

**A. KEITH & SON LTD.
BREWING BOOK**

APRIL 1, 1943

TO

MARCH 31, 1944

BREWS 1 to 275

OLAND + Son MS 4 135

No. 17

Brew No. 1

No. 4 Tun.

Stag's Head Date April 2/43

Malt 83.50 lb. Dm U.C.

Hops 20 Yales, 20 Yales, 20 B.P.s, 20 Ry Type - 130 #

Times: 15.5; 14.11; 14.18; C.

7.15 am

Started to mash 154°/80 First runs 19.65 %

Malt all in, T. Last " 2.0 %

Underlet on 210/20; Steam 16 1/2'

Finished mashing, T. 158' Water: Mash 80 bbls.

Set taps; Heat 154' Underlet 20 "

Sparge 170/140; Hop 170 Sparg 140 "

"Striking Heat" 154' Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle Loss Out Balling 178 bbls. 18 bbls. 160 bbls. 12.35 %

Yeast Brew No. 234 (120 lb. 17. Air

Run to storage April 9/43 Balling 2.25 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:



Brew No.

2

No. 2 Tun.

Malt 8850 lb. C. & Dom. M. Co. *Ale* Date April 5/43

Hops 20 B.P.'s; 20 Yaks & 80 B.P.'s; 20 Pkg. Type-140*
15 S; 14 M; K.M.S.; 39 P.S. C.

Times:

7.15^{am}

Started to mash $\frac{154}{86}$

Malt all in, T.

Underlet on $\frac{90}{20}$; Steam 18'

Finished mashing, T. 12.7'

Set taps; Heat 15.5°

Sparge $\frac{170}{135}$; Hop $\frac{170}{6}$

"Striking Heat" 10.74'

"Initial Heat"

First runs 19.1% %

Last " 2.9 %

Water: Mash 86 bbls.

Underlet 20 "

Sparge 135 "

Hop Sparge 6 "

Total 947 "

Into Kettle

178 bbls.

Loss

17 bbls.

Out

161 bbls.

Balling

12.9 %

Yeast. Brew No. 236 (120 lb + 7.)

Air

Run to storage

April 13/43

Balling 2.3 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

3

No. 4 Tun
69
70

Malt 7950 lb. Cash. M. Co. *Lager* Date April 6/43

Hops 20 B.P.'s; 55 Yaks & 20 B.P.'s; 20 Pkg. Type-115*
15 S; 14 M; K.M.S.; C.M.H. C.

Times:

7.10^{am}

Started to mash $\frac{154}{76}$

Malt all in, T.

Underlet on $\frac{90}{20}$; Steam 16.5'

Finished mashing, T. 16.0

Set taps; Heat 15.8'

Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$

"Striking Heat" 15.4'

"Initial Heat"

First runs 19.2 %

Last " 0.8 %

Water: Mash 76 bbls.

Underlet 20 "

Sparg 143 "

Hop Sparge 6 "

Total 245 "

Into Kettle

178 bbls.

Loss

18 bbls.

Out

160 bbls.

Balling

12.5 %

Yeast. Brew No. 233 (150 lb + 7.)

Air

Run to storage

April 14/43

Balling 3.2 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

4

No. 3 Tun.

Stag's Head

Date April 7/43

Malt 8350 lbs. Can. M. Co.

Hops 20 Yaks; 20 Yaks + 70 B.C.'s; 20 Puz. Type = 135°

Times: 15.8; 14 M; KMS; C.

7.10 am

Started to mash 154°
80

Malt all in, T.

Underlet on 9/10; Steam 16 1/2
20

Finished mashing, T. 15.8

Set taps; Heat 15.5°

Sparge 170°; Hop 170°
140 6

"Striking Heat" 15.4°

"Initial Heat"

Into Kettle

178 bbls.

Loss

15 bbls.

Out

160 bbls.

Balling

12.3 %

Yeast Brew No. - ?

Run to storage

April 15/43

Air

Balling 3.2 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

5

No. 5 Tun.

Ale

Date April 8/43

Malt 8850 lbs. Can. M. Co.

Hops 20 B.C.'s; 20 Yaks + 80 B.C.'s; 20 Puz. Type = 140°

Times: 15.8; 14 M; KMS; 39 to P.; C.

Times:

7.30 am

Started to mash 154°
84

Malt all in, T.

Underlet on 9/10; Steam 17 1/2
20

Finished mashing, T. 15.8

Set taps; Heat 15.4°

Sparge 170°; Hop 170°
137 6

"Striking Heat" 15.4°

"Initial Heat"

Into Kettle

178 bbls.

Loss

17 bbls.

Out

161 bbls.

Balling

13.0 %

Yeast Brew No. 234 (120 lb + ?)

Run to storage

April 16/43

Air

Balling 2.2 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

6

No. 7 Tun.

Stag's Head Date April 9/43

Malt 8350 lbs. Can M.C.

Hops 20 Gals; 20 Gals x 70 B.P.'s; 20 Eng. Type = 130 #

Times: 15 S; 14 M; K.M.S.; C.

7:05 am Started to mash 154/80 First runs 19.2 %

Malt all in, T. Last " 1.1 %

Underlet on 3/0/20; Steam 16.5

Finished mashing, T. 158 Water: Mash 80 bbls.

Set taps; Heat 155 Underlet 90 "

Sparge 170/140; Hop 120/6 Sparge 140 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle Loss Out Balling 178 bbls. 18 bbls. 160 bbls. 12.5 %

Yeast Brew No. 2 (120 lbs + 7) Air -

Run to storage April 17/43 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 7

No. 4 Tun.

Ale Date April 12/43

Malt 8850 lbs. Can M.C.

Hops 20 B.P.'s; 20 Gals x 80 B.P.'s; 20 Eng. Type = 140 #

Times: 15 S; 14 M; K.M.S.; 396 P.; C.

7:15 am Started to mash 154/86 First runs 19.1 %

Malt all in, T. Last " 1.8 %

Underlet on 2/0/20; Steam 16.5

Finished mashing, T. 108 Water: Mash 86 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge 170/125; Hop 170/6 Sparg 135 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 247 "

Into Kettle Loss Out Balling 178 bbls. 18 bbls. 160 bbls. 13.0 %

Yeast Brew No. 2 + 4 (120 lbs + 7) Air -

Run to storage April 20/43 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

8

No. 2 Tun.

Stag's Head

Date April 13/43

Malt 8.350 lbs. C. M. Co.

Hops 20 Yak^{42's}; 20 Yak^{42's} + 70 B.P.'s; 20 Pig Type = 130 #

Times:

15.5; 14 M; K.H.S.; C.

7.20 am

Started to mash $\frac{154}{83}$

First runs 18.7 %

Malt all in, T.

Last " 1.6 %

Underlet on $\frac{210}{20}$; Steam 1.7'

Finished mashing, T. 15.8'

Water: Mash 83 bbls.

Set taps; Heat 15.4'

Underlet 2.0 "

Sparge $\frac{170}{137}$; Hop $\frac{170}{6}$

Sparge 1.37 "

"Striking Heat" 15.4'

Hop Sparge 6 "

"Initial Heat"

Total 24.6 "

Into Kettle

Loss

Out

Balling

178 bbls.

1.8 bbls.

160 bbls.

12.4 %

Yeast Brew No. 5 (120 lbs + 7)

Air -

Run to storage

April 21/43

Balling 2.25 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

9

No. 7 Tun. 8

Lager

Date April 15/43

Malt 7.950 lbs. C. M. Co.

Hops 20 B.P.'s, 55 Yak^{42's} + 20 B.P.'s, 20 Pig Type = 115 #

Times:

15.5; 14 M; K.H.S.; C.

7.05 am

Started to mash $\frac{154}{76}$

First runs 18.8 %

Malt all in, T.

Last " 1.2 %

Underlet on $\frac{210}{20}$; Steam 1.5'

Finished mashing, T. 15.8'

Water: Mash 76 bbls.

Set taps; Heat 15.5'

Underlet 2.0 "

Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$

Sparg 1.43 "

"Striking Heat" 15.4'

Hop Sparge 6 "

"Initial Heat"

Total 24.5 "

Into Kettle

Loss

Out

Balling

178 bbls.

1.8 bbls.

160 bbls.

11.95 %

Yeast Brew No. 3 (150 lbs + 7)

Air -

Run to storage

April 26/43

Balling 3.0 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

10

No. 3 Tun.

Ale

Date April 16/43

Malt 8850 lbs. C. M. Co.
Hops 20 B. C's, 20 Yals + 80 B.C's, 90 Eng. Type = 160 #
15.8; 14 M; K.M.S.; 396 P.; C.

Times:

7:00 am

Started to mash 15.4' / 84
Malt all in, T.
Underlet on 9/16 / 26; Steam 16.6'
Finished mashing, T. 1.08
Set taps; Heat 15.8'
Sparge 170' / 137; Hop 170' / 6
"Striking Heat" 15.4'
"Initial Heat"

First runs 19.2 %
Last " 0.7 %
Water: Mash 84 bbls.
Underlet 20 "
Sparge 137 "
Hop Sparge 6 "
Total 247 "

Into Kettle 178 bbls. Loss 17 bbls. Out 161 bbls. Balling 12.95 %

Yeast Brew No. 7 (115 lbs + 7.)
Run to storage April 24/43
Quantity recorded in Cellar
Balling 2.77 %

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

Brew No. 11

No. 5 Tun.

Ale

Date April 19/43

Malt 8850 lbs. C. M. Co.
Hops 20 B. C's, 20 Yals + 80 B.C's, 90 Eng. Type = 140 #
15.8; 14 M; K.M.S.; 396 P.; C.

Times:

7:05 am

Started to mash 15.4' / 86
Malt all in, T.
Underlet on 9/16 / 36; Steam 16'
Finished mashing, T. 1.08
Set taps; Heat 15.5'
Sparge 170' / 134; Hop 170' / 6
"Striking Heat" 15.4'
"Initial Heat"

First runs 19.2 %
Last " 2.1 %
Water: Mash 86 bbls.
Underlet 20 "
Sparge 134 "
Hop Sparge 6 "
Total 246 "

Into Kettle 177 bbls. Loss 18 bbls. Out 159 bbls. Balling 13.4 %

Yeast Brew No. 8 (120 lbs + 7.)
Run to storage April 27/43
Quantity recorded in Cellar
Balling 2.4 %

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

Brew No.

12

No. / Tun.

Malt 885.0 lbs. C. M. Co. Ale Date April 20/43

Hops 90 B.P.'s; 20 Yabs + 80 B.P.'s; 90 Eng. Type = 140 #
15.8; 14 M; K.M.S.; 3 9/16 Pm; C

Times:

7.10 am

Started to mash 154° / 86

Malt all in, T.

Underlet on 2 1/2 / 20; Steam 17'

Finished mashing, T. 158°

Set taps; Heat 10.4°

Sparge 170 / 134; Hop 170 / 6

"Striking Heat" 154°

"Initial Heat"

First runs 19.6 %

Last " 21.95 %

Water: Mash 86 bbls.

Underlet 90 "

Sparge 134 "

Hop Sparge 6 "

Total 246 "

Into Kettle

177 bbls.

Loss

18 bbls.

Out

159 bbls.

Balling

13.3 %

Yeast

Brew No. 8 (115 lbs + 7)

Air

Run to storage

April 28/43

Balling 3.25 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 13

No. 2 Tun.

Malt 885.0 lbs. C. M. Co. Ale

Date April 24/43

Hops 90 B.P.'s; 20 Yabs + 80 B.P.'s; 90 Eng. Type = 140 #
15.5; 14 M; K.M.S.; 3 9/16 Pm; C

Times:

7.10 am

Started to mash 154° / 86

Malt all in, T.

Underlet on 2 1/2 / 20; Steam 16 1/2'

Finished mashing, T. 156°

Set taps; Heat 10.4°

Sparge 170 / 134; Hop 170 / 6

"Striking Heat" 154°

"Initial Heat"

First runs 19.0 %

Last " 1.4 %

Water: Mash 86 bbls.

Underlet 90 "

Sparg. 134 "

Hop Sparge 6 "

Total 246 "

Into Kettle

177 bbls.

Loss

18 bbls.

Out

159 bbls.

Balling

13.5 %

Yeast

Brew No. 12 (120 lbs + 7)

Air

Run to storage

May 3/43

Balling 3.1 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

14

No. 3 Tun.

Malt *8850 lb. C. M. Co.* Date *April 26/43*
 Hops *20 B.C.; 20 Galb + 80 B.C.; 20 Eng. Type - 140**
 Times: *15-8; 14 M; H.S.; 3 galb; C.*

7:20 am

Started to mash $\frac{154}{86}^{\circ}$ First runs *19.3* %

Malt all in, T.

Last " *1.8* %Underlet on $\frac{210}{20}$; Steam *16.5*Finished mashing, T. *15.8*Water: Mash *86* bbls.Set taps; Heat *15.4*Underlet *20* "Sparge $\frac{170}{134}$; Hop $\frac{170}{6}$ Sparge *134* ""Striking Heat" *15.4*Hop Sparge *6* "

"Initial Heat"

Total *246* "

Into Kettle

Loss

Out

Balling

177 bbls.*17* bbls.*160* bbls.*13.3* %

*

Yeast *Molson's Brewery*

Air

Run to storage *May*

Balling

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* This yeast was delayed in transit, and was not in the usual good condition.

