 7. Sum. 55.00. Malt.

100. Hops.

103. Old Oregon 42 N. Y. & 15. Hunt
M. F. S.

No. Salts

Foundation water 44. fl. (31. @ 200/13. Cold.
Hydrolit. 22. fl. @ 210. H.
Sparged 50. " " 170. H.
Soft heat. 155.
Made up. 100. fl.
Turned out 96. "

21-2. G. 59. H.

April 7th Ran into Pat No 18
Final 343 9

Catawba for P. C. J.

No. 157, Brew.

March 26/15.

No. 3. Sun

2800. Lean Malt.

130. Hops.

80. Old. Oregon 30. N. Y. S. 20. B. C.

M. Y. S.

Coloured in Copper.

No. Salt.

Foundation water 29. fl. (22. @ 2007 Cold.

Kupferlit 14. fl. @ 170. H.

Sparged. 91. H.

Tap heat 154.

Made up 10. 1/2 in from Lot of Copper.

Turned out.

9. 2/3. G. 5. 9. H.

Total 112. 5

April 6th

Made up 45 fl. H.

Shot 13 runs for. Bottom 5

No. 152. Brew.

March 29, 1875.

No. 2. Sun.

5500. Can. Malt.

145. Hope

80 B. l. 45. G. G. S. 20. Hunt
M. G. S.

10. Lb. Davidson. Salt.

Foundations water. 44. (33 @ 200. 11 Gold
Underlet. 22. @ 270. H.

Sp. at ged. 57. 44. @ 170. H.

Safe heat. 154.

Wash up. 102. 44.

Turned out. 96. "

20 * 4. 59. H.

Washed in Matt. April 12.

Final 3-24.

Storn

No. 153. Brew.
No. 6. Sun.

Marsh. 30. 1/5-

5500. Jean. Malt.

170. Hope.

80. B. C. 40. bank. 30. W. G. S. 20. Kent.

M. F. S.

10. St. Davis am Salt
Foundation 44. (33. @ 200/17 hold.

Underhit 22. @ 210. H.

Sf argued. 48. fph @ 170. H.

Tap heat. 155.

Made up. 100. fph.

Turned out. 96. H.

21. 2. G. 5 9/12. H

This Brew for R.P. 39.

No. 134. Brew.

March 31. 1/15.

No. 5. Tun-

5000. Low Malt.

160. Hop.

103. old. Oregon 42. Band. 15. Cane

M. Y. S.

(Foundation water same @ 5500. Med)

10. lbs. Dawson Salt.

Foundation water 44. (33. Y. 11. Gede.

Hydrolyt. 22. ffl. @ 210.

Sparged 50 " " 170

Made up 102. ffl.

Turned out 96. "

Tap heat 154.

18²/₃ Y. 59. 14.

Marked in Watt. April 10.

Handed 5. C.

Thin Brew for Stout 223

No 1. Brew

April 12-15-

No. 3. Sun

5500. Lams Malt.

145 Hops.

85. old. Oregon H. P. S. 20. H. S.

H. P. S.

Heat - from. Fire -

H. P. S. 142. H. S.

Foundation water 44. (33 @ 100 / Cold)

Hydrat. 22. @ 210. H.

Sparged. 48. H. @ 170. H.

~~Water~~

Tap heat. 155.

Mash up. 100. H.

Turn out 94. H.

21. H. 59. H.

Washed in Water April 22. nd

Final 54. H.

Thin Brew

Sparged. 38. H.

62. H.

No. 2. Brew.
No. 2. Linn.

April 20th/15.

6000. lean Malt.

170 Hops.

100. old. Oregon 49. N. Y. S. 10. B. C. 20. Kent.
Ph. F. S.

10. Yb. Davison. Sulta.

Foundation water. 49. Hh. 136 @ 20° 13 Cold.

Hydrolet. 24. Hh. @ 210. H.

Sugar yeast. 50. H. 170. H.

Tap. heat. 15. H.

Boil. up. 100. Hh.

Turned out. 100. H.

21. 9. 59. H.

Packed. April 29. in Vatt
Final. 5. 9

Light Brew for ~~the~~ Stanch

Nov. 3. Brew
Nov. 4. Sun

April 22/15

5500. base Malt
140. Hops -

75. B. C. 45. W. Sp. 20. Kent.
M. F. S.

7. Lb. Darcow Salt.

Ground water 114. lbs. @ 33. = 1164.

Wyelet. 22. lbs. @ 110 =

Sparged. 50. lbs. @ 170 =

Tap heat. 154.

Wyelet up. 100 lbs.

Turned out. 94. "

21 1/2 c. 59 H.

Mashed. May. 5. in ~~the~~
Final

Light Beer -
Sparged. 38. lbs.
6 1/2.

No. 4. Brew.
No. 6. Sun.

April 26/15.

5500. Can. Malt.

140. Hops.

45. Can. 40. H. of. S. 35 B. C. 20. 1/2
M. & S.

T. H. Davison Salts

Foundation water 44 ffl. (33 @ 200 11 Cold.

Hydrolyt. 22. @ 210.4.

Sparge. 52. ffl. @ 140.4.

Soft. heat 155.4.

Wash. up. 10 ~~fl~~ ffl.

Turned out 98. "

20 1/2 @ 59 1/2 H.

Washed in Malt. May. 6.th
Sun. 4-2.4.

Stock

No. 5 Brew. April 27, 15
 No. 5. Sun. 5500. Corn. Malt.
 170. Hop.
 105. B. b. 45. Camp. 20. Hunt.
 M. S. S.

7. Davison Salted
 Foundation water 44. H. b. 63. @ 200 1/2
 Anhydrit. 22. H. b. @ 210. H.
 Sparged. 50 H. b. @ 170. H.
 Tap heat. 15. H.
 Wash. up. 105 H.
 Turned out 97. "
 21 x 4, 59. H.

Washed, May 11th 15 -
 all. H. b. Final.
 Sent to P. & S.

