

RECORD



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MADE IN CANADA



1940-41

No. 14

OLAND + Son

MS 4 135

A. KEITH + Son Ltd.

BREW BOOKS

April 2, 1940 - March 31, 1941

No 3 Run

All

April 2<sup>nd</sup> / 40

Malt 9000 lb. M. Sr.

Hops 30 Yeast<sup>39</sup> 100 lb. L<sup>39</sup> 30 Yeast<sup>39</sup>

15. L. 10. M. 3. 2. H. H. 12. M. L.

650 <sup>am</sup>	Started Mash	<sup>153</sup> 88	First run	19.0%
715 "	Malt all in		Last "	1.5.0%
730 "	Wanderlet on	<sup>210</sup> 20	Steam	13."
745 "	Finished Mash.		Water	88
830 "	ket Laps	154 1/2		20
840 "	Sparged	<sup>140</sup> 148	Hops	4
				<u>252</u>

In hopper	Out.	Balling.
185	167	13.6%

Yeast off No 130 Brew 100 lbs.

Baked April 10<sup>th</sup> 2.7%

No 4 Sun

Slag head. April 3<sup>rd</sup>/40

Malt 8500. S. M. 60  
 Hops 25. Yugo. 39 100. B. 59 25. Kent 39  
 15. S. 10. M. 12. M. 6.

650 am	Started Mash $\frac{253}{82}$	First run 18.8%
715 "	Malt all in $\frac{210}{20}$	Last " 1.3%
730 "	Underlet on 20	Steam 12 1/2"
745 "	Finished Mash	Water 82
820 "	Set Saps 155.4	20
840 "	Sparge 171 Hops 5	141
		6
		248
In Copper.	Out.	Balling
180	162	13.7%

Yeast off No. 130 Brew 100 lbs.

Run in Sac Tanks April 4<sup>th</sup> 11.7% 62.4Mashed April 10<sup>th</sup> 2.4% 90

No. 7 Sun.

All

April 9<sup>th</sup>/40

Malt 9000. S. M. 60  
 Hops 30 Yugo. 39 100. B. 59 30. Kent 39  
 15. S. 10. M. 3. L. 4. A. M. 6.

650 am	Started Mash $\frac{153}{86}$	First run 19.0%
715 "	Malt all in $\frac{210}{20}$	Last " 1.6%
730 "	Underlet on 20	Steam 12"
745 "	Finished Mash	Water 84
830 "	Set Saps 154.4	20
840 "	Sparge 142. Hops 5	142
		9
		253
In Copper.	Out.	Balling
184	165	13.6%

Yeast off No. 1 Brew 100 lbs.

Mashed April 17<sup>th</sup> 2.4% 90

No 2 Jun. Stag head. April 10<sup>th</sup> / 140  
 Malt 8500. b. M. b.  
 Hops 25. G. 39 100. B. 39 25. Kent 39  
 15. S. 10. M. 12. M. S.

650 am Started Mash <sup>150</sup> 82. First run 18.2%  
 716 " Malt all in Last " 1.3%  
 730 " Underlet on <sup>210</sup> 20. Steam 12"  
 745 " Finished Mash Water 82  
 830 " Set Taps 15.5 7/2 4 20  
 840 " Sparged <sup>170</sup> 142. Hop 4 142  
 248

In Copper. Out. Balling  
 182 163 13.9%

Yeast off No 2 Brew 100 Lbs.

Run in Back Tank April 11<sup>th</sup> 11.7% 6 1/2<sup>th</sup>

Washed April 18<sup>th</sup> 2.2.9%

No 69. 970. Lamin Lager. April 12<sup>th</sup> / 140  
 Malt 8200. b. M. b.  
 Hops 20. G. 39 40. G. 39 10. Kent. 39 20 Kent 39  
 15. S. 10. M. 12. M. S.

625 am Started Mash <sup>150</sup> 80. First run 18.2%  
 645 " Malt all in Last " 1.9%  
 700 " Underlet on <sup>210</sup> 20. Steam 11"  
 716 " Finished Mash Water 80  
 800 " Set Taps 15.4 4 20  
 810 " Sparged <sup>170</sup> 148. Hop 4 148  
 254

In Copper. Out. Balling  
 182 163 12.5%

Yeast from Hands 150 Lbs.

Washed April 22<sup>nd</sup> 2.9% 46 1/4.

No 3. June Ale. April 16<sup>th</sup>/40  
 Malt 9000. S. M. Co.  
 Hops 30. Yugo. 39 100. P. Co. 39 30. Kent 39  
 15. S. 10. M. 3. D. P. H.

650<sup>am</sup> started Mash  $\frac{153}{88}$  First run 18.6%  
 715 " Malt all in Last " 1.9%  
 730 " Underlet on 20. Steam 11.12"  
 745 " Finished Mash. Water 88  
 830 " set Saps 154.77  $\frac{150}{141}$   
 840 " sparged. 141. Hops. 4  $\frac{141}{253}$

Made up. Out. Balling  
 185. 166. 13.5%  
 184. 165. 13.6%

Yeast off No 3. Brew 100 Lbs.

Backed April 24<sup>th</sup> 2.4%.

No 4. June Ale. April 17<sup>th</sup>/40  
 Malt 9000. S. M. Co.  
 Hops 30. Yugo. 39 100. P. Co. 39 30. Kent 39  
 15. S. 10. M. 3. D. P. H. 1/2. M. S.

650<sup>am</sup> started Mash  $\frac{153}{90}$  First run 18.4%  
 715 " Malt all in Last " 1.1%  
 730 " Underlet on 20. Steam 12"  
 745 " Finished Mash. Water 90  
 830 " set Saps 154.77  $\frac{150}{138}$   
 840 " sparged 138. Hops. 5  $\frac{138}{253}$

Made up. Out. Balling  
 184. 165. 13.6%

Yeast off No 3. Brew 100 Lbs.

Backed April 25<sup>th</sup> 2.4%.

No 4 Jun Stag head April 18<sup>th</sup> / 40

Malt 8500. Malt 6. M. lv  
 Hops 25. Yugo<sup>39</sup> 100. B. M. lv  
 15. S. 10. M. 72. M. S.

650 <sup>am</sup>	Started Mash $\frac{153}{82}$	First run 18.4%
715 "	Malt all in	Last " .8
730 "	Underlet on $\frac{210}{20}$ Steams 12"	
745 "	Finished Mash	Water 82
830 "	Set Saps 154 <sup>4</sup>	20
840 "	Sparge <sup>140</sup> 142 Hops <sup>170</sup> 4	142
		<u>248</u>

In Copper.	Out.	Boiling
182	163	13.5%

Yeast off No 4. Brew 100 lbs

Washed April 26<sup>th</sup> 2.4% 90

No 2 Jun All. April 23<sup>rd</sup> / 40

Malt 9000. 6 M. lv  
 Hops 30. Yugo<sup>39</sup> 100. B. lv<sup>39</sup> 30. Yeast<sup>39</sup>  
 15. S. 10. M. 3. Ste. 112. 72. M. S.

650 <sup>am</sup>	Started Mash $\frac{153}{84}$	First run 19.1%
715 "	Malt all in	Last " 1.0%
730 "	Underlet on $\frac{210}{20}$ Steams 12"	
745 "	Finished Mash	Water 84
830 "	Set Saps 154 <sup>4</sup>	20
840 "	Sparge <sup>170</sup> 145 Hops <sup>170</sup> 4	145
		<u>253</u>

In Copper.	Out.	Boiling
185	166	13.5%

Yeast off No 6 Brew 100 lbs

Washed May 1<sup>st</sup> 2.5% 90

No 69 & 70 *Union Lager* April 24<sup>th</sup>/40  
 Malt 8200. S. M. L. 60  
 Hops. 20. Yugo. 30. Yugo. 30. Pint 39  
 15. S. 10. M. 12. M. 12.

615 am Started Mash <sup>153</sup> 80. First run 18.2%  
 640 " Malt all in <sup>210</sup> Last " 1.0%  
 655 " Underlet on 20. Steam 12"  
 710 " Finished Mash. Water 80  
 755 " Set Taps <sup>154</sup> 154  
 805 " Sparged <sup>150</sup> 150. <sup>170</sup> Hops 4 <sup>254</sup>

In kegs.	Out.	Balling.
184	165	12.6.0%

Yeast off No 5. Brew 150 lbs

Mashed May 3<sup>rd</sup> 2.9% 484

No 3 *Union* Stay head. April 25<sup>th</sup>/40  
 Malt 8500. S. M. L. 60  
 Hops 25. Yugo. 30. Yugo. 30. Pint 39  
 15. S. 10. M. 12. M. 12.

615 am Started Mash <sup>153</sup> 82. First run 18.2%  
 710 " Malt all in <sup>210</sup> Last " 1.4%  
 725 " Underlet on 20. Steam 12"  
 740 " Finished Mash. Water 82  
 825 " Set Taps <sup>154</sup> 154  
 835 " Sparged <sup>142</sup> 142. <sup>170</sup> Hops 4 <sup>248</sup>

In kegs.	Out.	Balling.
182	163	13.0%

Yeast off No 7. Brew 100 lbs.

Brew in Sull Tank April 26<sup>th</sup> 11.0%

Mashed May 2<sup>nd</sup> 2.4%



No. 4 Run. Stayhead. April 26<sup>th</sup> 140  
 Malt 8500 lb. M. L.  
 Hops 25. Yeast 39 100. B. L. 39 25. Brew 39  
 15. M. 10. S. K. M. L.

645.000 Started Mash  $\frac{153}{52}$  First run 18.3%  
 710. " Malt all in Last " 1.6%  
 725. " Underlet on  $\frac{310}{20}$  Steam 12"  
 740. " Finished Mash Water 82  
 825. " Set Saps 15 N H  $\frac{141}{20}$   
 835. " Sprarged 141 Hops 170  $\frac{4}{247}$

In Sopper. Out. Balling  
 182 163 13.9%

Yeast off No. 8 Brew 100 Lbs.

Backed May 7<sup>th</sup> 2.1%

No. 5 Run. Ale. April 29<sup>th</sup> 140  
 Malt 9000 lb. M. L.  
 Hops 30. Yeast 39 100. B. L. 39 30. Brew 39  
 15. S. 10. M. 3. L. K. M. L.

645.000 Started Mash  $\frac{153}{52}$  First run 18.9%  
 710. " Malt all in Last " 1.2%  
 725. " Underlet on  $\frac{310}{20}$  Steam 12"  
 740. " Finished Mash Water 84  
 825. " Set Saps 15 N H  $\frac{20}{144}$   
 835. " Sprarged 144 Hops 170  $\frac{3}{257}$

In Sopper. Out. Balling  
 186 167 13.6%

Yeast off No 9. Brew 100. Lbs.

Backed May 7<sup>th</sup> 2.4%

No. 7 Sun

All

April 30<sup>th</sup> 140

Malt 9000. h. M. h.  
 Hops 30. Sugar 39 100. B. h. 39 30. Rent 39  
 15. A. 10. M. 32. P. P. 12. M. h.

646 am	Started Mash <sup>153</sup> 84	First run 19.2%
710 "	Malt all in	Last " 1.0%
725 "	Underlet on <sup>210</sup> 20. Steam 12"	
740 "	Finished Mash	Water 84
825 "	Set Sops <sup>153</sup> 144	<sup>20</sup> 144
835 "	Sparge <sup>140</sup> 144 Hops <sup>170</sup> 4	<sup>4</sup> 252
	In Copper.	Out. Balling
	185	166 13.6%

Yeast off No 9. Brew 100. Lbs.

Packed May 8<sup>th</sup> 2.5%

No. 2 Sun

Staghead.

May 1<sup>st</sup> 140

Malt 8500. h. M. h.  
 Hops 25. B. h. 39 100. B. h. 39 25. Rent 39  
 15. A. 10. M. 4. M. A.

646 am	Started Mash <sup>153</sup> 80.	First run 18.4%
710 "	Malt all in	Last " 1.2%
725 "	Underlet on <sup>310</sup> 20. Steam 11"	
740 "	Finished Mash.	Water 80
825 "	Set Sops <sup>153</sup> 142	<sup>20</sup> 142
835 "	Sparge <sup>140</sup> 142 Hops <sup>170</sup> 3	<sup>3</sup> 243
	In Copper.	Out. Balling
	182	163 13.1%

Yeast off No 11. Brew 100. Lbs.

Packed May 9<sup>th</sup> 2.2%

No 3 Sun Staghead. May 2<sup>nd</sup>/40  
 Malt 8500. S. M. L. 80  
 Hops 25. B. L. 4<sup>39</sup> 100. B. L. 3<sup>9</sup> 25. Yeast 8<sup>9</sup>  
 15. S. 10. M. 7. M. S.

645<sup>am</sup> Started Mash  $\frac{153}{84}$  First run 18.4%  
 710 " Malt all in Last " 1.4%  
 725 " Underlet on 20. Steam 11"  
 740 " Finished Mash Water 80  
 825 " Set Saps 155<sup>H</sup> 20  
 835 " Sparged  $\frac{170}{142}$  Hops  $\frac{150}{3}$  142  
 245

In Copper. Out. Balling  
 184 142 13.1%

Yeast off No 11 Brew 100. Lbs.

Run in Dash Tank May 3<sup>rd</sup> 11.5%

Packd May 10<sup>th</sup> 2.4%

No 19. P. 70. Sun Lager. May 6<sup>th</sup>/40  
 Malt 8200. S. M. L. 80  
 Hops 20. Yugo. 5<sup>9</sup> 10. Yugo. 3<sup>9</sup> 10. Yeast 20. Yeast 3<sup>9</sup>  
 15. S. 10. M. 12. M. S.

615<sup>am</sup> Started Mash  $\frac{153}{80}$  First run 17.9%  
 640 " Malt all in Last " .8%  
 655 " Underlet on 20. Steam 10"  
 710 " Finished Mash Water 80  
 765 " Set Saps 134<sup>H</sup> 20  
 805 " Sparged  $\frac{150}{150}$  Hops off. 4<sup>H</sup> 4.  
 254

In Copper. Out. Balling  
 184 165 12.5%

Yeast off No 10 Brew 150. Lbs.

Packd May 16<sup>th</sup> 2.8%

No 4 Run

Ale

May 7<sup>th</sup>/40

Malt 9000. S. M. No  
 Hops 30. B. L. F. <sup>33</sup> 100. B. L. <sup>39</sup> 30. Yeast <sup>37</sup>  
 15. S. 10. M. 3. D. H. R. 12. M. 6.

645 am	Started Mash <sup>153</sup> 90	First run 18.2%
710 "	Malt all in	Last " 1.4%
725 "	W. underlet on <sup>210</sup> 20. Steam 10.1%	
740 "	Finished Mash	Water 90
825 "	Set Saps <sup>153.4</sup> 153.4	20
835 "	Sparged <sup>138</sup> 138. Hops <sup>110</sup> 110. Hops <sup>3</sup> 3.	138
		<u>251</u>

In hoppers.	Out.	Balling
185	167.	13.5%

Yeast off No 13. Brew. 100. Hrs.

Washed May 15<sup>th</sup> 2.2%

No 5 Run

Ale

May 8<sup>th</sup>/40

Malt 9000. S. M. No  
 Hops 30. B. L. F. <sup>33</sup> 100. B. L. <sup>39</sup> 30. Yeast <sup>37</sup>  
 15. S. 10. M. 3. D. H. R. 12. M. 6.

645 am	Started Mash <sup>153</sup> 88	First run 18.4%
710 "	Malt all in	Last " 2.4%
725 "	W. underlet on <sup>210</sup> 20. Steam 11."	
740 "	Finished Mash	Water 88
825 "	Set Saps <sup>154.4</sup> 154.4	20
835 "	Sparged <sup>140</sup> 140. Hops <sup>110</sup> 110. Hops <sup>4</sup> 4.	140
		<u>252</u>

In hoppers.	Out.	Balling
184	166	13.5%

Yeast off No 16. Brew 100. Hrs.

Washed May 16<sup>th</sup> 2.1%

No 6 Run

Stoughton May 9<sup>th</sup>/40

Malt 8500. b. M. Lr.  
 Hops 25. B. L. H. <sup>39</sup> 100. B. L. <sup>34</sup> 25. Yeast <sup>39</sup>  
 15. S. 10. M. 12. M. S.

645 <sup>ame</sup>	Started Mash <sup>553</sup> 82	First run 17.8%
710 "	Malt all in	Last " .8
725 "	W. outlet on <sup>210</sup> 20. Steam 10 1/2"	
740 "	Finished Mash	Water 82
825 "	bet Laps <sup>154.77</sup> 170	20
835 "	Sparged <sup>170</sup> 140 Hops 4.	140
		4
		<u>248</u>

In kopper.	Out.	Balling
181	162	13.0%

Yeast off No 16. Brew 100 Lbs.

Racked May 17<sup>th</sup> 2.6.%

No 7 Run

Alle. May 13<sup>th</sup>/40

Malt 9000. b. M. Lr.  
 Hops 30. B. L. H. 100. B. L. 30. Yeast  
 15. S. 10. M. 3. Lr. 4. M. 12. M. S.

645 <sup>ame</sup>	Started Mash <sup>153</sup> 88.	First run 18.4%
710 "	Malt all in	Last " 1.7%
725 "	W. outlet on <sup>210</sup> 20. Steam 11"	
740 "	Finished Mash	Water 140
825 "	bet Laps <sup>154.77</sup> 170	20
835 "	Sparged <sup>170</sup> 140 Hops 5	88
		6
		<u>253</u>

In kopper.	Out.	Balling
184	163	13.6%

Yeast off No 18. Brew 100 Lbs.

Racked May 21<sup>st</sup> 2.4.%

No 2 Run Ale. May 14<sup>th</sup> / 40

Malt 4000. L. M. L. V.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 3<sup>9</sup> 30. <sup>4</sup>First 3<sup>9</sup>  
 15. S. 10. M. 3 Lts. P. H. 4. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 88	First runs 18.4%
710 "	Malt all in	Last " 1.4%
725 "	Underlet on <sup>210</sup> 20. Steam 11"	
740 "	Finished Mash	Water 88
825 "	Set Saps 154	<sup>20</sup> 140
835 "	Sparged <sup>170</sup> 140 Hops 4	<sup>4</sup> 252

In Copper.	Out.	Balling
185	166	13.5%

Yeast off No 18. Brew 100. Lbs.

Backed May 22<sup>nd</sup> 2.3. %

No 3 Run Ale. May 15<sup>th</sup> / 40

Malt 4000. L. M. L. V.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 3<sup>9</sup> 30. <sup>4</sup>First 3<sup>9</sup>  
 15. S. 10. M. 3 Lts. P. H. 4. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 84	First runs 18.2%
710 "	Malt all in	Last " 1.3%
725 "	Underlet on <sup>210</sup> 20. Steam 11"	
740 "	Finished Mash	Water 86
825 "	Set Saps <sup>154</sup> 154	<sup>20</sup> 142
835 "	Sparged <sup>170</sup> 142 Hops 3	<sup>4</sup> 251

In Copper.	Out.	Balling
185	166	13.5%

Yeast off No 19. Brew 100. Lbs.

Backed May 23<sup>rd</sup> 2.3%<sup>0</sup>

No. 4 June Staghead. May 16<sup>th</sup> 140  
 Malt 8500. L. M. L.  
 Hops 25 B. L. <sup>39</sup> 100. B. L. 25. <sup>39</sup> Yeast 39  
 15. S. 10. M. 12. M. L.

645 am Started Mash <sup>153</sup> 84 First run 18.1%  
 710 " Malt all in Last " .8%  
 725 " Underlet on <sup>210</sup> 20. Steam 10"  
 740 " Finished Mash Water 84  
 825 " Set Laps 154. H. <sup>20</sup> 138  
 835 " Sprayed <sup>170</sup> 138 Hops 5 <sup>0</sup> 247

In Copper.	Out.	Balling
181	162	13.1%

Yeast off No 1 No 19. 20 Brew 100 Lbs

Run in Selt Tank May 15<sup>th</sup> 11.7%

Washed May 25<sup>th</sup> 2.3%

No. 5 June Staghead. May 17<sup>th</sup> 140  
 Malt 8500. L. M. L.  
 Hops 25 B. L. <sup>39</sup> 100. B. L. 25. <sup>39</sup> Yeast 39  
 15. S. 10. M. 12. M. L.

645 am Started Mash <sup>153</sup> 84 First run 17.9%  
 710 " Malt all in Last " .8%  
 725 " Underlet on <sup>210</sup> 20. Steam 10"  
 740 " Finished Mash Water 84  
 825 " Set Laps 154. H. <sup>20</sup> 138  
 835 " Sprayed <sup>170</sup> 138 Hops 5 <sup>0</sup> 246

In Copper.	Out.	Balling
182.	163	13.0%

Yeast off No 20. Brew 100. Lbs.

Washed May 25<sup>th</sup> 2.2%

No. 69. Y. 70. <sup>4</sup> LAGER. May 20<sup>th</sup> 140  
 Malt 8200. S. M. 60.  
 Hops 20. Yeast 39 60. Yeast 10. Yeast 20. Yeast 39  
 15. S. 10. M. 11. M. 6.

620 am Started Mash <sup>153</sup> 82 First run 18.2%  
 645 " Malt all in Last " .7%  
 700 " Underlet on <sup>210</sup> 20. Steam 210"  
 715 " Finished Mash Water 82  
 800 " hot Saps 154. H 148.  
 810 " Sprayed <sup>170</sup> 148. Hops <sup>170</sup> H. 3.  
 253

In Copper	Out.	Balling
185	167	12.5%

Yeast off No. 17. Brew 150. Lbs.

Washed May 30<sup>th</sup> 2.7%.

No. 6 LAGER. May 21. 140  
 Malt 9000. S. M. 60.  
 Hops 30. B. L. 434 100. B. L. 39 30 Yeast 39  
 15. S. 10. M. 3. L. 40. H. 12. M. 6.

645 am Started Mash <sup>153</sup> 86 First run 19%  
 710 " Malt all in Last " .8%  
 725 " Underlet <sup>210</sup> 20. Steam 10 1/2"  
 740 " Finished Mash Water 86.  
 825 " hot Saps 154. H 142.  
 835 " Sprayed <sup>170</sup> 142. Hops <sup>170</sup> H. 4.  
 252

In Copper	Out.	Balling
185	166	13.6%

Yeast off No. 23. Brew 100. Lbs.

Washed May 29<sup>th</sup> 2.2%



No 7 Linn. Ule. May 22<sup>nd</sup> /40

Malt 9000. L. M. L. v  
 Hop. 30. B. L. Y. 100. B. L. 30. Prist.  
 15. S. 10. M. 3. L. H. P. H. P. M. L.

645 <sup>ans</sup>	Started Mash $\frac{157}{88}$	First run 18.5%
710 "	Malt in	Last " 2.0%
725 "	Knoderlet on $\frac{210}{20}$ Steam 10."	
740 "	Finished Mash	Water 88
825 "	Set Paper 154.4	20
835 "	Sparged 170. Paper 4	140
		4
		<u>252</u>
In Copper.	Out.	Balling
185	166	13.6%

Yeast off No 24. Brew 100. Lbs.

Backed May 31<sup>st</sup> 2.4%

No 2 Linn. Stag head. May 23<sup>rd</sup> /40

Malt 8500. L. M. L. v  
 Hop. 25. B. L. Y. 100. B. L. 25. Prist.  
 15. S. 10. M. 3. L. H. P. H. P. M. L.

645 <sup>ans</sup>	Started Mash $\frac{153}{82}$	First run 18.4%
710 "	Malt all in	Last " .7%
725 "	Knoderlet on $\frac{210}{20}$ Steam 10."	
740 "	Finished Mash.	Water 82
825 "	Set Paper 154.4	20
835 "	Sparged 170. Paper 4	140
		4
		<u>244</u>
In Copper.	Out.	Balling
182.	163.	13.1%

Yeast off No 24. Brew 100. Lbs.

