

A. KEITH & SON LTD.
BREWING BOOK

April, 1, 1941
to
March 31, 1942
BREWS 1 to 250

PIRO

S LINDGER

CANADA

PROGRESS LINDGER

MADE IN CANADA

OLAND + Son MS 4 135

No. 15

LEDGER

PROGRAM

MADE

MA

WELLES LEDGER

MADE IN CANADA

No. 7 Tun.

Slag Head Date April 1/1911

Malt 5500 ~~9000~~ lb. C.M.C. 36 B.C.S.

Hops 25 B.C. 9 lbs, 60 B.C. + 10 Ungers, 25 Kents = 150 #
15 S; 10 M; K.S.

Times:

7.10 am Started to mash 153/80 First runs 190 %

7.30 Malt all in, T. Last " 1.0 %

7.40 Underlet on 210/20; Steam 9.2'

7.55 Finished mashing, T. 15.6 Water: Mash 8.0 bbls.

8.40 Set taps; Heat 154° Underlet 20 "

Sparge 170/147; Hop 170/4 Sparge 146 "

"Striking Heat" 153° Hop Sparge 4 "

"Initial Heat" ? Total 251 "

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	12.0 %

Yeast No. 212 Brew (110 lbs + 7.) Air —

Run to storage April 9, 1911 Balling 2.35 %

Quantity recorded in Cellar gals.

Balling of wort 13.07

Balling of beer 2.357

Apparent attenuation 10.657

Alcohol 4.477 (by weight)

Real Attenuation 8.947

Real extract 4.067

Remarks:

No. 2 Tun.

Ale

Date April 2/41

Malt 9000 lb. C. U. C.

Hops 30 B. C. Gals; 50 B. C. + 20 B. C. Gals; 20 Kents = 160 #

Times:

7:10 Started to mash $\frac{153}{54}$ First runs 19.1 %

7:30 Malt all in, T. Last " 1.25 %

7:40 Underlet on $\frac{210}{20}$; Steam $10\frac{1}{2}$

7:55 Finished mashing, T. 156 Water: Mash 84 bbls.

8:38 Set taps; Heat 154 Underlet 20 "

Sparge $\frac{70}{144}$; Hop $\frac{170}{5}$ Sparge 144 "

"Striking Heat" 153 Hop Sparge 5 "

"Initial Heat" - Total 253 "

Into Kettle 183 bbls. Loss 19 bbls. Out 164 bbls. Balling 13.7 %

Yeast No. 212 Brew (110 lb + 7) Air

Run to storage April 10 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

69+70
No. Tun 8

Lager

Date April 4/41

Malt 8100 lbs. C. M. Co.

Hops 20 Yugos; 60 Yugos & 10 Yugos & 1573 C.; 20 B. C. & 125
158; 10 M; 14.8.

Times:
6.40 am
7.00
7.10
7.25
8.10

Started to mash $\frac{153}{76}$

First runs 18.7 %

Malt all in, T.

Last " 0.8 %

Underlet on $\frac{210}{20}$; Steam $9\frac{1}{2}$

Finished mashing, T. 15.6

Water: Mash 76 bbls.

Set taps; Heat 15.4

Underlet 20 "

Sparge $\frac{170}{153}$; Hop $\frac{170}{4}$

Sparge 15.3 "

"Striking Heat" 14.3

Hop Sparge 4 "

"Initial Heat" -

Total 253 "

Into Kettle 18.5 bbls.

Loss 18 bbls.

Out 16.7 bbls.

Balling 12.1 %

Yeast Brew No. 210 (150 lbs.)

Air

Run to storage April 14, 1941

Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Alc

Date April 7/41

Malt 9000 lb. C.M.L.

Hops 38.0 P. Gals; 80 P.L. + 20 P.C. Gals; 30 Kent = 160 #
158; 10 M; K.M.S.; 3 1/2 Pn.

Times:

7.15 am	Started to mash $\frac{153}{82}$	First runs	18.8 %
7.35	Malt all in, T.	Last "	1.1 %
7.45	Underlet on $\frac{210}{20}$; Steam 10.2		
8.00	Finished mashing, T. 158	Water: Mash	8.2 bbls.
8.45	Set taps; Heat 156	Underlet	20 "
	Sparge $\frac{170}{146}$; Hop $\frac{170}{3}$	Sparge	146 "
	"Striking Heat" 153	Hop Sparge	3 "
	"Initial Heat" -	Total	251 "

Into Kettle	Loss	Out	Balling
183 bbls.	17 bbls.	166 bbls.	13.5 %

Yeast * 1 Brew (110 lbs + 7.) Air

Run to storage April 15/41 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun. *Stag Head* Date *April 8/11*

Malt *8.500 lbs. C. R. Co.*

Hops *20 B.C. Gals; 60 B.C.; 10 Gals; 20 B.C. Gals; 25 Kettle = 150 #*
15 S; 10 H; K.H.S.

Times:
7.05 am
7.25
7.36
7.50
8.35

Started to mash $\frac{153}{78}$ First runs *18.4* %

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

Underlet on $\frac{210}{20}$; Steam *9'*

Finished mashing, T *157'* Water: Mash *78* bbls.

Set taps; Heat *155'* Underlet *20* "

Sparge $\frac{170}{149}$; Hop $\frac{170}{4}$ Sparge *149* "

"Striking Heat" *153'* Hop Sparge *4* "

"Initial Heat" Total *251* "

Into Kettle Loss Out Balling
182 bbls. *19* bbls. *163* bbls. *12.9* %

Yeast *2 Brew (110 lbs + 7.)* Air *—*

Run to storage *April 16/11* Balling *2.1* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Ale

Date *April 9/4*

Malt *9000 lb. C.A.G.*

Hops *30 B.C. 9/4; 30 B.C. 7/4; 30 B.C. 7/4; 20 Kent = 160*
15.5; 16.4; 14.5; 3/4 lb.

Times:

<i>7.04 am</i>	Started to mash $\frac{152}{82}$	First runs <i>18.75</i> %
<i>7.24</i>	Malt all in, T.	Last " <i>1.1</i> %
<i>7.34</i>	Underlet on $\frac{210}{20}$; Steam <i>1.2'</i>	
<i>8.00</i>	Finished mashing, T. <i>15.4-15.5'</i>	Water; Mash <i>8.2</i> bbls.
<i>8.43</i>	Set taps; Heat <i>156</i>	Underlet <i>20</i> "
	Sparge $\frac{170}{146}$; Hop $\frac{170}{4}$	Sparge <i>146</i> "
	"Striking Heat"	Hop Sparge <i>4</i> "
	"Initial Heat"	Total <i>252</i> "

Into Kettle	Loss	Out	Balling
<i>18.3</i> bbls.	<i>19</i> bbls.	<i>16.4</i> bbls.	<i>13.57</i> %

Yeast ** 2 Brun (110.0 but 2)* Air *—*

Run to storage *April 17/4* Balling *2.3* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 6 Tun.

Ale

Date April 14/41

Malt 9000 lbs. C. M. Co.

Hops 20 B.C. 9 lbs.; 20 B.C. 2 30/32 C. 9 lbs.; 20 Wents = 160 #
15 S; 10 M; 14 MS; 99 L P.

Times:

7.00 am

Started to mash 153 / 82

First runs 19.8 %

7.20

Malt all in, T.

Last " 2.0 %

7.30

Underlet on 90 / 30 ; Steam 9'

7.45

Finished mashing, T. 154

Water: Mash 82 bbls.

8.30

Set taps; Heat 153

Underlet 20 "

Sparge 170 / 146 ; Hop 170 / 3

Sparge 146 "

"Striking Heat"

Hop Sparge 3 "

"Initial Heat"

Total 267 "

Into Kettle

Loss

Out

Balling

183 bbls.

19 bbls.

164 bbls.

13.4 %

Yeast

Air

Run to storage April 22/41

Balling 9.25 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun. *Stag Head* Date *April 15/41*

Malt *8500 lbs. C.M.C.*

Hops *25 B.C. 40%, 40 B.C. 20%, 10 40%, 20 B.C. 40%; 25 Kuntz = 150#*
158; 110 1/2; K.M. 8;

Times:

<i>7.12</i>	Started to mash <i>153°</i>	First runs	<i>18.8</i> %
<i>7.30</i>	Malt all in, T.	Last "	<i>0.8</i> %
<i>7.40</i>	Underlet on <i>210°</i> ; Steam <i>8 1/2</i>		
<i>7.55</i>	Finished mashing, T. <i>154°</i>	Water: Mash	<i>76</i> bbls.
<i>8.40</i>	Set taps; Heat <i>153°</i>	Underlet	<i>20</i> "
	Sparge <i>170°</i> ; Hop <i>170°</i>	Sparge	<i>151</i> "
	"Striking Heat" <i>153°</i>	Hop Sparge	<i>3</i> "
	"Initial Heat".....	Total	<i>250</i> "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>12.9</i> %

Yeast *Brew No. 6 (110 lbs + 7)* Air *—*

Run to storage *April 23/41* Balling *2.15* %

Quantity recorded in Cellar..... gals.

Balling of wort	<i>12.9</i>
Balling of beer	<i>2.15</i>
Apparent attenuation	<i>10.75</i>
Alcohol	<i>4.51</i>
Real Attenuation	<i>9.02</i>
Real extract	<i>3.88</i>

Remarks:

No. 2 Tun.

Ale

Date April 16/41

Malt 9000 lbs. P. M. C.

Hops 30 B. C. P. Gals.; 80 B. C. & 30 B. C. Gals.; 20 Kears = 160 #
 15 S; 10 M; R. 48; 39 P.

Times:

7.05	Started to mash $\frac{153}{82}^{\circ}$	First runs	19.0 %
7.25	Malt all in, T.	Last "	1.0 %
7.35	Underlet on $\frac{210}{90}^{\circ}$; Steam 10'		
7.50	Finished mashing, T 156'	Water: Mash	82 bbls.
8.35	Set taps; Heat 155'	Underlet	20 "
	Sparge $\frac{170}{146}^{\circ}$; Hop $\frac{170}{4}^{\circ}$	Sparge	146 "
	"Striking Heat" 153'	Hop Sparge	4 "
	"Initial Heat"	Total	252 "

Into Kettle	Loss	Out	Balling
183 145 bbls.	19 bbls.	164 bbls.	13.7 %

Yeast *Dr. Claude's* ($\frac{107}{147}$ lbs + 7.) Air —

Run to storage *April 24* Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun. *Ale* Date *April 22*

Malt *9000 lb. C.M. Co.*

Hops *30 B.C. 9 lbs., 50 B.C. 4, 30 B.C. 9 lbs., 20 Kent = 160 #*
158; 10 M; K.M.S.; 3 1/2 lb

Times:

<i>7.05</i>	Started to mash <i>153</i> <i>78</i>	First runs <i>19.8</i> %
<i>7.25</i>	Malt all in; T.	Last " <i>1.2</i> %
<i>7.35</i>	Underlet on <i>180</i> <i>8</i> ; Steam <i>9 1/2</i>	
<i>7.50</i>	Finished mashing, T. <i>156</i>	Water: Mash <i>78</i> bbls.
<i>8.35</i>	Set taps; Heat <i>154</i>	Underlet <i>20</i> "
	Sparge <i>170</i> <i>150</i> ; Hop <i>170</i> <i>2</i>	Sparge <i>150</i> "
	"Striking Heat" <i>153</i>	Hop Sparge <i>2</i> "
	"Initial Heat"	Total <i>250</i> "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.4</i> %

Yeast *Brew No. 7+8 (110 lbs + 7)* Air *F*

Run to storage *April 30 / 100* Balling *2.25* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 4 Tun.

Stag Head

Date April 23/41

Malt 85.00 lbs. C. M. C. B.

Hops 25 lb. C. 9 lbs., 60 lb. C., 10 lbs., 30 lb. C. 25 Kent = 150 #
15.5; 1/2 lb; 1.48.

Times:
6.55 am
7.15
7.25
7.40
8.25

Started to mash $\frac{153}{78}$ First runs 19.25 %

Malt all in, T. Last " 1.1 %

Underlet on $\frac{160}{8}$; Steam 8.2

Finished mashing, T 15.7 Water: Mash 78 bbls.

Set taps; Heat 1.54 Underlet 20 "

Sparge $\frac{170}{149}$; Hop $\frac{170}{4}$ Sparge 14.9 "

"Striking Heat" Hop Sparge 4 "

"Initial Heat" Total 251 "

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	12.9 %

Yeast Brew No. 9 (110 lbs + 7) Air -

Run to storage @ May 1/41 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun. *Stag Head* Date *April 24/41*

Malt *8500 lb. C.H. Co.*

Hops *25 B.C. Hops; 6 O.B.C.; 10 Lagers; 20 B.C. Hops; 25 Kents = 150**
158; 16 M; 10 M

Times:

<i>6.55</i>	Started to mash <i>153°</i> <i>96</i>	First runs <i>19.1</i> %
<i>7.15</i>	Malt all in, T.	Last " <i>1.8</i> %
<i>7.25</i>	Underlet on <i>180°</i> <i>98</i> ; Steam <i>9 1/2</i>	
<i>7.40</i>	Finished mashing, T. <i>156</i>	Water: Mash <i>76</i> bbls.
<i>8.25</i>	Set taps; Heat <i>152-153</i>	Underlet <i>20</i> "
	Sparge <i>170°</i> <i>151</i> ; Hop <i>170°</i> <i>3</i>	Sparge <i>151</i> "
	"Striking Heat" <i>153</i>	Hop Sparge <i>3</i> "
	"Initial Heat"	Total <i>250</i> "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>12.9</i> %

Yeast *Claudi's (110 lb. + 7)* Air *—*

Run to storage *May 2/41* Balling *9.25* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

69470
No. 8 Tuns

Lager

Date April 25/41

Malt 8100 lb. P. M. Co.

Hops 20 Yagers; 70 Yagers + 15 B. P. S.; 20 B. P. S. = 125[#]
15.8; 10.4; 4.4.8.

Times:
6:55 am

Started to mash 153°

First runs 18.7 %

7:15

Malt all in, T.

Last " 1.0 %

7:25

Underlet on $\frac{20}{20}$; Steam 102 @ 80 # " "

7:40

Finished mashing, T. 156°

Water: Mash 76 bbls.

8:25

Set taps; Heat 152-153°

Underlet 20 "

Sparge $\frac{170}{155}$; Hop $\frac{170}{3}$

Sparge 155 "

"Striking Heat" 153°

Hop Sparge 3 "

"Initial Heat" 1

Total 254 "

Into Kettle

Loss

Out

Balling

185 bbls.

18 bbls.

167 bbls.

12.15 %

Yeast. *Claud's (155⁵ lb.)*

Air

Run to storage. *May 5/41*

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Ale

Date April 28/41

Malt 9000 lbs. C.M. Co.

Hops 20 B. P. Ydgs; 80 B. L. 17.30 B. L. 9dgs; 20 Kent's = 160 #
 15'8" ; 10.10 ; 11.15 ; 376h ;

Times:

6.50	Started to mash	153° / 80	First runs	19.8	%
7.10	Malt all in, T.		Last "	1.0	%
7.20	Underlet on	210° / 20 ; Steam 1.3'			
7.40	Finished mashing, T.	156°	Water: Mash	80	bbls.
8.25'	Set taps; Heat	156°	Underlet	20	"
	Sparge	170° / 149 ; Hop 170° / 4	Sparge	149	"
	"Striking Heat"	153°	Hop Sparge	4	"
	"Initial Heat"		Total	253	"

Into Kettle	Loss	Out	Balling
183 bbls.	19 bbls.	164 bbls.	13.4 %

Yeast Brew No. 11 (110 lbs. + 7) Air

Run to storage *Apr 29 May 6/41* Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Alb

Date April 29/41

Malt 9000 lbs. C. M. Co.

Hops 50.2. P. 9 lbs.; 50.3. L. 1. 30. 20. 2 lbs.; 20 Kents = 160 #
 15.8; 10 lb; K. 4.8; 3 1/2 lb.

Times: 6.46

Started to mash $\frac{153}{84}$ First runs 18.8 %

7.06

Malt all in, T. Last " 1.2 %

7.15

Underlet on $\frac{20}{20}$; Steam 10.

7.30

Finished mashing, T. 156. Water: Mash 84 bbls.

8.15

Set taps; Heat 155. Underlet 20 "

Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$ Sparge 145 "

"Striking Heat" 153. Hop Sparge 4 "

"Initial Heat" Total 253 "

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	13.6 %

Yeast: Brews No. 12 (Walker) Air -

Run to storage: May 7/41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun. *Stag Head* Date *April 30/41*

Malt *8500 lbs. C.M. P.*

Hops *25 B.C. 4 lbs.; 60 B.C. 1 lb.; 10 Yuzos; 30 B.C. 4 lbs.; 25 Kunt = 150 #*
15 S; 10 M; KMS;

Times:
6.50 Started to mash $\frac{153}{78}$ First runs *19.0* %
7.10 Malt all in; T. Last " *2.7* %
7.20 Underlet on $\frac{20}{20}$; Steam *9'*
7.35 Finished mashing; T. *157* Water: Mash *78* bbls.
8.20 Set taps; Heat *155* Underlet *20* "
 Sparge $\frac{170}{150}$; Hop $\frac{170}{3}$ Sparge *150* "
 "Striking Heat" *153* Hop Sparge *3* "
 "Initial Heat" Total *2.51* "

Into Kettle *182* bbls. Loss *19* bbls. Out *163* bbls. Balling *12.9* %

Yeast *Dandi's (107 lbs. 7)* Air *—*

Run to storage *May 8/41* Balling *2.2* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Ale

Date *Sept May 1/4*

Malt *9000 lb. C.M.C.*

Hops *2.0.13. 2.9dgs, 8.0.2.1. + 30.0.9dgs, 20 Kent = 16.0*

Times:

6.50

Started to mash $\frac{153}{82}$

First runs *19.7* %

7.10

Malt all in, T.

Last " *0.8* %

7.20

Underlet on $\frac{210}{30}$; Steam *9'*

7.35

Finished mashing, T. *15.6'*

Water: Mash *82* bbls.

8.20

Set taps; Heat *153*

Underlet *20* "

Sparge $\frac{170}{147}$; Hop $\frac{170}{5}$

Sparge *147* "

"Striking Heat" *153*

Hop Sparge *5* "

"Initial Heat"

Total *254* "

Into Kettle	Loss	Out	Balling
<i>152</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.6</i> %

Yeast *Quand. (110 lb + 7)* Air *—*

Run to storage *May 9/4* Balling *2.5* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun. *Ale* Date *May 5/41*

Malt *9000 lb. C.M. 6*

Hops *30 B.P. 9dgs., 80 B.P. 1/2, 30 B.P. 9dgs., 20 Kent - 160**
15 S; 10 M; K.M.S.; 30 S.P.

Times:

<i>6.50</i>	Started to mash $\frac{153}{82}$	First runs <i>20.15</i> %
<i>7.10</i>	Malt all in, T.	Last " <i>0.9</i> %
<i>7.20</i>	Underlet on $\frac{211}{20}$; Steam <i>10'</i>	
<i>7.35</i>	Finished mashing, T. <i>157'</i>	Water: Mash <i>82</i> bbls.
<i>8.20</i>	Set taps; Heat <i>155'</i>	Underlet <i>20</i> "
	Sparge $\frac{170}{147}$; Hop $\frac{170}{6}$	Sparge <i>147</i> "
	"Striking Heat" <i>153'</i>	Hop Sparge <i>6</i> "
	"Initial Heat"	Total <i>255'</i> "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.7</i> %

Yeast *Brew. No. 14 (110. M + 7.)* Air *—*

Run to storage *May 13/41* Balling *2.6* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹/₇₀ Tuns

Lager

Date May 6/41

Malt 8100 lbs. M. Co.

Hops 20 Russians; 55 P.C. 7 x 30 Russian; 20 P.C. 9 dgs = 125
158°; 10 M; 4 M.S.;

Times: 6.35 am

Started to mash $\frac{153}{80}$ First runs 18.05 %

6.55

Malt all in, T. Last " 1.0 %

7.05

Underlet on $\frac{210}{30}$; Steam 9'

7.20

Finished mashing, T. 156° Water: Mash 80 bbls.

8.05

Set taps; Heat 154° Underlet 20 "

Sparge $\frac{170}{152}$; Hop $\frac{170}{5}$ Sparge 152 "

"Striking Heat" 153° Hop Sparge 5 "

"Initial Heat" Total 257 "

Into Kettle	Loss	Out	Balling
185 bbls.	19 bbls.	166 bbls.	12.15 %

Yeast Bräu No. 13 (150 lbs) Air —

Run to storage May 15/41 Balling 2.65 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun. Stag Head Date May 7/41

Malt 8500 lb. C. M. Co.

Hops 26 B.C. 9dys; 60 B.C., 10 Yggs, 20 B.C. 2dys; 25 Kents - 150
158; 10d; KMS.

Times:
7.00 Started to mash 153° / 72 First runs 19.96 %
7.30 Malt all in, T. Last " 0.85 %
7.30 Underlet on 210° / 20; Steam 9'
7.46 Finished mashing, T. 154° Water: Mash 72 bbls.
8.30 Set taps; Heat 154° Underlet 20 "
 Sparge 120° / 157; Hop 170° / 4 Sparge 157 "
 " " " " " " " " Hop Sparge 4 "
 " " " " " " " " " " " " Total 253 "

Into Kettle 182 bbls. Loss 19 bbls. Out 163 bbls. Balling 12.8 %

Yeast Brew. No. 15 (110 lb. 7.) Air —

Run to storage May 14/41 Balling 1.6 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 6 Tun.

Ale

Date *May 8/41*

Malt *9000 lbs. C. M. C.*

Hops *30 B.C. 9 lbs., 30 B.C. 1.4, 30 B.C. 9 lbs., 20 Kento = 160#*
158 5 10 lb; KMS; 395 lb.

Times:

6:57 Am
7:10
7:20
7:35
8:20

Started to mash *433/82*
 Malt all in, T.
 Underlet on *2/30*; Steam *9'*
 Finished mashing, T *156'*
 Set taps; Heat *154.5'*
 Sparge *170/147*; Hop *170/5*
 "Striking Heat"
 "Initial Heat"

First runs *19.0* %
 Last " *1.1* %
 Water: Mash *82* bbls.
 Underlet *20* "
 Sparge *14.7* "
 Hop Sparge *5* "
 Total *2.54* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.65</i> %

Yeast *Brewer No 15-7-16* Air

Run to storage *May 16/41* Balling *2.6* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Ale

Date. May 9/41

Malt 9000 lbs. O.M.C.

Hops 30 B.L. Gdgs; 80 B.L. + 30 B.C. Gdgs; 20 Kents = 160 #
 15 S; 10 M; 1 K.H.S.; 3 1/2 P.

Times:

6:50	Started to mash	153° 80	First runs	20.2	%
7:10	Malt all in, T.		Last "	1.0	%
7:20	Underlet on	210° 20			
7:50	Finished mashing, T.	156°	Water: Mash	80	bbls.
8:25	Set taps; Heat	156°	Underlet	20	"
	Sparge	170° 150	Sparge	150	"
	"Striking Heat"	153°	Hop Sparge	5	"
	"Initial Heat"		Total	255	"

Into Kettle	Loss	Out	Balling
183 bbls.	19 bbls.	164 bbls.	13.55 %

Yeast. Brew No. 17 (Walker + F.)

Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ² Tun.

Ale

Date *May 12/41*

Malt *900 lb. C.M.P.*

Hops *30 B.P. 9dgs, 80 B.P. 1 x 30 B.P. 9dgs, 20 Kent = 160th
15 S; 10 M; 1 K.S.; 3 1/2 P.*

Times:
6:58

Started to mash *153° / 80*

First runs *20.1 %*

7:18

Malt all in, T.

Last " *8.9 %*

7:28

Underlet on *20 / 20*; Steam *10'*

7:40

Finished mashing, T. *156°*

Water: Mash *80* bbls.

8:26

Set taps; Heat *155°-156°*

Underlet *20* "

Sparge *170 / 150*; Hop *170 / 5*

Sparge *150* "

"Striking Heat".....

Hop Sparge *5* "

"Initial Heat".....

Total *255* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.7</i> %

Yeast *Brew No. 18 (110 lbs + 7)* Air *7*

Run to storage *May 20/41* Balling *2.9* %

Quantity recorded in Cellar..... gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:

No. 3 Tun. *Stag Head* Date *May 13/41*

Malt *8500 lbs. P.M.C.*

Hops *25 B.C. Gals; 60 B.C.; 10 Yucas + 30 B.C. Gals; 25 Kauls = 150#*
168; 10 H; 1108;

Times:
6.55
7.15
7.25
7.40
8.25

Started to mash *153* / *80* First runs *19.9* %

Malt all in, T. Last " *0.8* %

Underlet on *210* / *20*; Steam *10*

Finished mashing, T. *156* Water: Mash *80* bbls.

Set taps; Heat *154* Underlet *20* "

Sparge *170* / *149*; Hop *170* / *4* Sparge *149* "

"Striking Heat" *153* Hop Sparge *4* "

"Initial Heat" Total *253* "

Into Kettle *183* bbls. Loss *19* bbls. Out *164* bbls. Balling *13.2* %

Yeast *Brew No. 20 (110 lbs + 7)* Air

Run to storage *May 21/41* Balling *2.4* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 4 Tun. *Ale* Date *May 14/41*

Malt *9000 lb. C. M. G.*

Hops *30 B.C. 4 lbs, 80 B.C. 2, 730 B.C. 4 lbs, 20 Kents = 160 lbs*
158; 10 lb; 4.15; 3 1/2 lb.

Times:

<i>7:00 Am</i>	Started to mash $\frac{153}{80}$	First runs <i>19.9</i> %
<i>7:20</i>	Malt all in, T.	Last " <i>2.0</i> %
<i>7:30</i>	Underlet on $\frac{210}{20}$; Steam <i>10'</i>	
<i>7:45</i>	Finished mashing, T. <i>156'</i>	Water: Mash <i>80</i> bbls.
<i>8:30</i>	Set taps; Heat <i>155°</i>	Underlet <i>20</i> "
	Sparge $\frac{170}{150}$; Hop $\frac{170}{5}$	Sparge <i>150</i> "
	"Striking Heat" <i>153'</i>	Hop Sparge <i>5</i> "
	"Initial Heat"	Total <i>2.55</i> "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>19</i> bbls.	<i>165</i> bbls.	<i>13.5</i> %

Yeast *Brew No. 20 (110 lbs + 7.)* Air

Run to storage *May 22/41* Balling *2.15* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Stag Head

Date May 15/41

Malt 8500 lbs. C.M.C.

Hops 25 B.C. 9 lbs.; 60 B.C.; 10 Yagers, 30 B.C. 9 lbs.; 25 Kents = 150[#]
15 lb; 10 lb; K.M. 8;

Times:

7.00	Started to mash $\frac{153}{78}$	First runs 19.5 %
7.20	Malt all in.	Last " 1.0 %
7.30	Underlet on $\frac{210}{20}$; Steam 9'	
7.45	Finished mashing, T. 156	Water: Mash 78 bbls.
8.30	Set taps; Heat 154	Underlet 20 "
	Sparge $\frac{170}{151}$; Hop $\frac{170}{4}$	Sparge 151 "
	"Striking Heat" 153	Hop Sparge 4 "
	"Initial Heat"	Total 253 "

Into Kettle	Loss	Out	Balling
183 bbls.	19 bbls.	164 bbls.	12.9 %

Yeast Brew No. 21 (110 lbs + 7) Air —

Run to storage May 23/41 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹ Tuns
70

Lager

Date May 16/41

Malt 810.0 lb. C.M.S.

Hops 20.0 Russian; 20.0 Russ x 53' B.P. 9/2; 20 B.C. 4/2 = 125*
158; 104; 11.5;

Times:

6:55 am

Started to mash $\frac{153}{76}$

First runs 18.7 %

7:15

Malt all in, T.

Last " %

7:25

Underlet on $\frac{210}{20}$; Steam $8\frac{1}{2}$

7:40

Finished mashing, T. 156

Water: Mash 76 bbls.

8:25

Set taps; Heat 154

Underlet 90 "

Sparge $\frac{170}{155}$; Hop 170

Sparge 155 "

"Striking Heat" 153

Hop Sparge 4 "

"Initial Heat"

Total 255 "

Into Kettle

Loss

Out

Balling

185 bbls.

19 bbls.

164 bbls.

12.2 %

Yeast Brew. No. 19 (1.5 lb + 7)

Air —

Run to storage May 26/41

Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Ale

Date May 17/41

Malt 9000 lb. C.M.G.

