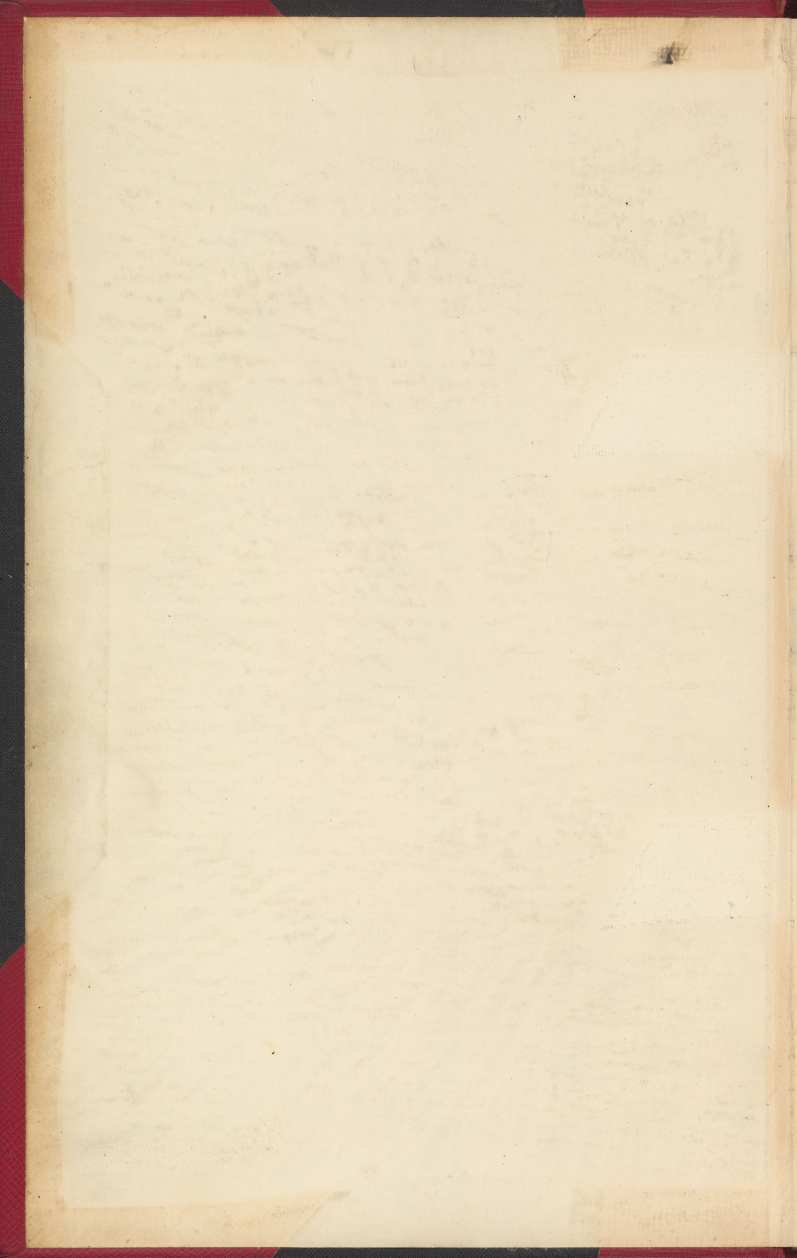


A. KEITH & SON LTD.
BREW BOOK

APRIL 1, 1952

MARCH 31 1953

BREWS 1 - 400



OLAND + SON

MS 4 135

No. 25

BREW 1

Tun No. 7

DATE June April 5 2

MALT 8900 Canada Malt

HOPS 20 KG 30 9 10 B.G. 50

30 B.C. Fuggles 50

10 B.C.E. 50 & 10 B.C. 50

5# ENG. Kent, 51, OR TURNOUT

30 lbs.

30 "

20 "

5

85 lbs.

TOTAL

10 Salt, 10 moss, 25 Bunters Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	163°	11.40 AM
Malt all in		149°	12.07 AM
Underlet	16	210°	12.32..
Finished mashing		160°	12.44..
Set taps		158°	1.14 "
Sparge	146	168°	
Hop	6	170°	6.30..
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 21.25 %

EVAPORATION 8 Bbbs. LAST RUN 0.65 %

OUT 180 Bbbs. KETTLE TEST 12.1 %

YEAST From Brew # 324

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189	12.1%	June April 5 2
BEER INTO CELLAR	178	2.3%	June April 8 5 2

REMARKS:

Mashed in by: BR.

Tun No. 8

ale

DATE *Tues April 8/2*

MALT *8900 Canada Malt*

HOPS	<i>20 K.G. 50 & 10 B.G. 50,</i>	<i>30 lbs</i>
	<i>30 B.C. Fuggles 50,</i>	<i>30 "</i>
	<i>10 B.C.F. 51 & 10 B.G. 50</i>	<i>20 "</i>
	<i>5# ENG' KENT 51, on even out</i>	<i>5 "</i>
	TOTAL	<i>85 lbs</i>

10 Salt, 10 malt, 25 Burton Salt,

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>7.12 AM</i>
Malt all in		<i>148°</i>	<i>7.42 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.07 "</i>
Finished mashing		<i>158°</i>	<i>8.17 "</i>
Set taps		<i>156°</i>	<i>8.47 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9.35 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.1* %
 EVAPORATION *8* Bbbs. LAST RUN *0.9* %
 OUT *180* Bbbs. KETTLE TEST *12.2* %
 YEAST *From Brew # 328*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.25</i>	<i>Tues April 8/2</i>
BEER INTO CELLAR	<i>177</i>	<i>2.45</i>	<i>Tues apr 8/2</i>

REMARKS: Mashed in by: *WAB*

Tun No. 9

Stag

DATE *wed Apr 2 1/2*

MALT 8400 *Canada Malt*

HOPS 30 *K.B. 50*

30 *lbs*

25 *B.C.F. 50* & 10 *B.G. 50*

35 *..*

20 *B.G. 50*

20 *..*

3# *ENGINEER 87 ON TURN OUT*

3

TOTAL

88 *lbs*

10 *Salt* 10 *mass.* 25 *Burton Salt* 1# *K.M.S.*

WATER

	Bbbs.	Temp.	Time
Mashing in	72	160°	11.40 PM
Malt all in		147°	12.05 AM
Underlet	16	210°	12.30 "
Finished mashing		159°	12.42 "
Set taps		153°	1.12 "
Sparge	150	168°	
Hop	6	170°	6.10 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST *From Brew # 328*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.55	<i>wed Apr 2^d</i>
BEER INTO CELLAR	176	2.4 %	<i>Wed April 9/12</i>

REMARKS:

Mashed in by: *BT*

Tun No. 1.

DATE Wed Apr 27/52

Stag
 MALT 8400 Canada Malt
 HOPS 30 K.G. 50, 30 lbs
 25 B.C.F. 50 & 10 B.C. 50, 35 ..
 20 B.C. 50, 20 ..
 3# ENG Kent 57 IN TUN OUT 3
 TOTAL 88 lbs
 10 Salt 10 Mass 25 Bunter Salt 1# K.M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	74	161°	7.10 AM
Malt all in		148°	7.22 ..
Underlet	16	210°	8.03 ..
Finished mashing		158°	8.14 ..
Set taps		156°	8.44 ..
Sparge	142	168°	9.35 ..
Hop	6	170°	1.15 P.M.
TOTAL	238		

INTO KETTLE 188 Bbbs. FIRST RUN 20.05 %

EVAPORATION 8 Bbbs. LAST RUN 0.4 %

OUT 180 Bbbs. KETTLE TEST 11.6 %

YEAST From Brew # 329

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.65	Wed Apr 27/52
BEER INTO CELLAR	177	2.35 %	Wed April 9/52

REMARKS:

Mashed in by: *AWB*

Tun No. 2

5 tag

DATE Thur Apr 3rd

MALT 8400 Canada Malt.

HOPS	30 K. Z. 50	30
	25 B.C.F. 50 + 10 B.G. 50	35
	20 B.G. 50 + 3 E.K. 51 TURN OUT	23
TOTAL		88 lbs

10# Salt, 10# More, 25 B. M. Salt
1# K.H.S.

WATER

	Bbls.	Temp.	Time
Mashing in	72	162°	11.40 PM
Malt all in		148°	12.05 AM
Underlet	16	210°	12.30 "
Finished mashing		160°	12.43 "
Set taps		158°	1.12 "
Sparge	146	168°	1.53 "
Hop	6	170	2.53 "
TOTAL	240		

INTO KETTLE 188 Bbls. FIRST RUN 20.25%

EVAPORATION 8 Bbls. LAST RUN 0.35%

OUT 180 Bbls. KETTLE TEST 11.45%

YEAST from Brew # 329

	Bbls.	Balling	Date
WORT INTO FERMENTER	189	11.4	Thurs. Apr. 3 rd 1902
BEER INTO CELLAR	178	2.25%	Thurs. April 11

REMARKS:

Mashed in by: *BR*

Tun No. 3

de

DATE *Thurs Apr 3rd*

MALT *8900 Canada Malt*

HOPS *20 K.G. 50 + 10 B.G. 50*

30 B.C.F. 50 + 5# EK. 51. TURN OUT

10 B.C.F. 51 + 10 B.G. 50,

<i>30</i>
<i>35.30</i>
<i>20.25</i>
<i>85 LBS</i>

TOTAL

10# Salt, 10# Mass, 25# Burton Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>161°</i>	<i>7.12 AM</i>
Malt all in		<i>148°</i>	<i>7.42 ..</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.07 ..</i>
Finished mashing		<i>158°</i>	<i>8.17 ..</i>
Set taps		<i>156°</i>	<i>8.47 ..</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9.32 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.0* %

EVAPORATION *8* Bbls. LAST RUN *1.0* %

OUT *180* Bbls. KETTLE TEST *12.2* %

YEAST *From Brew # 330*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.3</i>	<i>Thurs Apr 3rd</i>
BEER INTO CELLAR	<i>178</i>	<i>2.3 %</i>	<i>Thurs April 10</i>

REMARKS:

Mashed in by:

JHM

Tun No. 4

DATE Fri Apr 4 1952

MALT 8900 Canada Malt

HOPS	20 KG. 50 + 10 B.G. 50	30
	30 B.C.F. 50 + 5 E.K. 50 TURN OUT	35 20
	10 B.C.F. 50 + 10 B.G. 50 →	20 25
TOTAL		85 LBS

10# Salt, 10# moss, 25# Buxton Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	7:10 AM
Malt all in		148°	7:40 ..
Underlet	16	210°	8:05 ..
Finished mashing		160°	8:15 ..
Set taps		158°	8:45 ..
Sparge	140	168°	9:35 ..
Hop	6	170°	1:15 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST From Brew # 330

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.25	Fri Apr 4 1952
BEER INTO CELLAR	179	2.6%	Thurs. April 10

REMARKS:

Mashed in by: *[Signature]*

Tun No. 5

DATE Mon. Apr. 7/52

MALT 84.20. *Stag* Canada malt

HOPS	20 KG 20	30	lb
	25 GCF 20.9 10 BG 50.	35	"
	20 BG 20 + 3" HK. ON TURN OUT.	23	"
		88	"

10 Salt 10 must 25 Burton Salt. 1" KMS.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	73	164°	6.57 AM
Malt all in		149°	7.22 "
Underlet	16	210°	7.47 "
Finished mashing		158°	8.00 "
Set taps		156°	8.30 "
Sparge	144	168°	9.20 "
Hop	6	170°	1.00 PM
TOTAL	239		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 8 Bbbs. LAST RUN 0.3 %

OUT 180 Bbbs. KETTLE TEST 11.45 %

YEAST *from Brew # 331*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.45	Apr. 7/52
BEER INTO CELLAR	177	2.5	April 14/52

REMARKS:

Mashed in by: *BA.*

Tun No. 6

Ab

DATE *June Apr 8 1882*

MALT *8900 Canada Malt*

HOPS	<i>20 H.G. 50 + 10 B.G. 50</i>	<i>30</i>
	<i>30 B.C.F. 50 + 5 E.K. 50 TURNO</i>	<i>35 30</i>
	<i>10 B.C.F. 50 + 10 B.G. 50</i>	<i>20 25</i>
TOTAL		<i>85 LBS</i>

10# Salt, 10# mass, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>163°</i>	<i>7.00 AM</i>
Malt all in		<i>149°</i>	<i>7.30 ..</i>
Underlet	<i>16</i>	<i>210°</i>	<i>7.55..</i>
Finished mashing		<i>158°</i>	<i>8.07..</i>
Set taps		<i>156°</i>	<i>8.37..</i>
Sparge	<i>138</i>	<i>168°</i>	<i>9.25..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.15 PM</i>
TOTAL	<i>238</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.3* %

EVAPORATION *8* Bbbs. LAST RUN *0.6* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 333 & 334*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.25%</i>	<i>June Apr 8 82</i>
BEER INTO CELLAR	<i>176</i>	<i>2.6%</i>	<i>June April 15</i>

REMARKS:

Mashed in by: *R.M.*

Tun No. 7

DATE *Wed. Apr. 9th 1932*

MALT	89.00. <i>Canada Malt.</i>	
HOPS	20 K. <i>5.00</i> + 10 B. <i>6.00</i>	30
	30 B. C. <i>Supp. 50</i>	30
	10 B. C. <i>F. 50</i> + 10 B. <i>F. 50</i> + P. E. <i>K. 21</i> <i>tun. 21</i>	25
		85
TOTAL		

10. Salt. 10. Malt. 25. *Ammon. Salt.*

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	76	162°	6.57 AM
Malt all in		148°	7.22 "
Underlet	16	210°	7.47 "
Finished mashing		158°	8.00 "
Set taps		156°	8.30 "
Sparge	144	168°	9.28 "
Hop	6	170°	1.00 PM
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *21.35* %

EVAPORATION *8* Bbbs. LAST RUN *0.55* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Beer # 334*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.1 %	April 9/32
BEER INTO CELLAR	176	2.7 %	April 16/32

REMARKS:

Mashed in by: *BR*

Tun No. 8

DATE *Thurs Apr 10th 1952*

MALT *8900 Canada Malt*

HOPS *20 K.G. 50 + 10 B.C. 50*

30 B.C.F. 50

10 B.C.F. 50 + 10 B.G. 50 + 5 E.K. 50 TURNOUT

30

30

25

TOTAL

85 LBS.

10# Salt, 10# more, 25# Burton Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	76	162°	7.15 PM
Malt all in		148°	7.42..
Underlet	16	210°	8.07..
Finished mashing		161°	8.17..
Set taps		159°	8.47..
Sparge	146	168°	9.30..
Hop	6	170°	1.15 PM
TOTAL	244		

INTO KETTLE	188	Bbls.	FIRST RUN	19.8	%
EVAPORATION	8	Bbls.	LAST RUN	0.75	%
OUT	180	Bbls.	KETTLE TEST	12.1	%

YEAST *From Brew # 335*

	Bbls.	Balling	Date
WORT INTO FERMENTER	190	12.1%	<i>Thurs Apr 10th</i>
BEER INTO CELLAR	179	2.6%	<i>Thurs April 17</i>

REMARKS:

Mashed in by: *RJM*

Tun No. 9

DATE *Mon. Apr. 14th 1932*

MALT *84.00 Stay Canada malt.*

HOPS	<i>30 KG 30</i>	<i>30</i>
	<i>25 BCF 50. 010 B630</i>	<i>35</i>
	<i>20 B630. 13 BK. on turn out.</i>	<i>23</i>
		<i>88</i>

TOTAL

10 Sals. 10 more. 25 Burton Sals. 1" KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>75</i>	<i>160°</i>	<i>11.37 PM</i>
Malt all in		<i>149°</i>	<i>12.02 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.27 "</i>
Finished mashing		<i>159°</i>	<i>12.37 "</i>
Set taps		<i>157°</i>	<i>1.07 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>15.5 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.50 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *185* Bbls. FIRST RUN *19.75* %

EVAPORATION *8* Bbls. LAST RUN *0.2* %

OUT *180* Bbls. KETTLE TEST *11.4* %

YEAST *from Brew # 103*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.5%</i>	<i>Mon Apr 14th</i>
BEER INTO CELLAR	<i>176</i>	<i>2.2%</i>	<i>Mon April 21</i>

REMARKS: Mashed in by: *BR*

Tun No. 16

Lager

DATE Tues Apr 15 '54

MALT 77.00. Canada Malt.

HOPS 20. BCF 90.

20

25. KG. 50

25

10. KG. 50 + 15. BCF. 91 - 3.5 KG. 51 on Turnout

28

73

TOTAL

10. Salt 10. Moss 25. Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	64	162°	11.40 PM
Malt all in		150°	12.03 AM
Underlet	14	210°	12.28 "
Finished mashing		162°	12.46 "
Set taps		160°	1.10 "
Spurge	125	165°	1.57 "
Hop	4	170°	5.30 "
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 20.0 %

EVAPORATION 10 Bbbs. LAST RUN 0.25 %

OUT 160 Bbbs. KETTLE TEST 11.6 %

YEAST from. Brew # 335

	Bbbs.	Balling	Date
WORT INTO FERMENTER	163	11.9%	Tues Apr 15 '54
BEER INTO CELLAR	162	2.3%	April 24

REMARKS:

Mashed in by: BTK

Tun No. 1

ale

DATE *Tues Apr 15th*

MALT *8900 Canada Malt*

HOPS *20 K.G. 50 + 10 B.C. 50* 30

20 B.C.F. 50 + 10 E.H. 51 30

10 B.C.F. 57 + 10 B.C. 50 + 5 E.H. turned out 25

TOTAL 85 LBS

10# Salt, 10# moss, 25# Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.05 AM
Malt all in		148°	7.35 "
Underlet	16	210°	8.00 "
Finished mashing		158°	8.13 "
Set taps		156°	8.43 "
Sparge	146	168°	9.35 "
Hop	6	170°	1.30 PM
TOTAL	244		

INTO KETTLE *185* Bbbs. FIRST RUN *19.8* %

EVAPORATION *8* Bbbs. LAST RUN *6.9* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *From Brew # 3*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.1%	<i>Tues Apr 15</i>
BEER INTO CELLAR	178	2.4%	<i>Monday April 21</i>

REMARKS:

Mashed in by: *J.M.*

New hop rate for ale 2nd hops

Tun No. 2

Stag

DATE wed. apr. 16th 1912

MALT 84.00. Canada malt.

HOPS 30 KG 30

30

25 H.C.F. 50 a 10. BQ 30

35

20 BQ 30 a 3.6 K. open turn out

23

88.66

JATOT

TOTAL

10. Salt. 10 mass. 25. Burton salt 1st K.M.S.

WATER

Bbbs. Temp. Time

Mashing in

68

163°

11.25 PM

Malt all in

14.8

12.10 AM

Underlet

16

210°

12.35 "

Finished mashing

160°

12.45 "

Set taps

159°

1.15 "

Sparge

18.0

165°

2.05 "

Hop

6

170°

2.45 "

TOTAL

340

INTO KETTLE

188

Bbbs.

FIRST RUN

20.8

%

EVAPORATION

8

Bbbs.

LAST RUN

0.4

%

OUT

180

Bbbs.

KETTLE TEST

11.45

%

YEAST

from. Beers 9

Bbbs.

Balling

Date

WORT INTO FERMENTER

190

11.6 %

wed. apr. 16th 1912

BEER INTO CELLAR

177

2.6 %

tues. april 23.

REMARKS:

Mashed in by: *BA*

21

BREW 16

Tun No. 3

Stag

DATE Wed Apr 16 1952

MALT 8.400 Canada Malt

HOPS 30 H.G. 50

25 B.C.F. 50 + 10 B.G. 50

20 B.G. 50 + 3 E.K. 50 turns out

TOTAL

88 LBS.

10# Salt, 10# mass, 25# Brewster Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	72	162°	7.10 AM
Malt all in		149°	7.40 ..
Underlet	16	210°	8.05 ..
Finished mashing		160°	8.15 -
Set taps		158°	8.45 ..
Sparge	142	168°	9.30 ..
Hop	6	170°	1.30 PM
TOTAL	236		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.55 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST From Brew # 9

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.6 %	Wed Apr 16 1952
BEER INTO CELLAR	178	2.5 %	Tues April 22

REMARKS:

Mashed in by: HAM

The hop rate for all 27 days

Tun No. 4

DATE *Thu. Apr. 17th 1932*MALT *8900. Canada malt.*HOPS *20 KG @ 10. BR. 50*

50

20. BR. 50 @ 10. BK. 50

30

10. BR. 50 @ 10. BR. 50 @ 5 L. KENT. 50 on Turn out

35

55 lbs

TOTAL

TOTAL

10. Salt 10. more. 25. Fusion Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	73	161°	11.37 AM
Malt all in		148°	12.02 PM
Underlet	16	210°	12.27 "
Finished mashing		160°	12.40 "
Set taps		154°	1.10 "
Sparge	147	168°	2.55 "
Hop	6	170°	5.15 "
TOTAL	242		

INTO KETTLE *185* Bbbs. FIRST RUN *21.15* %EVAPORATION *8* Bbbs. LAST RUN *0.7* %OUT *180* Bbbs. KETTLE TEST *12.1* %YEAST *from Brew # 10*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.15%</i>	<i>Thu. Apr. 17th 1932</i>
BEER INTO CELLAR	<i>179</i>	<i>2.8%</i>	<i>Wed. April. 23.</i>

REMARKS:

Mashed in by: *SR*

Tun No. 5

ale

DATE *Thurs Apr 17th*

MALT *8900 Canada Malt*

HOPS *20 K.G. 50 + 10 B.G. 50*

30

20 B.C.F. 50 + 10 E.K. 51

30

10 B.C.F. 51 + 10 B.G. 50 + 5 E.K. 51 turn out

25

TOTAL

85 LBS

10# Salt 10# Mash, 25# Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>160°</i>	<i>7.10 AM</i>
Malt all in		<i>148°</i>	<i>7.40 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.05 "</i>
Finished mashing		<i>159°</i>	<i>8.15 "</i>
Set taps		<i>157°</i>	<i>8.45 "</i>
Sparge	<i>152</i>	<i>168°</i>	<i>9.35 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>2.00 P.M.</i>
TOTAL	<i>248</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.8* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 10*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.2%</i>	<i>Thurs April 17th</i>
BEER INTO CELLAR	<i>179</i>	<i>2.8%</i>	<i>April 23</i>

REMARKS: Mashed in by: *J.M.*

Tun No. 6

alc

DATE *Fri Apr 18 1903*

MALT	<i>89.00 Canada malts.</i>	
HOPS	<i>20 KG 50 + 10 BG 50</i>	<i>30</i>
	<i>20 BCF 50 + 10 BK 51</i>	<i>30</i>
	<i>10 BCF 51 + 10 BG 50 + 5 BK 51 on turn out</i>	<i>25</i>
		<i>85 lbs</i>
TOTAL		
	<i>10 salt</i>	<i>10 mass</i>
	<i>25 Burton Salt</i>	

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>71</i>	<i>160°</i>	<i>11:35 PM</i>
Malt all in		<i>149°</i>	<i>12:02 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12:27 "</i>
Finished mashing		<i>159°</i>	<i>12:39 "</i>
Set taps		<i>157</i>	<i>1:09 "</i>
Sparge	<i>151</i>	<i>168°</i>	<i>2:00 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>6:30 "</i>
TOTAL	<i>244</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>21.5</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.15</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.1</i>	%
YEAST	<i>from Brew # 11</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.1%</i>	<i>Fri Apr 18 1903</i>
BEER INTO CELLAR	<i>177</i>	<i>2.5%</i>	<i>April 24</i>

REMARKS: Mashed in by: *hh*

BREW 20

Tun No. 7

Ale

DATE *Fri Apr 18th 32*

MALT *8900 Canada Malt*

HOPS *20 K.G. 00 + 10 B.G. 00*

20 B.C.F. 00 + 10 E.K. 07

10 B.C.F. 07 + 10 B.G. 00 + 5 E.K. 07 Turn out

30

30

25

TOTAL

85 LBS

10# Salt, 10# max, 25# Burton Salt;

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	78	161°	7:15 AM
Malt all in		148°	7:42 ..
Underlet	16	210°	8:07 "
Finished mashing		160°	8:15 ..
Set taps		158°	8:45 ..
Sparge	142	168°	9:35 ..
Hop	6	170°	1:30 PM
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *19.25* %

EVAPORATION *8* Bbls. LAST RUN *0.95* %

OUT *180* Bbls. KETTLE TEST *12.1* %

YEAST *From Brew # 12*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.2%</i>	<i>Fri Apr 18th</i>
BEER INTO CELLAR	<i>178</i>	<i>2.9%</i>	<i>April 24</i>

REMARKS:

Mashed in by: *AM*

BREW 21

Tun No. 8

DATE Mon. Apr. 21 1953

MALT 89.00 Canada malt

HOPS 30 KG 30

25 BGL 50 = 10 BGL 50 35

20 BGL 50 = 3" F.K. 51 on turn out 23

89

TOTAL

1.0 Salts 1.0 Mues 25 Burton Salts 1" K.P.S.

WATER

Bbbs. Temp. Time

Mashing in 73 164° 11.35 PM

Malt all in 148° 12.00 MN

Underlet 16 210° 12.25 PM

Finished mashing 159° 12.38 "

Set taps 157° 1.08 "

Sparge 146 169° 1.52 "

Hop 6 170° 5.45 "

TOTAL 340

INTO KETTLE 188 Bbbs. FIRST RUN 20.25 %

EVAPORATION 8 Bbbs. LAST RUN 0.3 %

OUT 180 Bbbs. KETTLE TEST 11.45 %

YEAST from Brew # 12

Bbbs. Balling Date

WORT INTO FERMENTER 190 11.4% Mon. Apr. 21 1953

BEER INTO CELLAR 178 2.7% Sat. April 26

REMARKS:

Mashed in by: BR

Tun No. 9

Stag

DATE Mon Apr 21st 22

MALT 8400 Canada Malt

HOPS 30 K.G. 02

30

25 B.G.F. 50 + 10 B.G. 50

35

20 B.G. 50 + 3 F.K. 01 turn out

23

TOTAL

88 LBS

10# Salt 10# moss 25# Amston Salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	161°	7.05 AM.
Malt all in		148°	7.35 "
Underlet	16	210°	8.00 "
Finished mashing		158°	8.10 "
Set taps		156°	8.41 "
Sparge	144	168°	9.30 "
Hop	6	170°	1.00 PM.
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 18.3 %

EVAPORATION 8 Bbbs. LAST RUN 0.9 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 14

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.6%	Mon Apr 21st
BEER INTO CELLAR	179	2.35%	April 28

REMARKS:

Washed in by: *[Signature]*

Tun No. 1

ale

DATE *Tues. Apr. 22 1883*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 KG 50 + 10 BG 50</i>	<i>30</i>
	<i>20 BG 50 + 10 KG 51</i>	<i>30</i>
	<i>10 BG 51 + 10 BG 50 + 5 KG on turn out</i>	<i>35</i>
		<i>85 lbs</i>
TOTAL		
	<i>10 Salts 10 more 25 Burton salts</i>	

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>7H</i>	<i>164°</i>	<i>11.35 PM</i>
Malt all in		<i>149°</i>	<i>12.03 PM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>158°</i>	<i>12.40 "</i>
Set taps		<i>156°</i>	<i>1.10 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>3.40 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.75* %

EVAPORATION *8* Bbbs. LAST RUN *0.7* %

OUT *180* Bbbs. KETTLE TEST *12.02* %

YEAST *from Braun # 14*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.15°</i>	<i>Tues. Apr. 22 1883</i>
BEER INTO CELLAR	<i>179</i>	<i>2.6 %</i>	<i>April 25</i>

REMARKS: Mashed in by: *BR*

ES 1368

BREW 24

Tun No. 2

de

DATE *Tues Apr 22nd 1952*

MALT	8900 Canada Malt	
HOPS	20 K.G. 50 + 10 B.G. 50	30
	20 B.C.F. 00 + 10 E.H. 57	30
	10 B.C.F. 57 + 10 B.G. 50 + 5 E.H. 57 turned out	25
TOTAL		85 LBS.

10# Salt, 10# yeast, 25# Brewster Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.05 AM
Malt all in		149°	7.35..
Underlet	16	210°	8.00 ..
Finished mashing		158°	8.12 ..
Set taps		156°	8.42..
Sparge	144	168°	9.30..
Hop	6	170°	1.30 P.M.
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.35	%
EVAPORATION	8	Bbbs.	LAST RUN	1.0	%
OUT	180	Bbbs.	KETTLE TEST	12.15	%
YEAST	from Brew # 15				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.15.00	Tues Apr 22 nd
BEER INTO CELLAR	182	3.0%	April 29

REMARKS: Mashed in by: *[Signature]*

Tun No. 3

DATE *Wed. Apr. 23. 1902*

MALT	<i>84 lb. Canada malt</i>	
HOPS	<i>30 Kg. 50</i>	<i>30</i>
	<i>25. B.C.P. 50 & 10. B.G. 50</i>	<i>35</i>
	<i>20. B.G. 50 & 3" F.K. 51 on Turn out</i>	<i>33</i>
		<i>88 lbs.</i>

10 Salt. 10 Grist. 25 Burton salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>72</i>	<i>164°</i>	<i>11.30 PM</i>
Malt all in		<i>149°</i>	<i>12.12 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.38 "</i>
Finished mashing		<i>158°</i>	<i>12.50 "</i>
Set taps		<i>156°</i>	<i>1.20 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>3.05 "</i>
Hop	<i>6</i>	<i>170</i>	<i>5.50 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *198* Bbbs. FIRST RUN *20.55* %

EVAPORATION *8* Bbbs. LAST RUN *0.7* %

OUT *180* Bbbs. KETTLE TEST *11.45* %

YEAST *from Brew # 17*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>11.7%</i>	<i>Wed. Apr. 23. 1902</i>
BEER INTO CELLAR	<i>178</i>	<i>2.6%</i>	<i>April 29</i>

REMARKS:

Mashed in by: *BR*

Tun No. 4

Stag

DATE *Wed Apr 23rd 52*

MALT *8400 Canada Malt*

HOPS	<i>30 K.G. 0.0</i>	<i>30</i>
	<i>25 B.C.F. 5.0 + 10 B.G. 0.0</i>	<i>35</i>
	<i>20 B.G. 0.0 + 3 E.K. 0.0 turn out</i>	<i>23</i>
TOTAL		<i>88 LBS</i>

10# Salt, 10# mass, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>161°</i>	<i>7.10 P.M.</i>
Malt all in		<i>148°</i>	<i>7.40 ..</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.05 -</i>
Finished mashing		<i>158°</i>	<i>8.17 ..</i>
Set taps		<i>156°</i>	<i>8.42 ..</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9.30 -</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 P.M.</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %
 EVAPORATION *8* Bbbs. LAST RUN *0.85* %
 OUT *180* Bbbs. KETTLE TEST *11.5* %
 YEAST *From Brew # 16*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>11.35%</i>	<i>Wed Apr 23rd</i>
BEER INTO CELLAR	<i>181</i>	<i>2.65%</i>	<i>April 30</i>

REMARKS:

Mashed in by: *GLA*

BREW 27

Tun No. 5

DATE Shur. ap. 21st 1852

MALT	89 00. Canada malts	
HOPS	20 Kg 50 + 10 Bg 50	30
	20 Bg 50 + 10 LK 51	30
	10 Bg 51 + 10 Bg 50 + 5 LK 51 on Tun out	25
		85 16s
TOTAL		

10 Salts. 10 moss. 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	74	162°	11.35 PM
Malt all in		148°	12.01 AM
Underlet	16	210°	12.26 "
Finished mashing		158°	12.38 "
Set taps		156°	1.08 "
Sparge	148	168°	1.58 "
Hop	6	170°	6.15 "
TOTAL	244		

INTO KETTLE 185 Bbbs. FIRST RUN 21.15 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.05 %

YEAST from Brew # 17

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.17°	Shur. ap. 21 st 1852
BEER INTO CELLAR	179	2.85°	April 3 rd

REMARKS:

Mashed in by: BK

Tun No. 6

DATE *Thu Apr 24th 52*

MALT	8900 Canada Malt	
HOPS	20 K.C. 50 + 10 B.G. 52	30
	20 B.C.F. 50 + 10 E.K. 57	30
	10 B.C.F. 57 + 10 B.C. 50 + 5 E.K. 57 turn out	25
TOTAL		85 LBS

10# Salt, 10# Mast, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	7.05 AM
Malt all in		148°	7.35 ..
Underlet	16	210°	8.00 ..
Finished mashing		158°	8.12 ..
Set taps		156	8.42 ..
Sparge	142	168°	9.30 ..
Hop	6	170	1.30 PM
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	8	Bbbs.	LAST RUN	1.1	%
OUT	180	Bbbs.	KETTLE TEST	12.1	%
YEAST	From Brew # 16				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.25	Thu Apr 24 th 52
BEER INTO CELLAR	179	2.85%	May 1

REMARKS:

Mashed in by: *JAM*

BREW 29

Tun No. 7

Stay

DATE *Fri Apr 25 1952*

MALT *8400 Canada Malt*

HOPS *30 H.G. 50*

30

25 B.C.F. 50 + 10 B.G. 50

35

20 B.Q. 50 + 3 E.K. 50 turn out

23

TOTAL

88 LBS

10# Salt 10# moss, 25# Burton Salt 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>162°</i>	<i>7.12 AM</i>
Malt all in		<i>149°</i>	<i>7.38 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.03 "</i>
Finished mashing		<i>160°</i>	<i>8.15 "</i>
Set taps		<i>156°</i>	<i>8.45 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9.35 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.15 PM</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.6* %

EVAPORATION *8* Bbbs. LAST RUN *0.5* %

OUT *180* Bbbs. KETTLE TEST *11.45* %

YEAST *Fisons Brew # 17*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>11.55%</i>	<i>Fri Apr 25 52</i>
BEER INTO CELLAR	<i>176</i>	<i>2.3%</i>	<i>May 1</i>

REMARKS:

Mashed in by *[Signature]*

BREW 30

Tun No. 16

Lager

DATE *Mon Apr 28 1952*

MALT 7700 *Canada Malt*

HOPS 20 *B.C.F. 50*

20

25 *H.G. 50*

25

10 *H.P. 50 + 15 B.C.F. 50 + 3 H.G. 50 turned out*

28

TOTAL

73 *LBS*

10# *Salt*, 10# *meat*, 25# *Boston Salt*

WATER

Bbbs. Temp. Time

Mashing in

66

162°

11.35 P.M.

Malt all in

150°

12.08 A.M.

Underlet

14

210°

12.33 "

Finished mashing

161°

12.42 "

Set taps

159°

1.12 "

Sparge

133

168°

1.57 "

Hop

4

170°

5.50 "

TOTAL

217

INTO KETTLE 170

Bbbs.

FIRST RUN

19.4

%

EVAPORATION 10

Bbbs.

LAST RUN

0.6

%

OUT 160

Bbbs.

KETTLE TEST

11.65

%

YEAST *From Brew # 13*

WORT INTO FERMENTER

Bbbs.

163

Balling

11.5-90

Date

Mon Apr 28 1952

BEER INTO CELLAR

163

2.3

May 7

REMARKS:

Mashed in by: *JMM*

Tun No. 8

ale

DATE Mon Apr. 28th/32

MALT	89.00 Canada malt	
HOPS	20 Kg 50 + 10 BG 50	30
	20 BCF 50 + 10 EK 50	30
	10 BCF 51 + 10 BG 50 + 5 EK 51 on Turn out	25
		85 1/2
TOTAL		

10 Salt 10 mess. 25 Union Salt

WATER

	Bbls.	Temp.	Time
Mashing in	74	162°	7.00 AM
Malt all in		147°	7.25 "
Underlet	16	210°	7.50 "
Finished mashing		158°	8.05 "
Set taps		156°	8.35 "
Sparge	148	163°	9.27 "
Hop	6	170°	1.50 "
TOTAL	244		

INTO KETTLE	188	Bbls.	FIRST RUN	19.8	%
EVAPORATION	8	Bbls.	LAST RUN	1.25	%
OUT	180	Bbls.	KETTLE TEST	12.05	%

YEAST from Same # 20

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.25	Apr. 28 th /32
BEER INTO CELLAR	179	2.25	May 5

REMARKS:

Mashed in by: BR

Tun No. 9

Stog

DATE *Tues Apr 29th 52*

MALT *84.00 Canada Malt*

HOPS *30 K.G. 00*

30

25 B.C.F. 50 + 10 B.G. 50

35

20 B.G. 50 + 3 E.H. turn out

23

TOTAL

88 LBS.

10# Salt, 10# mass, 25# Brewster Salt

1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>160°</i>	<i>11.41 P.M.</i>
Malt all in		<i>148°</i>	<i>12.09 P.M.</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.34 ..</i>
Finished mashing		<i>158°</i>	<i>12.44 ..</i>
Set taps		<i>156°</i>	<i>1.14 ..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.58 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.50 ..</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.7* %

EVAPORATION *8* Bbbs. LAST RUN *0.45* %

OUT *180* Bbbs. KETTLE TEST *11.45* %

YEAST *From Brew # 20*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.55.00</i>	<i>Tues Apr 29th</i>
BEER INTO CELLAR	<i>179</i>	<i>2.3</i>	<i>May 5</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 1

DATE *Tues. Apr. 29th 1952*

MALT	<i>84 lb. Canada malt</i>	
HOPS	<i>30 KG 50</i>	<i>30</i>
	<i>25 KG 50 + 10 BG 50</i>	<i>35</i>
	<i>20 BG 50 + 3" BK 50 on turn out</i>	<i>23</i>
		<i>88 lbs</i>
TOTAL		

10 malt 10 salt 25 Benton Salt 1" K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>72</i>	<i>160°</i>	<i>7:15 AM</i>
Malt all in		<i>148°</i>	<i>7:40 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8:05 "</i>
Finished mashing		<i>159°</i>	<i>8:17 "</i>
Set taps		<i>157°</i>	<i>8:47 "</i>
Sparge	<i>148</i>	<i>163°</i>	<i>9:32 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:15 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE	<i>188</i>	Bbls.	FIRST RUN	<i>20.0</i>	%
EVAPORATION	<i>8</i>	Bbls.	LAST RUN	<i>0.5</i>	%
OUT	<i>180</i>	Bbls.	KETTLE TEST	<i>11.45</i>	%

YEAST *from Brew # 21*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.45</i>	<i>Apr. 29th 1952</i>
BEER INTO CELLAR	<i>180</i>	<i>2.3</i>	<i>May 6</i>

REMARKS: Mashed in by: *BN*

Tun No. 5

Al

DATE *Wed Apr 30 1952*

MALT *8900 Canada Malt*

HOPS *20 K.G. 50 + 10 B.G. 50*

20 B.C.F. 50 + 10 K.K. 50

10 B.C.F. 50 + 10 B.G. 50 + 5 F.K. 50 turned out

30

30

25

TOTAL

85 LBS

10# Salt, 10# mash, 25# Burton Salt

WATER

RETAU

	Bbbs.	Temp.	Time
Mashing in	77	161°	11:40 P.M.
Malt all in		148°	12:10 P.M.
Underlet	16	210°	12:35 "
Finished mashing		160°	12:45 "
Set taps		158°	1:15 "
Sparge	144	168°	1:58 "
Hop	6	170°	5:50 "
TOTAL	243		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %

EVAPORATION *8* Bbbs. LAST RUN *0.7* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 21*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>198</i>	<i>12.75-90</i>	<i>Wed Apr 30 52</i>
BEER INTO CELLAR	<i>179</i>	<i>2.4</i>	<i>May 6</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 3

ale

DATE Wed Apr 30 1952

MALT	89.00. Canada Malt	
HOPS	20 KG 50.0 10. BG 5.0	30
	20. BCF 50.0 10. EK 5.1	30
	10. BCF 5.1 = 10. BG 5.0 - 5. EK 5.1 on turn out	25
		85/65

1.0 Salt 1.0 Moss 35.0 Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	77	162°	7.05 AM
Malt all in		147°	7.35 "
Underlet	16	210°	8.00 "
Finished mashing		159°	8.13 "
Set taps		157°	8.43 "
Sparge	145	168°	9.30 "
Hop	4	170°	1.15 PM
TOTAL	244		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.75	%
EVAPORATION	8	Bbbs.	LAST RUN	0.1	%
OUT	180	Bbbs.	KETTLE TEST	12.1	%
YEAST	from beam # 35				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.28.90	Apr. 30 1952
BEER INTO CELLAR	179	2.75	May 7

REMARKS:

Mashed in by: BK

88

BREW 36

Tun No. 4

Stag

DATE Shur May 1st 1932

MALT 8400 Canada Malt

HOPS	<u>30 K.C. 50</u>	<u>30</u>
	<u>25 B.C.F. 50 + 10 B.G. 50</u>	<u>35</u>
	<u>20 B.G. 50 + 3 E.K. 57 turn out</u>	<u>23</u>
TOTAL		<u>88 LBS.</u>

10# Salt, 10# Mass 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>76</u>	<u>160°</u>	<u>11.37 A.M.</u>
Malt all in		<u>147°</u>	<u>12.07 P.M.</u>
Underlet	<u>16</u>	<u>210°</u>	<u>12.32 "</u>
Finished mashing		<u>158°</u>	<u>12.42 "</u>
Set taps		<u>156°</u>	<u>1.12 "</u>
Sparge	<u>144</u>	<u>168°</u>	<u>1.53 "</u>
Hop	<u>6</u>	<u>170°</u>	<u>5.45 "</u>
TOTAL	<u>242</u>		

INTO KETTLE 188 Bbbs. FIRST RUN 18.9 %
 EVAPORATION 8 Bbbs. LAST RUN 0.65 %
 OUT 180 Bbbs. KETTLE TEST 11.4 %
 YEAST From Brew # 25

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>191</u>	<u>1145.070</u>	<u>Shur May 1st</u>
BEER INTO CELLAR	<u>181</u>	<u>2.25</u>	<u>May 7</u>

REMARKS: Mashed in by: JAM

BREW 37

Tun No. 2

DATE *Shur May 1st 1922*

MALT	<i>8 H. 00. Canada Malt</i>	
HOPS	<i>30 KG. 30</i>	<i>30</i>
	<i>25 BCF 30 + 10 BG 30</i>	<i>35</i>
	<i>20 BG 30 + 3rd LK 31 on Turn out</i>	<i>33</i>
		<i>88 lbs</i>

10 Salt 10 moss 25 Burton Salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>73</i>	<i>161°</i>	<i>7:00 AM</i>
Malt all in		<i>147°</i>	<i>7:30 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>7:55 "</i>
Finished mashing		<i>158°</i>	<i>8:09 "</i>
Set taps		<i>156°</i>	<i>8:39 "</i>
Sparge	<i>145</i>	<i>168°</i>	<i>9:27 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:15 PM</i>
TOTAL	<i>210</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>19.65</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>0.45</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>11.45</i>	%

YEAST *from Beem #26*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>11.45 '00</i>	<i>May 1st 1922</i>
BEER INTO CELLAR	<i>180</i>	<i>2.5</i>	<i>May 8/1922</i>

REMARKS:

Mashed in by: *BR*

Tun No. 6

ale.

DATE *Fri. May 2nd / 52*

MALT	89.00: <i>Canada Malt</i>	
HOPS	20 KG 50° & 10 BK 50	30
	20 R.P. 50° & 10 L.K. 51	30
	10 R.P. 51° & 10 BK 50° & 2 nd L.K. 51 on turn out	25
TOTAL		95 lbs.

10 salt. 10 mass. 35. Burton salt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	163°	7:00 AM
Malt all in		147°	7:25 "
Underlet	16	210°	7:50 "
Finished mashing		159°	8:03 "
Set taps		157°	8:33 "
Sparge		168°	9:26 "
Hop	6	170°	1:05 PM
TOTAL			

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.85</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>0.6</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.15</i>	%
YEAST	<i>from Brew # 26</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.15 070</i>	<i>May 2nd / 52</i>
BEER INTO CELLAR	<i>178 -</i>	<i>2.65</i>	<i>May 8</i>

REMARKS: Mashed in by: *BR*

Tun No. 7

DATE *Mon May 5th 52*

MALT *8900 Canada Malt*

HOPS	<i>20 K.G. 50 + 10 B.G. 50</i>	<i>30</i>
	<i>20 B.C.F. 50 + 10 F.K. 51</i>	<i>30</i>
	<i>10 B.G. 51 + 10 B.G. 50 + 5 F.K. 51 turn out</i>	<i>25</i>
TOTAL		<i>85 LBS</i>

10# Salt, 10# moss 25# Burton Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>79</i>	<i>160°</i>	<i>11.40 AM</i>
Malt all in		<i>148°</i>	<i>12.07 PM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.32 ..</i>
Finished mashing		<i>160°</i>	<i>12.45 ..</i>
Set taps		<i>158°</i>	<i>1.15 ..</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.56 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.50 ..</i>
TOTAL	<i>241</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.2* %

EVAPORATION *8* Bbbs. LAST RUN *0.8* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 28*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.15⁹</i>	<i>Mon May 5th</i>
BEER INTO CELLAR	<i>175</i>	<i>2.5</i>	<i>May 10</i>

REMARKS:

Mashed in by: *[Signature]*

08 280

BREW 40

Tun No. 8

ale.

DATE *Mon May 3rd 1932*

MALT *89.00 Canada Malt*

HOPS *20 Kg 50 & 10 Bk 30*

30

20 Bk 30 & 10 Lk 51

30

10 Bk 51 & 10 Bk 30 - 5 Bk 51 on Turn out*

25

JATOT

TOTAL

85/16 $\frac{1}{2}$

10 Salt 10 Moss 25 Burton Salt

WATER

RESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>77</i>	<i>161°</i>	<i>7:00 AM</i>
Malt all in		<i>147°</i>	<i>7:28 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>7:53 "</i>
Finished mashing		<i>158°</i>	<i>8:05 "</i>
Set taps		<i>156°</i>	<i>8:35 "</i>
Sparge		<i>168°</i>	<i>9:28 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>11:3 PM</i>
TOTAL			

INTO KETTLE *189* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *1.05* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *from Brew # 39*

	Bbbs.	Balling	Date
WORT INTO FERMENTER		<i>13.2%</i>	<i>May 3rd 1932</i>
BEER INTO CELLAR	<i>181</i>	<i>2.7%</i>	<i>Mon May 13th 1932</i>

REMARKS:

Mashed in by: *BR*

Tun No. 9

Stog

DATE *June May 1952*

MALT *84.00 Canada Malt*

HOPS	<i>30 K.G. 50</i>	<i>30</i>
	<i>25 B.C.F. 50 + 10 B.G.</i>	<i>35</i>
	<i>20 B.G. 50 + 3 E.K. 50 Turn out</i>	<i>23</i>
	TOTAL	<i>88 LBS</i>

*10# Salt 10# mess. 25# Burton Salt
1# K.M.S.*

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>160°</i>	<i>11.38 PM</i>
Malt all in		<i>148°</i>	<i>12.06 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.31 ..</i>
Finished mashing		<i>159°</i>	<i>12.42 ..</i>
Set taps		<i>157°</i>	<i>1.12 ..</i>
Sparge	<i>148</i>	<i>168°</i>	<i>1.57 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.45 ..</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.0* %

EVAPORATION *8* Bbbs. LAST RUN *0.65* %

OUT *180* Bbbs. KETTLE TEST *11.45* %

YEAST *From Brew #32*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.55 70</i>	<i>June May 6 1952</i>
BEER INTO CELLAR	<i>178</i>	<i>2.65 %</i>	<i>June May 12/52</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 1

DATE *June 10th 1932*

MALT *84.00. Seag Canada Malt*

HOPS	<i>30 KG 51</i>	<i>30</i>
	<i>25 BCT 50 + 10 BG 50</i>	<i>35</i>
	<i>20 BG 50 + 2 K 51 on turn out</i>	<i>23</i>
	TOTAL	<i>88 1/2</i>

10 Salt 10 Mocha 25 Burton Salt 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>160°</i>	<i>7:05 AM</i>
Malt all in		<i>147°</i>	<i>7:35 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>158°</i>	<i>8:13 "</i>
Set taps		<i>156°</i>	<i>8:43 "</i>
Sparge	<i>148</i>	<i>168°</i>	<i>9:30 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:20 PM</i>
TOTAL			

INTO KETTLE *188* Bbbs. FIRST RUN *19.8* %

EVAPORATION Bbbs. LAST RUN *0.85* %

OUT Bbbs. KETTLE TEST *11.4 90* %

YEAST *from Brew #33*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.5 90</i>	<i>May 6th 32</i>
BEER INTO CELLAR	<i>179</i>	<i>2.55 %</i>	<i>May 13/32</i>

REMARKS:

Mashed in by: *BR*

Tun No. 2

Al

DATE *Wed May 7th 52*

MALT *8900 Canada Malt*

HOPS *20 K.G. 51 + 10 B.G. 50*

30

20 B.C.F. 30 + 10 E.K. 51

30

10 B.C.F. 37 + 10 B.G. 50 + 5 E.K. 51 Turn out

25

TOTAL

85 LBS.

10th Salt 10th most, 25th Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	11:40 PM
Malt all in		148°	12:10 AM
Underlet	16	210°	12:35 "
Finished mashing		159°	12:45 "
Set taps		157°	1:15 "
Sparge	140	168°	1:58 "
Hop	6	170°	5:45 "
TOTAL	240		

INTO KETTLE *185* Bbls. FIRST RUN *19.5* %

EVAPORATION Bbls. LAST RUN *0.7* %

OUT Bbls. KETTLE TEST *12.1* %

YEAST *From Brew # 35*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192	12.1%	<i>Wed May 7th</i>
BEER INTO CELLAR	179	2.6%	<i>Tues 13/52.</i>

REMARKS:

Mashed in by: *JAM*

Tun No. 3

DATE *wed may 7th 1922*

MALT *89.00. Canada Malt*

HOPS <i>20 Kg 51 & 10 Bg 50</i>	<i>30</i>
<i>20 Bg 30 & 10 Kg 51</i>	<i>30</i>
<i>10 Bg 51 & 10 Bg 50 - 5^{lb} K. 51 on turn out</i>	<i>25</i>
TOTAL	<i>85 lbs</i>

10 Salt. 10 moss. 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>7.05 AM</i>
Malt all in		<i>149°</i>	<i>7.35 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.00 "</i>
Finished mashing		<i>158°</i>	<i>8.14 "</i>
Set taps		<i>156°</i>	<i>8.44 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9.32 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.4* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *190* Bbbs. KETTLE TEST *12.1* %

YEAST *from Beers # 35*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.1%</i>	<i>may 7th 1922</i>
BEER INTO CELLAR	<i>180</i>	<i>2.8%</i>	<i>May 14/22</i>

REMARKS:

Mashed in by: *BA*

Tun No. 4

Al

DATE *Thurs May 8th 52*

MALT *8900 Canada Malt*

HOPS <i>20 K.G. 57 + 10 B.G. 57</i>	<i>30</i>
<i>20 B.C.F. 57 + 10 E.K. 57</i>	<i>30</i>
<i>10 B.C.F. 57 + 10 B.G. 57 + 5 E.K. 57 turn out</i>	<i>25</i>
TOTAL	<i>85 LBS.</i>

16th Salt, 10th most, 25th Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>160°</i>	<i>11.38 AM</i>
Malt all in		<i>148°</i>	<i>12.07 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.32 ..</i>
Finished mashing		<i>158°</i>	<i>12.42 ..</i>
Set taps		<i>156°</i>	<i>1.12 ..</i>
Sparge	<i>136</i>	<i>168°</i>	<i>1.58° ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.35 ..</i>
TOTAL	<i>238</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.45* %

EVAPORATION *8* Bbbs. LAST RUN *0.6* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 37*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.10°</i>	<i>Thurs May 8th</i>
BEER INTO CELLAR	<i>178</i>	<i>2.9°/10</i>	<i>Wed 14/52.</i>

REMARKS:

Mashed in by: *SM*

CP 46

BREW 46

Tun No. 5

ale

DATE Thu. May 8/52

MALT	89.00	Canada Malt	
HOPS	20	KA 50 & 10 BA 50	30
	20	BAF 50 & 10 LK 51	30
	10	BAF 51 & 10 BA 50 - 5 #K 51 on turn out	25
TOTAL			85.165
10 Salt. 10 mus. 25 Burton Salt			

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	75	161°	7:04 AM
Malt all in		148°	7:35 "
Underlet	16	210°	8:00 "
Finished mashing		158°	8:14 "
Set taps		156°	8:44 "
Sparge		168°	9:30 "
Hop	6	170°	2:50 PM
TOTAL			

INTO KETTLE	188	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	8	Bbbs.	LAST RUN	1.05	%
OUT	180	Bbbs.	KETTLE TEST	12.1	%

YEAST from Brew #37

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.10%	May 8/52
BEER INTO CELLAR	180	2.8%	May 15/52

REMARKS: Mashed in by: [Signature]

Tun No. 6

DATE *Thu May 9/52*

MALT *89.00 Canada Malts*

HOPS *20 KG 5:1 & 10 BG 5:0*

30

20 BCF 5:0 & 10 EK 5:1

30

10 BCF 5:1 & 10 BG 5:0 - 5" EK 5:1 on turn out

25

85 lbs

TOTAL

10 Salts 10 more 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>163°</i>	<i>6.58 AM</i>
Malt all in		<i>149°</i>	<i>7.25 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>7.50 "</i>
Finished mashing		<i>159°</i>	<i>8.03 "</i>
Set taps		<i>157°</i>	<i>8.33 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9.23 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>11.5 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.55* %

EVAPORATION *8* Bbbs. LAST RUN *0.45* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew #38*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.0%</i>	<i>May 9/52</i>
BEER INTO CELLAR	<i>180</i>	<i>3.2%</i>	<i>May 15/52</i>

REMARKS:

Mashed in by: *BR*

Tun No. 7

DATE *Mon. May 12th 1953*

MALT	<i>8 H.O. Canada Malt</i>	
HOPS	<i>30 K.G. 51</i>	<i>30</i>
	<i>25 BCF 30 & 10 BB 30</i>	<i>35</i>
	<i>20 BB 30 - 3rd L.K. 51 on turn out</i>	<i>33</i>
TOTAL		<i>88 1/2</i>

10 Salt 10 more 25 Burton Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>72</i>	<i>163°</i>	<i>11:40 P.M.</i>
Malt all in		<i>148°</i>	<i>12:05 A.M.</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12:30 "</i>
Finished mashing		<i>158°</i>	<i>12:43 "</i>
Set taps		<i>156°</i>	<i>1:13 "</i>
Sparge	<i>148</i>	<i>168°</i>	<i>1:59 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:30 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.8* %

EVAPORATION *8* Bbls. LAST RUN *0.7* %

OUT *180* Bbls. KETTLE TEST *11.4* %

YEAST *from Brew # 41*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.35</i>	<i>May 15th 1953</i>
BEER INTO CELLAR	<i>178</i>	<i>2.4</i>	<i>May 19th 1953</i>

REMARKS:

Mashed in by: *BR*

02

BREW 49

Tun No. 16

Lager

DATE Mon May 12 1952

MALT	77.00	Canada Malt	
HOPS	20	B.C.F. 50	20
	25	K.G. 51	25
	10	K.G. 57 + 15 B.C.F. 51 + 3 E.K. 51	28
		Turn out	
TOTAL			73 LBS.