No. 6. Brew. May. H. 15-
 No. 3. Tun. 55.00. bar Malt.
 140. Hop.
 40. B. 40. Caus. 40. W. Y. S. 20. Kent
 M. Y. S.

7. Lb. Dawson. hops.
 Foundation water 44. ffl. (33. @ 200/11 cold
 Underlet 22 @ 210. H.
 Sparged. 52. ffl. @ 140.
 Ign. heat 155.
 Made up 104. ffl.
 Turned out 98. H.
 21. * 9. 59. H

Thashed. in Patt. May. 15/15.
 Final 59.

Hop. Brew.
 Sparged 38. ffl.
 62. H.

This brew for C. 73

229

No. 7. Brew
No. 2. Sum.

May 6. 115-

4800. Can Malt.

150. Hops.

90. old. Oregon 45. Can. 15. Yeast
M. F. S.

Hard water same @ for 5500 Malt

7. 74. Davenport Luth.

Foundation water 44. (31 @ 200 13. Cold

Underlet. 22. @ 210 H.

Sparged. 52. Hh. @ 140 H.

Made up. 104 Hh.

Turned out 98. "

18-24. 5-9. 1/2 H.

Washed in Katt. May 17.
Final 5-4.

No. 8. Brew - May 11th/15 -
 No. 6. Luan 55.00. Luan.
 145. Hope.
 75. H. Hope 50. B. 20/cent.
 M. G. S.

5. Hl. Davison Salt.
 Foundation water 44.
 Underbit. 22. ffl. @ 20.
 Sprouy. 53. " " 170.
 Macle. 105. ffl.
 Turned out 99 " "
 20 2/3. G. 59. H.

Washed. in Watt. May. 20.
 Final 4 1/4 G.

Stock Ale

No. 9. Brew.

May. 12. 115.

No. 5. Sun.

55.00. Grain Malt.

170. Hops.

100. Old. Oregon 50. Cass. 20. Hunt.
W. J. S.

Foundations water 44.7 lb. @ 200/14 cold.

Hydrolit. 27.7 lb. @ 210.

Sparge. 50 " " 170.

Made up. 102.7 lb.

Turned out. 96 "

21.1/2 G. 59. H.

Washed in 1 lb. S.

Stock. Ale

No. 10. Brew. May 13/15
 No. 7. Tun. 5500. lean. Malt
 160. Hops -
 100. B. 6.40. N.Y. S. 20. Trent.
 M.Y.S.

Foundation water 44. (32. @ 200/12 vol. ch.
 The first 22. @ 210. H.
 If as good. 50. H. @ 140. H.
 Hops heat 155.
 Made up. 102. H.
 Turned out 96 "
 21 1/2. @ 59. H

Packed in F. H. d.

No. 11 Brew.

May. 18/15.

No. 2. Sun.

6000 - bar - Malt.

170. Hops.

85. old. Oregon 40. bar. 30. B. 15/100.

M. F. S.

Fouling water. 49. (36 H. @ 209) 13. cold.

Wyeplet. 24. H. @ 210. H.

Sparged. 53 H. @ 170. H.

Sp. heat. 154. H.

Made up. 108 H.

Turned out. 102. "

21. x 9. 59. H.

Bashed in Phelps - P. C. S.

June 1st

Finat

This Brew for Standard or Patt

No. 12. Brew. May - 20. 115
 No. 4. Beer - 55.00. Can Malt.
 140. Hops.

70. B. 50. N. Y. S. 20. Kent
 M. Y. S.

Foundation water 44. (33 @ 200 // Cold

Underlet. 22. @ 210. H.

Sprayed. 52. H. @ 170. H.

Spr. heat. 155.

Mock up. 104 H.

Turned out. 98. "

21. 2/3. 4. 59. H.

No. 13 Brew. May 21. 115.
 No. 6. Sun. 55.00 Can. Malt

145. Hops.
 65. W. Y. S. 60. 13. 6. 20. 11. 11.
 W. Y. S.

Evaporation water 44. 132. @ 200/2. Cold.
 Underlit. 22. @ 210. 4.
 Sparged. 53. 170. 4.
 Sap heat. 155.
 Made up. 106 Hb.
 Turned out. 100 "
 21. 9. 5 1/2. H.

Bashed. in Malt. June 2.
 Final. 4-2. 9.

No. 14. Brew.
No. 3. Sun

May. 25/15.

5550. Eau. Malt.

170. Hops.

100. B. S. 50. M. G. S. 20. Nut
M. G. S.

Foundation water 44. fph.

Underlet 22. fph.

Soft aged.

Soft heat 156.

Made up - 104

Turned out. 98 fph.

22° Q, 59° H.

Washed in Fhd. June 4.

No. 15. Brews.
No. 5 Sun

May 20. 115-

55.00 low malt

140. Hops.

70. B. h. 50. N. G. S. 20 Kent.

Foundation water 44. ffl. (3B@²⁰⁰/1 cold-
Hydrolit. 22. ffl. @ 210. H
Sparged. 54. ffl. @ 170 H
Tap heat 156.
Made up. 100. ffl.
Turned out 100. "
2 1/2 q. 5% H.

No 16 Brew May 28th 1915-

No 7 Sun 5-228 lbt malt

140 " Hops

70 B.l. 50 P. of S. 20 Hent-

Foundation Water

Underlet

Sponge 5-4 Mils

Tap Heat 15-5-

Made up

Turned Out

21 x 4 59 H

Washed June 8.
Yatt.

Thu. 13^{new} per. 4² O. 2.

239

Nov. 17. 13^{new} -

May. 31^{11/15} -

Nov. 1. Sun -

55 to 60 cans Milk

170. Hops -

60. old. Oregon 50. B. de. 45 cans 16^{1/2} pint
M. Y. S.

Foundation water 44.

Underlet 22 lbs. @ 210

Sparged 54 " @ 170

Tap heat. 155

Wash up - 105 lbs.

Turned out - 99.

20 1/2 c. 59 H.

Washed June 9^{11/15} -

All Photo.