Backed May 31<sup>st</sup> 2.1%

No. 3. Sun

Ale.

May 27<sup>th</sup> 140

Malt 9000. L. M. L. L.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 39 30. Hest 39  
 15. S. 10. M. 3 Lts. P. H. 12. M. A.

6:45 am

Started Mash <sup>153</sup> 86

First run 18.6%

7:10 "

Malt all in

Last " 1.4%

7:25 "

Underlet on <sup>210</sup> 20. Steam 10 1/2"

7:40 "

Finished Mash

Water 86

8:25 "

Set Saps 15.4. "

20

8:35 "

Sparged <sup>170</sup> 1/2. Hops <sup>170</sup> 4

142

252

In hoppers.

Out.

Boiling

185

166

13.5. %

Yeast off No 24. Brew 100. Lbs

Run in Hall Tank May 28<sup>th</sup> 12.1. % 62.4Racked June 4<sup>th</sup> 2.6. %

No 4 Sun

Ale.

May 28<sup>th</sup> 140.

Malt 9000. L. M. L. L.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 39 30. Hest 39  
 15. S. 10. M. 3 Lts. P. H. 12. M. A.

6:46 am

Started Mash <sup>153</sup> 88

First run 18.3%

7:10 "

Malt all in

Last " 1.1%

7:25 "

Underlet on <sup>210</sup> 20. Steam 10 1/2"

7:40 "

Finished Mash

Water 88

8:25 "

Set Saps 15.4. H

20

8:35 "

Sparged <sup>170</sup> 1/2. Hops <sup>170</sup> 5

140

253

In hoppers.

Out.

Boiling

185

166

13.6. %

Yeast off No 28. Brew 100. Lbs

Racked June 5<sup>th</sup> 2.3. %

No 5 Linn Stag head. May 29<sup>th</sup>/40  
 Malt 8500. G. M. No.  
 Hops 25. B. L. 4. 100. B. L. 25. Kent<sup>39</sup>  
 15. d. 10. M. 7. M. A.

645 <sup>ann</sup>	Started Mash $\frac{153}{86}$	First run 18.3%
700 "	Malt all in $\frac{210}{210}$	Last " 1.7%
725 "	Wunderlet on 20. Steam 10.1/2"	
740 "	Finished Mash	Water 86
825 "	Set Saps 15 1/2. H. $\frac{170}{170}$	138
835 "	Sparged 13% Hops 5	$\frac{5}{248}$

In Copper.	Out.	Balling
182.	163.	13.9%

Yeast from Claustr 100. lbs.

Racked June 6. 2.8.%

No 6 Linn Stag head. May 30<sup>th</sup>/40  
 Malt 8500. G. M. No.  
 Hops 25. B. L. 4. 100. B. L. 25. Kent<sup>39</sup>  
 15. d. 10. M. 7. M. A.

645 <sup>ann</sup>	Started Mash $\frac{153}{84}$	First run 18.9%
710 "	Malt all in $\frac{210}{210}$	Last " 1.4.9%
725 "	Wunderlet on 20. Steam 10."	
740 "	Finished Mash	Water 84
825 "	Set Saps 15 1/2. H. $\frac{170}{170}$	170
835 "	Sparged 14% Hops 5	$\frac{5}{249}$

In Copper.	Out.	Balling
182	163	13.1.9%

Yeast from Wolvour compressed  
 50. lbs.

Racked June 8<sup>th</sup> 2.9.9%

No 70 Jun. Staghead. June 3<sup>rd</sup>/40  
 Malt 8500. U. M. Lr.  
 Hops 25. B. L.  $\frac{170}{4}$  100. B. L.  $\frac{170}{4}$  25. Vent  $\frac{170}{4}$   
 15. d. 10. M.  $\frac{170}{4}$  M. L.

645 am	Started Mash $\frac{153}{84}$	First run 18.2
710 "	Malt all in	Last " 1.2
725 "	Wanderlet on $\frac{210}{20}$ Steam 10."	
740 "	Finished Mash	Water 84
825 "	Set Laps 164.4	20
835 "	Sparged $\frac{170}{141}$ Hops $\frac{170}{4}$	141
		4
		<u>249</u>

In Copper.	Out.	Balling
183	164	13.1.0

Yeast off No 30. Brew. 100. Lbs.

Run in Best Sack June 4<sup>th</sup> 11.7% 62.

Backed June 11<sup>th</sup> 2.8% 0

No 2 Jun Staghead. June 4<sup>th</sup>/40  
 Malt 8600. U. M. Lr.  
 Hops 25. B. L.  $\frac{170}{4}$  100. B. L.  $\frac{170}{4}$  25. Vent  $\frac{170}{4}$   
 15. d. 10. M.  $\frac{170}{4}$  M. L.

645 am	Started Mash $\frac{153}{86}$	First run 17.7% 0
710 "	Malt all in	Last " .7% 0
725 "	Wanderlet on $\frac{210}{20}$ Steam 10."	
740 "	Finished Mash	Water 86
825 "	Set Laps 154.4	20
835 "	Sparged $\frac{170}{141}$ Hops $\frac{170}{4}$	140
		4
		<u>250</u>

In Copper.	Out.	Balling
183.	164.	13.1.0.

Yeast off No 31 Brew 100. Lbs.

Backed June 12<sup>th</sup> 2.1% 0

No 3 Jun

Alle.

June 5<sup>th</sup>/40

Malt 9000. L. M. L. v.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 39 30. Kent 39  
 15. S. 10. M. 3. 2. L. H. 12. M. S.

645 am	Started Mash <sup>153</sup> 88	First run 18.2%
710 "	Malt all in	Last " .7%
725 "	Underlet on 20. Steam 10"	
740 "	Finished Mash	Water 88
825 "	hot Laps 15.4 H	20
835 "	Sparged <sup>170</sup> 140 Hops 4	140
		4
		<u>252</u>
In hoppers.	Out.	Balling
185	166	13.6%

Yeast off No 32. Brew 100. Lbs.

Washed June 14<sup>th</sup> 2.6%

No 4 Jun

Alle.

June 6<sup>th</sup>/40.

Malt 9000. L. M. L. v.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 39 30. Kent 39  
 15. S. 10. M. 3. 2. L. H. 12. M. S.

645 am	Started Mash <sup>153</sup> 90.	First run 17.8%
710 "	Malt all in	Last " 2.1%
725 "	Underlet on 20. Steam 10"	
740 "	Finished Mash	Water 90
825 "	hot Laps 15.5 H	20
835 "	Sparged <sup>170</sup> 138 Hops 4	138
		4
		<u>252</u>
In hoppers.	Out.	Balling
185	166	13.5%

Yeast off No 33 Brew 100 Lbs.

Washed June 15<sup>th</sup> 2.5%

No 5 Jun Ale. June 10<sup>th</sup> 140

Malt 9000. b. m. lo.  
 Hops 30. B. h. 3<sup>3</sup> 100. B. h. 3<sup>4</sup> 30. Yeast 3<sup>9</sup>  
 15. S. 10. M. 3 Lts. P. H. Y. M. S.

645 "	Started Mash $\frac{153}{84}$	First run 18.7%
710 "	Malt all in	Last " .9%
725 "	Underlet on $\frac{210}{20}$ Steam 10."	
740 "	Finished Mash	Water 84
825 "	Set Saps 167 <sup>4</sup>	20
835 "	Sparged $\frac{170}{144}$ Hops $\frac{170}{4}$	144
		<u>252</u>

In Copper.	Out.	Balling
185.	106	13.6%

Yeast off No 34 Brew 100 Lbs.

Run in Gall Tank June 11<sup>th</sup>

Racked June 18<sup>th</sup> 2.9%

No 4 Jun Ale. June 11<sup>th</sup> 140

Malt 9000. b. m. lo.  
 Hops 30. B. h. 3<sup>3</sup> 100. B. h. 3<sup>4</sup> 30. Yeast 3<sup>9</sup>  
 15. S. 10. M. 3 Lts. P. H. Y. M. S.

645-am	Started Mash $\frac{153}{86}$	First run 18.2%
710 "	Malt all in	Last " .9%
725 "	Underlet on $\frac{210}{20}$ Steam 10."	
740 "	Finished Mash	Water 86
825 "	Set Saps 157 <sup>4</sup>	20
835 "	Sparged $\frac{170}{143}$ Hops $\frac{170}{4}$	143
		<u>253</u>

In Copper.	Out.	Balling
186.	167.	13.5%

Yeast off No 34 Brew 100 Lbs.

Racked June 14<sup>th</sup> 2.4%

No 2 June Stag Head June 12<sup>th</sup> /40  
 Malt 8500 lb. M. No.  
 Hops 25 lb. 39 100 lb. 39 25. Yeast 39  
 15. d. 10. M. 1/2 M. &

645 <sup>am</sup>	Started Mash <sup>153</sup> 82	First run 18.4%
710 "	Malt all in <sup>310</sup>	Last " .8%
725 "	Underlet on 20. steam 10"	
740 "	Finished Mash	Water 82.
825 "	Let Saps 154.4	20.
835 "	Sparged <sup>170</sup> 144 Hops <sup>170</sup> 4	144
		4
		<u>250</u>

In Copper.	Out.	Balling
183	104	13.1%

Yeast off No 37 Brew. 100 Lbs.

Backed June 20<sup>th</sup> 2.4%

No 3 June Stag Head June 14<sup>th</sup> /40  
 Malt 8500 lb. M. No.  
 Hops 25 lb. 39 100 lb. 39 25. Yeast 39  
 15. d. 10. M. 1/2 M. &

645 <sup>am</sup>	Started Mash <sup>153</sup> 82	First run 18.2%
710 "	Malt all in <sup>310</sup>	Last " .7%
725 "	Underlet on 20. steam 10"	
740 "	Finished Mash	Water 82
825 "	Let Saps 154.4	20.
835 "	Sparged <sup>170</sup> 144 Hops <sup>170</sup> 4	144
		4
		<u>250</u>

In Copper.	Out.	Balling
183	104	13.1%

Yeast off No 38 Brew 100 Lbs.

Backed June 22<sup>nd</sup> 2.2%

No 4 Sun All. June 17<sup>th</sup>/40

Malt 9000. S. M. 60  
 Hops 30. B. 4. 100. B. 39 30. Kent 39  
 15. S. 10. M. 3. 2. P. M. 12. M. S.

645 am	Started Mash $\frac{153}{86}$	First run 18.6%
710 "	Malt all in $\frac{310}{20}$	Last " 1.9%
725 "	Underlet on 20 Steam 10"	
740 "	Finished Mash	Water 86
825 "	Set Taps 155.4	20
835 "	Sparged $\frac{170}{144}$ Hops $\frac{170}{4}$	144
		4
		<u>253</u>

In Copper.	Out.	Balling
186.	167.	135.90

Yeast off No 38. Run 100 lbs.

Washed June 25<sup>th</sup> 2.4%

No 5 Sun All. June 18<sup>th</sup>/40

Malt 9000. S. M. 60  
 Hops 30. B. 4. 100. B. 39 30. Kent 39  
 15. S. 10. M. 3. 2. P. M. 12. M. S.

645 am	Started Mash $\frac{153}{86}$	First run 18.6%
710 "	Malt all in $\frac{310}{20}$	Last " 1.2%
725 "	Underlet on 20 Steam 10"	
740 "	Finished Mash	Water 86
825 "	Set Taps 154.4	20
835 "	Sparged $\frac{170}{143}$ Hops $\frac{170}{4}$	143
		4
		<u>253</u>

In Copper.	Out.	Balling
186	147	13.6%

Yeast off No 39 100 lbs.

Wash in Ball. Tank June 11<sup>th</sup> 12.3%

Washed June 26<sup>th</sup> 2.9%



No 7 Line

All

June 19<sup>th</sup> 1940

Malt 9000 lb. M. lo.  
 Hops 30. B. h. 7<sup>39</sup> 100. B. h. 39 30. Kent 39  
 15. S. 10. M. 3. 2 to. P. H. K. M. S.

645 <sup>am</sup>	Started Mash	First run 18.4%
710 "	Malt all in	Last " .5%
725 "	Underlet on 20. Strain 10"	
740 "	Finished Mash	Water 86.
825 "	Set Saps 154.4	20.
835 "	Sparged 143. Hops 4	142.
		4
		253

In Copper.	Out.	Balling.
186	167	13.5%

Yeast off No 41. Brew 100 lbs

Packed June 24<sup>th</sup> 2.7%

No 6 Line

Stag Flood.

June 20<sup>th</sup> 1940

Malt 8500 lb. M. lo.  
 Hops 25. B. h. 7<sup>39</sup> 100. B. h. 39 25. Kent 39  
 15. S. 10. M. 12. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 82.	First run 17.8%
710 "	Malt all in	Last " .5%
725 "	Underlet on 20. Strain 9 1/2"	
740 "	Finished Mash	Water 82
825 "	Set Saps 156.4	20
835 "	Sparged 144. Hops 3	144
		5
		249

In Copper.	Out.	Balling.
183	164	13.9%

Yeast off No 41. Brew 100 lbs

Packed June 28<sup>th</sup> 2.4%

No 2 Run Ale. June 24<sup>th</sup>/40

Malt 9000. S. M. 60  
 Hops 30. B. 4. <sup>39</sup> 100. B. 4. <sup>39</sup> 30. Yeast 39  
 15. S. 10. M. 3 Ltr. P. R. 42. M. S.

645 <sup>ans</sup>	Started Mash <sup>153</sup> 86	First run 18.6%
710 "	Malt all in	Yeast " 1.3%
725 "	Wanderlet on 20. Steam 10"	
740 "	Finished Mash	Water 86
825 "	Set Saps <sup>154</sup> 4	20
835 "	Sparged <sup>170</sup> 143. Hops <sup>170</sup> 3.	143
		3
		202

In Kopfen.	Out.	Balling
164	168	13.5%

Yeast off No 42 Brew 100 Ltr.

Run in Gatt. Tanks June 25<sup>th</sup> 12.4%

Backed July 2<sup>nd</sup> 2.7%

No 3 Run Ale. June 25<sup>th</sup>/40

Malt 9000. S. M. 60  
 Hops 30. B. 4. <sup>39</sup> 100. B. 4. <sup>39</sup> 30. Yeast 39  
 15. S. 10. M. 3 Ltr. P. R. 42. M. S.

645 <sup>ans</sup>	Started Mash <sup>153</sup> 86	First run 18.6%
710 "	Malt all in	Yeast " 1.3%
725 "	Wanderlet <sup>210</sup> 20. Steam 10"	
740 "	Finished Mash	Water 86
825 "	Set Saps <sup>154</sup> 4	20
835 "	Sparged <sup>170</sup> 142. Hops <sup>170</sup> 4	142
		4
		252

In Kopfen.	Out.	Balling
185	166	13.5%

Yeast off No 42. Brew 100 Ltr.

Backed July 3<sup>rd</sup> 2.4%

No 4 Run Ale June 20<sup>th</sup>/40  
 Malt 9000. lb. M. lo.  
 Hops 30. lb. 4<sup>39</sup> 100. lb. 6<sup>39</sup> 30. Pent <sup>39</sup>  
 15. S. 10. M. 3 Ltr. P. H. 12. M. S.

645<sup>am</sup> Started Mash  $\frac{163}{86}$  First run 18.8%  
 700 " Malt all in 210 Last " 1.4%  
 725 " If melted on 20. Steam 10"  
 740 " Finished Mash Water 86  
 826 " Set Saps 154<sup>4</sup> 20  
 836 " Sparged 172 Hops 4 142  
 252

In Copper. Out. Balling  
 185 166 13.5%

Yeast off No 4 Brew 100. lbs.

Washed July 4<sup>th</sup> 2.4%

No 5 Run Ale June 27<sup>th</sup>/40  
 Malt 9000. lb. M. lo.  
 Hops 30. lb. 4<sup>39</sup> 100. lb. 6<sup>39</sup> 30. Pent <sup>39</sup>  
 15. S. 10. M. 3 Ltr. P. H. 12. M. S.

645<sup>am</sup> Started Mash  $\frac{163}{84}$  First run 18.9%  
 710 " Malt all in 210 Last " 1.6%  
 725 " If melted on 20. Steam 9"  
 740 " Finished Mash Water 84  
 826 " Set Saps 154<sup>4</sup> 20  
 836 " Sparged 172 Hops 4 144  
 252

In Copper. Out. Balling  
 185 166 13.5%

Yeast off No 4.5 Brew 95. lbs.

Washed July 6<sup>th</sup> 2.4%

No 69770.

Lager

June 28<sup>th</sup> 140

Malt 8200. h. m. h.  
 Hops 20. <sup>39</sup> 60. <sup>39</sup> 10. B. h. <sup>39</sup> 20. <sup>39</sup> 20. <sup>39</sup> 20.  
 15. s. 10. m. 12. m. d.

615 <sup>ann</sup>	Started Mash <sup>153</sup> 82.	First run 18.2%
640 "	Malt all in	Last " .6%
655 "	Underlet on <sup>210</sup> 20. Steam 8.1/2 "	
710 "	Finished Mash	Water 82
745 "	Set Taps 154.4	20
805 "	Sparge <sup>170</sup> 148. Hops <sup>150</sup> 15.	148
		5
		255

In hoppers.	Out.	Balling
185.	167.	12.6%

Yeast from Olands 103 Lbs.

Racked July 8<sup>th</sup> 2.7% 40<sup>th</sup>

No 69770

Stag head

July 2<sup>nd</sup> 140

Malt 8200. h. m. h.  
 Hops 20. B. h. <sup>39</sup> 100. B. h. <sup>39</sup> 25. <sup>39</sup> 25.  
 15. s. 10. m. 12. m. d.

645 <sup>ann</sup>	Started Mash <sup>153</sup> 82.	First run 18.2%
680 "	Malt all in	Last " .8%
725 "	Underlet on <sup>210</sup> 20. Steam 10 "	
740 "	Finished Mash	Water 82
825 "	Set Taps 155.4	144
835 "	Sparge <sup>170</sup> 144. Hops <sup>170</sup> 5.	20
		3
		247

In hoppers.	Out.	Balling
183.	164.	13.1%

Yeast off North B. Brew. 95 Lbs.

Racked July 9<sup>th</sup> 2.4%

No 1 Jun. All. July 3<sup>rd</sup> 1940

Malt 9000 lb. P. M. Co.  
 Hops 30. B. L. F. 100. B. L. 39 30. Kent 39  
 15. S. 10. M. 3. L. H. H. 72. M. S.

645 <sup>am</sup>	Started Mash $\frac{153}{86}$	First run 18.7%
710 "	Malt all in	Last " .7%
725 "	Wanderlit on $\frac{210}{20}$ Steam 10"	
740 "	Finished Mash	Water 86
826 "	Set Saps $\frac{156}{142}$	20
835 "	Sparged $\frac{142}{142}$ Hops 7	142
		4
		<u>252</u>

In hoppers.	Out.	Balling.
185	166	13.5%

Yeast off No 47. Brew 100 lbs.

Run in Brew Saps July 16<sup>th</sup> 12.8% 65<sup>am</sup>

Racked July 10<sup>th</sup> 2.7%

No 2 Jun. All. July 4<sup>th</sup> 1940

Malt 9000 lb. P. M. Co.  
 Hops 30. B. L. F. 100. B. L. 39 30. Kent 39  
 15. S. 10. M. 3. L. H. H. 72. M. S.

645 <sup>am</sup>	Started Mash $\frac{153}{86}$	First run 18.5%
710 "	Malt all in	Last " .5%
725 "	Wanderlit on $\frac{210}{20}$ Steam 9"	
740 "	Finished Mash	Water 86
825 "	Set Saps $\frac{156}{142}$	20
835 "	Sparged $\frac{142}{142}$ Hops 7	142
		4
		<u>252</u>

In hoppers.	Out.	Balling.
185.	166	13.6%

Yeast off No 48. Brew 95 lbs.

Racked July 12<sup>th</sup> 2.7%

No 3 June Steghead: July 5<sup>th</sup>/40  
 Malt 85000. l. M. l. c.  
 Hops 30. B. l. 39 100. B. l. 39 30. Yeast 39  
 15. d. 10. M. ~~3. 2. P. R.~~ 1/2. M. d.

645<sup>am</sup> Started Mash <sup>153</sup> 84. First runs 18.2%  
 710 " Malt all in Last " 1.7%  
 725 " Underlet <sup>210</sup> 20. Steam 8"  
 740 " Malt all in Water 84.  
 825 " Set Saps 154.4 20.  
 835 " Sprayed <sup>170</sup> 142. Hops <sup>170</sup> 142.  
 250

In Copper. Out. Balling  
 183 164 13.1%  
 Yeast off No 49. Brew 97. Ltr.

Racked July 13<sup>th</sup> 2.4%  
 -

No 4 June Aly July 8<sup>th</sup>/40  
 Malt 9000. l. M. l. c.  
 Hops 30. B. l. 39 100. B. l. 39 30. Yeast 39  
 15. d. 10. M. 3. 2. P. R. 1/2. M. d.

645<sup>am</sup> Started Mash <sup>153</sup> 88. First runs 18.6%  
 710 " Malt all in Last " 1.9%  
 725 " Underlet on <sup>210</sup> 20. Steam 8"  
 740 " Finished Mash Water 88  
 825 " Set Saps 153.4 20.  
 835 " Sprayed <sup>170</sup> 142. Hops <sup>170</sup> 142.  
 252

In Copper. Out. Balling  
 186 166 13.6%  
 Yeast off No 51 Brew 95. Ltr.

Racked July 16<sup>th</sup> 2.4%  
 -

No 50 <sup>Y</sup> <sup>Um</sup> <sup>All</sup> July 9<sup>th</sup> / 40  
 Malt 4000. <sup>l. m. lo.</sup>  
 Hops 30. <sup>B. l. 4<sup>39</sup></sup> 100. <sup>B. l. 39</sup> 30. <sup>Cent 38</sup>  
 15. <sup>S. 10. M. 3</sup> <sup>Lt. P. H. 12. M. S.</sup>

645 <sup>am</sup> started Mash <sup>153</sup> 86. First run 18.75%  
 710 " Malt all in Last " .8%  
 725 " Underlet on <sup>210</sup> 20. Steam 9"  
 740 " Finished Mash Water 86  
 825 " hot Saps <sup>154. H</sup> 172  
 835 " sparged <sup>172</sup> 142. Hops <sup>170</sup> 4  
 252

In Copper. Out. Balling  
 185 166 13.6%

Yeast off No 52 Brew 96. Lbs.

Run in Back Tanks July 10<sup>th</sup> 12.2%

Mashed July 17<sup>th</sup> 3.2%

No 6 <sup>Um</sup> <sup>Stag Head.</sup> July 10<sup>th</sup> / 40  
 Malt 8500. <sup>l. m. lo.</sup>  
 Hops 25. <sup>B. l. 4<sup>38</sup></sup> 100. <sup>B. l. 39</sup> 25. <sup>Cent 38</sup>  
 15. <sup>S. 10. M. 4. M. S.</sup>

645 <sup>am</sup> started Mash <sup>153</sup> 82. First run 18.29%  
 710 " Malt all in Last " .6%  
 725 " Underlet on <sup>210</sup> 20. Steam 8 1/2"  
 740 " Finished Mash Water 82  
 825 " hot Saps <sup>155. H</sup> 144  
 835 " sparged <sup>144</sup> 144 Hops <sup>170</sup> 4  
 250

In Copper. Out. Balling  
 183 164 13.0%

Yeast off No 53 Brew 95. Lbs.