10# Salt 10# mass, 25# Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	66	164°	7:10 AM
Malt all in		152°	7:40 ..
Underlet	14	210°	8:05 ..
Finished mashing		158°	8:15 ..
Set taps		156°	8:45 ..
Sparge	133	168°	9:30 ..
Hop	4	170°	1:30 PM
TOTAL	217		

INTO KETTLE	170	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	10	Bbbs.	LAST RUN	0.8	%
OUT	160	Bbbs.	KETTLE TEST	11.65	%
YEAST	From Brew # 30				

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.7%	Mon May 12 52
BEER INTO CELLAR	162	2.4%	Wed May 21

REMARKS:

Mashed in by: *RHM*

Tun No. 8

DATE Tues. May 13th 1953

MALT	89.00. Canada Malt	
HOPS	20 KG 5/10. 10 BG 50	30
	20 BCF 50. 9. 10. EK 31	30
	10 BCF 5/1. 9. 10. BG 50 - 5 th EK 5/1 on turn out	35
TOTAL		85 lbs

10 Salt. 10 Moss. 25. Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	74	162°	11.40 PM
Malt all in		147°	12.05 PM
Underlet	16	210°	12.30 "
Finished mashing		158°	12.43 "
Set taps		156°	1.13 "
Sparge	148	168°	2.00 "
Hop	6	170°	6.10 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 8 Bbbs. LAST RUN 1.45 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 41

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	192	12.15 70	May 13 th 53
BEER INTO CELLAR	178.	2.5 %	May 19 th 53

REMARKS: Mashed in by: [Signature]

Tun No. 9

DATE *June May 13 1952*

MALT *8900 Canada Malt*

HOPS *20 B.C.F. 57 + 10 B.C. 50*

20 B.C.F. 57 + 10 E.K. 57

10 B.C.F. 57 + 10 B.C. 57 + 5 E.K. 57 turn out

30

30

25

85 LBS.

TOTAL

TOTAL

10# Salt 10# Moss 25# Brewster Salt

WATER

Bbbs. Temp. Time

Mashing in

76

160°

7:10 AM

Malt all in

148°

7:40 ..

Underlet

16

210°

8:05 ..

Finished mashing

157°

8:15 ..

Set taps

155°

8:45 ..

Sparge

146

168°

9:30 ..

Hop

6

170°

2:00 PM

TOTAL

244

INTO KETTLE

188

Bbbs.

FIRST RUN

19.5

%

EVAPORATION

8

Bbbs.

LAST RUN

1.4

%

OUT

180

Bbbs.

KETTLE TEST

12:05

%

YEAST *From Brew # 42*

Bbbs.

Balling

Date

WORT INTO FERMENTER

192

12.170

June May 13 1952

BEER INTO CELLAR

179

2.75%

June May 20 1952

REMARKS:

Mashed in by: *[Signature]*

Doubled with # 55

BREW 52

Tun No. 1

DATE *used May 14/52*

MALT *84.00 Stog Canada malt*

HOPS	<i>30 Kg 51</i>	<i>30</i>
	<i>25 B.L. 30 & 10 B.G. 50</i>	<i>35</i>
	<i>20 B.G. 50 - 3rd L.K. 51 on turn out</i>	<i>23</i>
		<i>88 lbs</i>

1.0 Salt 1.0 moss 25 Burton Salt 1st K.M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	<i>70</i>	<i>160°</i>	<i>11.35 PM</i>
Malt all in		<i>147°</i>	<i>12.00 AM</i>
Underlet	<i>16</i>	<i>2100</i>	<i>12.25 AM</i>
Finished mashing		<i>158°</i>	<i>12.38 "</i>
Set taps		<i>156°</i>	<i>1.08 "</i>
Sparge	<i>148</i>	<i>168°</i>	<i>1.53 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.50 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.75* %

EVAPORATION *8* Bbbs. LAST RUN *0.55* %

OUT *180* Bbbs. KETTLE TEST *11.4* %

YEAST *from Brew # 42*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.45 70</i>	<i>May 14/52</i>
BEER INTO CELLAR	<i>179</i>	<i>2.2</i>	<i>May 20</i>

REMARKS: Mashed in by: *BR*

Tun No. 2

Stag

DATE *wed may 14 1952*

MALT 8400 Canada Malt

HOPS	30 K.G. 51	30
	25 B.C.F. 50 + 10 B.G. 50	35
	20 B.G. 50 + 3 E.K. 51 turn out	23
TOTAL		88 LBS.

10# Salt, 10# mass, 25# Burton Salt
1# K. 145

WATER

	Bbbs.	Temp.	Time
Mashing in	74	160°	7:10 AM
Malt all in		148°	7:39 ..
Underlet	16	210°	8:04 ..
Finished mashing		158°	8:14 ..
Set taps		156°	8:44 ..
Sparge	144	168°	9:28 ..
Hop	6	170°	1:15 PM
TOTAL	240		

INTO KETTLE *188* Bbbs. FIRST RUN *19.0* %
 EVAPORATION *8* Bbbs. LAST RUN *1.05* %
 OUT *180* Bbbs. KETTLE TEST *11.4* %
 YEAST *From Brew # 43*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.55%	<i>wed may 14 52</i>
BEER INTO CELLAR	179	2.35%	<i>Wed May 21/52</i>

REMARKS:

Mashed in by: *SLM*

Doubled with # 55

Tun No. 3

DATE *Thu May 13th 1952*

MALT *89.00 Canada Malt*
 HOPS *20 KG 51 & 10 BG 50* 30
20 BCF 50 & 10 EK 51 30
10 BCF 57 & 10 BG 50 - 5th EK 51 on turn out 25
 TOTAL *85.16's*
10 Salt 10 moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	73	160°	11.35 PM
Malt all in		147°	12.00 AM
Underlet	16	210°	12.25 AM
Finished mashing		158°	12.38 "
Set taps		156°	1.08 "
Sparge	146	168°	1.54 "
Hop	6	170°	6.00 "
TOTAL	241		

INTO KETTLE *188* Bbbs. FIRST RUN *20.8* %
 EVAPORATION *8* Bbbs. LAST RUN *1.1* %
 OUT *180* Bbbs. KETTLE TEST *12.1* %
 YEAST *from Brew # 43*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.170	May 13 th 1952
BEER INTO CELLAR	179	2.35	May 21/52

REMARKS:

Mashed in by: *BT*

02 1300

BREW 55

Tun No. 4

al

DATE *Thurs May 15 1952*

MALT *8900 Canada Malt*

HOPS *20 K.G. 77 + 10 B.G. 52*

30

20 B.C.F. 52 + 10 E.K. 51

30

10 B.C.F. 52 + 10 B.G. 52 + 5 E.K. 51 turns out

25

TOTAL

85 LBS.

10# Salt, 10# mass, 25# Butters Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	7:10 AM
Malt all in		148°	7:40 ..
Underlet	16	210°	8:05 ..
Finished mashing		158°	8:15 ..
Set taps		156°	8:45 ..
Sparge	144	168°	9:29 ..
Hop	6	170°	1:45 PM
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *19.1* %

EVAPORATION *8* Bbbs. LAST RUN *1.7* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 44*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.1%	<i>Thurs May 15 52</i>
BEER INTO CELLAR	179	2.3%	<i>Thurs May 22</i>

REMARKS:

Mashed in by: *GM*

Double with # 53 change to 5 day

BREW 56

Tun No. 5

DATE Fri May 16 1952

ale

MALT 8900 Canada Malt	
HOPS 20 K.G. 57 + 10 B.G. 20	30
20 B.C.F. 20 + 10 E.K. 57	30
10 B.C.F. 57 + 10 B.G. 20 + 5 E.K. 57 turned out	25
TOTAL	85 LBS.

10# Salt, 10# moss, 25# Burton Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	7.10 AM
Malt all in		149°	7.40 ..
Underlet	16	210°	8.05 ..
Finished mashing		158°	8.15 ..
Set taps		156°	8.45 ..
Sparge	144	168°	9.30 ..
Hop	6	170°	1.15 PM
TOTAL	244		

INTO KETTLE 188	Bbbs.	FIRST RUN 20.25	%
EVAPORATION 4	Bbbs.	LAST RUN 0.7	%
OUT 180	Bbbs.	KETTLE TEST 12.1	%
YEAST - From Brew # 44			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193	12.1%	Fri May 16 52
BEER INTO CELLAR	180	3.15%	Thurs May 20

REMARKS: Mashed in by *JAM*

88

BREW 57

Tun No. 4

Stacy

DATE

Mon. May 19th 1952

MALT 84.00 Canada malt

HOPS 30 KG 51

30

25 BCF 50 + 10 BG 50

35

20 BG 50 + 5 BCF 51 - 3rd K 51 on turn out

28

TOTAL

93¹/₅

10. Salt

10. moss

25 Burton. Salt 1st K.M.S.

WATER

Bbbs.

Temp.

Time

Mashing in

72

162°

11:37 PM

Malt all in

148°

12:03 AM

Underlet

16

210°

12:28"

Finished mashing

158°

12:40"

Set taps

156°

1:10"

Sparge

146

168°

1:57"

Hop

6

170°

3:43"

TOTAL

240

INTO KETTLE

188

Bbbs.

FIRST RUN

20.15

%

EVAPORATION

8

Bbbs.

LAST RUN

0.4

%

OUT

180

Bbbs.

KETTLE TEST

11.4

%

YEAST

from Brew # 48

Bbbs.

Balling

Date

WORT INTO FERMENTER

190

11.5%

May 19th 1952

BEER INTO CELLAR

179

2.15

May 26th 1952

REMARKS:

Mashed in by: BK

add 5th BCF 51 to 3rd hops.

No Portenine in the beer.

Tun No. 7

Stag

DATE Mon May 19th 1952

MALT 84.00 Canada Malt

HOPS	30 K.G. 50	30
	25 B.C.F. 50 + 10 B.G. 50	35
	20 B.C. 50 + 5 B.C.F. 51 + 3 F.K. 51, turn out	28
TOTAL		93 LBS.

10# Salt, 10# max, 25# Brewster Salt
1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	73	160°	7:10 AM
Malt all in		147°	7:40 ..
Underlet	16	210°	8:05 ..
Finished mashing		158°	8:15 ..
Set taps		156°	8:45 ..
Sparge	147	168°	9:29 ..
Hop	6	170°	1:30 PM
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 18.9 %

EVAPORATION 8 Bbls. LAST RUN 1.0 %

OUT 180 Bbls. KETTLE TEST 11.45 %

YEAST From Brew # 48

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11.5.90	Mon May 19 th
BEER INTO CELLAR	181	2.25	Mon 26 th

REMARKS: Mashed in by: *[Signature]*

Tun No. 8

DATE Tues. May 20th 1952

MALT	89.00	Canada Malt		
HOPS	20 KG 519	10 BG 50	30	
	20 BCF 309	10 EK 51	30	
	10 BCF 319	10 BG 50	- 5 EK 51 on turn out	25
TOTAL			85.165	

10 Salt 10 mins. 25. Brewer Salt

WATER

	Bbls.	Temp.	Time
Mashing in	73	160°	11:40 PM
Malt all in		147°	12:06 AM
Underlet	16	210°	12:31 "
Finished mashing		158°	12:43 "
Set taps		156°	1:13 "
Sparge	149	168°	2:00 "
Hop	6	170°	7:45 "
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 21.35 %

EVAPORATION 8 Bbls. LAST RUN 1.05 %

OUT 180 Bbls. KETTLE TEST 12.25 %

YEAST from Brew # 53

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.476	May 20 th 1952
BEER INTO CELLAR	179	2.3	Tue 27/5/52

REMARKS:

Mashed in by: BR

Added steam at 8:00 AM

Tun No. 9

DATE *June May 20th 52*

MALT *8900 Canada Malt*

HOPS *20 K.G. 57 + 10 B.G. 50*

20 B.C.F. 50 + 10 E.K. 51

10 B.C.F. 57 + 10 B.G. 50 + 5 E.H. 07 turnout

30

30

25

TOTAL

85 LBS.

10th Salt, 10th mash, 25 Bunter Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	77	160°	7.48 AM
Malt all in		149°	8.18 ..
Underlet	16	210°	8.43 ..
Finished mashing		160°	8.54 ..
Set taps		158°	9.24 ..
Sparge	146	168°	9.55 ..
Hop	6	170°	2.15 PM
TOTAL	245		

INTO KETTLE *188* Bbbs. FIRST RUN *19.4* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *From Brew # 52*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.1	<i>June May 20th</i>
BEER INTO CELLAR	179	3.0	<i>June May 29</i>

REMARKS:

Mashed in by: *JAM*

59 BREW

BREW 61

Tun No. 1

Stog

DATE Mon. May 26th 1922

MALT 84.50 Canada Malt

HOPS 30 Kg. 51

30

26 Oct 50 = 10 Bbl 50

35

20 Bbl 50 = 5 Oct 51 - 3rd LK 51 on turn out 29

93165

TOTAL

TOTAL

10. Salt 10. more 25. Burton Salt 1st K.M.S.

WATER

Bbbs.

Temp.

Time

Mashing in

73

159°

7.15 AM

Malt all in

146°

7.43 "

Underlet

16

210°

8.03 "

Finished mashing

154°

9.10 "

Set taps

154

9.30 "

Sparge

149

168°

10.10 "

Hop

6

170°

2.10 PM

TOTAL

244

INTO KETTLE 188 Bbbs.

FIRST RUN 20.55 %

EVAPORATION 8 Bbbs.

LAST RUN 0.65 %

OUT 190 Bbbs.

KETTLE TEST 11.4 %

YEAST from Brew # 51

Bbbs.

Balling

Date

WORT INTO FERMENTER

191

11.5° 070

May 26th 1922

BEER INTO CELLAR

176

2.1 %

June 2/52

REMARKS: Wort low in Temp Mashed in by: BH

Added STEAM AT 9.00 AM

10 230

BREW 62

Tun No. 16

Lager

DATE Tues May 27th 32

MALT	77.00 Canada Malt	
HOPS	20 B.C.F. 57	20
	25 K.G. 57	25
	10 K.G. 57 + 10 B.C.F. 57 + 2 E.K. 57 Turnout	28
	TOTAL	73 LBS.

10# Salt, 10# mass, 25# Burton Salt,

WATER

	Bbbs.	Temp.	Time
Mashing in	66	163°	11.35 PM
Malt all in		152°	12.05 PM
Underlet	14	210°	12.30 ..
Finished mashing		158°	12.42 ..
Set taps		156°	1.12 ..
Sparge	133	168°	1.40 ..
Hop	4	170°	5.15 ..
TOTAL	217		

INTO KETTLE	170	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	10	Bbbs.	LAST RUN	0.9	%
OUT	160	Bbbs.	KETTLE TEST	11.45	%
YEAST	From Brew # 49				

	Bbbs.	Balling	Date
WORT INTO FERMENTER		11.41 070	Tues May 27 th
BEER INTO CELLAR	162	2.0	June 5/32

REMARKS: Mashed in by: *[Signature]*

Tun No. 2

DATE *al.* *Luc May 27 1952*

MALT	89.00	Canada malt	
HOPS	20 BK 51 + 10 BG 50		30
	20 BC 50 + 10 BK 51		30
	10 BK 51 + 10 BG 50 - 5 BK 51 on turn out		25
TOTAL			85/65

10 salt 10 moss 25 Burton salt

WATER

	Bbbs.	Temp.	Time
Mashing in	74	161°	7:00 AM
Malt all in		115°	7:30 "
Underlet	16	210°	7:55 "
Finished mashing		157°	8:09 "
Set taps		155°	8:39 "
Sparge	13.8	168°	9:25 "
Hop	6	170°	2:15 PM
TOTAL	254		

INTO KETTLE 188 Bbbs. FIRST RUN 20.6 %

EVAPORATION 8 Bbbs. LAST RUN 1.8 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST *from Brew #51*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.2 %	May 27/52
BEER INTO CELLAR	178	2.4 %	June 2/52

REMARKS:

Mashed in by: *BR*

Tun No. 3

ale

DATE *Wed May 28th*

MALT *89.00 Canada Malt*

HOPS *20 K.G. 57 + 10 B.G. 52*

20 B.C.F. 50 + 10 E.K. 57

10 B.C.F. 51 + 10 B.G. 53 + 0 E.K. 57 turn out

30

30

25

TOTAL

85 LBS.

10# Salt, 10# man, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>79</i>	<i>160°</i>	<i>11.42 AM</i>
Malt all in		<i>148°</i>	<i>12.12 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.37 ..</i>
Finished mashing		<i>160°</i>	<i>12.47 ..</i>
Set taps		<i>158°</i>	<i>1.17 ..</i>
Sparge	<i>147</i>	<i>168°</i>	<i>1.50 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 ..</i>
TOTAL	<i>248</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %

EVAPORATION *8* Bbbs. LAST RUN *1.4* %

OUT *180* Bbbs. KETTLE TEST *1.2.0* %

YEAST *From Brew # 52*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.1.0%</i>	<i>Wed May 28th</i>
BEER INTO CELLAR	<i>178.</i>	<i>2.5%</i>	<i>June 3</i>

REMARKS:

Mashed in by: *J.M.*

Tun No. 4

DATE *Wed May 29/52*

MALT *89.00 Canada Malt*

HOPS	<i>20 KG 51 & 10 BG 30</i>	<i>30</i>
	<i>20 BCF 30 & 10 BK 31</i>	<i>30</i>
	<i>10 BCF 31 & 10 BG 30 - 5th KG 31 on turn out</i>	<i>25</i>
		<i>85.65</i>

10 Salt 10 more 35 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>81</i>	<i>162°</i>	<i>7:05 AM</i>
Malt all in		<i>145°</i>	<i>7:35 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>153°</i>	<i>8:45 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9:25 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:15 PM</i>
TOTAL	<i>247</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.7* %

EVAPORATION *9* Bbbs. LAST RUN *0.95* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew #*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.276</i>	<i>May 28/52</i>
BEER INTO CELLAR	<i>180</i>	<i>2.45</i>	<i>June 3/52</i>

REMARKS:

Mashed in by: *BR*

Tun No. 5

STAG *Stay*

DATE *Thu May 29 1952*

MALT *8400 Canada Malt*

HOPS *30 K.G. 57*

25 B.C.F. 57 + 10 B.G. 30

20 B.G. 50 + 5 B.C.F. 57 + 3 E.K. 57 Turnat

30
35
28

TOTAL *93 LBS.*

10# Salt, 10# mash, 25# Burton Salt, 1# KMS

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>160°</i>	<i>11.40 P.M.</i>
Malt all in		<i>148</i>	<i>12.05 A.M.</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.30 ..</i>
Finished mashing		<i>160°</i>	<i>12.42 ..</i>
Set taps		<i>158°</i>	<i>1.12 ..</i>
Sparge	<i>147</i>	<i>168°</i>	<i>1.50 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.45* %

EVAPORATION *8* Bbbs. LAST RUN *0.8* %

OUT *180* Bbbs. KETTLE TEST *11.4* %

YEAST *From Brew # 57-60*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>11.55%</i>	<i>Thu May 29 1952</i>
BEER INTO CELLAR	<i>177</i>	<i>2.3</i>	<i>June 4 1952</i>

REMARKS: Mashed in by: *JM*

Tun No. 6

DATE *Stag* *Thurs. May 29th 1932*

MALT	8 H. 50. <i>Canada Malt</i>	
HOPS	30 KG 51	30
	25 B.C.F. 30 + 10. B.G. 30	35
	20. B.G. 30 + 5 B.C.F. 51 - 3* E.K.G. on Turnover	28
		93165
TOTAL		

10 Salt 10 more 85 Buison Salt 10 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	77	160°	7.10 AM
Malt all in		149°	7.35 "
Underlet	16	210°	8.00 "
Finished mashing		137°	8.14 "
Set taps		155°	8.44 "
Sparge	145	169°	9.30 "
Hop	6	170°	1.10 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.55 %

OUT 180 Bbbs. KETTLE TEST 11.35 %

YEAST *from Brew # 58459*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.5.90	<i>May 29th 1932</i>
BEER INTO CELLAR	185	2.7.	<i>June 4/32</i>

REMARKS:

Mashed in by: *BA*

Tun No. 7

DATE *Al* Fri May 30 1952

MALT	89.00 Canada Malt	
HOPS	20 K.C. 57 + 10 B.C. 50	30
	20 B.C.F. 57 + 10 E.K. 57	30
	10 B.C.F. 57 + 10 B.C. 57 + 5 E.K. 57 tournament	25
	TOTAL	85 LBS.

10# Salt, 15# mass, 25# Burton Salt

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	79	160°	11.40 A.M.
Malt all in		148°	12.10 P.M.
Underlet	16	210°	12.35 ..
Finished mashing		158°	12.48 ..
Set taps		156°	1.18 ..
Sparge	141	168°	1.50 ..
Hop	6	170	5.30 ..
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 19.8 %

EVAPORATION 8 Bbls. LAST RUN 0.8 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST From Brew #60

	Bbls.	Balling	Date
WORT INTO FERMENTER	189	12.0%	Fri May 30 1952
BEER INTO CELLAR	178	2.5%	June 5/52

REMARKS:

Mashed in by: *J.H.*

Tun No. 8

DATE *Wed May 30 1892*

MALT *89.00 Canada Malt*

HOPS	<i>20 Kg. 51° 10 Bg 50</i>	<i>30</i>
	<i>20 Bg 50 & 10 LK 51</i>	<i>30</i>
	<i>10 Bg 51 & 10 Bg 50 - 5° LK 51 on turn out</i>	<i>25</i>
TOTAL		<i>85/66</i>

10 Salt 10 more 25 British Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>7:05 AM</i>
Malt all in		<i>147°</i>	<i>7:35 "</i>
Underlet	<i>16</i>	<i>7.10°</i>	<i>8:00 "</i>
Finished mashing		<i>155°</i>	<i>8:15 "</i>
Set taps		<i>156°</i>	<i>8:45 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9:23 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>11:3 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.65* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 58*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.17°</i>	<i>May 30 1892</i>
BEER INTO CELLAR	<i>179</i>	<i>3.0°</i>	<i>June 5/92</i>

REMARKS: Mashed in by: *BR*

Tun No. 9

BREW 70

Stay

DATE *mon June 2nd 52*

MALT 84.00 *Canada Malt*

HOPS 30 K.G. 57

30

25 B.C.F. 57 + 10 B.G. 57

35

20 B.G. 57 + 5 B.C.F. 57 + 3 E.K. 57 *turn out*

28

TOTAL

93 LBS

10th salt, 10th mass, 25th *Brewer salt*

1th *K.M.S.*

WATER

STAY

	Bbls.	Temp.	Time
Mashing in	76	160°	11.40 P.M.
Malt all in		148	12.08 P.M.
Underlet	16	210°	12.33 ..
Finished mashing		158°	12.45 ..
Set taps		156°	1.15 ..
Sparge	146	168°	1.52 ..
Hop	6	170°	5.30 ..
TOTAL	244		

INTO KETTLE 185 Bbls. FIRST RUN 19.6 %

EVAPORATION 8 Bbls. LAST RUN 0.8 %

OUT 180 Bbls. KETTLE TEST 11.35 %

YEAST *From Brew # 61*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11. H 570	<i>mon June 2nd</i>
BEER INTO CELLAR	183	2.1	<i>June 9/52</i>

REMARKS:

Mashed in by: *J.M.*

Tun No. 1

DATE Mon. June 2nd / 52

MALT 84.00 *Stag Canada Malt*

HOPS 30 KG 51

30

25 B.C.F. 50 & 10 B.G. 50

35

20 B.S. 50 & 5 B.C.F. 51 - 3rd K.G. 51 on Turn out 28

93 1/2

TOTAL

10 Salts 10 mess. 25 Union Salts 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	77	161°	7:00 AM
Malt all in		148°	7:25 "
Underlet	16	210°	7:50 "
Finished mashing		158°	8:04 "
Set taps		156°	8:34 "
Sparge	143	168°	9:25 "
Hop	6	170°	10:5 PM
TOTAL	242		

INTO KETTLE 189 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.95 %

OUT 180 Bbbs. KETTLE TEST 11.35 %

YEAST *from Beer # 61*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.5° 90	June 2 nd / 52
BEER INTO CELLAR	183	2.9° 10	June 9 / 52

REMARKS:

Mashed in by: *BB*

15

BREW 72

Tun No. 2

DATE *ale* Tues June 3rd 32MALT 89.00 *Canada Malt*

HOPS 2.0 K.G. 57 + 1.0 B.G. 52

2.0 B.C.F. 52 + 1.0 E.K. 57

1.0 B.C.F. 57 + 1.0 B.G. 52 + 5 E.K. 57 *Turn out*

3.0

3.0

2.5

TOTAL

85 Lbs.

10# Salt, 10# *marsh*, 25# *Burton Salt*

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	77	161°	11.45 AM
Malt all in		149°	12.15 AM
Underlet	16	210°	12.40 ..
Finished mashing		159°	12.52 ..
Set taps		157°	1.22 ..
Sparge	144	168°	2.03 ..
Hop	6	170°	5.30 ..
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 8 Bbbs. LAST RUN 1.7 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST *From Brew # 63*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.90%	Tues June 3 rd
BEER INTO CELLAR	181	9.6%	Tues June 10

REMARKS:

Mashed in by: *J.M.*

37 BREW

BREW 73

Tun No. 3

ale.

DATE *Tues. June 3rd/32*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 KG 51 & 10 BG 50</i>	<i>30</i>
	<i>20 BCF 50 & 10 LK 51</i>	<i>30</i>
	<i>10 BCF 51 & 10 BG 50 - 5# LK 51 on Tun over 25</i>	
		<i>85/65</i>

10 Salt 10 Must 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>81</i>	<i>162°</i>	<i>7.10 AM</i>
Malt all in		<i>149°</i>	
Underlet	<i>16</i>	<i>2100</i>	<i>8.04 "</i>
Finished mashing		<i>158°</i>	<i>8.15 "</i>
Set taps		<i>156°</i>	<i>8.45 "</i>
Sparge	<i>141</i>	<i>168°</i>	<i>9.25 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.05 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.1* %

EVAPORATION *8* Bbbs. LAST RUN *1.5* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 67*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>11.95%</i>	<i>June 3rd/32</i>
BEER INTO CELLAR	<i>182</i>	<i>2.5%</i>	<i>June 10</i>

REMARKS: Mashed in by: *BR*

Tun No. 4

Stag

DATE mid June 4/52

MALT	8400 Canada Malt	
HOPS	30 K.G. 57	30
	25 B.C.F. 50 + 10 B.C. 50	35
	20 B.C. 57 + 5 B.C.F. 57 + 3 E.K. 57 turned	28
	TOTAL	93 LBS.

10 # Salt, 10 # mass, 25 # Burton Salt, 1 # K.I.V.S.

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	76	160°	11.45 PM.
Malt all in		147°	12.13 P.M.
Underlet	16	210°	12.38 ..
Finished mashing		157°	12.50 ..
Set taps		155°	1.20 ..
Sparge	144	168°	2.00 ..
Hop	6	170°	5.30 ..
TOTAL	242		

INTO KETTLE	188	Bbls.	FIRST RUN	19.5	%
EVAPORATION	8	Bbls.	LAST RUN	1.2	%
OUT	180	Bbls.	KETTLE TEST	11.3	%
YEAST	From Brew # 64				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11.35 %	Wed June 4/52
BEER INTO CELLAR	179	2.1 %	Wed June 7/52

REMARKS:

Mashed in by: *W.M.*

Tun No. 5

DATE *Wed June 11/52*

MALT	84.00 <i>Canada Malt</i>	
HOPS	30 Kg 51	30
	25 BCF 30 & 10 BQ 60	35
	20 BQ 40 & 5 BCF 51 - 5 th Kg 31 outturn out	28
		93.65
TOTAL		

10 Salt 10 mass. 25 Burton Salt 1st Kns.

WATER

	Bbbs.	Temp.	Time
Mashing in	82	161°	7:05 AM
Malt all in		149°	7:35 "
Underlet	16	210°	8:00 "
Finished mashing		159°	8:13 "
Set taps		157°	8:43 "
Sparge	138	168°	9:22 "
Hop	6	170°	12:45 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST *From Brew # 67*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.3 %	<i>June 11/52</i>
BEER INTO CELLAR	178	2.3	<i>June 11/52</i>

REMARKS:

Mashed in by: *BR*

35

BREW 76

Tun No. 6

DATE *Thu June 5th 1952*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 K.G. 57 + 10 B.G. 50</i>	<i>30</i>
	<i>20 B.C.F. 50 + 10 E.K. 57</i>	<i>30</i>
	<i>10 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57 thrown out</i>	<i>25</i>
	TOTAL	<i>85 LBS.</i>

10# Salt, 10# mash, 25# Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>159°</i>	<i>11.40 P.M.</i>
Malt all in		<i>147°</i>	<i>12.08 A.M.</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.33 ..</i>
Finished mashing		<i>157°</i>	<i>12.45 ..</i>
Set taps		<i>155°</i>	<i>1.15 ..</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.48 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 ..</i>
TOTAL	<i>242</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *20.1* %EVAPORATION *8* Bbbs. LAST RUN *1.4* %OUT *180* Bbbs. KETTLE TEST *11.9* %YEAST *From Brew # 67*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>11.8.90</i>	<i>Thu June 5th 1952</i>
BEER INTO CELLAR	<i>179</i>	<i>2.2</i>	<i>Thu June 12</i>

REMARKS:

Mashed in by: *JAM*

BREW 77

Tun No. 7

DATE *Thu June 5 1932*

MALT *89.00 Canada Malt*

HOPS *20 KG 31 9 10 BG 50*

30

20 BCF 30 7 10 EK 31

30

10 BCF 31 9 10 BG 50 - 5 EK 31 on Turn out 25

85 1/2

TOTAL

TOTAL

10 Sals 10 more 23. Bunion Sals

WATER

	Bbbs.	Temp.	Time
Mashing in	82	160°	7:05 AM
Malt all in		147°	7:35 "
Underlet	16	210°	8:00 "
Finished mashing		135°	8:12 "
Set taps		156°	8:44 "
Sparge	138	168°	9:25 "
Hop	6	170°	1:00 PM
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *19.7* %

EVAPORATION *8* Bbbs. LAST RUN *1.1* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 68*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.95%</i>	<i>June 5 1932</i>
BEER INTO CELLAR	<i>181</i>	<i>2.4%</i>	<i>June 12</i>

REMARKS:

Mashed in by: *AS*

Tun No. 8

DATE Fri June 6 1952

MALT	84.00 Canada Malt	
HOPS	30 KG 57	30
	25.00 F. 30 + 10.00 B.G. 50	35
	20.00 B.G. 50 + 5.00 F. 37 - 3.00 KG 57 on turn out	28
		93.63
TOTAL		

10 Salt 10 more 25.00 Union Salt 1.00 K.M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	78	162	7:05 AM
Malt all in		148°	7:35 "
Underlet	16	210°	7:55 "
Finished mashing		157°	8:10 "
Set taps		153°	8:40 "
Sparge	144	168°	9:33 "
Hop	6	170°	1:00 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 30.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST from Brew # 68

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.35%	June 6 1952
BEER INTO CELLAR	181	2.3%	June 13

REMARKS:

Mashed in by: *BB*

08

BREW 79

Tun No. 9

DATE Tues June 10th 1852

MALT 89.00 Canada Malt

HOPS 20 BK 51 9.10 BG 50	30
20 BK 50 9.10 BK 51	30
10 BK 51 9.10 BG 50 - 5 th BK 51 on turn out	35
TOTAL	85 lbs

10 Salt 10 mass 25 Union Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	11:35 PM
Malt all in		147°	12:05 AM
Underlet	16	210°	12:30 "
Finished mashing		157°	12:43 "
Set taps		155°	1:13 "
Sparge	136	168°	1:50 "
Hop	6	170°	5:30 "
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.25 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 11.95 %

YEAST from Brew # 69

	Bbbs.	Balling	Date
WORT INTO FERMENTER	187	12.1%	June 10 th 1852
BEER INTO CELLAR	181	2.4	June 16/52

REMARKS:

Mashed in by: BH

Handwritten notes: star off 9 gals out

85

BREW 80

Tun No. 16

Lager

DATE Tue June 12 1952

MALT 77.00 Canada Malt

HOPS 10 B.C.F. 57 + 10 B.C.F. 57

15 K.G. 57 + 15 E.K. 57

10 K.G. 57 + 15 B.C. 57 + 3 E.K. 57 turnout

20
30
28
28
75 [#]

TOTAL

10# Salt, 10# moss 25# Burton Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	65	162°	7.15 AM
Malt all in		152	7.37 ..
Underlet	14	210°	8.02 ..
Finished mashing		159°	8.14 ..
Set taps		157°	8.44 ..
Sparge	130	168°	9.25 ..
Hop	4	170°	2.00 ..
TOTAL	213		

INTO KETTLE 170 Bbbs. FIRST RUN 20.5 %

EVAPORATION 10 Bbbs. LAST RUN 1.0 %

OUT 160 Bbbs. KETTLE TEST 11.6 %

YEAST From Brew # 62

	Bbbs.	Balling	Date
WORT INTO FERMENTER	169.	11.65%	Tue June 10
BEER INTO CELLAR	163	2.5%	

REMARKS:

Mashed in by: JLM

Note change of hop rate

Tun No. 1

Stag

DATE Wed. June 11 1952

MALT 84.00 Canada malt

HOPS 30 KG 51

30

25 BCF 50 & 10 Bl 50

35

20 Bl 50 & 5 BCF 51 - 3# K 51 on turn out 28

93.165

TOTAL

TOTAL

10 Salts 10 moss 35 Burton Salts 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	11.35 PM
Malt all in		149°	12.00 AM
Underlet	16	210°	12.25 AM
Finished mashing		158°	12.38 "
Set taps		156°	1.08 "
Sparge	140	168°	1.50 "
Hop	6	170°	3.30 "
TOTAL	238		

INTO KETTLE 188 Bbbs. FIRST RUN 20.05 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST from Brew # 69

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.3%	June 11 1952
BEER INTO CELLAR	181	2.45	June 17 1952

REMARKS:

Mashed in by: BR

Tun No. 3

Stay

DATE Wed June 11 7/12

MALT 84.00 Canada Malt

HOPS 30 K.G. 51

30

25 B.C.F. 52 + 10 B.G. 50

35

20 B.G. 50 + 5 B.C.F. 51 + 3 E.K. 52 Turnout

25

TOTAL

93 lbs.

10# Salt, 10# man, 25 Burton Salt, 1# KM 5

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.10 A.M.
Malt all in		148°	7.40 ..
Underlet	16	210°	8.05 ..
Finished mashing		160°	8.15 ..
Set taps		155°	8.45 ..
Sparge	138	168°	9.30 ..
Hop	6	170°	1.15 ..
TOTAL	236		

INTO KETTLE 188 Bbbs. FIRST RUN 19.1% %

EVAPORATION Bbbs. LAST RUN 0.9% %

OUT Bbbs. KETTLE TEST 11.4% %

YEAST From Brew # 69

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.35%	Wed June 11 7/12
BEER INTO CELLAR	182	2.25%	Tues June 17

REMARKS:

Mashed in by: *ALM*

Note change of sparge

Tun No. 3

DATE *Thu. June 13th 1952*

MALT *89.00 Canada Malt*

HOPS *20 KG 31.9.10. BG 30*

30

20. BG 30.9.10. FK 31

30

10. BG 31.9.10. BG 30 - 5th FK 31 on Turn out

25

TOTAL

10. Sals 10. Ores. 25. Burton Sals

WATER

	Bbbs.	Temp.	Time
Mashing in	90	161°	11.40 PM
Malt all in		149°	12.09 PM
Underlet	16	210°	12.34 "
Finished mashing		157°	12.45 "
Set taps		155°	1.15 "
Sparge	137	168°	1.55 "
Hop	6	170°	5.30 "
TOTAL	239		

INTO KETTLE *189* Bbbs. FIRST RUN *20.4* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *11.95* %

YEAST *from Baum # 70*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.05%	<i>June 12th 1952</i>
BEER INTO CELLAR	181	2.3	<i>Wed June 13th 1952</i>

REMARKS:

Mashed in by: *BR*

88 1380

BREW 84

Tun No. 4

ale

DATE *Thu June 12th 1913*

MALT *89.00 Canada Malt*

HOPS	<i>20 K.G. 57 + 10 B.G. 50</i>	<i>30</i>
	<i>20 B.C.F. 57 + 10 E.K. 57</i>	<i>30</i>
	<i>10 B.C.F. 57 + 10 B.E. 57 + 5 E.K. 57</i>	<i>25</i>
TOTAL		<i>85 lbs</i>

10# Salt, 10# max, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>7.05 A.M.</i>
Malt all in		<i>148°</i>	<i>7.35 ..</i>
Underlet	<i>16</i>	<i>210°</i>	<i>8.00 ..</i>
Finished mashing		<i>158°</i>	<i>8.12 ..</i>
Set taps		<i>156°</i>	<i>8.42 ..</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9.28 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 ..</i>
TOTAL	<i>238</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.6* %

EVAPORATION *8* Bbbs. LAST RUN *1.4* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 81*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.05%</i>	<i>Thu June 12th</i>
BEER INTO CELLAR	<i>182</i>	<i>2.2</i>	<i>Wed June 18</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 5

Stog

DATE *Fri June 13th 1952*

MALT *84.00 Canada Malt*

HOPS *30 KG 51*

25 BCF 50 + 10 BG 50

20 BG 50 + 5 BCF 51 - 3 LK 51 on Turn out*

30
35
28
93.165

TOTAL

10 Salt 10 MASH 25 Benton Salt 1 PKMS.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	11:35 PM
Malt all in		147°	12:00 AM
Underlet	16	210°	12:25 AM
Finished mashing		157°	12:39 "
Set taps		155°	1:09 "
Sparge	141	168°	1:49 "
Hop	6	170°	5:30 "
TOTAL	239		

INTO KETTLE *189* Bbls. FIRST RUN *20.1* %

EVAPORATION *8* Bbls. LAST RUN *0.9* %

OUT *180* Bbls. KETTLE TEST *11.50* %

YEAST *Jerm. Braun # 72*

	Bbls.	Bolling	Date
WORT INTO FERMENTER	<i>180</i>	<i>11.3%</i>	<i>June 13th 1952</i>
BEER INTO CELLAR	<i>180</i>	<i>2.4</i>	<i>thru June 19/52</i>

REMARKS:

Mashed in by: *BT*

Tun No. 6

DATE Fri June 13th 1953MALT 8400 *Stoy* Canada Malt

HOPS 30 K.G. 57

30

25 B.C.F. 02 + 10 B.C. 57

35

80 B.C. 57 + 5 B.C.F. 57 + 35 K. 57 Turn at

28

TOTAL

93 Lbs.

10 # Salt, 10 # mass, 25 # Burton Salt, 1 # K.M.S.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.05 AM.
Malt all in		147°	7.35 ..
Underlet	16	218°	8.00 ..
Finished mashing		158°	8.12 ..
Set taps		156°	8.42 ..
Sparge	142	168°	9.27 ..
Hop	6	170°	1.15 ..
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 19.3 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST From Brew # 73

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193	11.3	Fri June 13 th
BEER INTO CELLAR	182	2.2	Thurs June 19

REMARKS:

Mashed in by: *J.M.*

Tun No. 7

DATE Mon. June 16th 1952

MALT 89.00 Canada Malt

HOPS 20 KG 51.9 10 BG 50

30

20 BCF 50.9 10 EK 51

30

15 BCF 51.9 10 BG 50 - 5 EK 51 on turn out

30

90 lbs

TOTAL

10 Salt 10 moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	50	16 10	11.40 PM
Malt all in		14 50	12.08 AM
Underlet	16	210°	12 33 "
Finished mashing		15 70	12 45 "
Set taps		15 50	1.15 "
Sparge	144	16 50	1.55 "
Hop	6	170°	6.10 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.25 %

OUT 180 Bbbs. KETTLE TEST 12.05 %

YEAST from Beem # 75

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.1	June 16 th 1952
BEER INTO CELLAR	184	2.35	June 23/52

REMARKS:

Mashed in by: BX

58

BREW 88

Tun No. 8

ale

DATE Mon June 16th 1932

MALT	89.00 Canada Malt	
HOPS	20.00 KA 51 & 10.00 BG 50	30
	20.00 BC 51 & 10.00 EK 51	30
	15.00 BC 51 & 10.00 BG 50 - 5.00 EK 51 on turn out	30
TOTAL		90.00 lbs

10.00 Salts 10.00 Moss 25.00 Burton Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	79	162°	2:32 P.M.
Malt all in		149°	4.00 "
Underlet	16	210°	6.35 "
Finished mashing		158°	6.57 "
Set taps		156°	7.07 "
Sparge	144	168°	7.50 "
Hop	6	170°	12.15 P.M.
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.4 %

OUT 180 Bbbs. KETTLE TEST 1.2 %

YEAST from Beers # 77-79

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	17.00%	June 16 th 1932
BEER INTO CELLAR	182	2.3%	June 23/32

REMARKS: Mashed in by: BR

00 1388

BREW 89

Tun No. 9

DATE Tue June 17/53

MALT 8.4.00. *Stog* Canada Malt

HOPS 30 KG 5:1	30
25 BCF 50 10 BG 50	35
20 BG 50 25 BCF 51 - 3" BK 51 on Turn out	28
TOTAL	93.165

10 Salt. 10 Moss. 25 Burton Salt 1" KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	11.40 PM
Malt all in		148°	12.04 AM
Underlet	16	210°	12.29 "
Finished mashing		155°	12.42 "
Set taps		156°	1.12 "
Sparge	142	168°	1.50 "
Hop	6	170°	5.30 "
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST from Brew # 81

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.37°	June 17/53
BEER INTO CELLAR	181	2.35°	June 24

REMARKS:

Mashed in by: *BR*

88

BREW 90

Tun No. 1

Stag

DATE June 17th 1922

MALT	84 lb. Canada malt	
HOPS	30 KG 81	30
	25 BCF 809. 10 BG 50	35
	20 BG 50. 5 BCF 81 - 3 rd L. K. 61 on Turn out 28	
		93.65
TOTAL		

10. Salt 10 mass. 25 Boston Salt. 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	161°	6.00 AM
Malt all in		148°	6.30 "
Underlet	16	210°	6.55 "
Finished mashing		157°	7.09 "
Set taps		155°	7.39 "
Sparge	142	168°	8.15 "
Hop	6	170°	12.15 PM
TOTAL	238		

INTO KETTLE	188	Bbbs.	FIRST RUN	2.01	%
EVAPORATION	8	Bbbs.	LAST RUN	0.5	%
OUT	180	Bbbs.	KETTLE TEST	11.3	%
YEAST	from Brew # 83				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.3	June 17 th 1922
BEER INTO CELLAR	183	2.35	June 24 th 1922

REMARKS: Mashed in by: *BT*

Tun No. 7

ale

DATE *Wed. June 19th 1932*

MALT *89.00 Canada Malt*

HOPS *20 KG 50 + 10 BG 50*

20 BC 50 + 10 EK 51

15 BC 51 + 10 BG 50 - 5th EK 51 on turn out 30

30

30

90 lbs

TOTAL

TOTAL

10 Salt 10 mass 25 Buxton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	78	160°	11.40 PM
Malt all in		145°	12.07 AM
Underlet	16	210°	1232 "
Finished mashing		157°	12.45 "
Set taps		155°	1.15 "
Sparge	140	168°	1.53 "
Hop	6	170°	5.30 "
TOTAL	240		

INTO KETTLE *188* Bbls. FIRST RUN *20.4* %

EVAPORATION *8* Bbls. LAST RUN *1.0* %

OUT *180* Bbls. KETTLE TEST *11.95* %

YEAST *from Brew # 84*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.0</i>	<i>June 18th 1932</i>
BEER INTO CELLAR	<i>182.</i>	<i>2.8</i>	<i>June 25/32</i>

REMARKS:

Mashed in by: *BR*

Tun No. 3

DATE used June 18th/52

MALT 89.00 *Canada malt*
 HOPS 20.00 *5.1 & 10.0 BG 50* 30
 20.00 *BCF 50 & 10.0 K 51* 30
 15.00 *BCF 5.1 & 10.0 BG 50 - 5.2 F.K 51 on turn out* 30
 TOTAL 90.65

10.00 *Salt* 10.00 *more* 25.00 *Senior Salt*

WATER

RETAIN

	Bbbs.	Temp.	Time
Mashing in	78	161°	6:00 AM
Malt all in		148°	6:30 "
Underlet	16	210°	6:55 "
Finished mashing		157°	7:10 "
Set taps		153°	7:40 "
Sparge	140	168°	8:25 "
Hop	6	170°	12:30 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %
 EVAPORATION 8 Bbbs. LAST RUN 0.8 %
 OUT 180 Bbbs. KETTLE TEST 12.1 %
 YEAST *from brew # 84*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.15	June 18 th /52
BEER INTO CELLAR	182	2.65	June 25 th /52

REMARKS:

Mashed in by: BR

Tun No. 4

Stog

DATE *Thu June 19 1952*

MALT *84.00 Canada malt*

HOPS *30 KG 51*

30

25 BCF 30 & 10 BG 30

35

20 BG 30 & 5 BCF 31 - 3" LK 31 on Turn out

38

93.165

TOTAL

10 Sals 10 Mass. 25 Bunion Sals 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>11:35 PM</i>
Malt all in		<i>149°</i>	<i>12:00 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12:25 AM</i>
Finished mashing		<i>15-90</i>	<i>12:38 "</i>
Set taps		<i>18-70</i>	<i>1:08 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1:50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:30 "</i>
TOTAL	<i>238</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.2* %

EVAPORATION *8* Bbbs. LAST RUN *0.8* %

OUT *180* Bbbs. KETTLE TEST *11.35* %

YEAST *from Brew # 85*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.3</i>	<i>June 19 1952</i>
BEER INTO CELLAR	<i>183</i>	<i>2.65</i>	<i>June 26</i>

REMARKS:

Mashed in by: *BS*

Tun No. 5

Siag

DATE Thu June 19th 1922

MALT	84.00 Canada Malt	30
HOPS	30 KG 51	30
	25 BCF 50 & 10 BG 50	35
	20 BG 50 & 8 BCF 51 - 3 rd FK 51 on turn out	28
		93.65

10 Salt 10.0000 35 Burton Salt 1st K.M.S.

WATER

STRAW

	Bbbs.	Temp.	Time
Mashing in	74	162°	6.00 AM
Malt all in		148°	6.25 "
Underlet	16	210°	6.50 "
Finished mashing		157°	7.05 "
Set taps		155°	7.35 "
Sparge	140	168°	8.15 "
Hop	6	170°	12.15 PM
TOTAL	236		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST from Beer # 85

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.3 90	June 19 th 1922
BEER INTO CELLAR	182	2.45	June 24 th 1922

REMARKS:

Mashed in by: BT

Tun No. 6

ale

DATE Fri June 20 1932

MALT	89.00 Canada malt	
HOPS	20 K.G. 51 + 10 B.G. 50	30
	20 B.C.F. 50 + 10 L.K. 51	30
	15 B.C.F. 51 + 10 B.G. 50 - 5 L.K. 51 on Turn out	30
		90 lbs
TOTAL		

10 Salts 10 mass. 25 Bunion Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	6.55 AM
Malt all in		149°	7.22 "
Underlet	16	210°	7.47 "
Finished mashing		158°	8.00 "
Set taps		156°	8.30 "
Sparge	138	168°	9.15 "
Hop	6	170°	1.00 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST from Brew # 86

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.9 %	June 20 1932
BEER INTO CELLAR	183	2.4 %	June 27 1932

REMARKS: Mashed in by: BR

Tun No. 16

LAGER

DATE Mon June 23rd/52

MALT	77.00 Canada Malt	
HOPS	20 BC 50	20
	15 KG 51 + 15 FK 51	30
	15 BC 50	
	10 KG 51 + 15 BC 51 - 3 FK 51 on turn out	25
		72.15 78.15
	TOTAL	

10 Salt 10 more 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	66	163	7:07 AM
Malt all in		152°	7:30 "
Underlet	14	110°	7:55 "
Finished mashing		160°	8:10 "
Set taps		158°	8:40 "
Sparge	133	168°	9:30 "
Hop	4	170°	11:55 PM
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 21.2 %

EVAPORATION 10 Bbbs. LAST RUN 1.3 %

OUT 160 Bbbs. KETTLE TEST 11.45 %

YEAST from Brew # 80

	Bbbs.	Balling	Date
WORT INTO FERMENTER	169-	11.3 %	June 23 rd /52
BEER INTO CELLAR	165-	2.5 %	July 2/52

REMARKS:

Mashed in by: BA

Tun No. 7

DATE *Lucas June 24, 1952*

MALT *89.00 Canada malt*

HOPS *20 KG 51 9 10 BG 50*

30

20 BCF 50 + 10 EK 51

30

15 BCF 51 + 10 BG 50 - 5 EK 51 on turn out

30

90 lbs

TOTAL

10 Salts 10 mass 25 Bunton Salts

WATER

Bbbs. Temp. Time

Mashing in

78

162°

7:00 AM

Malt all in

149°

7:30 "

Underlet

16

210°

7:55 "

Finished mashing

15-8°

8:10 "

Set taps

15-6

8:40 "

Sparge

142

168°

9:20 "

Hop

6

170°

11:15 PM

TOTAL

242

INTO KETTLE *188* Bbbs.

FIRST RUN *20.75* %

EVAPORATION *8* Bbbs.

LAST RUN *0.45* %

OUT *180* Bbbs.

KETTLE TEST *12.0* %

YEAST *from Brew # 88*

Bbbs.

Balling

Date

WORT INTO FERMENTER

190

12.40%

June 24, 1952

BEER INTO CELLAR

181

2.7%

June 30, 1952

REMARKS:

Mashed in by: *BT*

Tun No. 8

DATE wed June 25th 1932

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>20 KG 51 & 10 BG 50</u>	<u>30</u>
	<u>20 BCF 50 & 10 KX 51</u>	<u>30</u>
	<u>15 BCF 51 & 10 BG 30 - 5 LK 51 on turn out</u>	<u>30</u>
		<u>90 lbs</u>
TOTAL		
<u>10 Salt 10.00 mass 25 Burton Salt</u>		

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>77</u>	<u>161°</u>	<u>6.57 AM</u>
Malt all in		<u>148°</u>	<u>7.25 "</u>
Underlet	<u>16</u>	<u>210°</u>	<u>7.50 "</u>
Finished mashing		<u>135°</u>	<u>8.05 "</u>
Set taps		<u>156°</u>	<u>8.35 "</u>
Sparge	<u>142</u>	<u>168°</u>	<u>9.22 "</u>
Hop	<u>6</u>	<u>170°</u>	<u>1.10 PM</u>
TOTAL	<u>241</u>		

INTO KETTLE	<u>158</u>	Bbbs.	FIRST RUN	<u>20.85</u>	%
EVAPORATION	<u>8</u>	Bbbs.	LAST RUN	<u>0.7</u>	%
OUT	<u>180</u>	Bbbs.	KETTLE TEST	<u>12.05</u>	%
YEAST	<u>from Brew # 89</u>				

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<u>192</u>	<u>12.2%</u>	<u>June 25th 1932</u>
BEER INTO CELLAR	<u>181</u>	<u>2.5%</u>	<u>Wed July 2nd</u>

REMARKS: sp of beerm Mashed in by: BR

BREW 99

Tun No. 9

ale

DATE Sun. June 26 1932

MALT	89.00. Canada malts	
HOPS	20. BK 50 & 10. BK 50	30
	20. BCF 50 & 10. BK 50	30
	15. BCF 50 & 10. BK 50 - 5% BK 50 on Turn out	30
		90/65
		TOTAL

10. Sals 10. Menn. 55. Burton Sals

WATER

	Bbls.	Temp.	Time
Mashing in	77	162°	6:55 AM
Malt all in		149°	7:25 "
Underlet	16	210°	7:50 "
Finished mashing		157°	8:05 "
Set taps		155°	8:35 "
Sparge	143	165°	9:18 "
Hop	6	170°	1:10 PM
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.95 %

EVAPORATION 8 Bbls. LAST RUN 0.65 %

OUT 180 Bbls. KETTLE TEST 12.05 %

YEAST Fern. Brew # 90

	Bbls.	Balling	Date
WORT INTO FERMENTER	193	12.17%	June 26 1932
BEER INTO CELLAR	184	2.5%	Thurs July 5

REMARKS:

Mashed in by: BK

00 1311

BREW 100

Tun No. 1

DATE *slc*

DATE *Fri June 27th 1932*

MALT *89.00 Canada Malt*

HOPS *20 Kg 31 9.10 Bg 50*

50

20 Bg 50 2 10 Kg 51

30

15 Bg 51 9 10 Bg 50 - 5th Kg 51 on Turn out

30

90 lbs

TOTAL

10 Salt 10 more 25 Benton Salt

WATER

ETAW

	Bbbs.	Temp.	Time
Mashing in	76	163°	7:00 AM
Malt all in		148°	7:28 "
Underlet	16	210°	7:53 "
Finished mashing		157°	8:07 "
Set taps		153°	8:37 "
Sparge	144	165°	9:20 "
Hop	6	170°	1:10 PM
TOTAL	242		

INTO KETTLE *188*

Bbbs.

FIRST RUN

21:05

%

EVAPORATION *8*

Bbbs.

LAST RUN

0:8

%

OUT *180*

Bbbs.

KETTLE TEST

12:05

%

YEAST *from Brew # 91*

Bbbs.

Balling

Date

WORT INTO FERMENTER

192

11.85%

June 27th 1932

BEER INTO CELLAR

182

2.3%

Friday July 4

REMARKS:

Mashed in by: *slc*

Tun No. 2

SEAG

DATE

Mon. June 30, 1952

MALT 84.00 Canada Malt

HOPS 30 KG. 61

30

25 B.C.F. 50.9 10 B.G. 30

35

20 B.G. 50.4 5 B.C.F. 51 - 3" K.G. 51 on turn out

28

93.16s

JATOT

TOTAL

1.0 Salt 1.0 Amers. 25 Burton Salt 1* K.M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	7:10 AM
Malt all in		147°	7:40 "
Underlet	16	210°	8:05 "
Finished mashing		157°	8:17 "
Set taps		155°	8:47 "
Sparge	144	168°	9:25 "
Hop	6	170°	1:10 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 8 Bbbs. LAST RUN 0.45 %

OUT 180 Bbbs. KETTLE TEST 11.35 %

YEAST from Brew # 92.4.93

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.35%	June 30, 1952
BEER INTO CELLAR	183	2.3%	Mon. July 7

REMARKS:

Mashed in by: *BR*

101208

BREW 102

Tun No. 3

DATE

Wed July 2nd 52

MALT	8900 Canada Malt	
HOPS	20 K.G. 57 + 10 B.G. 30	30
	20 B.C.F. 24 + 10 E.K. 29	30
	15 B.C.F. 27 + 10 B.G. 32 + 5 E.K. 27 turn out	30
TOTAL		90 LBS
10# Salt, 10# mash, 25# Burton Salt		

WATER

	Bbbs.	Temp.	Time
Mashing in	70	160°	11.30 PM
Malt all in		148°	12.00 AM
Underlet	16	210°	12.25 "
Finished mashing		158°	12.38 "
Set taps		156°	1.08 "
Sparge	147	168°	1.50 "
Hop	6	170°	5.45 "
TOTAL	244		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.25	%
EVAPORATION	8	Bbbs.	LAST RUN	0.8	%
OUT	180	Bbbs.	KETTLE TEST	12.2	%
YEAST	From Brew # 94897				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.1%	Wed July 2 nd
BEER INTO CELLAR	181	1.9%	Thurs July 8

REMARKS:

Mashed in by: *W.A.*

BREW 103

Tun No. *H*

DATE *Wed July 2nd 1952*

MALT *89.00. Canada Malt*

HOPS *20 KG. 31.9 10. BG 50*

20. BC 50.9 10. EK 31

15. BC 31.9 10. BG 50.4 5. EK 31 on Turn out

<i>30</i>
<i>30</i>
<i>30</i>
<i>90 lbs</i>

TOTAL

10. Salts 10. moss 25. Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>7:04 AM</i>
Malt all in		<i>148°</i>	<i>7:33 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>7:58 "</i>
Finished mashing		<i>157°</i>	<i>8:11 "</i>
Set taps		<i>153°</i>	<i>8:41 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9:30 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:50 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.35* %

EVAPORATION *8* Bbbs. LAST RUN *1.3* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *from Brew # 98*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.170</i>	<i>July 2nd 1952</i>
BEER INTO CELLAR	<i>183</i>	<i>2.5%</i>	<i>After July 8.</i>

REMARKS:

Mashed in by: *BR*

801 380

BREW 104

Tun No. 5

de

DATE *Thurs July 3rd 92*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 K.G. 57 + 10 B.G. 50</i>	<i>30</i>
	<i>20 B.C.F. 57 + 10 L.K. 57</i>	<i>30</i>
	<i>15 B.C.F. 57 + 10 B.G. 50 + 5 F.K. 57 Turn out</i>	<i>30</i>
		<i>90 LBS.</i>

10# Salt, 10# mass, 25# Burton Salt

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>160°</i>	<i>11.40 PM</i>
Malt all in		<i>149°</i>	<i>12.10 AM</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12.35 ..</i>
Finished mashing		<i>157°</i>	<i>12.45 ..</i>
Set taps		<i>155°</i>	<i>1.15 ..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.55 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 ..</i>
TOTAL	<i>244</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.15</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.0</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%
YEAST	<i>From Brew # 99</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.05.92</i>	<i>Thurs July 3rd</i>
BEER INTO CELLAR	<i>181</i>	<i>2.1</i>	<i>Wed July 9.</i>

REMARKS:

Mashed in by: *JMA*

BREW 105

Tun No. 6

DATE

Thu. July 3rd 1892

MALT 89.00 *Canada Malt*

HOPS 20 KG 31 & 10 BG 30	30
20 BCF 31 & 10 BK 31	30
15 BCF 31 & 10 BG 30 - 5 th BK 31 on Turnout	30
	90.165

JATOT TOTAL

10 Salt 10 mass 25 Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	78	161°	6:37 AM
Malt all in		148°	7:35 "
Underlet	16	210°	7:50 "
Finished mashing		157°	8:05 "
Set taps		153°	8:35 "
Sparge	142	168°	9:20 "
Hop	6	170°	1:40 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.7 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.1 %

YEAST *from Brew # 99-100*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	188	12.1070	July 3 rd 1892
BEER INTO CELLAR	182	2.9	Wed July 9

REMARKS:

Mashed in by: *BR*

201 300

BREW 106

Tun No. 7

DATE Fri July 4 1912

MALT	HOPS	TOTAL
8400 Cascade Malt	30 K.G. 57	30
	25 B.C.F. 57 + 10 B.G. 50	35
	20 B.G. 57 + 5 B.C.F. 57 + 3 Ek. 57 Turnout	28
		93 LBS.