Hops. Beer -

Sparged. 38 lbs. -

No. 18. Brew.
No. 2. Sun.

June 1/15-

5500 Catoons Malt.

80. B. G. 40. N. Y. S. 20. Kent.
M. G. S.

Foundation water 44. Pph.

Underlet. 22. Pph. @ 210H.

Sparged. 51 " " " 170. H.

Tap heat. 155. H.

Made up. 102. Pph.

Turned out. 96 Pph.

19. °d. 59. 1/2 H.

Marked. June. 11/15-

In Vats. Final 3 1/2 d.

No 19. Brew. June 2nd/15
 No. 4. Turn. 5500 Catorn Malt.
 140. Hops -
 70. B. h. 50. M. G. S. 20. Hunt
 M. F. S.

Foundation water 144. ffl. 32 @ 200/2 Cold.
 Anhydrit. 22 ffl. @ 210. H.
 Sparged. 149. " " 170
 Top heat 155 -
 Made up. 101 ffl.
 Turned out 95 "
 29 1/2 % H.

Packed. June 12. 15 -
 Patt. Final 4. G.

Lager

No 20. Brew -
No. 1. Fermenter

June 3rd / 15 -
48.00 Catorn Malt.
80 Hops.

50. B. @ 15. M. F. S. 15. 7 cent.
M. F. S.

95. Chers. Yeast.

Fermentation water 34. Hh. 25. @ 2009 Gal.

Underlit. 17. @ 210. H.

Tap heat. 154.

Charged 60 Hh.

Spall up - 101 "

Turned out 95 "

12-75. Bal. 48. H.

June 7th 55 H. 7 B.

Run Malt. June 19.

Final. 3-20 Bal.

Brewed Stout. For Bottling

Nov. 21. Brew. June 14. 115.
 No. 6 Curr 5000. Can Malt. 400. 13 Lash. Malt.
 200. Crystal. "
 150. Hops.

85 old Oregon 50. Cass. 15. Yants
 M. V. S.

1. Gal. Portwine - in Copper.

Foundation water 46. ffl. (34 @ 200 / 26 do.
 Ankerlet. 23. ffl. @ 210. H.
 Sphar yeast. 49. H @ 170
 Sph. heat. 154.
 Made up. 104. ffl.
 Turned out. 98. ffl.
 21. 1/2 G. 5-9 H.

Washed in Watt June 14.
 Final 6. 1/2 G.

No 22 Brew June 8th 115.
 No 5 Sun 5500. Oatmeal Malt.
 140 Hops.
 80. B. S. 40. H. G. S. 20. Heat.
 M. P. S.

Foundation water
 Underlet.
 S. charged.
 S. heat
 Made up. 100 H.
 Turned out. 94 "
 1992 G. 59 H.

Produce in Gatt. June 17
 Final 4 1/2 G.

No. 23. Brew. June 9/15.
 No. 7. Linn. 5500 Can. Malt
 170. Hops -
 60. B. S. 55 old Oregon 40 lb. S. 157 Cent.
 M. G. S.

7 lbs - Davison Salt
 Foundation water 44. lbs. @ 200/2 Cols.
 Hydratit. 22. lbs. @ 210. H.
 Sp. arched. 52. " " 170.
 Sap heat. 156. H.
 Made up - 99. lbs.
 Turned out 105. H.
 21. G. 59. H.

Washed June 18/15.
 All Hds. Final

No. 24 Brew. June 10/15
 No. 1. Jun. 5500. Patons Malt
 140. Hops
 80. B. b. 40. N. G. S. 20. Kent
 M. S.

7 Lb. Davison's Salts.
 Foundation water 44. (32. @ 200 / 2. Cold.
 Underlit. 22. Hops @ 210. H.
 S. charged. 49. Hops @ 170. H.
 Sp. heat. 154. H.
 Made up. 100. Hops.
 Turned out. 94. "
 20. * d. 59. H.

Keen in Watt. June 21.
 Final. 5-2 d.

No. 25 - Brew - June. 11/15 -
 No 3 - Sun - 5500 Corn Malt -
 170 Hops -
 60 B. L. 40. Old Oregon 53 Cans. 15 - Fruit
 M. V. S.

7. Lh. Dawson Salts.

51

21.9.59.4.

Washed June. 22.
 All. Lh. Final

No 27. Brew. June 15. 115.
 No. 6. Tun 5500. Cator Malt.
 140. Hopu.
 80. B. 40. M. Y. S. 20. Kent
 M. Y. S.

7. Kh. Davidson Salt.

Foundation water 44. fth. 132 @ 200/2 Cobi.
 Underlet. 22 fth. @. 210. H.
 Sparged. 49. " " 170
 Sap heat 155
 Made up. 100 fth.
 Turned out. 94 "
 19 x 9. 59.4.

Run in Watt June 24.
 Final

No 28 Brew.

June 16/15-

No. H. Lun.

5500. Cato's Malt.

140. Hops

77. B. b. 43. K. G. S. 20. Yunt.

M. G. S.

7. Lb. Davison's Salts

Foundation water 44. (32 @ 20°/2 cold)

Underlet. 22. Hh @ 210 H

Sparged. 48 " " 170 "

Tap heat 155

Made up. 99. Hh.

Turned out. 93 "

20. G. 59. H.

Run in Gatt June 26.

Final 4 1/2 G.

No. 29. Brew June 17, 15
 No 5 Sun 5500 Cakes Malt.
 140. Hops -
 80. B. C. 40. W. Y. S. 20 Kent.

4. Lb. Davison's Salt
 Foundation water 14. Hh. @ $20^{\circ} \frac{1}{2}$ Cold.
 Underlet. 22. Hh. @ 210 H.
 Sparged. 47 H. @ 70 H.
 Top heat. 155 -
 Made up 99. Hh.
 Turned out 93 H.
 20° @ 59 H.

Washed in Valt. June 29.
 Final 4 1/3.