Brew No. 15

No. $\frac{69}{70}$ Tuns

Malt *7950 lb. C. M. Co.* Date *April 27/43*
 Hops *20 B.C.; 55 Galb + 20 B.C.; 20 Eng. Type - 115**
 Times: *15-8; 14 M; H.S.; C.*

Times:

7:20 am

Started to mash $\frac{154}{80}^{\circ}$ First runs *18.8* %

Malt all in, T.

Last " *1.2* %Underlet on $\frac{210}{20}$; Steam *15.4*Finished mashing, T. *15.8*Water: Mash *50* bbls.Set taps; Heat *15.7*Underlet *20* "Sparge $\frac{170}{140}$; Hop $\frac{170}{6}$ Sparge *140* ""Striking Heat" *15.4*Hop Sparge *6* "

"Initial Heat"

Total *246* "

Into Kettle

Loss

Out

Balling

177 bbls.*18* bbls.*159* bbls.*12.0* %Yeast *Brew No. 9 (150 lbs + 2)*

Air

Run to storage *May*Balling *3.05* %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

16

No. 4 Tun.

Malt 8350 lbs. C. H. Co. *Stage head* Date *May 3/43*

Hops 20 *Yak* #1's; 20 *Yak* #2's + 70 B.P.s.; 20 *Eng Type* = 130 #
Times: 15 S; 14 M; K.H.S.; C.

7:15 am

Started to mash	$\frac{154}{83}$	First runs	19.0 %
Malt all in, T.		Last "	1.2 %
Underlet on	$\frac{210}{20}$; Steam 15'		
Finished mashing, T.	158'	Water: Mash	83 bbls.
Set taps; Heat	154'	Underlet	2.0 "
Sparge	$\frac{170}{137}$; Hop $\frac{170}{6}$	Sparge	1.37 "
"Striking Heat"	154'	Hop Sparge	6 "
"Initial Heat"		Total	246 "

Into Kettle	Loss	Out	Balling
177 bbls.	18 bbls.	159 bbls.	12.4 %

Yeast *Brew No. 14 (120 lbs + 7)* (off Holms) Air -

Run to storage *May 12/43* Balling 4.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

** This yeast was delayed in transit and was not in the usual good condition.*

Brew No. 17

No. 6 Tun.

Malt 8850 lbs C. H. Co. *Ale* Date *May 4/43*

Hops 20 B.P.s.; 20 *Yak* #1's + 80 B.P.s.; 20 *Eng Type* = 140 #
Times: 15 S; 14 M; K.H.S.; 295 P; C.

7:15 am

Started to mash	$\frac{154}{86}$	First runs	19.3 %
Malt all in, T.		Last "	1.3 %
Underlet on	$\frac{210}{20}$; Steam 16'		
Finished mashing, T.	158'	Water: Mash	86 bbls.
Set taps; Heat	154-155'	Underlet	2.0 "
Sparge	$\frac{170}{134}$; Hop $\frac{170}{6}$	Sparg.	1.84 "
"Striking Heat"	154'	Hop Sparge	6 "
"Initial Heat"		Total	246 "

Into Kettle	Loss	Out	Balling
177 bbls.	18 bbls.	159 bbls.	13.2 %

Yeast *Brew No. 14 (115 lbs + 7)* (off Holms) Air -

Run to storage *May 13/43* Balling 3.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

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Brew No.

18

No. 2 Tun.

Malt 88.50 lb. C.M.C. Date May 6/43

Hops 20 B.P.'s, 20 Gal + 80 B.P.'s, 20 Eng Type = 140 #

Times:

7.10 am

Started to mash 154 / 84 First runs 19.6 %

Malt all in, T. Last " 1.2 %

Underlet on 210 / 20 ; Steam 16'

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

Set taps; Heat 154 Underlet 20 "

Sparge 170 / 136 ; Hop 170 / 6 Sparge 136 "

"Striking Heat" 10% Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle 177 bbls. Loss 18 bbls. Out 159 bbls. Balling 13.3 %

Yeast Hansen's (5 lb. Compound + 7) Air

Run to storage May 14/43 Balling 2. - %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Yeast received in excellent condition.

Brew No. 19

No. 3 Tun.

Malt 88.50 lb. C.M.C. Date May 8/43

Hops 20 B.P.'s, 20 Gal + 80 B.P.'s, 20 Eng Type = 140 #

Times:

7.10 am

Started to mash 154 / 84 First runs 19.45 %

Malt all in, T. Last " 1.4 %

Underlet on 210 / 20 ; Steam 16'

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

Set taps; Heat 154 Underlet 20 "

Sparge 170 / 136 ; Hop 170 / 6 Sparge 136 "

"Striking Heat" 10% Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle 177 bbls. Loss 18 bbls. Out 159 bbls. Balling 13.2 %

Yeast Brew No. 16 (115 lb + 7) Air

Run to storage May 17/43 Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

20

No. 5 Tun.

Malt 8350 lbs. C M Co Stag's Head Date May 10/43

Hops 20 Gal^{42s}; 20 Gal^{42s} + 70 B.P.'s; 20 Gal^{42s} = 130 #

Times: 15 S; 14 M; KMS; C

7:10 am Started to mash $\frac{152}{80}^{\circ}$ First runs 19.0 %
 Malt all in, T. Last " 1.0 %
 Underlet on $\frac{210}{20}$; Steam 15-1
 Finished mashing, T 12.5 Water: Mash 80 bbls.
 Set taps; Heat 15.4 Underlet 20 "
 Sparge $\frac{170}{140}$; Hop $\frac{170}{6}$ Sparge 14.0 "
 "Striking Heat" 18.4 Hop Sparge 6 "
 "Initial Heat" Total 246 "

Into Kettle Loss Out Balling
 177 bbls. 19 bbls. 158 bbls. 12.6 %

Yeast Brew No. 16 (115 lbs + 7) Air —

Run to storage May 18/43 Balling 2.85 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Last run in water mill

Brew No. 21

No. 4 Tun.

Malt 8850 lbs C M Co Ale Date May 12/43

Hops 20 B.P.'s; 20 Gal^{42s} + 80 B.P.'s; 20 Gal^{42s} = 140 #

Times: 15 S; 14 M; KMS; 396 P; C

7:05 am Started to mash $\frac{152}{84}^{\circ}$ First runs 19.35 %
 Malt all in, T. Last " 1.2 %
 Underlet on $\frac{150}{8}$; Steam 16
 Finished mashing, T 15.6 Water: Mash 84 bbls.
 Set taps; Heat 15.4 Underlet 2.0 "
 Sparge $\frac{170}{136}$; Hop $\frac{170}{6}$ Sparge 13.6 "
 "Striking Heat" 12.4 Hop Sparge 6 "
 "Initial Heat" Total 246 "

Into Kettle Loss Out Balling
 177 bbls. 19 bbls. 158 bbls. 12.2 %

Yeast Brew No. 16 + 18 (115 lbs + 7) Air —

Run to storage May 20/43 Balling 3.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 22

No. 6 Tun.

Malt 8850 lbs C. H. Co. Date May 13/43

Hops 20 B.C.'s; 20 Yaks⁴¹⁵ + 80 B.C.'s; 20 Yaks⁴²⁵ = 140 #

Times: 15 S; 14 M; K.H.S.; 23 P.P.; C

7:10 am Started to mash 154 / 874 First runs 19.45 %

Malt all in, T. Last " 2.0 %

Underlet on 150 / 8; Steam 16

Finished mashing, T 1.8 Water: Mash 84 bbls.

Set taps; Heat 1.2 Underlet 20 "

Sparge 120 / 136; Hop 170 / 6 Sparge 136 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 13.4 %

Yeast Brew No. 18 (115 lbs + 7) Air

Run to storage May 21/43 Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 23

No. 2 Tun.

Malt 8350 lbs C. H. Co. Date May 14/43

Hops 20 Yaks⁴¹⁵; 20 Yaks⁴²⁵ + 70 B.C.'s; 20 Yaks⁴²⁵ = 130 #

Times: 15 S; 14 M; K.H.S.; C

7:10 am Started to mash 154 / 82 First runs 19.55 %

Malt all in, T. Last " 0.8 %

Underlet on 240 / 30; Steam 15

Finished mashing, T 1.58 Water: Mash 82 bbls.

Set taps; Heat 1.6 Underlet 20 "

Sparge 170 / 138; Hop 170 / 6 Sparg 138 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 12.5 %

Yeast Brew No. 19 + 20 (115 lbs + 7) Air

Run to storage May 22/43 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

24

No. 3 Tun:

Malt 8850 lbs. C. M. Co. Date May 17/43

Hops 20 B.P. 20 Yaks + 80 B.P. 20 Yaks = 140 #

Times: 15 S, 14 M; K.M.S.; 3 1/2 P; C.

7.10 am

Started to mash 154/88 First runs 19.0 %

Malt all in, T. Last " 2.0 %

Underlet on 20/20; Steam 14

Finished mashing, T. 156 Water: Mash 88 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge 170/139; Hop 170/6 Sparge 132 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 12.4 %

Yeast. Brew No. 20 (115 lbs. 7.) Air -

Run to storage May 25/43 Balling 2. - %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 25

No. 69 Tun 70

Malt 7950 lbs. C. M. Co. Date May 18/43

Hops 20 B.P. 55 Yaks + 20 B.P. 20 Yaks = 115 #

Times: 15 S, 14 M; K.M.S.; C.

7.10 am

Started to mash 154/78 First runs 18.9 %

Malt all in, T. Last " 1.2 %

Underlet on 20/20; Steam 13

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

Set taps; Heat 156 Underlet 20 "

Sparge 170/142; Hop 170/6 Sparge 142 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 12.3 %

Yeast. Oland's (No. 13 Tun) 150 # Air -

Run to storage May 27/43 Balling 3.05 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 26

No. 5 Tun.

Malt 8850 lbs. C. M. Co. *Ale* Date *May 19/43*

Hops 20 B.C.; 60 Yales; 40 Yales; 20 Yales = 140#

Times: 15 S; 14 M; K.M.S.; 29 to P; C

7:05 am Started to mash 154°/84 First runs 19.3 %

Malt all in, T. Last " 1.45 %

Underlet on 210/20; Steam 14

Finished mashing, T. 155 Water: Mash 84 bbls.

Set taps; Heat 155 Underlet 20 "

Sparge 170/136; Hop 170/6 Sparge 136 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle Loss Out Balling
177 bbls. 19 bbls. 158 bbls. 13.5 %

Yeast *Brew No. 20 (115 lbs + 2)* Air —

Run to storage *May 28/43* Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 27

No. 4 Tun.

Malt 8350 lbs. C. M. Co. *Stag's Head* Date *May 20/43*

Hops 20 Yales; 20 Yales; 40 B.C.; 20 Yales = 130#

Times: 15 S; 14 M; K.M.S.; C

7:00 am Started to mash 154°/80 First runs 18.8 %

Malt all in, T. Last " 0.6 %

Underlet on 210/20; Steam 14

Finished mashing, T. 155 Water: Mash 80 bbls.

Set taps; Heat 155 Underlet 80 "

Sparge 170/140; Hop 170/6 Sparge 140 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle Loss Out Balling
177 bbls. 19 bbls. 158 bbls. 12.4 %

Yeast *Brew No. 21 + 22 (115 lbs + 7)* Air —

Run to storage *May 28/43* Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

28

No. 6 Tun.

Malt 8850 lbs. *Alle* C. H. Co. Date *May 21/43*

Hops 20 B.C.F.; 20 Yal⁴¹⁵ + 80 B.C.F.; 20 Yal⁴²⁵ = 140#

Times: 15 S; 14 M; K.H.S.; 39 tabs; C.

7.10 am

Started to mash $\frac{154}{84}$

First runs 19.55 %

Malt all in, T.

Last " 0.9 %

Underlet on $\frac{210}{20}$; Steam 14%

Finished mashing, T. 15.8-16

Water: Mash 8.4 bbls.

Set taps; Heat 15.6

Underlet 20 "

Sparge $\frac{171}{136}$; Hop $\frac{170}{6}$

Sparge 136 "

"Striking Heat" 15.4

Hop Sparge 6 "

"Initial Heat"

Total 246 "

Into Kettle

177 bbls.

Loss

19 bbls.

Out

158 bbls.

Balling

13.2 %

Yeast *Brew No. 22 + 23 (115 lbs + 7)*

Air —

Run to storage

May 29/43

Balling 3.25 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 29

No. 2 Tun.

Malt 8850 lbs. *Alle* C. H. Co. Date *May 25/43*

Hops 20 B.C.F.; 20 Yal + 80 B.C.F.; 20 Yal = 140#

Times: 15 S; 14 M; K.H.S.; 39 tabs; C.

7.10 am

Started to mash $\frac{154}{85}$

First runs 19.5 %

Malt all in, T.

Last " 1.3 %

Underlet on $\frac{210}{26}$; Steam 15'

Finished mashing, T. 15.8

Water: Mash 8.5 bbls.