Hops 30 B.C. 9/4, 30 B.C.s + 30 B.C. 9/4, 20 Kente = 160*
155, 154, 16.5, 3 1/2 lb

Times:

6.50 am	Started to mash $\frac{153}{84}$	First runs	19.7 %
7.10	Malt all in; T.	Last "	— %
7.20	Underlet on $\frac{210}{8}$; Steam $9\frac{1}{2}$ '		
7.35	Finished mashing; T. 156°	Water: Mash	84 bbls.
8.20	Set taps; Heat 154°	Underlet	20 "
	Sparge $\frac{170}{146}$; Hop $\frac{120}{4}$	Sparge	146 "
	"Striking Heat" 153°	Hop Sparge	4 "
	"Initial Heat"	Total	204 "

Into Kettle	Loss	Out	Balling
184 bbls.	19 bbls.	165 bbls.	13.4 %

Yeast Brew No - Air —

Run to storage May 27/41 Balling 2.75 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Ale

Date May 19/41

Malt 9000 lb. P.M.C.
Hops 30 B.C. 24; 80 B.C. 1; 30 B.C. 7 lbs.; 20 Kettle = 160
158; 18 H; 14 U.S.; 375 P.; 26 O.S.

Times:
 7.00 Started to mash $\frac{153}{82}$ First runs 19.6 %
 7.20 Malt all in, T. Last " 1.4 %
 7.30 Underlet on $\frac{210}{30}$; Steam 10'
 7.45 Finished mashing, T. 156 Water: Mash 82 bbls.
 8.30 Set taps; Heat 154 Underlet 20 "
 Sparge $\frac{170}{149}$; Hop 170 Sparge 149 "
 "Striking Heat" 153 Hop Sparge 5 "
 "Initial Heat" Total 256 "

Into Kettle	Loss	Out	Balling
185 bbls.	19 bbls.	166 bbls.	12.45 %

Yeast Brew No. 24 (11 cells + 7.) Air -

Run to storage May 27/41 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. / Tun. *Ale* Date *May 20/41*

Malt *8850 lb. C.M.C.*

Hops *30 B.L. 9dgs; 70 B.L.; + 30 B.L. 9dgs; 20 Kauls = 150 #*
158; 13M; 158; 3 1/2 P.

Times:

<i>7:00 am</i>	Started to mash <i>153/80</i>	First runs <i>19.35</i> %
<i>7:20</i>	Malt all in, T.	Last " <i>0.9</i> %
<i>7:30</i>	Underlet on <i>210/8</i> ; Steam <i>9 1/2</i>	
<i>7:45</i>	Finished mashing, T. <i>156-158</i>	Water: Mash <i>80</i> bbls.
<i>8:30</i>	Set taps; Heat <i>156</i>	Underlet <i>20</i> "
	Sparge <i>170/156</i> ; Hop <i>170/6</i>	Sparge <i>150</i> "
	"Striking Heat" <i>153</i>	Hop Sparge <i>6</i> "
	"Initial Heat"	Total <i>256</i> "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>19</i> bbls.	<i>165</i> bbls.	<i>13.35</i> %

Yeast *Brew No. 25 (110 lbs + 7)* Air *-*

Run to storage *May 28/41* Balling *2.5* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Stag Head

Date May 21/41

Malt 83.50 lb. P.M.C.

Hops 26 B.P.I.; 50 B.P.I.; 10 Russ.; 30 B.P. Hop; 25 Kulo = 140
15 S; 10 M; K.H.S.;

Times: 7.00 am

Started to mash 153/80 First runs 18.9 %

7.20

Malt all in, T. Last " 1.1 %

7.30

Underlet on 2/20; Steam 9'

7.45

Finished mashing, T. 15.6 Water: Mash 8.0 bbls.

8.30

Set taps; Heat 154 Underlet 2.0 "

Sparge 170/150; Hop 170/5 Sparge 15.0 "

"Striking Heat" 153 Hop Sparge 5.0 "

"Initial Heat" Total 25.5 "

Into Kettle	Loss	Out	Balling
18.4 bbls.	1.9 bbls.	16.5 bbls.	12.6 %

Yeast Brew No. 26 (110 lbs + 7) Air

Run to storage May 29/41 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun. *Ale* Date *May 22/41*

Malt *8850 lb. C. M. Co.*

Hops *30 B. P. 9 lbs; 70 B. P. & 20 B. P. 4 lbs; 20 Kenta = 150⁺
155; 10 lb; 1-15; 3 3/4 lb; 2*

Times:

<i>7:10 am</i>	Started to mash <i>153° 86</i>	First runs <i>18.4</i> %
<i>7:30</i>	Malt all in, T.	Last " <i>1.1</i> %
<i>7:40</i>	Underlet on <i>150° 20</i> ; Steam <i>9 3/4</i>	
<i>7:55</i>	Finished mashing, T. <i>156°</i>	Water: Mash <i>86</i> bbls.
<i>8:40</i>	Set taps; Heat <i>153°</i>	Underlet <i>20</i> "
"	Sparge <i>170° 144</i> ; Hop <i>170° 4</i>	Sparge <i>144</i> "
"	"Striking Heat" <i>153°</i>	Hop Sparge <i>4</i> "
"	"Initial Heat"	Total <i>264</i> "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>19</i> bbls.	<i>165</i> bbls.	<i>13.4</i> %

Yeast *Brews 16, 26, 28, 29 (1/2 lb + 7)* Air _____

Run to storage *May 31/41* Balling *2.87* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 4 Tun.

Alle

Date *May 23/41*

Malt *8850 lb. C.M.C.*

Hops *30 B.P. 9dgs; 70 B.P. 7.30 B.P. 9dgs; 20 Kals = 150 #.*
15 S; 15 W; K.H.S.; 37 P.

Times: *7.10 am*

Started to mash *153° / 82* First runs *19.2 %*

7.30

Malt all in, T. Last " *— %*

7.40

Underlet on *180° / 20*; Steam *10'*

7.55

Finished mashing, T. *156°* Water: Mash *82* bbls.

8.40

Set taps; Heat *154°* Underlet *20* "

Sparge *170° / 148*; Hop *170° / 4* Sparge *148* "

"Striking Heat" *153°* Hop Sparge *4* "

"Initial Heat" Total *254* "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>19</i> bbls.	<i>165</i> bbls.	<i>13.4 %</i>

Yeast *Brew No. 30 (112 lbs + 7)* Air *—*

Run to storage *the June 2/41* Balling *2.3 %*

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks: *—*

No. 5 Tun.

Ale

Date May 26/41

Malt 88.50 lbs. C.M.B.

Hops 30 B.P. 9 lbs; 70 B.P.'s + 30 B.P. 9 lbs; 20 Kents - 15.7 #
 15 S; 15 D; K.A.S.; 39 lbs P.; 4

Times:

7.00 am	Started to mash	153° 84	First runs	18.9 %
7.20	Malt all in, T.		Last "	1.2 %
7.30	Underlet on	210° 20	Steam	10'
7.45	Finished mashing, T.	156-158	Water: Mash	84 bbls.
8.30	Set taps; Heat	154°	Underlet	20 "
	Sparge	170° 146	Hop	170° 4
	"Striking Heat"	153	Hop Sparge	4 "
	"Initial Heat"		Total	254 "

Into Kettle	Loss	Out	Balling
184 bbls.	19 bbls.	165 bbls.	13.35 %

Yeast Brew No 30 (110 lbs + 7) Air —

Run to storage June 3/41 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹/₇₀ Tuns

Lager

Date May 27/41

Malt 79.50 lbs. C.M.C.

Hops 20 Ruyiga; 45 B.C.; 430 Ruyien; 20 B.C. = 115 #
15 S; 15 M; KMS;

Times:

6.50 am

Started to mash 153°/76

First runs 18.3 %

7.10

Malt all in, T.

Last " 0.9 %

7.20

Underlet on 240°/20; Steam 9'

7.35

Finished mashing, T. 156°

Water: Mash 76 bbls.

8.20

Set taps; Heat 154°

Underlet 20 "

Sparge 170°/155; Hop 170°/4

Sparge 155 "

"Striking Heat" 153°

Hop Sparge 4 "

"Initial Heat"

Total 255 "

Into Kettle

Loss

Out

Balling

184 bbls.

17 bbls.

167 bbls.

11.85 %

Yeast Brew No. 27 (150 lbs)

Air -

Run to storage June 6/41

Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun *Stag Head* Date *May 28/41*

Malt *8350 lb. P. M. C.*

Hops *25 B.C.; 80 B.C.; + 10 Russian; 25 Kent = 140 #*
158; 15 M; K. H. S.;

Times: *6.50 am* Started to mash *163/80* First runs *18.3 %*

7.10 Malt all in, T. *143* Last " *0.9 %*

7.20 Underlet on *210/20*; Steam *9.2*

7.35 Finished mashing, T. *156* Water: Mash *80* bbls.

8.20 Set taps; Heat *158* Underlet *20* "

Sparge *170/150*; Hop *170/3* Sparge *150* "

" "Striking Heat" *153* Hop Sparge *3* "

" "Initial Heat" Total *253* "

Into Kettle *183* bbls. Loss *17* bbls. Out *166* bbls. Balling *12.45 %*

Yeast *Wells' Heloni (50 lb. Compound)* Air *—*

Run to storage *June 5/41* Balling *9.4 %*

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 7 Tun.

Stag Head

Date May 30/41

Malt 8350 lbs. P. M. Co.

Hops 25 B.P.s; 80 B.P.s & 10 Pilsners; 25 Kents = 140*
 15-S; 15-M; KMS.

Times: 6.55 am

Started to mash $\frac{153}{78}$ First runs 19.0 %

7.15 Malt all in, T. Last " 1.0 %

7.25 Underlet on $\frac{210}{20}$; Steam 9'

7.40 Finished mashing, T. 156 Water: Mash 78 bbls.

8.25 Set taps; Heat 154 Underlet 20 "

Sparge $\frac{170}{152}$; Hop $\frac{170}{3}$ Sparge 152 "

"Striking Heat" 153 Hop Sparge 3 "

"Initial Heat" Total 253 "

Into Kettle	Loss	Out	Balling
184 bbls.	19 bbls.	165 bbls.	12.6 %

Yeast Brew No. 34 (110 lbs. + 7) Air -

Run to storage June 7/41 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Poor ball-down due to inefficient working of new hand-fired boiler.

No. 2 Tun.

Ale

Date June 3/41

Malt 88.50 lbs. P. M. Lu
 Hops 30 B. C. Fuggles, 70 B. C. n. 730 B. C. Fuggles; 20 Kauls = 150#
 15 S; 15 M, K-H-S; 3 g-ls P.
 Times:
 6.50 am Started to mash 153°/80 First runs 19.55 %
 7.10 Malt all in, T. 143-144 Last " 1.1 %
 7.20 Underlet on 210°/20; Steam 9 1/2 Underlet on 015 02 no return U
 7.35 Finished mashing, T. 156 Water: Mash 80 bbls.
 8.20 Set taps; Heat 154 Underlet 20 "
 Sparge 170°/150; Hop 170°/2 Sparge 16.0 "
 "Striking Heat" 153 Hop Sparge 2 "
 "Initial Heat" 143-144 Total 252 "

Into Kettle	Loss	Out	Balling
188 bbls.	18 bbls.	165 bbls.	13.3 %

Yeast Brew No. 36 (11.0 lbs + 7) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Stag Head

Date June 7/41

Malt 33.50 lbs. C.M. Co.

Hops 25 B.C. Toggles, 50 B.C., 10 Russian, 20 B.C. Toggles, 25 Kent.

Times:

6:50 am	Started to mash	$\frac{153}{78}$	First runs	19.2	%
7:10	Malt all in, T.		Last "	1.2	%
7:20	Underlet on	$\frac{912}{820}$	Water: Mash	78	bbls.
		; Steam $13\frac{1}{2}$	Underlet	20	"
7:35	Finished mashing, T.	158	Sparge	157	"
8:20	Set taps; Heat	154	Hop Sparge	2	"
	Sparge	$\frac{170}{151}$	Hop	$\frac{170}{2}$	
	"Striking Heat"		Total	251	"
	"Initial Heat"				

Into Kettle	Loss	Out	Balling
184 bbls.	13 bbls.	171 bbls.	12.2 %

Yeast Brew No. 38 (110 lbs + 7). Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Poor boil-down due to ineffectual working of new hand-fired boiler.

No. 4 Tun. *Ale* Date *June 10/41*

Malt *88.50 lb. C. H. Co.*

Hops *30 B.C. Fuggles; 70 B.C. + 30 B.C. Fuggles; 20 Kent = 150[#]*
15 S; 15 H; KHS; 39 1/2 R;

Times:
7.00 am
7.20
7.30
7.45
8.30

Started to mash *153/80* First runs *20.0 %*
 Malt all in, T. Last " *1.3 %*
 Underlet on *310/30*; Steam *17' @ 30# pres.*
 Finished mashing, T. *15.6* Water: Mash *80* bbls.
 Set taps; Heat *149°* Underlet *20* "
 Sparge *170/148*; Hop *170/4* Sparge *148* "
 " "Striking Heat" *153* Hop Sparge *4* "
 " "Initial Heat" Total *252* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.3</i> %

Yeast *Brew No. 38 (100 lbs +)* Air *—*

Run to storage *June 19/41* Balling *2.45* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Beer ball-down due to insufficient working of new hand-feed device.

No. 5 Tun.

Al

Date June 11/41

Malt 88.50 lbs. C.M. Co.

Hops 30 B.C. Fuggles; 70 B.C. + 30 B.C. Fuggles; 20 Kents = 1.50
15 S; 15 K; 15 K; 39 1/2 P.

Times:

6.50 Started to mash 153 / 80 First runs 19.35 %

7.10 Malt all in, T. Last " 1.35 %

7.20 Underlet on 210 / 20; Steam 1.0

7.30 Finished mashing, T. 1.5.6 Water: Mash 8.0 bbls.

8.20 Set taps; Heat 1.5.4 Underlet 2.0 "

Sparge 170 / 148; Hop 170 / 3 Sparge 1.4.8 "

"Striking Heat" 1.5.3 Hop Sparge 3 "

"Initial Heat" Total 2.51 "

Into Kettle	Loss	Out	Balling
<u>1.8.3</u> bbls.	<u>1.8</u> bbls.	<u>1.6.5</u> bbls.	<u>13.2</u> %

Yeast Brew No. 39 (115 lbs + 7) Air —

Run to storage June 19/41 Balling 2.3 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 6 Tun. *Stay Head* Date *June 12/41*

Malt *835.0 lb. C. H. Co.*
 Hops *25 B. P. Tuggles; 50 B. C. as 30 B. P. Tuggles, 10 Pilsener; 25 Keul-*
15 S; 15 M; 12 U.S.;
 Times:
6.45 am Started to mash $\frac{153}{78}$ First runs *18.5* %
7.05 Malt all in, T. Last " *1.0* %
7.15 Underlet on $\frac{210}{20}$; Steam *10*
7.30 Finished mashing, T. *156* Water: Mash *78* bbls.
8.15 Set taps; Heat *156* Underlet *2.0* "
 Sparge $\frac{170}{150}$; Hop $\frac{170}{4}$ Sparge *15.0* "
 "Striking Heat" *153* Hop Sparge *4* "
 "Initial Heat" Total *252* "

Into Kettle *182* bbls. Loss *18* bbls. Out *164* bbls. Balling *12.7* %

Yeast *Brew No. 39 (110 lb + 7)* Air *—*

Run to storage *June 20/41* Balling *2.3* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 7 Tun.

Ala. Date June 17/41

Malt 88.50 lbs. C.M.C.

Hops 80 B.P. Fuggles, 70 B.P. + 30 B.P. Fuggles, 20 Kent = 150 #
15 S, 15 M, 15 K, 15 S, 3 P, 5 R.

Times:

6.50	Started to mash	153° / 80	First runs	90.1 %
7.10	Malt all in, T.		Last "	0.8 %
7.20	Underlet on	210° / 90 ; Steam 12'		
7.36	Finished mashing, T.	156	Water: Mash	80 bbls.
8.20	Set taps; Heat	154.7	Underlet	20 "
	Sparge	170° / 148 ; Hop 170° / 4	Sparge	148 "
	"Striking Heat"	153	Hop Sparge	4 "
	"Initial Heat"		Total	252 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	13.45 %

Yeast Brew No. 40 (110 lbs + 7) Air —

Run to storage June 23/41 Balling 3.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹ Tuns
70

Lager

Date June 16/41

Malt 79.50 lbs. C.M. Co
Hops 20 Russian; 45 B.C. & 30 Russian; 20 B.C. $\frac{1}{15}$
15 S; 15 M; K.M.S.

Times:

6.45 am	Started to mash	$\frac{153}{74}$	First runs	19.1 %
7.05	Malt all in, T.		Last "	0.7 %
7.15	Underlet on	$\frac{910}{20}$; Steam $9\frac{1}{2}$		
7.30	Finished mashing, T.	154-157	Water: Mash	74 bbls.
8.15	Set taps; Heat	154	Underlet	20 "
"	Sparge	$\frac{170}{153}$; Hop $\frac{170}{4}$	Sparge	155 "
"	"Striking Heat"	153	Hop Sparge	4 "
"	"Initial Heat"		Total	253 "

Into Kettle	Loss	Out	Balling
184 bbls.	19 bbls.	165 bbls.	12.1 %

Yeast Oland's (145 lbs) Air —

Run to storage June 27/41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Slag Head Date June 17/41

Malt 83.50 lb. C.M.B.
 Hops 25 B.C. 7.0; 50 B.C. 10; 10 Russian; 30 B.C. 7; 25 Kents = 140
 15 S; 10 1/2 U; K.M.B.

Times: am
 6.45
 7.05
 7.15
 7.30
 8.15

Started to mash $\frac{153}{74}$ First runs 19.3 %
 Malt all in, T. Last " 0.9 %
 Underlet on $\frac{210}{20}$; Steam $9\frac{1}{2}$
 Finished mashing, T. 156-157° Water: Mash 74 bbls.
 Set taps; Heat 154° Underlet 20 "
 Sparge $\frac{170}{155}$; Hop $\frac{170}{4}$ Sparge 155 "
 "Striking Heat" 153° Hop Sparge 4 "
 "Initial Heat" Total 253 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	12.65 %

Yeast. Brew No. 240 (1/2 lb + 7-) Air

Run to storage June 25/41 Balling 2.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun. *Stag Head* Date *June 18/41*

Malt *8350 lbs. C. M. C.*

Hops *25 B.C. Fuggles; 50 B.C.; 10 Russian; 30 B.C. Fuggles; 25 Kent*
15-5; 15-1; K. 18.

Times:
6.50 Started to mash *153°* First runs *19.0* %
7.10 Malt all in, T. Last " *0.6* %
7.20 Underlet on *210°*; Steam *95°*
7.35 Finished mashing, T. *156°* Water; Mash *7.5* bbls.
8.20 Set taps; Heat *154°* Underlet *20* "
 Sparge *170°*; Hop *170°* Sparge *151* "
 "Striking Heat" *153°* Hop Sparge *4* "
 "Initial Heat" Total *253* "

Into Kettle Loss Out Balling
183 bbls. *19* bbls. *164* bbls. *12.7* %

Yeast *Brew No. 41 (110 lbs + 7)* Air *—*

Run to storage *June 26/41* Balling *2.3* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 4 Tun.

St Ale

Date *June 20* ^{19/41}

Malt *8.350 lb. C.M. Co.*

Hops *25 B.C. Tugfer, 5 B.C., 10 P., 30 B.C. Tugfer, 25 Kent*
15 S; 15 M; KHS;

Times:

<i>6.40</i> ^{ang}	Started to mash $\frac{153}{86}$	First runs	<i>18.0</i> %
<i>7.00</i>	Malt all in, T. <i>144</i>	Last "	<i>16.2</i> %
<i>7.10</i>	Underlet on $\frac{210}{20}$; Steam <i>10'</i>		
<i>7.30</i>	Finished mashing, T. <i>156</i>	Water: Mash	<i>86</i> bbls.
<i>8.15</i>	Set taps; Heat <i>154</i>	Underlet	<i>20</i> "
	Sparge $\frac{170}{142}$; Hop $\frac{170}{3}$	Sparge	<i>142</i> "
	"Striking Heat" <i>153</i>	Hop Sparge	<i>3</i> "
	"Initial Heat"	Total	<i>251</i> "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.4</i> %

Yeast *Brew No. 43 (10 lbs + 7)* Air *—*

Run to storage *June 27/41* Balling *2.5* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 5 Tun. *Ale* Date *June 23/41*

Malt *8850 lbs. C. H. Co.*
 Hops *30 B.C. Fugg. ; 20 B.C. Fugg. 70 B.C. ; 20 Kent - 150 #*
15 S ; 15 M ; K.M.S. ; 3 1/2 P.
 Times: *any*
6.50 Started to mash *153* First runs *19.5* %
80
7.10 Malt all in, T. Last " *0.7* %
7.20 Underlet on *210* ; Steam *10* "
20
7.30 Finished mashing, T. *158* Water; Mash *80* bbls.
8.20 Set taps; Heat *155* Underlet *20* "
 Sparge *170* : Hop *170* Sparge *148* "
148 *4*
 " "Striking Heat" *153* Hop Sparge *4* "
 " "Initial Heat" Total *252* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.35</i> %

Yeast *Brew No. 45 (110 lbs + 7)* Air *—*

Run to storage *June 30/41* Balling *2.35* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 6 Tun.

Alc.

Date *June 24/41*

Malt *88.60 lbs. P.M. Co.*

Hops *20 B.P. Pilsner; 20 B.P. Pilsner; 70 B.P.; 90 Head = 150 #
15-8; 15 M; F.M.S.; 3 1/2 P.*

Times:

7.10 Started to mash $\frac{153}{80}$ First runs *19.5* %

7.30 Malt all in, T. Last " *11.5* %

7.40 Underlet on $\frac{210}{20}$; Steam *9.2*

7.55 Finished mashing, T. *15.6* Water: Mash *80* bbls.

8.10 Set taps; Heat *15.5* Underlet *20* "

Sparge $\frac{170}{149}$; Hop $\frac{170}{3}$ Sparge *149* "

"Striking Heat" *15.3* Hop Sparge *3* "

"Initial Heat" Total *252* "

Into Kettle	Loss	Out	Balling
<i>15.3</i> bbls.	<i>19</i> bbls.	<i>167</i> bbls.	<i>13.35</i> %

Yeast *Brew. No. 46 (1.2 lbs + 7)* Air *—*

Run to storage *July 2/41* Balling *3.2* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 7 Tun.

Ale

Date *June 25/41*

Malt *8850 lbs. C. U. G.*

Hops *30 B.C. Fugg. ; 30 B.C. Fugg. + 70 B.C. ; 20 Kent. = 150 #*
15 S ; 15 M ; 15 L ; 3 P.

Times:

7.10 am Started to mash *153° / 80* First runs *19.35 %*
7.30 Malt all in, T. Last " *1.15 %*
7.40 Underlet on *20 / 20* ; Steam *9 1/2*
7.55 Finished mashing, T. *106* Water: Mash *80* bbls.
8.41 Set taps; Heat *154-153°* Underlet *20* "
 Sparge *170 / 146* ; Hop *170 / 3* Sparge *146* "
 "Striking Heat" *153°* Hop Sparge *3* "
 "Initial Heat" Total *249* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.4 %</i>

Yeast *Brew No. 46 (110 lbs + 7.)* Air *—*

Run to storage *July 3/41* Balling *2.6 %*

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 2 Tun.

Alc

Date *June 26/41*

Malt *83.50 lbs. C.M.C.*

Hops *20 B.C. Tugg; 70 B.C. 7.30 B.C. Tugg; 20 Kent's = 150 #*
15 S; 15 M; 15 N.P; 3 P.P.

Times:

7.10 Started to mash *153/80* First runs *19.6* %

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

7.40 Underlet on *210/20*; Steam *9 1/2*

7.55 Finished mashing, T. *156* Water: Mash *80* bbls.

8.40 Set taps; Heat *154* Underlet *20* "

Sparge *170/146*; Hop *170/3* Sparge *14.6* "

"Striking Heat" *153* Hop Sparge *3* "

"Initial Heat" Total *249* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.4</i> %

Yeast *Brew No. 48 (110 lbs + 7)* Air *—*

Run to storage *July 4/41* Balling *2.2* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 3 Tun.

Ale

Date *June 27/41*

Malt *8850 lbs. C. M. C.*

Hops *20 B.C. Fugg; 70 B.C. + 30 B.C. Fugg; 20 Kent - 150#*
158; 18 H; K.H.S.; 39 to P.

Times:

<i>7:10</i>	Started to mash $\frac{153}{82}$	First runs <i>18.9</i> %
<i>7:30</i>	Malt all in, T.	Last " <i>1.4</i> %
<i>7:40</i>	Underlet on $\frac{210}{20}$; Steam $9\frac{1}{2}$	
<i>7:51</i>	Finished mashing, T. <i>156</i>	Water: Mash <i>82</i> bbls.
<i>8:40</i>	Set taps; Heat <i>155</i>	Underlet <i>2.0</i> "
	Sparge $\frac{170}{146}$; Hop $\frac{170}{3}$	Sparge <i>14.6</i> "
	"Striking Heat" <i>153</i>	Hop Sparge <i>3</i> "
	"Initial Heat"	Total <i>251</i> "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.35</i> %

Yeast *Oland's (110 lbs + 7)* Air *—*

Run to storage *July 5/41* Balling *2.35* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Ale

No. *4* Tun.

Date *June 30/41*

Malt *85.50 lb. C.M.C.*

Hops *30. P. 6. 7. 1911; 70. B. C. 6. 9. 30. B. C. 7. 1911; 20. K. M. S. = 15.6 #*
15.5'; 14.11'; K.M.S. ; 29.5-P.

Times:

6.30 am Started to mash *153°* First runs *19.2* %
54

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

7.00 Underlet on *210°* ; Steam *9.5'*

7.15 Finished mashing, T. *12.6* Water: Mash *84* bbls.

8.00 Set taps; Heat *113-154°* Underlet *20* "

Sparge *170°* ; Hop *170°* Sparge *142* "

"Striking Heat" *153* Hop Sparge *5* "

"Initial Heat" Total *2.51* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>11</i> bbls.	<i>163</i> bbls.	<i>13.5</i> %

Yeast *Brew No. 45 (110 lb + 7)* Air *—*

Run to storage *July 8/41* Balling *3.1* %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:

No. 5 Tun.

Ale

Date July 2nd 1941

Malt 8850 lbs. C.M. 15
 Hops 30 lbs. B.C. Fugg.; 70 B.C. + 30 B.C. Fugg.; 20 Kents = 150 #
 Times: 15 s; 15 m; K.M.S.; 3 at 15.
 7.05 A.M. Started to mash $\frac{157}{80}^{\circ}$ First runs 20.3 %
 7.25 Malt all in, T. Last " " 1.3 %
 7.35 Underlet on $\frac{210}{20}^{\circ}$; Steam $9\frac{1}{2}^{\circ}$
 7.50 Finished mashing, T. 156° Water: Mash 80 bbls.
 8.35 Set taps; Heat Underlet 20 "
 Sparge $\frac{170}{147}^{\circ}$; Hop 170° Sparge 147 "
 " "Striking Heat" 153° Hop Sparge 4 "
 " "Initial Heat" Total 251 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	13.5 %

Yeast Brew No. 49 (110 lbs + 7) Air —

Run to storage July 10/41 Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Stag Head

Date July 3/41

Malt 8.350 lbs C.M.S.

Hops 25 B.L. Pilsner; 50 B.L. 1.10 Pilsner; 20 B.L. Pilsner; 25 Kent

Times:

7.00 Started to mash 153°/80 First runs 19.5 %

7.20 Malt all in, T. Last " 1.0 %

7.30 Underlet on 210°/20; Steam 9 1/2'

7.45 Finished mashing, T. 157° Water: Mash 80 bbls.

8.30 Set taps; Heat 155° Underlet 20 "

Sparge 170°/127; Hop 170°/4 Sparge 147 "

"Striking Heat" 153° Hop Sparge 4 "

"Initial Heat" Total 251 "

Into Kettle 183 bbls. Loss 18 bbls. Out 165 bbls. Balling 12.7 %

Yeast Brew No. 50 (1.10 lbs + 7.) Air —

Run to storage July 11/41 Balling 2. — %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun. *Ale* Date *July 11/41*

Malt *8850 lbs. C.M.Co.*

Hops *30 B.C. Fmg; 70 B.C. + 30 B.C.F; 20 Kent = 150 #*
15 S; 15 M; RMS; 3 1/2 P.

Times: *7.15'* Started to mash *153°* First runs *19.4* %
82

7.25' Malt all in, T. Last " *1.4* %

7.35' Underlet on *210°*; Steam *9 1/2'*

7.50' Finished mashing, T. *148* Water: Mash *82* bbls.