No. 30. Brew. June 18/15.
 No. 7. Tun 5500. Can. Malt.
 170. Hops.
 50. Can. 65. B. 6. 35. Old Oregon 20. Hops
 M. & S.

7. Lbs. Davison's Salts.
 Foundation water 44. Hops. 32 @ 210 12 Cals
 Underlet. 22. Hops. @ 210. H.
 Sparge. 52 " " 170 H.
 Tap heat 156.
 Made up.
 Turned out
 2 1/2 G. 59. H.

Packed. June 28. All Hops & Hops

Hot Beer
 Sparge 38. Hops
 62. H.

Layer

No. 31. Bree. June 22nd/15-

No. 1. Fermenter 4800 Cotton Matt

80. Hoys.

50. B. b. 15. H. G. S. 15. Nut.

M. V. S.

7. Lb. Davison Salt

Foundation water 34. Wb. (25. Wb. 200 9. Cold

Under bit 17. Wb. @ 210. H.

Sprayed 60" " 170. H.

Gas heat 154

Made up 100 Wb.

Turned out 94"

12-75. Bal. 48. H.

Thacked in Matt July 7.

Final 3-20. Bal.

For Stand

No 32. Brew

June 23 / 15

No. 1. Linn

5500 can malt

55 old. Oregon. 50 B. 40. 15 Kent,

160 Hops

M. K. S.

7 Lb. Davison's Salts

Foundation water 44. (32 @ 200 / 2 cold.

Underlet. 22. Hh. @ 210. 4.

Sparged. 52. " " 170.

Made up. 105. Hh.

Turned out. 99. "

21. x 4. 59. H

Rashed. July. 6. / 15

Final. 6 G.

No. 33. Brew. June 24. 115.
 No. 3. Sun. 5500. Bar Malt.
 160. Hops.
 60. Bone 75. B. 15. Tent. 10 old. Oregon.
 M. S. S.

7. Lb. Dawson Salt.
 Foundation water 44. (32. @ 200/2 Cold.
 Underlet 22 @ 210 H.
 Sparged. 57 " 170.
 Soft heat 154.
 Made up 105 H.
 Turned out - 99 "
 21. 1/2. @ 159. H.

Packed July 7.
 All flesh. Final

This Brew for 10 G. I

No. 34. Brew
No. 6. SunJune 25. 115.
5500 Can. Malt.
160. Hops.100. Old Oregon. 45. Can. 15. New
M. V. S.

Foundation water 44. Hh. 32. 9. 12.

Underlet. 22. @ 210. H.

S. charged. 54. Hh. @ 170

S. heat. 155.

Made up - -

Turned out 103 Hh.

21. G. 59. H.

Washed. July. 8. 115.

All. Hh. - Final.

Hop Beer
S. charged 38. Hh.
62. H

No 35. Brew June 28. 115.
 No. 4 Sun. 5000 Sam. Math.
 155. Hops -
 100. old Oregon. 40. Cans 15 - Each
 M. G. S.

7. Th. Davison Salt
 Foundation water 34. Mh (25. @ 2009 Gall
 Underlet. 17. Mh. @ 210. H.
 Sparged. 63 " " 170. H.
 Sph. heat. 155.
 Made up. 106 Mh.
 Curried out - 100 "
 20. G. 59. H.

Backed July 10.
 Lm. Watt. Final H. G.

This Brew for Watt Draft

No 36. Brew. June. 29. 15.
 No. 2. Sun 5500 Bar Malt
 150 Hops.
 85. old. Oregon. 50. Cane. 15. Yeast.
 M. G. S.

Foundation water 44. fth. @ 200/200
 Underlet. 22. fth. @ 210.4
 Sprayed. 55. " " 170.4
 Top heat. 150.
 Turned out. 103. fth.
 20% 59.4.

No. 37. Brew. June 30. 115
 No. 5. Sugar. 5500 Can. Malt
 160. Hops
 100. New Oregon 40. 1/4. S. 20. 1/2. 1/4.
 M. V. S.

Foundation water 1/4. 1/4.
 1/4. 1/4. 1/4. 1/4.

Tap. 154.
 Made up
 Turned out. 100 lbs.
 21. 1/3. 5. 9. 4.

No. 38. Brew.
No. 7. Run.

July. 6/15.

5500 Catons Malt.

140. Hops.

80 New. Oregon H.B. N.Y. S. 20 Kent
M. Y. S.

7 Lb. Davison Salts

Foundation water 44 fl. (32 @ 200) 12 Cold.

Underlet. 22 fl. @ 210 H.

Sparged 48 " " 170. H.

Boil heat 155.

Made up 100 fl.

Turned out 94 "

19. 1/2 G. 5% H.

Packed July. 16. in Valt.
Final

Thin Brew for Bottling 261

No. 39 Brew
No. 1 Tun

July 7/15
5500 lb. Malt.

135 Hops.

75 B. & H. G. S. 20%
M. & S.

7 Lb. Davison's Salts

Foundation water 44 H. (32 @ 20° / 2 Cold)

Hydrolit. 22 @ 210 H.

Sf. arg. col. 53 H.

Tap heat 156.

Made up - 106 H.

Turned out - 100 "

19 1/2 G. 59 H.

Washed July 19/15.

then in Salt.

Final 3 1/2 G.

Lager Beer

No. 40. Brew July 8. 115.
 No 1. Fermenter 4800. Saut Malt
 80. Hops.
 26. Luv. Oregon. 24. B. 15. Kent 15. N.Y.S.
 M. F. S.

7. Lb. Davengs Salts.
 Foundation water 34. (24. @ 200 10 Cold.
 Underlet. 17. Lb. @ 210
 Sparged. 62. " " 190
 Tap heat 155.
 Made up 100. Lb.
 Turned out 100. "
 13. Bal 48. H.

Rashed in Watt. July 22.
 Final 3. Bal.

No. 41. Brew July. 12. 115
 No. 2. Tun. 5500 Can Malt.
 100. Hops.
 100 old. Oregon. 45 Cases. 15 - Hunt.
 M. & S.