Set taps; Heat 15.4

Underlet 20 "

Sparge $\frac{170}{135}$; Hop $\frac{170}{6}$

Sparge 135 "

"Striking Heat" 15.4

Hop Sparge 6 "

"Initial Heat"

Total 246 "

Into Kettle

177 bbls.

Loss

19 bbls.

Out

158 bbls.

Balling

13.55 %

Yeast *Brew No. 24 (115 lbs + 7)*

Air —

Run to storage

June 2/43

Balling 3.4 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 30

No. 1 Tun. Ale Date May 26/43

Malt 88.50 lbs C. M. Co.

Hops 20 B.C.F.; 20 Yaks + 80 B.C.F.; 20 Yaks = 140 #

Times: 15 S; 14 M; 11 L; 3 to P; C

7.05 am Started to mash 154/85 First runs 19.5 %

Malt all in, T. Last " 1.9 %

Underlet on 20/20; Steam 14 1/2

Finished mashing, T. 158 Water: Mash 85 bbls.

Set taps; Heat. 106 Underlet 20 "

Sparge 170/135; Hop 120/6 Sparge 135 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 246 "

Into Kettle Loss Out Balling 177 bbls. 19 bbls. 158 bbls. 13.35 %

Yeast Brew No. 26 (115 lbs + 7) Air -

Run to storage June 3/43 Balling 2.75 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 31

No. 3 Tun. Stags Head Date May 27/43

Malt 83.50 lbs C. M. Co.

Hops 20 Yaks; 20 Yaks + 70 B.C.F.; 20 Yaks = 130 #

Times: 15 S; 14 M; 11 L; C

7.05 am Started to mash 154/80 First runs 19.0 %

Malt all in, T. Last " 1.0 %

Underlet on 20/20; Steam 13'

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

Set taps; Heat. 154-155 Underlet 20 "

Sparge 170/142; Hop 120/6 Sparge 142 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 178 bbls. 19 bbls. 159 bbls. 12.7 %

Yeast Brew No. 28 (115 lbs + 7) Air -

Run to storage June 4/43 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 32

No. 67 Tun 3

Malt 79.50 lbs. O.M. Co., Lager Date May 28/43

Hops 20 B.C. 7; 53 Gals + 20 B.C. 7; 20 Gals - 115#

Times: 15 S; 14 M; K.M.S.; C.

7.10 Started to mash 154/79 First runs 18.8 %
Malt all in, T. Last " 0.9 %
Underlet on 94/90; Steam 12'
Finished mashing, T. 158 Water: Mash 79 bbls.
Set taps; Heat 156 Underlet 20 "
Sparge 171/144; Hop 171/6 Sparge 144 "
"Striking Heat" 154 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
18.0 bbls. 19 bbls. 161 bbls. 12.0 %

Yeast Brew No. 25 (45 lbs + 7) Air -

Run to storage June 7/43 Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 33

No. 4 Tun.

Malt 85.50 lbs. C.M. Co. Ale Date May 31/43

Hops 20 B.C. 7; 20 Gals " 50 B.C. 9 Gals + 20 B.C. 7; 21 Gals 42 = 140

Times: 15 S; 14 M; K.M.S.; 2 Gals P.C.

2.11 am Started to mash 154/88 First runs 19.0 %
Malt all in, T. Last " 1.2 %
Underlet on 24/30; Steam 12'
Finished mashing, T. 156 Water: Mash 88 bbls.
Set taps; Heat 154 Underlet 20 "
Sparge 170/135; Hop 170/6 Sparge 144 "
"Striking Heat" 154 Hop Sparge 6 "
"Initial Heat" Total 349 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 158 bbls. 13.4 %

Yeast Brew No. 29 (115 lbs + 7) Air -

Run to storage June 5/43 Balling 3.55 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Handwritten calculations on a piece of paper:
78
12
94
98
78
16
6
100
246
90
146
246
1481

Brew No. 34

No. 5 Tun.

Malt 88.50 lb. C. M. Co. Date May 31/42

Hops 20 B.P.T.; 20 Ychs. 50 Ychs. 30 B.P.T.; 20 Ychs. = 140 #

Times: 15 S.; 14 M.; K.M.S.; 3 1/2 P.; 26 Gs. C.

7.05 am Started to mash 154' / 86 First runs 19.3 %

Malt all in, T. Last " 15 %

Underlet on 240' / 20; Steam 13'

Finished mashing, T. 156 Water: Mash 86 bbls.

Set taps; Heat 15.4 Underlet 20 "

Sparge 120' / 137; Hop 170' / 6 Sparge 137 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Balling 13.2 %

Yeast. Brew No. 29 (115 lbs + 7) Air -

Run to storage June 9/42 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 35

No. 6 Tun.

Malt 83.50 lbs. C. M. Co. Date June 1/43

Hops 20 Ychs.; 20 B.C. 7 Gps + 50 B.P.T.; 20 Ychs. = 130 #

Times: 15 S.; 14 M.; K.M.S.; 26 Gs. C.

7.05 am Started to mash 154' / 86 First runs 18.85 %

Malt all in, T. Last " 1.1 %

Underlet on 810' / 20; Steam 12'

Finished mashing, T. 155.5 = 157 Water: Mash 80 bbls.

Set taps; Heat 12.5 Underlet 20 "

Sparge 120' / 142; Hop 120' / 6 Sparge 14.2 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Balling 13.2 %

Yeast. Brew No. 30 (115 lbs + 7) Air -

Run to storage June 10/43 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 36

No. 2 Tun.

Ale

Date June 3/43

Malt 88.50 lbs. C. M. Co.

Hops 20 B.P. 7; 20 Y. h. 50 B.P. 9/16; 20 B.P. 7; 20 Y. h. = 140

Times: 15 S; 14 M; 15 H; 3 P; C.

6:55 am Started to mash 154/84 First runs 19.0%

Malt all in, T. Last 1.3%

Underlet on 3/10; Steam 12'

Finished mashing, T. 126 Water: Mash 84 bbls.

Set taps; Heat 154 Underlet 20

Sparge 120/139; Hop 17/6 Sparge 129

"Striking Heat" 154 Hop Sparge 6

"Initial Heat" Total 249

Into Kettle 178 bbls. Loss 17 bbls. Out 159 bbls. Balling 18.2%

Yeast Brew No. 30 (131 (usllh + 7)) Air

Run to storage June 11/43 Balling 2.7%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 37

88

No. / Tun.

Ale

Date June 4/43

Malt 88.50 lbs. C. M. Co.

Hops 20 B.P. 7; 20 Y. h. 50 B.P. 9/16; 20 B.P. 7; 20 Y. h. = 140

Times: 15 S; 14 M; 15 H; 3 P; C.

7:05 am Started to mash 154/87 First runs 18.9%

Malt all in, T. Last 1.1%

Underlet on 3/10; Steam 12'

Finished mashing, T. 156 Water: Mash 87 bbls.

Set taps; Heat 154 Underlet 20

Sparge 120/136; Hop 16/6 Sparge 136

"Striking Heat" 154 Hop Sparge 6

"Initial Heat" Total 249

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Balling 18.2%

Yeast Brew No. 33 (15llh + 7) Air

Run to storage June 12/43 Balling 2.4%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

38

No. of Tun.

Malt 8350 lbs. C.M. Co. Date June 7/43

Hops 30 C. H. 40 B. H. 50 B. H. 70 20 Y. H. = 130 #

Times: 15 S; 14 M; 11 H; 3 P; C.

7:10 am Started to mash 157/92 First runs 17.55 %

Malt all in, T. Last " 1.5 %

Underlet on 210/20; Steam 12'

Finished mashing, T. 12.7 Water: Mash 92 bbls

Set taps; Heat 15.7 Underlet 20 "

Sparge 170/131; Hop 17/6 Sparge 13.1 "

"Striking Heat" 15.7 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling 178 bbls 19 bbls 159 bbls 12.7 %

Yeast Brew No. 33 (115 lbs + 7) Air -

Run to storage June 15/43 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 39

No. of Tun.

Malt 8850 lbs. C.M. Co. Date June 8/43

Hops 20 B.C.F.; 20 Y.H.; 50 B.C.F.; 30 B.C.F.; 90 Y.H. = 140 #

Times: 15 S; 14 M; 11 H; 3 P; C.

7:10 am Started to mash 157/87 First runs 19.1 %

Malt all in, T. Last " 1.85 %

Underlet on 210/20; Steam 12'

Finished mashing, T. 12.6 Water: Mash 84 bbls

Set taps; Heat 15.7 Underlet 20 "

Sparge 170/139; Hop 17/6 Sparge 13.9 "

"Striking Heat" 15.7 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling 178 bbls 19 bbls 159 bbls 13.5 %

Yeast Brew No. 34 (115 lbs + 7) Air -

Run to storage June 16/43 Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

40

No. 5 Tun.

Malt 88.50 lbs. C. M. Co. Date June 9/43
Hops 20 B.P. 7, 20 Yaka, 50 B.P. 9, 30 B.P. 7, 20 Yaka = 140 #
Times: 15 S; 14 M; 11 U.S.; 3 1/2 P.; C

7:00 am Started to mash 154 / 84 First runs 19.2 %
Malt all in, T. Last " 1.1 %
Underlet on 30 / 30 ; Steam 12'
Finished mashing, T. 156 Water: Mash 84 bbls
Set taps; Heat 154 Underlet 20 "
Sparge 176 / 138 ; Hop 170 / 6 Sparge 138 "
"Striking Heat" 154 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 12.4 %

Yeast Brew No. 36 (115 lbs + 7.) Air -

Run to storage June 17/42 Balling 2 - %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 41

No. 6 Tun.

Stag's Head Date June 10/43
Malt 83.50 lbs. C. M. Co.
Hops 20 Yaka, 50 B.P. 7, 20 Yaka = 130 #
Times: 15 S; 14 M; 11 U.S.; C

7:00 am Started to mash 154 / 80 First runs 19.0 %
Malt all in, T. Last " 0.8 %
Underlet on 30 / 30 ; Steam 11.5'
Finished mashing, T. 156 Water: Mash 80 bbls
Set taps; Heat 154 Underlet 20 "
Sparge 170 / 141 ; Hop 170 / 6 Sparge 141 "
"Striking Heat" 154 Hop Sparge 6 "
"Initial Heat" Total 247 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 12.75 %

Yeast Brew No. 27 (115 lbs + 7.) Air -

Run to storage June 18/42 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 42

No. 1 Tun

Ale

Date June 14/43

Malt 8850 lbs C. M. Co.

Hops 20 B.C. 7, 20 Gal, 50 B.C. 9, 30 B.C. 7, 20 Gal = 140 #

Times: 15 S; 14 M; 15 M.S.; 29 1/2 P; C

7:20 am

Started to mash 15.4 / 80

Malt all in, T.

Underlet on 2/10 / 30; Steam 12

Finished mashing, T. 15.4

Set taps; Heat 15.4

Sparge 120 / 141; Hop 120 / 6

"Striking Heat" 15.4

"Initial Heat"

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 13.4 %

Yeast Brew No. 38 (115 lbs + 7) Air

Run to storage June 22/43 Balling 3.2 %

Quantity recorded in Cellar gals

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 43

No. 2 Tun

Ale

Date June 15/43

Malt 8850 lbs C. M. Co.

Hops 20 B.C. 7, 20 Gal, 50 B.C. 9, 30 B.C. 7, 20 Gal = 140 #

Times: 15 S; 14 M; 15 M.S.; 29 1/2 P; C

7:10 am

Started to mash 15.8 / 82

Malt all in, T.

Underlet on 2/10 / 30; Steam 12

Finished mashing, T. 15.4

Set taps; Heat 15.4

Sparge 120 / 139; Hop 120 / 6

"Striking Heat" 15.4

"Initial Heat"

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 13.3 %

Yeast Brew No. 38 (115 lbs + 7) Air

Run to storage June 23/43 Balling 2.5 %

Quantity recorded in Cellar gals

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

44

No. ⁶⁹/₇₀ Tuns

Malt 7950 lbs. C.M.Co. Lager - Date June 17/43

Hops 20 B.C. 7, 55 Yals + 20 B.C. 9, 20 Yals = 115#

Times: 15 S; 4 M; K.H.S.; C

6.45 am Started to mash $\frac{154}{76}$ First runs 19.0 %
 Malt all in, T. Last " 0.9 %
 Underlet on $\frac{210}{20}$; Steam 11
 Finished mashing, T. 15.7 Water: Mash 76 bbls
 Set taps; Heat 15.3 Underlet 20 "
 Sparge $\frac{170}{144}$; Hop $\frac{170}{6}$ Sparge 14.4 "
 "Striking Heat" 15.4 Hop Sparge 6 "
 "Initial Heat" Total 24.6 "

Into Kettle	Loss	Out	Balling
178 bbls.	19 bbls.	159 bbls.	12.0 %

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

Run to storage June 28/43 Balling 2.65 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 45

No. 3 Tun.