10# Salt, 10# mash, 25 Butter Salt, 14# M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	74	160°	11.40 PM
Malt all in		149°	12.10 PM
Underlet	16	210°	12.35 ..
Finished mashing		158°	12.46 ..
Set taps		156°	1.16 ..
Sparge	146	168°	1.55 ..
Hop	6	170°	5.30 ..
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %
 EVAPORATION 8 Bbbs. LAST RUN 0.75 %
 OUT 180 Bbbs. KETTLE TEST 11.4 %
 YEAST From Brew # 101

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.35-90	Fri July 4 12
BEER INTO CELLAR	184	22	Thurs July 10

REMARKS:

Mashed in by: JHM

BREW 107

Tun No. 8

ale.

DATE *Fri July 4/33*

MALT *89.00 Canada Malt*

HOPS *20 KG 5/1 + 10 BG 5/0*

20 BCF 5/1 + 10 EK 5/1

15 BCF 5/1 + 10 BG 5/0 - 5 EK 5/1 on turn out

	30
	30
	30
TOTAL	90 lbs

10. Sals 10. Moss 25. Burton Sals

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	7:05 AM
Malt all in		147°	7:30 "
Underlet	16	210°	7:55 "
Finished mashing		157°	8:10 "
Set taps		155°	8:40 "
Sparge	146	168°	9:20 "
Hop	6	170°	1:30 PM
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *20.55* %

EVAPORATION *8* Bbbs. LAST RUN *1.25* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 100*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	15.190	<i>July 4/33</i>
BEER INTO CELLAR	182 -	2.3	<i>10th July 10.</i>

REMARKS:

Mashed in by: *BR*

701

BREW 108

Tun No. 17

Lager

DATE Mon July 7th 2

MALT 7700 Canada Malt

HOPS 20 B.C.F. 57

15 K.G. 51 + 15 E.K. 51

10 K.G. 57 + 15 B.G. 57

20

30

25

TOTAL

75 LBS

10# Salt, 10# max, 25 Pwter Salt

WATER

	Bbls.	Temp.	Time
Mashing in	66	163°	11.45 PM
Malt all in		152°	12.10 PM
Underlet	14	210°	12.35..
Finished mashing		159°	12.45..
Set taps		157°	1.15..
Sparge	133	168°	1.50..
Hop	4	170°	5.20..
TOTAL	217		

INTO KETTLE 170 Bbls. FIRST RUN 19.5 %

EVAPORATION 10 Bbls. LAST RUN 1.25 %

OUT 160 Bbls. KETTLE TEST 11.5 %

YEAST From Brew # 96

	Bbls.	Balling	Date
WORT INTO FERMENTER	166	11.2	Mon July 7 th
BEER INTO CELLAR	163	2.4	

REMARKS: Mashed in by: *RDM*

811 322

BREW 109

Tun No. 9

ale

DATE *mon July 7th 1952*

MALT *8900 Canada Malt*

HOPS *20 K.G. 57 + 10 B.G. 50*

30

20 B.G.F. 57 + 10 E.K. 51

30

15 A.C.F. 57 + 10 B.G. 50 + 5 E.K. 52 turn out

30

TOTAL

90 285

10th Salt, 10th Mass, 25th Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	5:30 AM
Malt all in		148°	6:08 ..
Underlet	16	210°	6:33 ..
Finished mashing		158°	6:45 ..
Set taps		156°	7:15 ..
Sparge	144	168°	7:55 ..
Hop	6	170°	11:45 ..
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 101*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	191	12.00.00	<i>mon July 7th</i>
BEER INTO CELLAR	181	2.4	<i>Sat. July 12.</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 1

ale

DATE Mon July 7th 1952

MALT 89.00 Canada malt

HOPS 20 KG 5/1 @ 10 BG 50 30

20 B.C.H. 5/1 @ 10 B.K. 5/1 30

15 B.C.H. 5/1 @ 10 BG 50 5 B.K. 5/1 on turn out 30

90/65

TOTAL

10 Salt 10 mass 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	11:05 AM
Malt all in		149°	11:35 "
Underlet	16	210°	12:00 PM
Finished mashing		159°	12:13 PM
Set taps		157°	12:43 "
Sparge	144	168°	1:20 "
Hop	6	170°	3:00 "
TOTAL	242		

INTO KETTLE 189 Bbbs. FIRST RUN 20.1 %

EVAPORATION 180 Bbbs. LAST RUN 0.9 %

OUT 8 Bbbs. KETTLE TEST 12.0 %

YEAST from Beech # 102

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.170	July 7 th 1952
BEER INTO CELLAR	181	2.7	Apr. July 14

REMARKS: Mashed in by: BR

Tun No. 10

Stag

DATE Tues July 8 1952

MALT 75.00 Canada Malt

HOPS 25 K.G. 51

25

20 B.C.F. 57 + 5 B.G. 50

25

15 B.G. 50 + 5 B.C.F. 57 + 3 E.K. 57 turn out

23

JAROT

TOTAL

73.05

10# Salt 10# Mow 25# Burton Salt 1# K 195

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	66	160°	11.45 AM
Malt all in		148°	12.10 PM
Underlet 2 steam	14	210°	12.35 ..
Finished mashing		158°	12.40 ..
Set taps		156°	1.15 ..
Sparge	133	168°	1.45 ..
Hop	4	170°	5.20 ..
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 18.7 %

EVAPORATION 10 Bbbs. LAST RUN 1.4 %

OUT 160 Bbbs. KETTLE TEST 11.25 %

YEAST From Brew # 103

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178	11.0	Tues July 8 52
BEER INTO CELLAR	168	1.8	Mon July 14 52

REMARKS:

Mashed in by *W.M.*

Tun No. 11

Stay

DATE *Frax July 8th 1952*

MALT	75.00 <i>Canada Malt</i>	
HOPS	2.5 K.G. 52	2.5
	2.0 B.C.E. 57 + 5 B.G. 58	2.5
	1.5 B.G. 58 + 5 B.C.E. 57 + 3 E.K. 54 <i>Turnout</i>	2.3
	TOTAL	7.3 LBS.

18# Salt, 10# Mash, 2.5# Brewin Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	66	158°	5:37 AM
Malt all in		148°	6:04 ..
Underlet <i>2 min Steam</i>	14	210°	6:28 ..
Finished mashing		158°	6:41 ..
Set taps		156°	7:11 ..
Sparge	130	168°	7:50 "
Hop	4	170	11:30 "
TOTAL	214		

INTO KETTLE	170	Bbbs.	FIRST RUN	19.9	%
EVAPORATION	8	Bbbs.	LAST RUN	0.7	%
OUT	162	Bbbs.	KETTLE TEST	11.3	%
YEAST	<i>from brew # 104</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	174	11.30%	<i>Frax July 8th</i>
BEER INTO CELLAR	169	2.3%	<i>Mon July 14</i>

REMARKS:

Mashed in by: *HW*

111388

BREW 113

Tun No. 102

Stag

DATE Tues. July 8th 1932

MALT 75.00 Canada Malt

HOPS 25 KG 51

20. Blt 51 + 5 Blt 50

15 Blt 50 + 5 Blt 51 - 3 KG 51 on turn out 23

25
25
23
73 1/2

TOTAL

10 Salt 10 moss 25 Burton Salt 1th K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	64	162°	10.50 AM
Malt all in		149°	11.15 "
Underlet 2 min Steam	14	210°	11.40 "
Finished mashing		160°	11.50 "
Set taps		159°	12.30 PM
Sparge	130	165°	1.00 "
Hop	4	170°	4.40 "
TOTAL	212		

INTO KETTLE 170 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 162 Bbbs. KETTLE TEST 11.3 %

YEAST from Brew # 105

	Bbbs.	Balling	Date
WORT INTO FERMENTER	173	11.5	July 8 th 1932
BEER INTO CELLAR	169	2.5	July 14

REMARKS: Mashed in by: BX

811380

BREW114

Tun No. 2

Alc

DATE *wed July 9th 1952*

MALT *89.00 Canada Malt*

HOPS <i>20 B.C.F. 57 + 10 B.G. 57</i>	<i>3.0</i>
<i>20 B.C.F. 57 + 10 E.K. 57</i>	<i>3.0</i>
<i>15 B.C.F. 57 + 10 B.G. 57 + 5 E.K. 57 turned out</i>	<i>3.0</i>
TOTAL	<i>9.0 LBS.</i>

16 # Salt, 10 # mash, 25 # Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>11:40 P.M.</i>
Malt all in		<i>148°</i>	<i>12:10 P.M.</i>
Underlet <i>1 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:35.</i>
Finished mashing		<i>159°</i>	<i>12:46 ..</i>
Set taps		<i>157°</i>	<i>1:16 ..</i>
Sparge	<i>146</i>	<i>168°</i>	<i>1:50 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:20 ..</i>
TOTAL	<i>244</i>		

INTO KETTLE <i>188</i>	Bbbs.	FIRST RUN	<i>19.9</i>	%
EVAPORATION <i>8</i>	Bbbs.	LAST RUN	<i>1.3</i>	%
OUT <i>180</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%

YEAST *from Brew # 103*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.65%</i>	<i>wed July 9th</i>
BEER INTO CELLAR	<i>184</i>	<i>2.2</i>	<i>Wed July 15.</i>

REMARKS:

Mashed in by: *Alc*

Tun No. 3

Al

DATE *Wed July 9th 52*

MALT *89.60 Canada Malt*

HOPS	<i>2.0 B.C.F. 57 + 10 B.G. 50</i>	<i>30</i>
	<i>2.0 B.C.F. 57 + 10 E.K. 57</i>	<i>30</i>
	<i>1.5 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57 turned</i>	<i>30</i>
TOTAL		<i>90 LBS.</i>

10# Salt, 10# mash, 25# Burton Salt,

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>5:35 AM</i>
Malt all in		<i>148</i>	<i>6:10 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>6:35 "</i>
Finished mashing		<i>158°</i>	<i>6:45 "</i>
Set taps		<i>156°</i>	<i>7:15 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>7:55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>11:45 "</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.95* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 10.6*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.25 50</i>	<i>Wed July 9th</i>
BEER INTO CELLAR	<i>181</i>	<i>2.25</i>	<i>Tues July 15th</i>

REMARKS:

Mashed in by: *AM*

BREW 116

Tun No. 4

DATE wed July 9th 1932

MALT 89.00 Canada Malt

HOPS 20 KG 51 9.10 BG 50

20.00 51 9.10 EK 51

15.00 51 9.10 BG 50 - 5.00 50 on turn out 20

30

30

30

90 lbs

TOTAL

10 Salts 10 more 25 Burton Salt

WATER

Bbbs. Temp. Time

Mashing in

76

160°

11.05 AM

Malt all in

148°

11.30 "

Underlet 2 min Steam

16

210°

11.55 "

Finished mashing

160°

12.10 PM

Set taps

158°

12.40 "

Sparge

144

169°

1.20 "

Hop

6

170°

3.00 "

TOTAL

248

INTO KETTLE 188

Bbbs.

FIRST RUN 20.1

%

EVAPORATION 8

Bbbs.

LAST RUN 1.05

%

OUT 180

Bbbs.

KETTLE TEST 12.05

%

YEAST from Brew # 105

Bbbs.

Bolling

Date

WORT INTO FERMENTER

191

12.05

July 9th 1932

BEER INTO CELLAR

182

2.3

July 15th

REMARKS:

Mashed in by: BR

Tun No. 14

Stop

DATE Thurs July 10th 1912

MALT 75.00 Canada Malt

HOPS	25 K.G. 37	25
	20 B.C.F. 37 + 5 B.G. 32	25
	15 B.G. 32 + 5 B.C.F. 37 + 3 E.K. 37 Turn out	23
		73 LBS.

10# Salt, 10# moss, 25# Burton Salt, 1# 1/4 M.S.

WATER

Bbbs. Temp. Time

Mashing in	66	160°	11.45 AM
Malt all in		148°	12.11 AM
Underlet <i>Join Steam</i>	14	210°	12.36 ..
Finished mashing		158°	12.46 ..
Set taps		156°	1.16 ..
Sparge	133	168°	1.30 ..
Hop	4	170°	5.20 ..
TOTAL	217		

INTO KETTLE	170	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	10	Bbbs.	LAST RUN	0.95	%
OUT	160	Bbbs.	KETTLE TEST	11.2	%
YEAST	<i>From Brew # 105</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	169	11.37	Thurs July 10 th
BEER INTO CELLAR	160	2.35	Wed July 16

REMARKS:

Mashed in by: *JHM*

711 388

BREW 118

Tun No. 13

Stag

DATE Thurs July 10th 1912

MALT	75.00 Canada Malt	
HOPS	25 K.G. 07	25-
	20 B.C.F. 57 + 5 B.G. 50	25-
	15 B.G. 50 + 5 B.C.F. 57 35 K57 Turnout	23
TOTAL		73 LBS.

10# Salt, 10# mash, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	66	160°	5.35 AM
Malt all in		147°	6.05 "
Underlet <i>2 min Steam</i>	14	210°	6.30 "
Finished mashing		157°	6.42 "
Set taps		155°	7.12 "
Sparge	129	168	7.58 "
Hop	6	170°	11.30 AM
TOTAL	213		

INTO KETTLE	170	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	8	Bbbs.	LAST RUN	0.85	%
OUT	162	Bbbs.	KETTLE TEST	11.35	%

YEAST From Brew # 105 Q 107

	Bbbs.	Balling	Date
WORT INTO FERMENTER	173	11.3%	Thurs July 10 th 1912
BEER INTO CELLAR	163	2.3%	Wed July 16

REMARKS: Mashed in by *J.H.*

Tun No. *5*

ale.

DATE *Thu. July 10 1892*

MALT *89.00 Canada Malt*

HOPS *20 KG 51 + 10 BG 50*

30

20 BG 51 + 10 KG 51

30

15 SCF 91 + 10 BG 50 - 5 KG 51 on turn out

30

90 lbs

JATOT

TOTAL

10 Salts 10 Meas. 25 Burton Salts

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>10:50 AM</i>
Malt all in		<i>148</i>	<i>11:15 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>11:40 "</i>
Finished mashing		<i>159°</i>	<i>12:55 "</i>
Set taps		<i>137°</i>	<i>12:35 PM</i>
Sparge	<i>144</i>	<i>168°</i>	<i>10:5 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:00 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.4* %

EVAPORATION *8* Bbbs. LAST RUN *0.1* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *from Beer # 107*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.15%</i>	<i>July 10 1892</i>
BEER INTO CELLAR	<i>180</i>	<i>2.25%</i>	<i>Wed July 16</i>

REMARKS: *Washed in by: [Signature]*

011 1388

BREW 120

Tun No. 6

Alc

DATE Fri July 11th 1914

MALT 8900 Canada Malt

HOPS 20 K.G. 07 + 10 B.G. 50

30

20 B.C.F. 57 + 10 F.K. 57

30

15 B.C.F. 47 + 10 B.G. 50 + 5 F.K. 57 Turn out

30

JATOT

TOTAL

90 LBS.

10# Salt, 10# moss, 25# Brewster Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.45 PM
Malt all in		147°	12.15 PM
Underlet 2 min Steam	16	210°	12.28 "
Finished mashing		158°	12.50 "
Set taps		156°	1.20 "
Sparge	144	168°	1.55 "
Hop	6	170°	5.20 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 1.05 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Reserve # 107

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.09%	Fri July 11 th
BEER INTO CELLAR	179	2.2 %	Tue July 17

REMARKS:

Mashed in by: *Alc*

BREW 121

Tun No. 7

DATE *Friday 11 July 1952*

MALT *8960 Canada Malt*

HOPS	<i>20 H.G. 57 + 10 B.G. 50</i>	<i>30</i>
	<i>20 B.C.F. 57 + 10 E.K. 57</i>	<i>30</i>
	<i>15 B.C.F. 57 + 10 B.G. 57 + 5 E.K. 57 Turn out</i>	<i>30</i>
TOTAL		<i>90 LBS</i>

10# Salt, 10# more, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>5.35 PM</i>
Malt all in		<i>145°</i>	<i>6.08 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>6.33 "</i>
Finished mashing		<i>158°</i>	<i>6.44 "</i>
Set taps		<i>156°</i>	<i>7.14 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>7.50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>11.15 AM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.9* %

EVAPORATION *8* Bbbs. LAST RUN *0.1* %

OUT *180* Bbbs. KETTLE TEST *15.05* %

YEAST *From Brew # 108 X 10.8*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.100</i>	<i>Friday 11th</i>
BEER INTO CELLAR	<i>180</i>	<i>2.25 %</i>	<i>Thurs July 17</i>

REMARKS:

Mashed in by *JHM*

151

BREW 122

Tun No. 8

ale.

DATE *Fri July 11th 1932*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 KG 51 & 10 BG 50</i>	<i>30</i>
	<i>20 BCF 31 & 10 E.K. 31</i>	<i>30</i>
	<i>15 BCF 31 & 10 BG 50 - 5 KG 31 on turn out</i>	<i>30</i>
		<i>90/65</i>

10. Sals 10. more 25. Burton Sals

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>140°</i>	<i>11:10 AM</i>
Malt all in		<i>148°</i>	<i>11:35 "</i>
Underlet	<i>16</i>	<i>210°</i>	<i>12:00 PM</i>
Finished mashing		<i>154°</i>	<i>12:10 PM</i>
Set taps		<i>157°</i>	<i>12:40 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1:20 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:10 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20:05* %

EVAPORATION *8* Bbbs. LAST RUN *1:1* %

OUT *180* Bbbs. KETTLE TEST *12:05* %

YEAST *from Beer # 109*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.15%</i>	<i>July 11th 1932</i>
BEER INTO CELLAR	<i>181</i>	<i>23%</i>	<i>Thurs. July 17</i>

REMARKS:

Mashed in by: *BT*

151

BREW 123

Tun No. 9

ale

DATE *Mon. July 14 1952*

MALT	89.00	<i>Canada malts</i>	
HOPS	20.46	<i>5:1 9:10 BG 5:0</i>	30
	20.00	<i>5:1 9:10 LV 5:1</i>	30
	15.00	<i>5:1 9:10 BB 5:0 - 5:1 5:1 on turn out</i>	30
			90.165
TOTAL			

10 Salts 10 Mica 25 Curion Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	11:45 PM
Malt all in		145°	12:10 AM
Underlet <i>Simon Steam</i>	16	210°	12:35 "
Finished mashing		155°	12:45 "
Set taps		150°	1:18 "
Sparge	142	165°	2:00 "
Hop	6	170°	6:20 "
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *19:95* %
 EVAPORATION *8* Bbbs. LAST RUN *1:15* %
 OUT *180* Bbbs. KETTLE TEST *12:05* %
 YEAST *From Brew # 109*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180	12.25%	<i>July 14 1952</i>
BEER INTO CELLAR	179	1.9	<i>July 20 1952</i>

REMARKS:

Mashed in by: *BR*

EST

BREW 124

Tun No. 1

Alc

DATE *Mon July 14 1892*

MALT *8900 Canada Malt*

HOPS *20 B.C. 57 + 10 B.C. 50*

30

20 B.C.F. 57 + 10 E.K. 57

30

15 B.C.F. 57 + 10 B.C. 50 + 5 E.K. 57 Turn out

30

TOTAL

90 LBS

10 # Salt 10 # Mash, 2.5 # Puriton Salt

WATER

Bbbs.

Temp.

Time

Mashing in

76

160°

7.05 AM

Malt all in

148°

7.35 ..

Underlet *2 min steam*

16

210°

8.00 ..

Finished mashing

158°

8.12 ..

Set taps

156°

8.42 ..

Sparge

148

168°

9.30 ..

Hop

6

170°

1.50 PM

TOTAL

246

INTO KETTLE *188*

Bbbs.

FIRST RUN

20.2

%

EVAPORATION *8*

Bbbs.

LAST RUN

1.2

%

OUT *180*

Bbbs.

KETTLE TEST

12.05

%

YEAST *From Brew # 110*

Bbbs.

Balling

Date

WORT INTO FERMENTER

191

12.15%

Mon July 14 92

BEER INTO CELLAR

182

2.3%

July 21/92

REMARKS:

Mashed in by: *Alc*

BSI 388

BREW 125

Tun No. 10

ale

DATE Tues. July 15th 1952

MALT 84.00 Canada Malt

HOPS	20 KG 31 & 10 BG 50	30
	20 BG 31 & 10 EK 31	30
	15 BG 31 & 10 BG 50 - 5 EK 31 on turn out	30
		90.155

JATOT

TOTAL

10 Salts 10 moss 25 buttons Salts

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	70	161°	11:35 AM
Malt all in		148°	12:00 mid
Underlet 2 min steam	16	210°	12:25 PM
Finished mashing		158°	12:40 "
Set taps		152°	1:10 "
Sparge	140	168°	1:50 "
Hop	6	170°	3:20 "
TOTAL	232		

INTO KETTLE 178 Bbbs. FIRST RUN 20.65 %

EVAPORATION 8 Bbbs. LAST RUN 1.05 %

OUT 170 Bbbs. KETTLE TEST 11.95 %

YEAST from Brew # 110-114

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178	12.0%	July 15 th 1952
BEER INTO CELLAR	174	2.25	July 21 st 1952

REMARKS:

Mashed in by: BH

+

281. 300

BREW 126

Tun No. 2

Al

DATE *Tues July 15th 1932*

MALT	8900 Canada Malt	
HOPS	20 K.G. 57 + 10 B.G. 50	30
	20 B.C.F. 57 + 10 E.K. 57	30
	15 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 51 turn out	30
	TOTAL	90 LBS.

10# Salt, 10# mash, 25# Burton Salt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.15 AM
Malt all in		147°	7.42 ..
Underlet <i>2 min steam</i>	16	210°	8.07 ..
Finished mashing		158°	8.17 ..
Set taps		156°	8.47 ..
Sparge	148	168°	9.29 ..
Hop	6	170°	2.10 PM
TOTAL	246		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	8	Bbbs.	LAST RUN	1.3	%
OUT	180	Bbbs.	KETTLE TEST	12.0	%
YEAST	<i>From Brew # 116</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	187	12.0%	<i>Tues July 15th 1932</i>
BEER INTO CELLAR	179	2.1	<i>July 22/32</i>

REMARKS:

Mashed in by: *JM*

881 1088

BREW 127

Tun No. 3

DATE *Wed July 16 / 52*

MALT 89.00 *Canada malt*

HOPS 20 KG 5:1 @ 10 BG 30

30

20 BG 5:1 @ 10 EK 5:1

30

15 BG 5:1 @ 10 BG 30 - 5 EK 5:1 on turn out

30

90 lbs

TOTAL

10. Salt 10. more 35. *British Salt*

WATER

Bbbs. Temp. Time

Mashing in

74 161° 11.15 PM

Malt all in

149° 11.23 "

Underlet

16 210° 12.08 AM

Finished mashing

158° 12.23 "

Set taps

156° 12.33 "

Sparge

148° 168° 1.30 "

Hop

6 170° 5.30 "

TOTAL

244

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.05 %

YEAST *from Brew # 115-116*

Bbbs. Balling Date

WORT INTO FERMENTER

190 12.05 July 16/52

BEER INTO CELLAR

181 2.3 July 22/52

REMARKS:

Mashed in by: *BA*

751

BREW 128

Tun No. 4

ale

DATE *Wed July 16th*

MALT *8900 Canada Malt*

HOPS *20 K.G. 57 + 10 B.C. 50*

20 B.C.F. 57 + 10 E.K. 57

15 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57 Turn out

<i>30</i>
<i>20</i>
<i>30</i>
TOTAL <i>90 LBS</i>

10# Salt, 10# Mash, 25# Benton salt,

WATER

	Bbls.	Temp.	Time
Mashing in	<i>77</i>	<i>160°</i>	<i>7.10 AM</i>
Malt all in		<i>147°</i>	<i>7.37 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.02 ..</i>
Finished mashing		<i>158°</i>	<i>8.14 "</i>
Set taps		<i>156°</i>	<i>8.44 "</i>
Sparge	<i>148</i>	<i>168°</i>	<i>9.30 ..</i>
Hop	<i>6</i>	<i>170</i>	<i>2.30 PM</i>
TOTAL	<i>247</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.2* %

EVAPORATION *8* Bbls. LAST RUN *1.6* %

OUT *180* Bbls. KETTLE TEST *12.05* %

YEAST *From Brew # 117*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.0%</i>	<i>Wed July 16th</i>
BEER INTO CELLAR	<i>180</i>	<i>2.3</i>	<i>July 23/22</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 5

Siag

DATE *Thu. July 17 1952*

MALT *84.00 Canada Malt*

HOPS	<i>30 KG 57</i>	<i>30</i>
	<i>25 L.F. 57 + 10 B.G. 50</i>	<i>35</i>
	<i>20 B.G. 50 + 5 L.F. 57 - 3* L.K. 57 on turn out</i>	<i>28</i>
TOTAL		<i>93/65</i>

10 Salt 10 mins 25 bucket Salt 17 K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>161°</i>	<i>11.45 AM</i>
Malt all in		<i>148°</i>	<i>12.10 PM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>139°</i>	<i>12.47 "</i>
Set taps		<i>157°</i>	<i>1.17 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.58 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>2.30 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *20.2* %

EVAPORATION *9* Bbbs. LAST RUN *0.75* %

OUT *180* Bbbs. KETTLE TEST *11.32* %

YEAST *from Brew # 114-115*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>11.5%</i>	<i>July 17 1952</i>
BEER INTO CELLAR	<i>179</i>	<i>9.05</i>	<i>July 23 1952</i>

REMARKS:

Mashed in by: *SK*

Tun No. 6

Stog

DATE *Thurs July 17th 52*

MALT 84.00 *Canada Malt*

HOPS 30 KG 57

30

25 B.C.F. 57 + 10 B.C. 57

35

20 B.C. 57 + 5 B.C.F. 57 + 3 E.K. 57 *Turn out*

28

TOTAL

93 LBS.

10# Salt, 10# mash, 2.5# *Amston* Salt, 1# K.M.S.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	74	160°	7.05 AM
Malt all in		147°	7.35 ..
Underlet <i>2 min steam</i>	16	210°	8.00 ..
Finished mashing		158°	8.12 ..
Set taps		156°	8.42 "
Sparge	148	168°	9.27 ..
Hop	6	170°	1.15 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 19.2 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.35 %

YEAST *From Brew # 120*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.55%	<i>Thurs July 17th</i>
BEER INTO CELLAR	181	2.2	<i>July 24/52</i>

REMARKS:

Mashed in by: *JM*

801

BREW 131

Tun No. 7

ale

DATE *Friday July 19th 1952*

MALT	<i>89.00 Canada exalts</i>	
HOPS	<i>20 KG 37.9 10 BG 50</i>	<i>30</i>
	<i>20 BG 37.9 10 LK 51</i>	<i>30</i>
	<i>15 BG 37.9 10 BG 50 - 2nd LK 31 on turn out</i>	<i>30</i>
		<i>90.165</i>
TOTAL		

1.0 Salt 1.0 muss 25.0000 Sals

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>160°</i>	<i>11.10 PM</i>
Malt all in		<i>1490</i>	<i>12.05 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.30 "</i>
Finished mashing		<i>158°</i>	<i>12.42 "</i>
Set taps		<i>156°</i>	<i>1.12 "</i>
Sparge	<i>143</i>	<i>168°</i>	<i>1.50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.40 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.55* %

EVAPORATION *8* Bbbs. LAST RUN *1.2* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 121*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189</i>	<i>12.20</i>	<i>July 15th 1952</i>
BEER INTO CELLAR	<i>180</i>	<i>2.2</i>	<i>July 24/52</i>

REMARKS:

Mashed in by: *bx*

Tun No. 8

Stag

DATE Fri July 18 1852

MALT 84.00 Canada Malt

HOPS 30 K.G. 57

25 B.C.F. 57 + 10 B.G. 57

20 B.G. 57 + 5 B.C.F. 57 + 8 E.K. 57 Turn out

30

35

28

93 LBS.

TOTAL

10# Salt, 10# Mann, 25# Burton Salt, 1# K.M.S.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	74	140°	7.05 AM
Malt all in		147°	7.35 ..
Underlet 2 min Steam	16	210°	8.00 ..
Finished mashing		157°	8.12 ..
Set taps		155°	8.42 ..
Sparge	157	168°	9.29 ..
Hop	6	170	1.45 PM
TOTAL	247		

INTO KETTLE 188 Bbbs. FIRST RUN 19.0 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST From Barrel # 116

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	191	11.45%	Fri July 18 52
BEER INTO CELLAR	181	2.0	July 25 / 52

REMARKS:

Mashed in by: *J.M.*

Tun No. 9

DATE *Mon July 21 1952*

MALT *89.00 Conade 22.00*

HOPS *20 KG 31 & 10 BG 50*

20 BCF 31 & 10 EK 31

15 BCF 31 & 10 BG 50 - 3rd EK 31 on turn out

30

30

30

90 lbs

JATOT

TOTAL

10. Salt 10. Moss 25. Burton Salt

WATER

BTJAW

	Bbbs.	Temp.	Time
Mashing in	78	160°	11:40 PM
Malt all in		148°	12:05 AM
Underlet <i>2 min Steam</i>	16	210°	12:30 "
Finished mashing		158°	12:43 "
Set taps		156°	1:13 "
Sparge	144	165°	1:50 "
Hop	6	170°	6:50 "
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *19.3* %

EVAPORATION *8* Bbbs. LAST RUN *1.1* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 123-124*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.1%	<i>July 21 1952</i>
BEER INTO CELLAR	181	2.1	<i>July 26 1952</i>

REMARKS:

Mashed in by: *BT*

881 388

BREW 134

Tun No. 17

Loyer

DATE *Mon July 21st 1952*

MALT *77.00 Canada Malt*

HOPS *20 BCF 51*

15 KG 51 + 15 EK 51

10 KG 51 + 15 BG 50

20

30

25

TOTAL

75 LBS.

10[#] Salt, 10[#] Marsh, 25[#] Brewster Salt

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	66	162°	7:10 AM
Malt all in		152°	7:35 ..
Underlet <i>2 min Steam</i>	14	210°	8:00 ..
Finished mashing		160°	8:12 ..
Set taps		158°	8:42 ..
Sparge	133	168°	9:30 ..
Hop	4	170°	1:00 PM.
TOTAL	217		

INTO KETTLE *170* Bbbs. FIRST RUN *19.2* %

EVAPORATION *1.0* Bbbs. LAST RUN *1.3* %

OUT *16.0* Bbbs. KETTLE TEST *11.5* %

YEAST *From Brew # 108*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	166	11.4%	<i>Mon July 21st</i>
BEER INTO CELLAR	163	5.45	

REMARKS:

Mashed in by: *JM*

Tun No. 1

DATE *al.* Sun July 22nd 1922

MALT	89.00 <i>Canada Malt</i>	
HOPS	20 KG 51 & 10 BG 50	20
	20 BCF 51 & 10 LK 51	20
	15 BCF 51 & 10 BG 50 - 5 LK 51 on Tun out	30
		90.165
TOTAL		

10 Sals 10 Moss 25 Burton Sals

WATER

	Bbls.	Temp.	Time
Mashing in	74	160°	1135 PM
Malt all in		148°	1200 MN
Underlet 2 min Steam	16	210°	1235 AM
Finished mashing		157°	1240 "
Set taps		155°	110 "
Sparge	148	168°	150 "
Hop	6	170°	640 "
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.85 %

EVAPORATION 8 Bbls. LAST RUN 1.3 %

OUT 180 Bbls. KETTLE TEST 12.15 %

YEAST *from Brew # 126*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.25%	July 22 nd 1922
BEER INTO CELLAR	180	2.1	July 28/52

REMARKS:

Mashed in by: *BR*

Tun No. 2

Stag

DATE *Friday July 22/52*

MALT *84.00 Canada Malt*

HOPS *30 KG 51*

25 B.C.F. 57 + 10 B.G. 52

20 B.G. 52 + 5 B.C.F. 57 + 3 E.K. 57 Turn out

30

35

28

93 LBS.

TOTAL

10# Salt, 10# Mash, 25# Brewster Salt, 1# K.M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	74	160°	7.10 A.M.
Malt all in		148°	7.37 ..
Underlet <i>2 min Steams</i>	16	210°	8.02 ..
Finished mashing		158°	8.14 ..
Set taps		156°	8.44 ..
Sparge	148	168°	9.30 ..
Hop	6	170	1.15 PM
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *19.0* %

EVAPORATION *8* Bbbs. LAST RUN *1.3* %

OUT *180* Bbbs. KETTLE TEST *11.25* %

YEAST *From Brew # 123*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.25.91</i>	<i>Friday July 22</i>
BEER INTO CELLAR	<i>182</i>	<i>2.4</i>	<i>July 28/52</i>

REMARKS:

Mashed in by *GN*

Tun No. 3

DATE wed July 23rd 1952

MALT 89.00 Canada Malts

HOPS 20 KG 51 + 10 BG 50

20 BG 51 + 10 KG 51

15 BG 51 + 10 BG 50 - 5# E.K. 51 on Turnout

30

30

30

90.165

TOTAL

10 Salt 10 mass 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	74	160°	11.45 PM
Malt all in		149°	12.10 AM
Underlet <u>2 min Steam</u>	16	210°	1235 "
Finished mashing		157°	1245 "
Set taps		155°	1.15 "
Sparge	145	168°	1.55 "
Hop	6	170°	6.45 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 8 Bbbs. LAST RUN 1.4 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST from Beer # 126

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.15-20	July 23 rd 52
BEER INTO CELLAR	178	2.0	Tue. July 29

REMARKS:

Mashed in by: BT

181

BREW 138

Tun No. 4

Alb

DATE *wed July 23rd 52*

MALT *8900 Canada Malt*

HOPS *20 KG 57 + 10 BG 50*

20 BCF 57 + 10 EK 57

15 BCF 57 + 10 BG 52 + 5 EK 57 turns out

30

30

30

90 LBS.

TOTAL

10 # Salt, 10 # mass, 25 # Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	79	162°	8.00 AM
Malt all in		149°	8.30 ..
Underlet <i>2 min Steam</i>	16	210°	8.55 ..
Finished mashing		158°	9.07 ..
Set taps		156°	9.37 ..
Sparge	146	168°	10.20 ..
Hop	6	170	2.30 PM
TOTAL	247		

INTO KETTLE *188* Bbbs. FIRST RUN *19.1* %

EVAPORATION *8* Bbbs. LAST RUN *1.2* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 127*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.090	<i>wed July 23rd</i>
BEER INTO CELLAR	182	2.2	<i>Thurs July 24</i>

REMARKS:

Mashed in by: *AM*

BREW 139

Tun No. 5

DATE *Thu July 24th 1932*

MALT 89.00. *Konada Malt*

HOPS 20 Kg 51.9. 10 BG 30

20 BCF 51.9. 10 EK 51

15 BCF 51.9. 10 BG 30 - 5th EK 51 on turn out

30

30

90.165

TOTAL

10 Salts 10 mssa. 25 Custom Salts

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	11.40 PM
Malt all in		148°	12.03 AM
Underlet 2 min <i>Stion</i>	16	210°	12.30 "
Finished mashing		158°	12.40 "
Set taps		156°	1.10 "
Sparge	142	165°	1.45 "
Hop	6	170°	5.40 "
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 19.5 %

EVAPORATION 8 Bbls. LAST RUN 1.0 %

OUT 180 Bbls. KETTLE TEST 11.9 %

YEAST *from Brew #128*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.0 %	<i>July 24th 1932</i>
BEER INTO CELLAR	181	2.2	<i>Wed July 30th</i>

REMARKS:

Mashed in by: *BR*

BREW 140

Tun No. 6

Stag

DATE

Thurs July 24th 52

MALT	8400 Canada Malt	
HOPS	30 KG 57	30
	25 BCF 57 + 10 BG 50	35
	20 BG 50 + 5 BCF 57 + 2 EK 57 Turnout	28
	TOTAL	93 LBS.

10# Salt, 10# yeast, 25# Burton's Salts, 1# F.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	159°	7.03 AM
Malt all in		147°	7.33 ..
Underlet 2 min Steep	16	210°	7.58 ..
Finished mashing		156°	8.10 ..
Set taps		154°	8.40 ..
Sparge	148	168°	9.25 ..
Hop	6	170°	1.15 PM
TOTAL	244		

INTO KETTLE	188	Bbls.	FIRST RUN	18.6	%
EVAPORATION	8	Bbls.	LAST RUN	1.6	%
OUT	180	Bbls.	KETTLE TEST	11.35	%

YEAST Iron Brew # 1288129

	Bbls.	Balling	Date
WORT INTO FERMENTER	192	11.47	Thurs July 24 th 52
BEER INTO CELLAR	181	2.2	Wed July 30

REMARKS:

Mashed in by: JHM

SWL 1388

BREW 141

Tun No. 7

Alc.

DATE *Fri July 25 1952*

MALT *89.00 Canada Malt*

HOPS <i>20 KG 5/1 + 10 BG 50</i>	<i>30</i>
<i>20 BG 5/1 + 10 EK 5/1</i>	<i>30</i>
<i>15 BCF 5/1 + 10 BG 50 - 5 EK 5/1 on Turn out</i>	<i>30</i>
TOTAL	<i>90.165</i>

10 Salts 1.0 muss 25 Bitter Salts

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>141°</i>	<i>11.45 PM</i>
Malt all in		<i>148°</i>	<i>12.10 AM</i>
Underlet <i>2 min. 5 min</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>137°</i>	<i>12.45 "</i>
Set taps		<i>155°</i>	<i>1.15 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1.50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.40 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *1.15* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from. Beam # 130-131*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189</i>	<i>12.17</i>	<i>July 25 1952</i>
BEER INTO CELLAR	<i>178</i>	<i>2.3</i>	<i>Thurs July 31 1952</i>

REMARKS: Mashed in by: *BL*

BREW 142

BREW 142

Tun No. 8

DATE Fri July 25th 1912

MALT 8900 Canada Malt

HOPS 20 KG. 27 + 10 B.G. 20

20 B.C.F. 27 + 10 E.K. 27

15 B.C.F. 27 + 10 B.G. 20 + 5 E.K. 27 turn out

30

20

30

TOTAL

90 LBS.

10 # Salt, 10 # more, 25 # Burton Salt

WATER

Bbbs. Temp. Time

Mashing in

77

158°

7.03 AM

Malt all in

147°

7.35 ..

Underlet

2 min Steam

16

210°

8.00 ..

Finished mashing

156°

8.12 ..

Set taps

154°

8.42 ..

Sparge

148

168°

9.28 ..

Hop

6

170°

1.15 PM

TOTAL

247

INTO KETTLE

188

Bbbs.

FIRST RUN

19.2

%

EVAPORATION

8

Bbbs.

LAST RUN

1.8

%

OUT

180

Bbbs.

KETTLE TEST

12.0

%

YEAST

From Barrow # 130 & 131

Bbbs.

Balling

Date

WORT INTO FERMENTER

191

11.876

Fri July 25th

BEER INTO CELLAR

181

2.15

Mon July 31

REMARKS:

Mashed in by: *PLM*

BREW 143

Tun No. 9

de

DATE *mon July 28th 52*

MALT *8900 Canada Malt*

HOPS *20 BCF 57 + 10 BG 50*

30

20 BCF 57 + 10 EK 54

30

15 BCF 57 + 10 BG 50 + 5 EK 57 turn out

30

TOTAL

90 LBS.

10# Salt, 10# moss, 25# Brewster Salt

WATER

Bbbs. Temp. Time

	Bbbs.	Temp.	Time
Mashing in	80	159°	11.40 AM
Malt all in		148°	12.10 AM
Underlet <i>2 min steam</i>	16	210°	12.35 ..
Finished mashing		157°	12.45 ..
Set taps		155	1.45 ..
Sparge	147	168°	1.50 ..
Hop	6	170°	5.30 ..
TOTAL	249		

INTO KETTLE *188* Bbbs. FIRST RUN *19.4* %

EVAPORATION *8* Bbbs. LAST RUN *1.3* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 138*

Bbbs. Balling Date

WORT INTO FERMENTER *190* *12.05%* *mon July 28th 52*

BEER INTO CELLAR *181* *1.9* *Sat Aug 3/52*

REMARKS:

Mashed in by: *HJM*

601 380

BREW 144

Tun No. 7

ale

DATE *Monday July 28th 1952*

MALT *5900 Canada Malt*

HOPS *20 KG₅₇ + 10 BG₂₀*

20 BCF₅₇ + 10 EK₅₇

15 BCF₅₇ + 10 BG₃₀ + 5 EK₅₇ turn out

TOTAL

30
30
30
90 LBS.

10 # Salt, 10 # Mass, 25 Burton Salt

WATER

ESTIM

	Bbbs.	Temp.	Time
Mashing in	77	160°	5.58 AM
Malt all in		148°	6.22 "
Underlet <i>2 min steam</i>	16	210°	6.47 "
Finished mashing		158°	6.58 "
Set taps		136°	7.28 "
Sparge	143	168°	8.00 "
Hop	6	170°	12.08 PM
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *19.0* %
 EVAPORATION *8* Bbbs. LAST RUN *1.2* %
 OUT *180* Bbbs. KETTLE TEST *12.05* %
 YEAST *From Brew # 122*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.15 '90</i>	<i>Monday July 28th 1952</i>
BEER INTO CELLAR	<i>180</i>	<i>2.25</i>	<i>Monday Aug 4</i>

REMARKS:

Mashed in by: *SLM*

BREW 145

Tun No. 10

Seag

DATE *Mon July 23 1937*

MALT *75.00 Canada Malt*

HOPS *25 KG 51*

30 BCF 51 + 5 BG 50

12 BG 50 + 5 BCF 51 - 3.5 KG 51 on turn out

73 lbs

JATOT

TOTAL

10 Salt 10 more 25 Boston Salt 1st K.M.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	<i>66</i>	<i>161°</i>	<i>11:58 AM</i>
Malt all in		<i>149°</i>	<i>11:50 "</i>
Underlet <i>2 min 5 turn</i>	<i>14</i>	<i>210°</i>	<i>12:15 PM</i>
Finished mashing		<i>159°</i>	<i>12:25 "</i>
Set taps		<i>157°</i>	<i>12:35 "</i>
Sparge	<i>128</i>	<i>165°</i>	<i>1:30 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>4:30 "</i>
TOTAL	<i>214</i>		

INTO KETTLE *170* Bbbs. FIRST RUN *19.0* %

EVAPORATION *9* Bbbs. LAST RUN *0.9* %

OUT *161* Bbbs. KETTLE TEST *11.25* %

YEAST *from Beer # 136*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>176</i>	<i>11.3%</i>	<i>July 28 1937</i>
BEER INTO CELLAR	<i>168</i>	<i>2.05</i>	<i>Mon Aug 4</i>

REMARKS:

Mashed in by: *BR*

BREW 143

BREW 146

Tun No. 2

de

DATE *June July 29th 1932*

MALT 8900 *Canada Malt*

HOPS 20 KG 57 + 10 BG 50

20 BCF 57 + 10 EK 57

15 BCF 57 + 10 BG 50 + 5 BK 57 *turn out*

30

30

30

TOTAL 90 LBS.

10# Salt, 10 *mass*, 25# *Burton Salt*

WATER

	Bbls.	Temp.	Time
Mashing in	80	160°	11.45 P.M.
Malt all in		148°	12.15 P.M.
Underlet <i>2 min steam</i>	16	210°	12.35 ..
Finished mashing		158°	12.47 ..
Set taps		156°	1.17 ..
Sparge	140	168°	1.50 ..
Hop	6	170°	5.30 ..
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *19.0* %

EVAPORATION *8* Bbls. LAST RUN *1.3* %

OUT *180* Bbls. KETTLE TEST *11.9* %

YEAST *From Brew # 136 A 138*

	Bbls.	Balling	Date
WORT INTO FERMENTER	190	11.95	<i>June July 29th 1932</i>
BEER INTO CELLAR	180	2.3	<i>Before Aug 4</i>

REMARKS:

Mashed in by: *JM*

881 VERO

BREW 147

Tun No. 3

de

DATE *Tues July 29 1952*

MALT	8900 Canada Malt	
HOPS	20 B.C.F. 51 + 10 B.C. 50	30
	20 B.C.F. 51 + 10 E.K. 51	30
	15 B.C.F. 51 + 10 B.C. 50 + 5 E.K. 51 turn out	30
	TOTAL	90 LBS.

10# Salt, 10# Mash, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	5:40 AM
Malt all in		148°	6:12 "
Underlet <i>2 min Steam</i>	16	210°	6:37 "
Finished mashing		158°	6:49 "
Set taps		156°	7:19 "
Sparge	140	165°	7:55 "
Hop	6	170°	11:45 "
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *19.0* %
 EVAPORATION *8* Bbbs. LAST RUN *0.95* %
 OUT *180* Bbbs. KETTLE TEST *12.05* %
 YEAST *From Brew # 135*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.170	<i>Tues July 29 52</i>
BEER INTO CELLAR	181	2.4%	<i>Aug 5/52</i>

REMARKS: Mashed in by *HA*

Tun No. 11

DATE Tues July 29 1952

MALT 9.000 Canada Malt

HOPS 17 KG 51 + 8 BG 50

25

20 BLF 51 + 10 BK 51

30

12 BLF 51 + 8 BG 50 - 5* L.H. 51 on Turn out 55

80.165

TOTAL

10 Salts 10 Mass 2.5 Surion Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	70	161°	11.05 AM
Malt all in		149°	11.30 "
Underlet 2 min steam	14	210°	11.55 "
Finished mashing		159°	12.05 PM
Set taps		157°	12.35 "
Sparge	124	168°	1.05 "
Hop	6	170°	4.45 "
TOTAL	214		

INTO KETTLE 170 Bbbs. FIRST RUN 19.4 %

EVAPORATION 9 Bbbs. LAST RUN 0.65 %

OUT 161 Bbbs. KETTLE TEST 11.95 %

YEAST Iron Brew # 138

	Bbbs.	Balling	Date
WORT INTO FERMENTER	172	1.2.176	July 29 1952
BEER INTO CELLAR	166	2.05	Tues Aug 5

REMARKS:

Mashed in by: [Signature]

081 1388

BREW 149

Tun No. 4

Ab

DATE

Wed July 30 1952

MALT *8900 Canada Malt*

HOPS *20 KG 51 + 10 BG 30*

30

20 BCE 51 + 10 EK 51

30

15 BCE 51 + 10 BG 30 + 5 EK 51 turn out

30

TOTAL

90 LBS.

10 # Salt, 10 # more, 25 # Benton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>159°</i>	<i>11.35 AM</i>
Malt all in		<i>148°</i>	<i>12.08 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.33 "</i>
Finished mashing		<i>158°</i>	<i>12.45 "</i>
Set taps		<i>156°</i>	<i>1.15 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.53 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *158* Bbls. FIRST RUN *19.4* %

EVAPORATION Bbls. LAST RUN *0.9* %

OUT Bbls. KETTLE TEST *12.0* %

YEAST *From Brew #140*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.0%</i>	<i>Wed July 30 52</i>
BEER INTO CELLAR	<i>180</i>	<i>2.2%</i>	<i>Tues Aug 5</i>

REMARKS:

Mashed in by: *JHM*

BREW 150

Tun No. 5

DATE Wed July 30th 1952

MALT	<u>89.00 Canada Malt</u>	
HOPS	<u>20 KG. 57 + 10.00 G. 50</u>	<u>30</u>
	<u>20 B.C.F. 57 + 10.00 E.K. 54</u>	<u>30</u>
	<u>15 B.C.F. 57 + 10.00 G. 50 + 5.00 E.K. 57 Turner cont.</u>	<u>30</u>
	TOTAL	<u>90 LBS.</u>

10# Salt, 16# Spices, 25# Burton Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	<u>80</u>	<u>160°</u>	<u>5.43 AM</u>
Malt all in		<u>148°</u>	<u>6.13 "</u>
Underlet <u>2 min steam</u>	<u>16</u>	<u>210°</u>	<u>6.38 "</u>
Finished mashing		<u>158°</u>	<u>6.50 "</u>
Set taps		<u>156°</u>	<u>7.20 "</u>
Sparge	<u>140</u>	<u>168°</u>	<u>7.55 "</u>
Hop	<u>6</u>	<u>170°</u>	<u>11.43 "</u>
TOTAL	<u>242</u>		

INTO KETTLE	<u>188</u>	Bbls.	FIRST RUN	<u>19.1</u>	%
EVAPORATION	<u>8</u>	Bbls.	LAST RUN	<u>1.0</u>	%
OUT	<u>180</u>	Bbls.	KETTLE TEST	<u>12.05</u>	%
YEAST	<u>From Brew # 139</u>				

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>191</u>	<u>12.1%</u>	<u>Wed July 30th</u>
BEER INTO CELLAR	<u>179</u>	<u>2.15</u>	<u>Wed Aug 6</u>

REMARKS: Mashed in by JLN

521

BREW 151

Tun No. 17

LAGER

DATE Wed. July 30th 1932

MALT 77.00 Canada Malt

HOPS 20.00 51	20
15 KG 51 & 15 BK 51	30
10 KG 51 & 15 BG 30	25
	75.165

10 Salt 1.0 moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	67	161°	11:30 AM
Malt all in		15-10	11:40 "
Underlet 2 min Steam	14	210°	12:05 PM
Finished mashing		161°	12:15 "
Set taps		15-90	12:45 "
Sparge	132	168°	1:25 "
Hop	4	170°	3:00 "
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 19.7 %

EVAPORATION 10 Bbbs. LAST RUN 0.1 %

OUT 160 Bbbs. KETTLE TEST 11.55 %

YEAST from Beuss New yeast

	Bbbs.	Balling	Date
WORT INTO FERMENTER	167	11.6%	July 30 th 1932
BEER INTO CELLAR	161	2.45%	

REMARKS:

Mashed in by: BT

BREW 152

Tun No. 6

DATE *Thu July 31st 52*MALT *89.00 Canada Malt*HOPS *20 KG 57 + 10 BG 50**20 BCF 57 + 10 EK 57**15 BCF 57 + 10 BG 50 + 5 EK 57 turn out*

30

20

30

TOTAL

90 LBS

10 # Salt, 10 # Mash, 25 # Bunter Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	11.40 PM
Malt all in		148°	12.10 ..
Underlet <i>2 min Steam</i>	16	210°	12.35 ..
Finished mashing		158°	12.45 ..
Set taps		156°	1.15 ..
Sparge	140	168°	1.55 ..
Hop	6	170°	5.30 ..
TOTAL	242		

INTO KETTLE

188

Bbbs.

FIRST RUN

19.4

%

EVAPORATION

8

Bbbs.

LAST RUN

1.6

%

OUT

180

Bbbs.

KETTLE TEST

11.9

%

YEAST

From Brew # 137

WORT INTO FERMENTER

191

Bbbs.

Bolling

12.0%

Date

Thu July 31st

BEER INTO CELLAR

*181**2.1%**Wed Aug 6*

REMARKS:

Mashed in by: *JM*

Tun No. 7

Me

DATE *Thurs July 31 1952*

MALT	8900 Canada Malt	
HOPS	20 KG 37 + 10 BG 20	30
	20 BCF 37 + 10 EK 37	30
	15 BCF 37 + 10 BG 20 + 5 EK 37 <i>turn out</i>	30
TOTAL		90 LBS.

10# Salt, 10# Mues, 25# Burton, 5 salt

WATER

	Bbbs.	Temp.	Time
Mashing in	82	160°	5:44 AM
Malt all in		148	6:14 "
Underlet 2 min steam	16	210°	6:39 "
Finished mashing		157°	6:50 "
Set taps		155°	7:20 "
Sparge	140	168°	7:55 "
Hop	6	170°	11:50 "
TOTAL	284		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %
 EVAPORATION *8* Bbbs. LAST RUN *1.1* %
 OUT *180* Bbbs. KETTLE TEST *11.95* %
 YEAST *From Brew # 140*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>188</i>	<i>12.0%</i>	<i>Thurs July 31 52</i>
BEER INTO CELLAR	<i>181</i>	<i>2.25%</i>	<i>Thurs 7 Aug</i>

REMARKS: Mashed in by: *JHM*

Tun No. 12

DATE *Thurs July 31st 1912*

MALT *8000 Canada malt*

HOPS *17 KG 51 & 8 BG 30* 25

20 B.C.F. 51 & 10 L. 6. 51 30

12 B.C.F. 51 & 8 BG 30 - 5th KG on turn out 25

80.165

TOTAL

10 Salt 10 moss 25 Sunon salt

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	68	162°	11.03 AM
Malt all in		149°	11.25 "
Underlet <i>2 min. Steam</i>	14	210°	11.50 "
Finished mashing		159°	12.04 PM
Set taps		157°	12.34 "
Sparge	129	168°	1.12 "
Hop	6	170°	4.43 "
TOTAL	217		

INTO KETTLE *188* Bbls. FIRST RUN *20.15* %

EVAPORATION *8* Bbls. LAST RUN *1.15* %

OUT *180* Bbls. KETTLE TEST *11.95* %

YEAST *from Brew # 140 & 141*

	Bbls.	Balling	Date
WORT INTO FERMENTER	173	12.15 ⁷⁶	<i>July 31st 1912</i>
BEER INTO CELLAR	167	2.15	<i>Thurs Aug 7</i>

REMARKS:

Mashed in by: *BS*

Tun No. 8

de

DATE *Fri Aug 1st 52*

MALT *8900 Canada Malt*

HOPS *20 KC 57 + 10 BC 50*

30

20 BCF 57 + 10 EK 57

30

15 BCF 57 + 10 BC 50 + 5 EK 57 Turn out

30

TOTAL

90 LBS.

10# Salt, 10# Marsh, 25# Brewster Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>50</i>	<i>160°</i>	<i>11.40PM</i>
Malt all in		<i>149°</i>	<i>12.09AM</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>216°</i>	<i>12.34..</i>
Finished mashing		<i>158°</i>	<i>12.46..</i>
Set taps		<i>156°</i>	<i>1.16 ..</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.55 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 ..</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.9* %

EVAPORATION *8* Bbls. LAST RUN *1.45* %

OUT *180* Bbls. KETTLE TEST *11.95* %

YEAST *From Brew # 144*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.09.0</i>	<i>Fri Aug 1st 52</i>
BEER INTO CELLAR	<i>175</i>	<i>2.3%</i>	<i>Thu Aug 7</i>

REMARKS:

Mashed in by: *AM*

821 1388

BREW 156

Tun No. 14

de

DATE Fri Aug 1st 1952

MALT 8000 Canada Malt

HOPS 17KG 57 + 8BG 50	25
20 BCF 57 + 10EK 57	30
12 BCF 57 + 8BG 50 + 5EK 57 turn out	25
TOTAL	80 LBS.