Foundation water 44. Pph. 132 @ 20012 total
 Underlet 22 @ 210. H.
 Sparged. 54. Pph. @ 140.
 Tap heat 150.
 Made up.
 Turned out. 103. Pph.
 20. 1/2 @ 594

Checked in Pph. for P. C. J.

Spice Brew for Bottling

No. H. Brew.
No. H. Brew.

July 13/15
5500. Malt - 4756 Catani
130. Hops - 744 Saw. +

75. B. li. H. O. N. Y. S. 15-Yeast
M. Y. S.

Foundation water 14. lbs.

Hydrefit. 22. @ 210. H.

Tap heat. 155. H.

Boiler made up. 104 lbs.

Turned out. 98. "

20. 1/2. G. 159. H.

Reached. July 23. in Matt
Final 5.

Tap Beer -
Sparged 38 lbs.

No 43 Brew. July 15-115
 No. 6. Turn 5500 bar - Matt -
 170. Hafe.

65. New Oregon 45. N. Y. S. 40 old Oregon.
 20. Tent.

No. Inbar.

Foundation water 44 H. (32. @ 198/12 total)

Underlyt. 22 @ 210. H.

Sap heat. 156.

Boiler made up - 104 H.

Turned out. 98. "

21. @ 59. H.

Hooked July 26.

Final

All. Whole.

Shirburn Yatt Draft

No. 44. Brew. July. 19/15

No. 7. Sun. 5.30. Can. Malt.
155 Hops.

65. Old. Oregon 145. Can. 30. B.C. 16. Hops.
No. Moss.

7. L.M. Davison Salt.

Foundation water 44. Ph. 31 @ 200/3 Cold.

Wyelet. 22. Ph. @ 210. H.

Spargist. 52 " " 170

Yap heat. 756.

Made up. 106. Ph.

Turned out. 100 "

20. G. 5% H

Washed in Yatt. July. 29.
Final 5. G.

Brewed Stout for Bottling 267

No. 45. Brew. July 20/15.
No. 1. Tun. 5000. Can. Malt. 400 Black Malt
150. Hops. 200 Crystal "
50. Beans. 45. Old Oregon 40. New Oregon 15. Yeast.
M. & S.

7. Lb. Davison's Salt.
Foumulation water 40. Pk. (33 @ 200. 13 Cold.
Underlet. 23. Pk. @ 210
Sprayed. 50. " 170
Mash up. 100. Pk.
Turn out. 100 "
20 1/2 G. 59. H

Washed in Water. July 31. 15.
Final G.

J. her. Brew. for ~~Stark~~ Matt.

No 46. Brew. July 21/15.

No. 3. Sun. 5500. Bar Malt.
170. Hops.

65. New Oregon 50 N.Y. & 40 old Oregon. 15. Kent
N.Y.S.

This Brew. Fermented very. Back.
7. Lb. Davison Salt.

Fermentation water 44 (31 @ 148/13. Cold
Hydrolit. 22 @ 210 H.

Sprayed. 59. Hpl. @ 170

Soft heat 155

Made up. 105. Hpl.

Turned out. 99. "

21. 29. 59. H.

Washed in Matt.

August. H. Final 7 1/2 G.

Hop. Beer.

Sprayed. 38. Hpl.

62 H.

Lager Beer

269

No 47. Brew. July 23/5

No 1 Fermenter 48 00. Catour Salt
80. Lb. Hops.

25. Oregon 25. 15 lb 15 N.Y. S. 15. Hunt
N.Y. S.

7. Lb. Davison Salt
Foundation water 34. (23 @ 198/11 Cold-
Underlet. 17. lb.
Sph. heat. 154.
Made up - 101 lb.
Turned out. 95 "
Sparged. 61. " @ 170.
12-50. Bal. 48. lb.

Washed in Matt. Aug. 7.
Final. 3. Bal.

For Bottling. Watch this Brew

No. 48. Brew. July - 26/15
 No. 4. Sun. 55.00. Catons Malt

130 Hops

80. B. 35. W. G. S. 15. Kent.

W. G. S.

This Brew Fermented bad

7. lb Davison Salt @ 198.

Foundation water 44. lb (31. 9. 13. 10. 10.)

Hydrolit. 22. @ 210. H.

Sparged. 48. H.

Sp. heat. 154.

Made up. 102. H.

Turned out. 96

20. G. 59. H.

Packed in Matt. Aug. 5.

Final 6 1/3 G.

No. 49. Bremen. July. 27. 115-

No. 6. Sun 5500. Catons Malt.

130. Hops.

75. B. G. 35. N. Y. S. 20/cent

N. Y. S.

7. Ph. Davison's salts.

Fertile Yeast.

Foundation water 44. ffl. (3) @ 148/13 total

Underlet. 22 @ 210. 41

Spaced. 48. ffl. @ 170.

Tap heat. 155.

Made up 102 ffl.

Turned out. 96. 41

20. G. 59. H.

Mashed in Pott. Aug. 10.

Kural.

This Brew for Watt Draft

No. 50. Brew
No. 2. Sun.

July 28/15-

5.000. Can Malt.

150. Hops.

55. Cass. 40. B. S. 40. Old. Oregon. 15. Kent.
M. F. S.

Keith Yeast

7. Lb. Davison Salts

Made up. 104. H.

Turned out. 98. H.

19. 1/2 G. 59. H.

Washed. Aug. 12.

Final 4 1/2 G.

12. Hops. Keaminder in Vat.

Gov. P. C. J.

273

No. 57. Brew.

July 29/15-

No. 5. Sun.

5000. Coars Malt.

150. Hope.

50. Coars. 45. old. Oregon 40. New. Oregon. 15. ^{1/2} malt.
M. V. S.

Keith's Yeast

7. Lb. Dantman Salt

Foundation water 44. Hh. 31. @ 19^{1/2} 13 coils

Underlet. 22. @ 210. 11

Sparged. 49. Hh.

Tap heat 156.

Made up. 105. Hh.