Malt 8350 lbs. C.M.Co. Stag's Head Date June 18/43

Hops 20 Yals; 40 B.C. 9 + 50 B.C. 7; 20 Yals = 130#

Times: 15 S; 4 M; K.H.S.; C

6.45 am Started to mash $\frac{157}{80}$ First runs 18.7 %
 Malt all in, T. Last " 1.2 %
 Underlet on $\frac{210}{20}$; Steam 11.5
 Finished mashing, T. 15.4 Water: Mash 78.80 bbls
 Set taps; Heat 15.7 Underlet 20 "
 Sparge $\frac{170}{141}$; Hop $\frac{170}{6}$ Sparge 14.1 "
 "Striking Heat" 15.4 Hop Sparge 6 "
 "Initial Heat" Total 24.7 "

Into Kettle	Loss	Out	Balling
278 bbls.	19 bbls.	159 bbls.	12.6 %

Yeast Brews No. 40 + 41 (15 lbs + 7) Air -

Run to storage June 26/43 Balling 2 - %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 46

No. 4 Tun.

Malt 8850 lbs. C. M. C. Ale Date June 21/43

Hops 20 B.C. 7; 20 Galn; 50 B.C. 2; 30 B.C. 7; 20 Galn = 140#

Times: 15.8; 14.4; 11.5; 39.6 B; C

7.15 am Started to mash 154/80 First runs 19.6% Last 1.4% Malt all in, T. Underlet on 9/10; Steam 12' Finished mashing, T. 15.6 Water: Mash 82 bbls Underlet 80 Sparge 141 Hop 120 Hop Sparge 6 Total 347

Into Kettle 178 bbls Loss 11 bbls Out 159 bbls Balling 13.6%

Yeast Brew No. 42 (115 lbs + 7) Air

Run to storage June 29/43 Balling 2.85%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 47

No. 5 Tun.

Malt 8850 lbs. C. M. C. Ale Date June 22/43

Hops 20 B.C. 7; 20 Galn; 50 B.C. 2; 30 B.C. 7; 20 Galn = 140#

Times: 15.8; 14.4; 11.5; 39.6 B; C

7.10 am Started to mash 154/87 First runs 19.4% Last 1.8% Malt all in, T. Underlet on 9/10; Steam 12' Finished mashing, T. 15.6 Water: Mash 84 bbls Underlet 80 Sparge 138 Hop 120 Hop Sparge 6 Total 248

Into Kettle 179 bbls Loss 19 bbls Out 160 bbls Balling 13.3%

Yeast Brew No. 43 (115 lbs + 7) Air

Run to storage June 30/43 Balling 2.4%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 48

No. 6 Tun. *Stag's Head* Date *June 27/43*

Malt *83.50 lb. C.M.C.*

Hops *20 Gal. 40 B.P.F., 50 B.P.F., 20 Gal. 130*

Times: *158; 14 H.; K.H.S., C.*

7:00 am
 Started to mash $\frac{154}{84}$ First runs *18.8* %
 Malt all in, T. Last " *1.0* %
 Underlet on $\frac{210}{20}$; Steam *11.5*
 Finished mashing, T. *15.6* Water: Mash *84* bbls.
 Set taps; Heat *15.4* Underlet *20* "
 Sparge $\frac{170}{138}$; Hop $\frac{170}{6}$ Sparge *138* "
 "Striking Heat" *15.4* Hop Sparge *6* "
 "Initial Heat" Total *248* "

Into Kettle	Loss	Out	Balling
<i>179</i> bbls.	<i>19</i> bbls.	<i>160</i> bbls.	<i>12.7</i> %

Yeast *Brew No. 45 (15 lbs + 7)* Air *—*

Run to storage *July 2/43* Balling *2.3* %

Quantity recorded in Cellar *gals.*

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 49

No. 1 Tun. *Ale* Date *June 25/43*

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

Hops *20 B.P.F.; 20 Gal. 50 B.P.F., 30 B.P.F., 20 Gal. = 140*

Times: *158; 14 H.; K.H.S., 39 H., C.*

7:00 am
 Started to mash $\frac{154}{84}$ First runs *19.4* %
 Malt all in, T. Last " *1.0* %
 Underlet on $\frac{210}{20}$; Steam *11.5*
 Finished mashing, T. *15.6* Water: Mash *84* bbls.
 Set taps; Heat *15.5* Underlet *20* "
 Sparge $\frac{176}{138}$; Hop $\frac{170}{6}$ Sparge *138* "
 "Striking Heat" *15.4* Hop Sparge *6* "
 "Initial Heat" Total *248* "

Into Kettle	Loss	Out	Balling
<i>179</i> bbls.	<i>19</i> bbls.	<i>160</i> bbls.	<i>13.2</i> %

Yeast *Brew No. 45 (15 lbs + 7)* Air *—*

Run to storage *July 3/43* Balling *3.0* %

Quantity recorded in Cellar *gals.*

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

50

No. 2 Tun.

Malt *58.50 lb. C.M.C.* Date *June 28/43*

Hops *20 B.C. 7; 20 Y.M.; 50 B.C. 9; 30 B.C. 7; 20 Y.M. = 140 #*

Times: *15 S; 14 M; 11 L.S.; 39/5 R; C*

7.05 am Started to mash *154/84* First runs *19.3* %

Malt all in, T. Last " *2.0* %

Underlet on *20/20*; Steam *1.2*

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

Set taps; Heat *15.4* Underlet *20* "

Sparge *170/138*; Hop *170/6* Sparge *138* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle *179* bbls. Loss *19* bbls. Out *160* bbls. Balling *13.35* %

Yeast *Brew No. 46 (115 lbs + 7)* Air *—*

Run to storage *July 6/43* Balling *2.45* %

Quantity recorded in Cellar *gals.*

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 51

No. 3 Tun.

Malt *83.50 lb. C.M.C.* Date *June 29/43*

Hops *20 Y.M.; 20 B.C. 9; 50 B.C. 7; 20 Y.M. = 130 #*

Times: *15 S; 14 M; 11 L.S.; C*

7.05 am Started to mash *154/84* First runs *18.3* %

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

Underlet on *20/20*; Steam *1.2*

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

Set taps; Heat *15.4* Underlet *20* "

Sparge *170/138*; Hop *170/6* Sparg *138* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle *179* bbls. Loss *19* bbls. Out *160* bbls. Balling *12.7* %

Yeast *Brew No. 47 (115 lbs + 7)* Air *—*

Run to storage *July 7/43* Balling *2.45* %

Quantity recorded in Cellar *gals.*

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 52

No. 4 Tun.

Malt 8850 lbs. C. H. O. Date June 30/43
Hops 20 B.L. 7; 20 Gal., 50 B.O. 7, 30 B.L. 7, 20 Gal. = 140 lbs
Times: 15-5; 4 H; 11.5; 3 1/2 P.; C

7:00 am Started to mash 154°/84
Malt all in, T.
Underlet on 2/6; Steam 12'
Finished mashing, T. 10.7
Set taps; Heat 15.4
Sparge 170/138; Hop 170/6
"Striking Heat" 16.4
"Initial Heat"
First runs 19.55 %
Last " 1.85 %
Water: Mash 84 bbls
Underlet 20 "
Sparge 138 "
Hop Sparge 6 "
Total 248 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 12.35 %

Yeast. Brew No. 48 (115 lbs + 7) Air —

Run to storage July 8/43 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 53

No. 5 Tun.

Malt 8850 lbs. C. H. O. Date July 2/43
Hops 20 Gal., 40 B.O. 7, 50 B.O. 7, 20 Gal. = 140 lbs
Times: 15-5; 4 H; 11.5; 3 1/2 P.; C

7:00 am Started to mash 154°/84
Malt all in, T.
Underlet on 2/6; Steam 11.5
Finished mashing, T. 15.6
Set taps; Heat 15.4
Sparge 170/138; Hop 170/6
"Striking Heat" 15.4
"Initial Heat"
First runs 18.9 %
Last " 1.4 %
Water: Mash 84 bbls
Underlet 20 "
Sparge 138 "
Hop Sparge 6 "
Total 248 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 12.35 %

Yeast. Brew No. 49 (115 lbs + 7) Air —

Run to storage July 10/43 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

54

No. 6 Tun.

Alc
 Malt 8850 lb. Don. M. Co. Date July 5/43
 Hops 20 B.C. 7; 20 Yph, 50 B.C. 7, 30 B.C. 7, 20 Yph = 140 #
 Times: 15 S, 14 H, K.H.S., 3 1/2 P., C.

7:05 am

Started to mash $\frac{154}{80}$ First runs 20.2 %
 Malt all in, T. Last " 1.2 %
 Underlet on $\frac{20}{30}$; Steam 12
 Finished mashing, T. 15.6 Water: Mash 80 bbls
 Set taps; Heat 15.4 Underlet 20 "
 Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$ Sparge 14.2 "
 "Striking Heat" 15.4 Hop Sparge 6 "
 "Initial Heat" Total 94.8 "

Into Kettle Loss Out Balling
 179 bbls. 11 bbls. 160 bbls. 13.6 %

Yeast Brew No. 50 (115 lbs + 7) Air
 Run to storage July 13/43 Balling 23.0 %
 Quantity recorded in Cellar gals

Balling of wort
 Balling of beer
 Apparent attenuation
 Alcohol
 Real Attenuation
 Real extract
 Remarks:

Brew No. 55

57

No. 1 Tun.

Alc
 Malt 8850 lb. Don. M. Co. Date July 6/43
 Hops 20 B.C. 7; 20 Yph, 50 B.C. 7, 30 B.C. 7, 20 Yph = 140 #
 Times: 15 S, 14 H, K.H.S., 3 1/2 P., C.

7:10 am

Started to mash $\frac{1174}{84}$ First runs 19.3 %
 Malt all in, T. Last " 1.6 %
 Underlet on $\frac{20}{30}$; Steam 12
 Finished mashing, T. 15.6 Water: Mash 84 bbls
 Set taps; Heat 15.4 Underlet 20 "
 Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 13.9 "
 "Striking Heat" 15.4 Hop Sparge 6 "
 "Initial Heat" Total 94.9 "

Into Kettle Loss Out Balling
 180 bbls. 19 bbls. 161 bbls. 13.45 %

Yeast Brew No. 50, 51 (115 lbs + 2) Air
 Run to storage July 14/43 Balling 2.7 %
 Quantity recorded in Cellar gals

Balling of wort
 Balling of beer
 Apparent attenuation
 Alcohol
 Real Attenuation
 Real extract
 Remarks:

Brew No. 56

No. 2 Tun.

Stags Head Date July 8/43
Malt 8350 lb. Don. U.C.

Hops 20 Gal., 40 B.C.F., 50 B.C.F.; 20 Gal. = 130*

Times:

15 S; 14 H; KMS; C

7.00 am

Started to mash $\frac{154}{84}$ First runs 19.0 %

Malt all in, T. Last " 2.2 %

Underlet on $\frac{20}{20}$; Steam 11.5

Finished mashing, T 15.4 Water: Mash 84 bbls

Set taps; Heat 15.3 Underlet 20 "

Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 139 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle 180 bbls. Loss 17 bbls. Out 161 bbls. Balling 12.4 %

Yeast. Brew No. 52 (115 lbs + 7.) Air

Run to storage July 16/43 Balling 26.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 57

No. 3 Tun.

Ale Date July 9/43
Malt 8850 lb. Don. U.C.

Hops 30 B.C.F., 20 Gal., 50 B.C.F., 30 B.C.F.; 20 Gal. = 140*

Times:

15 S; 14 H; KMS; 39/10 P.; C

7.00 am

Started to mash $\frac{154}{84}$ First runs 19.5 %

Malt all in, T. Last " 1.0 %

Underlet on $\frac{20}{20}$; Steam 13

Finished mashing, T 15.4 Water: Mash 84 bbls

Set taps; Heat 15.4 Underlet 20 "

Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 139 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle 180 bbls. Loss 18 bbls. Out 162 bbls. Balling 13.1 %

Yeast. Brew No. 53 (115 lbs + 7.) Air

Run to storage July 17/43 Balling 24 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 58

No. 4 Tun.

Ale Date *July 12/43*
Malt *8850 lbs. Don. M. Co.*
Hops *20 B.C. 9 lbs.; 20 Ychs. 50 lbs.; 20 B.C. 7 lbs.; 20 Ychs. 140**
Times: *15 S; 14 M; K.H.S.; 3 9/16 P.; C.*

7.55 am Started to mash $\frac{154}{80}$ First runs *20.1* %
Malt all in, T. Last " *2.2* %
Underlet on $\frac{210}{26}$; Steam *13 1/4*
Finished mashing, T. *154* Water: Mash *80* bbls.
Set taps; Heat *153* Underlet *20* "
Spurge $\frac{170}{143}$; Hop $\frac{170}{6}$ Spurge *143* "
"Striking Heat" *123* Hop Spurge *6* "
"Initial Heat" Total *249* "

Into Kettle Loss Out Balling
180 bbls. *11* bbls. *161* bbls. *13.4* %

Yeast *Brew No. 55 (115 lbs + 7)* Air

Run to storage *July 20/43* Balling *2.4* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 59

No. 5 Tun.