8.35' Set taps; Heat *156-157°* Underlet *20* "

Sparge *170°*; Hop *170°* Sparge *145* "

" "Striking Heat" *154°* Hop Sparge *3* "

" "Initial Heat" Total *250* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>18</i> bbls.	<i>165</i> bbls.	<i>135</i> %

Yeast *Brew No. 51 (110 lb + 7)* Air *—*

Run to storage *July 12/41* Balling *2.4* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. / Tun.

Ale

Date

July 5/41

Malt *8850 M. C. U. Co.*

Hops *30 B.C.F. ; 70 B.C.F. ; 30 B.C.F. ; 20 Russian = 150⁺*
15 S ; 15 M ; K.H.S. ; 3 P.P. ;

Times:

7.10 am

Started to mash $\frac{153}{82}$

First runs *20.0* %

7.30

Malt all in, T.

Last " *1.1* %

7.40

Underlet on $\frac{210}{20}$; Steam *9'*

7.55

Finished mashing, T. *1.55*

Water: Mash. *82* bbls.

8.40

Set taps; Heat *1.56*

Underlet *20* "

Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$

Sparge *145* "

"Striking Heat"

Hop Sparge *4* "

"Initial Heat"

Total *251* "

Into Kettle

Loss

Out

Balling

183 bbls.

18 bbls.

165 bbls.

13.5 %

Yeast *Brew No. 52 (110 lbs + 7)*

Air

Run to storage *July 14/41*

Balling *2.8* %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:

No. 2 Tun.

Date *July 7/41*

Alle

Malt *8850 lbs. C.M. Co.*

Hops *30 B.P.F.; 70 B.C. + 30 B.P.F.; 15 Russians + 5 B.P.F.
15 S; 15 M; K.M.S.; 3 1/2 lb;*

Times:

<i>7.00 am</i>	Started to mash $\frac{153}{82}$	First runs <i>19.3</i> %
<i>7.20</i>	Malt all in, T.	Last " <i>1.4</i> %
<i>7.30</i>	Underlet on $\frac{210}{20}$; Steam $8\frac{1}{4}$	
<i>7.40</i>	Finished mashing, T. <i>156-158</i>	Water: Mash <i>82</i> bbls.
<i>8.30</i>	Set taps; Heat <i>155</i>	Underlet <i>20</i> "
"	Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$	Sparge <i>145</i> "
"	"Striking Heat" <i>153</i>	Hop Sparge <i>4</i> "
"	"Initial Heat"	Total <i>251</i> "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>18</i> bbls.	<i>165</i> bbls.	<i>13.4</i> %

Yeast *Brew No. 53 (110 lbs + 7)* Air

Run to storage *July 15* Balling *2.4* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹ Tun 3
70

Lager

Date July 8/41

Malt 79.50 lb. C. M. Co.

Hops 20 Russian; 4.5 B. C. & 30 Russian; 20 B. C. Tugger
15 S; 15 M; K. U. S.;

Times:
6:25
6:45
6:55
7:10
7:55

Started to mash $\frac{153}{76}$	First runs 18.8 %
Malt all in, T.	Last " 1.2 %
Underlet on $\frac{210}{20}$; Steam 8'	
Finished mashing, T 156-158	Water: Mash 76 bbls.
Set taps; Heat 155°	Underlet 20 "
Sparge $\frac{170}{151}$; Hop $\frac{170}{5}$	Sparge 151 "
"Striking Heat" 153°	Hop Sparge 5 "
"Initial Heat"	Total 252 "

Into Kettle	Loss	Out	Balling
183 bbls.	19 bbls.	164 bbls.	12.0 %

Yeast *Oland's (150 lbs.)* Air —

Run to storage July 17/41 Balling 2.85 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Ale

Date *July 9/41*

Malt *88.50 lbs. C. M. C.*

Hops *20 B.C. 7. 15S ; 70 B.C. 7. 30 B.C. 7 ; 15 Russian 15 B.C. 7*
15S ; 15 M ; K. M. S. ; 3 qt. M.

Times:

<i>6.45 A.M.</i>	Started to mash $\frac{157}{84}$	First runs <i>19.05</i> %
<i>7.07 "</i>	Malt all in, T.	Last " <i>1.3</i> %
<i>7.17 "</i>	Underlet on $\frac{210}{20}$; Steam <i>8'</i>	
<i>7.30 "</i>	Finished mashing, T. <i>157° - 158°</i>	Water: Mash <i>84</i> bbls.
<i>8.15 "</i>	Set taps; Heat <i>155-6°</i>	Underlet <i>2.0</i> "
	Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$	Sparge <i>1.43</i> "
	"Striking Heat" <i>153°</i>	Hop Sparge <i>4</i> "
	"Initial Heat"	Total <i>251</i> "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>18</i> bbls.	<i>165</i> bbls.	<i>13.4</i> %

Yeast *Brew No. 54 (110 lb + 7)* Air

Run to storage *July 17/41* Balling *285* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun.

Stag Head

Date July 10/41

Malt 8350 lbs. C.M.S.

Hops 25 B.C.T.; 50 B.P.; 30 B.L.T., 10 Rus.; 10 B.C.T. + 15 Rus.
 15 S.; 10 M.; K.M.S.

Times:

6.45 AM

Started to mash $\frac{156}{82}$ ° First runs 18.6 %

7.06

Malt all in, T. Last " 1.1 %

7.16

Underlet on $\frac{210}{20}$ °; Steam - 7'

7.27

Finished mashing, T. 158° Water: Mash 82 bbls.

8.12

Set taps; Heat 155° Underlet 20 "

Sparge $\frac{170}{145}$ °; Hop $\frac{170}{4}$ Sparge 145 "

"Striking Heat" 156° Hop Sparge 4 "

"Initial Heat" Total 251 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	12.5 %

Yeast. Brew No. 56 (110 lb + 7.) Air —

Run to storage July 12/41 Balling 2.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun. *Ale* Date *July 19/41*

Malt *88.50 lbs C.M.C.*

Hops *20 B.C. 7, 20 B.C. 1, 30 B.C. 2, 15 Pilsener & 5 B.C. 1 = 150*
15 S.; 15 M.; K.M.S.; 3 qt. W.

Times: *6.45 A.M.* Started to mash $\frac{156}{84}^{\circ}$ First runs *19.3* %

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

Underlet on $\frac{210}{20}^{\circ}$; Steam *8'*

Finished mashing, T. *15.6* Water: Mash *84* bbls.

Set taps; Heat *154* Underlet *20* "

Sparge $\frac{170}{143}^{\circ}$; Hop $\frac{110}{4}^{\circ}$ Sparge *143* "

"Striking Heat" *156* Hop Sparge *4* "

"Initial Heat" Total *251* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>18</i> bbls.	<i>165</i> bbls.	<i>13.4</i> %

Yeast *Brew No. 57 (100 lbs + 7)* Air *—*

Run to storage *July 19/41* Balling *2.6* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 6 Tun.

Ale

Date July 14th 1941

Malt 88.50 lbs C M Co

Hops 30 B.C. 7; 70 B.C. 7; 30 B.C. 7; 15 Pilsner + 5 B.C. 7 = 150^{oz}
155; 15 M; 12 M.S.; 3 qt. M.

Times:

4.45 A.M.

Started to mash $\frac{155}{82}$

First runs 90.0 %

Malt all in, T.

Last " 1.4 %

Underlet on $\frac{210}{20}$; Steam 9'

Finished mashing, T. 154°

Water: Mash 82 bbls.

Set taps; Heat 155°

Underlet 20 "

Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$

Sparge 145 "

"Striking Heat" 156°

Hop Sparge 4 "

"Initial Heat"

Total 251 "

Into Kettle

Loss

Out

Balling

187 bbls.

18 bbls.

165 bbls.

18.35 %

Yeast Brew No. 60 (110 lbs + 7)

Air —

Run to storage July 22/41

Balling 83.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun. *Stay head* Date *July 15 1941*

Malt *8 350 lbs. C. M. C.*

Hops *25 B.C. 7; 5 W.B.C.; 30 B.C. 7; 10 Russian; 25 B.C. 7 = 140*
15 S.; 10 P.; K.M.S.

Times:
6.45 A.M. Started to mash $\frac{154}{78}$ First runs *19.4* %
7.05 Malt all in, T. Last " *0.8* %
7.15 Underlet on $\frac{210}{20}$; Steam *7'*
7.27 Finished mashing, T. *154°* Water: Mash *7.8* bbls.
8.12 Set taps; Heat Underlet *2.0* "
 Sparge $\frac{170}{149}$; Hop $\frac{170}{4}$ Sparge *1.49* "
 "Striking Heat" *154°* Hop Sparge *4* "
 "Initial Heat" Total *15.1* "

Into Kettle *183* bbls. Loss *18* bbls. Out *165* bbls. Balling *12.7* %

Yeast *Brew No. 60 (11alb + 7)* Air *—*

Run to storage *July 23/41* Balling *2.2* %

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks:
5

No. / Tun.

Ale

Date *July 16/41*

Malt *83.50 lbs. C. M. B.*

Hops *80 B.P. 7; 70 B.P. 7; 4.30 B.C. 7; 15 Pilsener + 5 B.P. 7 = 150
15 S; 70 M; K. H. S.; 395 R.*

Times:

6.52
7.13
7.23
7.35
8.20

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

First runs *19.3* %

Malt all in, T.

Last " *2.2* %

Underlet on $\frac{140}{8}$; Steam $8\frac{1}{2}$

Finished mashing, T. *15.1*

Water: Mash *82* bbls.

Set taps; Heat *15.4*

Underlet *2.0* "

Sparge $\frac{168}{44}$; Hop $\frac{110}{3}$

Sparge *14.4* "

"Striking Heat" *1.7*

Hop Sparge *3* "

"Initial Heat"

Total *249* "

Into Kettle

Loss

Out

Balling

18.3 bbls.

18 bbls.

16.5 bbls.

12.4 %

Yeast *Brew No. 61 (110 lbs + 7)*

Air *—*

Run to storage *July 24/41*

Balling *2.8* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun. *Stag Head* Date *July 17/41*

Malt *2350 lb. P.M.C.*

Hops *25 B.C. 7; 50 B.C. 7; 10 Russian, 30 B.C. 7; 25 B.C. 7; 158; 10K; K.M. 8;*

Times: *6.50 am* Started to mash *151/80* First runs *18.8* %

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

7.20 Underlet on *20/20*; Steam *8'*

7.35 Finished mashing, T. *151* Water: Mash *80* bbls.

8.20 Set taps; Heat *154* Underlet *20* "

Sparge *121/145*; Hop *170/3* Sparge *145* "

"Striking Heat" *151* Hop Sparge *3* "

"Initial Heat" Total *248* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>18</i> bbls.	<i>165</i> bbls.	<i>12.6</i> %

Yeast *B. From Oland's (110 lbst 7)* Air *—*

Run to storage *July 25/41* Balling *2.15* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 3 Tun.

Alex

Date July 18/41

Malt 88.50 lb. P.M.G.

Hops 30.13 P.7, 70 B.P., 7.34 B.C.7, 157 Russian Y.S. B.C.7 = 150*
15-8, 10.11, 11.11.5, 39/11.

Times: 6.50 am

Started to mash 156/82 First runs 19.0 %

Malt all in, T. Last " 1.25 %

Underlet on 210/39; Steam 9'

Finished mashing, T. 15.8 Water: Mash 8.2 bbls.

Set taps; Heat 15.4 Underlet 2.0 "

Sparge 170/143; Hop 170/3 Sparge 14.3 "

"Striking Heat" 15.7 Hop Sparge 3 "

"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling
18.3 bbls. 1.5 bbls. 16.5 bbls. 13.4 %

Yeast Braws No. 62 + 63 (110 lb + 7) Air -

Run to storage July 26/41 Balling 9.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun. Alb Date July 21/11

Malt 88.50 lbs. C.M.S.

Hops 30 lbs. K.C. 7.0 B.C. 7.30 B.C. 7.15 Russian 8.5 B.C. 7. = 150*
155.; 10 M.; K.M.S.; 3 qf. m.

Times:	Started to mash	$\frac{154}{180}$	First runs	18.7 %
<u>6.46</u>	Malt all in, T.		Last "	1.7 %
<u>7.08</u>	Underlet on	$\frac{210}{20}$; Steam <u>87'</u>		
<u>7.18</u>	Finished mashing, T.	<u>156'</u>	Water: Mash	184 bbls.
<u>7.31</u>	Set taps; Heat	<u>154°</u>	Underlet	20 "
<u>8.16</u>	Sparge	$\frac{170}{179}$; Hop $\frac{170}{3}$	Sparge	179 "
	"Striking Heat"	<u>154°</u>	Hop Sparge	3 "
	"Initial Heat"		Total	248 "

Into Kettle	Loss	Out	Balling
<u>183</u> bbls.	<u>15</u> bbls.	<u>168</u> bbls.	<u>13.4</u> %

Yeast Brew No. 64 (11 cells + 7.) Air —

Run to storage July 21/11 Balling 2.9 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:
6

No. 5 Tun.

Stag's Head

Date July 22/41

Malt 8.350 lbs. C. M. K.

Hops 25 B.C. 7, 50 P.C. 10 Russian, 30 B.C. 7, 25 B.C. 7 = 140
155 - 10M; 15.7.5.

Times:

7.14
7.34
7.44
7.57
8.42

Started to mash $\frac{154}{180\frac{1}{4}}$

First runs 19.0 %

Malt all in, T.

Last 1.4 %

Underlet on $\frac{210}{20}$; Steam 8'k

Finished mashing, T. 156°

Water: Mash 1.80% bbls.

Set taps; Heat average 154°

Underlet 2.0 "

Sparge $\frac{170}{144\frac{3}{4}}$; Hop $\frac{170}{4}$

Sparge 1.44 %

"Striking Heat" 154°

Hop Sparge 4 "

"Initial Heat"

Total 249 "

Into Kettle

Loss

Out

Balling

183 bbls.

9 bbls.

164 bbls.

12.7 %

Yeast Brew No. 65 (110.417)

Air 1'

Run to storage July 30/41

Balling 2.05 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

F

No. 6 Tun.

Ale

Date July 23/41

Malt 88.50 lbs. C.M.S.

Hops 30 D.C. 7, 70 B.C. + 70 D.C. 7, 15 Russians + 5 B.C. 7 = 150 #

15 S., 10 M., K.M.S., 3 qt. M.

Times:

6.45 A.M.

Started to mash $\frac{55^{\circ}}{82}$

First runs 19.2 %

7.06 "

Malt all in, T. -

Last " 1.2 %

7.16 "

Underlet on $\frac{210^{\circ}}{20}$; Steam 82'

7.29 "

Finished mashing, T. 157°

Water: Mash 82 bbls.

8.14 "

Set taps: Heat 155°-150°

Underlet 20 "

Sparge $\frac{170^{\circ}}{143^{\circ}}$; Hop $\frac{170^{\circ}}{4}$

Sparge 143 "

"Striking Heat" 155°

Hop Sparge 4 "

"Initial Heat" -

Total 279 "

Into Kettle

Loss

Out

Balling

183 bbls.

18 bbls.

115 bbls.

13.4 %

Yeast Brew No. (110 lbs + 7)

Air -

Run to storage

July 31/41

Balling 13.5 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Stag's Head

Date July 24/41

Malt 835.0 lbs. C. M. S.

Hops 25 B.C. 7, 50 B.C. 10 Russians, 30 B.C. 7, 25 B.C. 7 = 140#
 155; 10 M. K. M.S.

Times:

6.49
 7.09
 7.19
 7.34
 8.19

Started to mash $\frac{154}{88}$

First runs 19.4 %

Malt all in, T.

Last " 1.3 %

Underlet on $\frac{210}{20}$; Steam 7'

Finished mashing, T. 15.6-15.7

Water: Mash 78 bbls.

Set taps; Heat 155

Underlet 20 "

Sparge $\frac{170}{146}$; Hop $\frac{170}{4}$

Sparge 1.46 "

"Striking Heat" 154

Hop Sparge 4 "

"Initial Heat"

Total 248 "

Into Kettle

Loss

Out

Balling

187 bbls.

19 bbls.

164 bbls.

12.7 %

Yeast Brew No.

Air

Run to storage

July 31/41 Aug. 1/41

Balling 25.5 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

9

No. 1 Tun.

Ale

Date July 25/41

Malt 8850 lbs C.M.C.

Hops 30 B.C.F. 70 B.C. & S.O.C.F. 15 Russian + 5 B.C. = 152 lbs
155; 1000; N.M.S. 397. M.

Times:

6.48 AM
7.08 "
7.26 "
7.36 "
8.20 "

Started to mash 153 / 82

First runs 20.4 %

Malt all in; T.

Last " 0.9 %

Underlet on 210° / 20 ; Steam 8'

Finished mashing, T. 156°

Water: Mash 82 bbls.

Set taps; Heat 155°

Underlet 20 "

Sparge 170° / 143 ; Hop 170° / 4

Sparge 143 "

"Striking Heat" 153

Hop Sparge 4 "

"Initial Heat"

Total 249 "

Into Kettle

Loss

Out

Balling

184 bbls.

15 bbls.

166 bbls.

13.35 %

Yeast Brew No. 65 (100 lbs + 7)

Air -

Run to storage

August 2/41

Balling 2.7 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Alc

Date *July 26/41*

Malt *8.850 lbs. C.M.G.*

Hops *30 B.C.F. 70 B.C.F. 30 B.C.F. 15 Russians 5 D.C. = 150*
155.1 10 M. K.M.S. 30 F.D.S.

Times:

6.55 A.M.
7.16 "
7.26 "
7.39 "
8.24 "

Started to mash $\frac{154}{82}$ First runs *19.7* %

Malt all in, T. Last " *14* %

Underlet on $\frac{210}{20}$; Steam *7 1/2'*

Finished mashing, T. *15.6* Water: Mash *82* bbls.

Set taps; Heat *154* Underlet *20* "

Sparge $\frac{170}{143}$; Hop $\frac{170}{3}$ Sparge *143* "

"Striking Heat" *154* Hop Sparge *3* "

"Initial Heat" Total *248* "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>18</i> bbls.	<i>166</i> bbls.	<i>13.3</i> %

Yeast *Brew No. 68 (110 lb + 7)* Air *—*

Run to storage *August 4/41* Balling *2.5* %

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks:

No. 3 Tun.

Ale

Date July 25/41

Malt 88.50 lb. (U.G.)
 Hops 30 B.C. 7; 70 B.C. + 30 B.C. 7, 15 Runs + 5 B.C. 7,
 15 S; 10 M; KMS.; 39 1/2 R.
 Times:
 6.55' Started to mash $\frac{156}{82}$ First runs 19.5 %
 7.15' Malt all in, T. Last " 1.5 %
 7.25' Underlet on $\frac{210}{20}$; Steam $7\frac{1}{2}$
 7.40' Finished mashing, T. 157° Water: Mash 82 bbls.
 8.25' Set taps; Heat 154-155° Underlet 20 "
 Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$ Sparge 14.3 "
 " " " " " Hop Sparge 4 "
 " " " " " " " " " Total 249 "

Into Kettle 18.3 bbls. Loss 18 bbls. Out 16.5 bbls. Balling 12.47 %

Yeast Brew No. 69 (110 lbs + 7) Air —

Run to storage August 6 - 1941 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹ Tun. ₇₀

Lager

Date July 29/41

Malt 79.50 lb. C.M.G.

Hops 20 Pilsener, 4.5 lb. Pilsener, 30 Pilsener, 20 Pilsener = 115.5
 15.5, 10.0, 15.5

Times:

6.30	Started to mash $\frac{127}{76}$	First runs	15.8 %
6.50	Malt all in, T.	Last "	1.2 %
7.00	Underlet on $\frac{210}{20}$; Steam 7.5		
7.20	Finished mashing, T. 15.6	Water: Mash	7.6 bbls.
8.05	Set taps; Heat 15.2	Underlet	20 "
	Sparge $\frac{170}{180}$; Hop $\frac{170}{5}$	Sparge	150 "
	"Striking Heat"	Hop Sparge	5 "
	"Initial Heat"	Total	251 "

Into Kettle	Loss	Out	Balling
18.5 bbls.	19 bbls.	16.6 bbls.	12.0 %

Yeast. Brew No. - Oland's (150 lbs) Air —

Run to storage August 7/41 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Water in tank became low - resulting in under boiling. By the time steam was to be had several hours had passed. Cell not yet a good hot day. Brew was in kettle nearly 4 hours before the usual

WATCH THIS BREW

No. 4 Tun. *Stag Head* Date *July 31/41*

Malt *8350 lbs. C.M.C.*

Hops *25 B.C. 7.; 50 B.C.; 10 Russian; 30 B.C. 7.; 25 B.C. 7. = 140 #*
15 S, 10 M, 1 KMS;

Times:
6.55' Started to mash $\frac{156}{78}$ First runs *19.0* %
7.15' Malt all in, T. Last: " *1.85* %
7.25' Underlet on $\frac{210}{20}$; Steam *8'*
7.40' Finished mashing, T. *15.6'* Water: Mash *75* bbls.
8.25' Set taps; Heat *15.3'* Underlet *20* "
 Sparge $\frac{170}{146}$; Hop $\frac{170}{4}$ Sparge *14.6* "
 "Striking Heat" *1.6'* Hop Sparge *4* "
 "Initial Heat" Total *248* "

Into Kettle Loss Out Balling
183 bbls. *18* bbls. *165* bbls. *12.65* %

Yeast *Brew No. 69 (110 lbs + 7)* Air _____

Run to storage *August 7/41* Balling *2.6* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 5 Tun.

Alle

Date July 31/41

Malt 88.50 lb. C.M.C.

Hops 21 B.C. 7, 21 B.C. 7 & 70 B.C. 12, 15 Russian & 5 B.C. 7
15.6'; 10 lb; 14.8'; 39 lb.

Times: 6.55 am

Started to mash 156/56 First runs 19.0 %

Malt all in, T. Last " 1.7 %

Underlet on 210/20; Steam 9'

Finished mashing, T. 15.6 Water: Mash 84 bbls.

Set taps; Heat 15.4 Underlet 20 "

Sparge 170/135; Hop 120/2 Sparge 138 "

"Striking Heat" 15.6 Hop Sparge 2 "

"Initial Heat" Total 246 "

Into Kettle	Loss	Out	Balling
183 bbls.	17 bbls.	166 bbls.	13.05 %

Yeast. Brew No. 70 (110 lbs + 7) Air -

Run to storage. August 5/41 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Water in boiler became low - resulting in tubes locking. By the time steam was to be had, several hours had passed. Could not get a good boil-down. Brew was in kettle nearly 4 hours longer than usual.

WATCH THIS BREW-

No. 6 Tun.

Ale

Date *August 21/41*

Malt *88.50 lb. C.M.C.*

Hops *30 B.C.7, 70 B.C.7 + 30 B.C.7, 15 Russian + 5 B.C.7 = 150
15S; 10M; KMS.; 3 L.R.*

Times:

Started to mash $\frac{156}{84}$ First runs *20.2* %

Malt all in, T. Last *1.8* %

Underlet on $\frac{210}{20}$; Steam *15'*

Finished mashing, T. *15.1-15.8* Water; Mash *84* bbls.

Set taps; Heat *155'* Underlet *21* "

Sparge $\frac{170}{140}$; Hop $\frac{170}{2}$ Sparge *14.0* "

"Striking Heat" *15.7* Hop Sparger *2* "

"Initial Heat" Total *246* "

Into Kettle	Loss	Out	Balling
<i>180</i> bbls.	<i>14</i> bbls.	<i>16.6</i> bbls.	<i>13.15</i> %

Yeast *Brew No. 73 (11.0 lbs + 7)* Air *—*

Run to storage *August 9/41* Balling *2.8* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: *Low kettle make up and small boil-down due to inability to maintain steam on 2nd boiler.*

WATCH THIS BREW

No. 7 Tun.

Alle

Date August 2/41

Malt 88.50 lb. C. M. C.

Hops 3.0 B.C.P.; 7.0 B.C.P. + 3.0 B.C.P.; 15 Pilsener + 5 B.C.P. = 150⁺
 15.5; 10 M; K.H.S.; 3 1/2 P.

Times:

7.05	Started to mash	$\frac{156}{82}$	First runs	19.6 %
7.14	Malt all in, T.		Last "	1.3 %
7.21	Underlet on	$\frac{210}{90}$; Steam 11'		
7.40	Finished mashing, T.	15.7	Water: Mash	82 bbls.
5.25	Set taps; Heat	15.4	Underlet	20 "
	Sparge	$\frac{170}{142}$; Hop $\frac{170}{3}$	Sparge	142 "
	"Striking Heat"	15.4	Hop Sparge	3 "
	"Initial Heat"		Total	245 ⁷ "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	13.4 %

Yeast Brews No. 72 + 74 (110 lbs + 7) Air -

Run to storage August 11/41 Balling 2.8 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. / Tun. *Alc* Date *August 4th 1941*

Malt *88.5 lb. C. M. & Co.*

Hops *30 B.C. 7. 70 B.C. 7. 30 B.C. 7. 15 Bullwinks. 55 C. 7. = 160⁺*

Times: *155.1, 10 M., K.M.S., 30 P.M.*

Started to mash *153°* First runs *20.3 %*
82

Malt all in, T. Last " *2.25 %*

Underlet on *210°*; Steam *11' + 3' = 14'*
20

Finished mashing, T. *156°* Water: Mash *82* bbls.

Set taps; Heat *156.7°* Underlet *20* "

Sparge *170°*; Hop *170°* Sparge *142* "
142 *3*

" " " " " Hop Sparge *3* "

" " " " " " " " Total *248* "

Into Kettle Loss Out into Kettle Balling
1.83 bbls. *1.7* bbls. *1.66* bbls. *1.33* %

Yeast *Brew No. 76 (110 lbs + 7.)* Air *—*

Run to storage *August 12/41* Balling *3.2* %

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks: *Low bottle necks and small bottles
has to carefully to maintain same
boils*

No. 2 Tun.

Ale

Date *August 5/41*

Malt *88 50 lbs C M G*

Hops *30 B.C. 7, 70 B.C. + 30 B.C. 7, 15 Pilsener + 5 B.C. 7 = 150 +*
15 S.; 10 M.; K.M.S.; 3 qt/M.

Times:
6.45 A.M.

Started to mash $\frac{153}{84}^{\circ}$

First runs *20.3* %

7.06

Malt all in, T.

Last " *1.3* %

7.16

Underlet on $\frac{210}{20}^{\circ}$; Steam *11'*

7.35

Finished mashing, T. *152-4*

Water: Mash *84* bbls.

8.20

Set taps; Heat *154*

Underlet *20* "

Sparge $\frac{170}{140}^{\circ}$; Hop $\frac{170}{4}^{\circ}$

Sparge *140* "

"Striking Heat" *152*

Hop Sparge *4* "

"Initial Heat"

Total *248* "

Into Kettle

Loss

Out

Balling

182 bbls.

18 bbls.

165 bbls.

13.5 %

Yeast *Brew No. 76 (110 lbs + 7)*

Air *—*

Run to storage *August - 12/41*

Balling *3.4* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Stag Head

Date Aug. 6/41

Malt 83.500 lbs. C. M. & F. (all 1940's)

Hops B.C. 7 25 lbs.; 50 B.C.; 10 Rucians, 30 B.C. 7, 25 B.C. 7, = 140#

155. 10 M.; K.M.S.

Times:

6.45	Started to mash	$\frac{153}{78}$	58	First runs	19.6	%
7.06	Malt all in, T.	-		Last "	1.3	%
	Underlet on	$\frac{210}{20}$		Water: Mash	78	bbls.
				Underlet	20	"
	Finished mashing, T.	154°		Sparge	146	"
	Set taps; Heat	155°		Hop Sparge	3	"
	Sparge	$\frac{170}{146}$		Total	247	"
	"Striking Heat"	153°				
	"Initial Heat"					

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	12.65 %

Yeast Brew No. 78 (180 lbs + 75) Air

Run to storage August - 13/41 Balling 13 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

4

No. 4 Tun.

Ale

Date *August 7/41*

Malt *8850 lbs*

Hops *30 B.C. 7, 70 B.C. 2, 30 B.C. 7, 15 Russians + 5 B.C. 7 = 150[#]
158; 10 M; 15.45; 396 B.*

Times:

7.10

Started to mash $\frac{153^{\circ}}{82}$

First runs *19.6* %

7.36

Malt all in, T.

Last " *1.65* %

7.41

Underlet on $\frac{210^{\circ}}{20}$; Steam *10'*

7.56

Finished mashing, T. *153^{\circ}*

Water: Mash *82* bbls.

8.41

Set taps; Heat *155-155²*

Underlet *20* "

Sparge $\frac{170^{\circ}}{142}$; Hop $\frac{170^{\circ}}{4}$

Sparge *142* "

"Striking Heat" *153^{\circ}*

Hop Sparge *4* "

"Initial Heat"

Total *248* "

Into Kettle

Loss

Out

Balling

183 bbls.