Turned out. 99. "

20. ^{1/2} G. 59. 11

Packed in Hhds. for P. C. J.
Aug. 10. Final.

No. 52. Brew. August 3. 115.
 No. 7. Sur. 4970 bar. Malt.
 100. Hops.
 50 old. Oregon. 50 New. Oregon. 45 bar. 15 Hops

M. J. S.

F. L. Davidson. Salt.

Yeast off - No. 49. Brew.
 Fermentation water. 44. H.
 Underlet. 22. H. @ 200 H.
 Sparged. 50. " " 170. H.
 Made up. 100 H.
 Turned out. 100 "

21° C. 59. H.

Packed in Hops. Aug. 16.
 Final.

No. 53. Brew. August 4. 115.

No. 1. Sun. 5300. Can. Malt =
165. Hope.

60. W. Y. S. 55. New. Oregon. 35 Old Oregon.
15. Fruit.

M. V. S.

7. Lh. Davison's Salty.
Foundation water 44. (30 @ 198.14 Cold.
Underlet 22. fph. @ 210.

Sparged. 48. " " 170.

Made up - 105. fph.

Turned out. 99. "

Saf. heat. 154.

21 1/2 q. 59. H.

Washed. Aug. 18. 115.
Flesh. J. Hellye.

Her Watt Draft

No. 54. Brew August 5/15-
 No. 3. Sum. 5000. Can. Matt.
 150 Hops.
 60 cld. Oregon. 30 New. Oregon. 45 Can. 15. West.
 M. G. S.

7. Llu. Davison's Sales.
 Foundation water 43. fth. (30 @ 198. 13 Cols.
 Kneelut. 21. fth. @ 210. H.
 S. f. a. y. d. 57. " " 170.
 C. f. h. e. a. t. 155.
 M. a. c. k. e. u. p. 105. fth.
 T. u. r. n. e. d. o. u. t. 99. "
 20. 1/2. G. 59. 4.

Procked in Matt. Aug. 16.
 Final 5 G.

No. 55 - Brew August 9. 1915.
 No. 41 - Sum. 5300 - Can Malt
 160. Hops.
 65. Old Oregon. 55. Sum. 40 New Oregon.
 M.F.S.

Yeast off - No. 52. 73 sum.
 7 lbs. Davison Salt
 Found at ~~the~~ water 44.
 Under
 Sparged.
 Soft heat 15H.
 Made up: 102. Hh.
 Turned out: 96 Hh.
 21. G. 59. H.

Packed Aug. 17.
 Final
 All Hh. for P.C.D. 39. Hh.

Lager

No. 56. Brew-
No. 1. Fermenter

August 10. 115.

4700. Can. X. Malt

80. Hops.

50. B. C. 10. G. F. S. 15. Trent.

M. V. S.

7 Lbs. Davison's Salts

Foundation water. 36. Bbl.

Wheat. 18. Hl. @ 210.

Sparged. 60. Hl.

Made up. 104. Hl.

Sparged out. 98. "

Exp. heat. 154.

12-75. Bal. 49.14.

Rashed in Watt. Aug. 21.

Final 3. Bal.

This Brew. for Bottling

No. 57. Brew. Aug. 11. 115.
 No. 6 Sun. 5300. x Can. Malt.
 130. Hops.
 75. N. Y. S. 40. B. G. 15. Kent.
 M. Y. S.

Foundation water H.H. M. (31 @ 198. 13. Cold.
 Hydrot. 22. @. 210. H.
 Sphered. 48. H. @ 170
 Soft Heat. 166.
 Made up. 103. H.
 Turned out 97.
 21. G. 59. H.

Packd. in Watt. Aug. 19.
 Fluid 5 + G.

This Brew for ~~Brewing~~ Draft

No. 58. Brew.

August 12/15

No. 5. Sun.

5300. X leam. Malt.

130 Hops.

70. B. C. 40. N. G. S. 20 Ymt.

Ready - spent

Foundation water 44. lbs. 31. 7/13

Wanderlet. 22 @ 210 H.

Sparge. 49. lbs. @ 140

Tap. heat 154.

Made up. 105 lbs.

Turned out. 99. "

20 1/2 C. 59 H

Thashed in Watt. Dec. 24.

Final. 6 1/2 C. 59 H.

The Brew for Bottling

281

No. 59. Brew.
No. 2. Tun.

August. 13. 113.

5350 X Bar. Malt.

130 Hops.

70. B. L. 40. N. G. S. 20. Hunt.
M. G. S.

Foundation water. 44. 131. 9. 13. Pk.

Underlet. 22. @ 210. H.

Sparged. 49. Pk.

Tap heat. 155.

Wash up. 105. Pk.

Turned out. 99. "

21. 0. 59. H.

Bashed in Watt. Aug. 24.
Rush 5. 0.

Hop. Beer -
Sparged. 38. Pk.
62. H.

This Brew for Gatto

No. 60. Brew. Aug. 16. 15-

No. 3. Turn 57300. Can. Malt
160. Hop.60. Old. Oregon - 45. Can. 40. New Oregon
15. Kent.

M. F. S.

Foundation water 44. Hb. (30. 9. 14. 6. 6. 6.)

Hydrolyt. 22. @ 210 H.

S. argel. 49. Hb. @ 170.

Sp. heat 155.

Made up. 94. Hb.

Turned out 102. "

21. G. 59. H.

Turny Gatt. Aug. 26. 15-
Final C. G. 60 H.

No. 61. Brew. Aug. 17/15-

No. 7. Tun. 5250 Cass. Matt
170. Hope -

80 New Oregon. 40 Cass. 30 Old Oregon
20 Kent.

M. F. S.

Tap heat 156.

Made up. 103.7h.

Turned out. 97"

20⁰⁰g. 59 1/2. A.

Washed in Fhch. for. G.H. Town
Aug. 26. Finch.

Stocks

No. 62 Brew. Aug. 18. 1/5.
 No. 4. Sun. 5300. base Malt.
 165. Hope.
 65. New Oregon. 40. N.Y. & 40. Oregon.
 20 Fruit.
 M. Y. S.