Mashed July 18<sup>th</sup> 2.0%

No 7 Run All. July 11<sup>th</sup> 140  
 Malt 9000 lb. M. No.  
 Hops 30. B. 39 100. B. 39 30. Kent 39  
 15. S. 10. M. 3 2 1/2 P. H. 1/2. M. S.

645 am	Started Mash <sup>153</sup> 84	First run 18.75 90
710 "	Malt all in	Last " 1. 90
725 "	Spundlet on <sup>210</sup> 20. Steam 8 1/2"	
740 "	Finished Mash	Water 84
825 "	Set Saps 154.4	20
835 "	Sparged <sup>140</sup> 144 Hops 4.	144
		4
		252

Inopper.	Out.	Balling.
185	186	13.6 90

Yeast off No 54. Brew 95. 2 1/2

Washed July 19<sup>th</sup> 2.4 90

No 2 Run All. July 15<sup>th</sup> 140  
 Malt 9000 lb. M. No.  
 Hops 30. B. 39 100. B. 39 30. Kent 39  
 15. S. 10. M. 3 2 1/2 P. H. 1/2. M. S.

645 am	Started Mash <sup>153</sup> 84.	First run 18.3. 90
710 "	Malt all in	Last " 1. 90
725 "	Spundlet on <sup>210</sup> 20. Steam 8 1/2"	
740 "	Finished Mash.	Water 84
825 "	Set Saps 154.4	20
835 "	Sparged <sup>140</sup> 144. Hops 4.	144
		4
		252

Inopper.	Out.	Balling.
185	186	13.6 90

Yeast off No 55. Brew 100 2 1/2

Brew in Gall Tank July 16<sup>th</sup> 12.2 90 63 1/2

Washed July 23<sup>rd</sup> 2.4. 90



Nov 3 Sun

Stag Head. July 16<sup>th</sup> 1940

Malt 8500. L. M. L. H.  
 Hops. 25 lb. L. H. 100 lb. L. H. 30. Yeast 39  
 15. S. 10. M. 12. M. S.

6:45 am Started Mash <sup>158</sup> 82. First run 18.2%  
 7:10 " Malt all in 310 Heat " .6%  
 7:25 " Underlet on 20. Steam 8 1/2"  
 7:40 " Finished Mash Water 82  
 8:25 " Set Tap 154.4 144  
 8:35 " Sparged 144 Hops 4 2.50

In hopper. Out. Balling  
 183 144 13.0%

Yeast off No 55. 56. Brew 100 Lbs

Washed July 24<sup>th</sup> 2.4%

Nov 4 Sun

All. July 17<sup>th</sup> 1940

Malt 9000. L. M. L. H.  
 Hops. 30. lb. L. H. 100 lb. L. H. 30. Yeast 39  
 15. S. 10. M. 3. L. H. L. M. S.

6:45 am Started Mash <sup>153</sup> 86 First run 18.2%  
 7:10 " Malt all in 210 Heat " .6%  
 7:25 " Underlet on 20. Steam 8 1/2"  
 7:40 " Finished Mash Water 86  
 8:25 " Set Tap 154.4 142  
 8:35 " Sparged 142 Hops 4 2.9  
 2.52

In hopper. Out. Balling  
 186. 142. 13.5%

Yeast off No 56 Brew 100 Lbs

Washed July 25<sup>th</sup> 2.5%

No 5 Run Ale. July 18<sup>th</sup>/40  
 Malt 9000. L. M. 60.  
 Hops. 30. B. 6. 7. 39. 100. B. 6. 39 30. Hunt 39  
 15. S. 10. M. 3. 2. 10. 12. M. 6.

645 am Started Mash <sup>153</sup> 84. Water 84  
 710 " Malt all in 20. 144  
 725 " Unclerked on 20. steam 8 1/2" 4  
 740 " Finished Mash 252  
 825 " Set Saps 15. 4. 170 First run 18.3%  
 835 " Sparged 144 Hops 4. Last " .6%

In Copper. Out. Balling  
 185. 166. 13.6%  
 Yeast off No 57. Brew 100. Lbs.

Run in New Tank July 19<sup>th</sup> 12.4% 644

Racked July 26<sup>th</sup> 2.8%

No 6 Run Ale. July 19<sup>th</sup>/40  
 Malt 9000. L. M. 60.  
 Hops. 30. B. 6. 7. 39. 100. B. 6. 39 30. Hunt 39  
 15. S. 10. M. 3. 2. 10. 12. M. 6.

645 am Started Mash <sup>153</sup> 84. First run 18.4%  
 710 " Malt all in Last " .5%  
 725 " Unclerked on 20. steam 8 1/2"  
 740 " Finished Mash. Water 84  
 825 " Sparged 144. Hops 4. 20.  
 835 " Set Saps 15. 4. 170 144.  
 252.

In Copper. Out. Balling  
 185. 166. 13.6%

Yeast off No 58 Brew 100. Lbs.

Racked July 27<sup>th</sup> 3.9%

No 7 Run

All.

July 22<sup>nd</sup>/40

Malt 9000. L. M. Sr.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 3<sup>39</sup> 30. Kent 3<sup>39</sup>  
 15. S. 10. M. 3 Ltr. P. M. 12. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 86	First run 18.5%
710 "	Malt all in	Last " .6%
725 "	Underlet on <sup>210</sup> 20. Steam 8"	
740 "	Finished mashing	Water 84
825 "	Set Saps 16-3/2 #	20
835 "	Sparged <sup>110</sup> 142. Hops 4	14 1/2
		4
		<u>252</u>
In hopper.	Out.	Balling
185	166	13.6%

Yeast off No 60. Brew 100. lbs.

Backed July 30<sup>th</sup> 2.5%

No 2 Run

All.

July 23<sup>rd</sup>/40

Malt 9000. L. M. Sr.  
 Hops 30. B. L. 4<sup>39</sup> 100. B. L. 3<sup>39</sup> 30. Kent 3<sup>39</sup>  
 15. S. 10. M. 3 Ltr. P. M. 12. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 84	First run 18.5%
710 "	Malt all in	Last " .8%
725 "	Underlet on <sup>210</sup> 20. Steam 8 1/2"	
740 "	Finished Mash	Water 84
825 "	Set Saps 15.4 #	20
835 "	Sparged <sup>110</sup> 144. Hops 4	1 1/4
		4
		<u>252</u>
In hopper.	Out.	Balling
185	166	13.6%

Yeast off No 60. Brew 100. lbs.

Backed July 31<sup>st</sup> 2.4%

No 3 Sun.

Ale. July 24<sup>th</sup> 140

Malt 9000. S. M. No.  
 Hops 30. B. 4<sup>39</sup> 100. B. 4<sup>39</sup> 30. Heat 39  
 15. S. 10. M. 3. 2. H. 1. M. S.

645 <sup>ans</sup>	Started Mash <sup>153</sup> 86.	First run 18.3%
710 "	Malt all in	Last " .6%
725 "	Underlet on <sup>210</sup> 20. Steam 8 1/2"	
740 "	Finished Mash	Water 86.
825 "	Set Saps 154. Heat <sup>170</sup>	20
835 "	Sprayed <sup>170</sup> 172. Hops 4.	142
		4
		<u>252</u>

In Copper.	Out.	Balling
185	164	13.5%

Yeast off No 62 Beer 100 Lbs.

Run in Back Saps July 25<sup>th</sup> 12.3% <sup>64.4</sup>

Racked Aug 1<sup>st</sup> 2.6%

No 4 Sun.

Stag head. July 26<sup>th</sup> 140

Malt 8500. S. M. No.  
 Hops 25. B. 4<sup>39</sup> 100. B. 4<sup>39</sup> 25. Heat 39  
 15. S. 10. M. 3. 2. H. 1. M. S.

645 <sup>ans</sup>	Started Mash <sup>153</sup> 82.	First run 17.8%
710 "	Malt all in	Last " .8%
725 "	Underlet on <sup>210</sup> 20. Steam 8 1/2"	
740 "	Finished Mash	Water 82.
825 "	Set Saps 154. Heat <sup>170</sup>	20
835 "	Sprayed <sup>170</sup> 174. Hops 4.	144
		4
		<u>250</u>

In Copper.	Out.	Balling
183	165	13.9%

Yeast off No 63. Beer 100 Lbs.

Racked Aug 2<sup>nd</sup> 2.6%

No 69 & 70 June Lager July 29<sup>th</sup> 140  
 Malt 8:00 4 M. 60  
 Hops 20. Sugar 39 10. B. 39 30. Yeast 39  
 15. 10. M. 12. M. S.

615 <sup>am</sup>	Started Mash <sup>153</sup> 84.	First run 17.35%
640 "	Malt all in	Last " 0.1%
655 "	Unchoked on 2.0. Steam 8"	
710 "	Finished Mash	Water 82
755 "	Set Saps 15 3.1/2 <sup>th</sup>	20
805 "	Sparged 147 Hops 1.	147
		250

In Copper.	Out.	Balling
184.	166.	12.4%

Yeast from U.S. 154. Ltr.

Racked Aug 7<sup>th</sup> 2.5% 10.46%

No 6 June Ale July 30<sup>th</sup> 140  
 Malt 9000. 4 M. 60.  
 Hops 30. B. 6. 4. 39 100. B. 6. 39 30. Yeast 39  
 15. M. 10. S. 3. 2. P. B. 12. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 84.	First run 18.4%
710 "	Malt all in	Last " 0.6%
725 "	Unchoked on 2.0. Steam 8 1/2"	
740 "	Finished Mash	Water 84
825 "	Set Saps 15 4.4	20
835 "	Sparged 144 Hops 1.	144
		262

In Copper.	Out.	Balling
185.	167.	13.5

Yeast off No. 65. Brew 100 Ltr.

Russ in Glass Tank July 31<sup>st</sup>

Racked Aug 6<sup>th</sup> 2.9%

No 6 Run

Ale.

July 31<sup>st</sup>/40

Malt 9000. G. W. Co.  
 Hops 30. B. L. H. 39 100. B. L. 39 30. Kent 39  
 15. S. 10. M. 3 L. P. H. 2. M. S.

645 am	Started Mash	<sup>153</sup> 86	Water	86
710 "	Malt all in			<sup>20</sup>
725 "	Underlet on	<sup>210</sup> 20	Steam	<sup>142</sup> 8 1/2
740 "	Finished Mash			<sup>251</sup> 3
825 "	Set Saps	<sup>157</sup> 4	First run	18.2%
835 "	Sparged	<sup>140</sup> 144. Hops <sup>170</sup> 3	Last "	0.6%

In Hopper.	Out.	Balling.
185-	167.	13.5%

Yeast off No 66. Brew 102 lbs

Racked Aug 8<sup>th</sup> 2.3%

No 7 Run

Ale.

Aug. 1<sup>st</sup>/40

Malt 9000. G. W. Co.  
 Hops 30. B. L. H. 39 100. B. L. 39 30. Kent 39  
 15. S. 10. M. 3 L. P. H. 2. M. S.

645 am	Started Mash	<sup>153</sup> 84	First run	18.5%
710 "	Malt all in		Last "	0.4%
725 "	Underlet on	<sup>210</sup> 20	Steam	8 1/2
740 "	Finished Mash		Water	84
825 "	Set Saps	<sup>157</sup> 4		<sup>20</sup>
835 "	Sparged	<sup>140</sup> 144. Hops <sup>170</sup> 4		<sup>144</sup>
				<sup>262</sup>

In Hopper.	Out.	Balling.
185	166	13.6%

Yeast off No 67. Brew 102 lbs

Racked Aug 9<sup>th</sup> 2.4%

No 2 Run All. Aug 2<sup>nd</sup> / 40  
 Malt 9000. S. M. L. L.  
 Hops 30. 10. 6. 4. 3<sup>9</sup> 100. P. L. 3<sup>9</sup> 30. 100<sup>39</sup>  
 15. S. 10. M. 3 Lts. P. R. 12. M. S.

645 am	Started Mash <sup>153</sup> 86	First run 18.4%
710 "	Malt all in	Last " 8%
725 "	Underlet on 20. Steam 8 1/2"	
740 "	Finished Mash	Water 86
825 "	Set Laps 15.4. H	20
835 "	Sparged <sup>140</sup> 142. Hops <sup>140</sup> 4	142
		4
		<u>262</u>

In Copper.	Out.	Balling
185	106	13.6%

Yeast from Claude Light. 120. Lbs

Reached Aug 10<sup>th</sup> 2.2%

No 3 Run All. Aug 2<sup>nd</sup> / 40  
 Malt 9000. S. M. L. L.  
 Hops 30. 10. 6. 4. 100. P. L. 30. 100<sup>39</sup>  
 15. S. 10. M. 3 Lts. P. R. 12. M. S.

645 am	Started Mash <sup>157</sup> 84	First run 18.6%
710 "	Malt all in	Last " 10.5%
725 "	Underlet on 20. Steam 8 1/2"	
740 "	Finished Mash	Water 84
825 "	Set Laps 15.3. H	20
835 "	Sparged <sup>144</sup> 144. Hops <sup>140</sup> 4	144
		4
		<u>262</u>

In Copper.	Out.	Balling
182	163.	13.6%

Yeast from Claude Light.

Reached Aug 13<sup>th</sup> 2.5%

Kept for stout

No 4 Run

All.

Aug 6<sup>th</sup> / 40

9000 lb. M. No. Malt  
 Hops 30. B. 3<sup>rd</sup> 50. D. 3<sup>rd</sup> 50. Yeast 30. Heat 39  
 15 lb. 10. M. 3. 2<sup>nd</sup>. P. 10. 12. M. 6

645 <sup>ans</sup>	Started Mash <sup>163</sup> 84	First Run 18.3%
710 "	Malt all in <sup>210</sup>	Heat " .4%
725 "	Underlet on <sup>20</sup> Steam 8 1/2	
740 "	Finished Mash	Water 84
825 "	Hot Saps 154 "	20
835 "	Sprayed 144. Hops 3	144
		3
		<u>261</u>

In to of per.	Out.	Balling
185	166	13.5%

Yeast off No 70. Brew 100 Lbs

Run in Ball Tank 18.8% 64.4

Racked Aug 14<sup>th</sup> 2.4%

No 5 Run

All.

Aug 7<sup>th</sup> / 40

Malt 9000 lb. M. No.  
 Hops 30. B. 3<sup>rd</sup> 50. D. 3<sup>rd</sup> 50. Yeast 30. Heat 39  
 15 lb. 10. M. 3. 2<sup>nd</sup>. P. 10. 12. M. 6

645 <sup>ans</sup>	Started Mash <sup>153</sup> 86	First Run 18.3%
710 "	Malt all in <sup>210</sup>	Heat " .6%
725 "	Underlet on <sup>20</sup> Steam 8 1/2	
740 "	Finished Mash	Water 86
825 "	Hot Saps 154 "	20
835 "	Sprayed 141. Hops 4	144
		3
		<u>261</u>

In to of per.	Out.	Balling
184.	165	13.5%

Yeast off No 70. Brew 100 Lbs

Racked Aug 15<sup>th</sup> 2.5%



No 69. 70. Lager. Aug 8<sup>th</sup> / 40  
 Malt 8100. L. M. L.  
 Hops 20. Yeast 39 60. Yeast 10. B. L. 29. 30. Yeast 39  
 15. d. 10. M. Ye. M. S.

615 <sup>one</sup>	Started Mash <sup>153</sup> 80	First run 17.6%
635 "	Malt all in	Left " .8%
650 "	Underlet on <sup>210</sup> 20 Steams 8 1/2"	
706 "	Finished Mash	Water 80
750 "	Set Saps 154.4	20
800 "	Saps good <sup>170</sup> 148. Hops 5	148
		5
		<u>253</u>

In Saps	Out.	Balling
183.	165.	12.50%

Yeast off No 68. Brew 150 Lbs

Washed Aug 19<sup>th</sup> 2.6%

No 6 Lager. Stag Head. Aug 9<sup>th</sup> / 40  
 Malt 8500. L. M. L.  
 Hops 25. Yeast 37 45. B. L. 37 25. Yeast 40  
 15. d. 10. M. Ye. M. S.

645 <sup>one</sup>	Started Mash <sup>153</sup> 84	First run 18.9%
710 "	Malt all in	Left " .4%
725 "	Underlet on <sup>210</sup> 20 Steams 8 1/2"	
740 "	Finished Mash	Water 84
825 "	Set Saps 154.4	20
835 "	Saps good <sup>170</sup> 142. Hops 4	142
		4
		<u>250</u>

In Saps	Out.	Balling
183.	164.	13.9%

Yeast off No 72 Brew 100. Lbs

Washed Aug. 17<sup>th</sup> 2.5%

No 7 Run

All.

Aug 10<sup>th</sup>/40

Malt 9000. L. M. L. S.

Hops 30. B. L. 39 40. P. L. 34 Yack 60. 30. Kent 39

15. S. 10. W. 3. L. P. M. L. M. S.

645 am

Started Mash <sup>153</sup> 88

First run 17.8%

710 "

Malt all in

Last " 1.9%

725 "

Underlet on 20 steam 8 1/2"

740 "

Finished Mash

Water 88

825 "

Set Hops 15 H. H

20

835 "

Sprayed 140 Hops 4

140

4

252

In Leaffer.

Out.

Balling

185.

166.

13.5.90

Yeast off No 73. Brew 100 Lbs.

Watch this Brew

Racked Aug 18<sup>th</sup> 2.5%

No 1 Run

All.

Aug 13<sup>th</sup>/40

Malt 9000. L. M. L. S.

Hops 30. B. L. 39 40. P. L. 34 Yack 60. 30. Kent 39

15. S. 10. W. 3. L. P. M. L. M. S.

645 am

Started Mash <sup>153</sup> 88

First run 18.9%

710 "

Malt all in

Last " 1.9%

725 "

Underlet on 20 steam 8 1/2"

740 "

Finished Mash

Water 88

825 "

Set Hops 15 H. H

20

835 "

Sprayed 140 Hops 4

140

4

252

In Leaffer.

Out.

Balling

185.

166.

13.6%

Yeast off No 74. Brew 100 Lbs.

Run in Ball Tank Aug 14<sup>th</sup> 12.9%Racked Aug 20<sup>th</sup> 2.9%

No 2 Linn

At a head. Aug. 14<sup>th</sup> /40  
 Malt 85.00. S. M. S.  
 Hops 25. Yeast <sup>37</sup> 25. Yeast <sup>37</sup> 75. B. M. <sup>39</sup> 25. Yeast <sup>39</sup>  
 15. A. 10. M. 12. M. S.

645. <sup>curr</sup>	Started Mash <sup>153</sup> 82	First runs 17.9. %
710. "	Malt all in <sup>250</sup>	Last " .4 %
725. "	Underlet on <sup>20</sup> steam 8 1/2"	
740. "	Finished Mash	Water <sup>82</sup>
825. "	Net Saps 154. H <sup>144</sup>	<sup>20</sup>
835. "	Sparged <sup>144</sup> Hops <sup>3</sup>	<sup>144</sup>
		<u>249</u>

In Saps.	Out.	Balling
183.	184.	13. %

Grant off No 75 Brew 100 Lbs

Backed Aug. 22<sup>nd</sup> 2.2. %

No 3 Linn

At a head. Aug 15<sup>th</sup> /40  
 Malt 90.00. S. M. S.  
 Hops 30. B. M. <sup>39</sup> 40. B. M. <sup>39</sup> Yeast 10. Yeast 30<sup>39</sup>  
 15. A. 10. M. 3 Kto. P. H. 12. M. S.

645. <sup>curr</sup>	Started Mash <sup>153</sup> 86	First runs 18.5 %
710. "	Malt all in <sup>250</sup>	Last " .6 %
725. "	Underlet on <sup>20</sup> steam 8 1/2"	
740. "	Finished Mash	Water <sup>86</sup>
825. "	Net Saps 154. H <sup>144</sup>	<sup>20</sup>
835. "	Sparged <sup>144</sup> Hops <sup>4</sup>	<sup>142</sup>
		<u>252</u>

Made up	Out.	Balling
185.	167.	13.6 %

Grant off No. 75. & 76. Brew 100 Lbs

Backed Aug. 23<sup>rd</sup> 2.7. %

No 4 Sun.

Ale.

Aug 16<sup>th</sup>/40

Malt 9000. L. M. L.

Hops 30. B. 6<sup>39</sup> 40. B. 6<sup>39</sup> 60. P. 6 30. Yeast 3<sup>9</sup>

15. S. 10. M. 3. Lts. P. W. 12. M. S.

645 am	Started Mash $\frac{153}{84}$	First run 18.2%
710 "	Malt all in	Last " .6%
725 "	Uncleriton $\frac{210}{20}$ Steam 8 $\frac{1}{2}$ "	
740 "	Finished Mash	Water 144
825 "	Set Saps 15 $\frac{1}{4}$ H	20
835 "	Saps as g. d. 14 $\frac{1}{4}$ Haps 4	84
		4
		<u>262</u>
	In Copper.	Out. Balling
	185	166 13.6%

Yeast off No 76. Brew 100 Lbs.

Racked Aug 24<sup>th</sup> 3%.

No 5 Sun.

Ale.

Aug 17<sup>th</sup>/40

Malt 9000. L. M. L.

Hops 30. B. 6<sup>39</sup> 40. B. 6<sup>39</sup> 60. P. 6 30. Yeast 3<sup>9</sup>

15. S. 10. M. 3 Lts. P. W. 12. M. S.

645 am	Started Mash $\frac{153}{84}$	First run 18.1%
710 "	Malt all in	Last " .6%
725 "	Uncleriton $\frac{210}{20}$ Steam 8 $\frac{1}{2}$ "	
740 "	Finished Mash	Water 84
825 "	Set Saps 15 $\frac{1}{4}$ H	144
835 "	Saps as g. d. 14 $\frac{1}{4}$ Haps 4	20
		84
		<u>262</u>
	In Copper.	Out. Balling
	185	166 13.55%

Yeast off No 74. Brew 100 Lbs.

Racked Aug. 26<sup>th</sup> 2.3%

No 6 Linn All Aug 18<sup>th</sup> 140  
 Malt 9000. L. M. L.  
 Hops 30. B. L. <sup>39</sup> 40. B. L. <sup>39</sup> 60. P. L. 30. Cest 39  
 15. S. 10. M. 3. L. P. R. 12. M. S.

645 cwee Started Mash <sup>153</sup> 84. First run 18.7%  
 710 " Malt all in Last " .70%  
 725 " Underlet on <sup>210</sup> 20. Steam 8 1/2"  
 740 " Finished Mash Water 84.  
 825 " Set Saps <sup>156</sup> 14. 20.  
 836 " Sparged <sup>170</sup> 144. Hops <sup>170</sup> 7. 144.  
 4.  
 202

In Copper. Out. Balling  
 186. 166 13.5%  
 100. Lbs

Yeast off No 80. Brew 100. Lbs

Brew in San Tank Aug 20<sup>th</sup> 11.8%

Washed Aug 27<sup>th</sup> 2.4%  
 47.4

No 69770 Linn Lager. Aug 20<sup>th</sup> 140  
 Malt 8100. L. M. L.  
 Hops 30. B. L. <sup>39</sup> 60. P. L. <sup>39</sup> 10. B. L. <sup>39</sup> 30. Cest 39  
 15. S. 10. M. 3. L. P. R. 12. M. S.