16 bbls.

165 bbls.

134.7 %

Yeast *Brand No. 79 (11.0 lb + 7)*

Air *—*

Run to storage

August 14/41

Balling *24* %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹/₇₀ Tun.

Lager

Date August 8th 1941

Malt 79.50 lbs C.M.S.

Hops 20 Russians 45 B.C. + 30 Russians 20 B.C. 7 = 115 #
 15 S. 70 M. 14 M.S.

Times:

6.31 A.M.	Started to mash $\frac{153^\circ}{76}$	First runs 18.3 %
6.51 "	Malt all in T. —	Last " 1.3 %
7.01 "	Underlet on $\frac{210^\circ}{20}$; Steam 9'	
7.15 "	Finished mashing, T. 15.5"	Water: Mash 7.6 bbls.
8.00 "	Set taps; Heat 15.4-15.5"	Underlet 20 "
	Sparge $\frac{170^\circ}{150}$; Hop $\frac{170^\circ}{4}$	Sparge 150 "
	"Striking Heat" 15.3"	Hop Sparge 4 "
	"Initial Heat" —	Total 250 "

Into Kettle 185 bbls.	Loss 18 bbls.	Out 167 bbls.	Balling 11.9 %
-----------------------	---------------	---------------	----------------

Yeast Brew No. 75 (150 lbs + 7) Air

Run to storage August 18/41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

16

No. 5 Tun.

Stag Head.

Date *August 9/1*

Malt *8350 lbs. C.M.C.*

(call 1940's)

Hops *B.C. 7 25 lbs. 50 B.C. 10 Russians, 30 B.C. 7, 25 B.C. 7 = 140 lbs*

155; 100; K.M.S.

Times:

6.46 A.M.
7.06
7.16
7.34
8.19

Started to mash $\frac{155^\circ}{78}$ *15*

First runs %

Malt all in, T. *-*

Last " *1.2* %

Underlet on $\frac{210^\circ}{20}$; Steam *14'* *"note"*

↓

Due to low steam pressure.

Finished mashing, T. *157°*

Water: Mash *78* bbls.

Set taps; Heat *152°*

Underlet *20* "

Sparge $\frac{170^\circ}{146}$; Hop $\frac{170^\circ}{3}$

Sparge *146* "

"Striking Heat" *185°*

Hop Sparge *3* "

"Initial Heat".....

Total *247* "

Into Kettle

Loss

Out

Balling

183 bbls.

17 bbls.

166 bbls.

127 %

Yeast *Brewer's No. 80, 81 (40 lbs + 7)*

Air *-*

Run to storage *Aug. 16/1*

Balling *2.5* %

Quantity recorded in Cellar.....gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

No. 6 Tun. Ale Date August 11/41

Malt 8.85 lbs C. M. O.
 Hops B.C. 7.30 lbs 7.0 B.C. + 3.0 B.C. 7, 15 Russians + 5 B.C. 7 = 150⁺

Times: 6.42 A.M. Started to mash 155° / 84 First runs 19.25 %
7.04 Malt all in, T: — Last " " — %
7.14 Underlet on 210° / 20; Steam 10'
7.29 Finished mashing, T: 156° Water: Mash 84 bbls.
8.14 Set taps; Heat 155° Underlet 7.20 "
 Sparge 170° / 140°; Hop 17° / 3 Sparge 1.40 "
 " " "Striking Heat" 155° Hop Sparge 3 "
 " " "Initial Heat" — Total 247 "

Into Kettle 183 bbls. Loss 18 bbls. Out 165 bbls. Balling 18.4 %

Yeast Brew No. 81 (11alk + 7.) Air —

Run to storage August - 18/41 Balling 2.4 %

Quantity recorded in Cellar — gals.

Balling of wort —

Balling of beer —

Apparent attenuation —

Alcohol —

Real Attenuation —

Real extract —

Remarks: 8

No. 7 Tun.

Ale - 1st Brew Date *August 12/41*

Malt *8850 lb. C.M.C.*

Hops *30 B.P. 7; 70 B.C. 1; 730 B.C. 7; 15' Russian 75 B.C. 7. = 157*
158; 70 M; 1.18; 3/5 P.

Times:

6.00 Started to mash *11' 6" / 84* First runs *19.1* %

6.20 Malt all in, T. Last " *27* %

6.30 Underlet on *211 / 20*; Steam *11'*

6.45 Finished mashing, T. *11.8* Water: Mash *84* bbls.

7.30 Set taps; Heat *15.4* Underlet *2* "

Sparge *170 / 140*; Hop *170 / 3* Sparge *140* "

"Striking Heat" *11.7* Hop Sparge *3* "

"Initial Heat" Total *247* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>17</i> bbls.	<i>166</i> bbls.	<i>13.2</i> %

Yeast *Brew No. 82 (110 lb + 7)* Air *-*

Run to storage *August 19/41* Balling *27* %

Quantity recorded in Cellar..... gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

This is the first time, to the best of my knowledge, that the brew has been made in one day at this plant.

No. 1 Tun. *Slag's Head - 2-1* Date *August 12/11*

Malt *8350 lbs. O.H.C.*

Hops *25 B.P. 7, 50 B.P. 2, 10 Pilsener, 30 B.P. 7, 25 B.P. 7 = 130*
155; 10 H; K.M.S.

Times:
1:05 PM Started to mash $\frac{166}{82}$ First runs *19.3* %
1:25 Malt all in, T. Last " *14* %
1:35 Underlet on $\frac{210}{20}$; Steam *10 1/2*
1:50 Finished mashing, T. *138* Water; Mash *82* bbls.
2:30 Set taps; Heat *155* Underlet *20* "
 Sparge $\frac{170}{140}$; Hop $\frac{170}{5}$ Sparge *140* "
 " "Striking Heat" *156* Hop Sparge *5* "
 " "Initial Heat" Total *247* "

Into Kettle Loss Out Balling
182 bbls. *19* bbls. *163* bbls. *12.8* %

Yeast *Olander's (110 lbs + 7)* Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
This is the first time, to the writer's knowledge, that two brews have been made in one day at this plant.
D. F. O. Jr.

No. 2 Tun.

Alle

Date August 19/11

Malt 8850 lb. C.M.G.

Hops 20 B.C. 7.1; 70 B.C. 1; 30 B.C. 7.1; 15 Pilsener + 5 B.C. 7 = 150
15.5; 10 M; 10 M.S.; 3 lb. P.

Times: 6.45 am

Started to mash 15/8 First runs 19.2 %

Malt all in, T. Last " 2.3 %

Underlet on 20/30; Steam 10'

Finished mashing, T. 15.8 Water: Mash 86 bbls.

Set taps; Heat 154-155 Underlet 20 "

Sparge 170/136; Hop 170/4 Sparge 136 "

"Striking Heat" 15.6 Hop Sparge 4 "

"Initial Heat" Total 246 "

Into Kettle 182 bbls. Loss 19 bbls. Out 164 bbls. Balling 13.4 %

Yeast Brew No. 85 (110 lbs + 7.5) Air -

Run to storage August 21/11 Balling 2.4 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 3 Tun.

Ale

Date August 17/11

Malt 20 B.C. 7; 20 B.C. 1; 20 B.C. 7; 15 Russian vs B.C. 7

Hops 88.50 lb. C.M.B.

15 S; 10 M; Kils 8 - 3 3/4 R;

Times:

6.40 am	Started to mash	$\frac{156}{84}$	First runs	19.65 %
7.00	Malt all in, T		Last " " "	1.25 %
7.10	Underlet on	$\frac{210}{20}$	Water: Mash	84 bbls.
7.25	Finished mashing, T	158	Underlet	90 "
8.10	Set taps; Heat	132	Sparge	138 "
	Sparge	$\frac{170}{138}$	Hop Sparge	4 "
	"Striking Heat"		Total	246 "
	"Initial Heat"			

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	13.6 %

Yeast Brun No. 85 (110 lbs + 7)

Air

Run to storage August 22/11 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

This is the first time to the water
 kindly, that two brews have been made
 in one day at this plant

D. J. O. J.

No. 4 Tun. *Ale* Date *August 15/41*

Malt *8550 lb. C.M.C.*

Hops *30 B.C.F. ; 70 B.C.F. + 30 B.C.F. ; 15 Russian + 5 B.C.F. = 150**
155 ; 10 M ; 4 N.S. ; 395 P.

Times:
6.45 am
7.05
7.15
7.30
8.15

Started to mash *126/52* First runs *19.2* %

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

Underlet on *30/30* ; Steam *11*

Finished mashing, T. *155* Water: Mash *82* bbls.

Set taps; Heat *155* Underlet *20* "

Sparge *120/140* : Hop *120/4* Sparge *140* "

"Striking Heat" *156* Hop Sparge *4* "

"Initial Heat" Total *246* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>18</i> bbls.	<i>164</i> bbls.	<i>13.5</i> %

Yeast *Brew N. 56 (110 lb + 7)* Air *—*

Run to storage *August 23rd* Balling *2.7* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Ale

Date August 16/41

Malt 855 lb. C.M.C.

Hops 30 B.C. 7; 70 B.C. 1; 30 B.C. 7; 15 Pilsener + 5 B.C. 1 = 150
15 S; 10 M; K.U.S.; 30 L.R.

Times:

6.50 Started to mash $\frac{151}{82}$ First runs 19.2 %

7.10 Malt all in, T. Last " 1.3 %

7.20 Underlet on $\frac{210}{20}$; Steam 11 1/2

7.30 Finished mashing, T. 15.8 Water: Mash 8.2 bbls.

8.20 Set taps; Heat 15.6 Underlet 20 "

Sparge $\frac{170}{140}$; Hop $\frac{170}{4}$ Sparge 14.0 "

"Striking Heat" Hop Sparge 4 "

"Initial Heat" Total 246 "

Into Kettle	Loss	Out	Balling
182 bbls.	1.8 bbls.	164 bbls.	13.3 %

Yeast Brew No. 87 (Waller 7.) Air —

Run to storage August 25/41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Ale

Date *August 18/41*

Malt *58.50 lb. C.M.C.*

Hops *20 B.C. 7; 70 B.C. 1 + 30 B.C. 2; 15 P. 1 + 15 B.C. 7 = 150*
15 S; 10 M; 4 M. S.; 3 1/2 P. 1.

Times:
7.01
7.25
7.35
7.50
8.35

Started to mash *154* / *84* First runs *18.7* %
 Malt all in, T. Last " *1.3* %
 Underlet on *2 1/8* ; Steam *11* "
 Finished mashing, T. *155* Water: Mash *84* bbls.
 Set taps; Heat *155* Underlet *20* "
 Sparge *170* / *138* ; Hop *170* / *7* Sparge *138* "
 "Striking Heat" *154* Hop Sparge *4* "
 "Initial Heat" Total *246* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>18</i> bbls.	<i>164</i> bbls.	<i>13.4</i> %

Yeast *Brews No. 87 + 88 (110 lb + 7)* Air *—*

Run to storage *August 26/41* Balling *2.5* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹/₇₀ Tun.

Lager

Date August 28/41

Malt 79.50 lbs. C.H.C.

Hops 20 Pilsener; 4.5 B.C.; 30 Pilsener; 20 Pilsener; 11.5
15.5; 10 M; 10 M.S.

Times:

6:45 Am	Started to mash $\frac{177}{76}$	First runs	18.2	%
7:05	Malt all in, T.	Last "	2.1	%
7:15	Underlet on $\frac{20}{20}$; Steam $9\frac{1}{2}$			
7:30	Finished mashing, T. 15.6	Water: Mash	76	bbls.
5:11	Set taps; Heat 15.7	Underlet	90	"
"	Sparge $\frac{170}{148}$; Hop $\frac{170}{4}$	Sparge	148	"
"	"Striking Heat" 15.6	Hop Sparge	4	"
"	"Initial Heat"	Total	248	"

Into Kettle	Loss	Out	Balling
18.2 bbls.	18 bbls.	164 bbls.	11.9 %

Yeast *Beck's No. 87 (150 lbs.)* Air

Run to storage August 28/41 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Stags Head

Date August 27/1901

Malt 8350 lbs. C.M.S.

Hops 25 B.C. 7. 50 B.C. + 10 Russians, 30 B.C. 7 + 25 B.C. 7 = 140^{FF}
15 S. ; 10 M. ; K.M.S.

Times:

6.55 A.M.
7.15
7.25
7.40
8.25

Started to mash $\frac{153}{78}$	First runs	%
Malt all in, T. +	Last "	%
Underlet on $\frac{210}{20}$; Steam 10 1/2'		
Finished mashing, T. 153	Water: Mash	78 bbls.
Set taps; Heat 153 1/2 - 154	Underlet	20 "
Sparge $\frac{170}{144}$; Hop $\frac{170}{4}$	Sparge	144 "
"Striking Heat" 153	Hop Sparge	4 "
"Initial Heat"	Total	246 "

Into Kettle	Loss	Out	Balling
182 bbls.	18 bbls.	164 bbls.	12.6 %

Yeast Brew No. 91 (.110 lbs + 3) Air

Run to storage August 27/1901 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
19

No. ~~X~~ Tun.

ale

Date *August 21 1941*

Malt *8850 lbs C.M.G.*

Hops *20 B.C. 7; 70 B.C. 1; 30 B.C. 7; 15 Pilsners + 5 B.C. 7 = 157^{lb}*
155. 10M. K.M.S.

Times:

6.54

Started to mash *154°*
92

First runs *19.2* %

7.15

Malt all in; T.

Last " *205* %

7.25

Underlet on *210°* ; Steam *12'*
20

7.42

Finished mashing, T. *154°*

Water: Mash *82* bbls.

8.27

Set taps; Heat *155°*

Underlet *20* "

Sparge *170°* ; Hop *170°*
140 *4*

Sparge *140* "

" "Striking Heat" *154°*

Hop Sparge *4* "

" "Initial Heat"

Total *246* "

Into Kettle

Loss

Out

Balling

182 bbls.

17 bbls.

163 bbls.

13.4 %

Yeast. *Brew No. 91 (110 lb + 7)*

Air

Run to storage. *August 28/41*

Balling *2.8* %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:
2°

No. 2 Tun.

ale

Date August 22nd 1941

Malt 8850 lbs C. M. Co

Hops 30 B.C. 2.; 70 B.C. 1.; 30 B.C. 7.; 15 Pilsener + 5 B.C. 7. = 120 lbs
15 S.; 10 M.; K. M. S.

Times:

6:51 A.M.

Started to mash 152° / 82

First runs 19.4 %

7:13 "

Malt all in, T. -

Last " 2.0 %

7:27 "

Underlet on 210° / 20 ; Steam 11'

7:39 "

Finished mashing, T. 152°

Water: Mash 82 bbls.

8:24 "

Set taps; Heat 153°

Underlet 20 "

Sparge 170° / 140 : Hop 170° / 3

Sparge 140 "

"Striking Heat" 152°

Hop Sparge 3 "

"Initial Heat"

Total 245 "

Into Kettle

Loss

Out

Balling

182 bbls.

18 bbls.

164 bbls.

13.2 %

Yeast. Brew No. 91 + 92 (9/10 lb + 7.)

Air -

Run to storage

August 29th

Balling 2.4 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

21

No. 3 Tun. *Alle* Date *August 28/41*

Malt *8850 lbs C.M.G.*

Hops *30 B.C. 7, 70 B.C. 8, 30 B.C. 7, 15 Russians + 5 B.C. 7 = 150#*

Times:

<i>6.56</i>	Started to mash $\frac{154}{82}$	First runs	<i>19.3</i> %
<i>7.17</i>	Malt all in, T. —	Last "	<i>1.15</i> %
<i>7.27</i>	Underlet on $\frac{210}{20}$; Steam <i>10 1/2'</i>		
<i>7.43</i>	Finished mashing, T. <i>154°</i>	Water: Mash	<i>82</i> bbls.
<i>8.28</i>	Set taps; Heat <i>153°</i>	Underlet	<i>20</i> "
	Sparge $\frac{170}{140}$; Hop $\frac{170}{4}$	Sparge	<i>140</i> "
	"Striking Heat" <i>154°</i>	Hop Sparge	<i>4</i> "
	"Initial Heat"	Total	<i>246</i> "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>18</i> bbls.	<i>164</i> bbls.	<i>17.3</i> %

Yeast *Brew No. 93 (5.110 lbs)* Air —

Run to storage *August 29/41* Balling *2.35* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:
22

No. 4 Tun.

Staps Head

Date August 25/1911

Malt 8.350 lbs. C.M. Co.

Hops 25 B.P. 7. 11 Russian, 30 B.P. 7. 25 B.P. 7 = 140 #
15 S. 10 M. 50 B.C. K.M. 8.

Times: 6:51

Started to mash 151.9 / 80 First runs 19.4 %

Malt all in, T. Last " 1.05 %

Underlet on 20/20 ; Steam 2-10

Finished mashing, T 15.6 Water: Mash 80 bbls.

Set taps; Heat 153 Underlet 20 "

Sparge 170 / 141 ; Hop 170 / 4 Sparge 141 "

"Striking Heat" 156 Hop Sparge 4 "

"Initial Heat" Total 945 "

Into Kettle	Loss	Out	Balling
182 bbls.	18 bbls.	164 bbls.	12.43 %

Yeast Brew No. 95 (110 lb + 7) Air —

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun

Ale - 1st

Date August 26/11

Malt 8850 lb. C.M.G.

Hops 20 B.C. 7; 70 B.C. 2 + 30 B.C. 7; 15 Russian + 5 B.C. 7
 158; 10 lb; 1.5 S.; 3 1/2 lb.

Times:

6:10	Started to mash	$\frac{156}{82}$	First runs	19.0	%
6:30	Malt all in T.		Last "	1.1	%
6:40	Underlet on	$\frac{210}{20}$	Steam	10 1/2	
1:55	Finished mashing, T.	158	Water: Mash	82	bbls.
7:40	Set taps: Heat	156	Underlet	20	"
	Sparge	$\frac{170}{139}$	Hop	$\frac{170}{3}$	
	"Striking Heat"	156	Sparge	139	"
	"Initial Heat"		Hop Sparge	3	"
			Total	274	"

Into Kettle	Loss	Out	Balling
182 bbls.	18 bbls.	164 bbls.	13.3 %

Yeast Brun No. 96 (110 lbs + 7) Air —

Run to storage Sep 2nd 8 = 1/4 Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Ale - 2nd

Date *August 26/4*

Malt *8850 M. C. H. B.*

Hops *21 B. P. 7, 70 B. P. + 30 B. P. 7, 15 Pilsener + 5 B. P. 7 = 150 #*
15 S; 10 M; 15 H.S.; 3 qts P.

Times:

1.10 P.M.
1.30
1.40
1.55
2.40

Started to mash *156*
82

Malt all in, T.

Underlet on *20* ; Steam *10*

Finished mashing, T. *158*

Set taps; Heat *156*

Sparge *174* : Hop *170*
139 *3*

"Striking Heat" *156*

"Initial Heat"

First runs *19.4* %

Last " *1.0* %

Water: Mash *52* bbls.

Underlet *20* "

Sparge *139* "

Hop Sparge *3* "

Total *244* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>17</i> bbls.	<i>165</i> bbls.	<i>13.45</i> %

Yeast *Oland's (No 6 + 7 Tuns) 110 lbs + 7* } Air *—*

Run to storage *Sept. 3rd* } Balling *2.9* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Stag's Head

Date August 27/41

Malt 83.50 lb. C.M.C.

Hops 25 B.C. 7, 50 B.C. 7, 10 Romain, 30 B.C. 7, 25 B.C. 7 = 140#
158; 10 lb; K.S.;

Times:

6.50	Started to mash	$\frac{156}{76}$	First runs	19.1	%
7.10	Malt all in, T.		Last "	1.0	%
7.20	Underlet on	$\frac{210}{20}$; Steam	9'	
7.35	Finished mashing, T.	158°	Water: Mash	76	bbls.
8.30	Set taps; Heat	156	Underlet	20	"
	Sparge	$\frac{120}{145}$; Hop	$\frac{120}{4}$	
	"Striking Heat"	156	Sparge	145	"
	"Initial Heat"		Hop Sparge	4	"
			Total	245	"

Into Kettle	Loss	Out	Balling
182 bbls.	18 bbls.	164 bbls.	12.75 %

Yeast Brew No. 93, 97, 98 (120 lb + 7) Air —

Run to storage Sep. 4th / 41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. / Tun.

Ale

Date *August 28/41*

Malt *5850 lbs Dominion Malting Co*

Hops *20 B.P. 2; 70 B.P. 1; 30 B.P. 2; 15 Russian 75 B.P. 2 = 150*
15 S; 10 M; 1 N.S.; 395 R*

Times: *6.7.10 am*

Started to mash *157/92*

First runs *20.05 %*

Malt all in, T.

Last " *1.4 %*

Underlet on *20/20*; Steam *9'*

Finished mashing, T. *157*

Water: Mash *82* bbls.

Set taps; Heat *155*

Underlet *20* "

Sparge *170/139*; Hop *170/4*

Sparge *139* "

"Striking Heat" *156*

Hop Sparge *4* "

"Initial Heat"

Total *245* "

Into Kettle

Loss

Out

Balling

182 bbls.

18 bbls.

165 bbls.

13.6 %

Yeast *Clarendon (110 lb. + 2) Tun No. 9 + 11*

Air *—*

Run to storage *Sep 5/41*

Balling *3.3 %*

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun. *Ale* Date *August 29/41*

Malt *8850 lbs. P. M. Co.*

Hops *30 B.C. 7, 70 B.C. 1, 30 B.C. 7, 15 Russian 7.5 B.C. 7 = 14.0*
15 S; 16 M; K.M.S.; 39 total.

Times:

6:45 am Started to mash $\frac{151}{52}$ First runs *19.7* %
 Malt all in, T. Last " *1.2* %
 Underlet on $\frac{210}{20}$; Steam *9'*
 Finished mashing, T. *157°* Water: Mash *8.2* bbls.
 Set taps; Heat *155°* Underlet *90* "
 Sparge $\frac{170}{139}$; Hop $\frac{170}{5}$ Sparge *139* "
 "Striking Heat" *156* Hop Sparge *5* "
 "Initial Heat" Total *246* "

Into Kettle *182* bbls. Loss *18* bbls. Out *165* bbls. Balling *13.4* %

Yeast *Brew No. 99 (110 lbs + 7)* Air *—*

Run to storage *Sep. 5/41* Balling *2.55* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 3 Tun.

Ale

Date *August 30/41*

Malt *8,850 lbs C. M. G.*

Hops *3 O.B.C. 7; 70 B.C. + 30 B.C. 7; 15 Rullmans + 5 A.C. 7 = 150 #*
155; 10M. K.M.S. 39f. P.

Times:
7:21 A.M.
6:45 A.M.

Started to mash *154°* First runs *19.8 %*

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

Underlet on *210°* ; Steam *8 1/2'*

Finished mashing, T. *156°* Water: Mash *82* bbls.

Set taps; Heat *153° 154°* Underlet *20* "

Sparge *170°* ; Hop *170°* Sparge *139* "

"Striking Heat" *154°* Hop Sparge *4* "

"Initial Heat" *-* Total *245* "

Into Kettle : Loss Out Balling
183 bbls. *18* bbls. *165* bbls. *135* %

Yeast *Brew No. 6 (110 lbs + 7)* Air *-*

Run to storage.....Balling %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:
20

No. 4 Tun.

Ale

Date *Sept 2 - 1/41*

Malt *8850 lbs. C.M.S.*

Hops *30 B.C. 7, 30 B.C. 7 + 70 B.C., 15 Russians + 5 B.C. 7 = 150*
155; 10M.; K.M.S. 3qt. l.

Times:

7:15 AM Started to mash $\frac{154}{89}$ First runs *20.1* %

Malt all in, T. - Last " *30* %

Underlet on $\frac{20}{20}$; Steam *8 1/2'*

Finished mashing, T. *156* Water: Mash *84* bbls.

Set taps; Heat *153 = 154* Underlet *20* "

Sparge $\frac{170}{138}$; Hop $\frac{170}{138}$ Sparge *138* "

"Striking Heat" *154* Hop Sparge *3* "

"Initial Heat" Total *245* "

Into Kettle *153* bbls. Loss *19* bbls. Out *164* bbls. Balling *13.6* %

Yeast *Brewer's No. 101/102 (110 lbs + 7)* Air -

Run to storage *Sept 10/41* Balling *2.5* %

Quantity recorded in Cellar.....gals.

Balling of wort.....gals

Balling of beer.....gals

Apparent attenuation.....gals

Alcohol.....gals

Real Attenuation.....gals

Real extract.....gals

Remarks:
23

No. 5 Tun.

Ale -

Date Sep. 5 and 14/11

Malt 8850 lbs C M 8

Hops 30 B.C. 7, 30 B.C. 7 + 70 B.C. 15 Russians + 5 B.C. 7 = 150*
155, 10M, K.M.S., 3gt. P.

Times:

6.47 AM

Started to mash $\frac{155}{82}$

First runs 19.7 %

7.06 "

Malt all in, T.

Last " 1.25 %

7.16 "

Underlet on $\frac{210}{20}$; Steam 8 3/4'

7.30 "

Finished mashing, T. 157°

Water: Mash 82 bbls.

8.15 "

Set taps; Heat 154°

Underlet 20 "

Sparge $\frac{170}{138}$; Hop $\frac{170}{3}$

Sparge 138 "

"Striking Heat" 155°

Hop Sparge 3 "

"Initial Heat"

Total 243 "

Into Kettle

Loss

Out

Balling

153 bbls.

18 bbls.

165 bbls.

13.4 %

Yeast Brew No. 97 (110 lbs + 7)

Air —

Run to storage Sept. 11/11

Balling 2 - %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

14

No. ⁶⁸ Tuns
70

Lager

Date Sept 4/41

Malt 7950 lbs. C. M. & S.

Hops 20 Russian; 30 Russian + 45 B.O.; 20 B.O. = 115⁺
15 S., 10 M., K.M.S.

Times:

7.05 Started to mash $\frac{154}{76}$ First runs 18.3 %
Malt all in, T. - Last " 1.1 %
Underlet on $\frac{210}{20}$; Steam 7' Underlet 20 "
Finished mashing, T. 156° Water: Mash 76 bbls.
Set taps; Heat 152 + 163° Underlet 20 "
Sparge $\frac{170}{148}$; Hop $\frac{170}{5}$ Sparge 148 "
"Striking Heat" 154' Hop Sparge 5 "
"Initial Heat" Total 249 "

Into Kettle 183 bbls. Loss 19 bbls. Out 164 bbls. Balling 12.15 %

Yeast Oland's (150 lbs) Air

Run to storage Sept 13/41 Balling 2.55 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
25

No. 6 Tun. Stag's Head Date Sep. 5, 1941

Malt 8.25 lbs C.M.G.

Hops 25 B.C. 7; 50 B.C. 1; 10 Russian; 30 B.C. 7; 25 B.C. 7 = 140
15 S. 10 M. K.M.S.

Times:
6.38
6.58
7.05
7.21
8.06

Started to mash $\frac{154}{78}$ First runs 19.2 %

Malt all in, T. + Last " 14 %

Underlet on $\frac{210}{20}$; Steam 8

Finished mashing, T. 156 Water: Mash 78 bbls.

Set taps; Heat 153-154 Underlet 20 "

Sparge $\frac{170}{143}$: Hop $\frac{170}{3}$ Sparge 143 "

"Striking Heat" 154 Hop Sparge 3 "

"Initial Heat" Total 244 "

Into Kettle	Loss	Out	Balling
<u>182</u> bbls.	<u>18</u> bbls.	<u>164</u> bbls.	<u>12.87</u> %

Yeast Brew No. 104 + 105 (110 lb 7.) Air —

Run to storage Sept. 12, 1941 Balling 24 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
2

No. 7 Tun.

ale

Date *Sep 6th /41*

Malt *88.5 lb. C. M. O.*

Hops *30 lb. B.C. 7, 30 lb. C. 7, 70 lb. C. 15, Russians + 5 lb. S.C. 7 = 150[#]*

Times:

6.45 - A^m
7.06 "
7.16 "
7.30 "
8.15 "

Started to mash $\frac{154}{82}$

First runs *19.5* %

Malt all in, T. -

Last " *1.4* %

Underlet on $\frac{20}{20}$; Steam *9'*

Finished mashing, T. *154°*

Water: Mash *82* bbls.

Set taps; Heat *154°*

Underlet *2.2* "

Sparge $\frac{170}{140}$; Hop $\frac{170}{3}$

Sparge *140* "

"Striking Heat" *154°*

Hop Sparge *3* "

"Initial Heat"

Total *245* "

Into Kettle

Loss

Out

Balling

187 bbls.