Stag's Head Date *July 14/43*
Malt *8350 lbs. Don. M. Co.*
Hops *20 Ychs.; 40 B.C. 9 lbs.; 50 B.C. 7; 20 Ychs. 130**
Times: *15 S; 14 M; K.H.S.; C.*

Started to mash $\frac{154}{80}$ First runs *19.8* %
Malt all in, T. Last " *1.0* %
Underlet on $\frac{210}{30}$; Steam *12*
Finished mashing, T. *154* Water: Mash *80* bbls.
Set taps; Heat *154* Underlet *20* "
Spurge $\frac{170}{143}$; Hop $\frac{170}{6}$ Spurge *143* "
"Striking Heat" *154* Hop Spurge *6* "
"Initial Heat" Total *249* "

Into Kettle Loss Out Balling
180 bbls. *19* bbls. *161* bbls. *12.5* %

Yeast *Brew No. 56 (115 lbs + 7)* Air

Run to storage *July 22/43* Balling *2.2* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 60

No. 6 Tun.

Malt 8850 lbs. *Alle* Date July 16/43
Hops 20 B.C.F.; 20 Yals; 50 B.C.P.; 30 B.C.F.; 20 Yals = 140 lbs.
Times: 15 S; 14 M; K.H.S.; 29 P; C.

7.10 am Started to mash $\frac{154}{84}$ First runs... 19.65 %
Malt all in, T. Last " 2.2 %
Underlet on $\frac{20}{30}$; Steam... 10 1/2
Finished mashing, T. 15.4 Water: Mash 84 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{140}$; Hop $\frac{170}{6}$ Sparge 140 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 250 "

Into Kettle Loss Out Balling
180 bbls. 19 bbls. 161 bbls. 13.3 %

Yeast *Beau No. 58 (Willetts)* Air

Run to storage July 24/43 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 61

No. 2 Tun.

Malt 8850 lbs. *Alle* Date July 19/43
Hops 20 B.C.F.; 20 Yals; 50 B.C.P.; 30 B.C.F.; 20 Yals = 140 lbs.
Times: 15 S; 14 M; K.H.S.; 29 P; C.

7.00 am Started to mash $\frac{154}{80}$ First runs... 19.5 %
Malt all in, T. Last " 1.8 %
Underlet on $\frac{20}{20}$; Steam... 13
Finished mashing, T. 15.4 Water: Mash 80 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{144}$; Hop $\frac{170}{6}$ Sparge 144 "
"Striking Heat" Hop Sparge 6 "
"Initial Heat" Total 250 "

Into Kettle Loss Out Balling
180 bbls. 19 bbls. 161 bbls. 12.8 %

Yeast *Beau No. 59 (Willetts)* Air

Run to storage July 27/43 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 62

No. 3 Tun.

Malt 8350 lbs *Stag's Head* Date *July 20/43*

Hops 20 Ychs; 90 A.O. Ychs; 21 Ychs = 130 #

Times: 15 S; 14 H; T.H. 8; C.

7.00 am Started to mash $\frac{104}{80}$ First runs 19.6 %

Malt all in, T. Last " 1.85 %

Underlet on $\frac{210}{30}$; Steam 12 %

Finished mashing, T. 11.6 Water: Mash 80 bbls

Set taps; Heat 15.6 Underlet 2.0 "

Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$ Sparge 14.3 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 162 bbls. 12.3 %

Yeast *Brew No. 60 (W. Miller & Co.)* Air *—*

Run to storage *July 29/43* Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 63

No. 4 Tun.

Malt 8850 lbs *Alc* Date *July 22/43*

Hops 21 Ychs; 20 Ychs; 130 Ychs; 20 Ychs = 140 #

Times: 15 S; 14 H; T.H. 8; 30 T.H.; C

7.05 Started to mash $\frac{154}{84}$ First runs 19.4 %

Malt all in, T. Last " 2.9 %

Underlet on $\frac{210}{30}$; Steam 15% @ 60-80 S

Finished mashing, T. 15.5 Water: Mash 84 bbls

Set taps; Heat 15.4 Underlet 2.0 "

Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 13.9 "

"Striking Heat" 15.2 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 160 bbls. 13.3 %

Yeast *Melan's (50 lbs compound)* Air *—*

Run to storage *July 30/43* Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* Yeast in excellent condition on arrival.

Brew No. 64

No. 5 Tun

Date July 23/43
Malt 88.50 lbs. *Alc*
Hops 20 Gals; 20 Gals + 80 B.O. 9 lbs; 20 Gals = 140#
Times: 15 S; 14 H; KMS; 3 gals Br; C.

7.10 Started to mash $\frac{154}{84}$ First runs 19.75 %
Malt all in, T. Last " 1.0 %
Underlet on $\frac{20}{20}$; Steam 12' Finished mashing, T. 15.4 Water: Mash 84 bbls
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 139 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Baling 13.3 %

Yeast *Brew No. 60 + 61 (115 lbs + 7)* Air
Run to storage July 31/43 Baling 2.45 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 65

No. 6 Tun

Date July 26/43
Malt 88.50 lbs. *Alc*
Hops 20 Gals; 20 Gals + 80 B.O. 9 lbs; 20 Gals = 140#
Times: 15 S; 14 H; KMS; 3 gals Br; C.

7.15 Started to mash $\frac{154}{84}$ First runs 18.9 %
Malt all in, T. Last " 2.05 %
Underlet on $\frac{20}{30}$; Steam 12' Finished mashing, T. 15.6 Water: Mash 84 bbls
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparg 139 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Baling 13.3 %

Yeast *Brew No. 63 (115 lbs + 7) (Coff. Holam's)* Air
Run to storage August 3/43 Baling 2.5 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 66

No. 7 Tun.

Stag's Head Date July 27/43

Malt 8350 lb. Dom. M. Co.

Hops 20 Ychs, 90 P.P. Gals; 20 Ychs = 130

Times: 15 S, 14 M, K.H.S., C

7:10 am Started to mash 154° First runs 19.0 %

Malt all in, T. Last " 0.9 %

Underlet on 9/10; Steam 12.12'

Finished mashing, T 15.4 Water: Mash 8.1 bbls.

Set taps; Heat 15.4 Underlet 20 "

Sparge 170/142; Hop 170/6 Sparge 14.2 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 12.6 %

Yeast Brew No. 63 (off Nelson's) Air -

Run to storage August 4/43 Balling 2.15 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 67

No. 2 Tun.

Ale Date July 29/43

Malt 8850 lb. Dom. M. Co.

Hops 20 Ychs, 100 P.P. Gals; 20 Ychs = 130

Times: 15 S, 14 M, K.H.S.; 3.45 P.; C

Started to mash 154°/82° First runs 20.0 %

Malt all in, T. Last " 1.4 %

Underlet on 9/10; Steam 12.12'

Finished mashing, T 15.3 Water: Mash 8.9 bbls.

Set taps; Heat 15.3 Underlet 20 "

Sparge 170/141; Hop 170/6 Sparge 14.1 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 13.3 %

Yeast Air -

Run to storage August 6/43 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 68

No. 3 Tun.

Malt 88.50 lb. *Ale* Date *July 30/43*

Hops 21 Ychs; 100 P.C. Pils; 20 Ychs; 140 #

Times: 15.5; 14 H; K.H.S.; 39/6; C

Started to mash $\frac{154}{82}$ First runs 19.85%

Malt all in, T. Last " 1.3%

Underlet on $\frac{20}{30}$; Steam 13'

Finished mashing, T. 15.4 Water: Mash 8.2 bbls

Set taps; Heat 15.4 Underlet 2.0 "

Sparge $\frac{170}{141}$; Hop $\frac{170}{6}$ Sparge 14.1 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling
17.9 bbls. 1.9 bbls. 16.1 bbls. 13.3%

Yeast *Brew No. 65 (115 lb + 7)* Air

Run to storage *August 4/43* Balling 2.8%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 69

No. 4 Tun.

Malt 88.50 lb. *Ale* Date *August 2/43*

Hops 21 Ychs; 100 P.C. Pils; 20 Ychs; 140 #

Times: 15.5; 14 H; K.H.S.; 39/6; C

Started to mash $\frac{154}{84}$ First runs 19.45%

Malt all in, T. Last " 2.2%

Underlet on $\frac{20}{30}$; Steam 13'

Finished mashing, T. 15.4 Water: Mash 8.4 bbls

Set taps; Heat 15.4 Underlet 2.0 "

Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 13.9 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling
17.9 bbls. 1.9 bbls. 16.0 bbls. 13.2%

Yeast *Brew No. 67 (115 lb + 7)* Air

Run to storage *August 10/43* Balling 2.2%

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 70

No. 5 Tun. Stag's Head. Date Aug 3/43

Malt 8.350 lbs. Don M. G.
Hops 20 Ychs, 90 B.C. Hops, 20 Ychs - 13#
Times: 15 S; 14 M; K.H.S.; C

7:10 am Started to mash 154/80
Malt all in, T.
Underlet on 20/20; Steam 13 1/2'
Finished mashing, T. 157'
Set taps; Heat 154'
Sparge 140/143; Hop 120/6
'Striking Heat' 164'
'Initial Heat'

First runs 19.3 %
Last 0.7 %
Water: Mash 80 bbls
Underlet 20
Sparge 143
Hop Sparge 6
Total 249

Into Kettle 179 bbls. Loss 11 bbls. Out 160 bbls. Balling 12.6 %

Yeast: Brew No. 67 (115 lbs + 7) Air
Run to storage August 12/43 Balling 2.2 %

Quantity recorded in Cellar
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 71

No. 6 Tun. Stag's Head. Date August 6/43

Malt 8.350 lbs. Don M. G.
Hops 20 Tuffen 43'; 20 Ychs; 50 Tuffen; 20 B.C. Hops; 20 Ychs - 130#
Times: 15 S; 14 M; 3 H. H.S.; C

7:00 am Started to mash 154/80
Malt all in, T.
Underlet on 24/20; Steam 13 @ 80#
Finished mashing, T. 154'
Set taps; Heat 153'
Sparge 140/143; Hop 120/6
'Striking Heat' 154'
'Initial Heat'

First runs 18.8 %
Last 1.1 %
Water: Mash 80 bbls
Underlet 20
Sparge 143
Hop Sparge 6
Total 249

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 12.5 %

Yeast: Brew No. 69 (115 lbs + 7) Air
Run to storage August 14/43 Balling 3.15 %

Quantity recorded in Cellar
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 72

No. / Tun.

Malt 8850 lbs. *Alc* Date *August 9/43*

Hops 20 B.C.F.; 20 Yaka; 50 B.L.F.; 30 B.C. 9/43; 30 Yaka = 140

Times: 15-8; 14-11; 11-15; 3-15 P.; C

7:05 am Started to mash 154/88 First runs 19.1 %

Malt all in, T. Last " 2.2 %

Underlet on 2/20; Steam 13

Finished mashing, T 155 Water: Mash 88 bbls

Set taps; Heat 155 Underlet 20 "

Sparge 170/135; Hop 170/6 Sparge 135 "

"Striking Heat" 12.14 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle Loss Out Balling 180 bbls 19 bbls 161 bbls 13.4 %

Yeast *Brew No. 69 (115 lbs + 7)* Air -

Run to storage *Aug 17/43* Balling 2 - %

Quantity recorded in Cellar gals

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 73

ST

No. 2 Tun.

Malt 8850 lbs. *Alc* Date *August 10/43*

Hops 20 B.C.F.; 20 Yaka; 50 B.L.F.; 30 B.C. 9/43; 20 Yaka = 140

Times: 15-8; 14-11; 11-15; 3-15 P.; C

1:05 am Started to mash 154/89 First runs 19.5 %

Malt all in, T. Last " 1.0 %

Underlet on 2/20; Steam 12.1

Finished mashing, T 156 Water: Mash 82 bbls

Set taps; Heat 154 Underlet 20 "

Sparge 170/141; Hop 170/6 Sparge 141 "

"Striking Heat" 12.14 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle Loss Out Balling 180 bbls 19 bbls 161 bbls 13.9 %

Yeast *Brew No. 71 (115 lbs + 7)* Air -

Run to storage *Aug 18/43* Balling 2 - %

Quantity recorded in Cellar gals

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 74

No. 3 Tun.

Stag's Head

Date August 12/43

Malt 8350 lbs. Don M. Co.
Hops 20 B.C.F., 20 Ychs, 50 R.C.F., 20 B.C.F.; 20 Ychs = 150#

Times:

15-5; 14-4; 10-8; C

7:00 am

Started to mash $\frac{154}{80}$ First runs 19.5%
Malt all in, T. Last " 1.0%
Underlet on $\frac{96}{20}$; Steam 12' Water: Mash 80 bbls.
Finished mashing, T. 15.6 Underlet 2.0 "
Set taps; Heat 15.4 Sparge 14.3 "
Sparge $\frac{170}{143}$; Hop $\frac{120}{6}$ Hop Sparge 6 "
"Striking Heat" 15.4 Total 249 "
"Initial Heat"

Into Kettle 180 bbls. Loss 19 bbls. Out 161 bbls. Balling 12.7%

Yeast (Brew No. 74 (115 lbs 7)) Air —
Run to storage Aug. 20/43 Balling 2.7%

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

Brew No. 75

AST

No. 4 Tun.