615. cwee Started Mash <sup>153</sup> 80. First run 17.8%  
 635. " Malt all in Last " .2%  
 650. " Underlet on <sup>210</sup> 20. Steam 8 1/2"  
 705. " Finished Mash Water 80  
 750 " Set Saps <sup>156</sup> 14. 20.  
 800 " Sparged <sup>170</sup> 148. Hops <sup>170</sup> 7. 148.  
 3.  
 251

In Copper. Out. Balling  
 185. 167. 12.5%  
 150. Lbs

Yeast off No 76. Brew 150. Lbs

Washed Aug. 28<sup>th</sup> 2.7%  
 47.4

No 7 Line. All. Aug 21<sup>st</sup> /40  
 Malt 9000. lb. In. lo.  
 Hops. 30. B. lb. <sup>38</sup> 40. B. lb. <sup>38</sup> 60. P. lb. 30. Yeast <sup>38</sup>  
 15. A. 10. In. 3. In. 4. H. 4. In. 8.

645. <sup>ams</sup>	Started Mash <sup>153</sup> 88	First run 18.4%
710. "	Malt all in	Last " 1.4%
725. "	Unclerlet on <sup>210</sup> 2.0. Steam 8 1/2"	
740. "	Finished Mash	Water 88
825. "	Set Saps 154.4	20
835. "	Spraged <sup>170</sup> 140. Hops <sup>170</sup> 6	140
		6
		254

In loffer.	Out.	Balling
182.	163.	13.6%

Yeast off No 807 81. Brewer 102 Lbs.

Washed Aug 28<sup>th</sup> 2.5%

No 1 Line. All. Aug 22<sup>nd</sup> /40  
 Malt 9000. lb. In. lo.  
 Hops. 30. B. lb. <sup>38</sup> 40. B. lb. <sup>38</sup> 60. P. lb. 30. Yeast <sup>38</sup>  
 15. A. 10. In. 3. In. 4. H. 4. In. 8.

645. <sup>ams</sup>	Started Mash <sup>153</sup> 86	First run 18.6%
710. "	Malt all in	Last " 1.4%
725. "	Unclerlet on <sup>210</sup> 2.0. Steam 8 1/2"	
740. "	Finished Mash	Water 86
825. "	Set Saps 154.4	20
835. "	Spraged <sup>170</sup> 142. Hops <sup>170</sup> 4	142
		4
		252

In loffer.	Out.	Balling
185	167.	13.5%

Yeast off No 81. Brewer 105 Lbs.

Washed Aug 30<sup>th</sup> 2.3%

No 2 Sun

Al.

Aug 23<sup>rd</sup> 140

Malt 9000. L. M. L.

Hops 30. B. 6.<sup>39</sup> 40. B. 6.<sup>39</sup> 60. P. 30. Yeast 39

15. S. 10. M. 3. H. 10. 12. M. S.

645 am

Started Mash <sup>163</sup> 86.

First run 18.6%

710 "

Malt all in

2nd run .7%

725 "

Spindled on <sup>310</sup> 20. Steam 8 1/2"

740 "

Finished Mash

Water 86

825 "

Set Saps 1674 H

20

836 "

Sparged <sup>170</sup> 142 Hops 4

142

4

252

In Copper.

Out.

Balling

185.

167.

13.5%

Yeast off No 83. Brew 105 lbs

Rus in Sack Sacks. Aug 24<sup>th</sup> 12.7%Racked Aug. 31<sup>st</sup> 2.3%

No 3 Sun

Stag Head

Aug 23<sup>rd</sup> 140

Malt 8500. L. M. L.

Hops 26. Yeast 39 25. B. 6.<sup>39</sup> 75. P. 30. Yeast 39

15. S. 10. M. 3. H. 10. 12. M. S.

645 am

Started Mash <sup>153</sup> 84

Water. 84.

710 "

Malt all in

20

725 "

Spindled on <sup>210</sup> 20. Steam 8 1/2"

142

740 "

Finished Mash

252

825 "

Set Saps 154 H

First run 18.6%

840 "

Sparged <sup>170</sup> 142 Hops 4

.6%

In Copper.

Out.

Balling

183

165.

13.2%

Yeast off No 84. Brew 105 lbs

Racked kept. 2.2%

No 4 Sun.

All.

Aug. 26<sup>th</sup> 1900

Malt 9000. S. M. L.  
 Hops 30. B. 39 40. B. 41 60. P. L. 30. Yeast 39  
 15. S. 10. M. 3 L. P. P. 12. M. S.

645<sup>am</sup>Started Mash <sup>153</sup> 84. First run 18.5%

710. " Malt all in Last " .7%

725. " Underlet on <sup>20</sup> 20. Steam 8 1/2"

740. " Finished Mash Water 84.

825. " Set Saps 153.4 <sup>20</sup> 20.835. " Sparged <sup>144</sup> 144. Hops <sup>4</sup> 4.

252

Inopper	Out.	Balling
185	106	13.6%

Yeast off No 86. Brew 105 lbs.

Racked left 3<sup>rd</sup> 2.3%

No 5 Sun

All.

Aug. 27<sup>th</sup> 1900

Malt 9000. S. M. L.  
 Hops 30. B. 39 40. B. 41 60. P. L. 30. Yeast 39  
 15. S. 10. M. 3 L. P. P. 12. M. S.

645<sup>am</sup>Started Mash <sup>153</sup> 84. First run 19.9%

710. " Malt all in Last " .8%

725. " Underlet on <sup>20</sup> 20. Steam 9"

740. " Finished Mash Water 84.

825. " Set Saps 154.4 <sup>20</sup> 20.835. " Sparged <sup>144</sup> 144. Hops <sup>4</sup> 4.

252

Inopper	Out.	Balling
185.	106	13.6%

Yeast off No. 86 Brew 105 lbs.

Racked left 5<sup>th</sup> 2.4%



No 6 Run Ale. Aug 28<sup>th</sup>/40.  
 Malt 9000. l. In. lo.  
 Hops 30. B. l. S. <sup>89</sup> 40. B. l. S. <sup>39</sup> 60. P. l. 30. <sup>Y</sup> 200  
 15. S. 10. M. 3 Lts P.R. 12. M. S.

645 <sup>am</sup>	Started Mash $\frac{153}{84}$	First run 18.6%
710. "	Malt all in	Last " .6%
725 "	Underlet on $\frac{210}{20}$ steam 9"	
740 "	Finished Mash	Water 84
825 "	Set Saps 154.4	20
835 "	Spraged $\frac{177}{174}$ Hops Hg. $\frac{140}{3}$	144
		3
		251
In Copper.	Out.	Balling
185	166	13.5%

Yeast off No's 86 & 87 Brew

Run in Ball Tank. Aug 29<sup>th</sup> 12.2%

Racked Sept. 6<sup>th</sup> 2.7%

No 7 Run Ale. Aug 29<sup>th</sup>/40.  
 Malt 9000. l. In. lo.  
 Hops 30. B. l. S. <sup>89</sup> 40. B. l. S. <sup>39</sup> 60. P. l. 30. <sup>Y</sup> 200

645 <sup>am</sup>	Started Mash $\frac{153}{84}$	First run 18.8%
710. "	Malt all in	Last " 1.2%
725 "	Underlet on $\frac{210}{20}$ steam 9"	
740. "	Finished Mash	Water 84
825 "	Set Saps 167.4	20
835 "	Spraged $\frac{177}{174}$ Hops $\frac{150}{2}$	174
		250
In Copper.	Out.	Balling
185.	166.	13.5%

Yeast off No 84 Brew 105. Lts.

Racked Sept 7<sup>th</sup> 2.3%

No. 69770 *Junior Lager.* Aug 30<sup>th</sup>/140  
 Malt 8100. lb. M. lb.  
 Hops 20. Yggs<sup>34</sup> 60. Yggs<sup>37</sup> 10. Yggs<sup>34</sup> 15. <sup>38</sup> 15.6  
 20. Hops<sup>39</sup>  
 15. lb. 10. M. lb. M. lb.

615 <sup>ave</sup>	Started Mash <sup>153</sup> 80	First run 18.0%
640. "	Malt all in	Last " .4%
656. "	Underlet on 20 steam 9"	
710. "	Finished Mash	Water 80
736. "	Set Gaps 154.4	20
805. "	Sperged 178. Hops 2	148
		260

In copper.	Out.	Balling
185.	167.	12.5%

Yeast off No. 85 150. lbs.

Washed Sept 9<sup>th</sup> 2.6%

No. 69770 *Junior Lager.* Aug 30<sup>th</sup>/140  
 Malt 8500. lb. M. lb.  
 Hops 25. Yggs<sup>37</sup> 25. H. lb. G. <sup>39</sup> 75. H. lb. 25. Yeast 20  
 15. lb. 10. M. lb. M. lb.

640 <sup>ave</sup>	Started Mash <sup>153</sup> 84	First run 17.8%
710 "	Malt all in	Last " .3%
725 "	Underlet on 20 steam 9"	
740 "	Finished Mash	Water 84
825 "	Set Gaps 154.4	20
835 "	Sperged 172. Hops 2	142
		247

In copper.	Out.	Balling
183	164	13.9%

Yeast off No 90. 13. lbs 105 lbs.

Washed Sept 8<sup>th</sup> 2.2%

No 2 Run.

Ale.

Sept. 3<sup>rd</sup> / 40

Malt 9000. h. m. lo.  
 Hops. 30. B. h. <sup>39</sup> 40. B. h. <sup>39</sup> 60. P. h. 30. Yeast <sup>39</sup>  
 15. d. 10. Fu. 3. Kt. P. H. 12. P. h. s.

646. ~~and~~Started Mash <sup>153</sup> 86.

First run 18.7%

710. "

Malt all in

Last " 1.3%

725. "

Underlet on <sup>210</sup> 20. Steam 9"

740. "

Finished Mash

Water 86

825. "

Set Saps 153<sup>4</sup>

20

836. "

Sparged <sup>170</sup> 140. Hops <sup>170</sup> 7

4

250

Mash up.

Out.

Balling

183.

164.

13.6%

Yeast off No. 91. Yeast 105. Lbs.

Run in Best Tank Sept 4<sup>th</sup>Racked Sept. 11<sup>th</sup> 2.6%

No 3 Run

Ale

Sept 4<sup>th</sup> / 40

Malt 9000. h. m. lo.  
 Hops 30. B. h. <sup>39</sup> 40. B. h. <sup>39</sup> 60. P. h. 30. Yeast <sup>39</sup>  
 15. d. 10. Fu. 3. Kt. P. H. 12. P. h. s.

646. ~~and~~Started Mash <sup>153</sup> 86

First run 18.7

710. "

Malt all in <sup>210</sup>

Last " .7

725. "

Underlet on 20. Steam 9 1/2"

740. "

Finished Mash

Water 86

825. "

Set Saps 153<sup>4</sup>

20

835. "

Sparged <sup>170</sup> 141. Hops <sup>170</sup> 7

4

251

Mash up.

Out.

Balling

184.

165

13.5%

Yeast off No 92. 105. Lbs.

Racked Sept. 12<sup>th</sup> 2.4%

No 4 Jan

Ale.

Sept. 5<sup>th</sup> / 140

Malt 9000. S. M. 60.  
 Hops 30. B. 39. 40. B. 39. 60. P. 30. Yeast 39  
 15. S. 10. M. 3. Ltr. 12. M. 4.

645 <sup>am</sup>	Started Mash <sup>153</sup> 90	First run	17.8%
710 "	Malt all in <sup>210</sup>	Last "	1.1%
725 "	Underlet on <sup>20</sup> Steam 10"		
740 "	Finished Mash	Water	90
825 "	Set Saps 154.4		20
835 "	Sprayed <sup>170</sup> <sup>170</sup> Hops 5		137
			5
			<u>252</u>

Made up	Out.	Balling
181.	182.	13.6%

Yeast off No 92 Brew 110. Lbs.

Washed Sept 13<sup>th</sup> 2.35%

No 5 Jan

Strong Head.

Sept 6<sup>th</sup> / 140

Malt 9000. S. M. 60.  
 Hops 30. B. 39. 40. B. 39. 60. P. 30. Yeast 39  
 15. S. 10. M. 3. Ltr. 12. M. 4.

645 <sup>am</sup>	Started Mash <sup>153</sup> 82	First run	
710 "	Malt all in <sup>210</sup>	Last "	
725 "	Underlet on <sup>20</sup> Steam 10"		
740 "	Finished Mash	Water	82
825 "	Set Saps 154.4		20
835 "	Sprayed <sup>170</sup> <sup>170</sup> Hops 5		144
			5
			<u>247</u>

Made up	Out.	Balling
183.	165.	13.9%

Yeast off No 95 Brew 107 Lbs.

Washed Sept 14<sup>th</sup> 2.2%

No 6 Sun Stag Head. Sept 7<sup>th</sup> /40  
 Malt 850. S. M. Lr  
 Hops 25. Yagot. <sup>39</sup> 25. B. L. <sup>39</sup> 75. P. L. 25. Yeast <sup>39</sup>  
 15. S. 10. M. 12. M. L.

~~645.000~~ Started Mash <sup>163</sup> 80 First run 18.5%  
 710. " Malt all in Last " .6  
 725. " Underlet on <sup>210</sup> 20. Steam 10"  
 740. " Finished Mash Water 80  
 825. " Let Sapa 154.4 20  
 835. " Sparged <sup>170</sup> 144. Hops <sup>140</sup> 4 144  
 248

In hoppers. Out. Balling  
 182 163 13.9%

Yeast off No 96. Brew 10% hkh

Washed Sept 16<sup>th</sup> 2.3%

No 6 Sun All Sept 9<sup>th</sup> /40  
 Malt 900. S. M. Lr  
 Hops 20. B. L. <sup>39</sup> 40. P. L. <sup>39</sup> 60. Yeast <sup>39</sup> 30  
 15. S. 10. M. 3. M. L. E. M. L.

~~645.000~~ Started Mash <sup>163</sup> 84. First run 19.9%  
 710. " Malt all in <sup>220</sup> 90 Last " 1.0%  
 725. " Underlet on 20. Steam 10"  
 740. " Finished Mash Water 84  
 825. " Let Sapa 154.4 20  
 835. " Sparged <sup>170</sup> 148. Hops <sup>170</sup> 5 143  
 252

In hoppers. Out. Balling  
 181. 162. 13.6%

Yeast off No 96. Brew 10% Lbs.

Run in East York Sept 10<sup>th</sup> 12.2%

Washed Sept 17<sup>th</sup> 2.7%

No. 69770 Lagers Sept 10<sup>th</sup> 140  
 Malt 8100. L. M. 60.  
 Hops 20. Yugos<sup>39</sup> 60. Yugos<sup>37</sup> 10. Yugos<sup>39</sup> 15. B. 64<sup>39</sup>  
 20. Kent<sup>39</sup>  
 15. S. 10. M. K. M. 6.

615<sup>am</sup> Started Mash <sup>153</sup> 78. First run 17.8%  
 640 " Malt all in Last " .70%  
 655 " Underlet on 20. Steam 9 1/2"  
 710 " Finished Mash Water 48  
 755 " Set Saps 154.4 20  
 805 " Sparged 150. Hops spg 5. 150  
 0

In Copper. Out. Balling -  
 185. 166. 12.3%

Yeast off No 94. Brew 150. Lbm

Racked Sept. 18<sup>th</sup> 2.6%

No 1 Lagers All. Sept 11<sup>th</sup> 140  
 Malt 9000. L. M. 60  
 Hops 30. B. 6<sup>39</sup> 40. B. 64<sup>39</sup> 60. P. 6. 30. Kent<sup>39</sup>  
 15. S. 10. M. 3. Ltr. K. K. M. 6.

645<sup>am</sup> Started Mash <sup>153</sup> 84. First run 18.8%  
 710 " Malt all in Last " .6%  
 725 " Underlet on 20. Steam 10"  
 740 " Finished Mash Water 84  
 825 " Set Saps 156.4 20  
 835 " Sparged 170. Hops 4. 170  
 0

In Copper. Out. Balling  
 184. 165. 13.5%

Yeast off No's 96 & 97 Brew 110. Lbm

Racked Sept 19<sup>th</sup> 2.6%

No 2 Sun

Ale.

Sept 12<sup>th</sup> / 140

Malt 9000. G. M. No.

Hops 30 B. L. 8<sup>34</sup> 40 B. L. 8<sup>34</sup> 60 P. L. 8<sup>34</sup> 30 Yeast<sup>34</sup>

15. S. 10. M. 3. H. 1. H. 1. M. S.

665 <sup>am</sup>	Started Mash <sup>153</sup> 84	First run 18.8%
710 "	Malt all in	Last " 1.3%
725 "	Wanderlet on <sup>210</sup> 20. Steam 10"	
740 "	Finished Mash	Water 84
825 "	Set Taps 154.77	20
835 "	Sparged <sup>170</sup> 143. Hops <sup>170</sup> 2.	143
		2
		<hr/> 249

In Copper.	Out.	Balling
183	164.	13.6%

Yeast off No 100. Brew 105 lbs

Racked Sept 20<sup>th</sup> 2.3%

No 3 Sun

Stag Head

Sept 13<sup>th</sup> / 140

Malt 8500. G. M. No.

Hops 25 G. M. 8<sup>34</sup> 25 B. L. 8<sup>34</sup> 75 P. L. 25 Yeast<sup>34</sup>

15. S. 10. M. 4. M. S.

645 <sup>am</sup>	Started Mash <sup>153</sup> 80	First run 18.7%
710 "	Malt all in <sup>210</sup>	Last " 1.8%
725 "	Wanderlet on 20. Steam 10"	
740 "	Finished Mash	Water 80
825 "	Set Taps 154.77	20
840 "	Sparged <sup>170</sup> 144. Hops <sup>170</sup> 2.	144
		2
		<hr/> 246

In Copper.	Out.	Balling
183.	164	13.0%

Yeast off No 101. Brew 110 lbs.

Racked Sept. 21<sup>st</sup> 2.3%

No 4 Sun

Alc. Sept. 16<sup>th</sup> 140  
 Malt 9000. S. M. 60.  
 Hops 30. B. 6. 6. 39 40. B. 6. 8. 39 60. P. 4. 50. Yeast 34  
 15. A. 10. M. 3 Ltr. P. 4. 12. M. 8.

645 am	Started Mash $\frac{153}{84}$	First run 18.7%
710 "	Malt all in	Last " 1.8%
725 "	Underlet on 20. Steam 10"	
740 "	Finished Mash	Water 84.
825 "	Set Saps 154.4	20
835 "	Sparged 144. Hops 6	144
		<u>6</u>
		254

In Copper.	Out.	Balling
180.	161.	13.6%

Yeast off No 101 Brew 115 lbs.

Then in Salt Tank Sept 17<sup>th</sup> 12.7%

Packed Sept. 24<sup>th</sup> 2.8%

No 5 Sun

Alc. Sept. 17<sup>th</sup> 140  
 Malt 9000. S. M. 60.  
 Hops 30. B. 6. 6. 39 40. B. 6. 8. 39 60. P. 4. 50. Yeast.  
 15. A. 10. M. 3 Ltr. P. 4. 12. M. 8.

645 am	Started Mash $\frac{153}{84}$	First run 19.9%
710 "	Malt all in	.9%
725 "	Underlet on 20. Steam 10"	
740 "	Finished Mash	Water 84
825 "	Set Saps 154.4	20
835 "	Sparged 144. Hops 6	144
		<u>6</u>
		252

In Copper.	Out.	Balling
184	166	13.6%

Yeast off No 103. Brew 110 lbs.

Packed Sept 25<sup>th</sup> 2.4%



No 6 Beer Ale Sept 14<sup>th</sup> / 40  
 Malt 4000. lb. M. br.  
 Hops 30. B. lb. 39 40. B. lb. 40 60. P. lb. 30. Kent 39  
 15. S. 10. M. 3. D. P. H. 12. M. 5

615 <sup>ann</sup>	Started Mash <sup>153</sup> 86.	First run 18.7%
710 "	Malt all in	Kent " .7%
725 "	Wunderlet 20. Steam 10"	
740 "	Finished Mash	Water 84
825 "	Set Saps 154 #	20
835 "	Sprayed 142. Hops 4	147
		4
		252

Inopper.	Out.	Balling
185	166	13.6%

Yeast from Jacksons compressed 50 lbs

Racked Sept. 27<sup>th</sup> 3.2%

No 69. Y. 700 Lager Sept 20<sup>th</sup> / 40  
 Malt 8100. lb. M. br.  
 Hops 20. Yug or 39 60. Yug or 39 10. Yug or 39 15. B. lb. 39  
 20. Kent 34  
 15. S. 10. M. 12. M. 5

615 <sup>ann</sup>	Started Mash <sup>153</sup> 80	First run 18.2%
640 "	Malt all in	Kent " .5%
656 "	Wunderlet 20. Steam 10 1/2" Low	
710 "	Finished Mash	Water 80
756 "	Set Saps 153	20
815 "	Sprayed 148. Hops 4	148
		3
		251

Inopper.	Out.	Balling
186	166	12.4%

Yeast off No 102. Brew 100. Lbs. ~~100~~

Racked September 30 / 40 Balling <sup>269</sup> 2.3%  
~~1470-2.2%~~

No 7. Sam Staghead Sept 21<sup>st</sup> 140  
 Malt 8500. S. M. No  
 Hops. 25. Yugo<sup>37</sup> 25. B. L. 25. P. L. 25  
 15. S. 10. M. K. M. d.

645 am Started Mash <sup>153</sup> 82      Fermentum 18.2%  
 710 " Malt all in      Lost " 1.0%  
 725 " Underlet on 20. Steam 10"  
 740 " Finished Mash      Water 88  
 825 " Set Laps 15.4. #      <sup>20</sup> 142  
 835 " Sprayed 142. Hops 4      <sup>4</sup> 248

In coppers.      Out.      Balling  
 183      104      13.9%

Yeast off No 106 Brew 110 Lbs

Run in Cask Tank Sept 22<sup>nd</sup> 12.3. %

Racked September 29<sup>th</sup>      Balling - 2.57

No 8. Sam All Sept. 23<sup>rd</sup> 140  
 Malt 9000. S. M. No  
 Hops. 30. B. L. 30. P. L. 30. Yugo<sup>37</sup> 30  
 15. S. 10. M. K. M. d.

645 am Started Mash <sup>153</sup> 88      Fermentum 18.6%  
 710 " Malt all in      Lost " 1.5-0%  
 725 " Underlet 20. Steam 10"  
 740 " Finished Mash      Water 88  
 825 " Set Laps 15.3. #      <sup>20</sup> 140  
 835 " Sprayed 140. Hops 4      <sup>4</sup> 252

In coppers.      Out.      Balling  
 185      106      13.6%

Yeast off No 107. Brew 110 Lbs

Racked October 1<sup>st</sup>      Balling - 2.67

No 2 Run All. Sept 24<sup>th</sup>/40  
 Malt 9000. G. M. Co.  
 Hops 30. B. N. 39 40. B. N. 39 60. Sugar 30. Yeast 30  
 15. S. 10. M. 3 Lts. P. H. G. M. S.

645 <sup>ann</sup>	Started Mash $\frac{153}{86}$	First run 18.7%
710 "	Malt all in	Last " 1.8.0/0
725 "	Yenderlet on 20. Steams $10\frac{1}{2}$ "	
740 "	Finished Mash	Water 86
825 "	Set Saps 163.4	$\frac{20}{142}$
835 "	Sparge 170.4 Hops 4	$\frac{4}{252}$

In Copper	Out	Balling
184	165	13.56%

Yeast off No 108. Brew. Molasses 1<sup>st</sup> Brew  
 105. lbs.

Racked October 2/40 Balling - 2.5%

No 3 Run All. Sept 25<sup>th</sup>/40  
 Malt 9000. G. M. Co.  
 Hops 30. B. N. 39 40. B. N. 39 60. Sugar 30. Yeast 30  
 15. S. 10. M. 3 Lts. P. H. G. M. S.