10 # Salt, 16 # moss, 25 # Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	70	160°	5:45 AM
Malt all in		148°	6:10 "
Underlet 2 min steam	14	210°	6:35 "
Finished mashing		158°	6:45 "
Set taps		156°	7:15 "
Sparge	137	168°	9:00 "
Hop	6	170°	11:40 "
TOTAL	219		

INTO KETTLE 170 Bbls. FIRST RUN 19.1 %

EVAPORATION 9 Bbls. LAST RUN 0.85 %

OUT 162 Bbls. KETTLE TEST 17.0 %

YEAST From Brew # 142

	Bbls.	Balling	Date
WORT INTO FERMENTER	174	12.03%	Fri Aug 1 st
BEER INTO CELLAR	166	2.25%	Fri Aug 1 st

REMARKS: Mashed in by: *JHM*

Tun No. 12

DATE *Thu Aug 10/52*

MALT *8000 Canada malt*

HOPS *17 KG 31 & 8 BG 50*

25

20 BCF 31 & 10 KG 30

30

12 BCF 31 & 8 BG 50 - 5 KG 31 on turn out

25

80.165

TOTAL

10 Salt 10 moss 25 Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>70</i>	<i>161°</i>	<i>10.50 AM</i>
Malt all in		<i>149°</i>	<i>11.15 "</i>
Underlet <i>from steam</i>	<i>14</i>	<i>210°</i>	<i>11.40 "</i>
Finished mashing		<i>160°</i>	<i>11.55 "</i>
Set taps		<i>155°</i>	<i>12.25 PM</i>
Sparge	<i>129</i>	<i>165°</i>	<i>1.05 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>4.45 "</i>
TOTAL	<i>219</i>		

INTO KETTLE *170* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *0.95* %

OUT *162* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 141-142*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>175</i>	<i>12.05.90</i>	<i>Aug 10/52</i>
BEER INTO CELLAR	<i>162</i>	<i>2.2 %</i>	<i>Aug 8/52</i>

REMARKS:

Mashed in by: *BT*

500 cc out of reading 140
on temp 200

521

BREW 158

Tun No. 9

Stag

DATE Mon Aug 4th 1932

MALT	8400 Canada Malt	
HOPS	30 KG 51	30
	20 B.C.F. 51 + 10 B.G. 30	30
	20 B.G. 30 + 5 B.C.F. 51 + 3 EK 57 Turn out	25
		88 LBS.
TOTAL		

10 # Salt, 10 # moss, 25 # Bentonite Salt, 1 # K.M.S.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	11.45 PM
Malt all in		148°	12.12 AM
Underlet 2 min Steam	16	210°	12.37 "
Finished mashing		158°	12.49 "
Set taps		156°	1.19 "
Sparge	144	168°	1.50 "
Hop	6	170°	5.30 "
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.65	%
EVAPORATION	8	Bbbs.	LAST RUN	1.05	%
OUT	180	Bbbs.	KETTLE TEST	11.25	%

YEAST From Brew # 144

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.2	Mon Aug 4 th
BEER INTO CELLAR	182	2.35	Friday Aug 8

REMARKS:

Mashed in by: *W.H.*

5 # B.C.F. Cut off second Hops
on Large Stag

Tun No. 1

Stag

DATE Mon Aug 11th 1912

MALT 84.00 Canada malts

HOPS 30 Ks 51	30
20 BCF 51 + 10 BA 30	30
20 BG 50 + 5 BCF 51 + 3 LK 51 on turn out	28
TOTAL	88.163

10 Salts 10 mass 25 Burton Salt 1st KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	72	161°	7:15 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:05 "
Finished mashing		158°	8:15 "
Set taps		156	8:45 "
Sparge	148	168°	9:25 "
Hop	6	170°	11:5 PM
TOTAL	242		

INTO KETTLE 198 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST from Beem #143

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.6 57.0	Aug 11 th 1912
BEER INTO CELLAR	181	2.35	Tues Aug 12

REMARKS:

Mashed in by: *DK*

cat

BREW 160

Tun No. 2

ale

DATE *Tues Aug 5th 1963*

MALT *8900 Canada Malt*

HOPS	<i>20 KG. 51 + 10 BG. 50</i>	<i>30</i>
	<i>20 B.C.F. 51 + 10 E.K. 51</i>	<i>30</i>
	<i>15 B.C.F. 51 + 10 BG. 50 + 5 E.K. 51 turn out</i>	<i>30</i>
		<i>90 LBS.</i>

10# Salt, 10# yeast, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>11.35 P.M.</i>
Malt all in		<i>148</i>	<i>12.05 P.M.</i>
Underlet <i>2 min. steam</i>	<i>16</i>	<i>210°</i>	<i>12.30 ..</i>
Finished mashing		<i>158°</i>	<i>12.42 ..</i>
Set taps		<i>156°</i>	<i>1.12 ..</i>
Sparge	<i>149</i>	<i>168°</i>	<i>1.55 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 ..</i>
TOTAL	<i>247</i>		

INTO KETTLE	<i>155</i>	Bbbs.	FIRST RUN	<i>19.0</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.0</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%
YEAST	<i>From Brew # 144</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189</i>	<i>12.070</i>	<i>Tues Aug 5th</i>
BEER INTO CELLAR	<i>181</i>	<i>1.9</i>	<i>Tues Aug 12</i>

REMARKS: Mashed in by: *JM*

5# B.C.F. cut off and 14# on Large Str

Tun No. 3

DATE *Tues Aug 5 1902*

MALT *89.00. Canada export*

HOPS <i> 20 KG 31.9.10. BG 50</i>	<i> 30</i>
<i> 20 B.C.F. 31.9.10. K 51</i>	<i> 30</i>
<i> 15 B.C.F. 31.9.10. BG 30 - 5 L.K. 31 on turn out</i>	<i> 30</i>
TOTAL	<i> 90 lbs</i>

10 Salts 10 Moss 25 Burton Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	<i> 76</i>	<i> 161°</i>	<i> 7:05 AM</i>
Malt all in		<i> 149°</i>	<i> 7:30 "</i>
Underlet	<i> 16</i>	<i> 210°</i>	<i> 7:55 "</i>
Finished mashing		<i> 158°</i>	<i> 8:10 "</i>
Set taps		<i> 157°</i>	<i> 8:40 "</i>
Sparge	<i> 146</i>	<i> 168°</i>	<i> 9:30 "</i>
Hop	<i> 6</i>	<i> 170°</i>	<i> 1:55 PM</i>
TOTAL	<i> 244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.15* %

EVAPORATION *8* Bbbs. LAST RUN *1.55* %

OUT *190* Bbbs. KETTLE TEST *12.05* %

YEAST *from Beer # 146*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i> 192</i>	<i> 12.15.70</i>	<i> Aug 5 1902</i>
BEER INTO CELLAR	<i> 182</i>	<i> 2.45</i>	<i> Tues Aug 12</i>

REMARKS: Mashed in by: *BR*

Tun No. 4

DATE Wed Aug 6 1952

MALT 84.00 Canada Malt

HOPS 30 K.G. 57

30

20 B.C.F. 57 + 10 B.G. 50

30

20 B.G. 50 + 5 B.C.F. 57 + 3 E.K. 57 Turn out

25

TOTAL

88 LBS.

10# Salt, 10# Malt, 25# Benton Salt, 1# K.M.S.

WATER

SITAW

	Bbbs.	Temp.	Time
Mashing in	75	160°	11.30 P.M.
Malt all in		148°	12.08 P.M.
Underlet 2 min Steam	16	210°	12.33 "
Finished mashing		158°	12.45 "
Set taps		156°	1.15 "
Sparge	143	168°	1.53 "
Hop	6	170	5.30 "
TOTAL	240		

INTO KETTLE 188

Bbbs.

FIRST RUN

18.9

%

EVAPORATION 8

Bbbs.

LAST RUN

1.3

%

OUT 180

Bbbs.

KETTLE TEST

11.35

%

YEAST From Brew # 147

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.35.00	Wed Aug 6 52
BEER INTO CELLAR	182	1.8	Wed Aug 13

REMARKS:

Mashed in by: JH

Tun No. 5

DATE *Wed. Aug 6 1932*

MALT *54.00. Canada Malt*

HOPS *30 Kg 51*

20 B.C.F. 51 & 10 B.G. 50

20 B.G. 50 & 5 B.C.F. 51 - 3" L.K. 51 on Turn out

30

30

28

58 16's

TOTAL

10 Salt 10 Moss 23 Burton Salt 1" K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	160°	7:10 AM
Malt all in		145°	7:35 "
Underlet	16	210°	8:00 "
Finished mashing		157°	8:10 "
Set taps		155°	8:40 "
Sparge	146	169°	9:20 "
Hop	6	170°	1:15 "
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *19.65* %

EVAPORATION *9* Bbls. LAST RUN *0.9* %

OUT *188* Bbls. KETTLE TEST *11.45* %

YEAST *from Brew # 149*

	Bbls.	Balling	Date
WORT INTO FERMENTER	190	11.6570	<i>Wed Aug 10 32</i>
BEER INTO CELLAR	180	2.1	<i>Wed Aug 13</i>

REMARKS:

Mashed in by: *BR*

CAT 388

BREW 164

Tun No. 6

ale

DATE

Thurs Aug 7th 1952

MALT 89.00 Canada Malt

HOPS 20 KG 57 + 10 B.G. 50

20 B.C.F. 57 + 10 E.K. 57

15 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57 Turn out

30

30

30

TOTAL

90 LBS.

10# Salt, 10# Mass, 25# Austin Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	11.37 PM
Malt all in		149°	12.07 AM
Underlet 2 min Steam	16	210°	12.32 ..
Finished mashing		158°	12.44 ..
Set taps		156°	1.14 ..
Sparge	142	168°	1.55 ..
Hop	6	170°	5.30 ..
TOTAL	242		

INTO KETTLE 158 Bbls. FIRST RUN 19.5 %
 EVAPORATION 8 Bbls. LAST RUN 1.4 %
 OUT 180 Bbls. KETTLE TEST 11.95 %
 YEAST From Brew # 150

	Bbls.	Balling	Date
WORT INTO FERMENTER	192	11.95 B	Thurs Aug 7 th
BEER INTO CELLAR	182	2.3	Thurs Aug 7 th

REMARKS:

Mashed in by: JH

Tun No. 7

Me

DATE *Thur Aug 7/52*

MALT *89.00 Canada Malt*

HOPS *20 KG 51 & 10 BG 50*

20 BCF 51 & 10 EK 51

15 BCF 51 & 10 BG 50 - 5" EK 51 on turn out

30

30

30

90.165

TOTAL

10 Salt 10 mass 25. Brewer Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	120°	7:10 AM
Malt all in		148°	7:42 "
Underlet	16	210°	8:07 "
Finished mashing		137°	8:19 "
Set taps		136°	8:49 "
Sparge		168°	9:25 "
Hop	6	170°	1:35 PM
TOTAL			

INTO KETTLE *188* Bbbs. FIRST RUN *19.45* %

EVAPORATION *8* Bbbs. LAST RUN *1.25* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 153*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.25 70</i>	<i>aug 7/52</i>
BEER INTO CELLAR	<i>180</i>	<i>2.3</i>	<i>Thur. aug 14</i>

REMARKS:

Mashed in by: *BR*

add 5" EK 51 Turn out 15:01

Tun No. 8

DATE *Stag* Fri Aug 8th 1952

MALT	84.00 <i>Canada Malt</i>	
HOPS	30 KG 51	30
	30 BCF 57.9. 10 BQ 50	30
	20 BQ 50.9. 5 BCF 51 - 3" RK 51 return out	28
		88.165
TOTAL		

10 Salt 10 Moss 25 Benton Salt 1" K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	7:50 AM
Malt all in		147°	8:17 "
Underlet <i>2 min steam</i>	16	210°	8:42 "
Finished mashing		157°	8:50 "
Set taps		155°	9:20 "
Sparge	142	168°	9:55 "
Hop	6	170°	1:30 PM
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 19.2 %

EVAPORATION 8 Bbls. LAST RUN 0.8 %

OUT 190 Bbls. KETTLE TEST 11.3 %

YEAST *from Brew # 153 & 154*

	Bbls.	Balling	Date
WORT INTO FERMENTER	190	11.45:00	Fri Aug 8 th 1952
BEER INTO CELLAR	181	2.1	Aug 15.

REMARKS:

Mashed in by: *DR*

Tun No. 17

Lager

DATE Tues Aug 12th 1922

MALT 77.00 Canada Malt

HOPS 20 BC 51

15 KG 51 9 15 EK 51

10 KG 51 9 15 BG 50 - 3rd EK 51 on turn out

20

30

28

78.165

TOTAL

10 Salt 10 more 28 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	68	161°	11:45 PM
Malt all in		150°	12:10 AM
Underlet 2 min steam	14	210°	12:35 "
Finished mashing		160°	12:47 "
Set taps		158°	1:17 "
Sparge	131	168°	1:33 "
Hop	4	170°	5:40 "
TOTAL	217		

INTO KETTLE 170 Bbls. FIRST RUN 19.45 %

EVAPORATION 10 Bbls. LAST RUN 0.45 %

OUT 160 Bbls. KETTLE TEST 11.55 %

YEAST from Brew # 151

	Bbls.	Balling	Date
WORT INTO FERMENTER	162	11.600	Aug 12 1922
BEER INTO CELLAR	161	2.5	Thurs Aug 21

REMARKS:

Mashed in by: BA

Added 3rd EK 51

turn out
1:45 M.

Tun No. 9

DATE *June Aug 12th 1952*

MALT *8900 Canada Malt*

HOPS *20 KG 57 + 10 BG 50*

20 BCF 57 + 10 EK 57

15 BCF 57 + 10 BG 50 + 5 EK 57 Turn out

3.0

3.0

3.0

TOTAL

9.0 LBS

10 # Salt 10 # gypsum 25 # Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	77	160°	7.05 AM
Malt all in		147°	7.35 ..
Underlet <i>2 min steam</i>	16	210°	8.00 ..
Finished mashing		158°	8.12 ..
Set taps		152°	8.42 ..
Spurge	146	168°	9.30 ..
Hop	6	170°	1.30 PM
TOTAL	245		

INTO KETTLE *158* Bbbs. FIRST RUN *19.55* %

EVAPORATION *8* Bbbs. LAST RUN *1.6* %

OUT *150* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 159*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.1070</i>	<i>June Aug 12th</i>
BEER INTO CELLAR	<i>181</i>	<i>2.2</i>	<i>11th Aug 52</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 1

DATE *wed Aug 13th 1932*

MALT *99.00 Canada Malt*

HOPS *20 KG 51 & 10 BG 50*

20 BCF 51 & 10 LK 51

15 BCF 51 & 10 BG 50 - 5 KG 51 on tun cut

30

30

30

90.165

JATOT

TOTAL

10 Salts 10 more 25 Burton salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	161°	12.00 AM
Malt all in		149°	12.28 AM
Underlet <i>2 min steam</i>	16	210°	12.33 AM
Finished mashing		157°	1.08 "
Set taps		155°	1.35 "
Sparge	140	168°	2.20 "
Hop	6	170°	6.00 "
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *19.9* %

EVAPORATION *8* Bbls. LAST RUN *0.95* %

OUT *180* Bbls. KETTLE TEST *12.05* %

YEAST *from Brew # 161*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>188</i>	<i>12.05.90</i>	<i>Aug 13th 32</i>
BEER INTO CELLAR	<i>179</i>	<i>2.25</i>	<i>Tues 19 Aug</i>

REMARKS:

Mashed in by: *BS*

CO BREW

BREW 170

Tun No. 2

DATE *Wed Aug 13th 1912*

MALT *8910 Canada Malt*

HOPS *20 # 57 + 10 BG 50*

20 B.C.F. 57 + 10 E.K. 57

15 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57

30

30

30

TOTAL

90 LBS.

10 # Salt, 10 # mass, 25 # Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	160°	7.10 AM
Malt all in		147°	7.40 ..
Underlet <i>2 min Steam</i>	16	210°	8.05 ..
Finished mashing		158°	8.17 ..
Set taps		150°	8.47 ..
Sparge	146	168°	9.29 ..
Hop	6	170	1.15 PM
TOTAL	246		

INTO KETTLE *188* Bbbs. FIRST RUN *19.1* %

EVAPORATION *8* Bbbs. LAST RUN *1.6* %

OUT *150* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 158*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.85%	<i>Wed Aug 13th</i>
BEER INTO CELLAR	150	<i>2.2</i>	<i>Tues Aug 19</i>

REMARKS:

Mashed in by: *J.M.*

Tun No. 3

DATE *Thu Aug 14 1952*

MALT *84.00 Stay Canada Malt*

HOPS	<i>30 KG 51</i>	<i>30</i>
	<i>20 BCF 51 + 10 BG 50</i>	<i>30</i>
	<i>20 BG 30 + 5 BCF 51 - 5 BK 51 on Turn out</i>	<i>38</i>
		<i>88 lbs</i>

10 Salt 10 more 35 Buena Salt 1 K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>72</i>	<i>1600</i>	<i>11:35 PM</i>
Malt all in		<i>148°</i>	<i>12:00 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:25 AM</i>
Finished mashing		<i>158°</i>	<i>12:35 "</i>
Set taps		<i>156°</i>	<i>1:08 "</i>
Sparge	<i>148</i>	<i>168°</i>	<i>1:33 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:45 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.8* %

EVAPORATION *8* Bbls. LAST RUN *0.65* %

OUT *180* Bbls. KETTLE TEST *11.4* %

YEAST *from Brew # 141*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.65%</i>	<i>aug 14 1952</i>
BEER INTO CELLAR	<i>179</i>	<i>2.15</i>	<i>Wed aug 20</i>

REMARKS:

Mashed in by: *BR*

Tun No. 4

5 day

DATE Thursday Aug 14th 52

MALT 84.00 Canada Malt

HOPS 30 KG 5-1

30

20 BCF 5-1 + 10 B.G. 5-2

30

20 B.G. 5-2 + 5 BCF 5-1 + 3 E.C. 5-2 Turn out

28

TOTAL

88 LBS.

10th Salt, 10th Moss, 25th Benton Salt 1th K.M.S.

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	74	160°	7.07 AM
Malt all in		147°	7.37 ..
Underlet 2 min Steam	16	210°	8.02 ..
Finished mashing		158°	8.14 "
Set taps		156°	8.44 ..
Sparge	148	168°	9.28 ..
Hop	6	170°	1.15 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 19.5 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 162

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	190	11.5%	Thurs Aug 14 th 52
BEER INTO CELLAR	181	2.5	Wed Aug 20

REMARKS:

Mashed in by: *JHM*

PSI

BREW 173

Tun No. 5

ale

DATE Fri Aug 15 1892

MALT 89.00 Canada Malt

HOPS 20 KG 51 & 10 BG 50	30
20 BG 51 & 10 KG 51	30
15 BG 51 & 10 BG 50 - 5 th KG 51 on turn out	30
TOTAL	90 lbs

10 Salt 10 Maza 75 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	11.45 AM
Malt all in		148°	12.10 AM
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		157°	12.45 "
Set taps		155°	1.15 "
Sparge	140	168°	1.55 "
Hop	6	170°	5.45 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.75 %

EVAPORATION 8 Bbbs. LAST RUN 0.8 %

OUT 180 Bbbs. KETTLE TEST 12.05 %

YEAST from Beer # 163

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189	12.1%	Aug 15 1892
BEER INTO CELLAR	180	2.35	Thurs Aug 25

REMARKS:

Mashed in by: BH

671

BREW 174

Tun No. 6

5 day

DATE Fri Aug 18 1952

MALT 8400 Canada Malt

HOPS 90 KG 51

20

20 BCF 57 + 10 BG 30

20

20 B.G. 30 + 5 BCF 57 + 3 EK 57 Turn out

28

TOTAL

88 LBS.

10# Salt, 10# more 25# Brewster Salt, 1# K.M.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.28 AM
Malt all in		147°	7.58 ..
Underlet 2 min Steam	16	210°	8.23 ..
Finished mashing		158°	8.35 ..
Set taps		156°	9.05 ..
Sparge	146	164°	9.45 ..
Hop	6	170°	1.30 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 18.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.25 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST From Brew # 164

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.55%	Fri Aug 15 1952
BEER INTO CELLAR	180	2.0	Thu Aug 21

REMARKS:

Mashed in by: JLM

Tun No. 7

DATE Mon Aug 18 1952

MALT 8900 Canada Malt

HOPS 20KG 57 + 10BG 50	30
20BCF 57 + 10EK 57	30
15BCF 57 + 10BG 50 + 5EK 57 Turnout	30
TOTAL	90 LBS.

10# Salt, 10# Gypsum, 25# Burton Salt,

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	7.15 AM
Malt all in		147°	7.42 ..
Underlet 2 min steam	16	210°	8.07 ..
Finished mashing		158°	8.19 ..
Set taps		156	8.49 ..
Sparge	144	168°	9.31 ..
Hop	6	170°	1.15 PM
TOTAL	246		

INTO KETTLE 188 Bbbs. FIRST RUN 19.2 %

EVAPORATION 8 Bbbs. LAST RUN 1.05 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 170-165

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.15.30	Mon Aug 18 1952
BEER INTO CELLAR	183	2.1	Mon Aug 25

REMARKS:

Washed in by: *[Signature]*

251

BREW 176

Tun No. 8

Stag

DATE Mon Aug 19th 1952

MALT	84.00. Canada malts	
HOPS	30. KG. 51	30
	20. BC. 51. & 10. BG. 50	30
	30. BG. 50. & 5. BC. 51. 3 rd L. K. 51 on turn out	25
		88 lbs

10. moss 10. Salt 25. Burton Salt 1st 6 m.s.

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	7.05 AM
Malt all in		148°	7.25 "
Underlet 3 mi Steam	16	210°	7.50 "
Finished mashing		159°	8.00 "
Set taps		157°	8.30 "
Sparge	142	168°	9.15 "
Hop	6	170°	1.00 PM
TOTAL	240		

INTO KETTLE 188 Bbls. FIRST RUN 20.05 %

EVAPORATION 8 Bbls. LAST RUN 0.5 %

OUT 180 Bbls. KETTLE TEST 11.35 %

YEAST from Brew # 172

	Bbls.	Balling	Date
WORT INTO FERMENTER	193	11.45%	Aug 19 th 1952
BEER INTO CELLAR	182	2.2%	Aug 26 th 1952

REMARKS:

Mashed in by: BR

851

BREW 177

Tun No. 9

DATE *Wed. Aug 20th 1932*

MALT *89.00 Canada Malt*

HOPS *20 Kg 51 & 10 BG 50*

20 BG 51 & 10 LK 51

15 BG 51 & 10 BG 50 - 5 LK 51 on turn out

30

30

30

90 lbs

TOTAL

TOTAL

10 Salts 10 Moss 25 Burton Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	7.55 AM
Malt all in		149°	8.23 "
Underlet <i>2 min steam</i>	16	210°	8.48 "
Finished mashing		160°	9.07 "
Set taps		159°	9.30 "
Sparge	142	168°	10.05 "
Hop	6	170°	1.30 PM
TOTAL	240		

INTO KETTLE *188* Bbbs. FIRST RUN *20.15* %

EVAPORATION *8* Bbbs. LAST RUN *0.75* %

OUT *180* Bbbs. KETTLE TEST *11.95* %

YEAST *from Brew # 168-169*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.15.70	<i>Aug 20th 1932</i>
BEER INTO CELLAR	180	2.2	<i>Wed Aug 27</i>

REMARKS:

Mashed in by: *BR*

Tun No. 1

Stag

DATE Thur Aug 21st / 51

MALT	84 00. Canada Malt	
HOPS	30 KG 51	30
	20 B.C.F. 51 + 10 BG 50	30
	20 BG 51 + 5 B.C.F. 51 - 3 E.K. 51 on turn out	25
		88 1/2
JATCO		TOTAL

10 Salt 10 moss 25 Burton Salt 1st KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	72	161°	7.00 AM
Malt all in		148°	7.35 "
Underlet 2 min Steam	16	210°	7.50 "
Finished mashing		159°	8.00 "
Set taps		157°	8.30 "
Sparge	144	168°	9.15 "
Hop	6	170°	1.00 PM
TOTAL	238		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.65	%
EVAPORATION	8	Bbbs.	LAST RUN	0.4	%
OUT	180	Bbbs.	KETTLE TEST	11.4	%
YEAST	from Brew # 172				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.55.070	Aug 21 st / 51
BEER INTO CELLAR	183	2.2 %	Thurs Aug 28

REMARKS:

Mashed in by: BR

Tun No. 17

Lager

DATE

Fri Aug 22 '82

MALT 77.00 Canada Malt

HOPS 20 BCF 5-1

20

15 KG 5-1 + 15 EK 5-1

20

10 KG 3-2 + 15 PG 50 + 3 EK 5-1 turned

28

TOTAL

78 LBS.

10[#] Salt, 10[#] Moss, 25[#] Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	66	162°	7.08 AM
Malt all in		152°	7.30 ..
Underlet 2 min steam	14	210°	7.55 ..
Finished mashing		162°	8.07 ..
Set taps		160°	8.37 ..
Sparge	133	168°	9.15 ..
Hop	4	170°	1.00 PM
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 20.8 %

EVAPORATION 10 Bbbs. LAST RUN 0.8 %

OUT 160 Bbbs. KETTLE TEST 11.55 %

YEAST From Brew # 167

	Bbbs.	Balling	Date
WORT INTO FERMENTER	163	11.476	Fri Aug 22 nd
BEER INTO CELLAR	163	2.3	Tuesday Sept 2.

REMARKS:

Mashed in by: *PSM*

EST 1000

BREW 180

Tun No. 2

DATE Mon Aug 25th 1932

MALT	8900 Canada Malt	
HOPS	20 KG 51 + 8G 50	30
	20 BCF 57 + 10 EK 51	30
	15 BCF 57 + 10 BG 50 + 5 EK 57 turn out	30
		90 LBS.

10 # Salt, 10 # mass, 25 # Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	160°	7.10 AM
Malt all in		147°	7.40 ..
Underlet 2 min steam	16	210°	8.05 ..
Finished mashing		157°	8.17 ..
Set taps		156°	8.47 ..
Sparge	138	168°	9.30 ..
Hop	6	170°	1.15 PM
TOTAL	240		

INTO KETTLE	188	Bbls.	FIRST RUN	18.9	%
EVAPORATION	8	Bbls.	LAST RUN	0.8	%
OUT	180	Bbls.	KETTLE TEST	12.0	%
YEAST	3 rows Brew # 168				

	Bbls.	Balling	Date
WORT INTO FERMENTER	190	12.0%	Mon Aug 25 th
BEER INTO CELLAR	179	2.2	Tues Sept 2

REMARKS:

Mashed in by: *JHM*

881

BREW 181

Tun No. 3

5 tag

DATE

Tue Aug 26 1952

MALT 8400 Canada Malt

HOPS 20 KG 5-1

30

20 BCF 5-1 + 10 BG 20

30

20 BG 20 + 5 BCF 5-1 + 2 EA 7 Turn out

25

TOTAL

TOTAL

88 LBS.

10# Salt, 10# main, 25# Burton Salt, 1# AMS.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	76	160°	7:05 AM
Malt all in		147°	7:35 ..
Underlet 2 min Steam	16	211°	8:00 ..
Finished mashing		158°	8:12 ..
Set taps		156°	8:42 ..
Sparge	140	168°	9:27 ..
Hop	6	170°	1:15 PM
TOTAL	228		

INTO KETTLE 188 Bbbs. FIRST RUN 19.7 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.25 %

YEAST From Brew # 174

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.4%	Tue Aug 26 3
BEER INTO CELLAR	180	2.05	Tue Sept 2

REMARKS:

Mashed in by: JRM

181

BREW 182

Tun No. 4

DATE *Wed Aug 27th 1932*

MALT 8900 Canada Malt

HOPS 20 KG 51 + 10 BG 50	20
20 BCF 51 + 10 EK 51	20
15 BCF 51 + 10 BG 50 + 5 EK 51 <i>Turn out</i>	20
TOTAL	90 LB

10# Salt, 10# Moss, 25# Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	7:07 AM
Malt all in		148°	7:37 ..
Underlet 2 min Steam	16	210°	8:02 ..
Finished mashing		158°	8:14 ..
Set taps		156°	8:44 ..
Sparge	142	168°	9:28 ..
Hop	6	170°	1:15 PM
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.15 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST 4 from Run # 175

	Bbls.	Bolling	Date
WORT INTO FERMENTER	191	12.1%	<i>Wed Aug 27th</i>
BEER INTO CELLAR	180	2.15	<i>Wed Sept 5</i>

REMARKS:

Mashed in by: *JW*

Tun No. 5

Stog

DATE Thurs Aug 28 1852

MALT 8400 Canada Malt

HOPS 30 KG 37

20 BCF 57 + 10 BCF 32

20 BCF 32 + 5 BCF 37 + 3 EK 57 Turn out

20

30

28

88 LBS.

TOTAL

10 #5 salt, 10 # mass, 25 # Burton Salt, 1 # H.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	74	162°	7.10 AM
Malt all in		158°	7.35 ..
Underlet 2 min steam	16	210°	8.00 ..
Finished mashing		158°	8.11 ..
Set taps		156°	8.41 ..
Sparge	144	168°	9.20 ..
Hop	6	170°	1.15 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 175-176

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.4	Thurs Aug 28 1852
BEER INTO CELLAR	181	1.85	thurs sept 4

REMARKS:

Mashed in by: *JM*

881

BREW 184

Tun No. 6

ale

DATE Fri Aug 29th 1922

MALT 8900 Canada Malt

HOPS 20 KG 37 + 10 BG 50

20 BCF 37 + 10 EK 37

15 BCF 37 + 10 BG 50 + 5 EK 37 turned out

30

30

30

TOTAL 90 LBS.

10 # Salt, 10 # gypsum, 25 # Bentonite Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.07 AM
Malt all in		148°	7.37 ..
Underlet 2 min steam	16	210°	8.02 ..
Finished mashing		158°	8.14 ..
Set taps		156°	8.44 ..
Sparge	142	168°	9.25 ..
Hop	6	170°	1.15 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST From Brew # 177

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.97	Fri Aug 29 th
BEER INTO CELLAR	181	2.3	Friday Sept 1

REMARKS:

Mashed in by: *JAM*

BREW 185

Tun No. 7

Al

DATE

Tues Sept 2nd 1912

MALT *89.00 Canada Malt*

HOPS *2.0 KG 57 + 1.0 BG 50*

2.0 B.C.F. 57 + 1.0 F.K. 57

1.5 B.C.F. 57 + 1.0 B.G. 50 + 5 E.K. 57 - taken out

30

20

30

TOTAL

90 LBS.

10 AS Salt, 10 # moss, 25 Burton Salt.

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.40 AM
Malt all in		147°	12.05 AM
Underlet <i>2 min Steam</i>	16	210°	12.33 ..
Finished mashing		158°	12.45 ..
Set taps		156°	1.15 ..
Sparge	140	168°	1.50 ..
Hop	6	170°	5.30 ..
TOTAL	240		

INTO KETTLE *188* Bbbs. FIRST RUN *19.95* %

EVAPORATION *8* Bbbs. LAST RUN *1.2* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 180*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.70</i>	<i>Tues Sept 2nd</i>
BEER INTO CELLAR	<i>180</i>	<i>1.8</i>	<i>Wen Sept 8</i>

REMARKS:

Mashed in by: *JM*

281 186

BREW 186

Tun No. 8

Al

DATE Tues Sept 2nd 1932

MALT 8900 Canada Malt

HOPS	20 KG. 57 + 10 B.G. 50	30
	20 B.C.F. 57 + 10 E.K. 57	30
	15 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57 turn out	30
	TOTAL	90 + 85

10 # Salt, 10 # Meal, 25 # Benton Salt

WATER

STEW

	Bbbs.	Temp.	Time
Mashing in	75	160°	5.43 A.M.
Malt all in		148°	6.17 "
Underlet 2 min Steam	16	210°	6.42 "
Finished mashing		158°	6.54 "
Set taps		156°	7.24 "
Sparge	140	169°	7.58 "
Hop	6	170	12.15 P.M.
TOTAL	240		

INTO KETTLE	185	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	8	Bbbs.	LAST RUN	0.8	%
OUT	180	Bbbs.	KETTLE TEST	12.0	%
YEAST	From Brew # 182-184				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.1%	Tues Sept 2 nd
BEER INTO CELLAR	181	2.2	Tues Sept 9

REMARKS: Mashed in by *AM*

Tun No. 9

Alb

DATE *wed Sept 3rd 1952*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>2.0 XG. 57 + 1.0 BG. 50</i>	<i>30</i>
	<i>2.0 B.C.E. 57 + 1.0 E.K. 57</i>	<i>30</i>
	<i>1.5 B.C.E. 57 + 1.0 B.G. 50 + 5.0 E.K. 57 turn out</i>	<i>30</i>
TOTAL		<i>90 LBS.</i>

10 # Salt, 10 # meal, 25 # Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>11.45 AM</i>
Malt all in		<i>147°</i>	<i>12.13 AM</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>12.38 ..</i>
Finished mashing		<i>151°</i>	<i>12.53 ..</i>
Set taps		<i>154°</i>	<i>1.20 ..</i>
Sparge	<i>138</i>	<i>168°</i>	<i>1.55 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.40 ..</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.75* %

EVAPORATION *8* Bbls. LAST RUN *1.2* %

OUT *180* Bbls. KETTLE TEST *12.0* %

YEAST *Farms Brew # 184*

	Bbls.	Bolling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.0</i>	<i>wed Sept 3rd</i>
BEER INTO CELLAR	<i>182</i>	<i>2</i>	<i>Tues Sept 9</i>

REMARKS:

Mashed in by: *AM*

781

BREW 188

Tun No. 17

Lager

DATE Wed Sept 3rd 1932

MALT 77.00 Canada Malt

HOPS	20 B.C.F. 57	20
	15 K.G. 57 + 15 E.K. 57	20
	10 K.G. 57 + 15 B.G. 30 + 3 E.K. 57 Turn out	28
TOTAL		78.05

10 # Salt, 10 # moss, 25 # Hunter Salt.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	68	152°	5:07 AM
Malt all in		157°	6:20..
Underlet 2 min Steam	14	210°	6:45..
Finished mashing		160°	6:55..
Set taps		158°	7:23..
Sparge	131	168°	8:05..
Hop	4	170°	12:00 PM
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 19.3 %

EVAPORATION 10 Bbbs. LAST RUN 0.6 %

OUT 160 Bbbs. KETTLE TEST 11.6 %

YEAST From Brew 179

	Bbbs.	Balling	Date
WORT INTO FERMENTER	166	11.7 %	Wed Sept 3 rd
BEER INTO CELLAR	164	2.2	Friday Sept 12

REMARKS: Mashed in by: JHM

Tun No. 1

Stog

DATE Thur Sept 4 1892

MALT 84.00 Canada Malt

HOPS 20 K.G.S.I

20

20 B.C.F.S.I. + 10 B.G.S.O

20

20 B.G.S.O + 5 B.C.F.S.I. + 3 E.K. 7 turn out

28

TOTAL

88 LBS

10 # Salt, 10 # moss, 25 # Burton Salt, 1 # T.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	11.40 AM
Malt all in		148°	12.09 AM
Underlet 2 min stem	16	210°	12.34 ..
Finished mashing		157°	12.45 ..
Set taps		155°	1.15 ..
Sparge	140	168°	1.55 ..
Hop	6	170°	5.30 ..
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 19.3 %

EVAPORATION 8 Bbbs. LAST RUN 0.95 %

OUT 150 Bbbs. KETTLE TEST 11.35 %

YEAST from Brew # 184-183

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.3%	Thur Sept 4 92
BEER INTO CELLAR	183	2.1%	Wed Sept 10

REMARKS:

Mashed in by: HAM

881

BREW 190

Tun No. 2

Stay

DATE Thu Sept 4 #32

MALT	8400 Canada Malt	
HOPS	30 K.G. 57	30
	20 B.C.F. 57 + 10 B.G. 50	30
	20 B.G. 50 + 5 B.C.F. 57 + 3 E.K. 57 Turnout	25
TOTAL		88 LBS

10 # Salt, 10 # moss, 25 # Burton Salt, 1 # K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	5.45 A.M.
Malt all in		148°	6.15 ..
Underlet 2 min Steam	16	210°	6.40 ..
Finished mashing		158°	6.51 ..
Set taps		156°	7.21 ..
Sparge	140	168°	7.50 ..
Hop	6	170°	12.00 P.M.
TOTAL	238		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.5%	%
EVAPORATION	8	Bbbs.	LAST RUN	0.8	%
OUT	180	Bbbs.	KETTLE TEST	11.4	%
YEAST	From Brew # 183				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.2	Thu Sept 4 #32
BEER INTO CELLAR	181	2.1	Wed Sept 10

REMARKS:

Mashed in by: *J.M.*

SET 191

BREW 191

Tun No. 7

Al

DATE Fri Sept 5th 1932

MALT 89.00 Canada Malt

HOPS 20 KG 51 + 10 BG 30

20 BCE 57 + 10 EK 57

10 BCE 57 + 10 BG 30 + 5 EK 57 turn out

30

30

30

90 LBS.

TOTAL

10 # Salt, 10 # ~~malt~~, 25 # Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	160°	11.45 PM
Malt all in		148°	12.12 AM
Underlet 2 min Steam	16	210°	12.37 "
Finished mashing		157°	12.49 "
Set taps		155°	1.19 "
Sparge	138	168°	1.55 "
Hop	6	170	5.40 "
TOTAL	240		

INTO KETTLE 188 Bbls. FIRST RUN 20.15 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST From Brew # 183

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.05%	Fri Sept 5 th
BEER INTO CELLAR	181	2.1	thurs Sept 11

REMARKS:

Mashed in by: *AK*

Tun No. 4

DATE *de* Fri Sept 5-1892

MALT 8900 Canada Malt

HOPS 20 KG 57 + 10 BG 50

30

20 BCF 57 + 10 BK 51

30

15 BCF 57 + 10 BG 50 + 5 EK 57 turn out

30

TOTAL

90 LBS

10 # Salt, 10 # Mass, 25 # Burton Salt

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	80	160°	5.45 AM
Malt all in		145°	6.15 ..
Underlet 2 min steam	16	210°	6.40 ..
Finished mashing		157°	6.52 ..
Set taps		156°	7.22 ..
Sparge	140	165°	8.02 ..
Hop	6	170°	12.00 AM
TOTAL	242		

INTO KETTLE 188

Bbls.

FIRST RUN

20.0%

%

EVAPORATION 8

Bbls.

LAST RUN

0.8

%

OUT 180

Bbls.

KETTLE TEST

12.0%

%

YEAST From Brew # 182-183

WORT INTO FERMENTER

Bbls.

Balling

Date

192

12.1

Fri Sept 5-92

BEER INTO CELLAR

183

2.1

Thurs Sept 7

REMARKS:

Mashed in by: *W.M.*

1011388

BREW 193

Tun No. 5

ale

DATE Mon Sept 8/52

MALT 8900 Canada Malt

HOPS 20.KG₃₇ + 10.BG₅₀20.BCF₃₇ + 10.EK₃₇15.BCF₃₇ + 10.BG₅₀ + 5.EK₃₇ turn out

20

20

20

TOTAL

90 LBS.

10 # Salt, 10 # Moss, 25 # Benton Salt,

WATER

Bbbs. Temp. Time

Mashing in 80 160° 11.55 AM

Malt all in 148° 12.25 AM

Underlet 2 min Steam 16 210° 12.30 ..

Finished mashing 156° 1.00 "

Set taps 154° 1.30 ..

Sparge 140 168 2.08 ..

Hop 6 170 5.45 ..

TOTAL 242

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.8 %

OUT 180 Bbbs. KETTLE TEST 11.95 %

YEAST From Brew # 185-186

Bbbs. Balling Date

WORT INTO FERMENTER 192 12.05 Mon Sept 8th

BEER INTO CELLAR 184 2.35 Sat Sept 13/52

REMARKS:

Mashed in by: *H.M.*

Tun No. 6

de

DATE Mon Sept 8th 1912

MALT 89.00 Canada Malt

HOPS 20 K.G. 57 + 10 B.G. 50

20

20 B.C.F. 57 + 10 E.K. 57

20

15 B.C.F. 57 + 10 B.G. 50 + 5 E.K. 57 Turn out

20

TOTAL

90 LBS.

10th Salt, 10th Mass, 2.5th Burton Salt

WATER

Bbbs.

Temp.

Time

Mashing in

80

160°

6.00 AM

Malt all in

148°

6.30 ..

Underlet 2 min Steam

16

210°

6.55 ..

Finished mashing

159

7.08 ..

Set taps

157°

7.38 ..

Sparge

142

168°

8.18 ..

Hop

6

170°

12.30 PM

TOTAL

244

INTO KETTLE 188

Bbbs.

FIRST RUN

19.5

%

EVAPORATION 8

Bbbs.

LAST RUN

0.9

%

OUT 180

Bbbs.

KETTLE TEST

11.9

%

YEAST From Brew #

Bbbs.

Balling

Date

WORT INTO FERMENTER

192

12.05 90

Mon Sept 9th

BEER INTO CELLAR

183

2.3

Wed Sept 15th

REMARKS:

Mashed in by: *GM*

Tun No. 7

Stog

DATE *Tues Sept 9 1952*

MALT *8 H. 00 Canada Malt*

HOPS *3.0 H. G. 57*

30

2.0 B.C.F. 57 + 1.0 B.C. 50

20

2.0 B.C.F. 50 + 5.0 C.F. 51 + 3.0 E.K. 57 Turn out

28

LATOT

TOTAL

88 LBS.

10th Salt, 15th Mose, 2.5th Burton Salt, 1st H.M.S.

WATER

STAY

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>11.43 AM</i>
Malt all in		<i>148°</i>	<i>12.10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>156°</i>	<i>12.47 "</i>
Set taps		<i>154°</i>	<i>1.17 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.30 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.5* %

EVAPORATION *8* Bbls. LAST RUN *1.0* %

OUT *180* Bbls. KETTLE TEST *11.3* %

YEAST *From Brew # 190*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.2%</i>	<i>Tues Sept 9 52</i>
BEER INTO CELLAR	<i>181</i>	<i>2.0%</i>	<i>Tues Sept 16/52</i>

REMARKS:

Mashed in by: *JM*

201 288

BREW 196

Tun No. 8

Stacy

DATE *Two Sept. 9th 52*

MALT *84.00 Canada malt*

HOPS *30 HG 51*

30

20.00 50 10.00 50

30

20.00 50 2.00 51 3.00 51 on turn out

38

88.65

JATOT

TOTAL

10. Salt 10. malt 28. Burton salt 17. H.M.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>7.00 AM</i>
Malt all in		<i>147°</i>	<i>7.25 "</i>
Underlet <i>3 min Steam</i>	<i>16</i>	<i>210°</i>	<i>7.50 "</i>
Finished mashing		<i>159°</i>	<i>8.03 "</i>
Set taps		<i>157°</i>	<i>8.33 "</i>
Spurge	<i>146</i>	<i>168°</i>	<i>9.20 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.00 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.75* %

EVAPORATION *8* Bbbs. LAST RUN *0.65* %

OUT *180* Bbbs. KETTLE TEST *14.3* %

YEAST *from Brew # 190*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.45%</i>	<i>Sept. 9th 52</i>
BEER INTO CELLAR	<i>183</i>	<i>2.25%</i>	<i>Sept 16/52</i>

REMARKS: Mashed in by: *W*

Tun No. 9

ale

DATE *wed Sept 10th 1952*

MALT *8900 Canada Malt*

HOPS *20 KG 31 & 10 BG 30*

20 BCF 31 & 10 BK 31

15 BCF 31 & 10 BG 30 - 5 LK 31 on Tunacet 30

30

30

30

90 lbs

TOTAL

10# Salt, 10# moss, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	11:42 AM
Malt all in		145°	12:12 PM
Underlet <i>2 ministration</i>	16	210°	12:37 ..
Finished mashing		156°	12:48 ..
Set taps		157°	1:18 ..
Sparge	140	168°	2:00 ..
Hop	6	170°	5:45 ..
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *19.8* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *11.95* %

YEAST *Tron Brew # 191*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	13.090	<i>wed Sept 10th</i>
BEER INTO CELLAR	181	1.9	<i>wed Sept 17</i>

REMARKS:

Mashed in by: *[Signature]*

100# Linnace on 5/10

981

BREW 198

Tun No. 1

DATE wed. Sept 10th 1902

MALT 89.00 Canada Malt

HOPS 20 KG 51 x 10 BG 50 30

15 BG 51 x 15 BG 51 30

25 BG 50 x 5 BG 50 on Turn out 30

90 lbs

TOTAL

10 Salt 10 Malt 25 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	161°	7:05 AM
Malt all in		145°	7:35 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		160°	8:15 "
Set taps		155°	8:45 "
Sparge	138	168°	9:27 "
Hop	6	170°	1:15 PM
TOTAL	240		

INTO KETTLE 188 Bbls. FIRST RUN 19.75 %

EVAPORATION 8 Bbls. LAST RUN 1.05 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST from Brew # 191

	Bbls.	Bolling	Date
WORT INTO FERMENTER	191	12.05 ⁰⁰	Sept. 10 th 1902
BEER INTO CELLAR	182	2.4	Wed Sept 17

REMARKS: New hop. Salt

Mashed in by: AT

BREW 199

Tun No. 2

Stay

DATE Thurs Sept 11 1952

MALT 8500 Canada Malt

HOPS 25 KG 5-1 + 15 BG 50

10 BCF 5-1 + 20 BG 50

15 EK 5-1 + 100 G 50 + 5 BG 50 trim out

30

30

30

TOTAL

90 LBS.

10# Salt, 10# moss, 25# Burton Salt, 1# t.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.48 AM
Malt all in		148°	12.18 AM
Underlet 2 1/2 min stones	16	210°	12.42 "
Finished mashing		158°	12.55 "
Set taps		156°	1.25 "
Sparge	142	168°	2.05 "
Hop	6	170	5.45 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 1919 192

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189	11.45 °P	Thurs Sept 11 52
BEER INTO CELLAR	180	9.15	Thurs Sept 18.

REMARKS:

Malt
100# Increase on Stay

Mashed in by: *HM*

001 100

BREW 200

Tun No. 5

Stag

DATE Shaw Sept 11th 1922

MALT	85.00. Canada malt	
HOPS	15 K. 31. & 15 B.G. 50	30.
	10 B.C.F. 31. & 20 B.G. 50	30.
	15 L.K. 31. & 10 B.G. 50 - 5 B.G. 31. on turn out	30.
TOTAL		90.6's

10 Salt 10 mass 25 Burton Salt 1st K.M.S.

WATER

STRAW

	Bbbs.	Temp.	Time
Mashing in	74	161°	7:05 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		160°	8:12 "
Set taps		158°	8:42 "
Sparge	146	168°	9:19 "
Hop	6	170°	1:00 PM
TOTAL	242		

INTO KETTLE 158 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 11.42 %

YEAST from Brew # 197

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.7 %	Sept 11 th 1922
BEER INTO CELLAR	181	2.35	then Sept 15.

REMARKS: Mashed in by: RR

STB VERN

BREW 201

Tun No. 4

ale.

DATE *Fri Sept 12 1902*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 Kg 51 & 10 Bg 51</i>	<i>30</i>
	<i>15 Bg 51 & 15 Kg 51</i>	<i>30</i>
	<i>25 Bg 51 & 5th Bg 51 on turn out</i>	<i>30</i>
		<i>90.60</i>
JATOT		TOTAL

10 Salt 10 Moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>161</i>	<i>7.05 AM</i>
Malt all in		<i>148°</i>	<i>7.40 "</i>
Underlet <i>1 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.50 "</i>
Finished mashing		<i>157°</i>	<i>8.12 "</i>
Set taps		<i>153°</i>	<i>8.42 "</i>
Sparge	<i>136</i>	<i>168°</i>	<i>9.20 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.00 PM</i>
TOTAL	<i>238</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>19.6</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.1</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%

YEAST *from Secu # 192*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.15 P</i>	<i>Sept 12 1902</i>
BEER INTO CELLAR	<i>181</i>	<i>2.3</i>	<i>Friday Sept 19</i>

REMARKS:

Mashed in by: *BR*

200° Malt Increase on Sparge

108 388

BREW 202

Tun No. 5

DATE Mon. Sept 15th 1932

MALT	59.00. Canada Malt	
HOPS	20 KG 51 + 10 BG 51	30
	15 BG 51 + 10 LK 51	30
	25 BG 51 + 5 th BG 51 on turn out	30
		90.165
TOTAL		

10 Salt 10 moss 25 Benton salt

WATER

	Bbls.	Temp.	Time
Mashing in	90	160°	11:30 PM
Malt all in		148°	12:05 AM
Underlet 1 man Steam	16	200°	12:25 "
Finished mashing		157°	12:38 "
Set taps		153°	1:08 "
Sparge	140	165°	1:53 "
Hop	6	170°	3:50 "
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.05 %

EVAPORATION 8 Bbls. LAST RUN 0.75 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST from Brew # 193

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.17	Sept 15 th 1932
BEER INTO CELLAR	179	2.2	Mon Sept 22

REMARKS:

Mashed in by: BL

LOS 1000

BREW 203

Tun No. 17

Lager

DATE Mon Sept 15 1952

MALT 7900 Canada malt

HOPS 20 BCF 57

20

15 KG 57 + 15 EK 57

30

10 KG 57 + 15 BCF 57 + 2 EK 57 transient

28

TOTAL

78 LBS.

10 # Salt 10 # max, 25 # Burton Salt

WATER

Bbbs. Temp. Time

Mashing in

70

162°

7.10 AM

Malt all in

151°

7.28 ..

Underlet 2 1/2 min steam

14

210°

8.02 ..

Finished mashing

158°

8.15 ..

Set taps

156°

8.45 ..

Sparge

129

168°

9.25 ..

Hop

4

170

1.15 PM

TOTAL

217

INTO KETTLE 170

Bbbs.

FIRST RUN

19.45

%

EVAPORATION 10

Bbbs.

LAST RUN

1.15

%

OUT 160

Bbbs.

KETTLE TEST

11.95

%

YEAST From Brew # 188

Bbbs.

Boling

Date

WORT INTO FERMENTER

166

120%

Mon Sept 15 52

BEER INTO CELLAR

162

20%

Wed Sept 24

REMARKS:

Mashed in by: HPM

200 # Malt Increase on Lager.

603

BREW 204

Tun No. 6

DATE Tues. Sept. 16, 1952

MALT 89.00 Canada Malt

HOPS	20 KG 3/1 & 10 BG 3/1	30
	15 BG 3/1 & 15 KG 3/1	30
	25 BG 3/1 - 5" BG 3/1 on turn out	30
	TOTAL	90.15s

10 Salt 10.00 25.00 Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	79	164°	11:35 PM
Malt all in		149°	12:10 AM
Underlet 2 min. steam	16	210°	12:30 "
Finished mashing		138°	12:45 "
Set taps		156°	1:12 "
Spurge	140	168°	1:53 "
Hop	6	170°	3:45 "
TOTAL	240		

INTO KETTLE 1.89 Bbbs. FIRST RUN 20.35 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 1.80 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 194

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.17	Sept. 16, 1952
BEER INTO CELLAR	179	9.3	Sept. 22, 1952

REMARKS: Mashed in by BH

Tun No. 7

Alc

DATE *Tues Sept 16 1952*

MALT *8900 Canada Malt*

HOPS *20 KG 51 + 10 BG 51*

15 BG 51 + 15 EK 51

25 BG 51 + 5 BG 51 on turn out

30

30

30

TOTAL

90 lbs.

10# Salt, 10# Gypsum, 25# Burton Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	80	161°	7.10 AM.
Malt all in		148°	7.40 ..
Underlet <i>2 min Steam</i>	16	210°	8.05 ..
Finished mashing		158°	8.17 ..
Set taps		156°	8.47 ..
Sparge	140	168°	9.27 ..
Hop	6	170°	1.45 PM
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *19.6* %

EVAPORATION *8* Bbls. LAST RUN *1.6* %

OUT *180* Bbls. KETTLE TEST *11.9* %

YEAST *From Brew # 194*

	Bbls.	Boling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.05%</i>	<i>Tues Sept 16th</i>
BEER INTO CELLAR	<i>180.</i>	<i>2.0</i>	<i>Tues Sept 23</i>

REMARKS:

Mashed in by: *Alc*

205

BREW 206

Tun No. 8

Stag

DATE Wed. Sept. 17th 1952

MALT 85.00. Canada Malt

HOPS	15 KG 51 & 15 BG 50	30
	10 BG 51 & 20 BG 51	30
	15 KG 51 & 10 BG 50 - 5 th BG 51 on Turn out	30
TOTAL		90.163

10 Sals 10 more 20 Curion Sals 1st KMS.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	76	163°	11:40 PM
Malt all in		148°	12:10 PM
Underlet 2 min Stir	16	210°	12:30 "
Finished mashing		157°	12:40 "
Set taps		155°	1:10 "
Sparge	142	165°	1:52 "
Hop	6	170°	5:45 "
TOTAL	240		

INTO KETTLE 158 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.5 %

OUT 180 Bbbs. KETTLE TEST 11.45 %

YEAST from Brew # 194

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189	11.85%	Sept. 17 th 1952
BEER INTO CELLAR	179	2.0	Sept 23 rd 1952

REMARKS: Mashed in by: BR

883

BREW 207

Tun No. 9

Stoy

DATE Wed Sept 17 1932

MALT 85.00 Canada Malt

HOPS 15 KG 57 + 15 BG 50

30

10 BCF 57 + 20 BCF 57

20

135 KG 57 + 100 KG 50 + 5 KG 57 Turn out

20

TOTAL

90 LB.

10 # Salt, 10 # Soda, 25 # Brewster Salt 1 # M.S.