Foundation water 44. (30. @ 798. 14 Cold.
 Underlit. 22. fth. @ 210.
 Sparged. 48. fth. @ 190.
 Sp. heat. 15-5.
 Made up. 101. fth.
 Turned out. 95. "
 21. G. 59. H.

Packed. Aug. 29th.

20. fth. for. L. H. Town. ^{Final}
 18. " " Stock

Stork Ale

285.

No. 63. Brew. Aug 19. 1/5
No. 1. Sum. 5300 Can. Matt.
170. Hoffe.

60. New Oregon. 45, Old Oregon. 45. N.Y.S.
20. Yunt.

M. Y. S.

7. H. Davidson Salt.

Tap heat. 154.

Sp. gravity. 48. P.H. @ 140

Mash up. 107. P.H.

Turned out. 96.

21 * d. 59. H.

Washed. Aug. 30.

All. Flock.

Final.

Thin Brew for Matt.

No 64. Brew
No 6. Sun.Aug. 20. 115
5300 lean. Matt.
150. Hoff.55. New Oregon 40. old Oregon 40. Can.
15. Pant.

M. G. S.

Foundation water 44. fl. (30 @ 198. 14 lbs)

Hydrolyt. 22. fl. @ 210. fl.

Sparged. 49. " " 170.

Made up. 103. fl.

Turned out. 97. "

20 1/2 @ 59. fl.

Bashed in Matt. Aug. 31st.

Final 5. @ 60. fl.

Light Brew for Bottling

287

No. 65. Brew Aug. 24, 115 -
No. 5. Turn 5.300. X. Can Malt
130. Hop.
70. Turn. Oregon 40. H. G. S. 20. Nut.
M. S. S.

~~Sparged 49. H. S.~~

20 1/2 G. 5 G. H.

Washed Sept. 1st 115.
Turn 5. G.

No. 66. Bruss. Aug. 25. 115.
 No. 2. Tur. 5300 Can. Malt.
 155. Hopf.
 80. New. Oregon 40. Can. 20 Old. Oregon
 15. Kent.
 M. Y. S.

Grounding-
 Mycket.
 Spiced. 48.
 Type heat.
 Wood. up.
 Turned out.

20 1/2 G. 59. H.

Packed in Malt. Sept. 14.
 Final 5. G.

Third Brew for Draft Matt. 289

No. 6th. Brew. Aug. 26. 116.
No. 3. Sun. 5500 lbs. Malt
150. Hops
50. N. Y. S. - 45. New Oregon. 40. Old Oregon
15. Kent.
M. Y. S.

Foundation water 44. (30 @ 198. 14 @ 140)
Knoplet. 22. @ 140.
Sp. as yet. 48. lbs.
Hot heat. 156.
Made up. 903. lbs.
Turned out 99. "
20. - 1/2. 59. 4

Packed in Matt. Sept. 7.
Final 4-80.4.

Fire Sticks.

No. 68 Bryer.

Aug. 27. 115.

No. 7. Iron.

5380. Can. Matt.

160. Hoop.

55. New. Oregon 45. N. Y. S. 40. old Oregon.

20. Kent.

M. S.

Foundation water, 44. f. H. / 31 @ 199/136

Anchored. 22 @ 210. H.

Superficial. 47. f. H.

Spit Kent. 155.

Spit Kent. 102. f. H.

Spit Kent. 96 "

21 * q. 59. H.

Washed. Sept. 8. All. f. H.

No 69. Brew. Aug. 30. 115.
No. 4. Sun. 5300 X Bar Malt.
130 Hops.
65. New. Oregon 45. N. Y. S. 20. Kent.
M. V. S.

Yeastwater 114. lbs.
Hydrolyt. 22. "
Sparge 49. lbs.
Boil heat 155.
Made up. 103. lbs.
Turned out. 97. "
20. 1/2 C. 5-9. H.

Batch in Matt. Sept. 9. 115.
Final 4. 2. C.

Thin Brew for W.C.S.

No. 70. Brew.

Aug. 31/15.

No. 1. Sun.

5300. Can. Malt.

160. Hop.

70. ~~new~~ Oregon 40. N.Y. 1. 35. ds. Oregon

15. Hunt.

M. F. S.

Foundation water 44. fth. (31. @ 198/1360).

Trickle 22. @ 210. H.

Springs. 49. fth.

Tap heat. 155.

Made up. 102. fth.

Turned out. 96. "

21. G. 5-9. H.

Packed in Chel. Sept 11th/15.

Kinal.

No. 71. Brew. Sept. 1/15 =
 No. 6. Sum. 5300 base malt -
 165. Hops -
 75 new Oregon 45. M. G. S. 25. old Ore.
 20. Kent.
 M. G. S.

Foundation water 44. (31. @ 198/5 gal.
 Underlet. 22. @ 210. H.
 Sparged.
 Made up - 100 Hl.
 Turned out 93 Hl.
 Altogether 5 Hl.
 2 1/2. G. 59. H.

Washed. Sept 14.
 Hops -
 Phos. V. Hops -

Hops Beer -
 Sparged. 38. Hl.

For Bottling.

No. 72. Brew. Sept 2/15.
 No. 5. Tun. 5300. Can. X. Malt.
 125 - Hops -
 55. B. C. 60. M. G. S. 20. Tent.
 M. G. S.

No. Salts in this Brew.

20. 1/2. G. 59. H

Rashed in Malt
 Final 4. 1/3. G.

Thin for Bottling

295

No. 73. Brew.

Sept. 7. 115-

No. 2. Tun.

5300. Can X. Malt.

125. Hops.

60. B. L. 45. M. J. S. 20. Kent.

M. J. S.

Foundation water 44. lbs.

Underlet. 22. lbs. @ 210.

Sparged 49. lbs. @ 170.

Tap heat. 156.

Made up. 104. lbs.

Turned out 98 "

20. lbs. 59.