645 <sup>ann</sup>	Started Mash $\frac{153}{86}$	First run 18.9%
710 "	Malt all in	Last " .6%
725 "	Yenderlet on 20. Steams 11"	
740 "	Finished Mash	Water 86
825 "	Set Saps 157.4	$\frac{20}{142}$
835 "	Sparge 170.4 Hops 2	$\frac{2}{250}$

In Copper	Out	Balling
186	167	13.5%

Yeast off No 108. Brew. 106. lbs. (Molasses)

Racked October 3/40 Balling - 2.6%

1940

April 2 1940

To

March 31 1941

199 Brew 2

No 4 Jun

Stag Head. Sept 26<sup>th</sup>/40

Malt 8500. l. M. l. d.

Hops 25. B. l. d. <sup>31</sup> 36. P. l. 65. <sup>37</sup> 25. <sup>38</sup> 25. <sup>39</sup> 25. <sup>40</sup> 25. <sup>41</sup> 25. <sup>42</sup> 25. <sup>43</sup> 25. <sup>44</sup> 25. <sup>45</sup> 25. <sup>46</sup> 25. <sup>47</sup> 25. <sup>48</sup> 25. <sup>49</sup> 25. <sup>50</sup> 25.

15. d. 10. M. K. M. d.

645 am

Started Mash <sup>153</sup> 84.

First run 18.2%

710 "

Malt all in <sup>210</sup>

Lent " 1.5%

725 "

Underlet on <sup>20</sup> steam 10.1/2"

740 "

Finished Mash

Water 84.

825 "

Set Saps 15 H. <sup>4</sup><sup>20</sup>

835 "

Sprayed 140. Hops <sup>170</sup> 4.<sup>140</sup><sup>4</sup>

248

In hopper.

Out.

Balling.

182.

183.

13.9%

Yeast off No 108. Brew 105 lbs. (Molton)

Racked October 4/40

Balling - 2.47.

No 5 Jun

Stag Head. Sept 27<sup>th</sup>/40

Malt 8500. l. M. l. d.

Hops 25. B. l. d. <sup>31</sup> 36. P. l. 65. <sup>37</sup> 25. <sup>38</sup> 25. <sup>39</sup> 25. <sup>40</sup> 25. <sup>41</sup> 25. <sup>42</sup> 25. <sup>43</sup> 25. <sup>44</sup> 25. <sup>45</sup> 25. <sup>46</sup> 25. <sup>47</sup> 25. <sup>48</sup> 25. <sup>49</sup> 25. <sup>50</sup> 25.

15. d. 10. M. K. M. d.

645 am

Started Mash <sup>153</sup> 82.

First run 18.3%

710 "

Malt all in <sup>210</sup>

Lent " 1.8%

725 "

Underlet on <sup>20</sup> steam 12"

740 "

Finished Mash

Water 82.

825 "

Set Saps 15 H. <sup>4</sup><sup>20</sup>

835 "

Sprayed 140. Hops <sup>170</sup> 4.<sup>140</sup><sup>4</sup>

248

In hopper.

Out.

Balling.

183.

164.

13.9%

Yeast off No 111 Brew 108 lbs.

Racked October 5/40

Balling - 2.47.

BREWING BOOK

No 140 - Mar 41

No. 6 Train

Ale

September 30/40

Malt - 9000 lbs. C.M.C.

Hops - 30 B.C. 9<sup>37</sup>; 40 B.C. 9<sup>37</sup> + 60 Y. 9<sup>37</sup>; 30 Kent<sup>27</sup> = 160<sup>#</sup>  
15 S; 10 M; K.M. S.; 3 qts P.6.15<sup>am</sup> Started to mash -  $\frac{53}{84}$ 

Malt all in, T-

Underlet m -  $\frac{20}{30}$ ; Steam - 12

Finished mashing; T - 154°

Set taps; Heat - 163°

Sprayed -  $\frac{170}{142}$ ; Hop -  $\frac{170}{4}$ 

First run - 19.6%

Last -- 3.3%

Water - 84

20

142

4

250

Into Op.

183 hls.

Out of Op.

- 18 -

165 hls.

Balling.

13.6%

Yeast - \* 112 Brew (105 lbs. ~~100~~ = 1)Mashed Oct 8<sup>th</sup> 2.6%

No. 6 Train

Lager

October 1/40

Malt - 8100 lbs. C.M.C.

Hops - 20 Gages<sup>37</sup>; 60 Gages<sup>37</sup> + 10 Gages<sup>37</sup>; 15 B.C. 9<sup>37</sup>; 20 Kent<sup>27</sup> = 115<sup>#</sup>  
15 S; 10 M; K.M. S.6.12<sup>am</sup> Started to mash -  $\frac{153}{74}$ 

Malt all in.

Underlet started -  $\frac{20}{30}$ ; S - 11½

Finished mashing; T - 158°

Set taps; Heat - 155°

Spray -  $\frac{170}{154}$ ; Hop -  $\frac{170}{4}$ 

First run - 19.6%

Last -- 0.7%

Water - 74

20

154

4

252

Into Op.

185 hls.

Out of Op.

Balling.

12.5%

Yeast - \* 109 Brew (160 lbs. -)

Mashed Oct 10<sup>th</sup> 2.6% 46 H.

No. 7 Turn.

Ale.

October 3/40

Malt - 9000 lbs. C.M.C.

Hops - 30 B.C. Hops; 40 B.C. + 60 Yeags<sup>777</sup>; 30 Kuntz = 160 #  
15 S; 10 M; K.M.S.; 39 lbs P.6.43<sup>am</sup> Started to mash -  $\frac{153}{84}$ 

Malt all in. T-

Underlet started -  $\frac{210}{20}$ ; S-11

Finished mashing; T-156

Set taps; Heat - 154

Spurge -  $\frac{170}{144}$ ; Hops  $\frac{170}{4}$ 

First runs - 19.67

Last " - 1.32

Water - 84

20

144

4

252

Into Cyp.

184 hbls.

Out of Cyp.

-19- 165

Balling

13.6%

Yeast - \* 112 Brew (105 lbs)

Washed Oct. 11<sup>th</sup> 3.3%

No. 2 Turn

Stag Head

October 4/40

Malt - 8500 lbs. C.M.C.

Hops - 25 B.C. Hops; 30 B.C. + 70 Yeags<sup>22</sup>; 25 Kuntz = 150 #  
15 S; 10 M; K.M.S.6.43<sup>am</sup> Started to mash -  $\frac{153}{82}$ 

Malt all in.

Underlet started -  $\frac{210}{8}$ ; S-12

Finished mashing; T-156

Set taps; Heat - 154

Spurge -  $\frac{170}{133}$ ; Hops  $\frac{170}{3}$ 

First runs - 19.27

Last " - "

Water - 82

20

133

6

241

Into Cyp.

\* 175 hbls.

Out of Cyp.

-18- 157 hbls.

Balling

13.4%

Yeast - \* 114 + 116 Brews (105 lbs)

\* Owing to an error in the way the quantity of spurge water was marked up, it was possible to "make-up" only 175 hbls.

Washed Oct. 12<sup>th</sup> 2.4%

No. 3 Linn.

Hog Head. Oct. 7<sup>th</sup> 1840

Malt 8500. G. M. No.

Hops 25. B. L. & 39. 25 B. L. <sup>39</sup> 40. Yeast <sup>34</sup> 25. Heat <sup>39</sup>

15. S. 10. M. 12. M. S.

645<sup>am</sup>Started Mash <sup>153</sup> 84First run 18.3%<sup>0</sup>

710 "

Malt all in

Last " 1.6%<sup>0</sup>

725 "

Wunderlet on <sup>210</sup> 20. Steam 12"

740 "

Finished Mash

Water 84

825 "

Let Saps <sup>153</sup> 74<sup>30</sup> 141

835 "

Sparged <sup>140</sup> 140. Hops <sup>110</sup> 3<sup>3</sup> 141247

In hopper.

Out.

Balling

183.

164.

13.1%<sup>0</sup>

Yeast off No 110. Brew 105. lbs.

Racked Oct. 16<sup>th</sup> 2.4%<sup>0</sup>.

No 4 Linn.

All.

Oct. 8<sup>th</sup> 1840.

Malt 9000. G. M. No.

Hops 30. B. L. & 39. 40. B. L. <sup>39</sup> 60. Yeast <sup>34</sup> 30. Heat <sup>39</sup>

15. S. 10. M. 3. M. P. M. 12. M. S.

645<sup>am</sup>Started Mash <sup>150</sup> 84.First run 18.6%<sup>0</sup>

710 "

Malt all in.

Last " 1.3%<sup>0</sup>

725 "

Wunderlet on <sup>210</sup> 20. Steam 12 1/2"

740 "

Finished Mash.

Water 84

825 "

Let Saps <sup>153</sup> 74<sup>20</sup> 142

835 "

Sparged <sup>142</sup> 142. Hops <sup>170</sup> 4<sup>4</sup> 142252

In hopper.

Out.

Balling

184.

165.

13.6%<sup>0</sup>

Yeast off No 110. Brew 107. lbs.

Racked Oct. 17<sup>th</sup> 2.5%<sup>0</sup>

Wooden Ale. Oct. 9<sup>th</sup> 140  
 Malt 9000. L. M. No.  
 Hops 30. P. L. 8<sup>39</sup> 40. P. L. 3<sup>9</sup> 60. Yucca 31 30. Kent<sup>39</sup>  
 15. S. 10. M. 3 Ltz. P. H. P. M. S.

615. <sup>153</sup> Started Mash 86. First run 19.0%  
 710. " Malt all in. Last " 1.2%  
 725. " Underlet on 20. Steam 12 1/2"  
 740. " Finished Mash Water 86.  
 825. " Set Saps 154. # 20.  
 835. " Sparged 142. Hops 170. 142.  
 4.  
 252

In Copper. Out. Balling  
 184. 165. 13.6%

Yeast off No 118 Brew 108 Lbs.

Racked Oct. 18<sup>th</sup> 2.7%

Wooden Stag Head Oct. 10<sup>th</sup> 140  
 Malt 8500. L. M. No.  
 Hops 25. P. L. 8<sup>39</sup> 30. P. L. 3<sup>8</sup> 70. Yucca 37 25. Kent<sup>39</sup>  
 15. S. 10. M. 7. M. S.

645. <sup>153</sup> Started Mash 84. First run 18.3%  
 710. " Malt all in. Last. 1.0%  
 725. " Underlet on 20. Steam 12 1/2"  
 740. " Finished Mash. Water 84.  
 825. " Set Saps 154. # 20.  
 835. " Sparged 140. Hops 170. 140.  
 3.  
 247

In Copper. Out. Balling  
 183. 164. 13.0%

Yeast off No. 118. Brew 109. Lbs.

Ran in Saps Tanks. Oct 11<sup>th</sup>.

Racked Oct 19<sup>th</sup> 2.4%



No 7 Jun Lager. Oct. 11<sup>th</sup> 140  
 Malt 8100. L. M. L. M.  
 Hops 20. Yeast 39 60. Yeast 37 11. Yeast 37 15. B. L. 8 39  
 20. Yeast 39  
 15. L. 10. M. 12. M. L.

615<sup>am</sup> Started Mash <sup>153</sup> 78 Kistrunes 18.6%  
 685 " Malt all in 210 Last " 0.5%  
 650 " Wnderlet on 20. Steams 12 1/2"  
 705 " Finished Mash Water 48  
 745 " Set Saps 154. 14 20.  
 801 " Sparged 100. Hops 3. 160.  
 3

Inopper. Out. Balling  
 185. 167. 12.4%

Yeast off No. 112 Brew 105. L. M.

Rashed Oct. 21<sup>st</sup> 2.8% 2.4% 4%

No 7 Jun Ale. Oct. 16<sup>th</sup> 140  
 Malt 9000. L. M. L. M.  
 Hops 30. B. L. 8. 39 40. B. L. 39 60. Yeast 39 30. Yeast 39  
 15. L. 10. M. 3 L. M. 12. M. L.

645<sup>am</sup> Started Mash <sup>153</sup> 86 Kistrunes 19.1%  
 710 " Malt all in 210 Last " 1.0%  
 725 " Wnderlet on 20. Steams 12 1/2"  
 740 " Finished Mash Water 86  
 825 " Set Saps 154. 14 20.  
 835 " Sparged 142. Hops 4. 170.  
 4

Inopper. Out. Balling  
 184. 145. 13.6%

Yeast off No. 120 Brew 110. L. M.

Rashed Oct. 24<sup>th</sup> 2.5%

No 2 Run

Ale.

Oct. 14<sup>th</sup> /40

Malt 9000. lb. M. G.

Hops. 30. B. lb. <sup>39</sup> 40. B. lb. <sup>39</sup> 60. G. lb. <sup>39</sup> 30. H. lb. <sup>39</sup>

15. S. 10. M. 3 H. 4. M. 12. M. S.

645. <sup>am</sup>	Started Mash	$\frac{153}{86}$	First run	19.1%
710. "	Malt all in		Heat "	1.6%
725. "	Underlet on	$\frac{210}{20}$ Steam 13"		
740. "	Finished Mash		Water	80.
825. "	Set Saps	154. H		20.
835. "	Sparge	$\frac{170}{142}$ Haps 4.		142.
				4.
				<u>252</u>

In Copper.	Out.	Balling.
184.	165.	13.6

Yeast off No 123. Brew 104. Lbs.

Run in Ball Tank Oct. 18<sup>th</sup>Washed Oct. 25<sup>th</sup> 2.7%

No 3 Run

Stag Head.

Oct. 18<sup>th</sup> /40

Malt 8800. lb. M. G.

Hops. 25. B. lb. <sup>39</sup> 30. B. lb. <sup>39</sup> 70. G. lb. <sup>39</sup> 25. H. lb. <sup>39</sup>

15. S. 10. M. 4. M. S.

645. <sup>am</sup>	Started Mash	$\frac{153}{80}$	First run	18.7%
710. "	Malt all in		Heat "	.8%
725. "	Underlet on	$\frac{210}{20}$ Steam 13"		
740. "	Finished Mash		Water	80.
825. "	Set Saps	154. H		20.
835. "	Sparge	$\frac{170}{144}$ Haps 3		144.
				8.
				<u>247.</u>

In Copper.	Out.	Balling.
183.	164.	13.9%

Yeast off No. 123. Brew 106. Lbs.

Washed Oct. 24<sup>th</sup> 2.6%

No 4 Jun

Ale.

Oct 21<sup>st</sup> 140.

Malt 9000. b. M. h. o.  
 Hops 30. B. h. h. <sup>39</sup> 40. B. h. <sup>39</sup> 60. Yeast <sup>39</sup> 30. Yeast <sup>39</sup>  
 15. S. 10. M. 3 Lts. P. h. 12. M. h.

645. <sup>am</sup> Started Mash  $\frac{153}{84}$  First run 19.3%  
 710. " Malt all in  $\frac{210}{20}$  Last " 1.4%  
 726. " Underlet on 20. Steam 13."  
 740. " Finished Mash Water 84  
 826. " Set Laps 154.4  $\frac{20}{170}$   
 835. " Sprayed 144. Hops  $\frac{170}{4}$   
 $\frac{170}{4}$   
 252

In hoppers. Out. Balling  
 184. 165. 13.6%

Yeast off No 125. Brew 105 Lbs

Washed Oct 29<sup>th</sup> 2.6%

No 5 Jun.

Ale.

Oct 22<sup>nd</sup> 140

Malt 9000. b. M. h. o.  
 Hops 30. B. h. h. <sup>39</sup> 40. B. h. <sup>39</sup> 60. Yeast <sup>39</sup> 30. Yeast <sup>39</sup>  
 15. S. 10. M. 3 Lts. P. h. 12. M. h.

645. <sup>am</sup> Started Mash  $\frac{153}{84}$  First run 19.2%  
 710. " Malt all in  $\frac{210}{20}$  Last " 1.9%  
 725. " Underlet on 20. Steam 13."  
 740. " Finished Mash Water 84  
 826. " Set Laps 154.4  $\frac{20}{170}$   
 836. " Sprayed 144. Hops  $\frac{170}{4}$   
 $\frac{170}{4}$   
 252

In hoppers. Out. Balling  
 184. 165. 13.5%

Yeast off No 125. Brew 105 Lbs

Washed Oct 31<sup>st</sup> 3.0%

No 69 & 70. *Lager.* Oct. 23<sup>rd</sup>/140  
 Malt 8100. L. M. L.  
 Hops. 20. <sup>34</sup>Yugos. 60. <sup>37</sup>Yugos. 10. <sup>39</sup>Yugos. 15. <sup>100</sup>R. 100  
 15. S. 10. M. L. M. S. 20. <sup>100</sup>W. 39

615<sup>am</sup> Started Mash <sup>163</sup> 78. First run 18.5%  
 635<sup>"</sup> Malt all in Last " 0.6%  
 650<sup>"</sup> Underlet on <sup>210</sup> 20. Steam 13.  
 706<sup>"</sup> Finished Mash Water 78.  
 707<sup>"</sup> Set Saps 15. <sup>20</sup> 150.  
 800<sup>"</sup> Sprayed 150. <sup>170</sup> Hops 3 261

In Hopper. Out. Balling  
 185. 167. 172.3%

Grant off No 124 Brew. 150. Lbs.

Mashed No 1<sup>st</sup> 2.8. % 46<sup>th</sup>

No 6 Jun. *Step Head.* Oct. 24<sup>th</sup>/140  
 Malt 8600. L. M. L.  
 Hops. 25. <sup>39</sup>K. 30. <sup>32</sup>R. 40. <sup>37</sup>Yugos. 25. <sup>39</sup>W. 39  
 15. S. 10. M. L. M. S.

645<sup>am</sup> Started Mash <sup>153</sup> 82. First run 18.3%  
 710<sup>"</sup> Malt all in Last " 0.8%  
 726<sup>"</sup> Underlet on <sup>210</sup> 20. Steam 13.  
 740<sup>"</sup> Finished Mash Water 82.  
 826<sup>"</sup> Set Saps 15.3. <sup>20</sup> 140.  
 835<sup>"</sup> Sprayed 151. <sup>170</sup> Hops 4 247

In Hopper. Out. Balling  
 182. 163. 13. %

Grant off No 126 Brew. 106 Lbs.

Remain in Cell Tank Oct. 25<sup>th</sup>

Mashed No 2<sup>nd</sup> 3.4 %

No 7 Run Ale. Oct. 24<sup>th</sup>/40  
 Malt 9000. L. M. Co.  
 Hops 30. B. N. 8<sup>39</sup> 40. B. N. 59 60. Yugo. 30. Punt 39  
 15. S. 10. M. 3 Pts. 11. 12. M. S.

645 am	Started Mash $\frac{153}{84}$	First runs 19.9%
710 "	Malt all in	Last " 1.3%
725 "	Underlet on $\frac{20}{20}$ steam 13"	
740 "	Finished Mash	Water 84.
825 "	Set Saps 154. H	20.
835 "	Sparge $\frac{170}{144}$ Hops 4	144.
		4.
		<u>252</u>
In hopper.	Out.	Balling
184.	165	13.5%

Yeast off No 128 brew 105 Lbs.

Backed No 6<sup>th</sup> 2.4%.

No 2 Run Ale. Oct. 30<sup>th</sup>/40  
 Malt 9000. L. M. Co.  
 Hops 30. B. N. 8<sup>39</sup> 40. B. N. 39 60. Yugo. 30. Punt 39  
 15. S. 10. M. 3 Pts. 11. 12. M. S.

645 am	Started Mash $\frac{153}{84}$	First runs 18.8%
710 "	Malt all in	Last " 1.0%
725 "	Underlet on $\frac{20}{20}$ steam 13"	
740 "	Finished Mash	Water 84.
825 "	Set Saps 164. H	20.
835 "	Sparge $\frac{170}{144}$ Hops 4	144.
		4.
		<u>252</u>
In hopper.	Out.	Balling
184.	165.	13.5%

Yeast off 129. Brew 107. Lbs.

Backed No 7<sup>th</sup> 2.5%.

No 3 Run

All. Oct. 31<sup>st</sup> 140  
 Malt 9000 lb. M. Co.  
 Hops 30 lb. 1.3<sup>39</sup> 40 lb. 1.3<sup>38</sup> 60. Yugon<sup>37</sup> 20. 1.3<sup>39</sup>  
 15. S. 10. M. 3. H. P. H. 4. M. 1.

645- <sup>am</sup>	Started Mash $\frac{153}{84}$	First run 19.0%
710 "	Malt all in	Last " 1.3%
725 "	Underlet on 20 Steam 13"	
740 "	Finished Mash	Water 84.
825 "	Set Saps 15.4. H	20.
835 "	Sparged $\frac{144}{144}$ Hops $\frac{170}{4}$	144.
		4.
		<u>252</u>
In Copper.	Out.	Balling
184.	165.	13.5%

Yeast off No 131. Brew 157 Lbs.

Washed Nov. 8<sup>th</sup> 3.0%

No 4 Run

Stag Head. Nov. 1<sup>st</sup> 140  
 Malt 8500 lb. M. Co.  
 Hops 25 lb. 1.3<sup>39</sup> 30 lb. 1.3<sup>39</sup> 40. Yugon<sup>37</sup> 20. 1.3<sup>39</sup>  
 15. S. 10. M. 4. H. P. H. 4.

645- <sup>am</sup>	Started Mash $\frac{153}{80}$	First run 18.7%
710 "	Malt all in	Last " 1.3%
725 "	Underlet on 20 Steam 13"	
740 "	Finished Mash	Water 80
825 "	Set Saps 15.4. H	20
835 "	Sparged $\frac{143}{143}$ Hops $\frac{170}{4}$	143
		4
		<u>247</u>
In Copper.	Out.	Balling
182	163	13.0%

Yeast off No 131. Brew 166 Lbs

Washed Nov. 9<sup>th</sup> 2.4%

No 5 Sun Ale. Nov. 4<sup>th</sup> 140  
 Malt 4000. L.M. 60  
 Hops 30. B. L. 31 40. B. L. 31 60. G. 40. 31 30. B. L. 31  
 15. S. 10. M. 3 2 to P. H. 12. M. 1.

645. <sup>153</sup> Started Mash 88. First runs 18.5%  
 710. " Malt all in Last " 2.1%  
 725. " Underlet on 20. Steam 13"  
 740. " Finished Mash Water 88.  
 825. " Set Saps 164.4 20.  
 835. " Sprayed 88. Hops 4 140. 4.  
 252

In kegs. Out. Bulling.  
 184. 165. 13.5%

Yeast off No 133. Brew 105. Lbs

Washed Nov. 13<sup>th</sup> 2.4%

No 6 Sun Stag Head. Nov. 5<sup>th</sup> 140  
 Malt 8500. L.M. 60.  
 Hops 25. B. L. 31 30. B. L. 31 40. G. 40. 31 25. B. L. 31  
 15. S. 10. M. 12. M. 1.

645. <sup>153</sup> Started Mash 84. First runs 18.9%  
 710. " Malt all in Last " 1.4%  
 725. " Underlet on 20. Steam 13"  
 740. " Finished Mash Water 84.  
 825. " Set Saps 164.4 20.  
 835. " Sprayed 139. Hops 4 140. 4.  
 247

In kegs. Out. Bulling.  
 182. 163. 13.9%

Yeast off No 134. Brew 105. Lbs

Washed Nov. 14<sup>th</sup> 2.6%

No 7 Tun

Stag Head. Nov 6<sup>th</sup>/40

Malt 8500. G. M. 10.

Hops 25. B. B. 3<sup>39</sup> 30. B. B. 3<sup>39</sup> 40. G. M. 3<sup>27</sup> 25. Heat 3<sup>39</sup>  
16. S. 10. M. 42. M. S.645. <sup>am</sup>Started Mash  $\frac{153}{80}$ 

First run 14.7%

710. "

Malt all in  $\frac{210}{20}$ 

Last " 1.3%

725. "

Underlet on 20. Steam 13.