19 bbls.

164 bbls.

13.5 %

Yeast *Brew No. 105 (110 lb + 7)*

Air -

Run to storage

Sep. 16th /41

Balling *2.7* %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. / Tun. Ale Date Sept - 8 / 41

Malt 885.0 lb. C.M.C.
Hops 30 B.C. 7; 30 B.C. 7 + 20 B.P. 2; 15 Russians + 5 B.C. 7 = 150 #
15 S; 10 H; K.H.S.; 395 A.

Times: 6.50 Started to mash 15.6 / 30 First runs 20.05 %

Malt all in, T. Last " 1- %

Underlet on 216 / 20; Steam 9'

Finished mashing, T. 15.6 Water: Mash 60 bbls.

Set taps; Heat 15.3 Underlet 20 "

Sparge 171 / 142; Hop 170 / 3 Sparge 142 "

"Striking Heat" Hop Sparge 3 "

"Initial Heat" Total 245 "

Into Kettle 18.3 bbls. Loss 1.2 bbls. Out 16.4 bbls. Balling 13.5 %

Yeast Brew No. 106 + 107 (110 lbs + 7.) Air

Run to storage Sept 18 / 41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Ale

Date *Sept. 9/41*

Malt *8850 lb. Co. on Malting Co.*

Hops *80 B.C.F., 70 B.C.F. + 30 B.C.F.; 15 Russian + 5 B.C.F. = 150^{lb}
15 S; 10 M; K.M.S.; 3 1/2 L*

Times:

Started to mash $\frac{156}{82}$ First runs *20.2* %

Malt all in; *1.2* %

Underlet on $\frac{210}{20}$; Steam *7 1/2*

Finished mashing; *15.2* Water; Mash *5.2* bbls.

Set taps; Heat *15.5* Underlet *2.0* "

Sparge $\frac{171}{140}$; Hop $\frac{170}{5}$ Sparge *1.40* "

"Striking Heat" *1.5* Hop Sparge *6* "

"Initial Heat" Total *247* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.7</i> %

Yeast *Brew No. 106 + 107 (110 lb + 7)* Air *—*

Run to storage *Sept. 18/41* Balling *2.6* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Stag's Head

No. 3 Tun.

Date Sept 10/41

Malt 8350 lbs. *Dom. A.C.*

Hops 25 B.C.7, 50 B.C.7, 10 Russian 30 B.C.7, 25 B.C.7 = 140 #

Times:

6.55 am Started to mash $\frac{156}{78}$ First runs 19.2 %

Malt all in, T. Last " 1.7 %

Underlet on $\frac{210}{20}$; Steam 9'

Finished mashing, T. 15.7° Water: Mash 78 bbls.

Set taps; Heat 15.4° Underlet 20 "

Sparge $\frac{170}{142}$; Hop $\frac{171}{4}$ Sparge 14.2 "

"Striking Heat" 15.6° Hop Sparge 4 "

"Initial Heat" Total 244 "

Into Kettle	Loss	Out	Balling
18.3 bbls.	1.9 bbls.	164 bbls.	12.7 %

Yeast Brew No. 109 (110 lbs + 7) Air -

Run to storage Sept 20/41 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun.

Ale

Date Sept. 11/41

Malt 88.50 lb. Dem. Maltiny Co.

Hops 8.0 B.C. 7; 7.0 B.C. 7; 7.0 B.C. 7; 15 Russian x S.B.C. 7 = 15.0
1.5 S; 1.0 U; K.H.S.; 3.5 P.

Times:

7.00	Started to mash	$\frac{156}{82}$	First runs	19.9 %
7.20	Malt all in, T.		Last "	1.8 %
7.30	Underlet on	$\frac{3.0}{2.0}$	Water: Mash	82 bbls.
		; Steam 10'	Underlet	20 "
7.45	Finished mashing, T.	152'	Sparge	140 "
8.30	Set taps; Heat	154'	Hop Sparge	4 "
	Sparge	$\frac{170}{140}$	Total	246 "
	"Striking Heat"	156'		
	"Initial Heat"			

Into Kettle	Loss	Out	Balling
18.3 bbls.	19 bbls.	16.4 bbls.	13.5 %

Yeast *Brewers 1094/110 (110 lb + 7)* Air

Run to storage *Sept. 23/41* Balling ~~2.25~~ %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Stag's Head

Date Sept. 12/4

Malt 8.350 lbs. Dom. Malting Co.

Hops 25.13.P.7; 5.0.13.P.1; 10. Pilsener; 30.13.P.7; 25.13.P.7 = 140 #
15 S; 10 H; KMS;

Times: 6.50 am

Started to mash 15.6 / 80

First runs 19.2 %

7.10

Malt all in, T.

Last " 1.4 %

7.20

Underlet on 2/30; Steam 9.2

7.35

Finished mashing, T. 15.7

Water: Mash 80 bbls.

8.20

Set taps; Heat 15.8

Underlet 90 "

Sparge 120 / 142; Hop 170 / 3

Sparge 14.2 "

"Striking Heat" 15.6

Hop Sparge 3 "

"Initial Heat"

Total 245 "

Into Kettle	Loss	Out	Balling
183 bbls.	19 bbls.	164 bbls.	12.75 %

Yeast: Brews No. 109, 110 (110 lbs + 7) Air —

Run to storage Sept. 25/4 Balling 2.95 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. ⁶⁹ Tun 5
70

Lager

Date Sept. 15/41

Malt 7950 lbs. C.M.C.
 Hops 20 Russian; 30 Russian, 4.5 B.C.; 20 B.C. 7 = 115
 15.8; 10 M; K.M.S.;
 Times: 6.30
 Started to mash $\frac{15.5}{76}$ First runs 19.6 %
 Malt all in, T. Last " 1.3 %
 Underlet on $\frac{210}{20}$; Steam 9'
 Finished mashing, T. 15.8 Water: Mash 76 bbls.
 Set taps; Heat 15.3 Underlet 20 "
 Sparge $\frac{170}{147}$; Hop $\frac{170}{4}$ Sparge 147 "
 "Striking Heat" 15.6 Hop Sparge 4 "
 "Initial Heat" Total 247 "

Into Kettle	Loss	Out	Balling
18.4 bbls.	19 bbls.	16.5 bbls.	12.2 %

Yeast: Brew No. 108 (150 lbs) Air _____

Run to storage: Sept. 25/41 Balling 2.5 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 6 Tun.

Date ale Date Sep. 16/41

Malt 8850 lbs C.M.C.

Hops 70 B.C. # 70 B.C. # 70 B.C. # 15 Russians + 5 B.C. # = 152 #
1 155. 16m. 1 K.M.S. 39f. P.

Times:

6:45 A.M.

Started to mash 154° First runs 19.9 %
82

7:06 "

Malt all in, T. - Last " 1.15 %

7:16 "

Underlet on 210° ; Steam 9 1/2'
20

7:31

Finished mashing, T. 157° Water: Mash 82 bbls.

8:16 "

Set taps; Heat 155° Underlet 2.0 "

Sparge 170° ; Hop 170° Sparge 14.0 "
140 4

"Striking Heat" 155° Hop Sparge 4 "

"Initial Heat" - Total 246 "

Into Kettle 183 bbls. Loss 17 bbls. Out 164 bbls. Balling 13.6 %

Yeast Brewer's No. 111 + 112 (115 lbs + 7) Air -

Run to storage Sept. 26/41 Balling 2.9 %

Quantity recorded in Cellar - gals.

Balling of wort -

Balling of beer -

Apparent attenuation -

Alcohol -

Real Attenuation -

Real extract -

Remarks:
28

No. 7 Tun. *Stag's Head* Date *Sept 19/41*

Malt *83.50 lbs. Dom. Hasting's*

Hops *25 B.C.F. ; 50 B.C.F. ; 10 Russian ; 30 B.C.F. ; 25 B.C.F. = 145*
15.5 ; 10 lb ; 1 K.M.S.

Times: *6:40 am*

Started to mash *46* / *80* First runs *19.3* %

Malt all in, T. Last " *1.7* %

Underlet on *210* / *20* ; Steam *10*

Finished mashing, T. *156* Water; Mash *80* bbls.

Set taps; Heat *154* Underlet *20* "

Sparge *170* / *141* ; Hop *170* / *4* Sparge *141* "

"Striking Heat" *156* Hop Sparge *4* "

"Initial Heat" Total *245* "

Into Kettle *183* bbls. Loss *17* bbls. Out *166* bbls. Baling *12.6* %

Yeast *Branc. No. - Oland's (110 lbs + 7.)* Air *—*

Run to storage *Sept. 27/41* Baling *2.1* %

Quantity recorded in Cellar.....gals.

Baling of wort.....

Baling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

No. 2 Tun.

Ala

Date *Sept - 23/41*

Malt *8550 lb. Pilsener*

Hops *30 B.C. 7; 70 B.C. 2; 30 B.C. 2; 15 Russian & 5 B.C. 7 = 150
15 S; 70 M; 4 W.S.; 395 P.*

Times:

6.35 am

Started to mash $\frac{156}{82}$

First runs *19.1* %

Malt all in, T.

Last " *2.65* %

Underlet on $\frac{210}{30}$; Steam *10*

Finished mashing, T. *15.6*

Water: Mash *82* bbls.

Set taps; Heat *15.4*

Underlet *20* "

Sparge $\frac{170}{139}$; Hop $\frac{170}{3}$

Sparge *1.39* "

"Striking Heat" *15.6*

Hop Sparge *3* "

"Initial Heat"

Total *24.4* "

Into Kettle

Loss

Out

Balling

183 bbls.

18 bbls.

165 bbls.

13.9 %

Yeast *Brew No. 117 (110 lbs + 7)*

Air

Run to storage

October 1/41

Balling *2.15* %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Ale

Date. Sept. 24/11

Malt 88.50 lb Com. Malt Co.

Hops 20 B.C. 7; 70 B.C. + 20 B.C. 7; 10 B.C. + 10 B.C. 7 = 150
15 S; 10 M; 10 H.S.; 30 P.N.

Times:

6.40 am

Started to mash $\frac{15.1}{84}$ First runs 19.8 %

Malt all in; T. Last " 1.3 %

Underlet on $\frac{210}{30}$; Steam 13' @ 800"

Finished mashing; T. 15.6 Water: Mash 84 bbls.

Set taps; Heat 15.5 Underlet 20 "

Sparge $\frac{170}{137}$; Hop $\frac{120}{4}$ Sparge 1.37 "

" "Striking Heat" 15.6 Hop Sparge 4 "

" "Initial Heat" Total 245 "

Into Kettle 183 bbls. Loss 19 bbls. Out 164 bbls. Balling 13.4 %

Yeast Brew No 118 (110 lb + 7) Air

Run to storage. October 2/11 Balling 2.4 %

Quantity recorded in Cellar. gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun.

Stag Head

Date Sept 25/41

Malt 8350 lbs. Dan. Malting Co.

Hops 25 B.C. 7; 60 B.C. 1; 30 B.C. 2; 25 B.C. 7 = 140.
15' 8", 10" H, 1 KMS;

Times:

6:30 am

Started to mash $\frac{156}{80}$ First runs 19.2 %

Malt all in, T. Last " 1.4 %

Underlet on $\frac{30}{20}$; Steam 10'

Finished mashing, T 15.7. Water: Mash 80 bbls.

Set taps; Heat 154. Underlet 20 "

Sparge $\frac{170}{141}$; Hop $\frac{170}{4}$ Sparge 141 "

"Striking Heat" 151. Hop Sparge 4 "

"Initial Heat" Total 245 "

Into Kettle	Loss	Out	Balling
18.3 bbls.	18 bbls.	16.5 bbls.	12.6 %

Yeast Oland's + Keith (167 in) (110 lbs +) Air -

Run to storage October 3/41 Balling 2.15 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun. *Ale* Date *Sept-30/41*

Malt *88.50 lbs. C.M.C.*

Hops *30 B.C. 7; 20 B.C. 7; 30 B.C. 7; 10 B.C. 4; 10 B.C. 7 = 150 #*

Times: *6:50 am* Started to mash *157/84* First runs *19.6 %*

Malt all in; T. Last *1.75 %*

Underlet on *310/30*; Steam *10%*

Finished mashing, T. *156* Water; Mash *84* bbls.

Set taps; Heat *154* Underlet *20* "

Sparge *170/137*; Hop *170/3* Sparge *137* "

" "Striking Heat" *151* Hop Sparge *3* "

" "Initial Heat" Total *244* "

Into Kettle *183* bbls. Loss *19* bbls. Out *164* bbls. Balling *13.4 %*

Yeast *Brews 119, 120 (110 lbs + 7)* Air *—*

Run to storage *October 8/41* Balling *2.5 %*

Quantity recorded in Cellar *—* gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Alc

Date *October 1/41*

Malt *88.50 lbs. Q. m. N. Co.*

Hops *20 B.C. 7, 20 B.C. 7 + 30 B.C. 7, 10 B.C. 7 + 10 B.C. 7 = 150 #*
158; 16 H; KN. 8; 396 P.

Times: *6:50 am*

Started to mash *157/36* First runs *19.1* %

Malt all in, T. Last " *2.3* %

Underlet on *3/0/20*; Steam *10 1/2*

Finished mashing, T. *157* Water: Mash *86* bbls.

Set taps; Heat *153* Underlet *20* "

Sparge *170/135*; Hop *170/3* Sparge *135* "

"Striking Heat" *156* Hop Sparge *3* "

"Initial Heat" Total *244* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.5</i> %

Yeast *Brew No. 121 (110.4 + 2.1)* Air *-*

Run to storage *October 9th 1941* Balling *2.4* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Setting low on hops. Some more added

No. 7 Tun. *Step's Head* Date *October 2/1901*

Malt *83.50 lbs. D.M. M. Co.*

Hops *25 B.C.F.; 60 B.C.F. + 30 B.C.F.; 25 B.C.F. = 140#*

Times: *6:50 am*
 Started to mash $\frac{156}{80}$ First runs *18.9* %

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

Underlet on $\frac{210}{30}$; Steam *10 1/2*

Finished mashing, T. *151* Water; Mash *80* bbls.

Set taps; Heat *155-156* Underlet *20* "

Sparge $\frac{170}{141}$; Hop $\frac{170}{4}$ Sparge *14.1* "

"Striking Heat" *150* Hop Sparge *4* "

"Initial Heat" Total *245* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>17</i> bbls.	<i>164</i> bbls.	<i>12.7</i> %

Yeast *Oland's + No. 121 Brew (110 lbs. + 7)* Air *—*

Run to storage *October 10th 1901* Balling *2.5* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 2 Tun. Stag's Head Date October 7th 1941

Malt 8350 Dom. M.C.

Hops 35 B.C.P., 60 B.C.P., 5 10 B.C.P. & 45 B.C.P. = 150*
15 S. ; 10 M. ; K.M.S.

Times: 6:50 Started to mash $\frac{155}{78}$ First runs 19.2 %

7:10 Malt all in, T. - Last " 1.0 %

7:20 Underlet on $\frac{210}{20}$; Steam 10'

7:35 Finished mashing, T. 157° Water: Mash 78 bbls.

8:20 Set taps; Heat 155°-155° Underlet 20 "

Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$ Sparge 143 "

"Striking Heat" 155° Hop Sparge 4 "

"Initial Heat" Total 245 "

Into Kettle	Loss	Out	Balling
<u>187</u> bbls.	<u>19</u> bbls.	<u>164</u> bbls.	<u>129</u> %

Yeast Brews 122, 123 (110 lbs + 7) Air T

Run to storage October 15 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
29 Getting low on hops. Some more ordered.

No. 3 Tun. Ale Date October 8/41

Malt 88.50 Bl. Am. M. G.

Hops 20 B.C., 100 B.C., 20 B.C. = 140 #
15#; 10 M; 14.5; 3 1/2 P.

Times: 6:55 Started to mash 154 / 86 First runs 19.1 %

Malt all in, T. Last " 2.75 %

Underlet on 20 / 20; Steam 10

Finished mashing, T. 154 Water: Mash 86 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge 170 / 136; Hop 170 / 5 Sparge 136 "

"Striking Heat" 154 Hop Sparge 5 "

"Initial Heat" Total 247 "

Into Kettle	Loss	Out	Balling
<u>183</u> bbls.	<u>18</u> bbls.	<u>165</u> bbls.	<u>135</u> %

Yeast Brew No. 123 (110 lb + 7) Air —

Run to storage October 15 1941 Balling 2.55 %

Quantity recorded in Cellar.....gals.

Balling of wort.....gals.

Balling of beer.....gals.

Apparent attenuation.....%

Alcohol.....%

Real Attenuation.....%

Real extract.....%

Remarks: Only 3 C., 194 hop are available - amount of hops reduced by 10 lb.

No. 4 Tun.

Alb

Date October 9/41

Malt 88.50 lbs Dam M G

Hops 20 B.C. 100 B.C. 20 B.C. = 140⁴
155; 10M; R.M.S.; 39/12

Times:

6.45 AM
7.06
7.16
7.26
8.16

Started to mash $\frac{154^{\circ}}{82}$

First runs 19.9 %

Malt all in, T. -

Last " 1.1 %

Underlet on $\frac{210^{\circ}}{20}$; Steam 10'

Finished mashing, T. 155^o

Water: Mash 82 bbls.

Set taps; Heat 154^o

Underlet 20 "

Sparge $\frac{170^{\circ}}{141}$; Hop $\frac{170^{\circ}}{4}$

Sparge 14.1 "

"Striking Heat" 155^o

Hop Sparge 4 "

"Initial Heat"

Total 347 "

Into Kettle	Loss	Out	Balling
18.4 bbls.	19 bbls.	165 bbls.	13.6 %

Yeast Brew No. 134 (112 lbs + 2) 55 lbs from David's Air

Run to storage October 17/41 Balling 2 - %

Quantity recorded in Cellar

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun. Alc Date October 10/41

Malt 8850 lbs. Don. malt. 6m
 Hops 20 B.C. 1.00 B.C. 20 B.C. = 140 #
155. } 10 M. ; R.M.S. ; 3 q. M.
 Times:
 Started to mash $\frac{156}{82}$ First runs 20.0 %
 Malt all in, T. - Last " 1.1 %
 Underlet on $\frac{210}{20}$; Steam 10
 Finished mashing, T. 156 Water: Mash 82 bbls.
 Set taps; Heat 154 Underlet 20 "
 Sparge $\frac{170}{142}$; Hop $\frac{170}{5}$ Sparge 19.2 "
 " " " " " Hop Sparge 5 "
 " " " " " Total 249 "

Into Kettle 184 bbls. Loss 19 bbls. Out 165 bbls. Balling 13.6 %

Yeast From Maloon's (50 lbs compressed) Air —

Run to storage October 18/41 Balling 3.7 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:
31 Only 30 lbs. hop available -
amount of hops reduced by 10 lbs.

No. 6 Tun. Stag's Head Date October 14/41

Malt 33.50 M. Don Malt Co.

Hops 15 B.O.'s, 90 B.O.'s, 25 B.O.'s - 130 #
15 S; 10 M; 4 H.S.

Times: 7.15 am
Started to mash 156 / 82 First runs 19.0 %

Malt all in, T. Last " 1.8 %

Underlet on 20 / 20; Steam 1.0

Finished mashing, T. 1.56 Water: Mash 82 bbls.

Set taps; Heat 152 Underlet 20 "

Sparge 170 / 142; Hop 170 / 4 Sparge 142 "

"Striking Heat" 156 Hop Sparge 4 "

"Initial Heat" 156 Total 248 "

Into Kettle 184 bbls. Loss 19 bbls. Out 165 bbls. Balling 12.4 %

Yeast Brew No. 125 (110 U6 + 7) Air

Run to storage October 22 1941 Balling 2.6 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 7 Tun. *Alc* Date *October 15/11*

Malt *3550 lb. Dom. M.C.*

Hops *20 B.C.; 100 B.C.; 20 B.C. = 140*
15 lb; 10; WMS.; 395 P.

Times:

7:15 am Started to mash $\frac{154}{86}$ First runs *18.9* %

Malt all in, T. Last " " *3.15* %

Underlet on $\frac{210}{20}$; Steam *12 1/2 - 13*

Finished mashing, T. *15.6* Water; Mash *8.6* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{137}$; Hop $\frac{170}{3}$ Sparge *1.37* "

"Striking Heat" *15.7* Hop Sparge *3* "

"Initial Heat" Total *246* "

Into Kettle	Loss	Out	Balling
<i>18.4</i> bbls.	<i>18</i> bbls.	<i>16.6</i> bbls.	<i>18.4</i> %

Yeast *Brew No. 127 (110 lb + 7)* Air

Run to storage *Oct 23 - 1911* Balling *2.7* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Stag's Head

Date October 16/41

Malt 8350 lbs. Dom. M.C.

Hops 15 B.C. 90 B.C. 25 P.C. = 130

155; 10 M.; K.A.S.

Times:

6.45 AM

Started to mash 156° / 78

First runs 19.4 %

7.10

Malt all in, T. -

Last " 1.5 %

7.20

Underlet on 210° / 20 ; Steam 115°

7.32

Finished mashing, T. 157°

Water: Mash 28 bbls.

8.17

Set taps; Heat 154°

Underlet 20 "

Sparge 170° / 14 ; Hop 170°

Sparge 146 "

"Striking Heat" 156°

Hop Sparge 3 "

"Initial Heat"

Total 247 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	12.5 %

Yeast (Brew No. 128 (110 lbs. off Molasses)) Air

Run to storage Oct 24 1941 Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

32

No. 3 Tun. *Ale* Date *Oct 17th 1941*

Malt *8850 lbs C.M.C.*
 Hops *20 B.C. 94's; 10 B.C. + 90 B.C. 94's; 10 B.C. + 10 B.C. 94's = 140 #*
 Times: *155; 10 M.; 10 M.S.*
 Started to mash $\frac{156}{82}$ First runs *19.4* %
 Malt all in; T. *-* Last "in mash" *2.6* %
 Underlet on $\frac{210}{20}$; Steam *12 1/2'*
 Finished mashing; T. *156* Water; Mash *82* bbls.
 Set taps; Heat *Average 154°* Underlet *20* "
 Sparge $\frac{170}{147}$; Hop $\frac{170}{147}$ Sparge *(14)* "
 "Striking Heat" *156°* Hop Sparge *3* "
 "Initial Heat" *-* Total *246* "

Into Kettle *183* bbls. Loss *19* bbls. Out *164* bbls. Balling *13.4* %

Yeast *Brew. No. 128 (off Holmers)* Air *-*

Run to storage *Oct. 24th 1941* Balling *2.7* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks:
 33

No. 4 Tun. Ale Date October 20/41

Malt 88 50 lbs. C. M. W.
 Hops 20 B.C. Gold 10 B.C. + 90 B.C. Gbl. 10 B.C. + 10 B.C. Gbl = 140⁺
155; 100; K.M.S.

Times:
6.45 AM Started to mash $\frac{150}{82}$ First runs 20.0 %
7.06 Malt all in, T. - Last " 2.7 %
7.16 Underlet on $\frac{200}{20}$; Steam 12 1/2
7.34 Finished mashing, T. 150 Water: Mash 82 bbls.
8.19 Set taps; Heat 150 Underlet 20 "
 Sparge $\frac{170}{141}$; Hop $\frac{170}{4}$ Sparge 141 "
 "Striking Heat" 150 Hop Sparge 4 "
 "Initial Heat" - Total 277 "

Into Kettle	Loss	Out	Balling
<u>153</u> bbls.	<u>19</u> bbls.	<u>164</u> bbls.	<u>13.3</u> %

Yeast Brew No. 133 (110 lbs + 7) Air -

Run to storage oct 29th Balling 2.95 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 2

No. 5 Tun. *Stag's Head* Date *October 21/1941*

Malt *8.350 lbs. Dom. Malt to*

Hops *15 lbs. B.C. Gold 6.0 B.C. Gold + 3.0 B.C., 25 B.C. Gold = 130*

Times: *155; 40 min; N.M.S.*

7:00 Am Started to mash $\frac{156}{15}$ First runs *19.0* %

Malt all in, T. - Last " *2.75* %

Underlet on $\frac{210}{20}$; Steam *11'*

Finished mashing; T. *156* Water; Mash *78* bbls.

Set taps; Heat *153* Underlet *20* "

Sparge $\frac{170}{145}$; Hop $\frac{120}{3}$ Sparge *145* "

"Striking Heat" *156* Hop Sparge *3* "

"Initial Heat" Total *246* "

Into Kettle *183* bbls. Loss *19* bbls. Out *164* bbls. Balling *12.5* %

Yeast *Brew No 131 & 132 (110 lbs + 7)* Air

Run to storage *Oct 30 = 1941* Balling *255* %

Quantity recorded in Cellar..... gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:
3'

No. 6 Tun.

ale

Date Oct 23rd / 41

Malt 885.0 lbs. Dom. malt 5.

Hops 20 lb. C. Gold; 10 lb. 90 B.C. G.; 20 lb. C. G. = 140*

Times:

6:56 A.M.

Started to mash 156[°] / 82

First runs 19.25%

Malt all in, T. -

Last " 3.25%

Underlet on 240[°] / 20 ; Steam 12 1/2'

Finished mashing, T. 157'

Water: Mash 82 bbls.

Set taps; Heat 154[°]

Underlet 20 "

Sparge 170[°] / 141 ; Hop 17[°] / 3

Sparge 141 "

"Striking Heat" 156[°]

Hop Sparge 3 "

"Initial Heat"

Total 246 "

Into Kettle

Loss

Out

Balling

183 bbls.

18 bbls.

165 bbls.

13.4%

Yeast Weiss No. 131 & 132 (100 lbs + 7)

Air

Run to storage Oct. 31st 1941

Balling 2.55%

Quantity recorded in Cellar

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun. *Stag's Head* Date *Oct 24 1941*

Malt *8.350 lbs. Dan Malt Co.*

Hops *15 lbs. K.C. Gold, 60 lbs. G. + 30 lbs. G., 25 lbs. G. = 170 lbs.*
155; 10M; K.M.S.

Times: *6:58 A.M.* Started to mash $\frac{150}{80}$ First runs *19.1* %

Malt all in; T. *14 -* Last " *3.5* %

Underlet on $\frac{210}{20}$; Steam *11.5*

Finished mashing, T. *15.7* Water: Mash *80* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge *17.0*; Hop *17.0* Sparge *143* "

"Striking Heat" *15.6* Hop Sparge *4* "

"Initial Heat" Total *247* "

Into Kettle	Loss	Out	Balling
<i>187</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>12.65</i> %

Yeast *Brew No. 132 (110 lbs + 7)* Air *12.65*

Run to storage *Oct Nov - 1st 1941* Balling *2.85* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:
37

No. 2 Tun.

Stag's head

Date Oct 27th 1941

Malt 835.0 lbs. Dem. Malt Co.

Hops 15 lbs. K.C. #60 K.C. #30 N.C. #25 lbs. K.C. # = 130 lbs.
15 S.; 10 M.; K.S.S.

Times:

7.06⁴⁴

Started to mash 15.6° / 78

First runs 19.5 %

Malt all in, T. -

Last " 2.1 %

Underlet on 2.0° / 20 ; Steam 1.2'

Finished mashing, T. 1.56°

Water: Mash 78 bbls.

Set taps; Heat 1.53°

Underlet 20 "

Sparge 17.0° / 145 ; Hop 17.0° / 4

Sparge 145 "

"Striking Heat" 1.56°

Hop Sparge 4 "

"Initial Heat"

Total 247 "

Into Kettle

Loss

Out

Balling

183 bbls.

19 bbls.

164 bbls.

12.65 %

Yeast Brew No. 134 (110 lbs + 7)

Air -

Run to storage Nov. 21st

Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

55

No. 3 Tun. Ale Date Oct 31st 1941

Malt 8850 lbs. Don. Malt Co.

Hops 20 lbs. K.C.G. + 10 lbs. K.C.G. + 90 lbs. K.C.G. * 20 lbs. K.C.G. = 140 lbs.
 155. 101. K.A.S.

Times:

7:10 a.m. Started to mash $\frac{150}{84}$ First runs 19.65 %
 Malt all in, T. - Last " 3.6 %
 Underlet on $\frac{210}{20}$; Steam 125'
 Finished mashing, T. 156" Water: Mash 84 bbls.
 Set taps; Heat 154" Underlet 20 "
 Sparge $\frac{170}{179}$; Hop $\frac{170}{4}$ Sparge 139 "
 "Striking Heat" Hop Sparge 4 "
 "Initial Heat" Total 247 "

Into Kettle 187 bbls. Loss 19 bbls. Out 164 bbls. Balling 13.3 %

Yeast Brew No. 136 (110 lbs + 7) Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
 7'

No. 4 Tun.