WATER

Bbbs. Temp. Time

Mashing in 78 162° 7.05 AM

Malt all in 148° 7.35 "

Underlet 2 min Steam 16 210° 8.00 "

Finished mashing 158° 8.12 "

Set taps 156° 8.42 "

Sparge 140 168° 9.22 "

Hop 6 170 1.15 PM

TOTAL 240

INTO KETTLE 188 Bbbs. FIRST RUN 19.7 %

EVAPORATION 8 Bbbs. LAST RUN 0.85 %

OUT 180 Bbbs. KETTLE TEST 11.45 %

YEAST From Brew # 194 & 196

Bbbs. Boiling Date

WORT INTO FERMENTER 192 11.7% Wed Sept 17

BEER INTO CELLAR 182 2.0 Wed Sept 24

REMARKS:

Mashed in by: JHM

705788

BREW 208

Tun No. 1

ale

DATE *Thu Sept 18/52*

MALT *89.00 Canada Malts*

HOPS *20KG 3/4 & 10 BG 5/1* 30

15 BCF 3/4 & 15 LK 3/1 30

25 BG 3/1 - 5th BG 3/1 on turn out 30

90.165

JATOT

TOTAL

10 Salts 10 moss 20 Benton Salts

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>164°</i>	<i>11:45 PM</i>
Malt all in		<i>149°</i>	<i>12:15 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:35 "</i>
Finished mashing		<i>158°</i>	<i>12:47 "</i>
Set taps		<i>156°</i>	<i>1:17 "</i>
Sparge	<i>140</i>	<i>165°</i>	<i>1:58°</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:45 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *158* Bbbs. FIRST RUN *20.35* %

EVAPORATION *8* Bbbs. LAST RUN *0.8* %

OUT *180* Bbbs. KETTLE TEST *12.05* %

YEAST *from Brew # 197 x 198*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189</i>	<i>12.35%</i>	<i>Sept 18/52</i>
BEER INTO CELLAR	<i>180</i>	<i>9.4</i>	<i>Wed Sept 24</i>

REMARKS:

Mashed in by: *BA*

Tun No. 2

ab

DATE *Thurs Sept 18th 1952*

MALT	<i>8900 Canada Malt</i>	
HOPS	<i>20 KG. 51 + 10 BG. 51</i>	<i>20</i>
	<i>15 BEES 51 + 15 EK 51</i>	<i>30</i>
	<i>25 BG. 51 + 5 BG. 51 on turn out</i>	<i>30</i>
	TOTAL	<i>90 LBS</i>

10[#] salt, 10[#] moss, 25[#] Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>7.10 AM.</i>
Malt all in		<i>148°</i>	<i>7.40 ..</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>8.05 ..</i>
Finished mashing		<i>158°</i>	<i>8.15 ..</i>
Set taps		<i>156°</i>	<i>8.45 ..</i>
Sparge	<i>142</i>	<i>169°</i>	<i>9.25 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %

EVAPORATION *8* Bbbs. LAST RUN *1.6* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *From Brew # 198-199-200*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.15%</i>	<i>Thurs Sept 18th B</i>
BEER INTO CELLAR	<i>182</i>	<i>2.0</i>	<i>Thurs Sept 25</i>

REMARKS:

Mashed in by: *JMM*

005788

BREW 210

Tun No. 2

5 tag

DATE Fri Sept 19 1952

MALT 8500 Canada Malt

HOPS 15 KG 51 + 15 BG 30	30
10. BCF 51 + 20. BG 51	30
15. EK 51 + 10. BG 30 + 5. BG 51 Turn out	30
TOTAL	90 LBS.

10# Salt, 10# moss, 25# Burton Salt, 1# K.M.S.

WATER

REWAY

	Bbbs.	Temp.	Time
Mashing in	78	162°	7.10 AM
Malt all in		148°	7.40 ..
Underlet 2 min Steam	16	210°	8.05 ..
Finished mashing		158°	8.15 ..
Set taps		156°	8.45 ..
Sparge	142	168°	9.26 ..
Hop	6	170°	1.00 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 90.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 88.4 %

YEAST From Brew # 201

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.55%	Fri Sept 19 52
BEER INTO CELLAR	181	2.2	Thurs Sept 25

REMARKS:

Mashed in by J.H.

Tun No. 4

ale

DATE Mon Sept 22nd 1932

MALT	89.00 Canada Malt	
HOPS	20 KG 51 + 10 BG 51	30
	12 BCF 51 + 15 LK 51	30
	25 BG 51 - 5° BG 51 on Turn out	30
		90 lbs
TOTAL		
10 Salt	10 more	25 Brewer's Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	90	163°	11.40 PM
Malt all in		147°	12.10 AM
Underlet <i>2 min Steam</i>	16	210°	12.30 "
Finished mashing		157°	12.40 "
Set taps		153°	1.10 "
Sparge	139	168°	1.50 "
Hop	6	170°	5.45 "
TOTAL	240		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.95	%
EVAPORATION	8	Bbbs.	LAST RUN	0.75	%
OUT	180	Bbbs.	KETTLE TEST	12.0	%

YEAST from Brew # 202

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.176	Sept 22 nd 1932
BEER INTO CELLAR	183	2.3	Sat Sept 27

REMARKS: Mashed in by: *BH*

BREW 212

Tun No. 5

de

DATE Mon Sept 22nd 1922

MALT 8900 Canada Malt

HOPS 20 KG. 57 + 10 BG. 57

15 BCF 57 + 15 EK 57

25 BG. 57 + 5 BG. 57 on turn out

30

30

30

90 LBS.

TOTAL

10 # Salt, 10 # moss, 25 # Burton Salt

WATER

Bbbs. Temp. Time

Mashing in

80

163°

7:10 AM

Malt all in

149°

7:40 ..

Underlet 2 min steam

16

210°

8:05 ..

Finished mashing

158°

8:16 ..

Set taps

156°

8:46 ..

Sparge

140

168°

9:27 ..

Hop

6

170°

1:30 PM.

TOTAL

242

INTO KETTLE 188

Bbbs.

FIRST RUN

19.8

%

EVAPORATION 8

Bbbs.

LAST RUN

1.2

%

OUT 180

Bbbs.

KETTLE TEST

11.85

%

YEAST From Brew # 205

Bbbs.

Balling

Date

WORT INTO FERMENTER

188

12.1 90

Mon Sept 22nd

BEER INTO CELLAR

181

23.

Wed. Sept 29

REMARKS:

Mashed in by: *de*

BREW 213

Tun No. 6

DATE *Wed. Sept 23rd 1932*

MALT *85.00 Canada malt*

HOPS <i>15 KG 51 9.15 BG 50</i>	<i>30</i>
<i>10 BG 51 20 BG 51</i>	<i>30</i>
<i>15 KG 51 9.10 BG 50 - 5th BG 51 on turn out</i>	<i>30</i>
TOTAL	<i>90.165</i>

10 Sals 10 moss 25 Linn Sals 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>164°</i>	<i>11.40 AM</i>
Malt all in		<i>149°</i>	<i>12.10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.30 "</i>
Finished mashing		<i>158°</i>	<i>12.40 "</i>
Set taps		<i>156°</i>	<i>1.10 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1.50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.45 "</i>
TOTAL	<i>238</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *30.15* %

EVAPORATION *8* Bbbs. LAST RUN *0.55* %

OUT *180* Bbbs. KETTLE TEST *11.45* %

YEAST *from Brew #206*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.6%</i>	<i>Sept 23-1932</i>
BEER INTO CELLAR	<i>182</i>	<i>2.35</i>	<i>29th Sept 29</i>

REMARKS: Mashed in by: *SR*

Tun No 10

Stay

DATE Tues Sept 23rd 42

MALT 85.00 Canada Malt

HOPS 10 AK₅₇ + 15 BG₅₀

20

10 BCF₅₇ * 20 BG₅₇

30

15 Ek₅₇ + 10 BG₅₀ + 5 BG₅₇ treatment

30

TOTAL

90 LBS.

10[#] Salt, 10[#] moss, 25[#] Burton Salt, 1[#] C.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.10 AM.
Malt all in		148°	7.40 ..
Underlet 2 min Steam	16	210°	8.05 ..
Finished mashing		158°	8.15 ..
Set taps		157°	8.45 ..
Sparge	144	168°	9.28 ..
Hop	6	170°	1.15 P.M.
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 18.8 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 207

	Bbbs.	Balling	Date
WORT INTO FERMENTER	197	11.5° 90	Tues Sept 23 rd
BEER INTO CELLAR	186	1.85°	Tues Sept 30.

REMARKS:

Mashed in by: *W.M.*

Tun No. 7

DATE used Sept 24/52

MALT 89.00 Canada malts

HOPS 20. KG 51 & 10. BG 51

15. BCF 51 & 15. EK 51

25. BG 51 - 5. BG 51 on turn out

50

30

30

90 lbs

TOTAL

10. Salt 10. more 25. Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	163°	11.40 PM
Malt all in		148°	12.07 AM
Underlet 2 min Steam	16	210°	12.27 "
Finished mashing		157°	12.38 "
Set taps		153°	1.08 "
Sparge	142	168°	1.45 "
Hop	6	170°	3.45 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.35 %

EVAPORATION 8 Bbbs. LAST RUN 0.8 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Baum # 207

	Bbbs.	Balling	Date
WORT INTO FERMENTER	188	12.15%	Sept 24/52
BEER INTO CELLAR	181	2.25	Sept 30/52

REMARKS:

Mashed in by: *BT*

215 288

BREW 216

Tun No. 8

ale

DATE Wed. Sept 24, 1923

MALT	99.00 Canada Malt	
HOPS	20 KG 51 + 10 BG 51	30
	15 BCF 51 + 15 BK 51	30
	25 BG 51 - 5 th BG 51 on Turn out	30
		90.165
TOTAL		

10 Salt 10 Moss 25 Sacchar Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	6.00 AM
Malt all in		149°	6.30 "
Underlet 2 min. Steam	16	210°	6.50 "
Finished mashing		158°	7.00 "
Set taps		156°	7.30 "
Sparge	142	168°	8.10 "
Hop	6	170°	12.30 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 1.4 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 208

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.17	Sept 24, 1923
BEER INTO CELLAR	179	2.45	Sept 30

REMARKS:

Mashed in by: BT

848

BREW 217

Tun No. 9

Al

DATE *wed Sept 24 35-2*

MALT 8900 Canada Malt

HOPS 20KG 57 + 10KG 57

15-B.C.F. 57 + 15-EK 57

25-B.G. 57 + 5-B.G. 57 on turn out

20
30
30
90 LBS.

JATOT

TOTAL

10[#] Salt, 10[#] moss, 25[#] Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	12.48 AM
Malt all in		150°	1.18 ..
Underlet 2 min Steam	16	210°	1.43 ..
Finished mashing		159°	1.57 ..
Set taps		157°	2.23 ..
Sparge	140	168°	3.04 ..
Hop	6	170°	7.00 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.9 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST *From Brew # 209*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.05%	<i>wed Sept 24 35</i>
BEER INTO CELLAR	181	2.35	<i>Tues Sept 30</i>

REMARKS: Mashed in by *Al*

719

BREW 218

Tun No. 1

ale

DATE *Thurs. Sept. 25. 1923*

MALT	<i>89.00. Canada. 1st. malt.</i>	
HOPS	<i>20. Kg. 51. + 10. B.G. 51.</i>	<i>30.</i>
	<i>15. B.C.F. 51. + 15. E.K. 51.</i>	<i>30.</i>
	<i>25. B.G. 51. — 5. B.G. 51. on turn out.</i>	<i>30.</i>
		<i>90.165</i>

10. Salt 10. moss 25. Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	<i>79</i>	<i>165°</i>	<i>11.40 PM</i>
Malt all in		<i>145°</i>	<i>12.10 Am</i>
Underlet <i>2 min. Secam</i>	<i>16</i>	<i>210°</i>	<i>12.50 "</i>
Finished mashing		<i>157°</i>	<i>13.40 "</i>
Set taps		<i>155°</i>	<i>1.10 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1.50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.45 "</i>
TOTAL	<i>244</i>		

INTO KETTLE *158* Bbbs. FIRST RUN *20.25* %

EVAPORATION *8* Bbbs. LAST RUN *0.65* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from. Beem # 210*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.17</i>	<i>Sept. 25. 1923</i>
BEER INTO CELLAR	<i>179</i>	<i>2.2</i>	<i>Wed 1st Oct</i>

REMARKS: Mashed in by: *BS*

035 BREW

BREW 210

Tun No. 2

ale

DATE *Thu Sept. 23. 1952*

MALT 89.00 *Canada malt*

HOPS 20 Kg. 51 & 10 BG 51

15 *20* 51 & 13 *20* 51

25 BG 51 - 5th BG 51

30
30
30
90.165

JATOT

TOTAL

10 Salt 10 moss 25 *Canadian Salt*

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	75	162°	3:55 AM
Malt all in		147°	6:28 "
Underlet <i>3 min Steam</i>	16	210°	6:45 "
Finished mashing		159°	7:00 "
Set taps		157°	7:30 "
Sparge	140	168°	8:10 "
Hop	6	170°	12:00 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.8 %

OUT 180 Bbbs. KETTLE TEST 11.95 %

YEAST *from Brew # 210 & 211*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.38	<i>Sept 23. 1952</i>
BEER INTO CELLAR	179	2.3	<i>Wed Oct 1</i>

REMARKS:

Mashed in by: *BT*

018 BREW

BREW 220

Tun No. 11

de

DATE *Thurs Sept 25th 52*

MALT *5000 Canada Malt*

HOPS	<i>17 KG 51 + 8 BG 51</i>	<i>25</i>
	<i>15 BCF 51 + 15 EK 51</i>	<i>30</i>
	<i>20 BG 51 5 BG 57 on turn out</i>	<i>25</i>
TOTAL		<i>80 LBS.</i>

10# Salt, 10# moss, 25# Burton Salt.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>70</i>	<i>162°</i>	<i>11.29AM</i>
Malt all in		<i>150°</i>	<i>11.55..</i>
Underlet <i>2 min Steam</i>	<i>14</i>	<i>210°</i>	<i>12.20PM</i>
Finished mashing		<i>159°</i>	<i>12.30..</i>
Set taps		<i>157°</i>	<i>1.00 ..</i>
Sparge	<i>129</i>	<i>168°</i>	<i>1.40 ..</i>
Hop	<i>4</i>	<i>170°</i>	<i>5.15..</i>
TOTAL	<i>217</i>		

INTO KETTLE *170* Bbls. FIRST RUN *20.8* %

EVAPORATION *8* Bbls. LAST RUN *1.5* %

OUT *162* Bbls. KETTLE TEST *11.9* %

YEAST *From Brew # 211*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>174</i>	<i>12.25%</i>	<i>Thurs Sept 25th</i>
BEER INTO CELLAR	<i>169</i>	<i>2.65</i>	<i>Wed Oct 1</i>

REMARKS:

Mashed in by: *de*

588

BREW 221

Tun No. 17

LAGER

DATE Fri Sept 26 1952

MALT	8 79.00. Canada malt	
HOPS	10 BG 51 + 10 BK 51	20
	15 KG 51 + 15 EK 51	30
	15 BG 51 + 10 EK 51 - 5" BG 51 on turnaces	30
		80.165
TOTAL		
	10 Salt 10 moss 35 Burton Salt	

WATER

	Bbbs.	Temp.	Time
Mashing in	68	163°	11:10 PM
Malt all in		150°	12:07 AM
Underlet 7 1/2 min Steam	14	210°	12:37 "
Finished mashing		159°	12:40 "
Set taps		157°	1:10 "
Sparge	131	168°	1:50 "
Hop	4	170	5:45 "
TOTAL	217		

INTO KETTLE	170	Bbbs.	FIRST RUN	20.15	%
EVAPORATION	10	Bbbs.	LAST RUN	0.7	%
OUT	160	Bbbs.	KETTLE TEST	11.9	%

YEAST from Beau #203

	Bbbs.	Balling	Date
WORT INTO FERMENTER	166	12.0%	Sept 26 1952
BEER INTO CELLAR	161	2.1	26th Oct 6

REMARKS: New hop. rate

Mashed in by: BK

BREW 222

Tun No. 3

DATE Fri Sept 26 1912

MALT 89.00 Canada Malt

HOPS 20 KG 57 + 10 B.G. 57

15 B.C.C. 57 + 15 E.K. 57

25 B.G. 57 + 5 B.G. 57 on turn out

30

30

30

TOTAL

90 LBS

18th Salt, 10th Meas, 25th Burton Salt

WATER

Bbbs.

Temp.

Time

Mashing in

76

161°

7.58 AM

Malt all in

148°

7.37 ..

Underlet 2 min Steam

16

210°

8.02 ..

Finished mashing

158°

8.15 ..

Set taps

156°

8.45 ..

Sparge

146

168°

9.25 ..

Hop

6

170°

1.30 PM

TOTAL

244

INTO KETTLE 188

Bbbs.

FIRST RUN

20.4

%

EVAPORATION 8

Bbbs.

LAST RUN

1.5

%

OUT 180

Bbbs.

KETTLE TEST

12.0

%

YEAST From Brew # 212

Bbbs.

Balling

Date

WORT INTO FERMENTER

192

12.15%

Fri Sept 26th

BEER INTO CELLAR

181

2.45

Thu Oct 2

REMARKS:

Mashed in by: *J.M.*

New hop rate

Tun No. 4

Stag

DATE Mon Sept 29 1932

MALT 85.00 Canada Malts

HOPS 15. KG 51 + 15. BG 50

30

10. Blt 51 + 20. BG 51

30

15. BK 51 + 10. BG 50 - 5. BG 51 out tun out

20

90.165

TOTAL

TOTAL

10 Salt 10 most 25 Burton Salt 17 KMS.

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	76	160°	11.40 PM
Malt all in		147°	12.10 AM
Underlet 3 min Steam	16	210°	12.30 "
Finished mashing		156°	12.42 "
Set taps		154°	1.12 "
Sparge	146	168°	1.52 "
Hop	6	170°	6.00 "
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 19.85%

EVAPORATION 8 Bbbs. LAST RUN 0.75%

OUT 180 Bbbs. KETTLE TEST 11.43%

YEAST Jan. Brew # 213

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.5%	Sept 29 1932
BEER INTO CELLAR	182	2.15	Sat Oct 4

REMARKS:

Mashed in by: DR

888

BREW 224

Tun No. 5

5 day

DATE Mon Sept 29th 1932

MALT 8500 Canada *Alt*

HOPS	15 RG 57 + 15 BG 57	30
	10 BCF 57 + 20 BG 57	30
	10 EK 57 + 10 BG 57 75 BG 57 on turn out	30
TOTAL		90 LBS

10th Salt, 10th moss, 25th Burton Salt, 1th K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	161°	7.12 AM
Malt all in		147°	7.42 ..
Underlet 2 1/2 min Steam	16	210°	8.08 ..
Finished mashing		156°	8.18 ..
Set taps		154°	8.48 ..
Sparge	148	168°	9.28 ..
Hop	6	170°	1.45 P.M.
TOTAL	244		

INTO KETTLE	184	Bbls.	FIRST RUN	20.0	%
EVAPORATION	8	Bbls.	LAST RUN	1.2	%
OUT	180	Bbls.	KETTLE TEST	11.6	%
YEAST	From Brew # 217				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11.5%	Mon Sept 29 th
BEER INTO CELLAR	181	2.0	Mon Oct 6

REMARKS:

Mashed in by: *SLM*

Tun No. 6

DATE *July Sept. 30, 1952*

MALT *89.00 Canada Malt*

HOPS *20 KG 51 & 10 BG 51*

30

15 BG 51 & 15 KG 51

30

25 BG 51 - 5[#] BG 51 on turn out

30

90.165

LATOT

TOTAL

10 Salt 10 moss 25 Benton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	76	162°	11:45 AM
Malt all in		149°	12:15 AM
Underlet <i>3 min Steam</i>	16	210°	12:35 "
Finished mashing		158°	12:45 "
Set taps		156°	1:15 "
Sparge	144	165°	1:35 "
Hop	6	170°	5:45 "
TOTAL	242		

INTO KETTLE *198* Bbls. FIRST RUN *20.65* %

EVAPORATION *8* Bbls. LAST RUN *0.85* %

OUT *180* Bbls. KETTLE TEST *12.05* %

YEAST *from Beem # 212*

	Bbls.	Boling	Date
WORT INTO FERMENTER	191	12.1%	<i>Sept. 30, 1952</i>
BEER INTO CELLAR	182	2.1	<i>Mon. Oct 6, 1952</i>

REMARKS:

Mashed in by: *BR*

BREW 226

Tun No. 7

DATE June Sept 30th 1882

MALT 89.00 Canada Malt

HOPS 20 KG 57 + 10 BG 57

30

15 BCF 57 + 15 EK 57

30

25 BG 57 + 5 BG 57 on turn out

30

TOTAL

90 LBS.

10th Salt, 10th mean, 25th Burton Salt,

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	7.08 AM
Malt all in		148°	7.38 ..
Underlet 2 min Steam	86	210°	8.03 ..
Finished mashing		108°	8.14 ..
Set taps		156°	8.44 ..
Sparge	146	168°	9.28 ..
Hop	6	170°	1.45 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.1 %

EVAPORATION 8 Bbls. LAST RUN 1.6 %

OUT 180 Bbls. KETTLE TEST 11.9 %

YEAST From Brew # 216

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.27	June Sept 30 th
BEER INTO CELLAR	181	2.0	Jan Oct 7

REMARKS:

Mashed in by: *GH*

Tun No. 8

DATE *wed Oct 1 1932*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 KG 3/1 & 10 BG 3/1</i>	30
	<i>15 BCP 3/1 & 15 EK 3/1</i>	30
	<i>25 BG 3/1 - 5" BG 3/1 on Turn out</i>	30
		90.165
JATOT	TOTAL	

10 Salt 10 moss 25 Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>163°</i>	<i>11.40 PM</i>
Malt all in		<i>145°</i>	<i>12.10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.30 "</i>
Finished mashing		<i>156°</i>	<i>12.40 "</i>
Set taps		<i>154°</i>	<i>1.10 "</i>
Sparge	<i>144</i>	<i>165°</i>	<i>1.50 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>3.50 "</i>
TOTAL	<i>242</i>		

INTO KETTLE	<i>1.88</i>	Bbbs.	FIRST RUN	<i>20.4</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>0.9</i>	%
OUT	<i>1.80</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%

YEAST *from Brew # 217-218*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.15%</i>	<i>Oct 1 1932</i>
BEER INTO CELLAR	<i>179</i>	<i>2.6</i>	<i>Tues Oct 7</i>

REMARKS: Mashed in by: *BR*

788

BREW 228

Tun No. 9

de

DATE *Wed Oct 1st 1852*

MALT *89.00 Canada Malt*

HOPS	<i>2.0 KG. 57 + 1.0 B.G. 57</i>	<i>30</i>
	<i>1.2 B.C.F. 57 + 1.5 E.K. 57</i>	<i>30</i>
	<i>2.5 B.G. 57 + 5 B.G. 57 on turn out</i>	<i>30</i>
TOTAL		<i>90 LBS.</i>

10# Salt, 10# mass, 2.5# Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>160°</i>	<i>7.03 AM</i>
Malt all in		<i>145°</i>	<i>7.33 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>7.58 ..</i>
Finished mashing		<i>158°</i>	<i>8.10 ..</i>
Set taps		<i>156°</i>	<i>8.40 ..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9.20 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>19.85</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.8</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>12.0</i>	%
YEAST	<i>From Brew # 218</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.18</i>	<i>Wed Oct 1st</i>
BEER INTO CELLAR	<i>182</i>	<i>2.2</i>	<i>Wed Oct 8</i>

REMARKS:

Mashed in by: *JM*

Tun No. 1

DATE *Thu. Oct. 2nd 1932*

MALT *89.00 Canada Malt*

HOPS *20 KG 51 & 10 BG 51*

30

15 BCF 51 & 15 EK 51

30

25 BG 51 - 5th BG 51 on turn out

30

90. lbs

JATOT

TOTAL

10 Salt 10 moss 25 Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	78	162°	11:45 PM
Malt all in		145°	12:15 AM
Underlet <i>2 min Steam</i>	16	210°	12:35 "
Finished mashing		157°	12:45 "
Set taps		155°	1:15 "
Sparge	142	168°	1:55 "
Hop	6	170°	5:50 "
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *20.1* %

EVAPORATION *8* Bbbs. LAST RUN *0.85* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 219*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189	12.1 %	<i>Oct 2nd 1932</i>
BEER INTO CELLAR	181	2.1	<i>Wed Oct 5.</i>

REMARKS:

Mashed in by: *BR*

Tun No. 2

ale

DATE *Thurs Oct 2nd 72*

MALT *8900 Canada Malt*

HOPS	<i>20 KG. 57 + 10 BG. 57</i>	<i>20</i>
	<i>15 B.C.F. 57 + 15 E.K. 57</i>	<i>20</i>
	<i>25 BG. 57 + 5 BG. 57 on turn out</i>	<i>20</i>
TOTAL		<i>90 LBS.</i>

10[#] Salt 10[#] ~~mass~~, 25[#] Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>7.00 AM</i>
Malt all in		<i>148°</i>	<i>7.30 ..</i>
Underlet <i>2 min. Steam</i>	<i>16</i>	<i>210°</i>	<i>7.55 ..</i>
Finished mashing		<i>152°</i>	<i>8.07 ..</i>
Set taps		<i>154°</i>	<i>8.37 ..</i>
Sparge	<i>146</i>	<i>168°</i>	<i>9.18 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.15 PM.</i>
TOTAL	<i>246</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>19.6</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.5</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>11.9</i>	%
YEAST	<i>From Brew # 220</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.05</i>	<i>Thurs Oct 2nd</i>
BEER INTO CELLAR	<i>182</i>	<i>2.4</i>	<i>Thurs Oct 9</i>

REMARKS:

Mashed in by: *JM*

888

BREW 231

Tun No. 3

Stoy

DATE Fri Oct 3rd 1952

MALT 85.00 Canada Malt

HOPS 15 KG 57 + 15 BG 57

10 B.C.F. 57 + 20 BG 57

15 EK 57 + 10 BG 57 + 5 BG 57 on turn out

20

20

20

TOTAL

90.85

10# Salt, 10# max, 25# Burton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	7.05 AM
Malt all in		148°	7.38 ..
Underlet 2 min steam	16	210°	8.03 ..
Finished mashing		157°	8.15 ..
Set taps		155°	8.45 ..
Sparge	146	168°	9.25 ..
Hop	6	170°	1.15 PM
TOTAL	346		

INTO KETTLE 188 Bbbs. FIRST RUN 19.15 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.35 %

YEAST From Brew # 220

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.55	Fri Oct 3 rd
BEER INTO CELLAR	181	2.0	Friday Oct 10.

REMARKS:

Mashed in by: *JM*

185 233

BREW 232

Tun No. 4

all

DATE Mon Oct 6 1952

MALT 89.00 Canada Malt

HOPS 20 KG 51 & 10 BG 51

30

15 BG 51 & 15 BK 51

30

25 BG 51 - 5 BG 51 on turn out

30

TOTAL

90.165

10 Salt 10 moss 25 Burton Salt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	79	163°	11:40 PM
Malt all in		148°	12:10 AM
Underlet 1 min Steam	16	210°	12:30 "
Finished mashing		157°	12:40 "
Set taps		155°	1:10 "
Sparge	144	165°	1:50 "
Hop	6	170°	6:15 "
TOTAL	244		

INTO KETTLE 189 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.9 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 223

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.25%	Oct 6 1952
BEER INTO CELLAR	181	2.1	Monday Oct 13

REMARKS:

Mashed in by: BR

BREW 233

Tun No. 5

DATE *Mon Oct. 6. 1912*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20. Kg. 51 & 10. BG. 51</i>	<i>30</i>
	<i>15. BCF 51 & 15. EK 51</i>	<i>30</i>
	<i>25. BG. 51 - 5" BG. 51 on turn out.</i>	<i>30</i>
		<i>90. lbs</i>
	TOTAL	

10. Salt 10. more 15. Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>163°</i>	<i>5.50 AM</i>
Malt all in		<i>149°</i>	<i>6.20 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>6.40 "</i>
Finished mashing		<i>157°</i>	<i>6.50 "</i>
Set taps		<i>155°</i>	<i>7.30 "</i>
Sparge	<i>146</i>	<i>168°</i>	<i>8.00 "</i>
Hop	<i>6</i>	<i>170°</i>	
TOTAL	<i>246</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>20.8</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.2</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>11.9</i>	%

YEAST *from Brew # 274*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.2°</i>	<i>Oct. 6. 1912</i>
BEER INTO CELLAR	<i>180</i>	<i>2.0</i>	<i>Monday Oct 13</i>

REMARKS:

Mashed in by: *BA*

Tun No. 6

Stag

DATE Sun. Oct. 7. 1932

MALT	85.00 Canada Malts	
HOPS	12 KG. 51° 15. BG. 51	30
	10. B.C.A. 51 9. 20. BG. 51	30
	15. E.K. 51 9. 10. BG. 51 - 5° BG. 51 on turn out	30
		90.165
TOTAL		

10 Salt 10. most 35. Burton Salt 1.0 KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	163°	11.40 PM
Malt all in		148°	12.10 AM
Underlet <i>3 min Steam</i>	16	210°	12.30 "
Finished mashing		156°	12.40 "
Set taps		134°	1.10 "
Sparge	142	168°	1.50 "
Hop	6	170°	3.50 "
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 19.6 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 11.40 %

YEAST from Brew # 224 & 225

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.5	Oct. 7. 1932
BEER INTO CELLAR	180	2.0	Oct 14

REMARKS:

Mashed in by: BR

1915

BREW 235

Tun No. 7

Stag

DATE Tues Oct 7 1932

MALT 85.00 Canada Malt

HOPS 15 KG 51 + 15 BG 51

30

10 BCF 51 + 20 BG 51

30

15 FK 51 + 10 BG 51 - 5 BG 51 on turn out 30

90/65

JATOT

TOTAL

10 Salt 10 mass 25 Section Salt 1 PK.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	74	163°	6.00 AM
Malt all in		147°	6.30 "
Underlet <i>3 min Steam</i>	16	210°	6.50 "
Finished mashing		157°	7.02 "
Set taps		158°	7.32 "
Sparge	144	168°	8.12 "
Hop	6	170°	
TOTAL	240.		

INTO KETTLE 188 Bbbs. FIRST RUN 19.9 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.4 %

YEAST *from Brew #*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	172	11.75	Oct 7 1932
BEER INTO CELLAR	183	2.0	Tues Oct 11

REMARKS:

Mashed in by: *SK*

Tun No. 8

DATE *Wed Oct 8th 1932*

MALT *89.00 Canada Malt*

HOPS	<i>20 KG 31 & 10 BG 31</i>	<i>30</i>
	<i>12 BG 31 & 15 LK 31</i>	<i>30</i>
	<i>25 BG 31 — 5th BG 31 on turn out</i>	<i>30</i>
TOTAL		<i>90 lbs</i>

10 Salts 10 more 25 Burton Salts

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>11.15 AM</i>
Malt all in		<i>148°</i>	<i>12.15 PM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>157°</i>	<i>12.45 "</i>
Set taps		<i>155°</i>	<i>1.15 "</i>
Spurge	<i>142</i>	<i>168°</i>	<i>1.55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>6.15 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.8* %

EVAPORATION *8* Bbbs. LAST RUN *0.85* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 230*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.1%</i>	<i>Oct 8th 1932</i>
BEER INTO CELLAR	<i>179</i>	<i>1.95</i>	<i>Wed Oct 15</i>

REMARKS: Mashed in by: *BR*

BREW 237

Tun No. 9

DATE *Thu Oct 9 1952*

MALT	8900 Canada Malt	
HOPS	20 KG 57 + 10 BG 57	30
	15 BG 57 + 15 KG 57	30
	25 BG 57 + 5 BG 57 on turn out	30
	TOTAL	90 LBS.

10[#] Salt, 10[#] Yeast, 25[#] Burton Salt,

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	7.10 AM.
Malt all in		148°	7.49 "
Underlet 2 min steam	16	210°	8.05 "
Finished mashing		158°	8.17 "
Set taps		156°	8.47 "
Sparge	148°	168°	9.27 "
Hop	6	170°	1.15 PM
TOTAL	248		

INTO KETTLE 185 Bbls. FIRST RUN 19.5 %
 EVAPORATION 8 Bbls. LAST RUN 1.2 %
 OUT 180 Bbls. KETTLE TEST 12.0 %
 YEAST *Frost Brew #*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11.95%	<i>Thu Oct 9 52</i>
BEER INTO CELLAR	181	2.1	<i>Wed Oct 15</i>

REMARKS:

Mashed in by: *JWA*

188 BREW

BREW 238

Tun No. 1

de

DATE Fri Oct 10 1892

MALT 8900 Canada Malt

HOPS 20KG 57 + 10 BG 57

30

15 P. L. 57 + 10 E. K. 57

30

25 BG 57 + 5 BG 57 on turn out

30

TOTAL

90 LBS.

10 # Salt, 10 # Mass, 25 # Burton Salt

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	78	161°	7.15 AM.
Malt all in		148°	7.45 ..
Underlet 2 min Steam	16	210°	8.10 ..
Finished mashing		157°	8.22 ..
Set taps		155°	8.52 ..
Sparge	146	168°	9.38 ..
Hop	6	170°	1.15 PM.
TOTAL	246		

INTO KETTLE 188 Bbbs. FIRST RUN 19.7 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Brewer

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.0 %	Fri Oct 10 92
BEER INTO CELLAR	182	2.1	Thurs Oct 16

REMARKS: Mashed in by: *JM*

Tun No. 2

Stag

DATE June Oct 14 1952

MALT	8560 Canada Malt	
HOPS	15 KG 57 + 158657	30
	10 BCF 57 + 2086 57	20
	15 EA 57 + 10.86.57 + 586 turn out	20
	TOTAL	90 LBS.

10# Salt, 10# Mash, 25# Burton Salt, 1# H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	11.45 AM
Malt all in		147°	12.15 PM
Underlet $2\frac{1}{2}$ min Steam	16	210°	12.40 ..
Finished mashing		157°	12.52 ..
Set taps		155°	1.22 ..
Sparge	144	168°	2.00 ..
Hop	6	170°	5.45 ..
TOTAL	242		

INTO KETTLE 185 Bbbs. FIRST RUN 18.8 %

EVAPORATION 8 Bbbs. LAST RUN 1.4 %

OUT 180 Bbbs. KETTLE TEST 11.2 %

YEAST From Brew # 225

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.3 %	June Oct 14 52
BEER INTO CELLAR	182	2.1 %	June Oct 20

REMARKS:

Mashed in by: J.M.

888

BREW 240

Tun No. 3

Slay

DATE Tues Oct 14 1932

MALT 85.00 Canada Malt

HOPS 15 KG 31 & 15 BG 31 30

10 KG 31 & 20 BG 31 30

15 LK 31 & 10 BG 31 - 5th BG 31 on turn out 30

90.165

TOTAL

10. Salt 10. Mosaic 25. Burton Salt 1.4 Km. S.

WATER

	Bbls.	Temp.	Time
Mashing in	74	160°	7:03 AM
Malt all in		147°	7:35 "
Underlet 2 min Steam	16	210°	7:55 "
Finished mashing		156°	8:07 "
Set taps		134°	8:37 "
Sparge	148	168°	9:20 "
Hop	6	170°	11:5 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 19.8 %

EVAPORATION 8 Bbls. LAST RUN 1.0 %

OUT 180 Bbls. KETTLE TEST 114 %

YEAST from Sec 231

WORT INTO FERMENTER 191 Bbls. Boiling 11.6 gm Date Oct 14 1932

BEER INTO CELLAR 181 Bbls. 2.1 Date Tues Oct 21

REMARKS:

Mashed in by SA

Tun No. 4

de

DATE *Wed Oct 15 1952*

MALT *89.00 Canada Malt*

HOPS *20KG. 57 + 10KG. 57*

30

15 BCE 57 + 15 EK 57

30

25 BG 57 + 5 BG 57 on turn out

30

TOTAL

TOTAL

90 LBS.

10 # Salt, 10 # yeast, 25 # Burton Salt

WATER

ESTAB

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.40PM
Malt all in		148°	12.10AM
Underlet <i>2 1/2 min Steam</i>	16	210°	12.35..
Finished mashing		158°	12.45..
Set taps		156°	1.15..
Sparge	146	118°	1.52..
Hop	6	170°	5.45..
TOTAL	246		

INTO KETTLE *188* Bbbs. FIRST RUN *19.4* %

EVAPORATION *8* Bbbs. LAST RUN *1.4* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *from Brew # 237*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	12.0 %	<i>Wed Oct 15 52</i>
BEER INTO CELLAR	180	2.1 %	<i>Tues Oct 21</i>

REMARKS:

Mashed in by *de*

Tun No. 5

ale

DATE *wed Oct 13 1932*

MALT *89.00 Canada Malt*

HOPS *20 Kg 5:1 + 10 Bg 5:1* 30.

15 BCF 5:1 + 15 LK 5:1 30.

25 Bg 5:1 — 5" Bg 5:1 on turn out 30.

90.165

JATOT

TOTAL

10 Salt 10 Moss 33 Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7:05 AM</i>
Malt all in		<i>148°</i>	<i>7:40 "</i>
Underlet <i>semi steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>159°</i>	<i>8:17 "</i>
Set taps		<i>157°</i>	<i>8:23 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9:30 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:30 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *19.65* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Beem # 233*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.05</i>	<i>Oct 13 1932</i>
BEER INTO CELLAR	<i>180</i>	<i>2.6</i>	<i>Wed Oct 22</i>

REMARKS:

Mashed in by: *BR*

Tun No. 6

5 tag

DATE Thu Oct 16 1952

MALT	8500 Canada Malt	
HOPS	15KG. 51 + 15 B.G. 57	30
	10 B.C.F. 57 + 20 B.C. 57	30
	15 E.K. 57 + 10 B.G. 57 + 5 B.G. 57 Turn out	30
TOTAL		90 LBS.

10# Salt, 10# Mash, 25# Burton Salt 1# K.H.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	11.52 PM
Malt all in		148°	12.20 AM
Underlet 2 min stress	16	210°	12.45 "
Finished mashing		158°	12.55 "
Set taps		156°	1.25 "
Sparge	144	168°	2.05 "
Hop	6	170°	5.45 "
TOTAL	242		

INTO KETTLE 185 Bbbs. FIRST RUN 19.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.95 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST From Brew # 233

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	191	11.45 90	Thu Oct 16 1952
BEER INTO CELLAR	182	2.35	Wed Oct 22

REMARKS:

Mashed in by: JMA

Tun No. 7

Steag

DATE Thu. Oct. 16. 1932

MALT 85.00. Canada Malt

HOPS 15 KG 31 + 15 BG 31	30.
10 BG 31 + 20 BG 31	30.
15 LK 31 + 10 BG 31 - 5" BG 31 on turn out	30.
TOTAL	90.165

10 Salts 10 more 25 Burton Salts 1st K.M.S.

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	74	162°	7:05 AM
Malt all in		148°	7:37 "
Underlet 2 min Steam	16	210°	7:57 "
Finished mashing		158°	8:10 "
Set taps		156°	8:40 "
Sparge	146	168°	9:19 "
Hop	6	170°	11:57 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 191 %

EVAPORATION 8 Bbbs. LAST RUN 0.85 %

OUT 180 Bbbs. KETTLE TEST 11.35 %

YEAST from Brew # 234

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.570	Oct. 16. 1932
BEER INTO CELLAR	180	2.35	Thu Oct 23.

REMARKS: Mashed in by: BR

008 V380

BREW 245

Tun No. 8

de

DDATE Fri Oct 17 1952

MALT 8460 C *crude malt*

HOPS 20 KG 37 + 10.06.37	30
15-BG.37 + 15-BG.37	30
25-BG.37 + 15-BG.37 on turn at	30
TOTAL	9040.

10th Salt: 18th mass, 25th Burton Salt,

WATER

	Bbbs.	Temp.	Time
Mashing in	28	161°	11.57 AM
Malt all in		148°	12.20 AM
Underlet 2 min steam	16	210°	12.45 ..
Finished mashing		157°	12.57 ..
Set taps		155°	1.27 ..
Sparge	143	168°	2.07 ..
Hop	6	170°	6.00 ..
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.9 %

OUT 150 Bbbs. KETTLE TEST 12.0 %

YEAST From Brew # 238

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.9 %	Fri Oct 17 1952
BEER INTO CELLAR	183	2.0 %	Thurs Oct 23.

REMARKS: Mashed in by: *AM*

BREW 246

Tun No. 9

DATE *Mon* Oct 20th 1952

MALT 8900 Canada Malt

HOPS 20 KG. 57 + 10 KG. 57

15-B.C.F. 57 + 15-E.K. 57

25-B.G. 57 + 5-B.G. 57 on turn out

20

20

30

TOTAL

90 LBS.

10th Salt, 10th mass, 25th Bunters Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	11.45 PM
Malt all in		147°	12.15 AM
Underlet 2 1/2 min Steam	16	210°	12.40..
Finished mashing		156°	12.52..
Set taps		154°	1.22..
Sparge	142	168°	2.00..
Hop	6	170°	5.45..
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.7 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 240

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.0.50	Mon Oct 20 th
BEER INTO CELLAR	181	2.1	Mon Oct 27

REMARKS:

Mashed in by: *JFM*

Tun No. 1

ale

DATE Mon Oct 20 1952

MALT 89.00 Canada Malt

HOPS 20 KG 51 + 10 BG 51	30
15 BOT 51 + 15 EK 51	30
25 BG 51 - 5" BG 51 on turn out	30
TOTAL	90.165

10 Salt 10 moss 25 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	7:05 AM
Malt all in		147°	7:40 "
Underlet 2 min <i>Strom</i>	16	210°	8:00 "
Finished mashing		159°	8:12 "
Set taps		157°	9:42 "
Sparge	144	168°	9:52 "
Hop	6	170°	1:30 PM
TOTAL	242		

INTO KETTLE 185 Bbls. FIRST RUN 20.4 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 11.8 %

YEAST from Beam #241

	Bbls.	Balling	Date
WORT INTO FERMENTER	190	12.25	Oct 20 1952
BEER INTO CELLAR	182	2.4	Mon 27/52

REMARKS: Mashed in by: *BR*

Tun No. 2

5th day

DATE June Oct 21 1932

MALT 8500 Canada Malt

HOPS 15 KG 57 + 15 OG 57

10 OG 57 + 20 OG 57

15 OG 57 + 10 OG 57 + 5 OG 57 + 5 OG 57

20

20

20

TOTAL

90 LBS.

10[#] Salt, 10[#] moss, 25[#] Burton Salt, 1[#] H.M.S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	161°	11.45 AM
Malt all in		147°	12.13 AM
Underlet 2 1/2 min 5 turn	16	210°	12.38 ..
Finished mashing		158°	12.50 ..
Set taps		150°	1.20 ..
Sparge	142	168°	2.02 ..
Hop	6	170°	5.45 ..
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.0 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 11.3 %

YEAST From Brew # 241

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.45%	June Oct 21
BEER INTO CELLAR	179	2.0	two Oct 28

REMARKS:

Mashed in by: Jfm

Tun No. 5

DATE Tues. Oct. 21. 1952

MALT	85.00 Canada Malt	
HOPS	15 KG. 51 & 15 BG. 51	30.
	10 BCF. 51 & 20 BG. 51	30.
	15 KG. 51 & 10 BG. 51 - 5" BG. 51 on tunacet	30.
		90.165
TOTAL		

10. Salt 10. Moss 25. Burton Salt 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	7:08 AM
Malt all in		147°	7:38 "
Underlet <i>2 min Steam</i>	16	210°	7:58 "
Finished mashing		159°	8:10 "
Set taps		157°	8:40 "
Sparge	144	168°	9:22 "
Hop	6	170°	1:15 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.65 %

EVAPORATION 8 Bbbs. LAST RUN 0.85 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST *from Beer # 248*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	192	11.5 %	Oct. 21. 1952
BEER INTO CELLAR	182	2.3 %	Tues Oct 28/52

REMARKS:

Mashed in by: *BR*

868 3330

BREW 250

Tun No. *H*

ale

DATE *wed Oct 22nd 52*

MALT *8900 Canada Malt*

HOPS *20 RB 57 + 10 RB 57*

15 RB 57 + 15 RB 57

25 RB 57 + 5 RB 57 on turn out

20

20

20

90 LBS.

TOTAL

10th Salt, 10th mash, 25 Burton Salt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	80	162°	11.27 AM
Malt all in		147°	12.07 AM
Underlet <i>2 1/2 min Steams</i>	16	210°	12.32 "
Finished mashing		158°	12.44 "
Set taps		156°	1.14 "
Sparge	146	168°	1.55 "
Hop	6	170°	5.55 "
TOTAL	248		

INTO KETTLE *188* Bbbs. FIRST RUN *19.2* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *11.8* %

YEAST *Finnon Brew # 242*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190	11.9.90	<i>wed Oct 22nd</i>
BEER INTO CELLAR	181	2.0%	<i>Wed Oct 29</i>

REMARKS:

Mashed in by: *JH*

1 qt of Portwine to be used in all ales

Tun No. 2

Alle

DATE *wed Oct 22 1902*

MALT	<i>89.00 Canada Malts</i>	
HOPS	<i>20 KG 51 & 10 BG 51</i>	<i>30.</i>
	<i>15 BCF 51 & 15 LK 51</i>	<i>30.</i>
	<i>25 BG 51 — 5" BG 51 on turn out</i>	<i>30.</i>
		<i>90.165</i>
TOTAL		

10 Salt 10 quarts 25 Bitter Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>7:05 AM</i>
Malt all in		<i>148°</i>	<i>7:40 "</i>
Underlet <i>2 min Secom</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>159°</i>	<i>8:18 "</i>
Set taps		<i>157°</i>	<i>8:42 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9:20 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>11:5 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %

EVAPORATION *8* Bbbs. LAST RUN *0.85* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Secom # 244*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>12.0%</i>	<i>wed 22 1902</i>
BEER INTO CELLAR	<i>179</i>	<i>2.4%</i>	<i>Wed Oct 29</i>

REMARKS: Mashed in by: *BR*

128

BREW 252

Tun No. 6

DATE *Thu Oct 23rd 1952*MALT *8900 Canada Malt*HOPS *20 KG. 57 + 10 KG. 57**15 BCF 57 + 15 EA 57**25 KG. 57 + 5 BCF 57 on turn out*

30

30

30

TOTAL

90285.

10 # Salt, 10 # yeast, 25 # Benton Salt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	80	162°	11:37 AM.
Malt all in		148°	12:07 AM.
Underlet <i>2 min Steam</i>	16	210°	12:32 "
Finished mashing		158°	12:44 "
Set taps		156°	1:14 "
Sparge	140	168°	1:58 "
Hop	6	170°	5:45 "
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *19.4* %EVAPORATION *8* Bbbs. LAST RUN *1.0* %OUT *180* Bbbs. KETTLE TEST *11.9* %YEAST *From Brew # 245*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11:28:00	<i>Thu Oct 23rd</i>
BEER INTO CELLAR	182	2.0	<i>thurs Oct 30.</i>

REMARKS:

Mashed in by *JFM**1 qt of Potassium to be used in all cells*

Tun No. 7

DATE *Thu. Oct. 23/52*

MALT *89.00 Canada Malt*

HOPS *20. KG 51 & 10. BG 51*

12. BG 51 & 15. AK 51

25. BG 51 - 2# BG 51 on turn out

30.

30.

30.

90.165

TOTAL

TOTAL

10. Salt 10. more 25. Benton salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	7:00 AM
Malt all in		149°	7:35 "
Underlet <i>2 min Steam</i>	16	210°	7:55 "
Finished mashing		158°	8:08 "
Set taps		156°	8:38 "
Sparge	138	168°	9:17 "
Hop	6	170°	1:15 PM
TOTAL	240		

INTO KETTLE *198* Bbbs. FIRST RUN *20.25* %

EVAPORATION *8* Bbbs. LAST RUN *0.7* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew # 245*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.0%</i>	<i>Oct. 23/52</i>
BEER INTO CELLAR	<i>182</i>	<i>2.5</i>	<i>Thu. Oct. 30/52</i>

REMARKS:

Mashed in by: *BR*

625

BREW 254

Tun No. 8

Ab

DATE Fri Oct 24 1952

MALT 8900 Canada Malt

HOPS	20 KC 57 + 10 BG 57	30
	15 BCE 57 + 15 ER 57	30
	25 BG 57 + 5 BG 57 on Turn out	30
TOTAL		90 LBS.

10 #5 salt, 10 # mass, 25 # Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	164°	11.32 PM
Malt all in		148°	12.00 M.N.
Underlet 2 min steam	16	210°	12.25 AM
Finished mashing		158°	12.37 ..
Set taps		158°	1.07 ..
Sparge	140	168°	1.47 ..
Hop	6	170°	5.45 ..
TOTAL	238		

INTO KETTLE 188 Bbbs. FIRST RUN 20.45 %

EVAPORATION 8 Bbbs. LAST RUN 1.3 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST From Brew # 246

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.190	Fri Oct 24 1952
BEER INTO CELLAR	181	2.1	Friday 3/1/52

REMARKS:

Mashed in by: *[Signature]*

Tun No. 9

DATE *Mon Oct 27 1952*

MALT *85.00 Canada Malt*

HOPS *15 KG 51 a 15 BG 51*

10 BG 51 a 20 BG 51

15 KG 51 a 10 BG 51 - 5th BG 51 out turned

30

30

30

90.165

TOTAL

10 Sats. 10 moss. 25 Burton Sats. 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	7:05 AM
Malt all in		148°	7:35 "
Underlet <i>2 min Silicon</i>	16	210°	7:55 "
Finished mashing		157°	8:07 "
Set taps		155°	8:37 "
Sparge	140	168°	9:25 "
Hop	6	170°	1:00 PM
TOTAL	240		

INTO KETTLE *188* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *0.7* %

OUT *180* Bbbs. KETTLE TEST *11.3* %

YEAST *Jan Beer # 246*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.490	<i>Oct 27 1952</i>
BEER INTO CELLAR	181	2.1	<i>Mon 11/13/52</i>

REMARKS:

Mashed in by: *BR*

229

BREW 256

Tun No. 1

de

DATE *Tues Oct 28th 1932*

MALT *8900 Canada Malt*

HOPS	<i>20 KG 57 + 10 BG 57</i>	<i>20</i>
	<i>15 BCF 57 + 15 EK 57</i>	<i>20</i>
	<i>25 BG 57 + 5 BG 57 on turn out</i>	<i>30</i>
	TOTAL	<i>90 + 85</i>

10th Salt, 10th mass, 25th Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>79</i>	<i>166°</i>	<i>7.25AM</i>
Malt all in		<i>150°</i>	<i>7.53..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.18..</i>
Finished mashing		<i>158°</i>	<i>8.30..</i>
Set taps		<i>156°</i>	<i>9.00..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9.40..</i>
Hop	<i>6</i>	<i>170°</i>	<i>2.00PM</i>
TOTAL	<i>245</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.75* %

EVAPORATION *8* Bbls. LAST RUN *1.2* %

OUT *180* Bbls. KETTLE TEST *12.0* %

YEAST *From Brew # 247*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.1%</i>	<i>Tues Oct 28th</i>
BEER INTO CELLAR	<i>181</i>	<i>2.0</i>	<i>Tues Nov 4</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 16

LAGER

DATE *Wed Oct 29th 1912*

MALT	79.00 Canada Malt	
HOPS	15.50 51 9 10 BG 51	20
	15.00 51 9 20 EK 51	35
	12.00 51 9 10 EK 51 - 5.00 BG 51 on Turn out	30
		90.165
	TOTAL	

10 Salt. 10 min. 20 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	68	166°	7:05 AM
Malt all in		151½°	7:32 "
Underlet <i>2 min Steam</i>	14	210°	7:52 "
Finished mashing		163°	8:05 "
Set taps		160°	8:35 "
Sparge	131	165°	9:15 "
Hop	4	170°	1:00 PM
TOTAL	217		

INTO KETTLE 170 Bbbs. FIRST RUN 20.8 %

EVAPORATION 10 Bbbs. LAST RUN 0.45 %

OUT 160 Bbbs. KETTLE TEST 11.6 %

YEAST *New yeast*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	167	11.92	<i>Oct 29th 1912</i>
BEER INTO CELLAR	162	3.1	<i>Nov 7 / 1912</i>

REMARKS: *Temp. 172°* Mashed in by: *BR*

100 lbs malt increase

729

BREW 258

Tun No. 2

DATE *Thu Oct 30th 52*

MALT *8900 Canada Malt*

HOPS <i>20 AC 57 + 10 BC 57</i>	<i>20</i>
<i>15 BC 57 + 15 EK 57</i>	<i>20</i>
<i>25 BC 57 + 5 BC 57 on turn out</i>	<i>20</i>
TOTAL	<i>90 LBS.</i>

10# Salt, 10# mass, 25# Benton Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7.25AM</i>
Malt all in		<i>148°</i>	<i>7.55..</i>
Underlet <i>2 mini Stearns</i>	<i>16</i>	<i>210°</i>	<i>8.20 ..</i>
Finished mashing		<i>158°</i>	<i>8.30 ..</i>
Set taps		<i>156°</i>	<i>9.00 ..</i>
Sparge	<i>144</i>	<i>168°</i>	<i>9.40 ..</i>
Hop	<i>6</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE <i>188</i>	Bbbs.	FIRST RUN	<i>19.9</i>	%
EVAPORATION <i>8</i>	Bbbs.	LAST RUN	<i>1.2</i>	%
OUT <i>180</i>	Bbbs.	KETTLE TEST	<i>11.9</i>	%

YEAST *From Brew # 248*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>190</i>	<i>11.95°</i>	<i>Thu Oct 30th</i>
BEER INTO CELLAR	<i>180.</i>	<i>1.8</i>	<i>Thurs 30th</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 3

Stag

DATE *Feb 27 1952*

MALT	<i>86.00. Canada mats</i>	
HOPS	<i>12 KG 51 + 15 BG 51</i>	<i>30.</i>
	<i>10 BCF 51 + 20 BG 51</i>	<i>30.</i>
	<i>12 KG 51 + 10 BG 51 - 2nd BG 51 on turn out</i>	<i>30.</i>
TOTAL		<i>90.16's</i>

10. Salt 10 mors. 25 Burton Salt 1st Km.s.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7:05 AM</i>
Malt all in		<i>149°</i>	<i>7:35 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>7:55 "</i>
Finished mashing		<i>159°</i>	<i>8:07 "</i>
Set taps		<i>157°</i>	<i>8:37 "</i>
Sparge	<i>140</i>	<i>169°</i>	<i>9:22 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *158* Bbbs. FIRST RUN *20.65* %

EVAPORATION *8* Bbbs. LAST RUN *0.3* %

OUT *180* Bbbs. KETTLE TEST *11.55* %

YEAST *from. Beem # 248*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>11.6590</i>	<i>Feb 27 1952</i>
BEER INTO CELLAR	<i>184</i>	<i>2.2</i>	<i>2/27/52</i>

REMARKS:

Mashed in by: *SR*

100 lbs mats. increase.

Tun No. 4

Al

DATE Mon Apr 3rd 1952

MALT 8900 Canada Malt

HOPS 20.4 G. ST + 1.0 B.G. ST

30

15 B.C.F. ST + 15 E.K. ST

30

25 B.G. ST + 5 B.G. ST on turn out

30

TOTAL

90 LBS

10^{lb} Salt, 10^{lb} Moss, 25 Buxton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	161°	7.05 AM
Malt all in		148°	7.25 ..
Underlet 2 min Steams	16	210°	8.00 ..
Finished mashing		158°	8.10 ..
Set taps		152°	8.40 ..
Sparge	142	168°	9.20 ..
Hop	6	170°	1.00 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 19.7 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 11.9 %

YEAST Froms Brew # 248

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	11.9%	Mon Apr 3 rd
BEER INTO CELLAR	183	2.2	Wed Apr 10

REMARKS:

Mashed in by: *JM*

Tun No. 5

ale.