740. "

Finished Mash

Water 80

825. "

Set taps 15.7. H.

20

835. "

Sparged  $\frac{170}{143}$ . Hops  $\frac{170}{4}$ 

118

4

247

In Copper

Out.

Balling

182

163

13.9%

Yeast off No 134 Brew 105 lbs

Washed Nov 16<sup>th</sup> 2.5%

No 2 Tun.

Ale.

November 7/40

Malt - 9000 lbs. @ M. C.

Hops - 30 B. B. 3<sup>32</sup>, 40 B. B. 3<sup>32</sup> & 60 G. M. 3<sup>27</sup>, 30 Kents. 160<sup>32</sup>  
15.5, 10 M.; 39 to P., & K. M. S.6.43 <sup>am</sup>Started to mash -  $\frac{153}{80}$ 

First run - 19.55%

Malt all in

Last - - 0.9%

Underlet on  $\frac{210}{20}$ ; Steam - 13%

Water - 80

Finished mash

20

Set taps; Heat - 15.4 - 15.5°

1148

Sparged -  $\frac{170}{148}$ ; Hops -  $\frac{170}{4}$ 

4

252

In Copper

Out of Copper

Balling

184 lbs.

-19-

165 lbs.

13.6%

Yeast - \* 135 Brew. (105 lbs.)

Washed in Salt Lark. Nov 8<sup>th</sup> 12.7%Washed Nov 9<sup>th</sup> 3.2%



No 3 Run

Alle. Nov. 13<sup>th</sup>/40  
 Malt 4000. b. M. 60.  
 Hops 30. B. h. 39 40. B. h. 39 60. Yugot. 37 30. Kent. 69  
 15. A. 10. M. 3. Ltr. P. H. 72. M. A.

645. <sup>am</sup> Started Mash  $\frac{153}{82}$ . First run 19.2%  
 710. " Malt all in Last " 1.9%  
 725. " Underlet on 20. Steam 13"  
 740. " Finished Mash. Water 82  
 825. " Set Saps 157.4 20  
 835. " Sparged 146. Hops 4 144  
 252

In hopper. Out. Balling  
 184 165 13.6%

Yeast off No 137 Brew 105 lbs.

Washed Nov. 21<sup>st</sup> 2.6%

No 4 Run

Alle. Nov. 14<sup>th</sup>/40  
 Malt 4000. b. M. 60.  
 Hops 30. B. h. 39 40. B. h. 39 60. Yugot. 37 30. Kent. 30  
 15. A. 10. M. 3. Ltr. P. H. 72. M. A.

645. <sup>am</sup> Started Mash  $\frac{153}{84}$ . First run 18.7%  
 710. " Malt all in Last " 1.5%  
 725. " Underlet on 20. Steam 13"  
 740. " Finished Mash. Water 84.  
 825. " Set Saps 157.4 20  
 835. " Sparged 144. Hops 4 144  
 4.  
 252

In hopper. Out. Balling  
 184 165 13.6%

Yeast off No 138. Brew. 105 lbs.

Run in Sack Tank Nov. 15<sup>th</sup> 12.2% 62

Washed Nov. 22<sup>nd</sup> 3.9%

No 5 Run

Star Head. Nov 15<sup>th</sup>/40  
 Malt 8500. L. M. L. L.  
 Hops. 25. B. L. <sup>39</sup> 30. B. L. <sup>39</sup> 40. G. G. <sup>39</sup> 25. B. L. <sup>39</sup>  
 15. S. 10. M. K. M. S.

645 am Started Mash  $\frac{153}{78}$  First run 19.2%  
 710 " Malt all in Last " 1.5%  
 725 " Underlet on  $\frac{210}{20}$  Steam 13"  
 740 " Finished Mash Water 78  
 825 " Set Saps 15 H. H. Hops 4.  $\frac{170}{145}$   
 835 " Sparged  $\frac{170}{145}$   $\frac{170}{145}$  247

In Copper.	Out.	Balling
182.	163.	13.9%

Yeast off No 139 Brew 105 Lbs.

Washed Nov 23<sup>rd</sup> 2.4%

No 6 Run

All. Nov 19<sup>th</sup>/40  
 Malt 9000. L. M. L. L.  
 Hops 30. B. L. <sup>39</sup> 40. B. L. <sup>39</sup> 60. G. G. <sup>39</sup> 30. B. L. <sup>39</sup>  
 15. S. 10. M. 3 Lts. P. R. 12. M. S.

645 am Started Mash  $\frac{153}{84}$  First run 19.2%  
 710 " Malt all in Last " 1.1%  
 725 " Underlet on  $\frac{210}{20}$  Steam 13"  
 740 " Finished Mash Water 84  
 825 " Set Saps 15 H. H.  $\frac{170}{144}$   
 835 " Sparged  $\frac{170}{144}$  Hops 4  $\frac{170}{144}$   
 252

In Copper.	Out.	Balling
184.	165	13.6%

Yeast off No 140. Brew. 105 Lbs.

Washed Nov 24<sup>th</sup> 2.5%

No 7 Sun

All.

Nov. 20<sup>th</sup> /40

Malt 9000. b. M. lcr.  
 Hops 30. B. b. 39 40. B. b. 39 60. Yugo 37 30. Kent 39  
 15. S. 10. M. 3. 2. P. 4. 1/2. M. S.

6 645 <sup>am</sup> Started Mash  $\frac{155}{84}$  First run 19.2%  
 7 710 " Malt all in Last " 1.10/10  
 7 725 " Underlet on 20 Steam 13"  
 7 740 " Finished Mash. Water 84.  
 8 825 " Set Saps 154 1/4 20.  
 8 835 " Sparged.  $\frac{144}{144}$  Hops  $\frac{4}{4}$  144.  
 252

In Hopper. Out. Balling  
 184. 165. 13.5%  
 20

Yeast off No 141 Brew 105 Lbs.

Cracked Nov. 28<sup>th</sup> 2.6%

No 2 Sun

All.

Nov. 21<sup>st</sup> /40

Malt 9000. b. M. lcr.  
 Hops 30. B. b. 39 40. B. b. 39 60. Yugo 37 30. Kent 39  
 15. S. 10. M. 3. 2. P. 4. 1/2. M. S.

6 45 <sup>am</sup> Started Mash  $\frac{155}{84}$  First run 19.2%  
 7 10 " Malt all in Last " 1.3%  
 7 25 " Underlet on 20 Steam 13"  
 7 40 " Finished Mash. Water 84.  
 8 25 " Set Saps 154 1/4 20.  
 8 35 " Sparged.  $\frac{144}{144}$  Hops  $\frac{4}{4}$  144.  
 252

In Hopper. Out. Balling  
 184. 165. 13.6%  
 20

Yeast off. 141. Brew 105 Lbs

Cracked in Cell Tank No 22<sup>nd</sup> 12.4. 62.4

Cracked Nov. 29<sup>th</sup> 3.1%

No 3 Sun Stag Head. Nov. 22<sup>nd</sup>/40  
 Malt 8500. h. M. h.  
 Hops 25. B. h. <sup>39</sup> 30. B. h. <sup>39</sup> 40. Yucca <sup>37</sup> 25. B. h. <sup>39</sup>  
 15. S. 10. M. 4. M. d.

6 645 <sup>153</sup> ans Started Mash 98. First run 19.2%  
 7 710 " Malt all in Last " 1.0%  
 7 725 " Underlet on <sup>210</sup> 20. Steam 13"  
 7 740 " Finished Mash Water 78.  
 8 825 " Set Taps 15 H. 20.  
 8 835 " Sparged <sup>170</sup> 145. Hops 4. 146.  
 247  
 In hopper. Out. Balling  
 182 103. 13.9%

Yeast off No 142 Beer 105. Lbs.

Washed Nov. 30<sup>th</sup> 2.4%

No 4 Sun All. Nov. 25<sup>th</sup>/40  
 Malt 9000. h. M. h.  
 Hops 30. B. h. <sup>38</sup> 40. B. h. <sup>39</sup> 60. Yucca <sup>37</sup> 30. Last <sup>39</sup>  
 16. S. 10. M. 3. P. h. 4. M. d.

6 645 <sup>153</sup> ans Started Mash 84. First run 19.1%  
 7 710 " Malt all in Last " 1.0%  
 7 725 " Underlet on <sup>210</sup> 20. Steam 12 1/2"  
 7 740 " Finished Mash Water 84.  
 8 825 " Set Taps 15 H. 20.  
 8 835 " Sparged <sup>170</sup> 144. Hops 4. 174.  
 252  
 In hopper. Out. Balling  
 184- 165. 13.6%

Yeast off No. 143 Beer 105. Lbs.

Washed Dec. 3<sup>rd</sup> 2.6%

No 5 Jun. Ale Nov. 26<sup>th</sup> /40

Malt 9000. S.M. L.V.  
 Hops 30. B. L. S. <sup>37</sup> 40. B. L. 60. Sugar <sup>37</sup> 30. Yeast <sup>37</sup> 30

15 S. 10. M. 3 Lts. P. R. 1/2 M. S.

645 am Started Mash  $\frac{153}{84}$  First run 19.3%  
 710 " Malt all in Last " 1.4%  
 725 " Underlet  $\frac{210}{20}$  Steam 13"  
 740 " Finished Mash Water 84.  
 825 " Set Saps 154.4 20.  
 835 " Spraged  $\frac{170}{144}$  Hops 14. 144.  
 4

In Copper. Out. Balling  
 184. 165. 13.6%

Yeast off No 144 Brew 105. Ltr.

Run in Sakh Tank. 12.4% 62.4

Racked Dec 4<sup>th</sup> 3%

No 6 Jun. Ale. Nov. 27<sup>th</sup> /40

Malt 9000. S.M. L.V.  
 Hops 30. B. L. S. <sup>37</sup> 40. B. L. 60. Sugar <sup>37</sup> 30. Yeast <sup>37</sup> 30

15 S. 10. M.  $\frac{153}{84}$  3. Lts. P. R. 1/2 M. S.

445 am Started Mash 84 First run 19.5%  
 710 " Malt all in Last " 1.1%  
 725 " Underlet  $\frac{210}{20}$  Steam 13"  
 740 " Finished Mash Water 84.  
 825 " Set Saps 154.4 20.  
 835 " Spraged  $\frac{170}{144}$  Hops 14. 144.  
 4

In Copper. Out. Balling  
 184. 165. 13.5%

Yeast off No 144. Brew 103

Dec 5<sup>th</sup> Racked 2.4%

No 7 <sup>Y</sup>um All Nov. 28<sup>th</sup>/40  
 Malt 9000. S. M. L. 60.  
 Hops 30. P. L. 13<sup>3</sup> 40. P. L. 39 60. Yeast 87 30. First 89  
 15. S. 10. M. 3. 2th P. L. 12. M. S.

646. <sup>ann</sup>	Started Mash <sup>153</sup> 84.	First run 19.5%
710. "	Malt all in <sup>210</sup>	Last " 1.0%
725. "	Underlet on 20. Steam 13"	
740. "	Finished Mash	Water 84.
825. "	Set Saps 154. #	20.
835. "	Sparged <sup>170</sup> 144. Hops <sup>170</sup> 4.	144.
		4.
		<hr/> 252
In boffer.	Out.	Balling
184	165	13.6%

Yeast of No 146. Breed. 105 lbs.

Packed Dec. 6<sup>th</sup> 3.1.0%

No 10 <sup>Y</sup>um Stag Head. Nov. 29<sup>th</sup>/40  
 Malt 8600. S. M. L.  
 Hops 25. P. L. 13<sup>3</sup> 30. P. L. 39 70. Yeast 37 25. P. L. 39  
 15. S. 10. M. 3. 2th P. L. 12. M. S.

646. <sup>ann</sup>	Started Mash <sup>153</sup> 80.	First run 19.3%
710. "	Malt all in <sup>210</sup>	Last " 1.0%
725. "	Underlet on 20. Steam 13"	
740. "	Finished Mash	Water 80.
825. "	Set Saps 154. #	20.
835. "	Sparged <sup>170</sup> 144. Hops <sup>170</sup> 4.	144.
		4.
		<hr/> 247.
In boffer.	Out.	Balling
182.	163.	13.0%

Yeast of No 146. Breed. 102 lbs.

Packed Dec. 7<sup>th</sup> 2.4.0%

No 2 Linn. All. Dec. 2<sup>nd</sup> / 140.  
 Malt 9000. S. M. No.  
 Hops 30. B. h. 8. <sup>39</sup> 10 B. h. <sup>39</sup> 40. <sup>39</sup> 30. <sup>39</sup> 30. <sup>39</sup> 30.  
 15. S. 10. M. 3 Lts. P. H. 1/2. M. S.

645 am Started Mash  $\frac{153}{84}$  First run 19.5%  
 705 " Malt all in Last " 1.4%  
 720 " Underlet on  $\frac{210}{20}$  Steam 13"  
 735 " Finished Mash Water 84.  
 820 " Set Saps 154.4 20.  
 830 " Sparged  $\frac{170}{144}$  Hops 4 4.  
 252

In hopper. Out. Balling  
 184. 165. 13.5%

Yeast off No 147 Brew 100 lbs.

Ran in Sack Sacks. Dec. 3<sup>rd</sup> 12.3% 0.6.4

Racked Dec. 10<sup>th</sup> 3.1%

No 3 Linn. All. Dec. 3<sup>rd</sup> / 140.  
 Malt 9000. S. M. No.  
 Hops 30. B. h. 8. <sup>39</sup> 40. <sup>39</sup> 40. <sup>39</sup> 60. B. h. <sup>39</sup> 30. <sup>39</sup> 30.  
 15. S. 10. M. 3 Lts. P. H. 1/2. M. S.

645 am Started Mash  $\frac{153}{84}$  First run 19.6%  
 705 " Malt all in Last " 1.5%  
 720 " Underlet on  $\frac{210}{20}$  Steam 13"  
 735 " Finished Mash Water 84.  
 820 " Set Saps 154.4 20.  
 830 " Sparged  $\frac{170}{144}$  Hops 3 4.  
 251

In hopper. Out. Balling  
 184. 165. 13.5%

Yeast off No 148. Brew 100 lbs.

Racked Dec. 11<sup>th</sup> 2.4%

No 4 Sun

Ale

Dec. 4<sup>th</sup> 140

Malt 9000. S. W. Co.

Hops 30. B. L. L. <sup>39</sup> 60. B. L. <sup>39</sup> 40. Yeast <sup>37</sup> 30. Yeast <sup>39</sup>  
15. S. 10. M. 3. H. P. P. <sup>140</sup> M. S.

645 am	Started Mash <sup>153</sup> 84.	First run 19.4%
706 "	Malt all in	Last " 1.3%
720 "	Underlet on <sup>210</sup> 20. Steam 13 1/2"	
735 "	Finished Mash	Water 84.
820 "	Set Saps 154.7	20
830 "	Sparge <sup>170</sup> 144. Hops <sup>170</sup> 4	144
		<u>4</u>
		252

In Copper.	Out.	Balling
184.	166.	13.6%

Yeast off No 149 Beer 100 lbs.

Racked December 14<sup>th</sup>. Balling - 2.65%

No 5 Sun

Stag Head

Dec 5<sup>th</sup> 140

Malt 8500. S. W. Co.

Hops 25. B. L. L. <sup>39</sup> 30. B. L. <sup>39</sup> 70. Yeast <sup>34</sup> 25. B. L. L. <sup>39</sup>  
15. S. 10. M. 12. M. S.

645 am	Started Mash <sup>153</sup> 80.	First run 19.5%
706 "	Malt all in	Last " 1.4%
720 "	Underlet on <sup>210</sup> 20. Steam 13'	
735 "	Finished Mash	Water 80.
820 "	Set Saps 157.7	20.
830 "	Sparge <sup>170</sup> 143. Hops <sup>170</sup> 4	143.
		<u>4.</u>
		247

In Copper.	Out.	Balling
182.	163.	13.9%

Yeast off No 150 Beer 100 lbs.

Racked Balling <sup>2.35%</sup> December 13<sup>th</sup>



No 6 Sun.

Stag Head. Dec 6<sup>th</sup>/40

Malt 8500. S. M. Co

Hops 25. B. 6<sup>39</sup> 30. B. 6<sup>39</sup> 40. G. 25. B. 6<sup>39</sup>

15. S. 10. M. K. M. S.

645 am	Started Mash $\frac{153}{80}$	First run 19.2%
705 "	Malt all in	Last " 1.2%
720 "	Underlet on $\frac{210}{20}$ Steam 13"	
735 "	Finished Mash	Water 80
820 "	Set Laps 15 $\frac{14}{4}$	20
830 "	Sparged $\frac{170}{143}$ Hops $\frac{170}{4}$	143
		<u>4</u>
		247

In Copper.	Out.	Balling
182	104	13.9%

Yeast off No 150. Brew 100 lbs.

Washed Dec 14<sup>th</sup> 2.4%

No 7 Sun.

All.

Dec 9<sup>th</sup>/40

Malt 9000. S. M. Co.

Hops 30. B. 6<sup>39</sup> 60. B. 6<sup>39</sup> 40. G. 30. B. 6<sup>39</sup>

15. S. 10. M. 3 Lts. P. 12. B. M. S.

645 am	Started Mash $\frac{153}{84}$	First run 19.3%
705 "	Malt all in	Last " 1.3%
720 "	Underlet on $\frac{210}{20}$ Steam 13"	
735 "	Finished Mash	Water 84
820 "	Set Laps 15 $\frac{14}{4}$	20
830 "	Sparged $\frac{170}{144}$ Hops $\frac{170}{4}$	144
		<u>4</u>
		252

In Copper.	Out.	Balling
183	104	13.6%

Yeast off No 152. Brew.

Brew in Salt Lark Dec 10<sup>th</sup> 12.4%Washed Dec 17<sup>th</sup> 3.1%

No 68 & 70 Duns Lager. Dec. 10<sup>th</sup> 140  
 Malt 8100. S. M. L. R.  
 Hops. 20. Yeast 37. 60. Yeast 37. 10. Yeast 39. 15. R. 639  
 20. B. L. L. 39. 15. d. 10. M. 12. M. A.

615 am Started Mash <sup>153</sup> 84. First run 18. 9/0  
 635 " Malt all in Last " 1. 9/0  
 650 " Spindlet on 20. Steam 13."  
 705 " Finished Mash Water 84.  
 750 " Set Saps 154. H  
 800 " Sparged <sup>170</sup> 144. Hops 14. <sup>144</sup> H  
 252

In hoppers. Out. Balling  
 185 166. 12.4%0

Yeast from Claude 150 lbs

Mashed Dec. 19<sup>th</sup> 3.2%0

No 1 Linn All. Dec. 11<sup>th</sup> 140  
 Malt 9000. S. M. L. R.  
 Hops. 30. B. L. L. 39. 60. B. L. L. 39. 40. Yeast. 37. 30. B. L. L. 39  
 15. d. 10. M. 3. 20. 4. 14. 12. M. A.

645 am Started Mash <sup>153</sup> 84. First run 18.8%0  
 705 " Malt all in Last " 1. 9/0  
 720 " Spindlet on 20. Steam 13."  
 735 " Finished Mash Water 84.  
 820 " Set Saps 154. H  
 830 " Sparged <sup>170</sup> 144. Hops. — <sup>144</sup> H  
 252

In hoppers. Out. Balling  
 184. 165. 13.3%0

Yeast off No. 152. Brew 100. lbs

Mashed Dec. 20. 3. %0.

No 2 June. Ale. Dec. 17<sup>th</sup> / 40  
 Malt 9000. S. M. L. A.  
 Hops 30. B. L. 39 60. B. L. 39 40. Yugo. 39 30. B. L. 39  
 15. d. 10. M. 3. L. P. H. S. M. A.

645. <sup>am</sup> Started Mash  $\frac{153}{86}$ . First run 19.0%  
 705. " Malt all in Last " 1.2%  
 720. " Underlet on  $\frac{210}{20}$  Steam 13"  
 735. " Finished Mash. Water 86.  
 820. " Set Saps 154.4 20.  
 830. " Sparged 142. Hops 3 142.  
 251

In keoper. Out. Balling  
 184. 165. 13.5%

Yeast off No 155 Brew 100 Lbs

Washed Dec 21<sup>st</sup> 2.4%

No 3 June. Ale. Dec 17<sup>th</sup> / 40  
 Malt 9000. S. M. L. A.  
 Hops 30. B. L. 39 60. B. L. 39 40. Yugo. 39 30. Yugo. 39  
 15. d. 10. M. 3. L. P. H. S. M. A.

645. <sup>am</sup> Started Mash  $\frac{153}{92}$ . First run 18.2%  
 705. " Malt all in Last " 1.5%  
 720. " Underlet on  $\frac{210}{20}$  Steam 13"  
 735. " Finished Mash. Water 92.  
 820. " Set Saps 154.4 20.  
 830. " Sparged 136. Hops 3 136.  
 251

In keoper. Out. Balling  
 184. 165. 13.5%

Yeast off No 157 Brew 100 Lbs

Washed Dec 26<sup>th</sup> 2.9%

No 4 Sun

Ale.

Dec. 18<sup>th</sup> / 40.

Malt 9000. L. M. L.

Hops. 30 lb. L. <sup>39</sup> 40. Yuz. 37 lb. L. <sup>39</sup> 30 Yuz. <sup>39</sup>

15 L. 10. M. 3. L. P. H. Y. M. S.

645 am	Started Mash $\frac{153}{84}$	First run 18.9%
705 "	Melt all in $\frac{210}{20}$	Last " 1.2%
720 "	Underlet on $\frac{20}{20}$ Steam $13\frac{1}{2}$ "	
735 "	Finished Mash	Water 86
820 "	Set Saps $\frac{154}{170}$ H	20
830 "	Sparge $\frac{172}{170}$ Hops $\frac{170}{4}$	142
		$\frac{4}{252}$

In Copper.	Out.	Boiling
184.	165.	13.5%

Yeast off No. 154. Brew 100 Lbs.

Washed Dec. 27<sup>th</sup> 2.7%

No 5 Sun

Stag Head.

Dec. 19<sup>th</sup> / 40

Malt 8500. L. M. L.

Hops. 25 lb. L. <sup>39</sup> 30 lb. L. <sup>39</sup> 40. Yuz. 37 lb. L. <sup>39</sup>

15 L. 10. M. 1/2. M. S.

645 am	Started Mash $\frac{153}{80}$	First run 18.8%
705 "	Melt all in $\frac{210}{20}$	Last " 1.3%
720 "	Underlet on $\frac{20}{20}$ Steam $13\frac{1}{2}$ "	
735 "	Finished Mash	Water 80.
820 "	Set Saps $\frac{154}{173}$ H	20.
830 "	Sparge $\frac{173}{173}$ Hops $\frac{170}{4}$	143.
		$\frac{4}{247}$

In Copper.	Out.	Boiling
182	163	13.9%

Yeast off No 154. Brew 102 Lbs

Washed Dec. 28<sup>th</sup> 2.3%

9069. & 70. Lager. Dec. 20<sup>th</sup>/40  
 Malt 8100. S. M. L.  
 Hops 20. <sup>39</sup> 60. <sup>07</sup> 10. <sup>39</sup> 15. B. <sup>39</sup>  
 20. B. <sup>40</sup>  
 15. S. 10. M. 4. M. S.

615. <sup>153</sup> Started Mash 80 First run 18.4  
 635. " Malt all in Last " 0.5  
 650. " Underlet on <sup>210</sup> 20 Steam 13.5  
 705. " Finished Mash Water 80  
 750. " set taps 15.4. <sup>20</sup>  
 800. " Sprayed 148. Hops <sup>170</sup> 4  
 25.2

Into Copper	Out	Balling
185	164	12.4%

Yeast off 15 B. Brew 150 lbs.