Ale

Date August 14/43

Malt 8850 lbs. Don M. Co.
Hops 20 B.C.F., 20 Ychs, 50 R.C.F., 30 B.C.F.; 20 Ychs = 140#

Times:

15-5; 14-4; 10-8; 3 1/2 Hr; C

7:00 am

Started to mash $\frac{154}{84}$ First runs 19.7%
Malt all in, T. Last " 1.5%
Underlet on $\frac{96}{20}$; Steam 13' Water: Mash 84 bbls.
Finished mashing, T. 15.4 Underlet 2.0 "
Set taps; Heat 15.4 Sparge 13.9 "
Sparge $\frac{170}{139}$; Hop $\frac{120}{6}$ Hop Sparge 6 "
"Striking Heat" 15.4 Total 249 "
"Initial Heat"

Into Kettle 180 bbls. Loss 19 bbls. Out 161 bbls. Balling 13.3%

Yeast (Brew No. 72 (115 lbs 7)) Air —
Run to storage Balling %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

Brew No. 76

No. 5 Tun.

Ale
Malt 8850 lbs. *Qum M. Co.* Date *August 16/43*
Hops 20 B.C.F.; 20 Yals; 50 B.C.F.; 30 B.C.F.; 20 Yals = 140*
Times: 15 S; 14 M; 15 N.S.; 2 1/2 P.; C.

7.10 am

Started to mash $\frac{154}{84}$ First runs 19.4 %
Malt all in, T. Last " 2.2 %
Underlet on $\frac{210}{20}$; Steam 12 1/2
Finished mashing, T. 15.6 Water: Mash 84 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge 139 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
180 bbls. 19 bbls. 161 bbls. 13.8 %

Yeast *Brew No. 73 (115 lb + 7)* Air —
Run to storage *Aug. 24/43* Balling 2.9 %
Quantity recorded in Cellar gals.

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

Brew No. 77

No. 6 Tun.

Stage Head
Malt 8350 lbs. *Qum M. Co.* Date *August 17/43*
Hops 20 B.C.F.; 20 Yals; 50 B.C.F.; 20 B.C.F.; 20 Yals = 130*
Times: 15 S; 14 M; 15 N.S.; C.

7.10 am

Started to mash $\frac{154}{80}$ First runs 19.0 %
Malt all in, T. Last " — %
Underlet on $\frac{210}{20}$; Steam 12 1/2
Finished mashing, T. 15.6 Water: Mash 80 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$ Sparge 143 "
"Striking Heat" Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
180 bbls. 17 bbls. 161 bbls. 12.6 %

Yeast *Brew No. 73, 74 (115 lb + 7)* Air —
Run to storage *Aug. 25/43* Balling 2.2 %
Quantity recorded in Cellar gals.

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

*For steam pressure — a bank
in the main line and boiler feed
pump steam line*

Brew No. 78

No. 6 Tuns
70

Lager

Date Aug. 19/43

Malt 79.50 lbs. 30m. M.C.
Hops 20 B.P. 7; 5.5 Ychs + 20 B.P. 9. Polys; 20 Ychs = 11.5*

Times:

6.00 am

Started to mash 154° / 76
Malt all in, T.
Underlet on 210 / 28; Steam 12
Finished mashing, T. 154
Set taps; Heat 154
Sparge 170 / 147; Hop 170 / 6
"Striking Heat" 154
"Initial Heat"

First runs 19.4 %
Last " 6.7 %
Water: Mash 76 bbls
Underlet 20 "
Sparge 147 "
Hop Sparge 6 "
Total 249 "

Into Kettle 180 bbls. Loss 19 bbls. Out 161 bbls. Balling 12.5 %

Yeast. Beau No. 75 (150 lbs) Air —

Run to storage Aug. 30/43 Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 79

No. / Tun.

Ale

Date Aug. 20/43

Malt 88.50 lbs. 30m. M.C.
Hops 20 B.P. 7; 20 Ychs. 50 B.P. 7; 30 B.P. 9. Polys; 20 Ychs = 14.0*
15.8; 14 M; K.M.S.; 39/6 P.P.C.

Times:

7.10 am

Started to mash 154° / 80
Malt all in, T.
Underlet on 260 / 20; Steam 12
Finished mashing, T. 154
Set taps; Heat 154
Sparge 170 / 143; Hop 170 / 6
"Striking Heat" 154
"Initial Heat"

Into Kettle 180 bbls. Loss * 17 bbls. Out 163 bbls. Balling 13.0 %

Yeast. Beau No. 75 (115 lbs + 7) Air —

Run to storage Aug. 28/43 Balling 2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

* Poor steam pressure — a break in the main line, and boiler feed pump steam line.

No. 2 Tun.

Malt 8850 lbs. *Ale* Date *Aug. 23/42*

Hops 20 B.C.F.; 20 Yahr, 50 B.C.F., 30 B.C.F., 20 Yahr = 140*

Times: 15 S, 14 M; W.M.S.; 395 P.; C.

7.10 am Started to mash $\frac{154}{80}$

Malt all in, T. First runs 19.5 %

Underlet on $\frac{210}{30}$; Steam 12%

Finished mashing, T. 1.64 Water: Mash 80 bbls.

Set taps; Heat 1.58 Underlet 20 "

Sparge $\frac{120}{143}$; Hop $\frac{120}{6}$ Sparge 143 "

"Striking Heat" 1.54 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
180 bbls. 13 bbls. 167 bbls. 12.6 %

Yeast Air

Run to storage *Aug. 31/42* Balling 2.15 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Unable to get proper boil down. Trap under kettle was not working properly. Repairs made.

No. 3 Tun.

Malt 8850 lbs. *Ale* Date *Aug. 24/42*

Hops 20 B.C.F.; 20 Yahr, 50 B.C.F., 30 B.C.F., 20 Yahr = 140*

Times: 15 S, 14 M; W.M.S.; 395 P.; C.

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

Malt all in, T. First runs 19.7 %

Underlet on $\frac{210}{30}$; Steam 12%

Finished mashing, T. 1.60 Water: Mash 82 bbls.

Set taps; Heat 1.58 Underlet 20 "

Sparge $\frac{120}{139}$; Hop $\frac{120}{6}$ Sparge 139 "

"Striking Heat" 1.54 Hop Sparge 6 "

"Initial Heat" Total 247 "

Into Kettle Loss Out Balling
179 bbls. 13 bbls. 166 bbls. 12.7 %

Yeast *Brew No. 77 (115 lbs + 7.)* Air

Run to storage *Sept. 1/42* Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Still unable to get proper boil down. Having separate condensate line from kettle installed.

Brew No. 82

No. 4 Tun.

Malt 8350 lbs C U C
Hops 20 B.P.F., 20 Ychs, 50 B.P.F., 20 B.P.F., 20 Ychs = 130 #
15 S; 14 M, K U S;

Stag's Head Date Aug 26/43

Times:

6.56 Started to mash 152/80
Malt all in, T.
Underlet on 210/20; Steam 11'
Finished mashing, T. 1.0.8
Set taps; Heat 1.5.4
Sparge 170/142; Hop 120/6
"Striking Heat" 1.2.4
"Initial Heat"

First runs 19.6
Last " 1.7
Water: Mash 80 bbls
Underlet 20 "
Sparge 14.2 "
Hop Sparge 6 "
Total 248 "

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Baling 12.6 %

Yeast Brew No. 79 (115 lbs + 7.) Air

Run to storage Sept 3/43 Baling 2- %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 83

No. 5 Tun.

Malt 8850 lbs C U C
Hops 20 B.P.F., 50 B.P.F. + 50 Ychs; 20 Ychs = 140 #
15 S; 14 M, K U S; 3 1/2 P.; C

Ale Date Aug 27/43

Times:

Started to mash 154/82
Malt all in, T.
Underlet on 210/20; Steam 1.2'
Finished mashing, T. 1.5.5
Set taps; Heat 1.5.5
Sparge 170/142; Hop 170/6
"Striking Heat" 1.2.4
"Initial Heat"

Into Kettle 150 bbls. Loss 15 bbls. Out 135 bbls. Baling 12.85 %

Yeast Brew No. 80 (115 lbs + 7.) Air

Run to storage Sept 4/43 Baling 2- %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

84

No. 6 Tun.

Ale

Date Aug. 30/43

Malt 88.50 lbs C.M.C.

Hops 20 B.C.T.; 50 B.C.T. + 50 Ychs; 20 Ychs = 140*

Times:

15 S; 14 M; 14 H.S.; 3 1/2 P.M.; C.

7:10 am

Started to mash 57/84

First runs 18.9 %

Malt all in, T.

Last " 1.5 %

Underlet on 160/20; Steam 11'

Water: Mash 84 bbls

Finished mashing, T. 15.1

Underlet 2.0 "

Set taps; Heat 15.5

Sparge 14.0 "

Sparge 170/140; Hop 140/6

Hop Sparge 4 "

"Striking Heat" 15.4

Total 250 "

"Initial Heat"

Into Kettle

Loss

Out

Balling

180 bbls.

19 bbls.

161 bbls.

12.95 %

Yeast Brew No. 81 (115 lbs + 7)

Air

Run to storage

Sept 7/43

Balling 9.45 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 85

88

No. / Tun.

Stag's Head

Date Sept. 1/43

Malt 83.50 lbs C.M.C.

Hops 20 B.C.T.; 40 Ychs + 50 B.C.T.; 20 Ychs = 130*

Times:

15 S; 14 M; 14 H.S.; C.

7:01 am

Started to mash 154/84

First runs 18.9 %

Malt all in, T.

Last " 1.0 %

Underlet on 310/30; Steam 12'

Finished mashing, T. 15.4

Water: Mash 80 bbls

Set taps; Heat 15.4

Underlet 2.0 "

Sparge 170/143; Hop 170/6

Sparg 14.3 "

"Striking Heat" 15.4

Hop Sparge 6 "

"Initial Heat"

Total 94.9 "

Into Kettle

Loss

Out

Balling

180 bbls.

20 bbls.

160 bbls.

12.6 %

Yeast Brew No. 83 (115 lbs + 7)

Air

Run to storage

Sept 9/43

Balling 9.3 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 86

No. 2 Tun.

Malt 88.50 lbs. C.M. Co. Date Sept 3/43

Hops 20 B.P.F.; 50 Gal. + 50 B.P.F.; 20 Gal. = 140#

Times: 15 S; 14 M; 15 H.S.; 3 1/2 P.; C.

Started to mash 154/84 First runs 18.4 %

Malt all in, T. Last " 0.7 %

Underlet on 310/30; Steam 11'

Finished mashing, T. 154'

Set taps; Heat 154'

Sparge 170/87; Hop 170'

"Striking Heat" 154'

"Initial Heat" Total 249

Into Kettle Loss Out Balling 180 bbls. 19 bbls. 161 bbls. 125 %

Yeast Brun No. 83.84 (115 lb. + f.) Air -

Run to storage Sept 11/43 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 87

No. 3 Tun.

Malt 88.50 lbs. C.M. Co. Date Sept 7/43

Hops 20 B.P.F.; 50 Gal. + 50 B.P.F.; 20 Gal. = 140#

Times: 15 S; 14 M; 15 H.S.; 3 1/2 P.; C.

Started to mash 154/84 First runs 19.3 %

Malt all in, T. Last " 1.3 %

Underlet on 180/20; Steam 12'

Finished mashing, T. 154'

Set taps; Heat 154'

Sparge 170/140; Hop 170/6

"Striking Heat" 154'

"Initial Heat" Total 250

Into Kettle Loss Out Balling 179 bbls. 18 bbls. 161 bbls. 13.1 %

Yeast Brun No. 85 (115 lb. + f.) Air -

Run to storage Sept 13/43 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 88

No. 4 Tun.

Stage Head

Date Sept. 9/43

Malt 8850 lbs. C. M. Co.

Hops 20 B.P.F.; 50 B.C.F. + 40 Yales; 20 Yales = 130 #

Times:

15 S; 14 M; 15 H.S.; C.

7.10 am

Started to mash 154° / 80

First runs 18.8 %

Malt all in, T.

Last " 1.2 %

Underlet on 210 / 30; Steam 12'

Finished mashing, T. 13.3'

Water: Mash 80 bbls.

Set taps; Heat 13.3'

Underlet 20 "

Sparge 170 / 143; Hop 170 / 6

Sparge 14.3 "

"Striking Heat" 13.4'

Hop Sparge 6 "

"Initial Heat" "

Total 249 "

Into Kettle

Loss

Out

Balling

178 bbls.

19 bbls.

159 bbls.

12.5 %

Yeast Brew No. 85; 86 (1/2 lb + 7)

Air

Run to storage

Sept. 17/43

Balling 2.9 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 89

89

No. 5 Tun.

Ale

Date Sept. 13/43

Malt 8850 lbs. C. M. Co.

Hops 20 B.P.F.; 50 B.C.F. + 50 Yales; 20 Yales = 140 #

Times:

16 S; 14 M; 15 H.S.; 39 tap Pr.; C.

7.10 am

Started to mash 154° / 84

First runs 19.3 %

Malt all in, T.

Last " 1.3 %

Underlet on 210 / 30; Steam 13'

Finished mashing, T. 15.6'

Water: Mash 84 bbls.