Stags Head

Date Nov. 4th 1941

Malt 83 50 lbs. Dom Malt Co.

Hops 5 Fuggles - 10 Goldings - 60 Goldings + 30 Fuggles - 25 Fuggles = 130[#]
155.1 1000 1 K.M.S.

Times: 6.47

Started to mash $\frac{150}{82}$ °

First runs 19.0 %

Malt all in, T. —

Last " 1.35 %

Underlet on $\frac{20}{20}$ ° ; Steam 12'

Finished mashing, T. 156°

Water: Mash 82 bbls.

Set taps; Heat 153°

Underlet 20 "

Sparge $\frac{170}{171}$ ° ; Hop $\frac{170}{171}$ °

Sparge 141 "

"Striking Heat" 150°

Hop Sparge 4 "

"Initial Heat"

Total 147 "

Into Kettle

Loss

Out

Balling

183 bbls.

19 bbls.

164 bbls.

12.6 %

Yeast Brew No. 137 (110 lbs + 7)

Air —

Run to storage Nov. 12th 1941

Balling 2.4 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

40

No. 5 Tun. *Stag's Head* Date *Nov 5/41*

Malt *2350 lb. Dom. P. 6.*

Hops *10 B.C. No. 1 + 5 B.C. Tangle; 60. Pidding + 30 Juggler; 25 B.C. Puff. = 130 #*
15 S 3/10 M; K.M.B.

Times: *7.10* Started to mash *156 / 84* First runs *18.6* %

Malt all in, T. Last " *2.0* %

Underlet on *210 / 20*; Steam *11'*

Finished mashing, T. *156* Water: Mash *84* bbls.

Set taps; Heat *167* Underlet *20* "

Sparge *170 / 139*; Hop *170 / 4* Sparge *139* "

"Striking Heat" *156* Hop Sparge *4* "

"Initial Heat" *163* Total *247* "

Into Kettle *183* bbls. Loss *19* bbls. Out *164* bbls. Balling *127* %

Yeast *Brew No. 137, 138 (110 lbs + 7)* Air

Run to storage *Nov 17th 1941* Balling *2.25* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Ale.

Date *Nov. 6/41*

Malt *8850 lbs. 90m. M. G.*

Hops *20 B. P. Fuggles; 30 B. P. Fuggles 770 B. P. 9/11; 20 B. P. Fuggles = 140 #*
15 S; 10 M; NMS; 3 1/2 P.

Times:

7.15 am

Started to mash $\frac{156}{38}$

First runs *19.5* %

Malt all in, T.

Last " *3.1* %

Underlet on $\frac{20}{20}$; Steam *12'*

Finished mashing, T. *156*

Water: Mash *88* bbls.

Set taps; Heat *154*

Underlet *20* "

Sparge $\frac{170}{135}$; Hop $\frac{170}{4}$

Sparge *135* "

"Striking Heat" *156*

Hop Sparge *4* "

"Initial Heat" *#*

Total *247* "

Into Kettle

Loss

Out

Balling

183 bbls.

19 bbls.

164 bbls.

13.6 %

Yeast *Brew No 138 (110 lbs + 7)*

Air *—*

Run to storage *Nov. 14th 1941*

Balling *2.55* %

Quantity recorded in Cellar..... gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

No. 7 Tun. *Ale* Date *Nov. 7/4*

Malt *8850 lb. Dom. M. C.*

Hops *20 B.C. Fugg. ; 30 B.C. Fugg. + 70 B.C. Gold ; 20 B.C. Fugg. - 140 #*
15-8 ; 10/0 M ; K.A.S. 11 ; 39/5 P.

Times: *7:15 am* Started to mash $\frac{156}{82}$ First runs *20.05* %

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

Underlet on $\frac{310}{20}$; Steam *12*

Finished mashing, T. *156* Water: Mash *82* bbls.

Set taps; Heat *154* Underlet *90* "

Sparge $\frac{170}{141}$: Hop $\frac{170}{5}$ Sparge *141* "

"Striking Heat" *156* Hop Sparge *5* "

"Initial Heat" Total *245* "

Into Kettle	Loss	Out	Balling
<i>183</i> bbls.	<i>19</i> bbls.	<i>164</i> bbls.	<i>13.5</i> %

Yeast *Olandi (110 lb. 6, 7, 8 tuns)* Air

Run to storage *Nov 15* Balling *2.6* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Ale

Date. *Nov. 10/41*

Malt *88.50 lb. D. H. Co.*

Hops *20 B.C. 7; 30 B.C. 7; 70 B.C. 6; 20 B.C. 7; = 140 #*
15.2; 10.4; 4.18; 3.6 P.

Times:

7.20

Started to mash *15.6*
8.2

First runs *19.9 %*

Malt all in, T.

Last " *2.75 %*

Underlet on *15.0*; Steam *12'*

Finished mashing, T. *15.6*

Water: Mash *89* bbls.

Set taps; Heat *15.4*

Underlet *20* "

Sparge *170*[°] / *14.1*; Hop *140*[°] / *3*

Sparge *141* "

"Striking Heat" *15.6*

Hop Sparge *3* "

"Initial Heat"

Total *246* "

Into Kettle

Loss

Out

Balling

18.3 bbls.

1.7 bbls.

1.64 bbls.

13.4 %

Yeast *Brew No. 139 (110 lb. + 7.)*

Air *—*

Run to storage *Nov 10th*

Balling *2.5 %*

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Make up a barrel about

No. 3 Tun. Stag's Head Date Nov. 12/41

Malt 8350 lbs. Dom. P. Co.

Hops 10 B.C. 7 1/2 + 5 B.C. 7 ; 60 B.C. 9 + 30 B.C. 7 ; 25 N.C. 7 = 130 #
155' 10M. K.M.S.

Times: 6:55 AM

Started to mash 157 / 78 First runs 19.9 %

Malt all in, T. - Last " 1.1 %

Underlet on 210" / 20 ; Steam 11 1/2

Finished mashing, T. 153 Water: Mash 75 bbls.

Set taps; Heat 153 Underlet 20 "

Sparge 170" / 145 ; Hop 170" / 4 Sparge 145 "

"Striking Heat" 156 Hop Sparge 4 "

"Initial Heat" Total 247 "

Into Kettle 153 bbls. Loss 11 bbls. Out 164 bbls. Balling 12.7 %

Yeast Brew No. 140 (110 lbs + 7) Air 1

Run to storage Nov 20 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
W

Alle

No. 4 Tun.

Date *Nov. 13/4*

Malt *8850 lbs Dom M C*

Hops *20 B.C. 7, 30 B.C. 7 & 70 B.C. 9; 20 B.C. 7 = 140*

Times:

6.59 AM
7.20
7.30
7.48
8.33

Started to mash $\frac{149}{84}^{\circ}$

First runs *19.7* %

Malt all in, T. -

Last " *1.8* %

Underlet on $\frac{210}{20}^{\circ}$; Steam *13'*

Finished mashing, T. *155*

Water: Mash *84* bbls.

Set taps; Heat *153-154*

Underlet *20* "

Sparge $\frac{170}{137}^{\circ}$; Hop $\frac{170}{4}^{\circ}$

Sparge *139* "

"Striking Heat" *137.9*

Hop Sparge *4* "

"Initial Heat"

Total *247* "

Into Kettle

Loss

Out

Balling

182 bbls.

18 bbls.

164 bbls.

%

Yeast *Brew No. 145 (1.0 lbs + 7)*

Air

Run to storage *Nov 21*

Balling *2.25* %

Quantity recorded in Cellar..... gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

42
** Made up a barrel short.*

No. 5 Tun. Date Ale Date Nov. 14/11

Malt 8850 lbs. Dom. M.C.

Hops 20 N.C. 7. 30 N.C. 7. 70 B.C. 9. 20 N.C. 7. = 140

Times: 6:55 am Started to mash $\frac{155}{2}$ First runs 20.4 %

7:16 Malt all in, T. - Last " 1.5 %

7:26 Underlet on $\frac{210}{20}$; Steam 13'

7:44 Finished mashing, T. 157 Water: Mash 82 bbls.

8:29 Set taps; Heat 154 Underlet 20 "

" Sparge $\frac{170}{141}$; Hop $\frac{17}{4}$ Sparge 141 "

" "Striking Heat" 156 Hop Sparge 4 "

" "Initial Heat" - Total 247 "

Into Kettle 182 bbls. Loss 18 bbls. Out 164 bbls. Balling 13.5 %

Yeast Brew No. 139 + 140 (110 lbs + 7.) Air F

Run to storage Nov 22 Balling 2.6 %

Quantity recorded in Cellar - gals.

Balling of wort -

Balling of beer -

Apparent attenuation -

Alcohol -

Real Attenuation -

Real extract -

Remarks: gals

No. 6 Tun.

Ale

Date Nov 15/41

Malt 8850 lbs. Dan M. G.

Hops 2 lb. C. F. ; 3 lb. C. F. + 7 lb. C. G. ; 2 lb. C. F. = 140 lbs.
1 lb. S. ; 1 lb. M. ; 1 lb. A. S.

Times:

6.56 A.M.
7.15"
7.25"
7.43"
8.28"

Started to mash $\frac{148}{82}^{\circ}$

First runs 20.0 %

Malt all in, T. -

Last " 1.15 %

Underlet on $\frac{210}{20}^{\circ}$; Steam 13'

Finished mashing, T. 156°

Water: Mash 82 bbls.

Set taps; Heat 154°

Underlet 20 "

Sparge $\frac{170}{142}^{\circ}$; Hop $\frac{170}{3}^{\circ}$

Sparge 142 "

"Striking Heat" 148°

Hop Sparge 3 "

"Initial Heat"

Total 247 "

Into Kettle

Loss

Out

Balling

187 bbls.

18 bbls.

165 bbls.

13.4 %

Yeast Brew No. 143 (111 lb. + 7)

Air -

Run to storage Nov. 24

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

421

69-70
No. 7 Tun.

Lager

Date Nov 17/41

Malt 79.50 lbs. Dom. M. Co.

Hops 20 B. C. S.; 20 B. C. 2nd; 7 H. S. B. C.; 20 B. C. Fuggles = 115 #
15 S; 10 M; KMS.

Times:

6.45 Started to mash $\frac{156}{26}$ First runs 19.3 %

Malt all in, T. Last " 1.6 %

Underlet on $\frac{210}{20}$; Steam 11.5

Finished mashing, T. 15.6 Water: Mash 76 bbls.

Set taps; Heat 150-152 Underlet 20 "

Sparge $\frac{170}{148}$; Hop $\frac{170}{5}$ Sparge 148 "

" "Striking Heat" 15.7 Hop Sparge 5 "

" "Initial Heat" Total 249 "

Into Kettle	Loss	Out	Balling
154 bbls.	19 bbls.	165 bbls.	12.1 %

Yeast Brew No. (Oland's, 150 lbs) Air —

Run to storage Nov 26/41 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Ale

Date Nov. 18/41

Malt 10 B.C. P. + 10 B.C.; 30 B.C. + 70 B.C. G.; 20 B.C. P. = 140

Hops 8850 lbs. Dom. malt. c. 1

15 S; 10 H; K.U.S.

Times:

7.20 Started to mash 140/82 First runs 20.5 %

Malt all in, T. - Last " 1.1 %

Underlet on 210/20; Steam 13 3/4

Finished mashing, T. 15.4 Water: Mash 82 bbls.

Set taps; Heat 153-40 Underlet 2 " "

Sparge 170/142; Hop 170/5 Sparge 142 " "

"Striking Heat" 156 Hop Sparge " " "

"Initial Heat" - Total 249 " "

Into Kettle Loss Out Balling
153 bbls. 19 bbls. 164 bbls. 13.6 %

Yeast Brew No. 143 (110 lbs + 7.) Air -

Run to storage Nov. 26 = 1941 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

45

No. / Tun. ale Date Nov. 19th 1941

Malt 8850 lbs. Dom. M. G.

Hops 10 B.C. 7 + 10 B.C. 7; 70 B.C. 7 + 30 B.C. 7; 20 B.C. 7 = 140
155. 10 lb. K.A.S.

Times:

<u>6.34 AM</u>	Started to mash	$\frac{150^{\circ}}{82}$	First runs	<u>20.1</u>	%
<u>7.15</u>	Malt all in, T.	-	Last "	<u>1.5</u>	%
<u>7.25</u>	Underlet on	$\frac{210^{\circ}}{20}$; Steam <u>15-1 *</u>			
<u>7.45</u>	Finished mashing, T.	<u>156</u>	Water: Mash	<u>82</u>	bbls.
<u>8.30</u>	Set taps; Heat	<u>153-153</u>	Underlet	<u>20</u>	"
	Sparge	$\frac{170^{\circ}}{142}$; Hop $\frac{170^{\circ}}{5}$	Sparge	<u>142</u>	"
	"Striking Heat"	<u>150</u>	Hop Sparge	<u>6</u>	"
	"Initial Heat"		Total	<u>249</u>	"

Into Kettle	Loss	Out	Balling
<u>153</u> bbls.	<u>18</u> bbls.	<u>165</u> bbls.	%

Yeast Brew No. 144 + 146 (110 lb + 7.) Air

Run to storage Nov 27th Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort %

Balling of beer %

Apparent attenuation %

Alcohol %

Real Attenuation %

Real extract %

Remarks:
 * Steam pressure was down to 80 lbs.

No. 2 Tun. Stags Head Date Nov 20 1941

Malt 8350 lbs. Dom. malt c.

Hops 5 B.C. Tuggle & 10 B.C. G. 60 B.C. & 30 B.C. G. 25 B.C. G. = 130^{tt}
15 S. 10 M. 1 K. 4 S.

Times: 6:55 A.M.

Started to mash $\frac{147}{78}$ First runs 19.75 %

Malt all in, T. - Last " 0.9 %

Underlet on $\frac{210}{20}$; Steam 12 1/2

Finished mashing, T. 150 Water: Mash 78 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge $\frac{170}{147}$; Hop $\frac{170}{147}$ Sparge 1.47 "

"Striking Heat" 147 Hop Sparge 4 "

"Initial Heat" Total 249 "

Into Kettle	Loss	Out	Balling
<u>184</u> bbls.	<u>19</u> bbls.	<u>165</u> bbls.	<u>12.8</u> %

Yeast Brew No. 126 (110 lbs + 7) Air -

Run to storage Nov 25 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
47

No. 3 Tun. Ale Date Nov. 22/41

Malt 58.50 lbs. Don. Malt. Co.

Hops 10 B.C. 2 + 10 B.C. 4; 70 B.C. + 30 B.C. 4 = 140⁷⁷
155. 100. ; K.M.S.

Times:
6.50 Started to mash 150° First runs 20.1 %
7.11 Malt all in, T. - Last " " 2.8 %
7.21 Underlet on 210° ; Steam 16' (Low Steam pressure)
7.42 Finished mashing, T. 155° Water: Mash 8.2 bbls.
8.27 Set taps; Heat 155° Underlet 20 "
 " Sparge 170° ; Hop 170° Sparge 143 "
 " "Striking Heat" 150° Hop Sparge 5 "
 " "Initial Heat" - Total 250 "

Into Kettle 184 bbls. Loss 19 bbls. Out 165 bbls. Balling 13.4 %

Yeast Brew No. 146 (110 lbs + 7) Air -

Run to storage Nov. 29/41 Balling 2.6 %

Quantity recorded in Cellar - gals.

Balling of wort -

Balling of beer -

Apparent attenuation -

Alcohol -

Real Attenuation -

Real extract -

Remarks:
48

No. 4 Tun.

Ale

Date Nov 22/41

Malt 8550 lbs. Domestic

Hops 10 B.C. G. + 12 B.C. G. + 70 B.C. + 30 B.C. G. + 20 B.C. G. = 140 #
15 S. G. 10 M. + K. M. S.

Times:

7:12 Started to mash $\frac{150}{82}$ First runs 90.3 %

Malt all in, T. - Last " 100 %

Underlet on $\frac{210}{20}$; Steam 16' (Low Steam pressure)

Finished mashing, T. 157° Water: Mash 82 bbls.

Set taps; Heat 152°-156° Underlet 20 "

Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$ Sparge 143 "

"Striking Heat" 150° Hop Sparge 4 "

"Initial Heat" Total 149 "

Into Kettle	Loss	Out	Balling
184 bbls.	18 bbls.	166 bbls.	13.5 13.4 %

Yeast 112 lbs. Air

Run to storage 1/41 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
47

No. 5 Tun.

Alc

Date *Nov 24 1941*

Malt *885 lbs Dem Malt W*

Hops *14 B.C. 7. + 10 B.C. 9. ; 70 B.C. 5 30 B.C. 9. - 20 B.C. 7. = 140 #*

155 Pom. 1K-1.5

Times:

Started to mash $\frac{156}{80}$ First runs *90.0* %

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

Underlet on $\frac{210}{90}$; Steam *12'*

Finished mashing, T. *156* Water: Mash *80* bbls.

Set taps; Heat *153* Underlet *20* "

Sparge $\frac{170}{147}$; Hop $\frac{170}{3}$ Sparge *147* "

"Striking Heat" *128* Hop Sparge *3* "

"Initial Heat" Total *250* "

Into Kettle	Loss	Out	Balling
<i>18.3</i> bbls.	<i>1.8</i> bbls.	<i>16.5</i> bbls.	<i>13.2</i> %

Yeast *Brew No. 149 (110 lbs + 7)* Air *—*

Run to storage *Dec 2/41* Balling *2* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 4 Tun.

Cale

Date *Nov 25 1941*

Malt *8850 lbs. Dom. Malt Co.*

Hops *10 B.C. 7 + 10 B.C. 8; 70 B.C. + 30 B.C. 8; 20 B.C. 7 = 140th
15 S.O. 10 M.; R.M.S.*

Admission

Times:

6:49 AM

Started to mash $\frac{150}{82}$

First runs *20.0* %

Malt all in, T. *-*

Last " *1.5* %

Underlet on $\frac{210}{20}$; Steam *14 + 1/2 = 15 1/2*

Finished mashing, T. *154*

Water: Mash *82* bbls.

Set taps; Heat *153*

Underlet *20* "

Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$

Sparge *193* "

"Striking Heat" *150*

Hop Sparge *4* "

"Initial Heat"

Total *249* "

Into Kettle

Loss

Out

Balling

184 bbls.

18 bbls.

166 bbls.

19.35 %

Yeast *Brew No. 150 (110 lbs + 7)*

Air

Run to storage *3 1/4*

Balling *2.9* %

Quantity recorded in Cellar

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

50

No. 7 Tun. *Stag's Head* Date *Nov 26/41*

Malt *83.50 lbs. Dom. Malt Co.*
 Hops *20 R.E. Zygler; 90 S.E. 3; 20 Anderson's = 130 #*
~~*10 R.E. Zygler; 100 S.E. 3; 25 S.E. 7 = 130 #*~~

Times: *7.14*
 Started to mash $\frac{154^{\circ}}{78}$ First runs *19.6* %
 Malt all in, T. — Last " *1.4* %
 Underlet on $\frac{210^{\circ}}{20}$; Steam *13'*
 Finished mashing, T. *158* Water: Mash *78* bbls.
 Set taps; Heat *154* ° *8/155* Underlet *20* "
 Sparge $\frac{170^{\circ}}{4}$; Hop $\frac{70^{\circ}}{4}$ Sparge *147* "
 "Striking Heat" *154* Hop Sparge *4* "
 "Initial Heat" Total *249* "

Into Kettle *183* bbls. Loss *18* bbls. Out *165* bbls. Balling *12.6* %

Yeast *184 Brew No. 151 & 152 (10 lbs + 7)* Air —

Run to storage *Dec 4/41* Balling *8.4* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: *51*

No. / Tun. *157* *Alc* Date *Nov 27/41*

Malt *8850 lbs. Dan. Malt. Co.*

Hops *10 B.C. Fuggle + 10 B.C. Tettnang; 100 B.C.; 20 Anderson's = 140*
15 S. 107. 14. M.S.

Times: *6:59* Started to mash $\frac{150}{82}$ First runs *19.9* %

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

Underlet on $\frac{200}{20}$; Steam *13'*

Finished mashing, T. *157-167* Water: Mash *82* bbls.

Set taps; Heat *153-155* Underlet *20* "

Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$ Sparge *17.3* "

"Striking Heat" *150* Hop Sparge *4* "

"Initial Heat" Total *24.9* "

Into Kettle *183* bbls. Loss *18* bbls. Out *165* bbls. Balling *13.4* %

Yeast *Brew. No. 153 (110 lbs + 7)* Air *-*

Run to storage *Dec 5/41* Balling *3.2* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks: *52*

No. 2 Tun.

Ale

Date *Nov. 28/41*

Malt *8850 lbs. C.M.C.*

Hops *100 lb. F. + 10 lb. G. = 100 lb. C. 20 Anderson's = 140 lb.*
155. 1/2 lb. K.M.S.

Times:

6.54

Started to mash $\frac{150}{82}$

First runs *90.0* %

Malt all in, T. —

Last " *1-* %

Underlet on $\frac{210}{20}$; Steam *15' (low steam)*

Finished mashing, T. *157°*

Water: Mash *82* bbls.

Set taps; Heat *154°*

Underlet *2.0* "

Sparge $\frac{170}{143}$; Hop $\frac{170}{4}$

Sparge *143* "

"Striking Heat" *150°*

Hop Sparge *4* "

"Initial Heat".....

Total *249* "

Into Kettle

Loss

Out

Balling

183 bbls.

18 bbls.

164 bbls.

13.5 %

Yeast *Brew No. 153 (110 lbs + 7)*

Air

Run to storage *Dec 9/41*

Balling *2-* %

Quantity recorded in Cellar..... gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

23

No. 3 Tun.

Ale

Date Nov. 29/41

Malt 88.50 U.C.M.G.

Hops 20 B.C.'s; 10 B.C.'s; 20 Andersens = 140 #
15.5; 10 H; K.M.S.

Times:

Started to mash 156 / 82 First runs 20.1 %

Malt all in, T. Last " 1.0 %

Underlet on 240 / 26 ; Steam 14

Finished mashing, T. 156 Water: Mash 82 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge 170 / 170 ; Hop 170 / 3 Sparge 143 "

"Striking Heat" " Hop Sparge 3 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
183 bbls. 18 bbls. 145 bbls. 13.3 %

Yeast No 154 (11.0 lb + 7) Air -

Run to storage Dec 11/41 Balling 25 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

54

No. 4 Tun.

Ale

Date Dec 1/4

Malt 88.50 lb. C. 4. Co.

Hops 20 B.C., 10 A.B.C., 20 Andersons = 140 #

Times:

7.00 am	Started to mash	$\frac{156}{82}$	First runs	20.0 %
	Malt all in, T.		Last "	1.1 %
	Underlet on	$\frac{210}{20}$; Steam 13		
	Finished mashing, T.	15.7°	Water: Mash	82 bbls.
	Set taps; Heat	152	Underlet	20 "
	Sparge	$\frac{170}{143}$; Hop $\frac{170}{3}$	Sparge	14.3 "
	"Striking Heat"		Hop Sparge	3 "
	"Initial Heat"		Total	248 "

Into Kettle	Loss	Out	Balling
183 bbls.	15 bbls.	165 bbls.	13.5 %

Yeast Brew No. 154 (110 lb + 7) Air —

Run to storage Dec. 12/41 Balling 2.4 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 5 Tun. Stag's Head Date. December 2 1944

Malt. 8.250 lbs. Dan. malt. Co. 0288
Hops 20 lbs. B.C. Pilsener; 90 lbs. B.C.; 20 lbs. Anderson's = 130*
15 S; 10 M; NLS

Times: 8.04.1.7

Started to mash $\frac{150}{75}$	First runs <u>20.0</u> %
Malt all in, T. —	Last " <u>0.5</u> %
Underlet on $\frac{210}{20}$; Steam <u>13'</u>	
Finished mashing, T. <u>152-154-156</u>	Water: Mash <u>75</u> bbls.
Set taps; Heat <u>152-154-156</u>	Underlet <u>2.0</u> "
Sparge $\frac{170}{147}$; Hop $\frac{170}{4}$	Sparge <u>14.7</u> "
"Striking Heat" <u>156</u>	Hop Sparge <u>4</u> "
"Initial Heat"	Total <u>24.9</u> "

Into Kettle	Loss	Out	Balling
<u>183</u> bbls.	<u>19</u> bbls.	<u>16.4</u> bbls.	<u>12.65</u> %

Yeast Brew No. 157 (Wollet 7) Air

Run to storage. Dec 15/41 Balling 2.2 %

Quantity recorded in Cellar..... gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:
55

No. 6 Tun. *Alc* Date *Dec 3/4*

Malt *8850 lbs. C.M.C.*

Hops *20 B.C.1.s ; 100 B.C.1.s ; 20 Andersons = 140#*
15 S ; 10 M ; KMS.

Times: *6.35* Started to mash *156/84* First runs *90.0* %

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

Underlet on *210/20* ; Steam *13'*

Finished mashing, T. *156* Water: Mash *84* bbls.

Set taps; Heat *152°* Underlet *20* "

Sparge *170/142* ; Hop *170/4* Sparge *142* "

"Striking Heat" Hop Sparge *4* "

"Initial Heat" Total *350* "

Into Kettle *183* bbls. Loss *19* bbls. Out *164* bbls. Balling *13.4* %

Yeast *Brewer's No. 157, 158 (110 lbs. + 7)* Air

Run to storage *Dec 15/4* Balling *2.35* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun. Alle Date Dec 8/11

Malt 8850 lbs. C. M. Co.

Hops 20 B.P.; 10 M; K.M.S.; 3 1/2 P.

Times: 7.05 Started to mash 156 / 92 First runs 19.1 %

Malt all in, T. Last " 2.3 %

Underlet on 210 / 20; Steam 13

Finished mashing, T. 156 Water: Mash 92 bbls.

Set taps; Heat 152 Underlet 20 "

Sparge 170 / 135; Hop 170 / 4 Sparge 135 "

"Striking Heat" 156 Hop Sparge 4 "

"Initial Heat" Total 257 "

Into Kettle	Loss	Out	Balling
<u>183</u> bbls.	<u>16</u> % bbls.	<u>166</u> % bbls.	<u>134</u> %

Yeast Brew No. 154, 153 (110 lb + 7) Air -

Run to storage Dec 16/11 Balling 2 %

Quantity recorded in Cellar - gals.

Balling of wort -

Balling of beer -

Apparent attenuation -

Alcohol -

Real Attenuation -

Real extract -

Remarks:

No. 2 Tun. *Ale* Date *Dec. 29/41*

Malt *88.50 lbs P.M.C.*

Hops *20 B.P.; 100 B.P.; 20 Anderson's - 14.0 #*
15 S; 10 M; K.M.S; 3 1/2 P.

Times: *7.05* Started to mash *156* First runs *19.4* %
82

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

7.35 Underlet on *210*; Steam *13*

7.55 Finished mashing, T. *156* Water: Mash *82* bbls.

8.40 Set taps; Heat *154* Underlet *20* "

Sparge *170*; Hop *170* Sparge *145* "

"Striking Heat" *156* Hop Sparge *4* "

"Initial Heat" Total *251* "

Into Kettle Loss Out Balling
184 bbls. *19* bbls. *165* bbls. *13.4* %

Yeast *Brew No. 155 + Oland's (115 lbs + 7)* Air *-*

Run to storage *Dec. 17/41* Balling *2.6* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 3 Tun.

Steg. s. Head

Date Dec. 12/41

Malt 8350 lb. C. M. Co.

Hops 10 Anderson's 710 R.P.s; 90 B.O.; 20 Anderson's = 130 lb
15 S; 10 M; K.U.S.;

Times:

7.10 am

Started to mash $\frac{156}{80}$ First runs 19.1 %

Malt all in, T. Last " 0.8 %

Underlet on $\frac{910}{20}$; Steam 12'

Finished mashing, T. 15.6' Water: Mash 80 bbls.

Set taps; Heat 15.4' Underlet 20 "

Sparge $\frac{171}{147}$; Hop $\frac{170}{4}$ Sparge 1.47 "

"Striking Heat" Hop Sparge 4 "

"Initial Heat" Total 25.1 "

Into Kettle	Loss	Out	Balling
18.4 bbls.	1.9 bbls.	16.5 bbls.	12.6 %

Yeast Brew No. 163 (115 lb + 7.) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun.

Ale

Date Dec 15/41

Malt 8850 lbs. C.M.Co.

Hops 20 B.C.'s ; 100 B.C.'s ; 20 Anderson's = 140

Times: 7:10 am
15 S ; 10 M ; 15 H.S. ; 3 1/2 P.

Started to mash 156' / 82 First runs 19.2 %

Malt all in, T. Last " 1.8 %

Underlet on 210' / 20 ; Steam 13'

Finished mashing, T. 156' Water: Mash 82 bbls.