DATE *Sun Nov. 4 1952*

MALT *8900 Canada Malt*

HOPS *20 KG 51 & 10 BG 51*

15 BCF 51 & 15 RK 51

25 BG 51 - 5th BG 51 on turn out

30

30

30

90 lbs

TOTAL

10 salt 10 more 25 Burton Salt

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>7:05 AM</i>
Malt all in		<i>1490</i>	<i>7:37 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>7:57 "</i>
Finished mashing		<i>1590</i>	<i>8:10 "</i>
Set taps		<i>1570</i>	<i>8:40 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:22 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *21.0* %

EVAPORATION *8* Bbbs. LAST RUN *0.4* %

OUT *190* Bbbs. KETTLE TEST *11.9* %

YEAST *from Brew # 249-250*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.05 %</i>	<i>Nov 4 1952</i>
BEER INTO CELLAR	<i>181</i>	<i>23.9 %</i>	<i>Nov 10 1952</i>

REMARKS:

Mashed in by: *BR*

Tun No. 6

Al

DATE *Wed Nov 5 1952*

MALT *8900 Canada Malt*

HOPS *20 KG 57 + 10 BC 57*

15 BCE 57 + 15 EK 57

25 BC 57 + 5 BC 57 on tubes out

30

30

30

TOTAL

90 LBS.

10 # Salt, 10 # mash, 25 # Benton Salt

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	78	161°	7.05 AM
Malt all in		148°	7.25 ..
Underlet <i>2 min Steam</i>	16	210°	8.00 ..
Finished mashing		158°	8.10 ..
Set taps		156°	8.40 ..
Sparge	148	168°	9.20 ..
Hop	6	170°	1.00 PM
TOTAL	243		

INTO KETTLE *188* Bbls. FIRST RUN *20.25* %

EVAPORATION *8* Bbls. LAST RUN *1.2* %

OUT *180* Bbls. KETTLE TEST *11.85* %

YEAST *From Brew # 250 - 251*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.0%</i>	<i>Wed Nov 5 1952</i>
BEER INTO CELLAR	<i>182</i>	<i>2.2</i>	<i>Wed Nov 12</i>

REMARKS:

Mashed in by: *JM*

Tun No. 7

DATE *Mon Nov. 6 1932*

MALT	<i>86.00 Canada malt</i>	
HOPS	<i>15 KG 51 + 15 BG 51</i>	<i>30.</i>
	<i>20 BG 51 + 20 BG 51</i>	<i>30.</i>
	<i>15 KG 51 + 10 BG 51 + 5 BG 51 on turn out</i>	<i>30.</i>
		<i>90.65</i>
TOTAL		

10 Salt 10 moss 25 Burton Salt 1.0 Kms.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>165°</i>	<i>7:03 AM</i>
Malt all in		<i>147°</i>	<i>7:35 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>7:55 "</i>
Finished mashing		<i>157°</i>	<i>8:10 "</i>
Set taps		<i>153°</i>	<i>8:40 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:25 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.55* %

EVAPORATION *8* Bbbs. LAST RUN *0.52* %

OUT *180* Bbbs. KETTLE TEST *11.6* %

YEAST *from Brew # 252*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.7%</i>	<i>Mon. 6 Nov 32</i>
BEER INTO CELLAR	<i>182</i>	<i>2.1%</i>	<i>Thurs 13 Nov.</i>

REMARKS:

Mashed in by: *BR*

Jack Long 193

Tun No. 8

Stay

DATE Fri Nov 7th 12

MALT 8600 Canada Malt

HOPS 15 KG 57 + 15 BG 57	30
10 BCF 57 + 20 BG 57	30
15 EK 57 + 10 BG 57 + 5 BG 57 turned	30
TOTAL	90 LBS.

10 # Salt, 10 # Mass, 25 # Burton Salt, 1 # K.M.S.

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.05AM.
Malt all in		148°	7.35"
Underlet 2 min Steam	16	210°	8.00 "
Finished mashing		158°	8.10 "
Set taps		156°	8.40 "
Sparge	142	168°	9.20 "
Hop	6	170°	1.00PM
TOTAL	240		

INTO KETTLE 185 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 0.65 %

OUT 180 Bbbs. KETTLE TEST 11.45 %

YEAST From Brew # 252

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.75	Fri Nov 7 th
BEER INTO CELLAR	182	2.5	Friday Nov 14

REMARKS:

Mashed in by: J. H. FRAMER

Tun No. 16

Lager

DATE *Mon Nov 10 1952*

MALT *79.00 Canada Malt*

HOPS *15 BCF 57 + 10 BG 51*

15 KG 57 + 20 EK 51

15 BG 57 + 10 EK 51 + 5 BG 57 Turnout

25

35

30

TOTAL

TOTAL

90.85

10# Salt, 10# Mash, 25# Burton Salt

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	70	166°	11.35 AM
Malt all in		152°	12.00 PM
Underlet <i>2 min Steam</i>	14	210°	12.25 PM
Finished mashing		161°	12.35 "
Set taps		158°	1.05 "
Sparge	129	168°	1.45 "
Hop	4	170°	3.30 "
TOTAL	217		

INTO KETTLE *170* Bbls. FIRST RUN *20.55* %

EVAPORATION *10* Bbls. LAST RUN *0.95* %

OUT *160* Bbls. KETTLE TEST *11.65* %

YEAST *From Brew # 257*

	Bbls.	Balling	Date
WORT INTO FERMENTER	163	11.8%	<i>Mon Nov 10</i>
BEER INTO CELLAR	160	3.1%	<i>Thurs Nov 20</i>

REMARKS:

Mashed in by: *JM*

4 Lank Temp 172°

Tun No. 9

STAG

Alc

DATE

Mon. Apr. 10th 1957

MALT 89.00 *Canada Malt*

HOPS 20 KG 51 7 10 BG 51

30.

15 KG 51 0 15 BK 51

30.

25 BG 51 - 5# BG 51 on Turn out

30.

90.165

TOTAL

10 Salts

10 more

25 Burton Salt

WATER

STRAW

	Bbls.	Temp.	Time
Mashing in	76	162°	7:08 AM
Malt all in		147°	7:40 "
Underlet 3 min Steam	16	210°	8:00 "
Finished mashing		159°	8:15 "
Set taps		157°	8:45 "
Sparge	142	168°	9:25 "
Hop	6	170°	11:5 PM
TOTAL	240		

INTO KETTLE 189 Bbls. FIRST RUN 20.9 %

EVAPORATION 8 Bbls. LAST RUN 1.05 %

OUT 180 Bbls. KETTLE TEST 12.05 %

YEAST *from Brew # 256*

	Bbls.	Balling	Date
WORT INTO FERMENTER	191	12.15.90	<i>Mon. 10. 1957</i>
BEER INTO CELLAR	181	2.9	<i>Apr. 17</i>

REMARKS:

Mashed in by: *BT*

BREW 267

Tun No. 1

DATE Wed Apr 12 1952

MALT 89.00 Canada Malt

HOPS 20 KG 57 + 10 B.G. 57

30

15 B.C.F. 57 + 15 F.K. 57

30

25 B.G. 57 + 5 B.G. 57 on turn out

30

TOTAL

TOTAL

90 LBS

10# Salt, 10# more, 25# Burton Salt

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	76	162°	11.25 AM
Malt all in		147°	12.03 AM
Underlet 2 min Steam	16	210°	12.25 "
Finished mashing		158°	12.40 "
Set taps		156°	1.10 "
Spurge	144	168°	1.50 "
Hop	6	170°	5.55 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.85 %

EVAPORATION 8 Bbbs. LAST RUN 1.0 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST From Brew # 256

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.0%	Wed Apr 12 1952
BEER INTO CELLAR	180	2.4%	Tue Apr 18 1952

REMARKS:

Mashed in by: J.M.

708 3880

BREW 268

Tun No. 2

DATE Wed. Mar. 12th 1952

MALT	89.00. Canada Malt	
HOPS	20 KG 51 + 10 BG 51	30
	15 BG 51 + 15 EK 51	30
	25 BG 51 - 5 BG 51 on Turn out	30
	TOTAL	90. lbs

10. Salt 10. moss 25. Burton Salt

WATER

ETAW

	Bbbs.	Temp.	Time
Mashing in	76	162°	7.09 AM
Malt all in		147°	7.40 "
Underlet 3 min Steam	16	210°	8.00 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	142	168°	9.25 "
Hop	6	170°	1.15 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.85 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 260

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	1.2.170	Mar. 12 th 1952
BEER INTO CELLAR	182	2.55	Tues. Mar 18

REMARKS:

Mashed in by: BR

Tun No. 3

Stag

DATE *Thu Nov 13 1952*

MALT *86.00 Canada Malt*

HOPS *15 AG 57 + 15 OG 57*

20

10 BCF 57 + 20 BC 57

30

15 EA 57 + 10 BC 57 + 5 OG 57 Turn out

30

TOTAL

90.05

10 #5 salt, 10 # mash, 25 # Burton Salt, 1 # KM5

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>162°</i>	<i>11.35 AM</i>
Malt all in		<i>149°</i>	<i>12.00 AM</i>
Underlet <i>2 min 5 steam</i>	<i>16</i>	<i>210°</i>	<i>12.25 AM</i>
Finished mashing		<i>161°</i>	<i>12.35 "</i>
Set taps		<i>159°</i>	<i>1.05 "</i>
Sparge	<i>148</i>	<i>165°</i>	<i>1.47 "</i>
Hop	<i>6</i>	<i>170</i>	<i>6.00 "</i>
TOTAL	<i>244</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *20.5* %

EVAPORATION *8* Bbbs. LAST RUN *1.15* %

OUT *180* Bbbs. KETTLE TEST *11.6* %

YEAST *From Brew # 262*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>11.75°</i>	<i>Thu Nov 13</i>
BEER INTO CELLAR	<i>179</i>	<i>1.8°</i>	<i>Wed Nov 19</i>

REMARKS:

Mashed in by: *[Signature]*

BREW 270

BREW 270

Tun No. #

Stag

DATE

Thu. Nov. 15, 1922

MALT 86.00. Canada Malt

HOPS 15 KG 51 & 15 BG 51

30.

10 B.S. 51 & 20 BG 51

30.

15 P.K. 51 & 10 BG 51 - 5 BG 51 on Tunast 30.

90.165

TOTAL

10 Salt 10 moss 25 Burton Salt 1st Kms.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.05 AM
Malt all in		149°	7.57 "
Underlet 2 min. Stean	16	210°	7.57 "
Finished mashing		159°	8.10 "
Set taps		157°	9.40 "
Sparge	142	168°	9.53 "
Hop	6	170°	1.00 PM
TOTAL	210		

INTO KETTLE 188 Bbbs. FIRST RUN 20.15 %

EVAPORATION 8 Bbbs. LAST RUN 0.45 %

OUT 180 Bbbs. KETTLE TEST 11.65 %

YEAST from Brew #261

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.75°	Mon. 12. 1922
BEER INTO CELLAR	182.	2.6°/10	Wed. 12. 19

REMARKS:

Mashed in by: BR

0398

BREW 271

Tun No. 5

de

DATE Fri Apr 14 1952

MALT 8900 Canada Malt

HOPS 20 KG. ST + 10 BG. ST

15 BG. ST + 15 EK. ST

25 BG. ST + 5 BG. ST on turn out

20

30

30

90 LBS.

10[#] Salt, 10[#] moss, 25[#] Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	77	162°	11.35 AM
Malt all in		149°	12.05 AM
Underlet 2 min Steam	16	210°	12.30 "
Finished mashing		156°	12.42 "
Set taps		154°	1.12 "
Sparge	144	168°	1.50 "
Hop	6	170°	5.50 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.2 %
 EVAPORATION 8 Bbbs. LAST RUN 1.05 %
 OUT 180 Bbbs. KETTLE TEST 12.0 %
 YEAST From Brew # 262

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189	17.070	Fri Apr 14 1952
BEER INTO CELLAR	180	2	Thurs Apr 20 1952

REMARKS:

Mashed in by: *JM*

178

BREW 272

Tun No. 6

ale

DATE Fri Nov 14 1920

MALT	89.80 Canada Malt	
HOPS	20 KG 51 & 10 BG 51	30.
	15 BG 51 & 15 LK 51	30.
	25 BG 51 - 5" BG 51 on turn out	30.
		90 lbs
TOTAL		

10. Salt 10 more 25 Burton Salt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	78	162°	7:05 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		158°	8:13 "
Set taps		156°	8:43 "
Sparge	138	168	9:23 "
Hop	6	170°	1:05 PM
TOTAL	238		

INTO KETTLE 188 Bbbs. FIRST RUN 20.75 %

EVAPORATION 8 Bbbs. LAST RUN 0.85 %

OUT 150 Bbbs. KETTLE TEST 12.0 %

YEAST from beam # 264

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.1 90	Nov 14 1920
BEER INTO CELLAR	181	2.4 %	Nov 14 1920

REMARKS: Mashed in by: [Signature]

189 BREW

BREW 273

Tun No. 7

DATE Mon. Nov. 17, 1952

MALT 89.00. Canada Malt

HOPS 20. KG. 51 & 10. BG. 51

30.

15. BCF 51 & 15. FK 51

30.

25. BG. 51 & 5. BG. 51 on turn out

30.

90.165

TOTAL

TOTAL

10. Salt

10. moss

25. Burton Salt

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	90	162°	11:40 AM
Malt all in		149°	12:12 AM
Underlet 2 min. Steam	16	210°	12:32 "
Finished mashing		157°	12:45 "
Set taps		155°	1:15 "
Sparge	139	165°	1:55 "
Hop	6	170°	5:55 "
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.5 %

EVAPORATION 8 Bbbs. LAST RUN 0.55 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Beem # 266

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	191	12.17	Nov. 17, 1952
BEER INTO CELLAR	182.	2.1	Mon. Nov. 24, 1952.

REMARKS:

Mashed in by: BR

878

BREW 274

Tun No. 8

de

DATE Mon Nov 17 1952

MALT 8900 Canada Malt

HOPS 20KG 34 + 10 BG 37	20
15 BCF 37 + 15 EK 37	20
25 BG 37 + 5 BG 37 on turn out	30
TOTAL	90 LBS

10# Salt, 10# Mash, 25# Basting Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	162°	7:05 A.M.
Malt all in		145°	7:35..
Underlet 2 min Steam	16	210°	8:00 ..
Finished mashing		156°	8:10 ..
Set taps		154°	8:40 ..
Sparge	140	168°	9:20..
Hop	6	170°	1:30 P.M.
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 19.8 %

EVAPORATION 8 Bbls. LAST RUN 1.4 %

OUT 180 Bbls. KETTLE TEST 11.95 %

YEAST From Brew # 266

	Bbls.	Balling	Date
WORT INTO FERMENTER	188	12.070	Mon Nov 17 52
BEER INTO CELLAR	182	2.0	Mon Nov 24 52

REMARKS:

Mashed in by: *[Signature]*

Tun No. 9

all

DATE *Tues. Mar. 18. 1952*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>20 KG 31 & 10 BG 31</i>	<i>30</i>
	<i>15 BCF 31 & 15 LK 31</i>	<i>30</i>
	<i>25 BG 31 - 5th BG 31 on Turn out</i>	<i>30</i>
		<i>90.16's</i>
TOTAL		

10 Salt 10 Amers 25 Linton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>11.40 PM</i>
Malt all in		<i>147°</i>	<i>12.10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.30 "</i>
Finished mashing		<i>155°</i>	<i>12.42 "</i>
Set taps		<i>156°</i>	<i>1.12 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1.53 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5.45 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *21.25* %

EVAPORATION *8* Bbbs. LAST RUN *0.6* %

OUT *190* Bbbs. KETTLE TEST *12.0* %

YEAST *from Sau # 268*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.05%</i>	<i>Mar. 18. 1952</i>
BEER INTO CELLAR	<i>183 -</i>	<i>2.3</i>	<i>Tues. Mar. 25.</i>

REMARKS: Mashed in by: *BL*

Tun No. 1

ale

DATE *Tues Nov 15 1952*

MALT *89.00 Canada Malt*

HOPS *25 KG 57 + 5 BG 57*

15 BCF 57 + 15 EK 57

25 BG 57 + 5 BG 57 on turn out

30

30

30

TOTAL

90 LBS.

10# salt, 10# mash, 25# Buxton 5 salt

WATER

Bbbs.

Temp.

Time

Mashing in

76

161°

7.10 AM

Malt all in

148°

7.40 ..

Underlet *2 min steam*

16

210°

8.05 ..

Finished mashing

158°

8.16 ..

Set taps

156°

8.46 ..

Sparge

146

168°

9.26 ..

Hop

6

170°

1.45 ..

TOTAL

244

INTO KETTLE

188

Bbbs.

FIRST RUN

19.4

%

EVAPORATION

8

Bbbs.

LAST RUN

1.2

%

OUT

180

Bbbs.

KETTLE TEST

12.0

%

YEAST

From Brew # 169

Bbbs.

Balling

Date

WORT INTO FERMENTER

191

12.15%

Tues Nov 15 52

BEER INTO CELLAR

182.

2.2

Tues Nov 15 52

REMARKS:

Mashed in by *JM*

Change in 1st Hops

Tun No. 2

DATE Wed. Nov. 19. 1932

MALT 86.80 *Siag Canada Malt*

HOPS 15 KG 51 + 15 BG 51	30
10 BCF 51 + 20 BG 51	30
15 FK 51 + 10 BG 51 + 5 BG 51 Turn out	30
TOTAL	90 LBS.

10 Salt 10 more 25 Burton Salt 17 KMS.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	11.40 PM
Malt all in		145°	12.11 AM
Underlet <i>2 min Steam</i>	16	210°	12.31 "
Finished mashing		157°	12.44 "
Set taps		155°	1.14 "
Sparge	142	168°	1.35 "
Hop	6	170°	5.45 "
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.55 %

EVAPORATION 8 Bbbs. LAST RUN 0.35 %

OUT 180 Bbbs. KETTLE TEST 11.6 %

YEAST *Sp. Brew # 268*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.85.50	Nov. 19. 1932
BEER INTO CELLAR	179	2.1	Wed. Nov. 26

REMARKS:

Mashed in by: *BR*

BREW 278

Tun No. 3

Stage

DATE Wed Jan 19 1952

MALT 86.00 Canada Malt

HOPS 15# G. 51 + 15 B.G. 57

30

10 B.C.F. 57 + 10 B.G. 57 + 10 E.K. 57

30

15 E.K. 57 + 5 B.G. 57 + 5 K.G. 57 turn out

25

TOTAL

85 LBS.

10# Salt, 10# Mash, 25# Burton Salt, 1# K.M.S.

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	76	161°	7.05 AM
Malt all in		145°	7.35..
Underlet 2 min Steam	16	210°	8.00 ..
Finished mashing		158°	8.10 ..
Set taps		156°	8.40 ..
Sparge	144	168°	9.20 ..
Hop	6	170°	1.30 P.M.
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 19.5 %

EVAPORATION 8 Bbls. LAST RUN 1.0 %

OUT 180 Bbls. KETTLE TEST 11.6 %

YEAST From Brew # 270

	Bbls.	Balling	Date
WORT INTO FERMENTER	189	11.75%	Wed Jan 19 1952
BEER INTO CELLAR	184	2.1	Wed Jan 26

REMARKS: New hop rate

Mashed in by JMM

Change in the Hops

Tun No. *H*

Stag

DATE *Thu. Nov. 20. 1932*

MALT *86.00 Canada Malt*

HOPS *15 KG 31 & 15 BA 31*

30

10 BC 31 & 10 BA 31 & 10 FK 31

30

15 FK 31 & 5 BA 31 - 4.5 KG 31 on turn out 25

85.165

JATOT

TOTAL

10 Salt 10 more 25 Berion Salt 10 K.M.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>162°</i>	<i>11:40 PM</i>
Malt all in		<i>147°</i>	<i>12:12 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:32 "</i>
Finished mashing		<i>157°</i>	<i>12:43 "</i>
Set taps		<i>153°</i>	<i>1:15 "</i>
Sparge	<i>144</i>	<i>168°</i>	<i>1:35 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:50 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.65* %

EVAPORATION *8* Bbbs. LAST RUN *0.45* %

OUT *180* Bbbs. KETTLE TEST *11.6* %

YEAST *from Beer #*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189</i>	<i>11.8%</i>	<i>Mon. 20. 1932</i>
BEER INTO CELLAR	<i>182</i>	<i>2.15</i>	<i>Friday 12/25</i>

REMARKS:

Mashed in by: *BR*

BFS

BREW 280

Tun No. 5

5 tag

DATE

Thu Nov 20 1952

MALT 86.00 Canada Malt

HOPS 15 AG 51 + 15 BG 51

30

10 BC 51 + 10 BQ 51 + 10 BK 51

30

10 BK 51 + 5 BG 51 + 5 AG 51 turned out

25

TOTAL

85 lbs.

10 # Salt, 10 # Malt, 25 # Bitter Salt 1 # AMS

WATER

STAY

	Bbls.	Temp.	Time
Mashing in	76	161°	7.10 AM
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		156°	8.16 "
Set taps		154°	8.46 "
Sparge	144	168°	9.28 "
Hop	6	170°	1.30 PM
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 19.5 %

EVAPORATION 8 Bbls. LAST RUN 1.45 %

OUT 180 Bbls. KETTLE TEST 11.6 %

YEAST From Brew # 271

	Bbls.	Bolling	Date
WORT INTO FERMENTER	188	11.8%	Thu Nov 20
BEER INTO CELLAR	182	2.15	Nov 28/52

REMARKS:

Mashed in by: SM

Tun No. 16

LAGER

DATE *Jan 21 1922*

MALT	79.00. Canada Malt	
HOPS	1.5 BC 31 & 1.0 BG 31	25.
	1.5 KG 31 & 1.0 EK 31	25.
	1.5 EK 31 & 5 KG 31 - 5 BG 31 on turn out	25.
		75. 16s
TOTAL		

10. Salt 10. moss 25. Section Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	70	166°	11.45 PM
Malt all in		150°	12.15 PM
Underlet	14	210°	12.35 "
Finished mashing		160	12.47 "
Set taps		158°	1.17 "
Sparge	129	168°	1.3 "
Hop	4	170°	2.45 "
TOTAL	217		

INTO KETTLE	170	Bbbs.	FIRST RUN	20.75	%
EVAPORATION	10	Bbbs.	LAST RUN	0.35	%
OUT	160	Bbbs.	KETTLE TEST	11.8	%

YEAST *from Secm. 4 265*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	167	11.8%	Jan. 21 1922
BEER INTO CELLAR	161	3.3	Dec 1/5 2

REMARKS: *New Hops Rate* Mashed in by: *OK*

Tun No. 6

DATE Fri Nov 28th 52

MALT 8900 Canada Malt

HOPS 15 KG 51 + 10 B.G. 51

25

10 B.C.F. 51 + 15 E.K. 51 + 5 B.G. 51

30

10 K.G. 51 + 5 B.G. 51 + 5 E.K. 51 + 5 B.G. 51 in Hop jacks

25

TOTAL

80 LBS.

10 # Salts 10 # mass, 25 # Burton Salt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	82	160°	7.05 AM.
Malt all in		149°	7.35 ..
Underlet 2 min steam	16	210°	8.00 "
Finished mashing		156°	8.13 "
Set taps		154°	8.43 "
Sparge	152	168°	9.23 "
Hop	10	170°	1.30 PM.
TOTAL	260		

INTO KETTLE 186 Bbbs. FIRST RUN 20.5 %

EVAPORATION 7 Bbbs. LAST RUN 1.5 %

OUT 179 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 269

WORT INTO FERMENTER 193 Bbbs. Boiling 11.8% Date Fri Nov 28th 52BEER INTO CELLAR 1.7 Bbbs. Boiling 11.8% Date Friday Dec 1st 52

REMARKS: 2 Bbbs short on Mashed in by [Signature]

Make up

First brew through basket

type hop jack. Installed Nov 28th 1952

Tun No. 7

ali

DATE *Mon. Dec. 1st 1902*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>15 KG 31 & 10 BG 31</i>	<i>25</i>
	<i>10 BG 31 & 15 EK 31 & 5 BG 31</i>	<i>30</i>
	<i>10 KG 31 & 5 BG 31 - 5 EK 31 & 5 BG 31 in Hop No. 1</i>	<i>25</i>
		<i>80.165</i>
TOTAL		

10 Salts 10 Moss 25 Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>90</i>	<i>162°</i>	<i>11:45 PM</i>
Malt all in		<i>147°</i>	<i>12:15 AM</i>
Underlet <i>1 min. Steam</i>	<i>16</i>	<i>210°</i>	<i>12:35 "</i>
Finished mashing		<i>157°</i>	<i>12:47 "</i>
Set taps		<i>155°</i>	<i>1:17 "</i>
Sparge	<i>135</i>	<i>168°</i>	<i>1:55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>5:50 "</i>
TOTAL	<i>240</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *20:35* %

EVAPORATION *8* Bbbs. LAST RUN *0:75* %

OUT *180* Bbbs. KETTLE TEST *12:0* %

YEAST *from Brew # 275*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.1%</i>	<i>Dec. 15/02</i>
BEER INTO CELLAR	<i>185</i>	<i>2.1</i>	<i>Sat Dec 13/02</i>

REMARKS: Mashed in by: *BR*

Tun No. 16

LAGER

DATE Mon Dec 1 1952

MALT 7900 Canada Malt

HOPS 15 BCP 57 + 10 BQ 57

15 KG 57 + 10 BK 57

15 EK 57 + 15 KG 57 + 5 BQ 57 in Hop Jack

25

25

25

75 LBS.

TOTAL

10 # Salt, 10 # Mash, 25 # Purifier Salt.

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	70	165°	7.05 AM.
Malt all in		157°	7.35 "
Underlet 2 min Steam	14	210°	8.00 "
Finished mashing		158°	8.12 "
Set taps		156°	8.42 "
Sparge	129	168°	9.22 "
Hop	6	170°	1.00 PM.
TOTAL	219		

INTO KETTLE	170	Bbls.	FIRST RUN	19.5	%
EVAPORATION	10	Bbls.	LAST RUN	0.75	%
OUT	160	Bbls.	KETTLE TEST	11.75	%
YEAST	From Brew # 281				

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.8570	Mon Dec 1 1952
BEER INTO CELLAR	164.	2.790	

REMARKS:

Mashed in by: J.M.

First Lager through basket hop jack.

Tun No. 8

alc.

DATE *Tues. Dec. 2nd/52*

MALT	<i>8900 Canada Malt</i>	
HOPS	<i>15 KG 51 & 10 BG 51</i>	<i>25</i>
	<i>10 BG 51 & 15 KG 51 & 5 BG 51</i>	<i>30</i>
	<i>10 KG 51 & 5 BG 51 - 5 KG 51 & 5 BG 51 in top feed</i>	<i>25</i>
		<i>80.163</i>
TOTAL		

10. Salt 10. Mues 25. Bottom Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>161°</i>	<i>11.45 PM</i>
Malt all in		<i>147°</i>	<i>12.15 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>157°</i>	<i>12.47 "</i>
Set taps		<i>153°</i>	<i>1.17 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1.55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>6.10 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *20.55* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew #276*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.0%</i>	<i>Dec. 2nd/52</i>
BEER INTO CELLAR	<i>186 -</i>	<i>1.7</i>	<i>Dec 8/52 Monday</i>

REMARKS: Mashed in by: *BR*

Tun No. 9

Ab

DATE *June Dec 2nd 52*

MALT *8900 Canada Malt*

HOPS *15KG₅₇ + 10.BG₅₇*

25

10.B.C.C.₅₇ + 10.E.K.₅₇ + 5.B.G.₅₇

30

10.K.G.₅₇ + 5.B.G.₅₇ = 5.E.K.₅₇ + 5.B.G.₅₇ in Hop Tank

25

TOTAL

80 LBS

10 # Salt, 10 # Mass, 25 # Burton Salt,

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	78	161°	7.10 A.M.
Malt all in		145°	7.40 ..
Underlet <i>2 min Steam</i>	16	210°	8.05 ..
Finished mashing		156°	8.17 ..
Set taps		154°	8.47 ..
Sparge	146	168°	9.28 ..
Hop	6	170°	1.55 PM
TOTAL	246		

INTO KETTLE *188* Bbls. FIRST RUN *19.4* %

EVAPORATION *8* Bbls. LAST RUN *1.2* %

OUT *180* Bbls. KETTLE TEST *12.0* %

YEAST *From Brew # 277*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.05%</i>	<i>June Dec 2nd</i>
BEER INTO CELLAR	<i>184</i>	<i>1.9</i>	<i>Apr Dec 8.</i>

REMARKS:

Mashed in by *JYM*

Just before through boiler left yard

Tun No. 1 *Me* DATE *Wed. Dec 3rd / 52*

MALT *89.00. Canada Malt*

HOPS	<i>15 KG 51 & 10 BG 51</i>	<i>25</i>
	<i>10 BCF 51 & 15 MCK 51 & 5 BG 51</i>	<i>30</i>
	<i>10 KG 51 & 5 BG 51 - 5 LK 51 & 5 BG 51 in hop. pack</i>	<i>25</i>
		<i>50 lbs</i>
TOTAL		

10 Salt 10 more 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>11:45 PM</i>
Malt all in		<i>148°</i>	<i>12:20 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:40 "</i>
Finished mashing		<i>157°</i>	<i>12:53 "</i>
Set taps		<i>152°</i>	<i>1:22 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>2:00 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>3:50</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.7* %

EVAPORATION *8* Bbbs. LAST RUN *0.6* %

OUT *180* Bbbs. KETTLE TEST *11.98* %

YEAST *from. Beem # 277*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12:07</i>	<i>Dec 3rd / 52</i>
BEER INTO CELLAR	<i>185</i>	<i>2:35</i>	<i>Tues Dec 9 / 52</i>

REMARKS: Mashed in by: *BR*

288

BREW 288

Tun No. 2

de

DATE *Wed Dec 3rd 1952*

MALT *8900 Canada Malt*

HOPS *15 KG 51 + 10 BG 51*

10 BCF 51 + 15 EK 51 + 5 DG 51

10 KG 51 + 5 BG 51 + 5 EK 51 + 5 DG 51 in Hop Jack

25

30

25

JATOT

TOTAL

80 LBS.

10# Salt, 10# Mann, 25# Burton Salt,

WATER

REWAY

	Bbbs.	Temp.	Time
Mashing in	78	161°	7.05 A.M.
Malt all in		147°	7.35 "
Underlet <i>2 min steam</i>	16	210°	8.00 "
Finished mashing		156°	8.12 "
Set taps		157°	8.42 "
Sparge	139	168°	9.20 "
Hop	6	170°	1.15 "
TOTAL	229		

INTO KETTLE *188* Bbbs. FIRST RUN *19.5* %

EVAPORATION *8* Bbbs. LAST RUN *1.2* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *From Brew # 278*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.0%</i>	<i>Wed Dec 3rd</i>
BEER INTO CELLAR	<i>184</i>	<i>2.05</i>	<i>Tues Dec 9</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 3

DATE *Thu Dec 11 1932*

MALT	<i>96.00 Canada Malt</i>	
HOPS	<i>15 KG 51 & 15 BG 51</i>	<i>30</i>
	<i>10 BG 51 & 10 BG 51 & 10 EK 51</i>	<i>30</i>
	<i>15 EK 51 - 5 BG 51 & 5 KG 51 in hop sack 25</i>	
		<i>85 lbs</i>
	TOTAL	

10 Salt 10 moss 25 Burton Salt 1 K.M.S.*

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>162°</i>	<i>11:45 PM</i>
Malt all in		<i>147°</i>	<i>12:15 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:33 "</i>
Finished mashing		<i>159°</i>	<i>12:47 "</i>
Set taps		<i>156°</i>	<i>1:17 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>2:00 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>3:45 "</i>
TOTAL	<i>240</i>		

INTO KETTLE	<i>185</i>	Bbbs.	FIRST RUN	<i>20.45</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>0.55</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>11.6</i>	%
YEAST	<i>from Brew # 279</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>11.75%</i>	<i>Dec 11 1932</i>
BEER INTO CELLAR	<i>185</i>	<i>2.4</i>	<i>Wed Dec 10</i>

REMARKS:

Mashed in by: *BS*

085

BREW 290

Tun No. 4

Stay

DATE Thurs Dec 4th 52

MALT	86.00 Canada Malt	
HOPS	15 KG 57 + 15 BG 57	30
	10 BCF 57 + 10 BG 57 + 10 BK 57	30
	15 BK 57 + 5 BG 57 + 5 KG 57 in Hop Jack	25
	TOTAL	85 LBS

10th Salt, 10th Moss, 25th Burton Salt, 1th KMS.

WATER

	Bbls.	Temp.	Time
Mashing in	76	161°	7.10 AM.
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		156°	8.17 "
Set taps		154°	8.47 "
Sparge	146	168°	9.27 "
Hop	6	170°	1.30 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 19.7 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 11.6 %

YEAST From Barrow # 280

	Bbls.	Bolling	Date
WORT INTO FERMENTER	197	11.8%	Thurs Dec 4 th
BEER INTO CELLAR	182	2.1	Wed Dec 10

REMARKS:

Mashed in by: JEM

BREW 291

Tun No. 5

DATE Fri Dec 5 1932

MALT 89.00 Canada Malt

HOPS 15 KG 51 & 10 BG 51	25
10 BC 51 & 15 EK 51 & 5 BG 51	30
10 KG 51 & 5 BG 51 - 5 EK 51 & 5 BG 51 in Log	25
TOTAL	80 lbs

10 mass 10 Salt 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	11:45 AM
Malt all in		148°	12:15 AM
Underlet 2 min Steam	16	210°	12:35 "
Finished mashing		157°	12:47 "
Set taps		153°	1:17 "
Sparge	140	169°	2:00 "
Hop	6	170°	3:45 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.6 %

EVAPORATION 8 Bbbs. LAST RUN 0.2 %

OUT 190 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew # 282

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	12.0%	Dec 5 1932
BEER INTO CELLAR	183	2.35	thurs Dec 11

REMARKS:

Mashed in by: BR

185

BREW 292

Tun No. 6

Ale

DATE Fri Dec 5 '52

MALT	8900 Canada Malt	
HOPS	15 KG. 57 + 10 BA. 57	25
	10 BCP. 57 + 15 EK. 57 + 5 BA. 57	30
	10 KG. 57 + 5 B.G. 57 = 5 EK. 57 + 5 B.G. 57 in H ₂ O	25
TOTAL		80 LBS.
	10 # Salt 10 # Mash. 25 # Burton Salt	

WATER

RETAIN

	Bbbs.	Temp.	Time
Mashing in	78	162°	7.05 AM
Malt all in		148°	7.25 "
Underlet 27 min Steam	16	210°	8.00 "
Finished mashing		156°	8.11 "
Set taps		154°	8.41 "
Sparge	140	168°	9.21 "
Hop	6	170°	1.15 PM
TOTAL	240		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.0	%
EVAPORATION	8	Bbbs.	LAST RUN	1.2	%
OUT	180	Bbbs.	KETTLE TEST	11.9	%
YEAST	From Brew # 282				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	195	12.0%	Fri Dec 5 '52
BEER INTO CELLAR	184	2.35	Thurs Dec 11

REMARKS:

Mashed in by: JHM

Tun No. 7

Alle

DATE *Mon Dec 8th 52*

MALT *8900 Canada Malt*

HOPS *15 KG 57 + 10.86 57*

25

10.86 57 + 15.86 57 + 5.86

30

10 KG 57 + 5.86 57 = 5.86 57 + 5.86 57 in Hop Jack

25

TOTAL

80.25

10 # Salt, 10 # Mash, 25 # Burton Salt,

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>11.40 AM</i>
Malt all in		<i>148°</i>	<i>12.10 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>156°</i>	<i>12.46 "</i>
Set taps		<i>154°</i>	<i>1.16 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.55 "</i>
Hop	<i>6</i>	<i>170°</i>	<i>3.45 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.7* %
 EVAPORATION *8* Bbls. LAST RUN *1.0* %
 OUT *180* Bbls. KETTLE TEST *12.0* %

YEAST *From Brew #253*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>11.9 90</i>	<i>Mon Dec 8th</i>
BEER INTO CELLAR	<i>185</i>	<i>1.9</i>	<i>Mon Dec 15th</i>

REMARKS:

Mashed in by: *WJ*

Tun No. 8

DATE Mon. Dec 9th 53

MALT	89.00 Canada Malt	
HOPS	15 KG. 51 & 10. BB. 51	25
	10. R.C.F. 51 & 15. L.K. 51 & 5. BB. 51	30
	10. KG. 51 & 3. BB. 51 - 5. L.K. 51 & 5. BB. 51 in hop pack	25
TOTAL		90 lbs

10. Salt 10. Moss 20. Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	79	162°	7:15 AM
Malt all in		148°	7:50 "
Underlet 9 min Steam	16	210°	8:10 "
Finished mashing		159°	8:22 "
Set taps		157°	8:52 "
Sparge	140	165°	9:27 "
Hop	6	170°	1:00 PM
TOTAL	240		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.3	%
EVAPORATION	8	Bbbs.	LAST RUN	1.0	%
OUT	180	Bbbs.	KETTLE TEST	12.0	%
YEAST	from Beem # 283				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193	10.190	Dec 9 th 53
BEER INTO CELLAR	184	2.5	Mon Dec 15

REMARKS:

Mashed in by: [Signature]

BREW 295

Tun No. 9

DATE *Thu Dec 9 1882*

MALT *8900 Canada Malt*

HOPS *15 KG 57 + 10 BG 57* 25

10 BCF 57 + 15 EK 57 + 5 BG 57 20

10 KG 57 + 5 BG 57 + 5 EK 57 + 5 BG 57 in 4g Tank 25

TOTAL

TOTAL

80 LBS.

10 # Salt, 10 # Mash, 25 # Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	162°	11.40 AM
Malt all in		148°	12.10 AM
Underlet <i>2 min Steam</i>	16	210°	12.25 "
Finished mashing		157°	12.47 "
Set taps		155°	1.47 "
Sparge	138	168°	1.55 "
Hop	6	170°	5.45 "
TOTAL	240		

INTO KETTLE *188* Bbbs. FIRST RUN *19.8* %

EVAPORATION *8* Bbbs. LAST RUN *0.95* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 285*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>11.95.00</i>	<i>Thu Dec 9</i>
BEER INTO CELLAR	<i>184</i>	<i>2.2</i>	<i>two Dec 16</i>

REMARKS:

Mashed in by: *JM*

285

BREW 296

Tun No. 1

STAG

Ale

DATE Tues. Dec 9th 22

MALT 89.00 Canada Malt

HOPS 15.00 51.9 10.00 51.9

10.00 51.9 7.15 51.9 3.00 51.9

10.00 51.9 3.00 51.9 - 5.00 51.9 5.00 51.9 in hop jars 2.25

80 lbs

LAWT

TOTAL

10.00 Salt 10.00 Malt 35.00 Benton Salt

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	80	161°	7:10 AM
Malt all in		149°	7:45 "
Underlet 3 min Steam	16	210°	8:05 "
Finished mashing		159°	8:17 "
Set taps		157°	8:47 "
Sparge	135	168°	9:22 "
Hop	6	170°	1:00 PM
TOTAL	340		

INTO KETTLE 188 Bbls. FIRST RUN 20.25 %

EVAPORATION 5 Bbls. LAST RUN 1.0 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST from Brew # 286

	Bbls.	Balling	Date
WORT INTO FERMENTER	193	11.9 %	Dec 9th/22
BEER INTO CELLAR	184	2.4	Tues Dec 11

REMARKS:

Mashed in by: BX

BPC 1988

BREW 297

Tun No. 2

5 day

DATE Wed Dec 10 1952

MALT 86.00 Canada Malt

HOPS 15 KG 57 + 15 BG 57 20

10 BCF 57 + 10 BG 57 + 10 BK 57 20

15 BK 57 = 5 BG 57 + 5 KG 57 in Hop Jack 25

TOTAL 85 LBS

10# Salt, 10# moss, 25# Burton Salt, 1# K.M.S

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.40 AM
Malt all in		148°	12.10 AM
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		156°	12.45 "
Set taps		154°	1.15 "
Sparge	140	168°	1.50 "
Hop	5	170	5.40 "
TOTAL	239		

INTO KETTLE 188 Bbbs. FIRST RUN 19.4 %

EVAPORATION 8 Bbbs. LAST RUN 0.75 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST From Brew # 296. 2289

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	11.60%	Wed Dec 10 52
BEER INTO CELLAR	184	2.1	Wed Dec 17

REMARKS:

Mashed in by: *[Signature]*

785 2800

BREW 298

Tun No. 3

Stag

DATE used Dec. 10th 1912

MALT	89.00 Canada Malt	
HOPS	15 KG. 51 & 15 BG. 51	30
	10.0 L.F. 51 & 10 BG. 51 & 10 L.K. 51	30
	15 L.K. 51 & 5 BG. 51 & 5 KG. 51 in hop pack 25	85-163
TOTAL		

10 Sals 10 more 25 Burton Sals 7 H.M.S.

WATER

BETA

	Bbbs.	Temp.	Time
Mashing in	74	163°	7:15 AM
Malt all in		147°	7:50 "
Underlet Semi Steam	16	210°	8:10 "
Finished mashing		158°	8:30 "
Set taps		156°	8:42 "
Sparge	140	168°	9:20 "
Hop	5	170°	1:00 PM
TOTAL	239		

INTO KETTLE 188 Bbbs. FIRST RUN 19.7 %

EVAPORATION 8 Bbbs. LAST RUN 0.3 %

OUT 190 Bbbs. KETTLE TEST 11.6 %

YEAST from Beem # 287

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	184	11.5%	Dec. 10 th 1912
BEER INTO CELLAR	183	2.5%	Wed. Dec. 25

REMARKS:

Mashed in by: BR

008 238

BREW 299

Tun No. 16

LAGER

DATE Sun Dec 11 1932

MALT 79.00 Canada Malt

HOPS 15 BC 51 9 10 BG 51

25

15 KG 51 9 10 LK 51

22

15 LK 51 9 5 KG 51 - 5 BG 51 in hop sack

25

75 16 1/2

TOTAL

10 Salt 10 moss 25 Burton Salt

WATER

Bbls. Temp. Time

Mashing in

70

164°

7:07 AM

Malt all in

15:10

7:37 "

Underlet 2 min Steam

14

210°

7:57 "

Finished mashing

160°

8:10 "

Set taps

159°

8:40 "

Sparge

139

168°

9:15 "

Hop

H

170°

1:07 PM

TOTAL

217

INTO KETTLE 170 Bbls. FIRST RUN 20.2 %

EVAPORATION 10 Bbls. LAST RUN 0.4 %

OUT 160 Bbls. KETTLE TEST 11.75 %

YEAST from Becc # 284

Bbls. Balling Date

WORT INTO FERMENTER

11.7

Dec 11 1932

BEER INTO CELLAR

164

3.0

Sat Dec 20

REMARKS:

Mashed in by: BR

005

BREW 300

Tun No. 4

Ab

DATE Fri Dec 12 1952

MALT	89.00 Canada Malt	
HOPS	15 KG ₅₇ + 10 BG ₅₇	25
	10 BCP ₅₇ + 15 BK ₅₇ + 5 BG ₅₇	30
	10 KG ₅₇ + 5 BG ₅₇ = 5 BK ₅₇ + 5 BG ₅₇ in Hop Tank	25
TOTAL		80 LBS.

10# Salt, 10# Mash, 25# Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80	161°	7.10 AM
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		158°	8.16 "
Set taps		158°	8.46 "
Sparge	138	168°	9.26 "
Hop	6	170°	1.00 PM
TOTAL	240		

INTO KETTLE	188	Bbls.	FIRST RUN	19.6	%
EVAPORATION	8	Bbls.	LAST RUN	1.0	%
OUT	180	Bbls.	KETTLE TEST	11.8	%
YEAST	From Brew # 293				

	Bbls.	Balling	Date
WORT INTO FERMENTER	193	11.90%	Fri Dec 12 52
BEER INTO CELLAR	183	2.0	Thu Dec 18

REMARKS:

Mashed in by: *JM*

BREW 301

Tun No. 5

DATE *Mon Dec 15 1952*

MALT *8900 Canada Malt*

HOPS *15 KG 57 + 10 BG 57*

25

10 BCC 57 + 15 EK 57 + 5 BG 57

30

10 KG 57 + 5 BG 57 = 5 EK 57 + 5 BG 57 in Hop Tank

25

TOTAL

80 LBS

10# Salt, 10# more, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	11.30 PM
Malt all in		148°	12.00 AM
Underlet <i>2 min 5 turn</i>	16	210°	12.25 AM
Finished mashing		158°	12.37 ..
Set taps		156°	1.07 ..
Sparge	138	168°	1.47 ..
Hop	4+26	170	5.45 ..
TOTAL	240		

INTO KETTLE *188* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *From Brew # 295*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>195</i>	<i>12.0 90</i>	<i>Mon Dec 15</i>
BEER INTO CELLAR	<i>185</i>	<i>2.0</i>	<i>Sat Dec 20</i>

REMARKS:

Mashed in by: *JFM*

100

BREW 302

Tun No. 6

DATE *Mon. Dec. 15. 1952*MALT *89.00. Canada Malt.*HOPS *15 KG 51. 9 10. BG 51.**10. BG 51. 9 15. LG 51. 9 5. BG 51.**10. KG 51. 4 3. BG 51. - 5.5K 51. 4 5. BG 51. in hop sack 25.*

80 lbs

TOTAL

10. Salt 10. moss. 25. Burton salts

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	78	162°	7.10 AM
Malt all in		147°	7.45 "
Underlet 3 min. Steam	16	210°	8.05 "
Finished mashing		157°	8.17 "
Set taps		155°	8.47 "
Sparge	146	169°	9.22 "
Hop	472	170°	1.00 PM
TOTAL	246		

INTO KETTLE *188* Bbbs. FIRST RUN *20.65* %EVAPORATION *8* Bbbs. LAST RUN *0.7* %OUT *180* Bbbs. KETTLE TEST *11.95* %YEAST *from: Brew # 296*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.15.52</i>	<i>Dec. 15. 1952</i>
BEER INTO CELLAR	<i>184</i>	<i>2.5</i>	<i>Mon Dec 22</i>

REMARKS:

Mashed in by: *SR*

BREW 303

Tun No. 7

5 top

DATE June Dec 16 1952

MALT	86.00 Canada Malt	
HOPS	15 KG 57 + 15 BG 57	3.0
	10.8 CR 57 + 10.8 G 57 + 10.8 K 57	3.0
	1.5 E K 57 = 5.8 G 57 + 5.7 K 57 in Hop Jack	2.5
	TOTAL	85 LBS.

10 # Salt, 10 # Mass, 2.5 # Brewster Salt, 1 # M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	11:45 P.M.
Malt all in		148°	12:15 A.M.
Underlet 2 min steam	16	210°	12:40 "
Finished mashing		158°	12:52 "
Set taps		156°	1:22 "
Sparge	144	168°	2:00 "
Hop	H+2	170°	5:45 "
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	8	Bbbs.	LAST RUN	1.0	%
OUT	180	Bbbs.	KETTLE TEST	11.5	%
YEAST	From Brew #299				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.5590	June Dec 16 1952
BEER INTO CELLAR	184.	1.8	June Dec 27 1952

REMARKS:

Mashed in by: JFM

COG

BREW 304

Tun No. 8

Stag

DATE Tues Dec. 16th 1923

MALT 86.00. Canada malt

HOPS 15. Kg. 31. 9. 13. BG 31

30

10. BG 31. 9. 10. BG 31. 9. 10. LK 31

30

15. LK 31. 5. BG 31. 9. 2. Kg. 31. in hop food.

25

85.65

TOTAL

10. Mass. 10. Salt. 25. Benton Salt. 1. Kg. S.

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	76	162°	7:05 AM
Malt all in		147°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		159°	8:14 "
Set taps		157°	8:44 "
Sparge	146	168°	9:05 "
Hop	4+2	170°	1:00 PM
TOTAL	244		

INTO KETTLE 188 Bbbs. FIRST RUN 20.25 %

EVAPORATION 8 Bbbs. LAST RUN 0.5 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST from Brew # 296

	Bbbs.	Balling	Date
WORT INTO FERMENTER	195	11.7	9/1
BEER INTO CELLAR	185	2.4	Monday Dec. 23

REMARKS:

Mashed in by: BR

Tun No. 9

Alb

DATE *Wed Dec 17 1952*

MALT *8900 Canada Malt*

HOPS *15 KG₅₇ + 10 BG₅₇*

10 BCF₅₇ + 15 EK₅₇ + 5 BG₅₇

10 KG₅₇ + 3 BG₅₇ = 5 EK₅₇ + 5 BG₅₇ in Hop Jack

JATOT

TOTAL

80 LBS

10 # Salt, 10 # Mash, 2.5 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>162°</i>	<i>11.40 PM</i>
Malt all in		<i>148°</i>	<i>12.10 AM</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>155°</i>	<i>12.46 "</i>
Set taps		<i>156°</i>	<i>1.16 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.56 "</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>5.45 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.6* %

EVAPORATION *8* Bbbs. LAST RUN *1.1* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew #297*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>194</i>	<i>11.95²</i>	<i>Wed Dec 17²</i>
BEER INTO CELLAR	<i>186</i>	<i>1.9</i>	<i>Tues Dec 23.</i>

REMARKS:

Mashed in by *JM*

608

BREW 306

Tun No. 1

ale

DATE *Wed. Dec. 17, 1902*

MALT *8900. Canada Malt*

HOPS *15 Kg 51 & 10 BG 51* 25

10 BG 51 & 15 LK 51 & 5 BG 51 30

10 Kg 51 & 5 BG 51 - 5 LK 51 & 5 BG 51 in hogg 25

80 lbs

TOTAL

10 Salt 10 Moss 25 Burton Salt

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	90	162°	7.10 AM
Malt all in		148°	7.45 "
Underlet <i>3 min Steam</i>	16	210°	8.05 "
Finished mashing		159°	8.17 "
Set taps		157°	8.47 "
Sparge	140	165°	9.28 "
Hop	42	170°	11.5 PM
TOTAL	242		

INTO KETTLE *188* Bbls. FIRST RUN *20.2* %

EVAPORATION *8* Bbls. LAST RUN *0.75* %

OUT *180* Bbls. KETTLE TEST *12.0* %

YEAST *from Brew #297*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.02</i>	<i>Dec. 17, 1902</i>
BEER INTO CELLAR	<i>184 -</i>	<i>2.5</i>	<i>two Dec 23</i>

REMARKS:

Washed in by: *AK*

Tun No. 2

de

DATE *Thurs Dec 18 1952*

MALT *89.00 Canada Malt*

HOPS *15 KG. 51 + 10 BG. 51*

10. BCF. 51 + 15 EK. 51 + 5 BG. 51

11 KG. 51 + 5 BG. 51 = 5 EK. 51 + 5 BG. 51 in 1/2 T. 51

25

30

25

80 LBS.

JATO

TOTAL

10 # Salt, 10 # max, 25 # Cryst. Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.25 AM
Malt all in		148°	12.05 PM
Underlet <i>2 min Steam</i>	16	210°	12.30 "
Finished mashing		158°	12.42 "
Set taps		156°	1.12 "
Sparge	142	168°	1.52 "
Hop	4+2	170°	5.45 "
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *20.1* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *11.8* %

YEAST *From Brew # 299*

	Bbbs.	Baling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.0 00</i>	<i>Thurs Dec 18 52</i>
BEER INTO CELLAR	<i>184</i>	<i>2.0 %</i>	

REMARKS:

Mashed in by: *JFM*

506

BREW 308

Tun No. 3

Alle

DATE *Sun. Dec 19th 1932*

MALT	<i>89.00. Canada Malt</i>	
HOPS	<i>15 Kg 51 & 10 BG</i>	<i>25.</i>
	<i>10 BG 1/2 5 L K 51 & 5 BG 51</i>	<i>30.</i>
	<i>10 Kg 31 & 5 BG 51 - 5 L K & 5 BG 51 in hop sack</i>	<i>25.</i>
		<i>80 lbs.</i>
	TOTAL	
	<i>10 Salt</i>	<i>10. mms.</i>
		<i>25. Burton Salt</i>

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>7:15 AM</i>
Malt all in		<i>148°</i>	<i>7:50 "</i>
Underlet <i>Janin. Simon</i>	<i>16</i>	<i>210°</i>	<i>8:10 "</i>
Finished mashing		<i>158°</i>	<i>8:22 "</i>
Set taps		<i>156°</i>	<i>8:53 "</i>
Sparge		<i>168°</i>	<i>9:30 "</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>11:5 PM</i>
TOTAL			

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>19.7</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>1.1</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>11.9</i>	%
YEAST	<i>from Brew #294</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>195</i>	<i>11.9 90</i>	<i>Dec 19th 1932</i>
BEER INTO CELLAR	<i>184 -</i>	<i>2.3 90</i>	

REMARKS: Mashed in by: *BA*

018 BREW

BREW 309

Tun No. 4

Stag

DATE Fri Dec 9 1852

MALT 86.00 Canada Malt

HOPS 15 AG. 57 + 15 BG. 57 30

10 BCC. 57 + 10 BG. 57 + 10 BK. 57 20

15 BK. 57 = 5 BG. 57 + 5 BK. 57 in Hop Jack 25

TOTAL 85.185

10 # Salt, 10 # max, 25 # Burton Salt, 1 # KMS

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	12.05 AM
Malt all in		145	12.32 "
Underlet 2 min Steam	16	210°	12.55 "
Finished mashing		157°	1.10 "
Set taps		155°	1.40 "
Sparge	142	165°	2.20 "
Hop	42	170°	6.15 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.0 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 150 Bbbs. KETTLE TEST 11.4 %

YEAST From Brew # 200

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194	11.47%	Fri Dec 9 1852
BEER INTO CELLAR	185	2.2	Sat Dec 27

REMARKS: Mashed in by: JHM

000 BREW

BREW 310

Tun No. 16

LAGER

DATE Mon. Dec. 22nd / 52

MALT	79.00 Canada Malt	
HOPS	15. B.C. 31 & 10. B.G. 31	25'
	15. K.G. 31 & 10. L.K. 31	25'
	15. L.K. 31 - 2. K.G. 31 & 2. B.G. 31 in top. jack.	25'
		75' 16s
TOTAL		
	10. Salt	10. moss
		25. Burton Salt

WATER

STAY

	Bbls.	Temp.	Time
Mashing in	70	166°	7:10 AM
Malt all in		150°	7:40 "
Underlet <i>Jamin Secom</i>	14	210°	8:00 "
Finished mashing		159°	8:14 "
Set taps		157°	8:44 "
Sparge	130	165°	9:20 "
Hop		170°	1:00 PM
TOTAL	218		

INTO KETTLE	170	Bbls.	FIRST RUN	19.9	%
EVAPORATION	10	Bbls.	LAST RUN	0.35	%
OUT	160	Bbls.	KETTLE TEST	11.6	%

YEAST *from Brew #299*

	Bbls.	Balling	Date
WORT INTO FERMENTER		11.7 5/10	Dec 22 nd / 52
BEER INTO CELLAR	164	3.1 7/0	Dec 31 / 52

REMARKS:

Mashed in by: *BR*

5130

BREW 311

Tun No. 5

Stay

DATE Tues Dec 27th 2

MALT	86.00 Canada Malt	
HOPS	15 KG 57 + 15 BG 57	20
	10.86 57 + 10.86 57 + 10.86 57	30
	15.86 57 = 5 BG 57 + 5 KG 57 in Hop Jack	25
		85.20

10# Salt 10# Marsh, 25# Burton Salt, 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	7.15 AM
Malt all in		148°	7.43 ..
Underlet 2 min Steam	16	210°	8.08 ..
Finished mashing		158°	8.20 ..
Set taps		156°	8.50 ..
Sparge	14.6	168°	9.30 ..
Hop	4+2	170°	1.00 PM.
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 8 Bbls. LAST RUN 1.1 %

OUT 180 Bbls. KETTLE TEST 11.6 %

YEAST From Brew # 302

	Bbls.	Baling	Date
WORT INTO FERMENTER	192	11.4 50	Tues Dec 27 th
BEER INTO CELLAR	189	2.2	Tues Dec 30

REMARKS:

Mashed in by: *JM*

118

BREW 312

Tun No. 6

DATE Mon. Dec 29th 1932

MALT 89.00. *ale* Canada Malt

HOPS 15 KG 51 + 10 BG 51 25.