Set taps; Heat 15.2'

Underlet 20 "

Sparge 170 / 138; Hop 170 / 6

Sparge 13.8 "

"Striking Heat" 15.4'

Hop Sparge 6 "

"Initial Heat" "

Total 248 "

Into Kettle

Loss

Out

Balling

178 bbls.

19 bbls.

159 bbls.

12.1 %

Yeast Brew No. 87 (1/2 lb + 7)

Air

Run to storage

Sept. 21/43

Balling 2.8 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No.

90

No. 6 Tun.

Stage Head

Date Sept. 14/43

Malt 8850 lbs. C.M.C.

Hops 20 B.P.F., 50 B.P.F. + 40 Yaks, 20 Yaks = 130

Times:

15 S; 14 M; 11 H S; C.

7:10 am

Started to mash 184/80

First runs 18.5 %

Malt all in, T.

Last " 1.0 %

Underlet on 21/30; Steam 13'

Finished mashing, T 160

Water: Mash 80 bbls

Set taps; Heat 155°

Underlet 20 "

Sparge 170/142; Hop 170/6

Sparge 14.2 "

"Striking Heat"

Hop Sparge 6 "

"Initial Heat"

Total 248 "

Into Kettle

178 bbls.

Loss

18 bbls.

Out

160 bbls.

Balling

12.5 %

Yeast

Oland's (114 lbs + 7.)

Air

Run to storage

Sept. 22/43

Balling 3.0 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 91

91

No. 1 Tun.

Alc

Date Sept 17/43

Malt 8850 lbs. C.M.C.

Hops 20 B.P.F.; 50 B.P.F. + 50 Yaks; 20 Yaks = 130

Times:

15 S; 14 M; 11 H S; 29/6 P; C.

7:00 am

Started to mash 184/84

First runs 19.0 %

Malt all in, T.

Last " 1.3 %

Underlet on 21/30; Steam 14'

Finished mashing, T 153

Water: Mash 84 bbls

Set taps; Heat 153°

Underlet 20 "

Sparge 170/139; Hop 170/6

Sparg 13.9 "

"Striking Heat" 154

Hop Sparge 6 "

"Initial Heat"

Total 249 "

Into Kettle

177 bbls.

Loss

18 bbls.

Out

159 bbls.

Balling

13.0 %

Yeast

Brew N. 89 (115 lbs + 7.)

Air

Run to storage

Sept 22/43

Balling 2.3 %

Quantity recorded in Cellar

gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

One to a leaky screen, some of the malt that should have been in this brew was missing.

Brew No. 92

No. 2 Tun.

Malt 8850 lbs C. M. C. Date Sept 18/42

Hops 20 B.C.F.; 50 B.C.F. + 50 Yaka; 20 Yaka = 140 #

Times: 15 S; 14 M; K.M.S.; 2 qts P; C

7.00 am Started to mash 154/84 First runs 18.5 %

Malt all in, T. Last " 2.0 %

Underlet on 2/0/30; Steam 13

Finished mashing, T 12.5 Water: Mash 84 bbls

Set taps; Heat 12.5 Underlet 20 "

Sparge 170/138; Hop 170/6 Sparge 138 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling 177 bbls. 18 bbls. 159 bbls. 13.2 %

Yeast Brew No. 89 (115 lbs + 7.) Air

Run to storage Sept. 27/45 Balling 2.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 93

No. 3 Tun.

Malt 8850 lbs C. M. C. Date Sept 20/43

Hops 20 B.C.F.; 50 B.C.F. + 50 Yaka; 20 Yaka = 140 #

Times: 15 S; 14 M; K.M.S.; 2 qts P; C

7.10 am Started to mash 154/84 First runs 19.75 %

Malt all in, T. Last " 2.0 %

Underlet on 2/0/30; Steam 14

Finished mashing, T 12.5 Water: Mash 84 bbls

Set taps; Heat 12.5 Underlet 20 "

Sparge 170/138; Hop 170/6 Sparge 138 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling 177 bbls. 18 bbls. 159 bbls. 13.5 %

Yeast Brew No. 89.90 (115 lbs + 7.) Air

Run to storage Sept. 28/43 Balling 2.35 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 94

No. 4 Tun. *Stage Head* Date *Sept. 21/43*

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

Hops *20 B.C.F.; 50 B.C.F. + 40 Yaks; 20 Yaks = 120#*

Times: *15 S; 14 M; 11 N.S.; 7; C*

7.10 am Started to mash $\frac{154}{80}$ First runs *19.1* %

Malt all in, T. Last " *2.0* %

Underlet on $\frac{20}{20}$; Steam *13*

Finished mashing, T. *13.4* Water: Mash *80* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$ Sparge *14.5* "

"Striking Heat" *13.4* Hop Sparge *6* "

"Initial Heat" Total *249* "

Into Kettle Loss Out Balling
177 bbls. *15* bbls. *159* bbls. *12.6* %

Yeast *Brew N. 92 (115 lbs + 7)* Air *—*

Run to storage *Sept 21/43* Balling *2.25* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 95

No. 5 Tun. *Ale* Date *Sept. 23/43*

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

Hops *20 B.C.F.; 50 B.C.F. + 50 Yaks; 20 Yaks = 140#*

Times: *15 S; 14 M; 11 N.S.; 37.5 R; C*

7.10 am Started to mash $\frac{154}{84}$ First runs *19.3* %

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

Underlet on $\frac{20}{20}$; Steam *14*

Finished mashing, T. *12.8* Water: Mash *84* bbls.

Set taps; Heat *15.3* Underlet *20* "

Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge *13.9* "

"Striking Heat" *12.4* Hop Sparge *6* "

"Initial Heat" Total *249* "

Into Kettle Loss Out Balling
175 bbls. *19* bbls. *159* bbls. *13.3* %

Yeast *Brew N. 92 (115 lbs + 7)* Air *—*

Run to storage *Sept Oct 1/43* Balling *2. —* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 96

No. 6 Tun. Stag Head Date Sept. 24/43

Malt 83.50 lb. C.M.C.

Hops 20 B.C. 7, 50 B.C. 7 + 40 Yaks; 20 Yaks = 130 #

Times: 15 S; 14 M; 14.5 S; R; C

7:30 am Started to mash 154/80 First runs 19.4 %

Malt all in, T. Last " 0.95 %

Underlet on 210/90; Steam 18'

Finished mashing, T. 15.4 Water: Mash 80 bbls.

Set taps; Heat 15.7 Underlet 2.0 "

Sparge 170/143; Hop 170/6 Sparge 14.3 "

"Striking Heat" 13.4 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling 178 bbls. 19 bbls. 159 bbls. 12.4 %

Yeast Brew No. 93 (115 lbs + 7) Air

Run to storage Oct. 2/43 Balling 2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 97

No. 1 Tun. Ale Date Sept. 27/43

Malt 88.50 lb. C.M.C.

Hops 20 B.C. 7, 50 B.C. 7 + 50 Yaks, 20 Yaks = 140 #

Times: 15 S; 14 M; 14.5 S; 29.5 P; C

7:15 am Started to mash 154/80 First runs 19.5 %

Malt all in, T. Last " 1.2 %

Underlet on 210/20; Steam 13 1/2'

Finished mashing, T. 15.4 Water: Mash 80 bbls.

Set taps; Heat 15.4 Underlet 2.0 "

Sparge 178/142; Hop 160/6 Sparge 14.2 "

"Striking Heat" 13.4 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling 177 bbls. 19 bbls. 158 bbls. 13.4 %

Yeast Brew No. 93 (115 lbs + 7) Air

Run to storage Oct. 5/43 Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 98

No. 2 Tun.

Malt 58.50 lb. C.M.C. Date Sept. 28/43
Hops 20 B.P.F.; 50 B.C.F. + 50 Yaks; 20 Yaks - 140#
15 S.; 14 U.; 15 U.S.; 3 qts. P.; @

7.10 am

Started to mash 154/84 First runs 19.5%
Malt all in, T. Last " 1.9%
Underlet on 210; Steam 14'
Finished mashing, T. 154 Water: Mash 84 bbls.
Set taps; Heat 154 Underlet 20 "
Sparge 170/138; Hop 170/6 Sparge 138 "
"Striking Heat" 154 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
177 bbls. 19 bbls. 158 bbls. 13.3%

Yeast Brew No. 95 (115 lb + 7) Air
Run to storage Oct. 6/43 Balling 2.8%

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 99

No. 3 Tun.

Malt 53.50 lb. C.M.C. Date Sept. 29/43
Hops 20 B.P.F.; 50 B.C.F. + 40 Yaks; 20 Yaks - 130#
15 S.; 14 U.; 15 U.S.; C

7.00 am

Started to mash 154/78 First runs 19.5%
Malt all in, T. Last " 1.9%
Underlet on 210; Steam 16' @ 60-70°
Finished mashing, T. 154 Water: Mash 78 bbls.
Set taps; Heat 154 Underlet 20 "
Sparge 170/144; Hop 170/6 Sparge 144 "
"Striking Heat" 154 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
177 bbls. 18 bbls. 159 bbls. 12.6%

Yeast Brew No. 96 (115 lb + 7) Air
Run to storage Oct. 7/43 Balling 2.8%

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 100

No. 4 Tun. Ale Date Oct. 11/43

Malt 8850 lbs. C.M.C.

Hops 90 B.C.F.; 50 B.C.F. + 50 Yaka; 20 Yaka = 140#

Times: 15 S; 14 M; K.H.S.; 2 1/2 Tr.; C.

7.10 am Started to mash 154/82 First runs 19.6 %

Malt all in, T. Last " 1.0 %

Underlet on 2 1/2; Steam 1.4

Finished mashing, T. 11.6 Water: Mash 8.2 bbls.

Set taps; Heat 15.1 Underlet 2.0 "

Sparge 120; Hop 170 Sparge 140 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 177 bbls. 19 bbls. 158 bbls. 13.4 %

Yeast Brew No. 97 (115 lbs + 7) Air

Run to storage Oct. 9/43 Balling 9.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 101

No. 5 Tun. Ale Date Oct. 12/43

Malt 8850 lbs. C.M.C.

Hops 20 B.C.F.; 50 B.C.F. + 50 Yaka; 20 Yaka = 140#

Times: 15 S; 14 M; K.H.S.; 2 1/2 Tr.; C.

7.05 am Started to mash 154/84 First runs 19.7 %

Malt all in, T. Last " 2.3 %

Underlet on 2 1/2; Steam 1.5 @ 70-80

Finished mashing, T. 11.2 Water: Mash 8.4 bbls.

Set taps; Heat 15.2 Underlet 2.0 "

Sparge 120; Hop 170 Sparge 138 "

"Striking Heat" Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 177 bbls. 19 bbls. 158 bbls. 13.55 %

Yeast Brew No. 98 (115 lbs + 7) Air

Run to storage Oct. 12/43 Balling 3.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 102

No. 6 Tun.

Stag's Head Date Oct. 4/43

Malt 8350 lb. C. M. G.
Hops 20 B.C. 7, 50 B.C. 7, 40 Yaks, 20 Yaks = 130 #
Times: 15 S; 14 H; 11 B; C

7:10 am Started to mash 154/80 First runs 19.3 %
Malt all in, T. Last " 1.5 %
Underlet on 3/0; Steam 14
Finished mashing, T. 15.4 Water: Mash 80 bbls.
Set taps; Heat 15.4 Underlet 20
Sparge 170/142; Hop 170/6 Sparge 142
"Striking Heat" 15.4 Hop Sparge 6
"Initial Heat" Total 248

Into Kettle Loss Out Balling
177 bbls. 19.158 bbls. 158 bbls. 12.65 %

Yeast Brew No. 99 (115 lb + 7) Air
Run to storage Oct. 13/43 Balling 2.2 %
Quantity recorded in Cellar gals.

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 103

No. 1 Tun.

Al Date Oct. 5/43

Malt 8850 lb. C. M. G.
Hops 20 B.C. 7, 50 B.C. 7, 50 Yaks, 20 Yaks = 140 #
Times: 15 S; 14 H; 11 B; 3/0; C

7:00 am Started to mash 154/82 First runs 19.3 %
Malt all in, T. Last " 1.7 %
Underlet on 3/0; Steam 14 @ 50 D
Finished mashing, T. 15.7 Water: Mash 82 bbls.
Set taps; Heat 15.3 Underlet 20
Sparge 170/140; Hop 170/6 Sparge 140
"Striking Heat" 15.4 Hop Sparge 6
"Initial Heat" Total 248

Into Kettle Loss Out Balling
177 bbls. 19 bbls. 158 bbls. 12.3 %

Yeast Brews No. 98, 99 (115 lb + 7) Air
Run to storage Oct. 13/43 Balling 3.1 %
Quantity recorded in Cellar gals.

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 104

No. 2 Tun.