Set taps; Heat 154' Underlet 20 "

Sparge 170' / 145 ; Hop 170' / 3 Sparge 145 "

"Striking Heat" Hop Sparge 3 "

"Initial Heat" Total 250 "

Into Kettle	Loss	Out	Balling
184 bbls.	19 bbls.	165 bbls.	13.3 %

Yeast No. 163 Brand (20 lbs + 7) Air

Run to storage Dec 23 1941 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Ale

Date *Dec 16/41*

Malt *2850 lb. C.M. Co*

Hops *20 B.L.'s; 107 B.L.'s; 20 Anderson's = 140^{lb}
15^{lb}; 10 lb; K.M.S.; 29^{lb}P.*

Times:

7.20

Started to mash *156* / *84* First runs *19.0* %

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

Underlet on *210* / *20*; Steam *1.3*

Finished mashing, T. *15.6* Water: Mash *84* bbls.

Set taps; Heat *152-153* Underlet *2.0* "

Sparge *170* / *143*; Hop *170* / *3* Sparge *14.3* "

"Striking Heat" *15.6* Hop Sparge *3* "

"Initial Heat" Total *25.0* "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>18</i> bbls.	<i>166</i> bbls.	<i>13.3</i> %

Yeast *Beck's No. 16.4 (120 lbs + 7.)* Air

Run to storage *Dec 24/41* Balling *2.5* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun.

Ale

Date December 22 1941

Malt 8850 lbs. C.M.G.

Hops 20 B.C. 100 B.C. 20 Anderson's = 140 #

15 S; 10 M; KMS.; 37 1/2 Pn.

Times:

6:57

Started to mash $\frac{156}{82}$

First runs 19.8 %

Malt all in, T. -

Last " 1.2 %

Underlet on $\frac{210}{20}$; Steam 16'

Finished mashing, T. 156°

Water: Mash 82 bbls.

Set taps; Heat 154°

Underlet 20 "

Sparge $\frac{170}{143}$; Hop $\frac{170}{3}$

Sparge 143 "

"Striking Heat" 156°

Hop Sparge 3 "

"Initial Heat"

Total 248 "

Into Kettle

Loss

Out

Balling

183 bbls.

17 bbls.

166 bbls.

18.2 %

Yeast Brew No. 167 (120 lbs +)

Air

Run to storage Dec. 30th 1941

Balling 2.45 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

5'

Ale

No. 7 Tun.

Date Dec. 23/41

Malt 88.50 lbs. C.M.G.

Hops 20 B.C.; 100 B.C.; 20 lbs. Anderson's = 140 #

Times:

6.47 A.M.

Started to mash 153° / 82

First runs 18.9 %

Malt all in, T. -

Last " 2.1 %

Underlet on 210° / 20 ; Steam 16'

Finished mashing, T. 153°

Water: Mash 82 bbls.

Set taps; Heat 152 1/2°

Underlet 20 "

Sparge 170° / 143 ; Hop 170° / 3

Sparge 143 "

"Striking Heat" 153°

Hop Sparge 3 "

"Initial Heat"

Total 248 "

Into Kettle

Loss

Out

Balling

183 bbls.

18 bbls.

165 bbls.

13.2 %

Yeast Brew No. 166 + 167 (120 lbs + 7)

Air

Run to storage Dec. 31/41

Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

ab

Date Dec. 29th 1941

Malt 8850 lbs C.M.G.
 Hops 20 P.C., 100 B.C., 20 Anderson's = 140^{oz}
 Times: 155. ; 10M. ; K.M.S.
 Started to mash $\frac{152}{80}^{\circ}$ First runs 19.9 %
 Malt all in, T. — Last " 0.8 %
 Underlet on $\frac{210}{20}^{\circ}$; Steam 15' no tables on
 Finished mashing, T. 155^o Water: Mash 80 bbls.
 Set taps; Heat 150-152^o Underlet 20 "
 Sparge $\frac{170}{115}^{\circ}$; Hop $\frac{170}{2}^{\circ}$ Sparge 145 "
 "Striking Heat" 152^o Hop Sparge 2 "
 "Initial Heat" Total 247 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	19.1 %

Yeast Brew No. 168 (120 lbs + 7.1) Air —

Run to storage January 6/42 Balling 2.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
55

No. ⁶⁹ Tun. ₇₀

Lager

Date Dec. 30/41

Malt 795.0 lb C.M.C.

Hops 20 B.C.'s; 75 B.C.'s; 20 Anderson's = 115 #
158; 10M; KM.S.

Times:
6.39
6.59
7.09
7.27
8.12

Started to mash $\frac{152}{76}^{\circ}$ First runs 18.8 %

Malt all in, T. — Last " 1.11 %

Underlet on $\frac{240}{20}^{\circ}$; Steam 13'

Finished mashing, T. 155° Water: Mash 76 bbls.

Set taps; Heat 150-152° Underlet 20 "

Sparge $\frac{170}{149}^{\circ}$; Hop $\frac{170}{5}^{\circ}$ Sparge 14.9 "

"Striking Heat" 152° Hop Sparge 5 "

"Initial Heat" Total 25-0 "

Into Kettle	Loss	Out	Balling
183 bbls.	18 bbls.	165 bbls.	11.7 %

Yeast Oland's (150 lbs.) Air —

Run to storage January 9/42 Balling 2.4 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: Low balling due to small glass drop in extract.

No. 3 Tun.

Ale

Date *Dec. 31/41*

Malt *88.50 lbs. Dom. M. Co.*

Hops *B.P.'s, 20 lb; 100 B.C.'s; 20 Anderson's = 140^{lb}*

Times: *6.55 am*
 Started to mash *153[°] / 82* First run *19.6 %*

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

Underlet on *210*; Steam *142*

Finished mashing, T. *152* Water: Mash *82* bbls.

Set taps; Heat *152* Underlet *2.0* "

Sparge *170 / 142*; Hop *170 / 2* Sparge *142* "

"Striking Heat" *153* Hop Sparge *2* "

"Initial Heat" Total *246* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>17</i> bbls.	<i>165</i> bbls.	<i>13.0 %</i>

Yeast *Oland's (off. Holsten, 120 lbs + 7)* Air *—*

Run to storage *January 8/42* Balling *2-* %

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks: *Low Balling due to small boil-down, plus drop in extract.*

No. 4 Tun.

Stag's Head

Date January 2/41

Malt 83.50 lb. Don. H.C.

Hops 10 Anderson's 10 B.C.C.; 90 B.C.C.; 20 Anderson's = 130

Times:

6.50

Started to mash 152' / 76

First runs 19.3 %

Malt all in, T.

Last " 1.1 %

Underlet on 910' / 30 ; Steam 15'

Finished mashing, T. 155'

Water: Mash 76 bbls.

Set taps; Heat 152'

Underlet 20 "

Sparge 170' / 146 ; Hop 170' / 3

Sparge 146 "

"Striking Heat" 152'

Hop Sparge 3 "

"Initial Heat"

Total 245 "

Into Kettle	Loss	Out	Balling
180 bbls.	18 bbls.	162 bbls.	12.7 %

Yeast Oland's (120 lbs + 7.) Air -

Run to storage January 10/41 Balling 2.15 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Faint handwritten notes in the bottom section of the page, including phrases like "This car of malt is..." and "The grain..."

No. 5 Tun.

Date Jan 6th 1912

Malt 8850 lb. 8.4.6.

Hops 20 B.C.'s; 100 B.C.'s; 20 Anderson's = 140⁴

Times:

6:50

Started to mash $\frac{152}{80}$

First runs 19.6 %

Malt all in, T.

Last " 2.0 %

Underlet on $\frac{910}{20}$; Steam 15'

Finished mashing, T. 156

Water: Mash 80 bbls.

Set taps; Heat 152'

Underlet 20 "

Sparge $\frac{170}{142}$; Hop $\frac{170}{3}$

Sparge 142 "

"Striking Heat"

Hop Sparge 3 "

"Initial Heat"

Total 245 "

Into Kettle

Loss

Out

Balling

180 bbls.

19 bbls.

161 bbls.

* 13.1 %

Yeast Brew No. 172 (120 lbs + 7)

Air —

Run to storage

Jan 14th 1912

Balling 2.6 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* This car of malt is decidedly short on extract. A careful check on the amount used, as well as to the possibility of a screener leakage has been negative. The grinding of the malt is normal.

No. of Tun. *ale*

Date. *Jan 7 1942*

Malt. *8850 lb. D. M. Co.*

Hops *20 P.C.s ; 100 P.C.s ; 20 Anderson's = 140*

Times:

15-8 ; 10 M ; 11 1/2 ; 3 1/2 P.

Started to mash $\frac{15-8}{82}$

First runs *19.8 %*

Malt all in, T.

Last " *2.1 %*

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

Finished mashing, T.

Water: Mash. *8.2* bbls.

Set taps; Heat

Underlet *20* "

Sparge $\frac{170}{140}$; Hop $\frac{170}{3}$

Sparge *140* "

"Striking Heat"

Hop Sparge *3* "

"Initial Heat"

Total *245* "

Into Kettle

Loss

Out

Balling

179 bbls.

19 bbls.

160 bbls.

13.3 %

Yeast

Brew No. 172 (120 lbs + 7.)

Air

-

Run to storage

January 15/41

Balling

2.65 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

60

*This malt is of a new crop... * ...*

No. 7 Tun.

Stag's Head

Date Jan. 8/41

Malt 8350 lbs. Don M.C. (New Car)

Hops 10 Anderson's ^{+10 B.C.} 9° B.C.; 20 Anderson's = 130 ⁴

Times:

6.50 am

15-5; 10. 11; 11. 11.5.

Started to mash ¹⁵⁰/₅₀ First runs 21.0 %

Malt all in, T. Last " 1.4 %

Underlet on ^{9/10}/₃₀; Steam 17'

Finished mashing, T. 15.6-15.7' Water: Mash 80 bbls.

Set taps; Heat 15.3-15.4' Underlet 20 "

Sparge ¹⁷⁰/₁₄₃; Hop ¹⁷⁰/₇ Sparge 14.3 "

" "Striking Heat" 15.3 Hop Sparge 7 "

" "Initial Heat" Total 25.0 "

Into Kettle Loss Out Balling
182 bbls. 19 bbls. 163 bbls. * 13.5 %

Yeast Brew No. 172 (120 lbs + 7) Air —

Run to storage January 16/41 Balling 3.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* This malt is of a new car, and is considerably higher in extract — as may be noted.

No. 2 Tun.

ale

Date. January 13/42

Malt. 8850 Don M. G.

Hops 20 B.C. Fuggles; 80 B.C. 1; 20 B.C. Fuggles; 20 Anderson's; 140th
15 S; 10 M; K.U.S.; 3 gals P.

Times:

7.29.7

Started to mash $\frac{140}{82}$

First runs 20.0 %

Malt all in, T. -

Last " 1.7 %

Underlet on $\frac{210}{20}$; Steam 12.5

Finished mashing, T. 15.6

Water: Mash 82 bbls.

Set taps; Heat 15.2

Underlet 20 "

Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$

Sparge 145 "

"Striking Heat" 14.5

Hop Sparge 4 "

"Initial Heat" -

Total 85.1 "

Into Kettle 185 bbls.

Loss 19 bbls.

Out 166 bbls.

Balling 13.35 %

Yeast. Brew No. 175 (100 lbs + 7.)

Air

Run to storage. Jan. 21st 1942

Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: This malt is giving a very good yield

No. 3 Tun.

Ale

Date *January 14/41*

Malt *8850 lbs. Dam malt 65*

Hops *20 N.C. Fuggles; 80 B.C. 820 B.C. Fuggles; 20 Anabern's = 140 lbs.; 10 M.; K. M.S.*

Times:

<i>7.00</i>	Started to mash $\frac{152}{82}$	First runs	<i>20.7</i> %
<i>7.22</i>	Malt all in, T. -	Last "	<i>1.0</i> %
<i>7.32</i>	Underlet on $\frac{210}{20}$; Steam <i>14'</i>	Water: Mash	<i>82</i> bbls.
<i>7.46</i>	Finished mashing, T. <i>156°</i>	Underlet	<i>20</i> "
<i>8.24</i>	Set taps; Heat <i>154°</i>	Sparge	<i>145</i> "
	Sparge $\frac{170}{145}$; Hop $\frac{120}{6}$	Hop Sparge	<i>6</i> "
	"Striking Heat" <i>152°</i>	Total	<i>253</i> "
	"Initial Heat" -		

Into Kettle	Loss	Out	Balling
<i>185</i> bbls.	<i>17</i> bbls.	<i>168</i> bbls.	<i>13.7</i> %

Yeast *Brew No. 175 (120 lbs + 7)* Air

Run to storage *Jan 22/41* Balling *3.5* %

Quantity recorded in Cellar

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
62 This malt is of a new crop, and is considerably higher in extract than my best noted.

No. 4 Tun.

Ale.

Date *January 19/41*

Malt *8850 lbs. Dan malt &*

Hops *20 lbs. B.C. 75; 20 B.C. 9 & 80 B.C.; 20 Anabson; = 140**

Times:

Started to mash *152°* First runs *21.0* %
80

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

Underlet on *210°* ; Steam *15'*
20

Finished mashing, T. *157°* Water: Mash *86* bbls.

Set taps; Heat *154°* Underlet *20* "

Sparge *170°* ; Hop *170°* Sparge *144* "

"Striking Heat" " Hop Sparge *6* "

"Initial Heat" " Total *256* "

Into Kettle Loss Out Balling
185 bbls. *19* bbls. *166* bbls. * *14.0* %

Yeast *Brew No. 177 (120 lbs + 7)* Air

Run to storage *Jan. 27th 1941* Balling *2.8* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
* *This malt is giving a very good yield.*

No. 6 Tun.

Date *Ale* January 20th 1942

Malt 8850 lbs. *Dom. Malt Co.*

Hops 20 *P.C.F.*, 20 *P.C.F.* + 80 *tr.e.*, 20 *Academics* = 140th
 155th, 10 *M.*, *K.A.S.*

Times:

7.14	Started to mash $\frac{152}{82}$	First runs	20.8 %
7.22	Malt all in, T. -	Last "	1.1 %
7.32	Underlet on $\frac{210}{20}$; Steam 15'		
7.52	Finished mashing, T. 156-8°	Water: Mash	82 bbls.
8.37	Set taps; Heat 155°	Underlet	20 "
	Sparge $\frac{170}{146}$; Hop $\frac{170}{6}$	Sparge	146 "
	"Striking Heat" 152°	Hop Sparge	6 "
	"Initial Heat" -	Total	254 "

Into Kettle	Loss	Out	Balling
186 bbls.	18 bbls.	168 bbls.	18.9 %

Yeast *Brew No. 127 (20 lbs + 7)* Air

Run to storage *Jan 28th 1942* Balling 2.75 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: *63*

long
63
*giving in than int **
being

Stag's Head

Date January 21/42

No. 7 Tun.

Malt 8350 lbs. Dem. in wt.

Hops 10 B.C. 9. + 10 B.C. 9. = 170
155. 10 M. K.M.S.

Times:

6.5800 Started to mash 150° / 80 First runs 20.5 %

Malt all in, T. - Last " 0.6 %

Underlet on 210° / 20 ; Steam 14 + 2 = 16'

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

Set taps; Heat 15.5 + 15.6° Underlet 20 "

Sparge 170° / 149 ; Hop 170° Sparge 14.9 "

"Striking Heat" 150° Hop Sparge 5 "

"Initial Heat" - Total 25.4 "

Into Kettle 187 bbls. Loss 19 bbls. Out 168 bbls. Balling 13.3 %

Yeast Brew No. 175 (120 + 7) Air -

Run to storage Jan. 22/42 Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 64

No. 2 Tun.

Date *Alc* January 26/42

Malt 88.50 lbs. Dom. H. O.

Hops 20 B.C.F.; 80 B.C.'s + 20 B.C.F.; 20 Anderson's = 140*

Times:

7.04 am

Started to mash 15.8; 10.4; 11.5; 3 1/2 R. First runs 20.0 %

Malt all in, T. Last " 1.0 %

Underlet on 3 1/2 / 30; Steam 13'

Finished mashing, T. 15.6' Water: Mash 82 bbls.

Set taps; Heat 153-174° Underlet 2.0 "

Sparge 170 / 148; Hop 170 / 3 Sparge 14.5 "

"Striking Heat" 15.4' Hop Sparge 3 "

"Initial Heat" Total 253 "

Into Kettle	Loss	Out	Balling
<u>188</u> bbls.	<u>18</u> bbls.	<u>170</u> bbls.	<u>13.1 %</u>

Yeast Brew No. 179 (120 lbs + 7) Air

Run to storage Feb. 3-1/1942 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Ale

No. 3 Tun.

Date January 27/42

Malt 85.50 lbs. Darn Malt Co.

Hops 20 B.C. 7, 80 B.C. 5 + 20 B.C. 7, 20 Anderson's = 140 #
155'; 10 M, K.M.S.; 3 qt. P1.

Times: 7.04 a.m.

Started to mash 152° / 84 First runs 19.5 %

Malt all in, T. - Last " - %

Underlet on 210° / 20 ; Steam 14'

Finished mashing, T. 157-8° Water: Mash 84 bbls.

Set taps; Heat 154 + 155° Underlet 20 "

Sparge 170° / 145 ; Hop 170° / 3 Sparge 145 "

"Striking Heat" 152° Hop Sparge 3 "

"Initial Heat" Total 95.2 "

Into Kettle	Loss	Out	Balling
1.87 bbls.	19 bbls.	168 bbls.	13.1 %

Yeast Brew No. 180 (120 lbs + 7.) ; Air

Run to storage Feb 4/42 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun.

Stag's Head

Date Jan 28th 1941

Malt 8350 lbs. Dom. malt G.

Hops 1.13.0.7.1.10 B.C.; 90 B.C.; 20 B.C. = 130^F
158. 10 M. K. 7.5.

Times:

7:00

Started to mash $\frac{162}{80}$

First runs — %

Malt all in, T. —

Last " 0.8 %

Underlet on $\frac{210}{20}$; Steam 12'

Finished mashing, T. 15.7°

Water: Mash 50 bbls.

Set taps; Heat 15.4°

Underlet 20 "

Sparge $\frac{170}{149}$; Hop $\frac{170}{3}$

Sparge 149 "

"Striking Heat" 15.9

Hop Sparge 3 "

"Initial Heat"

Total 252 "

Into Kettle

Loss

Out

Balling

186 bbls.

19 bbls.

167 bbls.

12.4 %

Yeast. *Brew No. 181 (120 lbs + 7.)*

Air —

Run to storage. *Feb 5/42*

Balling 2.5 %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:

66

No. 6 Tun.

Ale

Date February 2 1942

Malt 8850 lbs. Dom. M.C.

Hops 20 B.C. 7. 80 P.C.'s & 20 B.C. 7. 20 Anderson's = 140

Times: 7.00 155.1 107.1; K.T.S.; 387 M.

Started to mash $\frac{152}{80}$ First runs 19.3 %

Malt all in, T. - Last " 1.6 %

Underlet on $\frac{210}{20}$; Steam 13' Underlet on

Finished mashing, T. 156° Water: Mash 86 bbls.

Set taps; Heat 154° Underlet 20 "

Sparge $\frac{170}{142}$; Hop $\frac{190}{3}$ Sparge 142 "

"Striking Heat" 152° Hop Sparge 3 "

"Initial Heat" - Total 257 "

Into Kettle	Loss	Out	Balling
185 bbls.	19 bbls.	146 bbls.	13.1 %

Yeast Brew No. 182 (120 lbs + 7) Air

Run to storage Feb. 10 1942 Balling 225 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Fun. *ale* Date *Feb 3rd/42*

Malt *8850 lbs. Dom. Malt to.*

Hops *20 P.C. ; 20 B.C. 7x 80 P.C. ; 20 Andersons = 140 #*
15 S ; 10 M ; 15 N S ; 3 1/2 R.

Times: *7:00* Started to mash $\frac{152}{84}$ First runs *19.3* %

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

Underlet on $\frac{210}{20}$; Steam *13 1/2*

Finished mashing, T. *156* Water: Mash *84* bbls.

Set taps; Heat *152* Underlet *20* "

Sparge $\frac{170}{143}$; Hop *170* Sparge *14.8* "

" " "Striking Heat" *152* Hop Sparge *3* "

" " "Initial Heat" *-* Total *250* "

Into Kettle	Loss	Out	Balling
<i>184</i> bbls.	<i>17</i> bbls.	<i>165</i> bbls.	<i>13.3</i> %

Yeast *Brew No. 183 (120 lbs + 7.)* Air *-*

Run to storage *Feb. 11th/42* Balling *2.5* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks: *68*

No. 2 Tun.

Stag. Head

Date Feb. 4/42

Malt 83.50 lb. C. H. Co.

Hops 10 B.C. 9; 10 B.C. 4; 90 B.C. 1; 20 B.C. 7 = 130 lb.
15 S; 10 M; 1/2 H.S.

Times:

7.10

Started to mash 15.2 / 80

First runs 19.5 %

Malt all in, T.

Last " 1.0 %

Underlet on 2/10 / 30; Steam 14

Finished mashing, T. 156

Water: Mash 80 bbls.

Set taps; Heat 15 H

Underlet 2.0 "

Sparge 170 / 146; Hop 170 / 3

Sparge 14.6 "

"Striking Heat"

Hop Sparge 3 "

"Initial Heat"

Total 24.9 "

Into Kettle

Loss

Out

Balling

183 bbls.

19 bbls.

164 bbls.

12.5 %

Yeast: Brew. No. 183 (120 lb + 7)

Air

Run to storage Feb 12/42

Balling 2.75 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Stag's head

Date Feb 17th 1942

Malt 8350 lbs. C. M. C.

Hops 10 B.C. G. & 10 B.C. 90 B.C.; 20 B.C. 2 = 130^g
155; 10 M. L. S. K. T. S.

Times:

7:12	Started to mash $\frac{150}{76}$	First runs	19.3 %
	Malt all in, T. -	Last "	1.25 %
	Underlet on $\frac{210}{20}$; Steam 14'		
	Finished mashing, T. 15-7"	Water: Mash	76 bbls.
	Set taps; Heat 153°	Underlet	20 "
	Sparge $\frac{170}{149}$; Hop $\frac{170}{4}$	Sparge	149 "
	"Striking Heat"	Hop Sparge	4 "
	"Initial Heat"	Total	249 "

Into Kettle	Loss	Out	Balling
182 bbls.	17 bbls.	163 bbls.	12.8 %

Yeast *Brew No 185 (120 * + 7)* Air -

Run to storage *February 17th 1942* Balling 2.35 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

No. 4 Tun.

Date Stag's Head Feb 10 1942

Malt 8350 lbs C.M.C.

Hops 10 B.C. 8 10 B.C. 9 9 B.C. 7 20 B.C. 7 = 130^{lb}
155. 10 M. 0 K.A.S.

Times:

7.02 Started to mash 150° First runs 19.4 %
78

Malt all in, T. - Last " 1.3 %

Underlet on 20° ; Steam 14'
20

Finished mashing, T. 157° Water: Mash 75 bbls.

Set taps; Heat 154° Underlet 20 "

Sparge 170° ; Hop 170° Sparge 14.7 "
147 4

"Striking Heat" 150 Hop Sparge 4 "

"Initial Heat" - Total 24.9 "

Into Kettle	Loss	Out	Balling
<u>182</u> bbls.	<u>1.9</u> bbls.	<u>16.3</u> bbls.	<u>12.6</u> %

Yeast Brew No. 186 (1.20 * + 7.) Air -

Run to storage February 15 1942 Balling 2.35 %

Quantity recorded in Cellar - gals.

Balling of wort -

Balling of beer -

Apparent attenuation -

Alcohol -

Real Attenuation -

Real extract -

Remarks:

No. 6 Tun. Ale Date Feb 11th 1942

Malt 8.850 lbs. C. M. Co.

Hops 20 B.C. Zuydam; 20 B.C. Zuydam; 80 B.C. S.; 20 Andersens = 140[#]
155; 10M.; K. A.S.

Times:

Started to mash $\frac{150}{80}$	First runs <u>20.0</u> %
Malt all in, T. -	Last " <u>1.9</u> %
Underlet on $\frac{240}{20}$; Steam <u>15'</u>	
Finished mashing, T. <u>15-9"</u>	Water; Mash <u>80</u> bbls.
Set taps; Heat <u>156"</u>	Underlet <u>20</u> "
Sparge $\frac{170}{149}$; Hop $\frac{170}{3}$	Sparge <u>149</u> "
"Striking Heat"	Hop Sparge <u>3</u> "
"Initial Heat"	Total <u>252</u> "

Into Kettle	Loss	Out	Balling
<u>182</u> bbls.	<u>19</u> bbls.	<u>163</u> bbls.	<u>13.3</u> %

Yeast Brew No 187 (120 lbs +) Air

Run to storage February 19th 1942 Balling 2.75 %

Quantity recorded in Cellar

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
 70

No. 7 Tun. *ale* Date Feb 16th 1942

Malt 8850 lbs. C.M.G.

Hops 20 B.C. Fuggles, 20 B.C. F. + 50 B.C. 20 Andersons = 140⁺

Times: 6:57 Started to mash $\frac{152}{80}$ First runs 19.7 %

Malt all in, T. - Last " 1.3 %

Underlet on $\frac{210}{20}$; Steam 14'

Finished mashing, T. 15.5° Water: Mash 80 bbls.

Set taps; Heat 155° Underlet 20 "

Sparge $\frac{170}{145}$; Hop $\frac{170}{3}$ Sparge 145 "

"Striking Heat" Hop Sparge 3 "

"Initial Heat" Total 251 "

Into Kettle Loss Out Balling
182 bbls. 19 bbls. 163 bbls. 18.3 %

Yeast *Brew No. 188 (120 lbs + 7.)* Air *2.4*

Run to storage *February 24th 1942* Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 2 Tun.

Ale

Date Feb. 17/42

Malt 8850 lbs C.M.G.

Hops 20 D.C. Fuggles; 20 D.C. 7 & 80 B.C.; 20 Andersons S = 140#
155; 10 M.; K.M.S.

Times:

7:19 ^{as}	Started to mash $\frac{150}{82}$	First runs	19.8 %
	Malt all in, T. -	Last " " " "	1.2 %
	Underlet on $\frac{210}{20}$; Steam 18'	Water; Mash	82 bbls.
	Finished mashing, T. 155°	Underlet	20 "
	Set taps; Heat 153°	Sparge	146 "
	Sparge $\frac{170}{146}$; Hop $\frac{170}{3}$	Hop Sparge	3 "
	"Striking Heat" 150°	Total	267 "
	"Initial Heat" -		

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	13.4 %

Yeast (Brew No. 189 (20 lbs + 7.) Air

Run to storage. February 25th Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
72

No. 3 Tun. Slag's Head Date Feb. 18/42

Malt 8350 lbs C. M. G.

Hops 10 B.C.'s ; 10 B.C.'s ; 90 B.C.'s ; 20 B.C.'s = 130 #
15 S. ; 10 M. ; K.M.S.

Times:

Started to mash $\frac{152}{78}^{\circ}$ First runs 19.7 %

Malt all in, T. - Last " 0.7 %

Underlet on $\frac{216}{20}^{\circ}$; Steam 17'

Finished mashing, T. 156 Water: Mash 78 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge $\frac{170}{149}^{\circ}$; Hop $\frac{170}{3}^{\circ}$ Sparge 149 "

"Striking Heat" 152 Hop Sparge 3 "

"Initial Heat" - Total 260 "

Into Kettle 152 bbls. Loss 11 bbls. Out 143 bbls. Balling 12.6 %

Yeast Brew No. 190 (120 lbs + 2.) Air -

Run to storage February 26 Balling 2.4 %

Quantity recorded in Cellar - gals.

Balling of wort -

Balling of beer -

Apparent attenuation -

Alcohol -

Real Attenuation -

Real extract -

Remarks:
73

No. 4 Tun. *Stag's Head* Date *Feb 19/42*

Malt *8350 lbs. C.M.D.*

Hops *10 B.C. 4 + 10 B.C. 90 B.C. 20 B.C. 7 = 130⁷*
158.7 10 M.; K. 45.

Times: *6-57* Started to mash $\frac{152}{76}$ First runs *19.6* %

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

Underlet on $\frac{210}{20}$; Steam *15 3/4*

Finished mashing, T. *157°* Water: Mash *76* bbls.

Set taps; Heat *154°* Underlet *20* "

Sparge $\frac{170}{151}$; Hop $\frac{170}{3}$ Sparge *157* "

" " "Striking Heat" *152°* Hop Sparge *3* "

" " "Initial Heat" Total *250* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>12.6</i> %

Yeast *Brew No. 190 (20 lbs + 7)* Air

Run to storage *February 27/42* Balling *2.2* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
79

No. 6 Tun.