10 BG 51 + 15 LK 51 + 5 BG 51 30.

10 KG 51 + 5 BG 51 - 5 LK 51 + 5 BG 51 in hop pack 25.

80 lbs

TOTAL

10 Salt. 10 Moss. 35 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	161°	7:10 AM
Malt all in		147°	7:40 "
Underlet 2 min <i>Sicum</i>	16	210°	8:00 "
Finished mashing		157°	8:14 "
Set taps		155°	8:44 "
Sparge	144	168°	9:22 "
Hop	442	170°	1:15 PM
TOTAL	744		

INTO KETTLE 188 Bbbs. FIRST RUN 21.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.05 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST *from Brew #301*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194	12.070	Dec 29 th 1932
BEER INTO CELLAR	181	2.4	Jan 5

REMARKS:

Mashed in by: *BT*

BCC VERB

BREW 313

Tun No. 7

Alc

DATE *June Dec 30 1952*

MALT *89.00 Canada Malt*

HOPS *15 KG 57 + 10 BG 57*

10 BCF 57 + 15 ER 57 + 5 BG 57

10 KG 57 + 5 BG 57 = 2.2 KG 57 + 5.8 G 57 in Hop Jack

25
20
25
80 LBS

JATOT

TOTAL

10 # Salt 10 # mash, 25 # Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	80	160°	7.10 AM
Malt all in		148°	7.40 ..
Underlet <i>2 min steam</i>	16	210°	8.05 ..
Finished mashing		156°	8.16 ..
Set taps		154°	8.46 ..
Sparge	147	168°	9.26 ..
Hop	422	170°	1.30 PM
TOTAL	244		

INTO KETTLE *188* Bbbs. FIRST RUN *20.7* %

EVAPORATION *8* Bbbs. LAST RUN *1.45* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *7 from Brevin # 309*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192</i>	<i>12.070</i>	<i>June Dec 30th</i>
BEER INTO CELLAR	<i>182</i>	<i>2.6%</i>	<i>Two Jan 6</i>

REMARKS:

Mashed in by: *J/M*

BREW 314

Tun No. 8

DATE Wed Dec 31st 52

MALT 86.00 Canada Malt

HOPS 10 KG 57 + 10 B.G. 57

10 B.C.P. 57 + 10 B.G. 57 + 10 E.K. 57

15 E.K. 57, 20 B.G. 57 + 5 KG 57 in Hop Sack

TOTAL

80 LBS.

10# Salt, 10# Mash, 2.5 Burton Salt, 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	160°	11.36 AM.
Malt all in		148°	12.08 AM.
Underlet 2 min Steam	16	210°	12.33 "
Finished mashing		158°	12.45 "
Set taps		156°	1.15 "
Sparge	144	168°	1.55 "
Hop	4+2	170°	5.45 "
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 20.0 %

EVAPORATION 8 Bbls. LAST RUN 1.2 %

OUT 180 Bbls. KETTLE TEST 11.5 %

YEAST From Brew # 3024204

	Bbls.	Bolling	Date
WORT INTO FERMENTER	193	11.5.57	Wed Dec 31 st
BEER INTO CELLAR	184 -	2.35	Wed Jan 7

REMARKS:

Mashed in by: JHM

5# B.G. cut off first hops

No Portwine;

ALC 388

BREW 315

Tun No. 9

DATE Jan. 2nd/53

MALT	89.00 Canada Malt	
HOPS	13 KG 51 + 10 BG 51	25
	10 BC F 51 + 15 LK 51 + 5 BG 51	30
	10 KG 51 + 5 BG 51 - 5 LK 51 + 5 BG 51 in Lager Jack 25	
		80.165
TOTAL		

10 Salt 10 more 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	7.10 AM
Malt all in		148°	7.42 "
Underlet 2 min Steam	16	210°	8.02 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	1.44	169°	9.25 "
Hop	4.42	170°	1.00 PM
TOTAL	2.44		

INTO KETTLE 188 Bbbs. FIRST RUN 21.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 190 Bbbs. KETTLE TEST 12.0 %

YEAST from Brew #306

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.8	12.0 070	Jan. 2nd/53
BEER INTO CELLAR	183.	2.8	Friday Jan. 9.

REMARKS:

Mashed in by: *BA*

Tun No. 1

Stage

DATE Mon Jan 5th 53

MALT 8600 Canada Malt

HOPS 15 KG 57 + 10 BG 51

25

10 BG 57 + 10 BG 57 + 10 EK 57

30

15 EK 57 = 5 BG 57 + 5 KG 57 in Hop Back

25

TOTAL

80 LBS.

10th Salt, 10th Mash, 25th Burton Salt, 1th H.M.S.

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	78	161°	7.05 AM
Malt all in		148°	7.37 ..
Underlet 2 min Steam	16	210°	8.02 ..
Finished mashing		158°	8.14 ..
Set taps		156°	8.44 ..
Sparge	142	168°	9.24 ..
Hop	4+2	170°	1.00 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST From Brew # 312

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.7	11.75.00	Mon Jan 5 th
BEER INTO CELLAR	182	2.0	Mon Jan 12

REMARKS: Mashed in by: J.M.

5th 26. cut off first hops

10th Burton

Tun No. 2 *al.* DATE *Tues. Jan. 6th 1913*

MALT	<i>89.00. Canada Malt</i>	
HOPS	<i>15 Kg. 51 & 10 BG 51</i>	<i>25.</i>
	<i>10 BG 51 & 15 LK 51 & 5 BG 51</i>	<i>30.</i>
	<i>10 Kg. 51 & 5 BG 51 - 5 LK 51 & 5 BG 51 in hop pack.</i>	<i>25.</i>
		<i>80.16's</i>
TOTAL		

10 Salt 10 moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7:10 AM</i>
Malt all in		<i>148°</i>	<i>7:40 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>155°</i>	<i>8:45 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:23 "</i>
Hop	<i>442</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *21.15* %
 EVAPORATION *8* Bbbs. LAST RUN *0.9* %
 OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *from Brew # 313*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189.7</i>	<i>12.15.970</i>	<i>Jan. 6th 1913</i>
BEER INTO CELLAR	<i>184.</i>	<i>2.4</i>	<i>Tues. Jan 13.</i>

REMARKS:

Mashed in by: *BA*

Tun No. 3

de

DATE *Wed Jan 7 1914*

MALT *8900 Canada Malt*

HOPS *15 KG 57 + 10 BG 57*

2.5

10 B.C.F. 57 + 10 E.K. 57 + 5 B.G. 57

3.0

10 KG 57 + 5 B.G. = 5 E.K. 57 + 5 B.G. 57 in Hop Jack

2.5

TOTAL

80 LBS.

10# Salt, 10# Mass, 2.5# Burton Salt

WATER

Bbls.

Temp.

Time

Mashing in

78

161°

7.06 AM

Malt all in

148°

7.34 "

Underlet *2 min Steam*

16

210°

7.59 "

Finished mashing

158°

8.11 "

Set taps

156°

8.41 "

Sparge

144

168°

9.21 "

Hop

4+2

170°

1.15 PM

TOTAL

244

INTO KETTLE

188

Bbls.

FIRST RUN

20.5

%

EVAPORATION

8

Bbls.

LAST RUN

1.2

%

OUT

180

Bbls.

KETTLE TEST

12.0

%

YEAST *From Brew # 314*

Bbls.

Balling

Date

WORT INTO FERMENTER

192

12.150

Wed Jan 7 14

BEER INTO CELLAR

182

1.95

Wed Jan 14

REMARKS:

Mashed in by *J.M.*

Tun No. 4

DATE *Thu. Jan. 8th 1953*

MALT	<i>89.00. Canada Malt</i>	
HOPS	<i>15 KG 51. & 10 BG 51</i>	<i>25</i>
	<i>10 BG 51. & 15 LK 51. & 5 BG 51</i>	<i>30</i>
	<i>10 KG 51. & 5 BG 51 - 5 EK 51. & 5 BG 51 in hop pack.</i>	<i>25</i>
		<i>80.165</i>
TOTAL		

10 Salt. 10 moss. 25 Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>165°</i>	<i>7:10 AM</i>
Malt all in		<i>148°</i>	<i>7:45 "</i>
Underlet <i>2 min. Secom</i>	<i>16.</i>	<i>210°</i>	<i>8:05 "</i>
Finished mashing		<i>157°</i>	<i>8:17 "</i>
Set taps		<i>155°</i>	<i>8:47 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:24 "</i>
Hop	<i>442</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *20.8* %

EVAPORATION *8* Bbls. LAST RUN *0.45* %

OUT *180* Bbls. KETTLE TEST *12.05* %

YEAST *from Brew # 315*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>183.2</i>	<i>12.05.90</i>	<i>Jan. 8. 1953</i>
BEER INTO CELLAR	<i>183</i>	<i>2.45</i>	<i>thru Jan 15.</i>

REMARKS:

Mashed in by: *BR*

018

BREW 320

Tun No. 5

S. Toy

DATE *Fri Jan 9 1899*

MALT *8600 Canada Malt*

HOPS *10 KG. 57 + 10 BQ. 57*

25

10 B.C.F. 57 + 10 B.Q. 57 + 10 E.K. 57

30

15 E.K. 57 = 5 B.Q. 57 + 5 K.G. 57 in Hop Jack

25

TOTAL

80 LBS.

10th Salt, 10th moss, 25th Burton Salt

1th K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>7.08 AM</i>
Malt all in		<i>148°</i>	<i>7.38 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.03 ..</i>
Finished mashing		<i>158°</i>	<i>8.15 ..</i>
Set taps		<i>156°</i>	<i>8.45 ..</i>
Sparge <i>2x</i>	<i>144</i>	<i>168°</i>	<i>9.25 ..</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>12.45 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.8* %

EVAPORATION *8* Bbls. LAST RUN *0.9* %

OUT *180* Bbls. KETTLE TEST *11.5* %

YEAST *From brew # 313*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>184</i>	<i>11.55³⁰</i>	<i>Fri Jan 9th</i>
BEER INTO CELLAR	<i>184 -</i>	<i>2.15</i>	<i>Thurs Jan 15</i>

REMARKS:

Mashed in by: *J.M.*

888

BREW 321

Tun No. 6

Mc

DATE *Monday 12/12/33*

MALT *89.80 Canada Malt*

HOPS	<i>15 KG 31 & 10 BG 31</i>	<i>25</i>
	<i>10.5 EK 31 & 15 EK 31 & 5 BG 31</i>	<i>30</i>
	<i>10 KG 31 & 5 BG 31 - 5 EK 31 & 5 BG 31 in top pack</i>	<i>25</i>
		<i>80 lbs</i>
TOTAL		

10 Sals 10 Moss 25 Burton Sals

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>11:40 PM</i>
Malt all in		<i>148°</i>	<i>12:12 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12:32 "</i>
Finished mashing		<i>137°</i>	<i>12:45 "</i>
Set taps		<i>155°</i>	<i>1:15 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>1:55 "</i>
Hop	<i>492</i>	<i>170°</i>	<i>6:00 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *21.0* %

EVAPORATION *8* Bbbs. LAST RUN *0.45* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *from Brew #316*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>1.205%</i>	<i>Jan 12/33</i>
BEER INTO CELLAR	<i>184-</i>	<i>2.4</i>	<i>12/19/33</i>

REMARKS: Mashed in by: *SK*

Tun No. 7

DATE Mon. Jan. 12th / 23

MALT	89.00. Canada Malt	
HOPS	15. KG 51. & 10. BG 51	25.
	10. BG 51. & 15. EK 51. & 5. BG 51	30.
	10. KG 51. & 5. BG 51. & 5. EK 51. & 5. BG 51. in Hipp. pot.	25.
		80. 16s.
TOTAL		

10. Sals. 10. Moss. 33. Burton Sals.

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	78	162°	5:35 AM
Malt all in		148°	6:05 "
Underlet 2 min Steam	16	210°	6:35 "
Finished mashing		159°	6:41 "
Set taps		157°	7:11 "
Sparge	144	168°	7:52.
Hop	40.2	170°	11:45.
TOTAL	244		

INTO KETTLE 198 Bbls. FIRST RUN 20.4 %

EVAPORATION 8 Bbls. LAST RUN 1.4 %

OUT 180 Bbls. KETTLE TEST 12.0 %

YEAST from Brew # 316

	Bbls.	Balling	Date
WORT INTO FERMENTER	198.7	12.05%	Jan. 12 th / 23
BEER INTO CELLAR	185-	2.5-	Mon Jan 19.

REMARKS:

Mashed in by: *bx*

BREW 323

Tun No. 8

DATE *Stay* *Jan. 13/53*

MALT	96.00 <i>Canada Malt</i>	
HOPS	15 KG 51 & 10 BG 51	25
	10 BCF 51 & 10 BG 51 & 10 EK 51	30
	15 EK 51 — 5 BG 51 & 5 KG 51 in <i>Log pack</i>	25
		90 lbs
TOTAL		

10 Salt 10 mass 25 Burton Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	76	162°	11:40 AM
Malt all in		147°	12:15 AM
Underlet <i>2 min Steam</i>	16	210°	12:35 "
Finished mashing		157°	12:50 "
Set taps		153°	1:20 "
Sparge	142	168°	1:55 "
Hop	442	170°	2:50 "
TOTAL	240		

INTO KETTLE 158 Bbls. FIRST RUN 20:15 %

EVAPORATION 8 Bbls. LAST RUN 0.6 %

OUT 180 Bbls. KETTLE TEST 11:55 %

YEAST *from Brew # 317*

	Bbls.	Balling	Date
WORT INTO FERMENTER	193	11.57	<i>Jan. 13/53</i>
BEER INTO CELLAR	183	2.35	<i>later Jan 20/53</i>

REMARKS:

Mashed in by: *BT*

ESC

BREW 324

Tun No. 9

5 toz

DATE

June 17 1957

MALT 86.00 Canada Malt

HOPS 15 KG 57 + 10 KG 57

25

10 B.C.K. 57 + 10 B.G. 57 + 10 G.K. 57

30

15 B.K. 57 = 5 B.G. 57 + 5 K.G. 57 in Hop Jack

25

JATO

TOTAL

80 LBS

10 # Salt 10 # max, 25 # Burton Salt 1 # KMS

WATER

STAN

	Bbls.	Temp.	Time
Mashing in	76	160°	7.10 AM
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		158°	8.16 "
Set taps		156	8.46 "
Sparge	146	168°	9.26 "
Hop	4+2	170°	1.30 PM
TOTAL	244		

INTO KETTLE 188 Bbls. FIRST RUN 19.0 %

EVAPORATION 8 Bbls. LAST RUN 1.1 %

OUT 180 Bbls. KETTLE TEST 11.5 %

YEAST From Brew # 317

	Bbls.	Balling	Date
WORT INTO FERMENTER	193	11.75%	June 17 1957
BEER INTO CELLAR	183 -	1.95	June 20

REMARKS:

Mashed in by: J.M.

Tun No. 1

DATE *Wed. Jan. 14 1903*

MALT *89.00. Canada Malt*

HOPS *15 KG 51 & 10 BG 51*

10. BCP 31.9 15 EK 31 & 5 BG 51

10 KG 51 & 5 BG 51 - 5 EK 31 & 5 BG 51 in hogg pack.

25.

30.

80. lbs.

JATOT

TOTAL

10. Salt 10 moss. 25. Burton Salt

WATER

RETAK

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.45 PM
Malt all in		147°	12.20 AM
Underlet <i>3 min Steam</i>	16	210°	12.40 "
Finished mashing		157°	12.55 "
Set taps		153°	1.23 "
Sparge	142	168°	1.58 "
Hop	443	170°	2.50 "
TOTAL	242.		

INTO KETTLE *185* Bbbs. FIRST RUN *20.3* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *11.95* %

YEAST *from Brew # 319*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.0</i>	<i>12.070</i>	<i>Jan. 14 1903</i>
BEER INTO CELLAR	<i>183.</i>	<i>2.3</i>	<i>Wed Jan 21 1903</i>

REMARKS:

Mashed in by: *BT*

Tun No. 2

ale

DATE *wed Jan 14 1883*

MALT *89.00 Canada Malt*

HOPS *15 KG 57 + 10 BG 57*

10 BCP 57 + 15 EK 57 + 5 BG 57

10 KG 57 + 5 BG 57 + 5 EK 57 + 5 BG 57 in Hop Jar

2.5

3.0

2.5

TOTAL

80.185

10 # Salt, 10 # mass, 25 # Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>7.05 AM</i>
Malt all in		<i>148°</i>	<i>7.35 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.00 ..</i>
Finished mashing		<i>185°</i>	<i>8.12 ..</i>
Set taps		<i>156°</i>	<i>8.42 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9.22 ..</i>
Hop	<i>3+2</i>	<i>170°</i>	<i>1.45 PM</i>
TOTAL	<i>243</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.3* %

EVAPORATION *8* Bbls. LAST RUN *1.3* %

OUT *180* Bbls. KETTLE TEST *11.85* %

YEAST *From Brew # 317-318*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.95%</i>	<i>wed Jan 14 1883</i>
BEER INTO CELLAR	<i>181</i>	<i>2.</i>	<i>wed Jan 31</i>

REMARKS:

Mashed in by: *JM*

858

BREW 327

Tun No. 3

DATE *Thur Jan 13th 23*MALT *86.00 Canada Malt*HOPS *15 KG 51 & 10 BG 51*

25.

10 BG 51 & 10 EK 51 & 10 BG 51

30.

15 EK 51 - 5 BG 51 & 5 KG 51 in top grade

25.

80. lbs.

TOTAL

10 Salt 10 amm. 25 better Salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	11:43 PM
Malt all in		148°	12:15 AM
Underlet <i>3 min Steam</i>	16	210°	12:35 "
Finished mashing		157°	12:47 "
Set taps		155°	1:17 "
Sparge	142	168°	1:57 "
Hop	442	170°	2:50 "
TOTAL	242		

INTO KETTLE *188* Bbbs. FIRST RUN *20.1* %EVAPORATION *8* Bbbs. LAST RUN *0.65* %OUT *180* Bbbs. KETTLE TEST *11:55* %YEAST *from. Brew # 319*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>198.5</i>	<i>11.5%</i>	<i>Jan. 13th 23</i>
BEER INTO CELLAR	<i>183 -</i>	<i>3.</i>	<i>Thur Jan 13th 23</i>

REMARKS:

Mashed in by: *BA*

FSE 1000

BREW 328

Tun No. 4

S tag

DATE Thur Jan 15 1953

MALT 86.00 Canada Malt

HOPS 15 KG. ST. + 10. RG. ST.	25
10. B.C.E. ST. + 10. E.K. ST. + 10. B.O. ST.	30
15 E.K. ST. + 5. B.G. ST. + 5. K.E. ST. in Hop Jack	25
TOTAL	80 x 85.

10# Salt 10# mash 20# Burton Salt
1# K.N.S

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.10 AM.
Malt all in		148°	7.40 "
Underlet 2 min. Steam	16	210°	8.05 "
Finished mashing		156°	8.16 "
Set taps		156°	8.46 "
Sparge	144	168°	9.27 "
Hop	4+2	170°	1.15 PM.
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.3 %

EVAPORATION 8 Bbbs. LAST RUN 1.5 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST From Brew # 318-319

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183	11.5%	Thur Jan 15 53
BEER INTO CELLAR	181	1.9	Thur Jan 22.

REMARKS:

Mashed in by: *R.M.*

Tun No. 5

DATE Fri Jan 16 1953

MALT 89.00 Canada Malt

HOPS 15 KG 31 + 10 BG 31

10. BG 31 + 15. LK 31 + 5 BG 31

10. KG 31 + 8. BG 31 - 5 LK 31 + 5 BG 31 in Pop pack

25.

30.

25.

80.10.

TOTAL

10. Salt 10. moss 25. Burton Salt

WATER

	Bbls.	Temp.	Time
Mashing in	80.	16.2°	11.45 PM
Malt all in		14.7°	12.20 AM
Underlet <i>Jenni Seton</i>	16.	21.0°	12.40 "
Finished mashing		15.7°	12.53 "
Set taps		15.5°	1.22 "
Sparge	14.0	16.5°	2.00 "
Hop	4.2	17.0°	2.55 "
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.2 %

EVAPORATION 8 Bbls. LAST RUN 0.7 %

OUT 180 Bbls. KETTLE TEST 11.95 %

YEAST *from Secm # 320*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192	12.07°	Jan 16 1953
BEER INTO CELLAR	182 -	3.2	Friday Jan 23

REMARKS:

Mashed in by: *BA*

BSC 330

BREW 330

Tun No. 6

de

DATE Mon Jan 19 1953

MALT 8900 Canada Malt

HOPS 15 KG 57 + 10 BG 57

10 BCP 57 + 15 BK 57 + 5 BG 57

10 KG 57 + 5 BG 57 = 5 BK + 5 BG 57 in #7 Jash

25

20

25

TOTAL

80 LBS

10 #5 salt, 10 # mash, 25 # Burton Salt.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	50	160°	7.10 AM.
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	140	168°	9.26 "
Hop	4+2	170°	1.00 PM.
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 19.5 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 11.7 %

YEAST From Brew # 320-321

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	193	12.05	Mon Jan 19 53
BEER INTO CELLAR	181	2.3	Mon Jan 26 53

REMARKS:

Mashed in by: *JM*

BREW 331

Tun No. 7

DATE Tues Jan 20 1953

MALT	89.00 Canada Malt	
HOPS	15 KG 51 & 10 BG 51	25
	10 BG 51 & 15 LK 51 & 5 BG 51	30
	10 KG 51 & 5 BG 51 - 2 LK 51 & 5 BG 51 in Lager food	25
		90.165
TOTAL		
	10 Salts	
	10 Mosa	
	25 Burton Salt	

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	7:05 AM
Malt all in		148°	7:35 "
Underlet 2 Min Steam	16	210°	7:55 "
Finished mashing		157°	8:10 "
Set taps		155°	8:40 "
Sparge	140	168°	9:20 "
Hop	402	170°	1:00 PM
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.55	%
EVAPORATION	8	Bbbs.	LAST RUN	0.55	%
OUT	180	Bbbs.	KETTLE TEST	11.95	%

YEAST from Beers 383

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193	12.0%	Jan 20 1953
BEER INTO CELLAR	183	2.4	Tues Jan 27

REMARKS: Mashed in by: *BS*

166

BREW 332

Tun No. 8

ale

DATE *wed Jan 21 1953*

MALT *8960 Canada Malt*

HOPS *15 KG. ST + 10.8 G. ST*

25

10.8 G. ST + 15. E.K. ST + 5.8 G. ST

30

10 KG. ST + 5.8 G. ST = 5.8 K. ST + 5.8 G. ST in Hop Tank

25

TOTAL

80 LBS.

10# Salt, 10# mast, 25# Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>160°</i>	<i>7.10 A.M.</i>
Malt all in		<i>147°</i>	<i>7.40 "</i>
Underlet <i>2 min steam</i>	<i>16</i>	<i>210°</i>	<i>8.05 "</i>
Finished mashing		<i>157°</i>	<i>8.15 "</i>
Set taps		<i>155°</i>	<i>8.45 "</i>
Sparge	<i>140</i>	<i>168°</i>	<i>9.25 "</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>1.00 P.M.</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *19.7* %

EVAPORATION *8* Bbbs. LAST RUN *0.95* %

OUT *180* Bbbs. KETTLE TEST *11.9* %

YEAST *Anchor Brew # 325*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>11.95%</i>	<i>wed Jan 21 53</i>
BEER INTO CELLAR	<i>183 -</i>	<i>2.3</i>	<i>Wed Jan 28</i>

REMARKS:

Mashed in by: *[Signature]*

Tun No. 9

DATE *Thu Jan 22 1953*

MALT *89.00 Canada Malt*

HOPS *15 KG 31 + 10 BG 31*

25

10 BG 31, 15 KG 31 + 5 BG 31

30

10 KG 31 + 5 BG 31 - 5 KG 31 + 5 BG 31 in Lager pack 25

80.165

TOTAL

10 Salt 10 Moss 25 Benton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>50</i>	<i>161°</i>	<i>7:05 AM</i>
Malt all in		<i>147°</i>	<i>7:40 "</i>
Underlet <i>3 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>155°</i>	<i>8:45 "</i>
Sparge	<i>145</i>	<i>168°</i>	<i>9:25 "</i>
Hop	<i>42</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>247</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.45* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *190* Bbbs. KETTLE TEST *11.9* %

YEAST *from Brew # 326*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>13.0%</i>	<i>Jan 22 1953</i>
BEER INTO CELLAR	<i>183</i>	<i>2.2</i>	<i>Thu Jan 29</i>

REMARKS:

Mashed in by: *BA*

888

BREW 334

Tun No. 1

de

DATE *Fri Jan 23 1953*

MALT	<i>89 10 Canada Malt</i>	
HOPS	<i>15 KG 57 + 10 BG 51</i>	<i>25</i>
	<i>10 BCF 57 + 15 BK 57 + 5 BG 57</i>	<i>30</i>
	<i>10 KG 57 + 5 BG 57 + 5 BK 57 + 5 BG 57 in Hop Jack</i>	<i>25</i>
	TOTAL	<i>80 LBS.</i>

10# Salt, 10# maris, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>160°</i>	<i>7.10 AM.</i>
Malt all in		<i>148°</i>	<i>7.40 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.05 ..</i>
Finished mashing		<i>159°</i>	<i>8.15 ..</i>
Set taps		<i>153°</i>	<i>8.45 ..</i>
Sparge	<i>139</i>	<i>168°</i>	<i>9.25 ..</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>1.00 PM.</i>
TOTAL	<i>241</i>		

INTO KETTLE	<i>188</i>	Bbbs.	FIRST RUN	<i>9.9</i>	%
EVAPORATION	<i>8</i>	Bbbs.	LAST RUN	<i>0.8</i>	%
OUT	<i>180</i>	Bbbs.	KETTLE TEST	<i>11.9</i>	%
YEAST	<i>From Barre # 327</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>12.0%</i>	<i>Fri Jan 23 26</i>
BEER INTO CELLAR	<i>184</i>	<i>2.1</i>	<i>Friday Jan 30</i>

REMARKS: Mashed in by: *[Signature]*

BREW 335

Tun No. 2

Stag

DATE *Mon. Jan. 26. 1953*

MALT 86.00 *Canada Malt*

HOPS 15 Kg 51 & 10 BG 51

10 BCF 51 10 EK 51 & 10 BG 51

15 EK 51 - 5 BG 51 & 5 Kg 51 in *top* 25

80.165

TOTAL

10 Salts 10 more 25 Burton Salt 1 Kg 51

WATER

	Bbls.	Temp.	Time
Mashing in	76.	161°	7:10 AM
Malt all in		147°	7:40 "
Underlet 2 min Steam	16.	210°	8:00 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	142	168°	9:25 "
Hop	442.	170°	1:15 PM
TOTAL	241		

INTO KETTLE 188 Bbls. FIRST RUN 20.3 %

EVAPORATION 8 Bbls. LAST RUN 0.4 %

OUT 180 Bbls. KETTLE TEST 11.5 %

YEAST *from Brew # 331*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192	11.270	<i>Jan. 26. 1953</i>
BEER INTO CELLAR	184	3.2	<i>Mon. Feb. 2.</i>

REMARKS:

Mashed in by: *BT*

add salt 10 min after first boil

288

BREW 336

Tun No. 3

de

DATE *Tues Jan 27 1953*

MALT *8900 Canada Malt*

HOPS *15 KG 57 + 10 BG 57*

10 BCF 57 + 15 BK 57 + 5 BG 57

10 BG 57 + 5 BG 57 = 5 BK 57 + 5 BG 57 in Hop Back

<i>25</i>
<i>30</i>
<i>25</i>
<i>80 LBS</i>

TOTAL

10# Salt, 10# Mass, 25# Burton Salt

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>7.10 AM.</i>
Malt all in		<i>148</i>	<i>7.40 "</i>
Underlet <i>2 Mini Steam</i>	<i>16</i>	<i>210°</i>	<i>8.05 "</i>
Finished mashing		<i>158°</i>	<i>8.15 "</i>
Set taps		<i>156°</i>	<i>8.45 "</i>
Sparge	<i>139</i>	<i>168°</i>	<i>9.26 "</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>1.00 PM.</i>
TOTAL	<i>241</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.2* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *11.95* %

YEAST *From Brew # 332*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>194</i>	<i>12.05%</i>	<i>Tues Jan 27th</i>
BEER INTO CELLAR	<i>183 -</i>	<i>2.3</i>	<i>Tues Feb 9</i>

REMARKS:

Mashed in by: *JAM*

Tun No. 4

Stag

DATE Wed. Jan. 28th 1903

MALT	86.00. Canada malt	
HOPS	15 KG 31. & 10 BG 31	25.
	10 BG 31. & 10 EK 31. & 10 BG 31	30.
	15 EK 31. - 5 BG 31. & 5 KG 31 in hop pack	25.
		80. lbs
TOTAL		

10 Salts. 10 amms. 25. Union Salts 1st Km.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	1.61 ⁰	7.05 AM
Malt all in		1.47 ⁰	7.40 "
Underlet 2 min Steam	16	2.10 ⁰	8.00 "
Finished mashing		1.57 ⁰	8.15 "
Set taps		1.53 ⁰	8.45 "
Sparge	143	1.68 ⁰	9.23 "
Hop	44.2	1.70 ⁰	1.15 PM
TOTAL	241		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.9	%
EVAPORATION	8	Bbbs.	LAST RUN	0.7	%
OUT	180	Bbbs.	KETTLE TEST	11.6	%

YEAST from Brew. #332

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192	11.68	Jan. 28 th 1903
BEER INTO CELLAR	182	2.2	Wed. Feb. 4

REMARKS: Mashed in by: BX

add salt 15 min after first hops
A.D.M.

Tun No. 5

de

DATE *Thurs Jan 29th 1953*

MALT *8900 Canada Malt*

HOPS *15KG 57 + 10 BG 57*

25

15 BCP 57 + 10 EK 57 + 5 BG 57

20

10KG 57 + 5 BG 57 = 5EK 57 + 5BG 57 in Hop Jack

25

TOTAL

80 + BS.

10# Salt, 10# mash, 25# Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>160°</i>	<i>7.10 AM</i>
Malt all in		<i>148°</i>	<i>7.40 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.05 ..</i>
Finished mashing		<i>158°</i>	<i>8.15 ..</i>
Set taps		<i>156°</i>	<i>8.45 ..</i>
Sparge	<i>139</i>	<i>168°</i>	<i>9.27 ..</i>
Hop	<i>4+2</i>	<i>170°</i>	<i>1.15 PM</i>
TOTAL	<i>241</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.4* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *12.0* %

YEAST *From Brew # 333*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193</i>	<i>11.9%</i>	<i>Thurs Jan 29th</i>
BEER INTO CELLAR	<i>183 -</i>	<i>2.0</i>	<i>Thurs Feb 5.</i>

REMARKS:

Mashed in by: *JM*

BREW 339

Tun No. 6

Stag

DATE *Jan. 30 1933*

MALT	<i>86.00 Canada malts</i>	
HOPS	<i>15 KG 31 + 10 BG 31</i>	<i>25</i>
	<i>10 BCI 31 + 10 EK 31 + 10 BG 31</i>	<i>30</i>
	<i>15 EK 31 - 5 BG 31 + 5 KG 31 in top feed</i>	<i>25</i>
		<i>80.165</i>
TOTAL		

10 Salts 10 moss 25 Burton Salt 1.5 lbs

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>161°</i>	<i>7:00 AM</i>
Malt all in		<i>147°</i>	<i>7:40 "</i>
Underlet <i>Janin Steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>155°</i>	<i>8:45 "</i>
Sparge	<i>143</i>	<i>168°</i>	<i>9:25 "</i>
Hop	<i>402</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>241</i>		

INTO KETTLE *1.88* Bbls. FIRST RUN *21.0* %

EVAPORATION *8* Bbls. LAST RUN *0.45* %

OUT *180* Bbls. KETTLE TEST *11.65* %

YEAST *from Brew # 224*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>192.2 Bbls</i>	<i>11.7%</i>	<i>Jan. 30 1933</i>
BEER INTO CELLAR	<i>182 -</i>	<i>23</i>	<i>thru Feb 5</i>

REMARKS:

Mashed in by: *AX*

CCC

BREW 340

Tun No. 7

Seag

DATE *Mon. Feb. 2nd/53*

MALT	<i>86.00. Canada Malt</i>	
HOPS	<i>15. KG 51. & 10. BG 51.</i>	<i>25</i>
	<i>10. BG 51. & 10. LK 51. & 10. BG 51.</i>	<i>30</i>
	<i>15. LK 51. - 3. BG 51. & 3. KG 51. in top. each.</i>	<i>35</i>
TOTAL		<i>80 lbs</i>

10 Salt. 10 more. 25 Burton Salt. 17 K.O.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>76</i>	<i>161°</i>	<i>11.40 AM</i>
Malt all in		<i>147°</i>	<i>12.10 AM</i>
Underlet <i>Ami Steam</i>	<i>16</i>	<i>210°</i>	<i>12.30 "</i>
Finished mashing		<i>157°</i>	<i>12.45 "</i>
Set taps		<i>155°</i>	<i>11.5 "</i>
Sparge	<i>144</i>	<i>169°</i>	<i>1.55 "</i>
Hop	<i>402</i>	<i>170°</i>	<i>6.00 "</i>
TOTAL	<i>242</i>		

INTO KETTLE *1.58* Bbls. FIRST RUN *20.7* %

EVAPORATION *8* Bbls. LAST RUN *0.75* %

OUT *1.80* Bbls. KETTLE TEST *11.6* %

YEAST *from. Sec. # 334*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>190.7</i>	<i>11.52</i>	<i>Feb 2nd/53</i>
BEER INTO CELLAR	<i>183-</i>	<i>2.1</i>	<i>Sat Feb 7</i>

REMARKS:

Mashed in by: *DX*

Tun No. 8

Stag

DATE Mon Feb 2nd 1953

MALT	<u>86.00 Canada Malt</u>	
HOPS	<u>15 KG 51 + 10 BG 57</u>	<u>25</u>
	<u>10 BCP 57 + 10 EK 57 + 10 BG 57</u>	<u>30</u>
	<u>15 EK 57 = 5 BG 57 + 5 KG 57 in Hop Jack</u>	<u>25</u>
TOTAL		<u>80 + 85</u>

10 # Salt, 10 # malt, 25 # Burton Salt
1 # K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<u>80</u>	<u>160°</u>	<u>7.05 AM</u>
Malt all in		<u>148°</u>	<u>7.35..</u>
Underlet <u>2 min Steam</u>	<u>16</u>	<u>210°</u>	<u>8.00 ..</u>
Finished mashing		<u>157°</u>	<u>8.14 ..</u>
Set taps		<u>155°</u>	<u>8.44 ..</u>
Sparge	<u>139</u>	<u>168°</u>	<u>9.24 ..</u>
Hop	<u>4+2</u>	<u>170°</u>	<u>1.15 PM.</u>
TOTAL	<u>241</u>		

INTO KETTLE	<u>188</u>	Bbbs.	FIRST RUN	<u>19.1</u>	%
EVAPORATION	<u>8</u>	Bbbs.	LAST RUN	<u>1.2</u>	%
OUT	<u>180</u>	Bbbs.	KETTLE TEST	<u>11.6</u>	%
YEAST <u>From Brew # 335</u>					

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>192.3</u>	<u>11.75</u>	<u>Mon Feb 2nd</u>
BEER INTO CELLAR	<u>184</u>	<u>2.1</u>	<u>Mon Feb 9.</u>

REMARKS:

Mashed in by: JM

168

BREW 342

Tun No. 9

ale

DATE *Sun Feb 3 1953*

MALT	59.00	Canada Malt	
HOPS	15 KG 51.9	10 BG 51	25
	15 KG 51.9	10 KG 51.9	5 BG 51
	10 KG 51.9	5 BG 51	5 KG 51.9
		5 BG 51	in hop pack 25
			80.165
TOTAL			

10 Salt 10 mess 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	11.30 PM
Malt all in		145°	12.22 AM
Underlet <i>2 min Steam</i>	16	210°	12.42 "
Finished mashing		158°	12.55 "
Set taps		156°	12.5 "
Sparge		168°	2.05 "
Hop	402	170°	6.00 "
TOTAL			

INTO KETTLE 188 Bbbs. FIRST RUN 20.95 %

EVAPORATION 8 Bbbs. LAST RUN 0.7 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST *from Brew #338*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.8	12.15%	<i>Feb 5 1953</i>
BEER INTO CELLAR	183 -	2.6	<i>12th Feb 9</i>

REMARKS: Mashed in by: *SA*

ADD HERE

BREW 343

Tun No. 1

Al

DATE June Feb 3rd 1913

MALT	89.00 Canada Malt	
HOPS	1.5 AKG 57 + 1.0 BG 57	25
	1.5 BCF 57 + 1.0 EK 57 + 5 BG 57	30
	10 AKG 57 + 5 BG 57 = 5 EK 57 + 5 BG 57 in Hops	25
	TOTAL	80.25

10 # Salt, 10 # Moss, 25 # Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	7.10 AM.
Malt all in		147°	7.40 ..
Underlet 2 min Steam	16	210°	8.05 ..
Finished mashing		157°	8.16 ..
Set taps		155°	8.46 ..
Sparge	139	168°	9.26 ..
Hop	4+2	170°	1.30 PM.
TOTAL	241		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	8	Bbbs.	LAST RUN	0.9	%
OUT	180	Bbbs.	KETTLE TEST	12.1	%
YEAST	3 runs Brew # 336				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	12.15%	June Feb 3 rd
BEER INTO CELLAR	181	2.2	June Feb 10

REMARKS:

Mashed in by: *JM*

Tun No. 2

Stag.

DATE Wed Feb 11th 1933

MALT	86.00. Canada malt	
HOPS	10 KG 51 & 10 BG 51	25'
	10. BCF 51 & 10 EK 51 & 10 BG 51	30
	15. EK 51 - 5 BG 51 & 5 KG 51 in hop sack	35
		80 lbs
		TOTAL
	10. Salt 10. moss 15. Burton Salt	

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.45 PM
Malt all in		168°	12.15 AM
Underlet 3 min Steam	16	210°	" "
Finished mashing		157°	12.17 "
Set taps		155°	1.17 "
Sparge	140	165°	1.55 "
Hop	492	170°	5.50 "
TOTAL	240		

INTO KETTLE 1.98 Bbbs. FIRST RUN 20.4 %

EVAPORATION 9 Bbbs. LAST RUN 0.65 %

OUT 1.80 Bbbs. KETTLE TEST 11.65 %

YEAST from Beaus # 338

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.7	11.75%	Feb 11 th 1933
BEER INTO CELLAR	181	2.2	Tue Feb 10

REMARKS: Mashed in by: *[Signature]*

BREW 345

Tun No. 2

5 Day

DATE Wed Feb 11 1952

MALT 8600 Canada Malt

HOPS 15 KG 57 + 10 BG 57

25

10. BCF 57 + 10 EK 57 10. BG 57

30

15 EK 57 = 5 BG 57 + 5 KG 57 in Hop Jack

25

TOTAL

80285

10 # Salt, 10 # Mash, 25 # Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.10 AM
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		158	8.15 "
Set taps		156°	8.45 "
Sparge	143	168°	9.26 "
Hop	472	170	1.00 PM
TOTAL	241		

INTO KETTLE 188 Bbbs. FIRST RUN 19.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.9 %

OUT 180 Bbbs. KETTLE TEST 11.6 %

YEAST From Brew # 327

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.0	11.65%	Wed Feb 11 1952
BEER INTO CELLAR	183-	2.0	Wed Feb 11

REMARKS:

Mashed in by: J/M

218

BREW 346

Tun No. 4

ale

DATE *Thurs. Feb. 4th / 53*

MALT	89.00. <i>Canada Malt</i>	
HOPS	15 KG 51 & 10 BG 51	25
	15 BCF 52 & 10 LK 51 & 5 BG 51	30
	10 KG 51 & 5 BG 51 - 5 LK 51 & 5 BG 51 in top feed	25
		80.165
TOTAL		TOTAL

10 Salt 10 moss 25 *Senior Salt*

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	80	162°	11:45 PM
Malt all in		148°	12:15 AM
Underlet <i>2 min Steam</i>	16	210°	12:35 "
Finished mashing		158°	12:47 "
Set taps		156°	1:17 "
Sparge	140	168°	1:55 "
Hop	400	170°	3:50 "
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.45 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12:0 %

YEAST *from Brew # 338*

	Bbls.	Balling	Date
WORT INTO FERMENTER	190.2	12.157	<i>Feb. 4 / 53</i>
BEER INTO CELLAR	183	2.4	<i>Wed Feb 11</i>

REMARKS:

Mashed in by: *AK*

BREW 347

Tun No. 5

de

DATE *Thurs Feb 4 1953*

MALT	8900 Canada Malt	
HOPS	15TG 57 + 10 BG 57	25
	15 BCC 57 + 10 EK 57 + 5 BG 57	30
	10 KG 57 + 5 BG 57 = 5 EK 57 + 5 BG 57 in Hops Tank	25
		80 LBS.

10# Salt, 10# Mass, 25# Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	80	160°	7.10 AM.
Malt all in		147°	7.40 "
Underlet <i>2 min Steam</i>	16	210°	8.05 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	129	168°	9.25 "
Hop	4+2	170°	1.15 PM.
TOTAL	241		

INTO KETTLE *188* Bbbs. FIRST RUN *19.1* %
 EVAPORATION *8* Bbbs. LAST RUN *1.2* %
 OUT *180* Bbbs. KETTLE TEST *11.9* %
 YEAST *From Brew # 334*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>12.1%</i>	<i>Thurs Feb 4 53</i>
BEER INTO CELLAR	<i>183 -</i>	<i>1.9</i>	<i>Thurs Feb 12.</i>

REMARKS: Mashed in by: *JFM*

Tun No. 6

DATE *Stay* Feb. 6. 1933

MALT	86.02 <i>Canada Malt</i>	
HOPS	15 KG 51 + 10 BG 51	25
	10 BG 51 + 10 LK 51 + 10 BG 51	30
	15 LK 51 - 5 BG 51 + 5 KG 51 in hop feed	25
		90. lbs
TOTAL		

10 Salts 10 more 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.45 PM
Malt all in		148°	12.20 AM
Underlet <i>2 min Steam</i>	16	210°	12.40 "
Finished mashing		157°	12.52 "
Set taps		155°	1.22 "
Sparge	140	168°	2.00 "
Hop	402	170°	3.50 "
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 180 Bbbs. KETTLE TEST 11.6 %

YEAST *from: strain # 339*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.1	11.75%	Feb. 6. 1933
BEER INTO CELLAR	181	2.1	Thurs. Feb. 12

REMARKS:

Mashed in by: *BT*

038 VERB

BREW 349

Tun No. 7

de

DATE Mon Feb 9 1953

MALT	89.00 Canada Malt	
HOPS	15 KG 57 + 10.8G 57	25-
	10 BCF 57 + 10 EK 57 + 5 BG 57	30
	10 KG 57 + 5 BG 57 + 5 EK 57 + 5 BG 57 in H ₂ O	25-
	TOTAL	80 LBS.

10 # Salt, 10 # Mash, 25 # Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	50	160°	11.35 AM
Malt all in		148°	12.05 AM
Underlet 2 min Steam	16	210°	12.30 ..
Finished mashing		157°	12.40 ..
Set taps		155°	1.20 ..
Sparge	140	168°	2.00 ..
Hop	4+2	170	5.45 ..
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.9	%
EVAPORATION	8	Bbbs.	LAST RUN	1.2	%
OUT	180	Bbbs.	KETTLE TEST	12.0	%
YEAST	7 from Brew # 340				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190.8	12.0%	Mon Feb 9 1953
BEER INTO CELLAR	184-	2.2	Mon Feb 16

REMARKS: Mashed in by: JHM

018

BREW 350

Tun No. 8

ale

DATE Mon. Feb 9th 1953

MALT	89.00 Canada Malt	
HOPS	15 KG 51 & 10 BG 51	25
	15 BCF 52 & 10 EK 51 & 5 BG 51	30
	10 KG 51 & 5 BG 51 - 5 EK 51 & 5 BG 51 in hop job	25
		80 lbs

JADIT

TOTAL

10 Salt 10 Moss 25 Benton Salt

WATER

REW

	Bbls.	Temp.	Time
Mashing in	78	161°	7:00 AM
Malt all in		148°	7:40 "
Underlet 2 min. Steam	16	210°	8:00 "
Finished mashing		158°	8:15 "
Set taps		156°	8:45 "
Sparge	140	168°	9:20 "
Hop	405	170°	100 PM
TOTAL	240		

INTO KETTLE 1.88 Bbls. FIRST RUN 20.1 %

EVAPORATION 8 Bbls. LAST RUN 0.3 %

OUT 1.90 Bbls. KETTLE TEST 12.0 %

YEAST from Brew #341

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.1	12.10%	Feb 9 th 1953
BEER INTO CELLAR	184	2.3	Apr 16

REMARKS: Mashed in by: *BA*

Tun No. 9

Stay

DATE June Feb 10th 1953

MALT	86.00 Canada Malt	
HOPS	15 KG 57 + 10.8G 57	25-
	10.8CC 57 + 10.8K 57 + 8G 57	30
	15-EK 57 = 5 KG 57 + 5 BG 57 in Hop Jack	25-
		80 LBS.

10[#] Salt, 10[#] man, 25[#] Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.30 PM
Malt all in		148°	12.00 AM
Underlet 2 min Steam	16	210°	12.25 AM
Finished mashing		158°	12.37 ..
Set taps		156°	1.07 ..
Sparge	142	168°	1.50 ..
Hop	4+2	170°	5.30 ..
TOTAL	242		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.25	%
EVAPORATION	8	Bbbs.	LAST RUN	1.4	%
OUT	180	Bbbs.	KETTLE TEST	11.65	%
YEAST	From Brew # 342				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.8	11.5.30	June Feb 10 th
BEER INTO CELLAR	184	2.2	June Feb 17/53

REMARKS: Mashed in by J.M.

Tun No. 1

Stacy

DATE Tues. Feb. 10th 1923

MALT	86.00. Canada Malts	
HOPS	15 Kg. 51. & 10. BG 51	25.
	10. BG 51. & 10. EK 51. & 10. BG 51	30.
	15. EK 51. — 5. BG 51. & 5. Kg. 51 in top jacket	25.
		80. lbs.
TOTAL		

10 Salt 10 Moss 25 Burton Salt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.05 AM
Malt all in		148°	7.40 "
Underlet 3 min Steam	16	210°	8.00 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	142	168°	9.25 "
Hop	402	170°	1.00 PM
TOTAL	240		

INTO KETTLE 188 Bbbs. FIRST RUN 30.2 %

EVAPORATION 8 Bbbs. LAST RUN 0.55 %

OUT 180 Bbbs. KETTLE TEST 11.65 %

YEAST from Sam # 349

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.7	11.9 070	Feb. 10. 1923
BEER INTO CELLAR	182.	2.1	Tues Feb 17

REMARKS:

Mashed in by: [Signature]

Tun No. 2

Stog

DATE Wed Feb 11 1953

MALT	8600 Canada Malt	
HOPS	15 KG 57 + 10 BG 57	25-
	10 BCF 57 + 10 EK 57 + 10 BG 57	20
	15 EK 57 + 5 KG 57 + 5 BG 57 in 4# Jack	25-
	TOTAL	50 LBS

10# Salt, 10# Meaz, 25# Burton Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	80	161°	11.25 AM
Malt all in		148°	12.05 AM
Underlet 2 min Steam	16	210°	12.30 "
Finished mashing		161°	12.42 "
Set taps		159°	1.12 "
Sparge	140	168°	1.32 "
Hop	4+2	170°	5.30 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.1 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.5 %

YEAST From Brew # 345-

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	11.5-90	Wed Feb 11 1953
BEER INTO CELLAR	186	2.2	Wed Feb 18 1953

REMARKS:

Mashed in by: *H.M.*

800-330

BREW 354

Tun No. 3

Stag

DATE Wed Feb 11 1953

MALT	86.00 Canada malt	
HOPS	15 KG 51 9 10 BG 51	25
	10 BCF 51 9 10 LK 51 9 10 BG 51	50
	15 LK 51 - 5 BG 51 + 5 KG 51 in hop pack	25
		80.165
TOTAL		
	10 Salt 10 Moss 20 Burton Salt	

WATER

RITAW

	Bbbs.	Temp.	Time
Mashing in	76	162°	7:05 AM
Malt all in		148°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		157°	8:15 "
Set taps		155°	8:45 "
Sparge	142	168°	9:25 "
Hop	442	170°	1:00 PM
TOTAL	240		

INTO KETTLE	158	Bbbs.	FIRST RUN	20.7	%
EVAPORATION	5	Bbbs.	LAST RUN	0.45	%
OUT	180	Bbbs.	KETTLE TEST	11.75	%
YEAST	from Brew # 346 + 347				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.3	11.90%	Feb 11 1953
BEER INTO CELLAR	183	2.4	Wed Feb 18 1953

REMARKS: Mashed in by: BK

Tun No. 4

Ab

DATE *Thurs Feb 12 1953*

MALT *8900 Canada Malt*

HOPS *15 KG 57 + 10 8657* 25

15 8657 + 10 6151 + 5 8651 30

10 KG 57 + 5 8657 + 5 6157 + 5 8657 in Hop Jack 25

TOTAL *80 LBS*

10 # Salt, 10 # Mash, 25 # Burton Salt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	<i>50</i>	<i>162°</i>	<i>11.25 AM</i>
Malt all in		<i>149°</i>	<i>12.04 AM</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>12.29 ..</i>
Finished mashing		<i>158°</i>	<i>12.40 ..</i>
Set taps		<i>156</i>	<i>1.10 ..</i>
Sparge	<i>140</i>	<i>168°</i>	<i>1.50 ..</i>
Hop	<i>4 + 2</i>	<i>170°</i>	<i>5.20 ..</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.75* %

EVAPORATION *8* Bbbs. LAST RUN *0.9* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *From Brew # 345*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>12.1070</i>	<i>Thurs Feb 12 1953</i>
BEER INTO CELLAR	<i>183 -</i>	<i>2.3</i>	<i>Thurs Feb 19</i>

REMARKS:

Mashed in by: *JHM*

Tun No. 5

ale.

DATE *Thurs. Feb. 12th 1933*

MALT *89.00 Canada Malt.*

HOPS *15 KG 31 & 10 BG 31*

25

15 BG 31 & 10 EK 31 & 5 BG 31

30

10 KG 31 & 5 BG 31 - 5 EK 31 & 5 BG 31 in hop. job. 25

80.165

JATOT

TOTAL

10 Salt 10 more 25 Butter Salt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7.05 AM</i>
Malt all in		<i>149°</i>	<i>7.40 "</i>
Underlet <i>2 mi. Steam</i>	<i>16</i>	<i>210°</i>	<i>8.00 "</i>
Finished mashing		<i>159°</i>	<i>8.15 "</i>
Set taps		<i>157°</i>	<i>8.45 "</i>
Sparge	<i>140</i>	<i>169°</i>	<i>9.23 "</i>
Hop	<i>400</i>	<i>170°</i>	<i>1.03 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.7* %

EVAPORATION *8* Bbbs. LAST RUN *0.65* %

OUT *180* Bbbs. KETTLE TEST *12.1* %

YEAST *from Brew # 347.0348*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.15.07.</i>	<i>Feb. 13th 1933</i>
BEER INTO CELLAR	<i>183</i>	<i>2.4</i>	<i>Thurs Feb 19/33</i>

REMARKS:

Mashed in by: *BB*

Tun No. 6

5 Day

DATE Fri Feb 13 1953

MALT 86.00 Canada Malt

HOPS 15 KG 57 + 10 84 57

10 BCF 57 + 10 EK 57 + 10 BG 57

15 EK 57 + 5 KG 57 + 5 BG 57 in Hot Jack

25

30

25

TOTAL

80 LBS

10[#] Salt, 10[#] mash, 25[#] Burton Salt

WATER

RETAW

Bbbs. Temp. Time

Mashing in

76

161°

11.35 AM

Malt all in

148°

12.03 AM

Underlet 2 min Steam

16

210°

12.25..

Finished mashing

108°

12.40..

Set taps

156°

1.10..

Sparge

142

168°

1.56..

Hop

4+2

170

5.30..

TOTAL

240

INTO KETTLE

188

Bbbs.

FIRST RUN

20.7

%

EVAPORATION

8

Bbbs.

LAST RUN

0.8

%

OUT

180

Bbbs.

KETTLE TEST

11.8

%

YEAST

From Barrel # 348 & 349

Bbbs.

Balling

Date

WORT INTO FERMENTER

190.0

11.6.70

Fri Feb 13 53

BEER INTO CELLAR

183.

2.1

Friday Feb. 20

REMARKS:

Mashed in by: *JM*

728

BREW 358

Tun No. 7

DATE Mon. Feb. 16. 1953

MALT 89.00. Canada Malt

HOPS	15 KG 51 & 10 BG 51	25.
	15 BG 52 & 10 EK 51 & 2 BG 51	30.
	10 KG 51 & 5 BG 51 - 5 EK & 5 BG 51 in top pack	25.
		80.165

10 Salts 10 meas 25 Burton Salt 1" K.M.S.

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	80	16.2°	7.15 AM
Malt all in		14.8°	7.50 "
Underlet 2 min Steen	16	21.0°	8.10 "
Finished mashing		15.7°	8.25 "
Set taps		15.3°	8.53 "
Sparge	1.40	16.5°	9.20 "
Hop	4+2	17.0°	1.00 PM
TOTAL	2.42		

INTO KETTLE 189 Bbbs. FIRST RUN 20.15 %

EVAPORATION 8 Bbbs. LAST RUN 0.45 %

OUT 180 Bbbs. KETTLE TEST 12.0 %

YEAST from Stein #33.0

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.5	12.4	Feb. 16. 1953
BEER INTO CELLAR	176	2.2	Mon 23/53

REMARKS: Mashed in by: SA

026

BREW 359

Tun No. 8

Stag

DATE Tues Feb 17 1952

MALT	86.00 Canada malt	
HOPS	15 KG 57 + 10 BG 5-1	25-
	10 B.C.P. 10 EK 57 + 10 BG 57	30
	15 EK 57 - 2.5 KG 57 + 5 BG in Hop Jack	25-
	TOTAL	80 LBS.