Washed Dec. 30<sup>th</sup> 3.3%

No. 6 Ton

Ale

December 23<sup>rd</sup>/40

Malt - 9000 lbs. C M Co  
 Hops - 30 lbs. B.C. <sup>139</sup>, 60 B.C. <sup>39</sup>, 40 Yugoslav <sup>37</sup>, 30 B.C. <sup>32</sup> 160 lbs  
 15 S.; 10 M.; 3 g. P.; K. M. S.

6.45 <sup>A.M.</sup> Started to mash <sup>153°</sup> 84 First runs 19.1%  
 7.05 " Malt all in Last runs 1.0%  
 7.20 " Underlet on <sup>210</sup> 20 Steam 13.5 "  
 7.35 " Finished mashing Water 84  
 8.20 " set taps; heat - 154° <sup>20</sup>  
 8.30 " Sprayed <sup>170</sup> 144 Hops <sup>170</sup> 4  
 25.2 lbs.

Into Copper	Out of Cop	Balling
184.	165.	13.5%

Yeast off No 101. Brew 100 lbs.

Washed Jan. 2<sup>nd</sup> 2.4%

No 69770. *Lager.* Dec. 30<sup>th</sup>/40.  
 Malt 8100. *h. M. h.*  
 Hops 20. *Yugol. 3<sup>rd</sup> 60. Yugol. 3<sup>rd</sup> 10. Yugol. 3<sup>rd</sup> 10. H. 6. 3<sup>rd</sup>*  
 20. *B. h. 8. 4<sup>th</sup>*  
 15. *S. 10. M. 12. M. A.*

615- <i>unc</i>	Started Mash $\frac{153}{74}$	First run 14.3%
635 "	Malt all in	Last " .03%
650 "	Wunderlet on $\frac{210}{20}$ Steam 13.1/2"	
705 "	Finished Mash	Water $\frac{74}{20}$
760 "	Set Saps $\frac{154}{170}$	$\frac{16\frac{1}{2}}{4}$
800 "	Sparged $\frac{154}{4}$ Hops $\frac{170}{4}$	$\frac{252}{4}$

In Copper.	Out.	Balling
185	167.	12.4%

Yeast off No 164. Brew. 150. Lbs.

Rack'd Jan. 9<sup>th</sup> No 69. 3. 35. No 70. 3. 46%

No 72 *Lager.* Stag Road. Jan. 2<sup>nd</sup>/41.  
 Malt 8500. *h. M. h.*  
 Hops 25. *B. h. 3<sup>rd</sup> 40. B. h. 3<sup>rd</sup> 60. Yugol 3<sup>rd</sup> 25. B. h. 4<sup>th</sup> 40*  
 15. *S. 10. M. 12. M. A.*

645- <i>unc</i>	Started Mash $\frac{153}{82}$	First run 18.9%
705 "	Malt all in	Last " .1%
720 "	Wunderlet on $\frac{210}{20}$ Steam 13"	
735 "	Finished Mash	Water 82.
820 "	Set Saps 154. #	$\frac{20}{141}$
830 "	Sparged $\frac{170}{4}$ Hops $\frac{170}{4}$	$\frac{4}{247}$

In Copper.	Out.	Balling
182	163.	13.1%

Yeast off No 165 Brew 100 Lbs.

Run in Salt Sacks Jan. 3<sup>rd</sup> 11.7%

Rack'd January 10/41 Balling - 24.5%

No. 2 Tun

Ale

January 7<sup>th</sup> 1941

Malt 9000 lbs. C. M. C.

Hops 30 B. 1<sup>st</sup> 60 B. 1<sup>st</sup> 40. Yeast 37 30 B. 1<sup>st</sup> 40  
15 S. 10 M. 3 L. 1 P. 1 R. 1 G. 1 H. 1 A.

645 am	Started Mash	$\frac{153}{84}$	First runs	19.3%
705 "	Malt all in		Last "	1.0%
720 "	Underlet on	$\frac{210}{20}$	Steam	13 1/2"
735 "	Finished Mash		Water	84
820 "	Set Taps	10 1/4"		20
830 "	Sparged	$\frac{170}{144}$	Hops	4
				<u>252</u>
	In Copper	184	Out of Cop.	166
			Balling	13.6%

Yeast off No. 164 Brew 100 lbs

Racked January 15/41 Balling - 2.55%

No. 3 Tun

Ale

January 9<sup>th</sup> 1941

Malt - 9000 lbs. C. M. C.

Hops - 30 B. C. 1<sup>st</sup>, 60 B. C. 1<sup>st</sup>, 40 Yeast 1<sup>st</sup>, 30 B. C. 1<sup>st</sup> = 160"  
15 S.; 10 M.; 3 qt. D.; K. M. S.

6.45 AM	Started mash	$\frac{153}{84}$	First runs	19.1%
7.05 "	Malt all in		Last runs	2.0%
7.20 "	Underlet on	$\frac{210}{20}$	Steam	13 1/2"
7.35 "	Finished mashing		Water	84
8.20 "	Set Taps; Heat	153°		20
8.30 "	Sparged	$\frac{170}{144}$	Hops	4
				<u>252</u>
	In Copper	182	Out of Cop.	164
			Balling	13.6%

Yeast off No. 164 Brew 100 lbs

Racked January 17/41 Balling - 2.45%

No. 4 Tun

Ale

January 14/41

Malt - 9000 lbs. C.M.C.

Hops - 30 B.C.<sup>40</sup>; 60 B.C.<sup>40</sup> & 40 Yugas<sup>37</sup>; 30 B.C. 9dgs<sup>40</sup> = 160\*  
158; 10 M; 39lb. Pn.; K.M.S.6.50<sup>am</sup> Started to mash -  $\frac{153}{82}$ 

7.10 Malt all in. T-

7.20 Underbit started -  $\frac{210}{20}$ ; 8'-14'

7.40 Finished mashing. T-156°

8.25 Set taps; Heat - 154°

8.35 Sparge -  $\frac{170}{46}$ ; Hop -  $\frac{180}{42}$ 

First run - 20.35%

Last - 1.65%

Water - 82

 $\frac{30}{145}$  $\frac{42}{952\frac{1}{2}}$ 

In. Cg.

182 bbls.

Out of Cg.

-18 -

164 bbls.

Balling.

13.7%

Yeast - \* 168 &amp; 169 Brews (100 lbs. + 7).

Racked January 22/41 Balling - 2.6%

No. 5 Tun

Stag Head

January 16/41

Malt - 8500 lbs. C.M.C.

Hops - 25 B.C.<sup>40</sup>; 30 B.C.<sup>40</sup> 170 Yugas<sup>37</sup>; 25 B.C. 9dgs<sup>40</sup> = 150\*  
158; 10 M; K.M.S.6.55<sup>am</sup> Started to mash -  $\frac{132}{76}$ 

7.13 Malt all in. T-

7.23 Underbit started -  $\frac{210}{20}$ ; 8'-13'

7.43 Finished mashing; T-156°

8.27 Set taps; Heat - 153°-152°

8.37 Sparge -  $\frac{170}{52}$ ; Hop -  $\frac{180}{3}$ 

First run - 19.6%

Last - 1.2%

Water - 76

 $\frac{30}{152}$  $\frac{3}{251}$ 

In. Cg.

182 bbls.

Out of Cg.

-19 -

165 bbls.

Balling.

~~13.0%~~ 13.0%

Yeast - \* 169 Brew (100 lbs. + 7).

Racked January 24/41 Balling - 2.4%



No. 69 + 70 Turn Lager  
 Malt - 8100 lb. C.M.C.  
 Hops - 20 Yugas<sup>27</sup>; 60 Yugas<sup>27</sup> + 10 Yugas<sup>27</sup> + 15 B.C.<sup>29</sup>; 20 B.C. P. = 125<sup>27</sup>  
 15 S; 10 M; K.M.S.

6.20 <sup>am</sup>	Started to mash - $\frac{153}{74}$	First run - 19.6%
6.45	Malt all in. T -	Last - - - 0.7%
6.55	Underlet started - $\frac{20}{20}$ ; S-14'	Water - $\frac{74}{20}$
7.15	Finished mashing; T-156'	185
8.00	Set taps; Heat - $\frac{153}{185}$	<u>3</u>
	Sponge - $\frac{170}{185}$ ; Hsp - $\frac{170}{3}$	<u>252</u>

Into Cg.	Out of Cg.	Balling.
185 lbs.	-19 -	166 lbs.
		169 - 12.25%
		" 70 - 12.40%

Yeast - From Wahl + Heinemann  
 (175 lb. compressed) Air - 11'

Racked ~~February~~ ~~January~~ ~~31~~ Balling - 2.7%

No. 6 Turn Ale  
 Malt - 9000 lb. C.M.C.  
 Hops - 30 B.C.<sup>27</sup>; 60 B.C.<sup>27</sup> + 40 Yugas<sup>27</sup>; 30 B.C. P. = 160<sup>27</sup>  
 15 S; 10 M; 30 P. R.; K.M.S.

6.50 <sup>am</sup>	Started to mash - $\frac{153}{80}$	First run - 20.8%
7.10	Malt all in. T -	Last - - - 0.7%
7.20	Underlet started - $\frac{20}{20}$ ; S-16'	Water - $\frac{80}{20}$
7.43	Finished mashing; T-156'	150
8.28	Set taps; Heat - $\frac{154}{170}$ - $\frac{155}{5}$	<u>5</u>
	Sponge - $\frac{170}{150}$ ; Hsp - $\frac{170}{5}$	<u>255</u>

Into Cg.	Out of Cg.	Balling
184 lbs.	-19 -	165
		13.85%

Yeast - 171 Brew (100 lb + 7)

Racked ~~January~~ ~~30~~ Balling - 2.6%

No. 2 Tun Ale January 23/41  
 Malt - 9000 lbs. C. M. C.  
 Hops - 30 B. C. <sup>120</sup>; 60 B. C. <sup>40</sup> + 40 <sup>127</sup> Lagers; 30 B. C. <sup>40</sup> Idgs = 160 <sup>40</sup>  
 15 S; 10 M; 3 qts. P.; K. M. S.;

6.50 am	Started to mash - $\frac{153}{78}$	First run - 20.67
7.10	Malt all in	Last " - 1.07
7.20	Mashlet started - $\frac{210}{20}$ ; S - 15'	Water - 78
7.40	Finished mashing; T - 157'	20
8.25	Set taps Heat $\frac{155}{15}$	152
	Springs - $\frac{170}{15}$ ; Hops - $\frac{170}{3}$	3
		<u>253</u>

In by	Out of by	Balling
185 hbl.	- 18 - 167 hbl.	13.6%

Yeast - From Oland's (100 lbs + 7.)  
 Packed Feb 1st 2.6%

No. 3 Tun Stag Head. January 28/41  
 Malt 8500. C. M. C.  
 Hops - 25 B. C. <sup>120</sup> + 40 B. C. <sup>40</sup> + 60 <sup>127</sup> Lagers <sup>34</sup> = 26. <sup>40</sup> <sup>40</sup>  
 15 S. 10 M. 4. M. S.

6.50 am	Started Mash $\frac{163}{78}$	First run 9.2%
7.15	Malt all in	Last " 0.7%
7.30	Mashlet on $\frac{210}{20}$ Steam 14"	
7.45	Finished Mash	Water 78
8.30	Set Taps $\frac{157}{15}$ Heat $\frac{152}{15}$	20
8.40	Springs $\frac{170}{15}$ Hops $\frac{170}{3}$	102
		<u>251</u>

In by	Out.	Balling
182	143.	13.5%

Yeast off 2a 174 Brew 100 lbs.

Packed February 5/41 Balling - 2.35%

No 4 Sun All. January 30<sup>th</sup> 1941  
 Malt 9000 lb. P. M. L.  
 Hops 30 lb. L. H. 40 80 lb. L. H. 20 lb. P. H. 40 30<sup>440</sup>  
 15 lb. S. 10 lb. M. 3 lbs. P. H. 2 lb. M. S.

Started Mash <sup>153</sup> 84  
 Malt all in <sup>210</sup> 20  
 Unclut on 20 steam <sup>146</sup> 4  
 Finished Mash <sup>254</sup>  
 Set Saps <sup>170</sup> 196  
 Sparged <sup>170</sup> Hops <sup>170</sup> 4  
 First run <sup>196</sup>  
 Last <sup>10%</sup>

In Copper.	Out.	Balling
184	165	13.5%

Yeast off No 174 Brand 100 lbs.

Recked February 7/41 Balling - 2.75%

No 5 Sun. All. February 4/41  
 Malt - 9000 lb. P. M. L.  
 Hops - 30 lb. P. H. 40 50 lb. P. H. 20 lb. P. H. 30 Kent = 160<sup>40</sup>  
 15 S; 10 M; 3 lbs. P. H.; 1 lb. S.

7.05 am Started to mash - <sup>153</sup> 82  
 7.25 Malt all in <sup>210</sup>  
 7.35 Unclut on - <sup>20</sup> 14'  
 7.55 Finished mash - T. 152  
 8.40 Set taps; Heat - 154°  
 Spurge - <sup>170</sup> 147; Hops - <sup>170</sup> 3  
 First run - 20.07  
 Last " - 1.37  
 Water - 82  
 20  
 147  
 3  
 252

Into Cp.	Out of Cp.	Balling
184 bbl.	-19 - 165 bbl	13.4%

Yeast - Off No. 175 Brand (100 lbs + 2).

Mashed Feb. 12<sup>th</sup> 2.5%

No 6 Turn

Ale.

February 5/41

Malt - 9000 lbs. C.M.C.

Hops - 30 B.C. 9<sup>th</sup>; 80 B.C. + 20 B.C. 9<sup>th</sup>; 30 Kents = 160<sup>+</sup>  
15 S; 10 M; 3<sup>rd</sup> Pa.; K.M. 8.7.15<sup>am</sup> Started to mash -  $\frac{153}{82}$ 

7.35 " Malt all in.

7.45 " Underlet on -  $\frac{210}{20}$ ; S - 15'

8.08 " Finished mashing; T - 156°

8.50 " Started set taps; Heat - 154°  
Spray -  $\frac{170}{147}$ ; Heat -  $\frac{170}{3}$ 

Into Cyp.

183 hbl.

Out of Cyp.

-19 -

164 hbl.

Ballinj.

13.55%

Yeast - \* 175 + 176 Brew (100 lbs + 7).

Racked Feb. 13<sup>th</sup> 2.5%

No 7 Turn

Ale

February 6/41

Malt - 9000 lbs. C.M.C.

Hops - 30 B.C. 9<sup>th</sup>; 80 B.C. + 20 B.C. 9<sup>th</sup>; 30 Kents = 160<sup>+</sup> all 1700<sup>+</sup>  
15 S; 10 M; H.M. 8<sup>th</sup>; 3<sup>rd</sup> Pa.7.00<sup>am</sup> Started to mash -  $\frac{153}{82}$ 

7.20 " Malt all in. T.

7.30 " Underlet on -  $\frac{210}{20}$ ; S - 15'

7.50 " Finished mashing; T - 157°

8.35 " Set taps; Heat - 154°  
Spray -  $\frac{170}{146}$ ; Heat -  $\frac{170}{3}$ 

Into Cyp.

183 hbl.

Out of Cyp.

-18 -

165 hbl.

Ballinj.

13.5%

Yeast - \* 176 Brew (100 lbs + 7).

Racked Feb. 14<sup>th</sup> 2.8%

No. 2 Turn

Step Need

February 7/41

Malt - 8500 lb. @ M. G.

Hops - 25 B. C. <sup>1.5</sup>%; 40 B. C. <sup>1.0</sup>%; + 60 Sugar; 25 Kunt <sup>1.5</sup> - 150 #  
 15 S; 10 M; K.M.S.

7.10 - Started to mash <sup>153</sup>/<sub>80</sub>

7.30 - Malt all in. T =

7.40 - Underlet on <sup>111</sup>/<sub>20</sub> 5'-14"

8.00 - Finished mashing; T = 156

8.45 - Set taps; Heat -

Spring - <sup>170</sup>/<sub>146</sub>; Hy <sup>170</sup>/<sub>3</sub>

Into Cyp.

182 hbl

Out of Cyp

-19-

163 hbl

Balling.

13.0%

Yeast - \* 176 + 45 lbs from (Laud's)

Racked Key. 15<sup>th</sup> 2.4%

First run -

Last -

Water - 80

20

146

3

249

No. 3 Turn

Ale.

February 10/41

Malt 9000 lb. M. G.

Hops 30 B. C. <sup>1.5</sup>%; 80 B. C. <sup>1.0</sup>%; 20 B. C. <sup>1.5</sup>%; 30 Kunt <sup>1.5</sup>  
 15 S. 10 M. 3 Str. M. G. K. M. S.

7.15 - Started Mash <sup>153</sup>/<sub>84</sub>

7.36 -

7.45 -

8.00 -

8.50 -

Started Mash <sup>153</sup>/<sub>84</sub>Malt all in <sup>111</sup>/<sub>20</sub>Underlet on <sup>111</sup>/<sub>20</sub> Steam 14 1/2"

Finished Mash

Set Taps <sup>170</sup>/<sub>144</sub>Sparged 144. Hops <sup>170</sup>/<sub>7</sub>

First run 19.6

Last " 1.9%

Water 84

20

252

In baffles.

183.

Out.

164.

Balling.

13.5% <sup>1.0</sup>/<sub>10</sub>

Yeast off No. 174 Run 105 hbl.

Racked Key. 18<sup>th</sup> 2.5%

No 4 Sun

All.

February 11<sup>th</sup> 41

Malt 9000. L. M. L. L.  
 Hops 30. B. L. L. 80. B. L. 20. B. L. L. 30. Heat 40  
 15. L. 10. M. 3. L. L. P. L. M. L.

655<sup>am</sup>Started Mash  $\frac{153}{86}$  First run 19.2%

715 " Malt all in Heat " 2.8%

725 " Underlet on 20. Steam 14.1/2

745 " Finished Mash Water 86

830 " Set Sops 153.4

Spaced 142. Gap Sp 4.  $\frac{20}{142}$   
 $\frac{4}{252}$

In Copper. Out. Balling  
 188 164 13.5%

Yeast off 178. Brew 100. L. L.

Racked February 19/41 Balling - 2.45%

No 5 Sun

All.

February 12<sup>th</sup> 41

Malt 9000. L. M. L. L.  
 Hops 30. B. L. L. 80. B. L. 20. B. L. L. 30. Heat 40  
 15. L. 10. M. 3. L. L. P. L. M. L.

710<sup>am</sup> Started Mash  $\frac{153}{82}$  First run 20.9%

730 " Malt all in Heat " 1.0%

740 " Underlet on 20. Steam 16

800 " Finished Mash Water 82

845 " Set Sops 152.4

Spaced 146. Gap Sp 4.  $\frac{20}{146}$   
 $\frac{4}{252}$

In Copper. Out. Balling  
 183 164 13.5%

Yeast off 179. Brew 103. L. L.

Racked February 20/41. Balling - 2.95%

Sun No 5 Feb. 12/41

Low - 10/11

Sun No 4 Feb. 11/41

Low - 10/11

No 6 Sun

Stag head. Feb. 13<sup>th</sup>/41  
 Malt 8500. b. M. 60  
 Hops 25. B. L. 40. B. L. 60. Gypsum <sup>37</sup> 25. Yeast 124  
 15. S. 10. M. 12. M. S.

650 am Started Mash <sup>153</sup> 78 First run 18.9%  
 710 " Malt in Last " 8%  
 720 " Underlet <sup>210</sup> 20. Steam 14"  
 735 " Finished Mash Water 78  
 820 " hot Saps <sup>194</sup> 170 20  
 830 " Sprayed <sup>147</sup> 147. Hops <sup>4</sup> 4 147  
 249

In Copper. Out. Balling  
 182. 163. 13.9%

Yeast off 139 Brew 103. Lbs.

Racked Feb. 21/41 Balling - 2.37

No 7 Sun

Stag head. Feb. 14<sup>th</sup>/41  
 Malt 8500. b. M. 60  
 Hops 25. B. L. 40. B. L. 60. Gypsum <sup>37</sup> 25. Yeast 40  
 15. S. 10. M. 12. M. S.

715 am Started Mash <sup>153</sup> 78 First run 18.9%  
 735 " Malt in Last " 1.9%  
 745 " Underlet <sup>210</sup> 20. Steam 14"  
 800 " Finished Mash Water 78.  
 845 " hot Saps <sup>154</sup> 147 20  
 865 " Sprayed <sup>147</sup> 147. Hops <sup>4</sup> 4 147  
 259

In Copper. Out. Balling  
 182 163 18.9%

Yeast off No 180 Brew 104. Lbs.

Racked Feb. 22/41 Balling - 2.47

No 1 Sun All. Feb. 17<sup>th</sup> No 186

Malt 9000. b. M. 60  
 Hops 30. B. L. 80. B. L. 20. B. L. 30. Yeast 40

645 am Started Mash <sup>153</sup> 86 First run 19.4%  
 705 " Malt all in Last " 1.2%  
 715 " Underlet <sup>210</sup> 20. Steam 15"  
 735 " Finished Mash Water 86  
 820 " hot Saps <sup>154</sup> 142 20  
 830 " Sprayed <sup>142</sup> 142. Hops <sup>4</sup> 4 142  
 262

In Copper. Out. Balling  
 183 164 13.5%

Yeast off No 181 Brew 105 Lbs.

~~Racked Feb. 22/41 Balling 2.47~~

Racked Feb. 26/41 Balling - 2.67

No 2 Tun

Ale.

Feb. 18/41.

Malt - 9000 lb. C.M.C.  
 Hops - 30 B.C. 9<sup>40</sup>; 80 B.C. + 20 B.C. 9<sup>40</sup>; 30 Kents = 160<sup>40</sup>  
 15 S; 10 M; K.M.S. ; 3 qts. P.

6.45<sup>am</sup> Started to mash -  $\frac{153}{82}$ 7.05 Malt all in.  $\frac{210}{20}$ 7.15 Underlet on -  $\frac{20}{20}$ ; 5-16'

7.35 Finished mashing; T-157

8.20 Set taps; Heat - 154<sup>40</sup>Sponge -  $\frac{170}{146}$ ; Hyg. -  $\frac{181}{3}$ 

First run -

Last - -

Water - 82

20

146

3

251

In Copper                      Out of Copper  
 183 hbl. -19- 164 hbl.

Balling;  
 13.7%

Yeast - \* 182 Brew (100 lb.).

Racked February 21/41

Balling - 2.5%

No 3 Tun

Brew 188

Ale

February 19/41.

Malt - 9000 lb. C.M.C.  
 Hops - 30 B.C. 9<sup>40</sup>; 80 B.C. + 20 B.C. 9<sup>40</sup>; 30 Kents = 160<sup>40</sup>  
 15 S; 10 M; K.M.S.; 3 qts. P.

6.47<sup>am</sup> Started to mash -  $\frac{153}{82}$ 7.07 Malt all in.  $\frac{210}{20}$ 7.19 Underlet on -  $\frac{20}{20}$ ; 5-17-18'

7.45 Finished mashing; T-157-158

8.30 Set taps; Heat - 155<sup>40</sup>Sponge -  $\frac{170}{145}$ ; Hyg. -  $\frac{170}{5}$ 

First run - 19.7%

Last - - 1.3%

Water - 82

20

145

5

252

In Copper                      Out  
 183 hbl. -19- 164 hbl.

Balling;  
 13.7%

Yeast - \* 183 Brew (100 lb.).

Racked February 27/41 Balling - 2.8%

Nos 69-70 Tun.

Lager

February 20/41.