Ale

Date *Feb 23/42*

Malt *8850 lbs. C. M. Co.*

Hops *20 B.C.F.; 20 B.C.F. 180 B.C.F.; 20 Anderson's = 140⁺
15 S.; 10 M.; 1 K.S.; 3 1/2 P.*

Times:

7.05 am

Started to mash *152° / 82*

First runs *19.7* %

Malt all in, T.

Last " *1.2* %

Underlet on *20° / 20*; Steam *17'*

Finished mashing, T. *156*

Water: Mash *8.2* bbls.

Set taps; Heat *152*

Underlet *20* "

Sparge *170 / 145*; Hop *170 / 3*

Sparge *145* "

"Striking Heat" *152*

Hop Sparge *3* "

"Initial Heat"

Total *250* "

Into Kettle

Loss

Out

Balling

182 bbls.

19 bbls.

163 bbls.

13.3 %

Yeast *Brewer's No. 191 + 192 (120 lb + 7)* Air

Run to storage *March 3rd 1942* Balling *2.2* %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

No. 7 Tun.

Alle

Date Feb. 24/42

Malt 7850 lbs. C. M. G.

Hops 20 B.C. 7; 20 B.C. 7 + 80 B.C. 1; 20 Arderson's = 140#

Times:

Started to mash $\frac{172}{78}$ First runs 30.2 %

Malt all in, T. - Last " 1.2 %

Underlet on $\frac{210}{20}$; Steam 17'

Finished mashing, T. 157' Water: Mash 7.8 bbls.

Set taps; Heat 154' Underlet 20 "

Sparge $\frac{170}{149}$; Hop $\frac{170}{3}$ Sparge 149 "

"Striking Heat" 152' Hop Sparge 3 "

"Initial Heat" - Total 950 "

Into Kettle 182 bbls. Loss 19 bbls. Out 163 bbls. Balling 13.3 %

Yeast Brews No. 192 + 193 (200 lbs + 2) Air

Run to storage March 4th 1942 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 75

March 2/42

No. 2 Tun.

Stag's Head

Date Feb 25/42

Malt 8.350 lbs C.M.S.

Hops 10 R.C. 7/10 B.C.; 90 B.C.; 20 lb. Juniper = 130th
18.5; 10.4; K.M.S.

Times:

Started to mash $\frac{152}{75}$ First runs 19.5 %

Malt all in, T. - Last " 1.5 %

Underlet on $\frac{210}{20}$; Steam 17'

Finished mashing, T. 156° Water: Mash 78 bbls.

Set taps; Heat 153° Underlet 20 "

Sparge $\frac{170}{149}$; Hop $\frac{170}{3}$ Sparge 149 "

"Striking Heat" 152° Hop Sparge 3 "

"Initial Heat" - Total 250 "

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	12.6 %

Yeast..... Air

Run to storage..... March 2/42Balling 2. - %

Quantity recorded in Cellar..... gals.

Balling of wort

Balling of beer

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:
76

No. 3 Tun.

Stag's Head

Date Feb 26/42

Malt 8350 lbs. C.M.S.

Hops 10 R.C. G. + 10 B.C. 90 B.C. 20 B.C. Fungles
 85 S. 10 M. 1 K. A. S.

Times:

7:01 Started to mash $\frac{157^{\circ}}{78}$ First runs 19.6 %
 Malt all in, T. - Last " 1.5 %
 Underlet on $\frac{210^{\circ}}{20}$; Steam 18' Water; Mash 78 bbls.
 Finished mashing, T. 157° Underlet 20 "
 Set taps; Heat 151° Sparge 149 "
 Sparge $\frac{170^{\circ}}{149}$; Hop $\frac{170^{\circ}}{3}$ Hop Sparge 8 "
 "Striking Heat" 150-3 Total 250 "
 "Initial Heat" -

Into Kettle 182 bbls. Loss 11 bbls. Out 163 bbls. Balling 12.6 %

Yeast From Oland's of off No 194 Brew. Air

Run to storage March 6/42 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 77

March 2/42

Ale

No. 4 Tun.

Date ~~Feb 27~~

Malt 88.50 lb. C.M.C.

Hops 20 B.L. Fuggles; 20 B.C. Fuggles; 80 B.C. Hop Co.; 20 Andersson.
15.8; 16.4; K.M.S.; Byle R.

Times:

Started to mash $\frac{15.2}{80}$ First runs 20.25 %

Malt all in, T. Last " 1.0 %

Underlet on $\frac{2.0}{20}$; Steam 15'

Finished mashing, T. 15.6 Water: Mash 80 bbls.

Set taps; Heat 15.5 Underlet 20 "

Sparge $\frac{170}{147}$; Hop $\frac{170}{3}$ Sparge 147 "

"Striking Heat" Hop Sparge 3 "

"Initial Heat" Total 250 "

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	18.4 %

Yeast Brew No. 195 (120 lbs + 7.) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Ale

Date March 3/12

Malt 8850 lbs. C. M. Co

Hops 20 B.C. Tuggles; 20 B.C. F + 80 B.C.; 20 Andersens = 140^{lb}

Times:

Started to mash 7:02 $\frac{152}{82}$; Steam 15⁻¹ First runs 20.0 %

Malt all in, T. - Last " 0.7 %

Underlet on $\frac{210}{20}$; Steam 15⁻¹

Finished mashing, T. 158⁻⁰ Water; Mash 82 bbls.

Set taps; Heat 155⁻⁰ Underlet 20 "

Sparge $\frac{170}{745}$; Hop $\frac{170}{4}$ Sparge 145 "

" "Striking Heat" 152⁻⁰ Hop Sparge 4 "

" "Initial Heat" - Total 251 "

Into Kettle	Loss	Out	Balling
<u>182</u> bbls.	<u>18</u> bbls.	<u>163</u> bbls.	<u>13.35</u> %

Yeast Brew No. 197 (120 lbs + 7.) Air -

Run to storage.....Balling %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:

75

No. 6 Tun. Stag's Head Date March 4/42

Malt 8350 lbs. C.M.C.

Hops 10 B.P.s. x 10 B.P. 9 lb. King, 90 B.P.s., 20 Fuggles = 130 lbs.
15 S., 10 M., K. A. S.

Times: Started to mash $\frac{150}{78}$ First runs 191 %

Malt all in, T. — Last " 100 %

Underlet on $\frac{210}{20}$; Steam 13'

Finished mashing, T. 157° Water: Mash 75 bbls.

Set taps; Heat 183° Underlet 20 "

Sparge $\frac{170}{149}$; Hop $\frac{170}{4}$ Sparge 149 "

"Striking Heat" "Hop Sparge 4 "

"Initial Heat" "Total 257 "

Into Kettle	Loss	Out	Balling
<u>182</u> bbls.	<u>19</u> bbls.	<u>163</u> bbls.	<u>12.6</u> %

Yeast Brew No. 198 (130 lb + 7) Air —

Run to storage March 12 - 1941 Balling 23 %

Quantity recorded in Cellar — gals.

Balling of wort —

Balling of beer —

Apparent attenuation —

Alcohol —

Real Attenuation —

Real extract —

Remarks:
79

No. 7 Tun.

Ale

Date *March 5th 1942*

Malt *8850 lbs. C.M.C.*

Hops *20 B.C. Fuggles; 20 B.L. Fuggles + 80 B.L.'s; 20 Anderson's = 140^{lb}
158; 1/10 M; KMS.; 39 1/2 lb.*

Times:

Started to mash $\frac{152}{82}$ First runs *19.3* %

Malt all in, T. Last " " *1.7* %

Underlet on $\frac{211}{20}$; Steam *13'*

Finished mashing, T. *15.6* Water: Mash *82* bbls.

Set taps; Heat *154* Underlet *20* "

Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$ Sparge *14.5* "

"Striking Heat" *152* Hop Sparge *4* "

"Initial Heat" Total *251* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.4</i> %

Yeast *Brew No. - Oland's (120 lbs + 7)* Air

Run to storage.....Balling %

Quantity recorded in Cellar.....gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol

Real Attenuation.....

Real extract.....

Remarks:
80

No. 2 Tun.

Alle

Date *March 9/42*

Malt *8850 lbs. C. M. G.*

Hops *20 B. C. Fuggles, 20 B. C. F. + 80 B. C., 20 Andersens = 140⁺
155. N.M.; K.M.S.; 3 qt. M.*

Times:

7.56 A.M. Started to mash $\frac{152}{92}$ First runs *19.4* %

Malt all in, T. *—* Last " *0.7* %

Underlet on $\frac{210}{20}$; Steam *14'*

Finished mashing, T. *15.8°* Water: Mash *82* bbls.

Set taps; Heat *155°* Underlet *20* "

Sparge $\frac{170}{145}$; Hop $\frac{170}{4}$ Sparge *1.45* "

"Striking Heat" *15.2°* Hop Sparge *4* "

"Initial Heat" *—* Total *251* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.4</i> %

Yeast *Brews No. 177, 200, 201 (120 lbs + 7.)* Air

Run to storage *March 17th 1942* Balling *2.9* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Date *March 10/42*

Malt *88.50 lbs. C.M.C.*

Hops *20 B.P. Tuggles; 20 B.P. Tuggles + 80 B.P.S.; 20 Anderson's*

Times:

Started to mash $\frac{152}{82}$	First runs <i>19.6</i> %
Malt all in, T.	Last " <i>8.5</i> %
Underlet on $\frac{210}{20}$; Steam <i>?</i>	
Finished mashing, T. <i>1.56</i>	Water: Mash <i>5.2</i> bbls.
Set taps; Heat <i>1.52</i>	Underlet <i>2.0</i> "
Sparge $\frac{170}{145}$; Hop $\frac{170}{3}$	Sparge <i>1.45</i> "
"Striking Heat" <i>1.52</i>	Hop Sparge <i>8</i> "
"Initial Heat"	Total <i>25.0</i> "

Into Kettle <i>182</i> bbls.	Loss <i>19</i> bbls.	Out <i>163</i> bbls.	Balling <i>13.4</i> %
------------------------------	----------------------	----------------------	-----------------------

Yeast *Brew No. 201 (120 lbs + 7.)* Air _____

Run to storage *March 15 1942* Balling *2.95* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:
82

No. 4 Tun. Stags Head Date March 11/42

Malt 8350 lbs. P.M. Co

Hops 10 B.C. Hops & 10 B.C. Hops; 90 B.C.; 20 B.C. Fuggles.

Times: Started to mash 153 / 76 First runs 19.5 %

Malt all in, T. Last " 0.9 %

Underlet on 210 / 20; Steam 16

Finished mashing, T. 158 Water: Mash 76 / 19.5 bbls.

Set taps; Heat 156-157 Underlet 20 "

Sparge 170 / 151; Hop 170 / 4 Sparge 151 "

"Striking Heat" 152 Hop Sparge 4 "

"Initial Heat" Total 251 "

Into Kettle	Loss	Out	Balling
<u>182</u> bbls.	<u>19</u> bbls.	<u>163</u> bbls.	<u>12.6</u> %

Yeast Brew No. 201 (120 lbs + 7) Air

Run to storage March 19/42 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Stag's Head

Date March 12/42

Malt 8.350 lbs. C. M. G.

Hops 10 B.C. Gals. + 10 B.C. S.; 90 B.C.; 20 B.C. F. = 130⁺
 15 S.; 10 M.; K.A.S.

Times:

Started to mash $\frac{150}{18}$ First runs 19.2 %

Malt all in, T. - Last " 0.8 %

Underlet on $\frac{20}{20}$; Steam 13' Water: Mash 75 bbls.

Finished mashing, T. 157° Underlet 20 "

Set taps; Heat 154° Sparge 149 "

Sparge $\frac{170}{149}$; Hop $\frac{170}{3}$ Hop Sparge 3 "

"Striking Heat" Total 250 "

"Initial Heat"

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	12.6 %

Yeast (Brew No. 202 (120 lbs + 7)) Air

Run to storage March 20/42 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:
 8J

No. 6 Tun.

Ale

Date *March 16/1942*

Malt *8850 lbs. C. U. C.*

Hops *20 B.C. Fuggles, 20 B.C. Fuggles + 80 B.C.s; 20 Andersens = 140[#]
15.5; 10[#]; 10[#]; 39[#] P.*

Times:

7.10 am

Started to mash *15.2* / *82* First runs *19.7* %

Malt all in, T. Last " *2.0* %

Underlet on *210* / *20*; Steam *13'*

Finished mashing, T. *15.6* Water: Mash *8.2* bbls.

Set taps; Heat *157.7* Underlet *20* "

Sparge *170* / *145*; Hop *170* / *3* Sparge *145* "

"Striking Heat" Hop Sparge *3* "

"Initial Heat" Total *25.0* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>19</i> bbls.	<i>163</i> bbls.	<i>13.5</i> %

Yeast *Brew No. 203 (Kollth + F.)* Air

Run to storage *March 24th / 1942* Balling *2.4* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 7 Tun.

Ale

Date March 17/14

Malt 88750 lbs. C. M. Co

Hops 20 B.C. Fuggle; 20 B.C. Fuggle & 80 B.C.'s; 20 Anderson 140

Times:

Started to mash 150° / 82 First runs 19.2 %

Malt all in, F. - Last 1.1 %

Underlet on 210° / 20 ; Steam 13' Water: Mash 82 bbls.

Finished mashing, T. 157° Underlet 20 "

Set taps; Heat 154° Sparge 145 "

Sparge 170° / 145 ; Hop 170° / 3 Hop Sparge 3 "

"Striking Heat" 150° Total 250 "

"Initial Heat"

Into Kettle 182 bbls. Loss 19 bbls. Out 163 bbls. Balling 13.35 %

Yeast Brew No. 204 (120 lbs + 7) Air

Run to storage March 25/14 Balling 2. - %

Quantity recorded in Cellar

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 84

No. 2 Tun.

Stag's Head Date March 18/42.

Malt 87.50 lbs. C. M. C.

Hops 10 B.C. + 10 B.C.; 90 B.C.; 20 B.C. Fuggles = 180 lbs. 15 S.; 10 A.; K. A.S.

Times:

Started to mash 150/88 First runs 18.9%
Malt all in, T. - Last " 1.0%
Underlet on 210/20; Steam 12'
Finished mashing, T. 157 Water: Mash 78 bbls.
Set taps; Heat 154 Underlet 20 "
Sparge 170/149; Hop 170/3 Sparge 149 "
"Striking Heat" 150 Hop Sparge 3 "
"Initial Heat" - Total 250 "

Into Kettle 182 bbls. Loss 18 bbls. Out 164 bbls. Balling 12.5%

Yeast Brew No. 205 (20 lbs + 7) Air

Run to storage March 26/42 Balling 2%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: 85

No. 3 Tun.

Ale

Date March 19/42

Malt 8850 lb. C.M.G.

Hops 20 B.L. 7; 20 B.L. Yakima + 80 B.L.; 20 B.C. 7. Total = 140.
 158 3/4; 10 M; 11.8; 3 1/2 P.

Times:

7.10 am

Started to mash $\frac{152}{82}$ First runs 19.1 %

Malt all in, F. Last " " 1.1 %

Underlet on $\frac{90}{20}$; Steam 13

Finished mashing, F. 156 Water: Mash 82 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge $\frac{170}{146}$; Hop $\frac{170}{3}$ Sparge 146 "

"Striking Heat" 152 Hop Sparge 3 "

"Initial Heat" Total 251 "

Into Kettle	Loss	Out	Balling
182 bbls.	19 bbls.	163 bbls.	13.15 %

Yeast David's + Keith's (105) (20 lb + 7) Air

Run to storage March 27/42 Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 4 Tun.

Alc

Date *March 20/42*

Malt *88.50 lb. C.M.C.*

Hops *20 B.C. 7, 20 Ych. & 80 P.C. - 20 B.C. 9 - 140*

Times:

7.1.0 Started to mash $\frac{152}{86}$ First runs *19.0* %

Malt all in, T. Last " *2.5* %

Underlet on $\frac{210}{20}$; Steam *13'*

Finished mashing, T. *15.6* Water: Mash *8.6* bbls.

Set taps; Heat *15.3* Underlet *2.0* "

Sparge $\frac{170}{142}$; Hop $\frac{170}{3}$ Sparge *1.42* "

"Striking Heat" *132* Hop Sparge *3* "

"Initial Heat" Total *251* "

Into Kettle	Loss	Out	Balling
<i>182</i> bbls.	<i>18</i> bbls.	<i>144</i> bbls.	<i>13.0</i> %

Yeast *(Brew No. 207 (120 lb + 7))* Air

Run to storage *March 25 1942* Balling *2.8* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 5 Tun.

Ale

Date March 23/1912

Malt 88.50 lbs. C. M. G.

Hops 20 B. C. F.; 20 B. C. F. + 80 B. C. 1; 20 B. C. F. = 140 lbs.
15 S; 10 M; WMS; 3 1/2 P.

Times:

7:10 am Started to mash 153/84 First runs 19.05 %

Malt all in, T. Last " 1.5 %

Underlet on 90/28; Steam 14

Finished mashing, T. 15.3 Water: Mash 84 bbls.

Set taps; Heat 15.3 Underlet 20 "

Sparge 170/143; Hop 170/3 Sparge 143 "

"Striking Heat" 15.2 Hop Sparge 3 "

"Initial Heat" Total H 250 "

Into Kettle	Loss	Out	Balling
181 bbls.	17 bbls.	162 bbls.	13.3 %

Yeast. Brews No. 206, 207 (120 lbs + 7) Air

Run to storage. Balling %

Quantity recorded in Cellar. gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 6 Tun. Ale Date March 24/42

Malt 8850 lbs C.M.C.

Hops 20 B.C. T. 20 B.C. 4 lbs + 50 B.C. ; 20 B.C. Tels = 140 "
16 S ; 10 M ; 14 S ; 39 L Pa.

Times: 7:15 AM
Started to mash 145° / 5-1 First runs 19.7 %

Malt all in, T. — Last " 1.55 %

Underlet on 2 1/2" / 20 ; Steam 14+2=16

Finished mashing, T. 157° Water: Mash 84 bbls.

Set taps; Heat 153-155° Underlet 20 "

Sparge 170° / 143 ; Hop 170° / 3 Sparge 143 "

"Striking Heat" 145° Hop Sparge 3 "

"Initial Heat" — Total 250 "

Into Kettle	Loss	Out	Balling
<u>151</u> bbls.	<u>19</u> bbls.	<u>162</u> bbls.	<u>13.35</u> %

Yeast Brew No. 209, 210 (120 lbs +) Air —

Run to storage.....Balling %

Quantity recorded in Cellar..... gals.

Balling of wort

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:
86

No. 7 Tun. *Stag's Head* Date *March 25th /42*

Malt *8850 lb. C.M.C.*

Hops *10 B.C. 90% + 10 B.C. ; 90 B.C. ; 20 B.C. = 130 lb.*
10 lb ; 10 lb ; 10 lb ;

Times: *7.35* Started to mash *152 / 82* First runs *17.8* %

Malt all in; E. Last *9.0* %

Underlet on *210 / 20* ; Steam *13 1/2*

Finished mashing, T. *15.6* Water: Mash *82* bbls.

Set taps; Heat *152-154* Underlet *20* "

Sparge *170 / 145* ; Hop *170 / 3* Sparge *145* "

"Striking Heat" *152* Hop Sparge *3* "

"Initial Heat" Total *260* "

Into Kettle	Loss	Out	Balling
<i>181</i> bbls.	<i>19</i> bbls.	<i>162</i> bbls.	<i>12.4</i> %

Yeast *Wand's (120 lb + 7)* Air *—*

Run to storage *April 2 / 42* Balling *2.2* %

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks: *—*

No. 2 Tun.

Stag's Head

Date March 26/42

Malt 8.350 lb. C.M.L.

Hops 10 B.C. 7 lbs. x 10 B.C.; 90 B.C.; 20 B.C. 7 = 130 lbs.
158°; 10 M; 4 M.S.

Times: 7.00 am

Started to mash 152° / 78 First runs 19.1 %

Malt all in, T. Last " 0.9 %

Underlet on 210° / 20 ; Steam 14'

Finished mashing, T. 154° Water: Mash 78 bbls.

Set taps; Heat 155° Underlet 20 "

Sparge 170° / 149 ; Hop 170° / 4 Sparge 149 "

"Striking Heat" 152° Hop Sparge 4 "

"Initial Heat" Total 257 "

Into Kettle	Loss	Out	Balling
181 bbls.	15 bbls.	163 bbls.	18.4 %

Yeast Brew No. 212 (120 lb + 7.) Air —

Run to storage April 4/42 Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

No. 3 Tun.

Ale

Date March 25/42

Malt 8850 lbs. C.M.W.

Hops 20 B.C. 7; 20 B.C. 4; 180 B.C.; 20 B.C. 7/42
 158; 10M; K.A.S.; Sgt. M.

Times:

7.35°

Started to mash $\frac{150}{82}$

First runs 19.8 %

Malt all in, T. -

Last " 1.2 %

Underlet on $\frac{210}{20}$; Steam 15'

Finished mashing, T. 156°

Water: Mash 82 bbls.

Set taps; Heat 154-155°

Underlet 20 "

Sparge $\frac{170}{145}$; Hop $\frac{170}{8}$

Sparge 145 "

"Striking Heat" 150°

Hop Sparge 3 "

"Initial Heat"

Total 250 "

Into Kettle

Loss

Out

Balling

151 bbls.

18 bbls.

163 bbls.

13.4 %

Yeast

Molson's (50 lbs compressed)
 (Fair condition)
 April 6/42

Air

Run to storage

Balling 3.2 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

87

No. 4 Tun. Alle Date March 30/42

Malt 8850 lb. O.M.C.

Hops 20 B.P. 7; 20 B.P. 4 & 80 B.P. 5; 20 B.P. 9 deg.

Times: 7.10 Started to mash 158 / 82 First runs 19.7 %

Malt all in, T. Last " 1.0 %

Underlet on 20' / 20 ; Steam 14'

Finished mashing, T 158 Water: Mash 82 bbls.

Set taps; Heat 156 Underlet 2.0 "

Sparge 121 / 145 ; Hop 121 / 4 Sparge 145 "

"Striking Heat" Hop Sparge 4 "

"Initial Heat" Total 267 "

Into Kettle	Loss	Out	Balling
<u>181</u> bbls.	<u>18</u> bbls.	<u>163</u> bbls.	<u>13.3</u> %

Yeast Brewer's 211, 212 (120 lb + 7) Air —

Run to storage April 7/42 Balling 2.9 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

No. 5 Tun.

Alle

Date *March 31/42*

Malt *8850 lbs. C.M.C.*

Hops *20 B.C. 7, 20 B.C. 4 & 80 B.C. 20 B.C. 9 = 140 #*

Times:

Started to mash $\frac{153}{82}$; First runs *19.2* %

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

Underlet on $\frac{210}{20}$; Steam *13 1/2*

Finished mashing, T. 1 Water: Mash *8.2* bbls.

Set taps; Heat *15.5* Underlet *2.0* "

Sparge —; Hop — Sparge *175* "

" "Striking Heat" Hop Sparge " "

" "Initial Heat" Total " "

Into Kettle	Loss	Out	Balling
<i>181</i> bbls.	<i>18</i> bbls.	<i>163</i> bbls.	<i>13.25</i> %

Yeast *212, 213* Air

Run to storage *April 8/42* Balling *2.9* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 219

No. 6 Tun.

Stag's Head

Date April 2nd 1942

Malt 8350 lbs C.M.S.

Hops

Times:

155; 107; K.M.S.

7.45

Started to mash $\frac{152}{75}$ First runs %

Malt all in, T. - Last " %

Underlet on $\frac{210}{20}$; Steam $12 + 2 = 14'$

Finished mashing, T. 154° Water: Mash 7.5 bbls.

Set taps; Heat 156° Underlet 2 " "

Sparge $\frac{170}{149}$; Hop 170° Sparge 14.9 " "

"Striking Heat" 150° Hop Sparge " "

"Initial Heat" - Total " "

See New Brewing Book

Into Kettle 18.1 bbls. Loss bbls. Out bbls. Balling %

Yeast 1/2 oz (120 lbs + 7) Air -

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

85

No. Tun. _____ Date _____

Malt _____

Hops _____

Times:

Started to mash _____ First runs _____ %

Malt all in, T. _____ Last " _____ %

Underlet on _____ ; Steam _____

Finished mashing, T. _____ Water: Mash _____ bbls.

Set taps; Heat _____ Underlet _____ "

Sparge _____ ; Hop _____ Sparge _____ "

" "Striking Heat" _____ Hop Sparge _____ "

" "Initial Heat" _____ Total _____ "

Into Kettle _____ Loss _____ Out _____ Balling _____ %
 _____ bbls. _____ bbls. _____ bbls.

Yeast _____ Air _____

Run to storage _____ Balling _____ %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

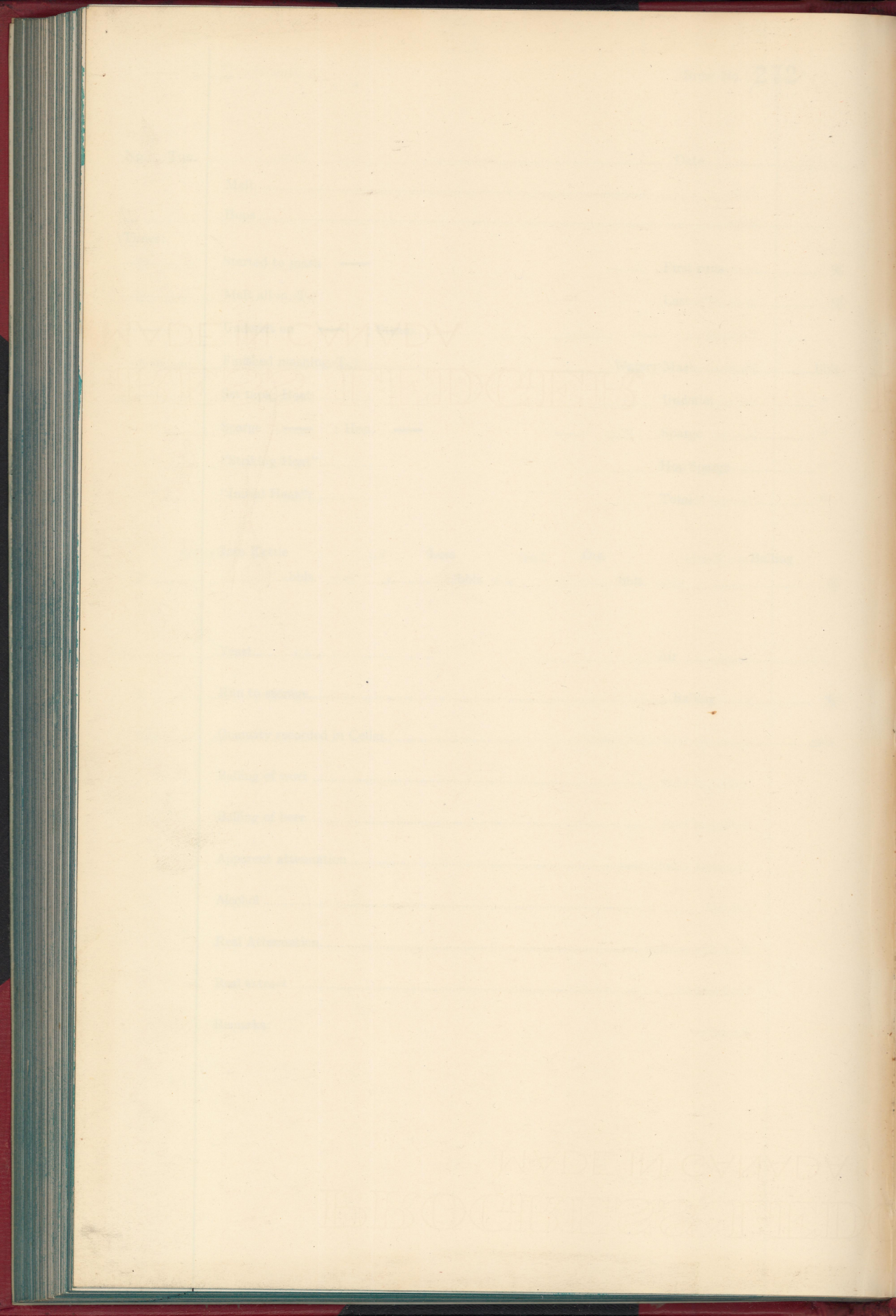
Real Attenuation _____

Real extract _____

Remarks: _____

MADE IN CANADA
PROGRESS LITHOGRAPH

MADE IN CANADA
PROGRESS LITHOGRAPH



MADE IN CANADA

ROBERTS PUBLISHING

MADE IN CANADA

ROBERTS PUBLISHING