Packed in Matt - Sept. 15.

Final 4. 2/3. G.

Shot Brew for Photo

No. 74. Brew. Sept. 8-15.
 No. 3. Sum. 5500. Can Malt.
 165. Hops.
 55. New Oregon. 45. Old Oregon. 45. H. of S.
 20. Kent.
 M. F. S.

Foundation. water 44. H.
 Hydrolit. 210. H.
 Sprayed.
 Spunk at 155.
 Made up. 103 H.
 Turned out. 97. "
 21. G. 59. H.

Packed my Photo Sept 16.
 Final

No. 75. Brew - Sept 9. 115 -
 No 7. Sun 5300. Can. Mult -
 150. Hops -
 50. N. Y. S. 40. Old Oregon. 40. New Oregon
 20. Stout
 M. T. S.

Foundation in Water 44. ffl - 150.
 Hydrocot. 22. ffl. @ 210.
 S. Argem. 48 " " 170
 Sap. Heat. 155.
 Made up. 100 ffl -
 Turned out - 94. "

21. $\frac{2}{3}$ G. 59. H.

Washed. Sept. 22. nd 115 -
 All. Pack. for. P. O. S.

No 76.
No 4.

Brace
Linn.

Sept 10/15

53 00 - Com + Meth

150 - Acq.

75 - New Oregon 53 - N. Sp. s. 20th

20 2/3. G. 59. 4.

Wachell. Sept. 21.
Linnal. 5. G.

Nov. 77. Brew. Sat. 13/15-

Nov 1. Sun. 5300 Corn & Malt

125 Hops-

55. N. Y. S. 30. Oregon. 20. Bl. 20 Kent.

Tap. heat. 155-

Mash up 103 lbs.

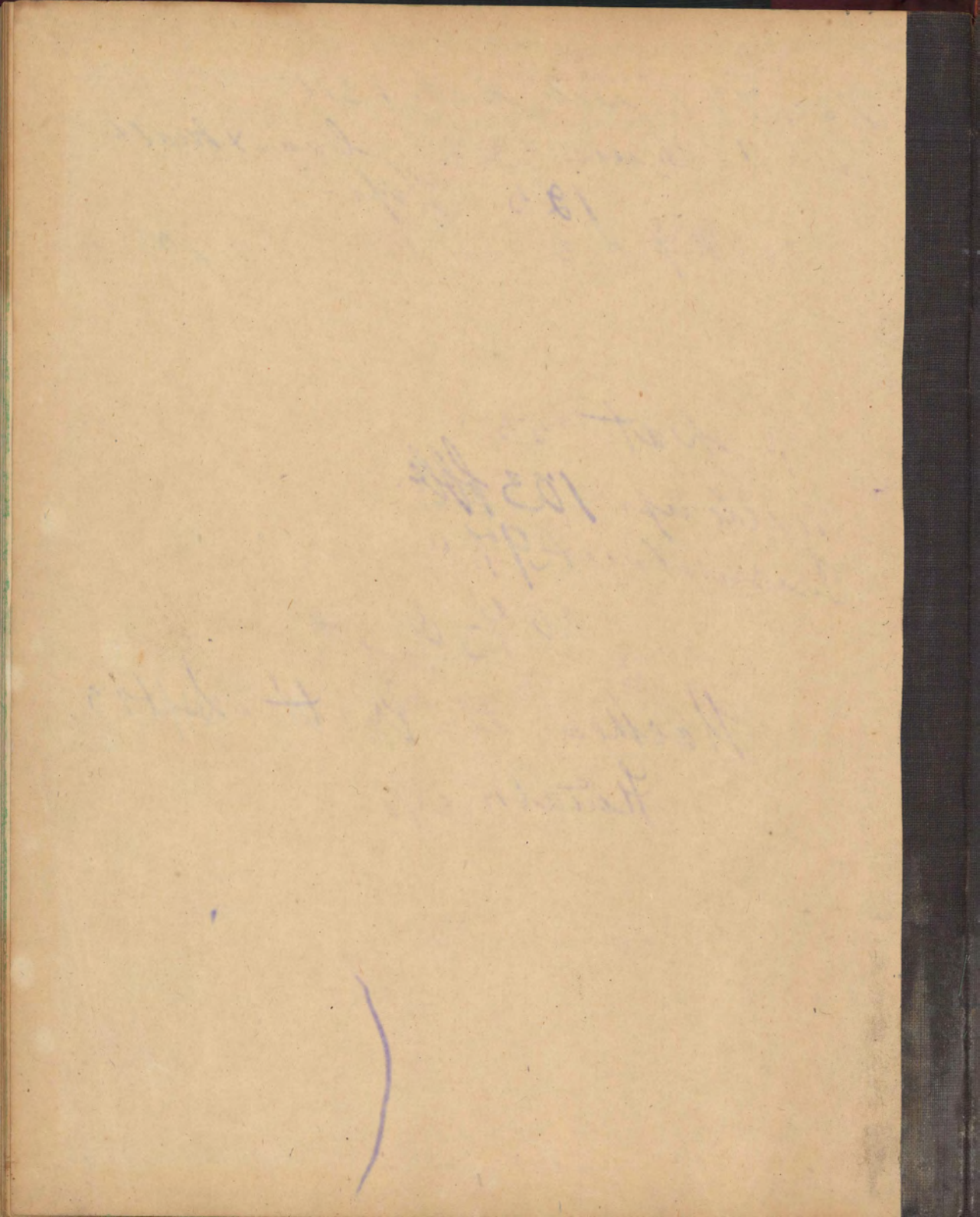
Turned out 97. "

20. $\frac{1}{3}$ G. 59. H.

Washed in Matt. Sept 23.

Rental $4\frac{1}{2}$ G.

(Next Battering)



III

ESTABLISHED
1820



Nova Scotia
Alex. Keith
Halifax

A. Keith & Son, Halifax

Date

Entry

Beer

Brew #

Brew date

Racked off

Return #

Remarks;