10# Salt, 10# Mork, 2.5# Burton Salt, 1# K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	78	161°	7.10 AM
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	142	168°	9.26 "
Hop	472	170	1.15 PM
TOTAL	242		

INTO KETTLE	188	Bbls.	FIRST RUN	19.9	%
EVAPORATION	8	Bbls.	LAST RUN	0.5	%
OUT	180	Bbls.	KETTLE TEST	11.5	%
YEAST	Yeast Brew # 351				

	Bbls.	Balling	Date
WORT INTO FERMENTER	191.1	11.5°	Tues Feb 17 th
BEER INTO CELLAR	174	1.8	Tues Feb 24

REMARKS: Mashed in by: *GLM*

Tun No. 9

DATE *Ali* *Feb. 20th 1953*

MALT	89.00	Canada Malt	
HOPS	15 Kg. 50	10 BG 51	25
	15 BG 50	10 LK 51	30
	10 Kg. 51	5 BG 51	25
		5 LK 51	25
		in top pack	25
			80.16 $\frac{1}{2}$

10 Salt 10 mass 25 Union salt 1st H.S.

WATER	Bbls.	Temp.	Time
Mashing in	80	16.2°	11.40 PM
Malt all in		14.70	12.10 AM
Underlet <i>1 min Steam</i>	16	21.00	12.30 "
Finished mashing		15.70	12.45 "
Set taps		15.50	11.5 "
Sparge	1.39	16.80	1.5.5 "
Hop	4.2	17.00	5.5.0 "
TOTAL	2.40		

INTO KETTLE 1.89 Bbls. FIRST RUN 20.85 %

EVAPORATION 9 Bbls. LAST RUN 0.75 %

OUT 1.80 Bbls. KETTLE TEST 12.0 %

YEAST *from Brew #353*

	Bbls.	Balling	Date
WORT INTO FERMENTER	194.4	12.1%	Feb. 20 th 1953
BEER INTO CELLAR	184	2.1	thru Feb 26

REMARKS: Mashed in by: *BR*

BREW 361

Tun No. 1

DATE Fri Feb 20 1953

	WGT	WGT
MALT	89.00 Canada Malt	
HOPS	15.76 3-1 + 10.86 3-7	25-
	15.86 3-2 + 10.24 3-7 + 5.86 3-7	30
	10.48 3-7 + 5.86 3-7 = 5.86 3-7 + 5.86 3-7 in 1199 Jand	25
	TOTAL	80 LBS

10[#] Salt 10[#] more 25[#] Burton Salt 1[#] AMS

WATER

WATER

	Bbbs.	Temp.	Time
Mashing in	80	161°	7:10 AM
Malt all in		148°	7:40 ..
Underlet 27 min Steam	16	210°	8:05 ..
Finished mashing		158°	8:15 ..
Set taps		156°	8:45 ..
Sparge	140	168°	9:25 ..
Hop	472	170°	1:30 PM
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 12.3 %

YEAST From Brew # 353

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.7	12.3%	Fri Feb 20 th
BEER INTO CELLAR	183-	2.1	Mar. 26/53

REMARKS:

Mashed in by: JPM

Tun No. 2

Stay

DATE Mon Feb 23rd 3

MALT	86.00 Canada Malt	
HOPS	1.5 KG. ST + 10.8 G.S.T	25
	1.0 B.C.F. ST + 10.8 K. ST + 10.8 G.S.T	30
	1.5 K. ST + 3.4 G.S.T + 5.8 G.S.T in Hop Sack	25
		50.25
TOTAL		50.25

10th Salt, 10th Mash, 2.5th Burton Salt 1th K.M.S

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	78	161°	11.40 P.M.
Malt all in		149°	12.10 A.M.
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		152°	12.45 "
Set taps		156°	1.15 "
Sparge	142	168°	1.55 "
Hop	4+2	170°	5.30 "
TOTAL	242		

INTO KETTLE	158	Bbbs.	FIRST RUN	20.3	%
EVAPORATION	8	Bbbs.	LAST RUN	0.9	%
OUT	150	Bbbs.	KETTLE TEST	11.7	%

YEAST From Brew #353

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.6	11.75	Mon Feb 23 rd
BEER INTO CELLAR	182	2.0	Feb 2/53

REMARKS:

Mashed in by: *J.M.*

BREW 363

Tun No. 3

Siag

DATE *Mon. Feb. 23 1953*

MALT	<i>86.50 Canada Malt</i>	
HOPS	<i>15 KG 31 + 10 BG 31</i>	<i>25</i>
	<i>10 BC 31 + 10 EK 31 + 10 BG 31</i>	<i>30</i>
	<i>15 EK 31 - 5 KA 31 + 5 BA 31 in Lup. pack</i>	<i>25</i>
		<i>80.163</i>
	TOTAL	

10 Salt 10 Moss 25 Burton Salt 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>160°</i>	<i>7:10 AM</i>
Malt all in		<i>148°</i>	<i>7:40 "</i>
Underlet <i>2mm Screen</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>158°</i>	<i>8:15 "</i>
Set taps		<i>156°</i>	<i>8:45 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:25 "</i>
Hop	<i>442</i>	<i>170°</i>	<i>1:50 PM</i>
TOTAL	<i>240</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.95* %

EVAPORATION *8* Bbbs. LAST RUN *0.8* %

OUT *180* Bbbs. KETTLE TEST *11.5* %

YEAST *from Brew # 356*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>11.990</i>	<i>Feb. 23 1953</i>
BEER INTO CELLAR	<i>183</i>	<i>2.3</i>	<i>Mar 21 1953</i>

REMARKS: Mashed in by: *BA*

888

BREW 364

Tun No. 4

ab

DATE Tues Feb 24 1952

MALT 89.60 Canada malt

HOPS 15 KG 57 + 10 BG 57 25

15 BCP 57 + 10 BK 57 + 5 BG 57 30

10 KG 57 + 5 BG 57 + 5 BK 57 + 5 BG 57 in 14A Jack 25

TOTAL 80 LBS

10# Salt, 10# Mash, 25 Bruster Salt, 1# 1/2 M.S.

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	80	160°	11.35 PM
Malt all in		148°	12.00 AM
Underlet 2 min Steam	16	210°	12.30 ..
Finished mashing		158°	12.40 ..
Set taps		156°	1.10 ..
Sparge	140	168°	1.50 ..
Hop	4+2	170°	5.30 ..
TOTAL	242		

INTO KETTLE 188 Bbls. FIRST RUN 20.6 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12.15 %

YEAST From Brew # 356 & 357

	Bbls.	Bolling	Date
WORT INTO FERMENTER	192.2	12.20	Tues Feb 24 1952
BEER INTO CELLAR	182-	2.35	Tues Mar 5 1952

REMARKS:

Mashed in by: JFM

Tun No. 5

ab.

DATE *Tues. Feb. 24 1933*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>15 Kg 31.9 10 BG 31</i>	<i>25.</i>
	<i>15 BG 31.9 10 LK 31.9 5 BG 31</i>	<i>30.</i>
	<i>10 Kg 31.9 5 BG 31 - 5 LK 31.9 5 BG 31 in top job 25.</i>	
		<i>80.165</i>

1.0 Salt 10 moss 25 Sunn Salt 1st K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	<i>78</i>	<i>161°</i>	<i>7:10 AM</i>
Malt all in		<i>147°</i>	<i>7:40 "</i>
Underlet <i>Mini Steam</i>	<i>16</i>	<i>210°</i>	<i>8:00 "</i>
Finished mashing		<i>157°</i>	<i>8:15 "</i>
Set taps		<i>155°</i>	<i>8:45 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:22 "</i>
Hop	<i>492</i>	<i>170°</i>	<i>11:5 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbls. FIRST RUN *21.41* %

EVAPORATION *8* Bbls. LAST RUN *0.8* %

OUT *180* Bbls. KETTLE TEST *12.1* %

YEAST *from Brew # 356 & 357*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>191.3</i>	<i>12.3570</i>	<i>Feb 24 1933</i>
BEER INTO CELLAR	<i>183 -</i>	<i>2.4</i>	<i>Mar 3 1933</i>

REMARKS:

Mashed in by: *BR*

Tun No. 6

Stog

DATE Wed Feb 25 1953

MALT 86.00 Canada Malt

HOPS 1.5 H.A. 57 + 10.8 G. 57

2.5

10 B.C.P. 52 + 10 E.A. 57 + 10.8 G. 57

3.0

1.5 E.A. 57 + 3.5 G. 57 + 3.8 G. 57 in Hop Jack

2.5

JATOT

TOTAL

80.05

10 # Salt, 10 # man. 25 # Burton Salt 1 # K.M.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	78	161°	11.35 P.M.
Malt all in		149°	12.07 A.M.
Underlet 2 min Steam	16	210°	12.32 ..
Finished mashing		158°	12.42 ..
Set taps		156°	1.12 ..
Sparge	142	168°	1.52 ..
Hop	4+2	170°	5.30 ..
TOTAL	242		

INTO KETTLE 158 Bbbs. FIRST RUN 20.55 %

EVAPORATION 8 Bbbs. LAST RUN 1.05 %

OUT 150 Bbbs. KETTLE TEST 11.8 %

YEAST From Brew # 357

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	12.0 370	Wed Feb 25-53
BEER INTO CELLAR	181	2.15	Wed Mar 4

REMARKS:

Mashed in by: JFM

Tun No. 7

DATE *wed Feb 25 1933*MALT *86.00. Canada malt*HOPS *15 Kg 51 & 10 BG 51**10.5 CF 52 & 10 EK 51 & 10 BG 51**15. EK 51 - 5 Kg 51 & 3 BG 51 in top feed*

25

30

80.165

TOTAL

10 Salts. 10 moss. 25 Burton salt 1st h.m.s.

WATER

	Bbls.	Temp.	Time
Mashing in	76	1600	7:10 AM
Malt all in		1450	7:40 "
Underlet <i>3 min. 5 min</i>	16	2100	8:00 "
Finished mashing		1590	8:15 "
Set taps		1560	8:45 "
Sparge	144	1680	9:25 "
Hop	402	1700	1:15 PM
TOTAL	242		

INTO KETTLE *185* Bbls. FIRST RUN *20.85* %EVAPORATION *8* Bbls. LAST RUN *0.3* %OUT *180* Bbls. KETTLE TEST *11.85* %YEAST *from Brew # 359 & 360*

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.7	12.05.270	Feb. 25 1933
BEER INTO CELLAR	183.	2.4	Wed March 4

REMARKS:

Mashed in by: *BS*

Tun No. 8

DATE Fri Feb 27 1953

MALT 8900 Canada Malt

HOPS 15 KG 54 + 10 BG 51

15-BCE 52 + 10-EK 51 + 5-BG 57

10 KG 54 + 5 BG 57 = 5-EK 57 + 5-BG 57 in Hop Jack

25

30

25

80 LBS

TOTAL

10 # Salt, 15 # malt, 25 # Burton Salt, 1 # M.S.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	80	162°	11.35 PM
Malt all in		149°	12.05 AM
Underlet 2 min Steam	16	210°	12.30 "
Finished mashing		158°	12.42 "
Set taps		156°	1.12 "
Sparge	140	168°	1.53 "
Hop	4+2	170°	5.30 "
TOTAL	242		

INTO KETTLE 188 Bbbs. FIRST RUN 20.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.9 %

OUT 180 Bbbs. KETTLE TEST 12.1 %

YEAST From Brew #361

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.1	12.15 '90	Fri Feb 27 '53
BEER INTO CELLAR	183-	2.25	Friday Mar 6

REMARKS:

Mashed in by: *[Signature]*

877 1388

BREW 369

Tun No. 9

Ab.

DATE *Thu Feb 27 1933*

MALT *99.80 Canada Malt*

HOPS *15 KG 51 + 10 BG 51*

15 BG 51 + 10 EK 51 + 5 BG 51

10 KG 51 + 5 BG 51 - 5 EK 51 + 5 BG 51 in top pack

25

30

80.165

TOTAL

10. moss 10 Salt 25. Burton Salt 1.0 Km.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>1620</i>	<i>7.15 AM</i>
Malt all in		<i>1490</i>	<i>7.45 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>2100</i>	<i>8.05 "</i>
Finished mashing		<i>1590</i>	<i>8.20 "</i>
Set taps		<i>1570</i>	<i>8.50 "</i>
Sparge	<i>140</i>	<i>1680</i>	<i>9.30 "</i>
Hop	<i>42</i>	<i>1700</i>	<i>1.00 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *188* Bbbs. FIRST RUN *20.45* %

EVAPORATION *8* Bbbs. LAST RUN *0.65* %

OUT *190* Bbbs. KETTLE TEST *12.2* %

YEAST *from Beer # 341 + 342*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>188.6</i>	<i>12.300</i>	<i>Feb 27 1933</i>
BEER INTO CELLAR	<i>181</i>	<i>2.15</i>	<i>Friday March 6</i>

REMARKS:

Mashed in by: *AB*

The beer was well up and the water was very hot and the yeast was very active and the beer was very good and the water was very good.

Tun No. 1

DATE *Mon. Mar. 2nd/93*

MALT	<i>86.00 Canada Malt</i>	
HOPS	<i>15. KG 51 & 10. BG 51</i>	<i>25</i>
	<i>10. BCT 52 & 10. EK 51 & 10. BG 51</i>	<i>30</i>
	<i>15. EK 51 - 5. KG 51 & 5. BG 51 in hop pack</i>	<i>25</i>
		<i>80. lbs</i>
TOTAL		

10 Salt 10 more 25 Burton Salt 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>78</i>	<i>162°</i>	<i>7:20 "</i>
Malt all in		<i>145°</i>	<i>7:55 "</i>
Underlet <i>2 min. Steam</i>	<i>16</i>	<i>210°</i>	<i>8:15 "</i>
Finished mashing		<i>157°</i>	<i>8:30 "</i>
Set taps		<i>155°</i>	<i>9:00 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>9:35 "</i>
Hop	<i>492</i>	<i>170°</i>	<i>1:00 PM</i>
TOTAL	<i>242</i>		

INTO KETTLE *1.58* Bbbs. FIRST RUN *20.0* %

EVAPORATION *8* Bbbs. LAST RUN *0.7* %

OUT *1.80* Bbbs. KETTLE TEST *11.75* %

YEAST *from Brew #364*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>11.65</i>	<i>Mon. 2nd/93</i>
BEER INTO CELLAR	<i>183.</i>	<i>2.3</i>	<i>Mon. March 9</i>

REMARKS:

Mashed in by: *BR*

858

BREW 371

Tun No. 12

Foyer

DATE *June Mar 3rd 1953*

MALT	7850 = 43-1020 Malt	
HOPS	15 B.C.F. 52 + 10 B.G. 57	25-
	15 K.G. 57 + 10 E.K. 57	25-
	15 E.K. 57 + 5 B.G.P. 52 = 0 K.G. 57 in H.P. Tank	25-
		75-205.

10 # Salt, 16 # Meas., 25 # Burton Salt.

WATER

	Bbbs.	Temp.	Time
Mashing in	64	168°	7.03 AM
Malt all in		152°	7.25 ..
Underlet <i>2 min Steam</i>	14	210°	7.50 ..
Finished mashing		159°	8.02 ..
Set taps		156°	8.32 ..
Sparge	135	168°	9.30 ..
Hop	4+2	170°	2.00 PM
TOTAL	219		

INTO KETTLE *170* Bbbs. FIRST RUN *22.45* % ✓

EVAPORATION *10* Bbbs. LAST RUN *0.8* % ✓

OUT *160* Bbbs. KETTLE TEST *12.3* %

YEAST *New yeast*

	Bbbs.	Balling	Date
WORT INTO FERMENTER		<i>12.1%</i>	<i>June Mar 3rd</i>
BEER INTO CELLAR	<i>105</i>	<i>2.15</i>	<i>Friday Mar 13.</i>

REMARKS:

Mashed in by: *JFM*

This brew made with cpa malt 43-1020. Malt very hard and ground much finer than regular - had very thin - must grind coarse with this malt. Run off normal.

JFM.

Tun No. 2

DATE *wed Mar 11 1893*

MALT	79.50	Montcalm	
HOPS	15 KG 51.9	10 BA 51	25
	15 BA 53.9	10 LK 51	25
	10 KG 51.9	5 BA 51.9	5 LK 51
		5 BA 51 in top	25
			75 lbs
TOTAL			

10 Salt 10 mure 25 Burton Salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	64	160°	7:00 AM
Malt all in		149°	7:30 "
Underlet	14	210°	7:50 "
Finished mashing		158°	8:00 "
Set taps		156°	8:30 "
Sparge	135-	168°	9:10 "
Hop	442	170°	11:5 PM
TOTAL	219		

INTO KETTLE 170 Bbbs. FIRST RUN 22.75%

EVAPORATION 8 Bbbs. LAST RUN 0.95%

OUT 162 Bbbs. KETTLE TEST 12.55%

YEAST *from brew # 365*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	172.5	12.0470	Mar 11 1893
BEER INTO CELLAR	167	3.1	March 11 1893

REMARKS:

Mashed in by: *BT*

BREW 373

Tun No. 3

de

DATE *Thurs Mar 5 1853*

MALT *75 95 43-1020 malt*

HOPS *15 KG 51 + 10 BG 51*

15 BCE 52 + 10 EK 51

10 KG 51 + 5 BG 52 + 5 EK 52 = 5 BG 52 in Hop Jack

25

25

25

TOTAL

75 LBS

10 # Salt, 10 # Mash, 25 # Burton Salt, 1 # K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	64	161°	7.10 AM
Malt all in		148°	7.27 ..
Underlet <i>2 min Steam</i>	14	210°	8.02 ..
Finished mashing		158°	8.14 ..
Set taps		156°	8.44 ..
Sparge	135	168°	9.24 ..
Hop	472	170°	1.30 P.M.
TOTAL	219		

INTO KETTLE *170* Bbls. FIRST RUN *22.2* %

EVAPORATION *8* Bbls. LAST RUN *0.9* %

OUT *162* Bbls. KETTLE TEST *12.1* %

YEAST *From Brewt 364*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>170.8</i>	<i>12.0</i>	<i>Thurs Mar 5 1853</i>
BEER INTO CELLAR	<i>167</i>	<i>2.1</i>	<i>Thurs Mar 12</i>

REMARKS:

Mashed in by *J.M.*

BREW 374

Tun No. *H*

DATE *Fri Mar 6th 1913*

Stog

MALT *86.00 Canada Malt*

HOPS *15 KG 51 + 10 BG 51* 25.

10 B.C.F. 52 + 10 E.K. 51 10 BG 51 30.

15 E.K. 51 - 5 KG 51 + 5 BG 51 in hop pack 25.

TOTAL 80.165.

10 Salt 10 moss 25 Burton Salt 1st K. 5.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	7:05 AM
Malt all in		149°	7:35 "
Underlet <i>2 min Steam</i>	16	210°	7:55 "
Finished mashing		159°	8:10 "
Set taps		157°	8:40 "
Sparge	142	168°	9:21 "
Hop	442	170°	1:00 PM
TOTAL	242		

INTO KETTLE *185* Bbbs. FIRST RUN *20.96* %

EVAPORATION *8* Bbbs. LAST RUN *0.4* %

OUT *180* Bbbs. KETTLE TEST *11.75* %

YEAST *from Beam #366*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>11.8%</i>	<i>Mar 6th 1913</i>
BEER INTO CELLAR	<i>185</i>	<i>2.2</i>	<i>Friday March 12</i>

REMARKS:

Mashed in by: *BN*

378 1398

BREW 375

Tun No. 5

ale

DATE Mon. Mar. 2nd/13

MALT	89.00 Canada Malt	
HOPS	15 Kg. 51 & 10 BG 51	25
	15 S.C.F. 51 & 10 E.K. 51 & 5 BG 51	30
	10 Kg. 51 & 5 BG 51 - 5 E.K. 51 & 5 BG 51 in Hoop	25
		90.165
TOTAL		

10 Salt 10 mass 25 Burton Salt 1" K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.40 PM
Malt all in		145°	12.10 AM
Underlet <i>Jamin Steam</i>	16	210°	12.30 "
Finished mashing		157°	12.45 "
Set taps		155°	1.15 "
Sparge	142	168°	2.00 "
Hop	442	170°	6.00 "
TOTAL	242		

INTO KETTLE 1.88 Bbbs. FIRST RUN 21.5%

EVAPORATION 8 Bbbs. LAST RUN 0.85%

OUT 1.80 Bbbs. KETTLE TEST 12.12%

YEAST *from Brew # 267*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.2	12.37	Mon. 9th/13
BEER INTO CELLAR	183	2.1	Thurs. March 16/13

REMARKS: Mashed in by: BR

378

BREW 376

Tun No. 6

Al

DATE Mon Mar 9 1853

MALT 8900 Canada Malt

HOPS 15 KG. 1 + 10.86. 57

25-

15 B.C.F. 5-2 + 10. P.K. 57 + 5 B.G. 57

30

10 KG. 57 + 5.8.6. 57 = 5 P.K. 57 + 5.8.6. 57 in Hop Jack

25-

80 LBS.

TOTAL

10 # Salt, 10 # marsh, 2.5 # Burton Salt, 1 # K.M.S.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	80	160°	7.10 AM
Malt all in		148°	7.40 ..
Underlet 2 min steam	16	210°	8.05 ..
Finished mashing		159°	8.16 ..
Set taps		157°	8.46 ..
Sparge	141	168°	9.26 ..
Hop	4+2	170°	1.45 PM
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 12.2 %

YEAST From Brew # 367-368

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191	12.370	Mon Mar 9 53
BEER INTO CELLAR	184	2.3	Mon Mar 16

REMARKS:

Mashed in by *HM*

958

BREW 377

Tun No. 7

Seag

DATE Tues. Mar. 10. 1953

MALT	86.00. Canada Malt	
HOPS	15 KG. 51 + 10 BG 51	25
	10. BG 51 + 10. LK 51 + 10. BG 51	30
	15 LK 51 - 5 KG 51 + 5 BG 51 in hop pack	25
		90.165

JATOT

TOTAL

10 Salt 10 mess. 25 Union Salt 1² K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	11.45 PM
Malt all in		149°	12.15 AM
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		158°	12.50 "
Set taps		156°	1.20 "
Sparge	142	168°	2.00 "
Hop	442	170°	5.55 "
TOTAL	240		

INTO KETTLE 198 Bbbs. FIRST RUN 21.2 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 180 Bbbs. KETTLE TEST 11.75 %

YEAST from Bevo 368

	Bbbs.	Balling	Date
WORT INTO FERMENTER	190.8	12.0%	Mar. 10. 1953
BEER INTO CELLAR	182	2.2	Tues Mar 17/53

REMARKS: Mashed in by: SK

Tun No. 8

5th try

DATE June 18th 1915

MALT	86.00 Canada Malt	
HOPS	15 K.G. 57 + 10 B.G. 57	25
	10 B.C.F. 52 + 10 E.K. 57 + 10 B.G. 57	30
	15 E.K. 57 = 6 K.G. 57 + 5 B.G. 57 in Hop Jack	25
	TOTAL	80 LBS.

10# Salt 10# molasses, 25# Benton Salt, 1# K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	7.10 AM.
Malt all in		148°	7.40 "
Underlet 2 min Steam	16	210°	8.05 "
Finished mashing		158°	8.15 "
Set taps		156°	8.45 "
Sparge	143	168°	9.26 "
Hop	42	170°	1.15 PM.
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	8	Bbbs.	LAST RUN	1.1	%
OUT	180	Bbbs.	KETTLE TEST	11.7	%
YEAST	From Brew # 372-372				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.3	11.9%	June 18 th 1915
BEER INTO CELLAR	183.	2.15	June 17

REMARKS:

Mashed in by: *[Signature]*

088

BREW 379

Tun No. 9

DATE Wed. Mar. 11th 1933

MALT 89.00 Canada Malt

HOPS 15 KG 51 + 10 BG 51

15 BCF 51 + 10 LK 51 + 5 BG 51

10 KG 51 + 5 BG 51 - 5 LK 51 + 5 BG 51 in Lager 25'

25

30

80 lbs

JAȚOT

TOTAL

10 Salt 10 more 25 Burton Salt 1* K.M.S.

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	78	162°	11.40 PM
Malt all in		148°	12.15 PM
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		157°	12.50 "
Set taps		155°	1.20 "
Sparge	142	168°	2.00 "
Hop	442	170°	6.50 "
TOTAL	242		

INTO KETTLE 199 Bbbs. FIRST RUN 21.45 %

EVAPORATION 9 Bbbs. LAST RUN 0.9 %

OUT 180 Bbbs. KETTLE TEST 12.15 %

YEAST from Brew # 369

	Bbbs.	Balling	Date
WORT INTO FERMENTER	187.3	12.35	Mon. 11 th 1933
BEER INTO CELLAR	182	2.15	Apr. 18 Wed

REMARKS:

Mashed in by: BX

850

BREW 380

Tun No. 1

de

DATE *wed Mar 11/53*

MALT *8900 Canada Malt*

HOPS *15 AK 57 + 10 BG 57*

10 BCP 57 + 10 BK 57 + 5 BG 57

10 AK 57 + 5 BG 57 = 5 BK 57 + 5 BG 57 in 1/4" Dash

25
30
25
80 LBS

TOTAL

10# Salt, 10# Mann, 25# Burton Salt, 1# K.M.S.

WATER

STEW

	Bbls.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>7.25 AM</i>
Malt all in		<i>149°</i>	<i>7.55 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.20 ..</i>
Finished mashing		<i>158°</i>	<i>8.32 ..</i>
Set taps		<i>156°</i>	<i>9.02 ..</i>
Sparge	<i>141</i>	<i>168°</i>	<i>9.42 ..</i>
Hop	<i>5+2</i>	<i>170°</i>	<i>2.45 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *188* Bbls. FIRST RUN *19.65* %

EVAPORATION *8* Bbls. LAST RUN *1.1* %

OUT *180* Bbls. KETTLE TEST *12.15* %

YEAST *From Brew # 269-370*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>189.8</i>	<i>12.27</i>	<i>wed Mar 11/53</i>
BEER INTO CELLAR	<i>185.</i>	<i>2.0</i>	<i>Wed Mar 18/53</i>

REMARKS:

Mashed in by: *de*

88C 1338

BREW 381

Tun No. 2

Sting

DATE *Fri Nov. 13th 53*

MALT	<i>96.00 Canada Malt</i>	
HOPS	<i>15 KG 51 + 10 BG 51</i>	<i>25</i>
	<i>10 BCF 52 + 10 EK 51 + 10 BG 51</i>	<i>30</i>
	<i>15 EK 51 - 5 KG 51 + 5 BG 51 in hop pack</i>	<i>25</i>
		<i>90.16's</i>

TOTAL

TOTAL

10 Salt 10 moss 25 Burton Salt 1st Km.5

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>161°</i>	<i>12:25 AM</i>
Malt all in		<i>148°</i>	<i>12:25 "</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>1:15 "</i>
Finished mashing		<i>159°</i>	<i>1:30 "</i>
Set taps		<i>157°</i>	<i>2:00 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>2:40 "</i>
Hop	<i>443</i>	<i>170°</i>	<i>6:40 "</i>
TOTAL	<i>241</i>		

INTO KETTLE *1.84* Bbbs. FIRST RUN *21.6* %

EVAPORATION *8* Bbbs. LAST RUN *0.5* %

OUT *1.80* Bbbs. KETTLE TEST *11.75* %

YEAST *from Brew # 374*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191.0</i>	<i>11.9%</i>	<i>Nov 13th 53</i>
BEER INTO CELLAR	<i>185</i>	<i>2.3</i>	<i>thru 19/53</i>

REMARKS:

Mashed in by: *BB*

188

BREW 382

Tun No. 2

Stag

DATE Fri Mar 13 1953

MALT 86.00 Canada malt

HOPS 15 KG 57 + 10 BG 57

10 BCF 57 + 10 BK 57 + 10 BG 57

15 BK 57 = 5 KG 57 + 5 BG 57 in 14# Jars

26
30
25
80 LBS

TOTAL

10 # Salt, 10 # Mann 25 # Benton Salt 1 # H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	161°	7.10 AM
Malt all in		147°	7.20 "
Underlet 2 min. Steam	16	210°	8.05 "
Finished mashing		158°	8.17 "
Set taps		156°	8.47 "
Sparge	145	168°	9.27 "
Hop	474	170°	1.30 PM
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 19.4 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.8 %

YEAST From Brew # 370-374

	Bbbs.	Balling	Date
WORT INTO FERMENTER	194.1	11.7	Fri Mar 13 53
BEER INTO CELLAR	184.	1.75	Friday Mar 20

REMARKS:

Mashed in by [Signature]

Tun No. 17
46

LAGER

DATE Mon. Mar. 16th 1903

MALT 7840. MONTREAL & CANADA MALT.

HOPS 15.6 lb 329 10 lb 51

25

15 lb 51 10 lb 51

25

15 lb 51 & 5.6 lb 329 - 5 lb 51 in hop pack

25
75.165.

TOTAL

10 Salts 10 more 25 Burton Salts

WATER

	Bbls.	Temp.	Time
Mashing in	<u>66</u>	<u>1.65°</u>	<u>11:45 PM</u>
Malt all in		<u>1.51°</u>	<u>12:15 AM</u>
Underlet <u>2 min. Steam</u>	<u>14</u>	<u>2.10°</u>	<u>12:35 "</u>
Finished mashing		<u>1.58°</u>	<u>12:50 "</u>
Set taps		<u>1.56°</u>	<u>1.20 "</u>
Sparge	<u>1.33</u>	<u>1.68°</u>	<u>2.00 "</u>
Hop	<u>4.43</u>	<u>1.70°</u>	<u>7.20 "</u>
TOTAL	<u>2.19</u>		

INTO KETTLE 170 Bbls. FIRST RUN 23.0 %

EVAPORATION 10 Bbls. LAST RUN 1.3 %

OUT 160 Bbls. KETTLE TEST 12.5 %

YEAST from Brew # 371

	Bbls.	Balling	Date
WORT INTO FERMENTER	<u>173</u>	<u>12.27°</u>	<u>Mar. 16th 1903</u>
BEER INTO CELLAR	<u>166.2</u>	<u>2.2.</u>	<u>March 25. Wed.</u>

REMARKS:

Mashed in by: BR

Tun No. 4

de

DATE Mon Mar 16 5/53

MALT 89.00 Canada Malt

HOPS 15 KG 51 + 10 BG 51

25-

15 BCF 51 + 10 EK 51 + 5 BG 51

20

10 KG 51 + 5 BG 51 = 5 EK 51 + 5 BG 51 in 1/2 p. Dark

25-

TOTAL

80 + 85

10 # Salt, 10 # man, 2.5 Burton Salt, 1 # H.M.S

WATER

Bbbs. Temp. Time

Mashing in

80

161°

7.55 AM

Malt all in

148°

8.25 ..

Underlet 2 min steam

16

210°

8.50 ..

Finished mashing

158°

9.03 ..

Set taps

156°

9.33 ..

Sparge

141

168°

10.13 ..

Hop

4 + 3

170°

2.45 PM

TOTAL

244

INTO KETTLE

188

Bbbs.

FIRST RUN

20.2

%

EVAPORATION

8

Bbbs.

LAST RUN

1.0

%

OUT

180

Bbbs.

KETTLE TEST

12.4

%

YEAST

From Brew #373-377

Bbbs.

Balling

Date

WORT INTO FERMENTER

193

12.376

Mon Mar 16 53

BEER INTO CELLAR

184

2.0

Mon March 23

REMARKS:

Mashed in by:

JM

BREW 385

Tun No. 5

Stog.

DATE *Tues. Mar. 17. 1903*

MALT	<i>86.00 Canada Malt</i>	
HOPS	<i>10. KG 32 & 10. BG 31</i>	<i>25.</i>
	<i>10. BG 32 & 10. EK 51 & 10. BG 31</i>	<i>30.</i>
	<i>15. EK 31 - 5. KG 32 & 5. BG 31 in hop pack</i>	<i>25.</i>
		<i>80.165</i>
	TOTAL	

10. Salt 10. Moss 25. Burton Salt 1. KG MS

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>76</i>	<i>161</i>	<i>11.45 AM</i>
Malt all in		<i>149°</i>	<i>12.15 PM</i>
Underlet <i>2 min Secom</i>	<i>16</i>	<i>210°</i>	<i>12.35 "</i>
Finished mashing		<i>158°</i>	<i>12.50 "</i>
Set taps		<i>156°</i>	<i>1.20 "</i>
Sparge	<i>142</i>	<i>168°</i>	<i>2.00 "</i>
Hop	<i>443</i>	<i>170°</i>	<i>5.50 "</i>
TOTAL	<i>241</i>		

INTO KETTLE *1.88* Bbbs. FIRST RUN *20.95* %

EVAPORATION *8* Bbbs. LAST RUN *0.55* %

OUT *1.80* Bbbs. KETTLE TEST *11.8* %

YEAST *from Brew # 380*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>11.75%</i>	<i>Mon. 17. 1903</i>
BEER INTO CELLAR	<i>186.</i>	<i>2.3</i>	<i>Mon. March 23</i>

REMARKS:

Mashed in by: *BS*

Tun No. 6

Stay

DATE Tues Mar 17 1953

MALT 86.00 Canada Malt

HOPS 15 KG 52 + 10 BG 52

25

10 BCF 52 + 10 EK 52 + 10 BG 52

30

15 EK 52 = 5 BG 52 15 KG 52 in Hop Jack

25

80 LBS.

TOTAL

10# Salt 10# Marsh 25# Burton Salt 1# KMS.

WATER

ESTAB

	Bbbs.	Temp.	Time
Mashing in	76	160°	7.10 AM
Malt all in		148°	7.40..
Underlet 2 min Steam	16	210°	8.05..
Finished mashing		157°	8.15..
Set taps		155°	8.45..
Sparge	145	168°	9.26..
Hop	474	170°	1.30 P.M.
TOTAL	245		

INTO KETTLE 188 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 1.2 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 377

	Bbbs.	Balling	Date
WORT INTO FERMENTER	193.4	11.7	Tues Mar 17 53
BEER INTO CELLAR	185	2.0	Tues March 24.

REMARKS:

Mashed in by *AM*

Tun No. 7

ale

DATE *wed. Mar. 18. 1903*

MALT 89.00 *Canada Malt*

HOPS 15 KG 32 & 10 BG 51

15 *BCF* 5:2 & 10 *LK* 5:1 & 5 *BG* 5:1

10 *KG* 32 & 5 *BG* 5:1 - 5 *LK* 5:1 & 5 *BG* 5:1 in *hop* pack

25

30

80 lbs

TOTAL

10 *Salt* 10 *moss* 25 *Burton Salt* 1 *K.M.S.*

WATER

	Bbbs.	Temp.	Time
Mashing in	80	162°	11:40 AM
Malt all in		1418°	12:15 AM
Underlet	16	210°	12:35 "
Finished mashing		157°	12:50 "
Set taps		153°	1:20 "
Sparge	138	168°	2:00 "
Hop	403	170°	5:55 "
TOTAL	241		

INTO KETTLE 1.88 Bbbs. FIRST RUN 20.7 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 1.80 Bbbs. KETTLE TEST 12.2 %

YEAST *from. Brew. 375 & 376*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	12.2	<i>Mon. 19. 1903</i>
BEER INTO CELLAR	185.7	2.3	<i>Tue. March 24</i>

REMARKS:

Mashed in by: *BR*

Tun No. 8

de

DATE *Wed Mar 18 1953*

MALT *89.00 Canada Malt*

HOPS *15 KG 52 + 10 BG 51*

15 BCF 52 + 10 EK 51 + 5 BG 51

10 KG 51 + 5 BG 51 = 5 EK 51 + 5 BG 51 in 1/2 Jack

	<i>25-</i>
	<i>30</i>
	<i>25-</i>
TOTAL	<i>80 LBS</i>

10 # Salt, 10 # man, 25 # Buxton Salt, 1 # K.M.S.

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	<i>80</i>	<i>161°</i>	<i>7.05 AM</i>
Malt all in		<i>145°</i>	<i>7.35 ..</i>
Underlet <i>2 min Steam</i>	<i>16</i>	<i>210°</i>	<i>8.00 ..</i>
Finished mashing		<i>158°</i>	<i>8.12 ..</i>
Set taps		<i>156°</i>	<i>8.42 ..</i>
Spurge	<i>141</i>	<i>168°</i>	<i>9.22 ..</i>
Hop	<i>4+4</i>	<i>170°</i>	<i>1.30 PM</i>
TOTAL	<i>245</i>		

INTO KETTLE *185* Bbbs. FIRST RUN *19.75* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.25* %

YEAST *From Brew # 279*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>193.5</i>	<i>11.9%</i>	<i>Wed Mar 18 53</i>
BEER INTO CELLAR	<i>186.1</i>	<i>2.0</i>	<i>Wed Mar 20 53</i>

REMARKS:

Mashed in by *JM*

Tun No. 9

ale

DATE *Thur Mar. 19th 53*

MALT *99.00 Canada Malt*

HOPS *15 KG 31 & 10 BG 31*

15 BG 31 & 10 EK 31 & 5 BG 31

10 KG 31 & 10 BG 31 - 5 EK 31 5 BG 31 in Lager food 25:

25.

30.

80.165

TOTAL

10 Salt 10 more 25 Burton Salt 10 K... 5

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>162°</i>	<i>11.40 PM</i>
Malt all in		<i>1490</i>	<i>12.15 AM</i>
Underlet <i>9 min Sec</i>	<i>16</i>	<i>2100</i>	<i>12.35 "</i>
Finished mashing		<i>1570</i>	<i>12.50 "</i>
Set taps		<i>1550</i>	<i>1.20 "</i>
Sparge	<i>140</i>	<i>1680</i>	<i>2.00 "</i>
Hop	<i>443</i>	<i>1.700</i>	<i>5.50 "</i>
TOTAL	<i>241</i>		

INTO KETTLE *1.88* Bbbs. FIRST RUN *21.7* %

EVAPORATION *8* Bbbs. LAST RUN *0.6* %

OUT *1.80* Bbbs. KETTLE TEST *12.2* %

YEAST *from Brew # 379*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>189.8</i>	<i>12.15%</i>	<i>Mon. 19th 53</i>
BEER INTO CELLAR	<i>183.6</i>	<i>2.4</i>	<i>Wed Mar. 25/53</i>

REMARKS:

Mashed in by: *SA*

Tun No. 1

ab

DATE *Thurs 19th 1953*

MALT *8900 Canada Malt*

HOPS *15 KG 52 + 10 BG 11*

15 BCF 52 + 10 EK 17 + 5 BG 17

10 KG 52 + 5 BG 17 = 5 BG 17 + 5 BG 17 with 1/4 lb Jand

	25
	30
	25
TOTAL	80 lbs.

10# Salt, 10# Mues, 25# Burton Salt, 1# MS.

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	80	160°	7.05 AM.
Malt all in		148°	7.35 "
Underlet <i>2 min steam</i>	16	210°	8.00 "
Finished mashing		158°	8.12 "
Set taps		156°	8.42 "
Sparge	141	168°	9.22 "
Hop	H+4	170°	1.45 PM.
TOTAL	245		

INTO KETTLE *188* Bbbs. FIRST RUN *20.25* %

EVAPORATION *8* Bbbs. LAST RUN *1.2* %

OUT *180* Bbbs. KETTLE TEST *12.35* %

YEAST *From Brew # 381-382*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>191</i>	<i>12.2</i>	<i>Thurs 19th 1953</i>
BEER INTO CELLAR	<i>185</i>	<i>2.0</i>	<i>Thurs 19th 1953</i>

REMARKS:

Mashed in by: *g/m*

BREW 391

Tun No. 2

DATE Fri Mar 20th 1933

MALT 89.00 Canada Malt

HOPS 15 KG 53 & 15 BG 51

15 BCF 53 & 10 EK 51 & 5 BG 51

10 KG 53 & 5 BG 51 - 5 EK 51 & 5 BG 51 in Lager 25

85.163

TOTAL

10 Salt 10 moss 25 Burton Salt 1st K.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	80	16.30	11.40 PM
Malt all in		14.80	12.15 AM
Underlet 3 min Steam	16	3.10	12.35 "
Finished mashing		15.70	12.50 "
Set taps		15.50	1.20 "
Sparge	1.39	16.90	3.00 "
Hop	4.03	1.70	5.50 "
TOTAL	2.41		

INTO KETTLE 1.98 Bbbs. FIRST RUN 21.1 %

EVAPORATION 8 Bbbs. LAST RUN 0.6 %

OUT 1.80 Bbbs. KETTLE TEST 12.2 %

YEAST from Brew # 382

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.5	12.15%	Mon 20 th 1933
BEER INTO CELLAR	187.	9.3	Thu 26 th 1933

REMARKS:

Mashed in by: *SK*

108

BREW 392

Tun No. 3

DATE Mon Mar 23rd 53

MALT 89.00 Canada Malt

HOPS 15.49.52 + 15.86.52

15.86.52 + 10.45.52 + 5.86.52

10.49.52 + 5.86.52 = 5.45.52 + 5.86.52 in Hop Tank

TOTAL

85.285

10 # Salt, 10 # Mash, 25 # Burton Salt, 1 # H.M.S.

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	80	160°	12.40 P.M.
Malt all in		148°	12.10 A.M.
Underlet 2 min Steam	16	210°	12.35 "
Finished mashing		158°	12.47 "
Set taps		156°	1.17 "
Sparge	140	168°	1.57 "
Hop	473	170°	5.45 "
TOTAL	243		

INTO KETTLE 188 Bbls. FIRST RUN 20.5 %

EVAPORATION 8 Bbls. LAST RUN 0.9 %

OUT 180 Bbls. KETTLE TEST 12.2 %

YEAST From Brew # 385

	Bbls.	Bolling	Date
WORT INTO FERMENTER	192	12.15.50	Mon Mar 23 rd
BEER INTO CELLAR	186.2	2.1	Sat March 28.

REMARKS:

Mashed in by: J.M.

BREW 393

Tun No. 4

DATE Mon. Mar. 23/33

MALT	89.00. Canada Malt	
HOPS	15 KG 53 + 15 BG 51	20
	15.66F 53 + 10.2K 51 + 5 BG 51	30
	10KG 53 + 5 BG 51 + 5 EK 51 + 5 BG 51 in Log. 53	25
	TOTAL	85.16s

10. Salt. 10. more. 25. Burton Salt. 1. KM. 2.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162°	7:00 AM
Malt all in		149°	7:55 "
Underlet 2 min Steam	16	210°	7:55 "
Finished mashing		159°	8:10 "
Set taps		157°	8:40 "
Sparge	145	168°	9:20 "
Hop	443	170°	11:5 "
TOTAL	244		

INTO KETTLE 185 Bbbs. FIRST RUN 21.4 %

EVAPORATION 8 Bbbs. LAST RUN 0.95 %

OUT 18.0 Bbbs. KETTLE TEST 12.3 %

YEAST from Beers # 384 + 386

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.2	12.3	Mon. 33/33
BEER INTO CELLAR	185	245	Mon. March 29.

REMARKS:

Mashed in by: *OS*

888

BREW 394

Tun No. 5

ale

DATE *Tues Mar 24 1953*

MALT *89.00 Canada Malt*

HOPS *10 KG 52 + 15 BG 57*

15 BCF 52 + 10 EK 57 + 5 BG 57

10 KG 52 + 5 BG 57 = 5 EK 57 + 5 BG 57 in High Cook

30
20
25
TOTAL 85 LBS.

10# Salt 10# mass 25# Butter Salt 1# H.M.S

WATER

	Bbbs.	Temp.	Time
Mashing in	78	160°	11.35 PM
Malt all in		148°	12.05 AM
Underlet <i>2 min Steams</i>	16	210°	12.30 ..
Finished mashing		158°	12.42 ..
Set taps		156°	1.12 ..
Sparge	142	168°	1.50 ..
Hop	4+3	170°	5.45 ..
TOTAL	243		

INTO KETTLE *188* Bbbs. FIRST RUN *20.8* %

EVAPORATION *8* Bbbs. LAST RUN *1.0* %

OUT *180* Bbbs. KETTLE TEST *12.3* %

YEAST *From Brew # 387*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	<i>192.5</i>	<i>12.2070</i>	<i>Tues Mar 24th</i>
BEER INTO CELLAR	<i>186.</i>	<i>2.20</i>	<i>Monday 29 Apr.</i>

REMARKS: Mashed in by: *JMM*

086 VERB

BREW 395

Tun No. 6

ale

DATE *Luc. May 24/53*

MALT	<i>89.00 Canada Malt</i>	
HOPS	<i>15 KG 52 & 15 BG 51</i>	<i>20</i>
	<i>15 BCF 52 & 10 EK 51 & 5 BG 51</i>	<i>20</i>
	<i>10 KG 52 & 5 BG 51 - 5 EK 51 & 5 BG 51 in hop pack</i>	<i>25</i>
		<i>85 lbs</i>
TOTAL		

10 Salt 10 more 25 Burton Salt 1. # K. on 2

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>74</i>	<i>162°</i>	<i>70 5 AM</i>
Malt all in		<i>149°</i>	<i>7 35 "</i>
Underlet <i>3 min Steam</i>	<i>16</i>	<i>210°</i>	<i>7 55 "</i>
Finished mashing		<i>159°</i>	<i>8 10 "</i>
Set taps		<i>157°</i>	<i>8 40 "</i>
Sparge	<i>143</i>	<i>168°</i>	<i>9 15 "</i>
Hop	<i>7</i>	<i>170°</i>	<i>1 00 PM</i>
TOTAL	<i>244</i>		

INTO KETTLE *198* Bbbs. FIRST RUN *20.85* %

EVAPORATION *9* Bbbs. LAST RUN *0.75* %

OUT *190* Bbbs. KETTLE TEST *12.2* %

YEAST *from. Brew # 388*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>192.2</i>	<i>12.2</i>	<i>May 24/53</i>
BEER INTO CELLAR	<i>185</i>	<i>2.5</i>	<i>March 31 1853</i>

REMARKS:

Mashed in by: *BT*

208

BREW 396

Tun No. 7

ab

DATE Wed Mar 25 1883

MALT	8900 Canada Malt	
HOPS	15 KG 52 + 10 B.G. 51	30
	10 B.C.F. 52 + 10 E.K. 52 + 5 B.G. 51	30
	10 KG 52 + 5 B.G. 51 = 5 E.K. 52 + 5 B.G. 52 in H.P. 52 each	25
TOTAL		85

10# Salt 10# Mash 25# Burton Salt 1# F.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	160°	11.40 P.M.
Malt all in		148°	12.10 A.M.
Underlet 2 min Steam	16	210°	12.35..
Finished mashing		158°	12.47..
Set taps		156°	1.17 ..
Sparge	142	168°	1.57 ..
Hop	4+3	170°	5.45..
TOTAL	243		

INTO KETTLE	188	Bbbs.	FIRST RUN	20.4	%
EVAPORATION	8	Bbbs.	LAST RUN	1.1	%
OUT	180	Bbbs.	KETTLE TEST	12.3	%
YEAST	From Brew # 389				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	192.7	10.15.00	Wed Mar 25 ⁸³
BEER INTO CELLAR	187.	2.3	Tue Mar 31.

REMARKS: Mashed in by *J.P.M.*

808

BREW 397

Tun No. 8

ale

DATE Wed. Mar. 25 1903

MALT 89.80. Canada Malt

HOPS 15 KG 52 & 15 BG 51	30
15 BL 52 & 10 EK 51 & 5 BG 51	30
10 KG 52 & 5 BG 51 - 5 EK 51 & 5 BG 51 in Lapp food	35
TOTAL	85 lbs.

10 Salt 10 moss 25 Burton Salt 1 lb K.M.S.

WATER

	Bbls.	Temp.	Time
Mashing in	79	162°	7:10 AM
Malt all in		149°	7:40 "
Underlet 2 min Steam	16	210°	8:00 "
Finished mashing		159°	8:15 "
Set taps		157°	8:45 "
Sparge	140	168°	9:35 "
Hop	443	170°	1:15 PM
TOTAL	241		

INTO KETTLE 189 Bbls. FIRST RUN 20.65 %

EVAPORATION 8 Bbls. LAST RUN 0.75 %

OUT 180 Bbls. KETTLE TEST 12.25 %

YEAST from Brew # 390

	Bbls.	Balling	Date
WORT INTO FERMENTER	192.3	12.1	Mar 25 1903
BEER INTO CELLAR	186-1	2.3	April 1 Wed.

REMARKS: Mashed in by: [Signature]

100

BREW 398

Tun No. 9

Stag

DATE Thur Mar 26 1953

MALT 86.00 Canada Malt

HOPS 15 KG 52 + 15 OG 51	30
10 BCF 52 + 10 EK 51 + 10 AG 51	30
15 EK 51 + 10 KG 52 = 5 OG 51 with top Jack	30
TOTAL	90 LBS

10# Salt, 10# Max, 25# Burton Salt, 1# KMS

WATER

	Bbls.	Temp.	Time
Mashing in	76	160°	11.40 P.M.
Malt all in		148°	12.10 A.M.
Underlet 2 min Steam	16	210°	12.35 ..
Finished mashing		158°	12.47 ..
Set taps		158°	1.17 ..
Sparge	144	168	1.57 ..
Hop	4+2	170°	5.45 ..
TOTAL	243		

INTO KETTLE 188	Bbls.	FIRST RUN 20.2	%
EVAPORATION 8	Bbls.	LAST RUN 0.9	%
OUT 180	Bbls.	KETTLE TEST 11.9	%

YEAST From Brew #

	Bbls.	Balling	Date
WORT INTO FERMENTER	193.1	11.65.070	Thurs Mar 26 53
BEER INTO CELLAR	186.7	1.9	Wed April 1

REMARKS: Mashed in by: JHM

add 10# hops in Stag

5# in 1st hops

5# in 3rd hops

001

BREW 399

Tun No. ¹⁷
#6

LAGGY

DATE *Thu. May 26 1953*

MALT	79.00 Canada Malt	
HOPS	15. BCF 52 + 10. BG 51	25.
	15. KG 52 + 10. LK 51	25.
	15. LK 51 + 5. BCF 52 - 5. KG 52 in Lagered	25.
		75 lbs.
TOTAL		
	10. Salt	
	10. Maza	
	25. Benton Salt	

WATER

	Bbbs.	Temp.	Time
Mashing in	69	166°	7:10 AM
Malt all in		151°	7:40 "
Underlet 2 min Steam	14	210°	8:00 "
Finished mashing		159°	8:15 "
Set taps		137°	8:45 "
Sparge	131	168°	9:20 "
Hop	442	170	1:00 PM
TOTAL	219		

INTO KETTLE 1.70 Bbbs. FIRST RUN 20.6 %

EVAPORATION 10 Bbbs. LAST RUN 0.95 %

OUT 1.60 Bbbs. KETTLE TEST 12.2 %

YEAST *from. Beer # 283*

	Bbbs.	Balling	Date
WORT INTO FERMENTER		12.05	May 26 1953
BEER INTO CELLAR	164.	3.	April 6 1953

REMARKS:

Mashed in by: *BS*

000

BREW 400

Tun No. 7

Stog

DATE Fri Mar 27th

MALT 86.00 Canada Malt

HOPS 15 KG 52 + 15 BG 51

30

10. B.C. 52 + 10 E.K. 57 + 10 B.G. 51

30

15 E.K. 57 + 10 K.G. 52 = 5 B.G. 57 in Hop Jack

30

TOTAL

90 LBS

10 # Salt, 10 # Mash, 25 # Burton Salt, 1 # H.M.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	76	160°	11.40 P.M.
Malt all in		148°	12.05 P.M.
Underlet 2 min Steam	16	210°	12.30 "
Finished mashing		158°	12.42 "
Set taps		156°	1.12 "
Sparge	144	168°	1.53 "
Hop	4+3	170°	5.40 "
TOTAL	243		

INTO KETTLE 188 Bbbs. FIRST RUN 20.3 %

EVAPORATION 8 Bbbs. LAST RUN 1.1 %

OUT 180 Bbbs. KETTLE TEST 11.9 %

YEAST From Brew # 391

	Bbbs.	Balling	Date
WORT INTO FERMENTER	191.0	11.8 070	Fri Mar 27 th
BEER INTO CELLAR	186.5	2.0	Thurs April 1 st

REMARKS:

Mashed in by: J.M.

add 10 # before Stog
5 # salt before
5 # salt before

(91 Bbls.)

Mc

BREW RECORD *Fri Mar. 27. 1953*

Brew No. *401*

Tun. No. *2* Malt *8900* Lbs. *Canada* Malting C°

First Runs *20.65* °70 Last *1.1* °70

Into Kettle *189* Bbls. } Evap.

Out of Kettle *180* Bbls. } *8* Bbls.

Yeast Used *from Brew # 391*

Yeast Quality

Balling of Wort *12.3070*

Balling of Beer *12.25* Racked *185.9* *Balling - 2.1*

Remarks:

Mashed in Coy. BT

WATER

Mashing In.....	78	Bbls. at.....	148°	°F
Underlet.....	16	"	210°	°F
Sparge.....	142	"	168°	°F
Hop Sparge.....	7	"	170°	°F
Total Water.....	243	Steam.....	2	Mins.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.. 15 & 12 Lbs. ⁵²KG & ⁵¹BG At.....

2nd Hops 15 & 10 & 5 Lbs. ⁵²ACF-⁵¹EK-BG At.....

3rd. Hops 10 & 5 Lbs. ⁵²KG & ⁵¹BG At.....

Let Run at..... 1:20 PM.....

Rackings hop's. 5 EK 51 & 5 BG 51 into hop sacks

Total weight of hop's. 85 lbs

bbls.
192.0

ale.

Mon Mar 30 1913

BREW RECORD

Brew No. 402

Tun. No. 3 Malt. 8900 Lbs. Canada Malting C°

Kettle Test 12.3%

First Runs. 20.6% Last 1.2%

Into Kettle. 188 Bbls. } Evap.

Out of Kettle. 180 Bbls. } 8 Bbls.

Yeast Used From Brew #392

Yeast Quality

Balling of Wort. 12.0%

Balling of Beer. 12.0% Racked 186.2 Balling 2.1

Remarks:

Mashed by JM

WATER

Mashing In.....	80	Bbls. at.....	160° °F
Underlet.....	16	“	210° °F
Sparge.....	140	“	168° °F
Hop Sparge.....	7	“	170° °F
Total Water.....	243	Steam.....	2 Mins.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 15 + 15 Lbs. ⁵²HG - ⁵¹BG At.....

2nd. Hops 15 + 10 + 5 Lbs. ⁵²BCF - ⁵¹ER - ⁵¹BG At.....

3rd. Hops 10 + 5 Lbs. ⁵²HG - ⁵¹BG At.....

Let Run at.....

Rackings *kegs 5 ER 51 = 5 BG 51 in hop Jack*

Total weight of kegs 85 LBS.

Bbls.
(192.)

Ali. Mon. Mar. 30th 1953

BREW RECORD

Brew No. 403

Tun. No. 4 Malt 89.00 Lbs. Canada Malting C°

Kettle Test. — 12.570

First Runs 20.870 Last 1.070

Into Kettle 199 Bbls. } Evap. 8 Bbls.

Out of Kettle 180 Bbls. }

Yeast Used Low Brew # 393

Yeast Quality

Balling of Wort 12.370

Balling of Beer 12.25 - 2.0 Racked 185.9

Remarks: Mashed in by SH

WATER

Mashing In.....	74	Bbls. at.....	162°	°F
Underlet.....	16	"	210°	°F
Sparge.....	142	"	168°	°F
Hop Sparge.....	7	"	170°	°F
Total Water.....		243	Steam.....	2
				Mins.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at..... 11. 00 A.M.

1st. Hops. 15 & 15 Lbs. KG 51 & BG 51 At

2nd. Hops. 15 & 10 & 5 Lbs. ⁵¹ BG ⁵¹ EK ⁵¹ BG At

3rd. Hops. 10 & 5 Lbs. KG 51 & BG 51 At

Let Run at..... 1.00 P.M.

Rackings hops. 5' EK 51 & 5' BG 51 in hop. good.

Total weights of hops. 85 lbs

192.5 Bbls *Stog*

Tues Mar 31 '83

BREW RECORD

Brew No. *404*

Tun. No. *5* Malt. *8600* Lbs. *Canada* Malting C°

Kettle Test - 11.9%

First Runs. *20.15%* Last *1.0%*

Into Kettle. *188* Bbls. } Evap.

Out of Kettle. *180* Bbls. } *8* Bbls.

Yeast Used. *From Brew # 394*

Yeast Quality.....

Balling of Wort. *11.6%*

2.1

Balling of Beer. *192.5* Racked. *186.9*

Remarks:

Washed in by Jm

WATER

Mashing In.....	76	Bbls. at.....	160°	°F
Underlet.....	16	“	210°	°F
Sparge.....	146	“	168°	°F
Hop Sparge.....	7	“	170°	°F
Total Water.....	245	Steam.....	2	Mins.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops ^{52 51} 15+15 Lbs. ^{HG-BG} At

2nd. Hops ^{52 51 51} 10+10+10 Lbs. ^{BCF-EK-BG} At

3rd. Hops ^{51 52} 15+10 Lbs. ^{EK-HG} At

Let Run at

Rackings *Hops 5-BG 51 in hop Jack*
Total Weight of Hops 90 Lbs.

1916 Bbls Steag. Tues. Nov 26th / 53

BREW RECORD

Brew No. 405

Tun. No. 6 Malt 8600 Lbs. Canada Malting C°

Kettle Test. — 11.900

First Runs 20.500 Last 0.85

Into Kettle 199 Bbls. } Evap.

Out of Kettle 180 Bbls. } 8 Bbls.

Yeast Used from Brew # 395 & 396

Yeast Quality

Balling of Wort — 11.900

Balling of Beer ~~11.9~~ 2.576 Racked 186

Remarks: Mashed in Coy. St

WATER

Mashing In..... 76 Bbls. at 161° °F
 Underlet..... 16 " 210° °F
 Sparge..... 142 " 168° °F
 Hop Sparge..... 7 " 170° °F
 Total Water..... 241 Steam..... 2 Mins.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at..... 11.00 AM
 1st. Hops. 15⁵² & 15⁵¹ Lbs. KG & BG At
 2nd. Hops. 10⁵² & 10⁵¹ & 10⁵¹ Lbs. BG & PK & BG At
 3rd. Hops. 15⁵¹ & 10⁵² Lbs. PK & KG At
 Let Run at..... 1.00 PM
 Rackings hops - 5 BG 51 in hop. sack.
 Total weights of hops. = 90 lbs.