Malt - 8100 lb. C.M.C.  
 Hops - 20 Yagers<sup>37</sup>; 60 Yagers<sup>37</sup>; 10 Yagers<sup>39</sup>; 15 B.C.; 20 B.C. 9<sup>40</sup> = 125<sup>40</sup>  
 15 S; 10 M; K.M.S.

6.19<sup>am</sup> Started to mash -  $\frac{153}{78}$ 6.39 Malt all in.  $\frac{210}{20}$ 6.49 Underlet on -  $\frac{20}{20}$ ; 5-15'

7.04 Finished mashing; T-157

7.54 Set taps; Heat - 154<sup>40</sup>Sponge -  $\frac{170}{151}$ ; Hyg. -  $\frac{170}{4}$ 

First run - 18.55%

Last - - 2.0%

Water - 78

20

151

4

253

In Copper                      Out of Copper  
 185 hbl. -19- 166 hbl.

Balling;  
 12.3%

Yeast - From Oland. (150 lb.).

No 4 Tun

Brew 190

Stag Head.

Feb. 21/41.

Malt - 8500 lb. C.M.C.  
 Hops - 25 B.C. 9<sup>40</sup>; 40 B.C. + 10 Yagers<sup>37</sup>; 25 Kents = 150<sup>40</sup>  
 15 S; 10 M; K.M.S.;

6.46<sup>am</sup> Started to mash -  $\frac{153}{82}$ 7.07 Malt all in.  $\frac{210}{20}$ 7.17 Underlet on -  $\frac{20}{20}$ ; 5-15'

7.37 Finished mashing; T-157

8.20 Set taps; Heat - 154<sup>40</sup>Sponge -  $\frac{170}{144}$ ; Hyg. -  $\frac{170}{4}$ 

First run - 18.8%

Last - - 0.9%

Water - 82

20

144

4

250

In Copper                      Out of Copper  
 182 hbl. -19- 163 hbl.

Balling;  
 12.8%

Yeast - \* 184 Brew (100 lb.).

Racked March 1/41 Balling - 2.3%



No. 5 Tun. Ale. Feb. 24/41  
 Malt - 9000 lb. C. M. C.  
 Hops - 30 B.C. 9.4g; 80 B.C. + 20 B.C. 9.4g; 30 Kent = 160<sup>+</sup>  
 15 S; 10 M; K.M.S.; 29 1/2 P.

6.50	Started to mash - $\frac{152}{84}$	First run - 19.87
7.10	Malt all in	Last - 0.87
7.20	Underlet on - $\frac{210}{20}$ ; 5-14	Water - 84
7.40	Finished mashing; T	20
8.25	Set taps; Heat - 154	143
	Sparge - $\frac{170}{143}$ ; H <sub>2</sub> O - $\frac{170}{4}$	<u>4</u>
		251

In Cyp.	Out of Cyp.	Balling
183 hbl.	-19- 164 hbl.	13.55%

Yeast - \* 186 Brew (105 lb.)

Racked March 4/41 Balling - 2.7%

No. 6 Tun Brew No. 192 Ale Feb. 25/41  
 Malt - 5100 lb. C. M. C.  
 Hops - 30 B.C. 9.4g; 80 B.C. + 20 B.C. 9.4g; 30 Kent = 160<sup>+</sup>  
 15 S; 10 M; 7 K.M.S.; 39 1/2 P.

6.50	Started to mash - $\frac{183}{82}$	First run - 20.057
7.10	Malt all in T	Last - 1.17
7.20	Underlet on - $\frac{210}{20}$ ; 5-16	Water - 82
7.40	Finished mashing; T-158	20
8.25	Set taps; Heat - 155	145
	Sparge - $\frac{170}{145}$ ; H <sub>2</sub> O - $\frac{170}{4}$	<u>4</u>
		251

In Cyp.	Out	Balling
183 hbl.	-19- 164 hbl.	13.6%

Yeast - \* 180 Brew (105 lb. + 7)

Racked March 5/41 Balling - 2.6%

No. 7 Tun. Stage Head. February 26/41  
 Malt - 8500 lb. C. M. C.  
 Hops - 25 B.C. 9.4g; 60 B.C. + 40 Gages; 25 Kent = 150<sup>+</sup>  
 15 S; 10 M; K.M.S.;

7.12	Started to mash - $\frac{153}{78}$	First run - 20.17
7.31	Malt all in T	Last - 0.77
7.41	Underlet on - $\frac{210}{20}$ ; 5-15'	Water - 78
8.00	Finished mashing; T-158	20
8.45	Set taps; Heat - 156	148
	Sparge - $\frac{170}{148}$ ; H <sub>2</sub> O - $\frac{170}{4}$	<u>4</u>
		250

In Cyp.	Out of Cyp.	Balling
182 hbl.	-19- 163 hbl.	12.87%

Yeast - \* 188 Brew (111 lb. + 7)

Racked March 6/41 Balling - 2.4%

No. 1 Tun Brew No. 194 Brew Ale Feb. 27/41  
 Malt - \* 9000 lb. C. M. C.  
 Hops - 30 B.C. 9.4g; 80 B.C. + 20 B.C. 9.4g; 30 Kent = 160<sup>+</sup>  
 15 S; 10 M; K.M.S.; 39 1/2 P.

7.10	Started to mash - $\frac{153}{84}$	First run - 19.657
7.30	Malt all in	Last - 1.37
7.40	Underlet on - $\frac{210}{20}$ ; 5-15'	Water - 84
8.00	Finished mashing; T	20
8.45	Set taps; Heat - 153-154	143
	Sparge - $\frac{170}{143}$ ; H <sub>2</sub> O - $\frac{170}{4}$	<u>4 1/2</u>
		251 1/2

In Cyp.	Out of Cyp.	Balling
183 hbl.	-19- 164 hbl.	13.7%

Yeast - \* 181 Brew (105 lb. + 7)

Racked March 7/41 Balling - 3.2%

196 175.

No 2 Turn Stag Head February 28/41

Malt - 8500 lb. C.M.C.

Hops - 25 B.C. 9 lbs; 60 B.C. 40 lbs; 25 Kent = 150 #  
15 S; 10 M; K.M.S.7.12 am Started to mash -  $\frac{153}{78}$ 

First run - 19.4%

7.31 " Malt all in  $\frac{210}{20}$ ; 8 - 14 1/2'

Last " - 0.7%

7.41 " Underlet on -  $\frac{210}{20}$ ; 8 - 14 1/2'

Water - 78

8.00 " Finished mashing; T - 158°

20

8.45 " Set taps; Heat - 154°

148

Sparge -  $\frac{170}{147}$ ; H<sub>2</sub>O -  $\frac{170}{4}$ 250

Into Cyp.	Out of Cyp.	Balling.
189 bbl.	-19 - 163 bbl.	13.0%

Yeast - \* 190 &amp; 191 Brew (109 lbs + 7).

Racked Mar. 8/41 Balling - 2.25%

No 3 Turn Brew 196. Ale. March 3/41

Malt - 9000 lb. C.M.C.

Hops - 30 B.C. 9 lbs; 80 B.C. + 20 B.C. 9 lbs; 30 Kent = 160 #  
15 S; 10 M; K.M.S.; 39 lb. P.7.10 am Started to mash -  $\frac{153}{82}$ 

First run - 20.0%

7.30 " Malt all in  $\frac{210}{20}$ 

Last " - 0.7%

7.40 " Underlet on -  $\frac{210}{20}$ ; 5 - 15'

Water - 82

8.00 " Finished mashing; T - 158°

20

8.45 " Set taps; Heat - 155°

147

Sparge -  $\frac{170}{147}$ ; H<sub>2</sub>O -  $\frac{170}{4}$ 253

Into Cyp.	Out of Cyp.	Balling.
183 bbl.	-19 - 164 bbl.	13.7%

Yeast - \* 191 Brew (105 lbs + 7).

Racked Mar. 10/41 Balling - 2.55%

191  
197.

No 4 Turn. Ale. March 4/41

Malt - 9000 lb. C.M.C.

Hops - 30 B.C. 9 lbs; 80 B.C. + 20 B.C. 9 lbs; 30 Kent = 160 #  
15 S; 10 M; K.M.S.; 39 lb. P.7.10 am Started to mash -  $\frac{153}{82}$ 

First run - 19.5%

7.30 " Malt all in T.

Last " - 0.7%

7.40 " Underlet on -  $\frac{210}{20}$ ; 5 - 14'

Water - 82

8.00 " Finished mashing; T - 157°

20

8.45 " Set taps; Heat - 155°

147

Sparge -  $\frac{170}{147}$ ; H<sub>2</sub>O -  $\frac{170}{4}$ 253

Into Cyp.	Out of Cyp.	Balling.
183 bbl.	-19 - 164 bbl.	13.5%

Yeast - \* Brew No 192. (105 lbs + 7).

Note: A leak developed in the attenuating coil during  
night of March 6<sup>th</sup>. Salt water, to the extent of 300-400  
gals. flowed into the tun.

No 5 Turn Brew No. 198. Ale. March 5/41

Malt - 9000 lb. C.M.C.

Hops - 30 B.C. 9 lbs; 80 B.C. + 20 B.C. 9 lbs; 30 Kent = 160 #  
15 S; 10 M; K.M.S.; 39 lb. P.7.10 am Started to mash -  $\frac{153}{82}$ 

First run - 19.8%

7.30 " Malt all in  $\frac{210}{20}$ 

Last " - 1.6%

7.40 " Underlet on -  $\frac{210}{20}$ ; 5 - 13 1/2 - 14'

Water - 82

8.00 " Finished mashing; T - 158°

20

8.45 " Set taps; Heat - 156°

147

Sparge -  $\frac{170}{147}$ ; H<sub>2</sub>O -  $\frac{170}{4}$ 253

Into Cyp.	Out of Cyp.	Balling.
183 bbl.	-19 - 164 bbl.	13.55%

Yeast - \* 193 &amp; 194 Brew (105 lbs + 7).

Racked March 13/41 Balling - 2.55%

No. 6 Turn Brew No. 199 Ale March 6/41  
 Malt - 9000 lbs. C.M.C. all 1940's  
 Hops - 30 B.C. 94g; 80 B.C. + 20 B.C. 94g; 30 Kent = 160\*  
 15 S; 10 M; K.M.S.; 3 gals. Pr.

7 am Started to mash -  $\frac{153}{82}$  First run - 19.8%  
 Malt all in. T. Last - 1.0%  
 Underlet on -  $\frac{910}{20}$ ; 5' - 12"  
 Finished mashing; T = 157° Water - 82  
 Set trays; Heat - 156° 20  
 147  
 Sponge -  $\frac{170}{147}$ ; H<sub>2</sub>O -  $\frac{170}{4}$  4  
 253

Into Cys. Out of Cys. Balling.  
 183 bbl. -19- 164 bbl. 18.5%

Yeast - \* 193 + 194 Brews (108 lbs + 7).

Racked March 14/41 Balling - 2.8%

No. 7 Turn Brew No. 200 Stag Head March 7/41  
 Malt - 8500 lbs. C.M.C.  
 Hops - 25 B.C. 94g; 60 B.C. + 40 Gages; 25 Kent = 150\*  
 15 S; 10 M; K.M.S.;

7 am Started to mash -  $\frac{153}{78}$  First run - 19.17%  
 Malt all in. T. Last - 1.07%  
 Underlet on -  $\frac{910}{20}$ ; 5' - 12"  
 Finished mashing; T = 157° Water - 78  
 Set trays; Heat - 155° 20  
 150  
 Sponge -  $\frac{170}{150}$ ; H<sub>2</sub>O -  $\frac{170}{4}$  4  
 259

Into Cys. Out of Cys. Balling.  
 182 bbl. -19- 163 bbl. 12.9%

Yeast - \* 194 Brew (108 lbs + 7).

Racked March 15/41 Balling - 2.7%

No. 2 Turn. Ale March 10/41  
 Malt - 9000 lbs. C.M.C. all 1940's  
 Hops - 30 B.C. 94g; 80 B.C. + 20 B.C. 94g; 30 Kent = 160\*  
 15 S; 10 M; K.M.S.; 3 gals. Pr.

6.42 am Started to mash -  $\frac{153}{82}$  First runs - 19.5%  
 7.03 Malt all in. Last - 1.4%  
 7.13 Underlet on -  $\frac{910}{20}$ ; 5' - 12"  
 7.30 Finished mashing; T = 157° Water - 82  
 8.15 Set trays; Heat - 155° 20  
 147  
 Sponge -  $\frac{170}{147}$ ; H<sub>2</sub>O -  $\frac{170}{4}$  4  
 253

Into Cys. Out of Cys. Balling.  
 183 bbl. -19- 164 bbl. 13.5%

Yeast - \* 193 Brew (105 lbs + 7).

Racked March 18/41 Balling - 2.6%

No. 8 Turn Brew No. 202 Stag Head March 11/41  
 Malt - 8500 lbs. C.M.C.  
 Hops - 25 B.C. 94g; 60 B.C. + 40 Gages; 25 Kent = 150\*  
 15 S; 10 M; K.M.S.;

7.12 am Started to mash -  $\frac{153}{78}$  First runs - 19.07%  
 7.31 Malt all in. Last - 0.87%  
 7.41 Underlet started -  $\frac{910}{20}$ ; 5' - 12"  
 7.55 Finished mashing; T = 157° Water - 78  
 8.40 Set trays; Heat - 154° 20  
 150  
 Sponge -  $\frac{170}{150}$ ; H<sub>2</sub>O -  $\frac{170}{4}$  4  
 252

Into Cys. Out of Cys. Balling.  
 182 bbl. -19- 163 bbl. 12.9%

Yeast - \* 199 Brew (105 lbs + 7).

Racked March 19/41 Balling - 2.4%

No. 69 + 70 Turn Lager March 13/41.  
 Malt - 8100 lb. C.M.C.  
 Hops - 20 Gages, 60 Gages, 10 Gages + 15 B.C.; 20 B.C. 9/16; = 125\*  
 15 S; 10 M; K.M.S.

7.00 am	Started to mash - $\frac{153}{74}$	First runs - 18.6%
7.20	Malt all in	Last - 1.0%
7.30	Underlet on - $\frac{210}{20}$ ; 5-9'	Water - 74
7.45	Finished mashing; T-157	20
8.30	Set taps; Heat - 154	155
	Sparge - $\frac{170}{155}$ ; H <sub>7</sub> - $\frac{170}{4}$	4
		<u>253</u>

Into Cyp.	Out of Cyp.	Balling.
185 bbl.	-19-	166 bbl.
		12.2%

Yeast - Dando (150 lbs.)

Racked March 24/41 Balling - 2.8%

No. 4 Turn Brew 204 Ale March 14/41  
 Malt - 9000 lb. C.M.C.  
 Hops - 20 B.C. 9/16; 20 B.C. + 20 B.C. 9/16; 30 Kents = 160\*  
 15 S; 10 M; K.M.S.; 3 gals P.

7.10 am	Started to mash - $\frac{153}{82}$	First runs - 19.15%
7.30	Malt all in	Last - -
7.40	Underlet on - $\frac{210}{20}$ ; 5-10'	Water - 82
7.55	Finished mashing; T-156	20
8.40	Set taps; Heat - 153	147
	Sparge - $\frac{170}{147}$ ; H <sub>7</sub> - $\frac{170}{4}$	4
		<u>253</u>

Into Cyp.	Out of Cyp.	Balling.
183 bbl.	-27-	156
		13.5%

Yeast - \* 194 Brew (101 lbs + 7.)

Racked March 22/41 Balling - 2.5%

No. 5 Turn Brew No. 205 Ale - March 17/41.  
 Malt - 9000 lb. C.M.C.  
 Hops - 20 B.C. 9/16; 20 B.C. + 20 B.C. 9/16; 30 Kents = 160\*  
 15 S; 10 M; K.M.S.; 3 gals P.

7.10 am	Started to mash - $\frac{157}{82}$	First runs - 20.05%
7.30	Malt all in	Last - 1.5%
7.40	Underlet on - $\frac{210}{20}$ ; 5-14'	Water - 82
8.00	Finished mashing; T-	20
8.45	Set taps; Heat - 156	147
	Sparge - $\frac{170}{147}$ ; H <sub>7</sub> - $\frac{170}{5}$	5
		<u>254</u>

Into Cyp.	Out of Cyp.	Balling.
183 bbl.	-19-	164 bbl.
		13.6%

Yeast - \* 195 + 196 Brew (101 lbs + 7.)

Racked March 25/41 Balling - 2.9%

No. 6 Turn Brew No. 206 Stag Head March 18/41  
 Malt - 8500 lb. C.M.C.  
 Hops - 25 B.C. 9/16; 60 B.C. + 40 Gages; 25 Kents = 150\*  
 15 S; 10 M; K.M.S.;

6.45 am	Started to mash - $\frac{153}{78}$	First runs - 19.1%
7.05	Malt all in	Last - 1.0%
7.15	Underlet on - $\frac{210}{20}$ ; 5-10'	Water - 78
7.30	Finished mashing; T-156	20
8.15	Set taps; Heat - 155	150
	Sparge - $\frac{170}{150}$ ; H <sub>7</sub> - $\frac{170}{4}$	4
		<u>252</u>

Into Cyp.	Out of Cyp.	Balling.
182 bbl.	-19-	163 bbl.
		13.0% <del>13.5%</del>

Yeast - \* 204 Brew (110 lbs + 7.)

Racked March 26/41 Balling - 2.4%

No 7 Turn Brew No 207 Stag Head March 20/41  
 Malt - 8500 lbs. C.U.C.  
 Hops - 26 B.C. 9 lbs; 60 B.C. + 40 Yuzo; 25 Kents = 150<sup>th</sup>  
 15 S; 10 M; H.U.S.

6.43<sup>am</sup> Started to mash -  $\frac{153}{80}$  First run - 19.0%  
 7.03 Malt all in T. Last - 1.1%  
 7.13 Underlet on -  $\frac{270}{20}$ ; 5-10' Water - 80  
 7.30 Finished mashing; T-156 20  
 8.15 Set taps; Heat -  $\frac{170}{120}$  148  
 Sparge - 148; H<sub>2</sub>O - 4 252

Into Cys. Out of Cys. Balling  
 182 hbl. -19- 163 hbl. 12.9%

Yeast - Oand's (110 lbs + 7).

Racked March 28/41 Balling - 3.1%

No 2 Turn Brew No 208 Ale March 21/41  
 Malt - 9000 lbs. C.U.C.  
 Hops - 30 B.C. 9 lbs; 80 B.C. + 20 B.C. 9 lbs; 30 Kents = 160<sup>th</sup>  
 15 S; 10 M; H.U.S.; 396 P.

6.40<sup>am</sup> Started to mash -  $\frac{153}{82}$  First run - 19.95%  
 7.05 Malt all in T. Last - 1.5%  
 7.15 Underlet on -  $\frac{270}{20}$ ; 5-12' Water - 82  
 7.35 Finished mashing; T-151 20  
 8.21 Set taps; Heat -  $\frac{170}{120}$  147  
 Sparge - 147; H<sub>2</sub>O - 5 254

Into Cys. Out of Cys. Balling  
 183 hbl. -19- 164 hbl. 13.7%

Yeast - \* 204 Brew (110 lbs.)

Racked March 31/41 Balling - 2.5%

No 3 Turn Brew 209 Ale March 24/41  
 Malt - 9000 lbs. C.U.C.  
 Hops - 30 B.C. 9 lbs; 80 B.C. + 20 B.C. 9 lbs; 30 Kents = 160<sup>th</sup>  
 15 S; 10 M; H.U.S.; 396 P.; 26 g.c.

6.50<sup>am</sup> Started to mash -  $\frac{153}{82}$  First run - 19.55%  
 7.10 Malt all in T. Last - 1.0%  
 7.20 Underlet on -  $\frac{270}{20}$ ; 5-12' Water - 82  
 7.35 Finished mashing; T-157 20  
 8.20 Set taps; Heat -  $\frac{170}{120}$  147  
 Sparge - 147; H<sub>2</sub>O - 4 254

Into Cys. Out of Cys. Balling  
 183 hbl. -19- 164 hbl. 13.6%

Yeast - \* 205 + 207 Brews (105 lbs + 7).

Racked April 2/41 Balling - 2.65%

No 170 Turn Brew 210 Lager March 25/41  
 Malt - 5100 lbs. C.U.C.  
 Hops - 20 Yuzo; 60 Yuzo; 10 Yuzo + 15 B.C.; 20 B.C. 9 lbs; 12<sup>th</sup>  
 15 S; 10 M; H.U.S.

6.36<sup>am</sup> Started to mash -  $\frac{153}{74}$  First run - 19.0%  
 6.55 Malt all in T. Last - 1.0%  
 7.05 Underlet on -  $\frac{270}{20}$ ; 5-10' Water - 74  
 7.20 Finished mashing; T-156 20  
 8.05 Set taps; Heat -  $\frac{170}{155}$  147  
 Sparge - 155; H<sub>2</sub>O - 4 253

Into Cys. Out of Cys. Balling  
 185 hbl. -18- 167 hbl. 12.3%

Yeast - \* 203 Brew (150 lbs.)

Racked April 4/41 Balling - 2.75%

No 4 Tun Brew 211 Stay Head Mar. 26/41.  
 Malt - 8500 lbs. C.M. Co.  
 Hops -  
 15 S; 10 M; K.M.S.

7.10 am	Started to mash - $\frac{153}{78}$	First run - 18.95%
7.30	Malt all in	Last - - -
2.40	Underlet on - $\frac{240}{20}$ ; 8-10'	Water - 78
7.55	Finished mashing	20
8.40	Set taps; Heat - 155°	149
	Spurge - $\frac{170}{149}$ ; Hops - $\frac{170}{4}$	4
		<u>251</u>

Into Cyp.	Out of Cyp.	Balling.
182 hbl.	-19-	163 hbl.
		13.1%

Yeast - \* 207 Brew (110 lbs + 7).

Racked April 3/41 Balling - 2.25%

No 5 Tun Brew 212 Ale March 27/41.  
 Malt - 9000 lbs. C.M. Co.  
 Hops - 30 B.C. Hops, 20 B.C. + 20 B.C. Hops; 30 Kents = 160°  
 15 S; 10 M; K.M.S.; 3 gals Pn.

Started to mash - $\frac{153}{82}$	First run - 18.8%
Malt all in	Last - - - 1.9%
Underlet on - $\frac{240}{20}$ ; 8-10'	Water - 82
Finished mashing; T-156°	20
Set taps; Heat - 154°	146
Spurge - $\frac{170}{146}$ ; Hops - $\frac{170}{5}$	5
	<u>253</u>

Into Cyp.	Out of Cyp.	Balling.
183 hbl.	-19-	164 hbl.
		13.6%

Yeast - \* 207 Brew (110 lbs + 7).

Racked April 5/41 Balling -

No 6 Tun Brew 213 Ale March 31/41  
 Malt - 9000 lbs. C.M. Co.  
 Hops - 30 B.C. Hops, 20 B.C. + 20 B.C. Hops; 30 Kents = 160°  
 15 S; 10 M; K.M.S.; 3 gals Pn.

7.10 am	Started to mash - $\frac{153}{90}$	First run - 18.3%
7.20	Malt all in	Last - - - 2.8%
7.30	Underlet on - $\frac{240}{20}$ ; 8-10'	Water - 90
7.45	Finished mashing; T-156°	20
8.20	Set taps; Heat - 154°	138
	Spurge - $\frac{170}{138}$ ; Hops - $\frac{170}{4}$	4
		<u>259</u>

Into Cyp.	Out of Cyp.	Balling.
183 hbl.	-19-	163 hbl.
		13.5%

Yeast - \* 211 Brew

Racked April 8/41 Balling - 2.45%

No 6 Tun / Stay Head

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 Goes farther - lasts longer  
 40 Years the World's Leader

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 AND A SONG IN YOUR HEART

v.

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