Ale

Date *Oct. 6/43*

Malt *88.50 lb. C.M.C.*
Hops *20 B.C.F.; 50 B.C.F. & 50 Yaka; 20 Yaka = 140 #*
Times: *15 S; 14 M; 15 H.S.; 29 1/2 P.; C.*

7:16 am Started to mash $\frac{154}{84}$ First runs *19.65* %
Malt all in, T. Last " *1.2* %
Underlet on $\frac{20}{30}$; Steam *15 @ 60 #*
Finished mashing, T. *1.54* Water: Mash *84* bbls.
Set taps; Heat *1.54* Underlet *20* "
Sparge $\frac{170}{138}$; Hop $\frac{170}{6}$ Sparge *188* "
"Striking Heat" *1.54* Hop Sparge *6* "
"Initial Heat" Total *248* "

Into Kettle Loss Out Balling
177 bbls. *17* bbls. *158* bbls. *13.5* %

Yeast *Brew No. 101 (15 lb. + 7)* Air *—*
Run to storage *Oct. 14/43* Balling *9.7* %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____
Remarks:

Brew No. 105

No. 3 Tun.

Stag's Head

Date *Oct 8/43*

Malt *83.50 lb. C.M.C.*
Hops *20 B.C.F.; 50 B.C.F. & 40 Yaka; 20 Yaka = 130 #*
Times: *15 S; 14 M; 15 H.S.; C.*

7:00 am Started to mash $\frac{154}{76}$ First runs *20.0* %
Malt all in, T. Last " *1.1* %
Underlet on $\frac{20}{30}$; Steam *14 @ 50 #*
Finished mashing, T. *1.54* Water: Mash *76* bbls.
Set taps; Heat *1.54* Underlet *20* "
Sparge $\frac{170}{146}$; Hop $\frac{170}{6}$ Sparge *146* "
"Striking Heat" *1.54* Hop Sparge *6* "
"Initial Heat" Total *248* "

Into Kettle Loss Out Balling
177 bbls. *19* bbls. *159* bbls. *12.7* %

Yeast *Molson's (59 lbs. compressed, good condition)* Air *—*
Run to storage *Oct. 18/43* Balling *9.0* %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____
Remarks:

Brew No. 106

No. 4 Tun. *Alc* Date *Oct 9/43*

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

Hops *20 B.P.F.; 50 B.P.F. + 50 Yaka 20 Yaka = 140#*

Times: *15 S; 14 M; K.M.S.; 395 P; C*

7.00 am Started to mash *154/84* First runs *19.7* %

Malt all in, T. Last " *2.7* %

Underlet on *2/0*; Steam *1.4*

Finished mashing, T. *15.4* Water: Mash *87* bbls.

Set taps; Heat *15.4* Underlet *2.0* "

Sparge *170/138*; Hop *170/6* Sparge *138* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle *177* bbls. Loss *12* bbls. Out *158* bbls. Balling *13.5* %

Yeast *Brew N.* Air *-*

Run to storage *Oct. 19/43* Balling *3.0* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks: *-*

Brew No. 107

No. 5 Tun. *Stag Head* Date *Oct 12/43*

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

Hops *20 B.P.F.; 50 B.P.F. + 40 Yaka; 20 Yaka = 130#*

Times: *15 S; 14 M; K.M.S.; C*

7.00 am Started to mash *154/80* First runs *19.4* %

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

Underlet on *2/0*; Steam *1.7*

Finished mashing, T. *15.4* Water: Mash *80* bbls.

Set taps; Heat *15.4* Underlet *2.0* "

Sparge *170/142*; Hop *170/6* Sparge *142* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle *177* bbls. Loss *19* bbls. Out *158* bbls. Balling *12.6* %

Yeast *Brew N.* Air *-*

Run to storage *Oct. 12/43* Balling *2.0* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks: *-*

Brew No. 108

No. 6 Tun. *Ale* Date *Oct. 13/43*

Malt *8850 lbs. C. U. Co.*
Hops *20 B.C.F.; 50 B.C.F. + 50 Yaks. 20 Yaks = 140#*
Times: *15 S; 14 M; 15 S; 2 1/2 P; C.*

7.10 am
Started to mash $\frac{154}{80}$ First runs *20.1* %
Malt all in, T. Last " *1.1* %
Underlet on $\frac{210}{20}$; Steam *112*
Finished mashing, T. *137* Water: Mash *80* bbls.
Set taps; Heat *134* Underlet *20* "
Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$ Sparge *142* "
"Striking Heat" *137* Hop Sparge *6* "
"Initial Heat" Total *248* "

Into Kettle Loss Out Balling
177 bbls. *19* bbls. *158* bbls. *13.25* %

Yeast *Brew No. 104 (115 lbs + 7.)* Air _____
Run to storage *Oct. 21/43* Balling *3.0* %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____
Remarks:

Brew No. 109

No. 1 Tun. *Ale* Date *Oct. 14/43*

Malt *8850 lbs. C. U. Co.*
Hops *20 B.C.F.; 50 B.C.F. + 50 Yaks. 20 Yaks = 140#*
Times: *15 S; 14 M; 15 S; 2 1/2 P; C.*

7.10 am
Started to mash $\frac{154}{84}$ First runs *20.1* %
Malt all in, T. Last " *2.3* %
Underlet on $\frac{210}{20}$; Steam *17 @ 65-80*
Finished mashing, T. *112* Water: Mash *84* bbls.
Set taps; Heat *123* Underlet *20* "
Sparge $\frac{170}{33}$; Hop $\frac{170}{6}$ Sparge *135* "
"Striking Heat" *104* Hop Sparge *6* "
"Initial Heat" Total *248* "

Into Kettle Loss Out Balling
177 bbls. *19* bbls. *158* bbls. *13.7* %

Yeast *Brew No. 105 (115 lbs + 7.) (Off blenig)* Air _____
Run to storage *Oct. 23/43* Balling _____ %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____
Remarks:

Brew No. 110

No. 2 Tun.

Stag. Head. Date Oct. 15/43

Malt 8350 lbs. C. M. Co.

Hops 20 B.C.F.; 50 B.C.F. + 40 Ychs; 20 Ychs = 150 #

Times: 15.8; 14.4; 11.8; C

7.00 am Started to mash 15.4/80 First runs 20.2 %

Malt all in, T. Last " 1.2 %

Underlet on 2/0/20; Steam 14.1/2

Finished mashing, T 1.3.4 Water: Mash 8.0 bbls.

Set taps; Heat 1.5.4 Underlet 2.0 "

Sparge 170/142; Hop 170/6 Sparge 14.2 "

"Striking Heat" 1.5.4 Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 177 bbls. 1.8 bbls. 159 bbls. 13.25 %

Yeast Brew No. 108 (115.5 lit + 7.1) Air

Run to storage Oct. 25/43 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 111

No. 3 Tun.

Alc Date Oct. 18/43

Malt 8550 lbs. C. M. Co.

Hops 20 B.C.F.; 50 B.C.F. + 50 Ychs; 20 Ychs = 140 #

Times: 15.8; 14.4; 11.8; 2.9/6 Tr; C

7.00 am Started to mash 15.4/87 First runs 19.35 %

Malt all in, T. Last " 3.1 %

Underlet on 2/0/20; Steam 14 @ 50-85

Finished mashing, T 1.5.4 Water: Mash 8.4 bbls.

Set taps; Heat 1.5.4 Underlet 2.0 "

Sparge 170/138; Hop 170/6 Sparge 13.8 "

"Striking Heat" 1.5.4 Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 177 bbls. 1.9 bbls. 158 bbls. 13.1 %

Yeast Brew No. 108 (115.5 lit + 7.1) Air

Run to storage Oct. 26/43 Balling 2.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 112

No. 4 Tun.

Alb Stage Head Date *Oct. 19/43*

Malt *8850 lbs. C.M.C.*
Hops *20 B.C.F.; 50 B.C.F. + 50 Yaks; 20 Yaks = 140 #*
Times: *15 S; 14 M; 14.5; C; 39.5 P.*

7.05 am Started to mash $\frac{45.4}{88}$ First runs *19.2* %
Malt all in, T. Last " *2.2* %
Underlet on $\frac{20}{20}$; Steam *15' @ 80 #*
Finished mashing, T. *15.4* Water: Mash *88* bbls.
Set taps; Heat *15.4* Underlet *20* "
Sparge $\frac{170}{134}$; Hop $\frac{170}{6}$ Sparge *13.4* "
"Striking Heat" *15.4* Hop Sparge *6* "
"Initial Heat" Total *24.8* "

Into Kettle *177* bbls. Loss *18* bbls. Out *159* bbls. Balling *13.2* %

Yeast *Brew No. 109 (115 lbs + 7.)* Air *—*

Run to storage *Nov. 5/43* Balling *2.35* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 113

No. 5 Tun.

Stage Head Date *Oct. 20/43*

Malt *8350 lbs. C.M.C.*
Hops *20 B.C.F.; 50 B.C.F. + 40 Yaks; 20 Yaks = 130 #*
Times: *15 S; 14 M; 14.5; C*

7.10 am Started to mash $\frac{16.4}{80}$ First runs *19.4* %
Malt all in, T. Last " *1.45* %
Underlet on $\frac{20}{20}$; Steam *14*
Finished mashing, T. *15.4* Water: Mash *80* bbls.
Set taps; Heat *15.4* Underlet *20* "
Sparge $\frac{180}{142}$; Hop $\frac{170}{6}$ Sparge *14.2* "
"Striking Heat" *15.4* Hop Sparge *6* "
"Initial Heat" Total *24.8* "

Into Kettle *177* bbls. Loss *19* bbls. Out *158* bbls. Balling *12.8* %

Yeast *Brew No. 109, 110 (115 lbs + 7.)* Air *—*

Run to storage *Nov. 4/43* Balling *2.4* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 114

No. 69 Tuns
70

Lager

Date Oct 21/43

Malt 7950 lbs. C. M. Co.

Hops 20 B.P.T.; 55 Ychs + 20 B.P.T.; 90 Ychs = 113.4

Times: 15 S; 14 M; 11.8; C

6.30 am

Started to mash 127/8

First runs 18.4 %

Malt all in, T.

Last " 1.5 %

Underlet on 20/30; Steam 13

Water: Mash 78 bbls.

Finished mashing, T. 15.5

Underlet 20 "

Set taps; Heat 15.5

Sparge 144 "

Sparge 170/144; Hop 170/6

Hop Sparge 6 "

"Striking Heat" 15.4

Total 248 "

"Initial Heat"

Into Kettle 177 bbls. Loss 17 bbls. Out 160 bbls. Balling 11.6 %

Yeast Oland's (100 lbs.) Air

Run to storage Oct Nov 1/43 Balling 2.4 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 115

No. 6 Tun.

Ole

Date Oct 22/43

Malt 8850 lbs. C. M. Co.

Hops 20 B.P.T.; 50 B.P.T. + 50 Ychs; 20 Ychs = 140

Times: 15 S; 14 M; 11.8; 3 1/2 R; C

7.10 am

Started to mash 127/8

First runs 19.6 %

Malt all in, T.

Last " 1.5 %

Underlet on 20/30; Steam 13

Water: Mash 88 bbls.

Finished mashing, T. 15.5

Underlet 20 "

Set taps; Heat 15.5

Sparge 184 "

Sparge 170/184; Hop 170/6

Hop Sparge 6 "

"Striking Heat" 15.4

Total 248 "

"Initial Heat"

Into Kettle 177 bbls. Loss 18 bbls. Out 159 bbls. Balling 13.3 %

Yeast Brew No. 111 + Oland's (100 lbs.) Air

Run to storage Oct 29/43 Balling 2.8 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 116

No. 1 Tun. *Ale* Date *Oct 25/43*

Malt *8850 lbs. C. M. Co.*
Hops *20 B.C. 7; 50 B.C. 7 + 50 Yaks; 20 Yaks = 140 #*
Times: *15-S; 14-M; K.M.S.; 29 to P.; C*

7.00 ^{am} Started to mash $\frac{154}{88}$ First runs *15.9* %
Malt all in, T. Last " *2.5* %
Underlet on $\frac{20}{20}$; Steam *14 @ 80 #*
Finished mashing, T. *1.5* Water: Mash *88* bbls.
Set taps; Heat *1.3* Underlet *2.0* "
Sparge $\frac{120}{134}$; Hop $\frac{120}{6}$ Sparge *13.4* "
"Striking Heat" *13.4* Hop Sparge *6* "
"Initial Heat" Total *24.8* "

Into Kettle *177* bbls. Loss *19* bbls. Out *158* bbls. Balling *13.2* %

Yeast *Brew No. - Oland's (115 lbs + 7)* Air *—*
Run to storage *Nov 1/43* Balling *2.3* %
Quantity recorded in Cellar *—* gals.

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 117 811

No. 2 Tun. *Stag's Head* Date *Oct 26/43*

Malt *8350 lbs. C. M. Co.*
Hops *20 B.C. 7; 50 B.C. 7 + 40 Yaks; 20 Yaks = 140 #*
Times: *15-S; 14-M; K.M.S.; C*

7.00 ^{am} Started to mash $\frac{154}{100}$ * First runs *17* %
Malt all in, T. Last " *2.4* %
Underlet on $\frac{20}{20}$; Steam *15 @ 70-80*
Finished mashing, T. *1.5* Water: Mash *100* bbls.
Set taps; Heat *1.5* Underlet *2.0* "
Sparge $\frac{120}{122}$; Hop $\frac{120}{6}$ Sparge *12.2* "
"Striking Heat" *13.4* Hop Sparge *6* "
"Initial Heat" Total *24.8* "

Into Kettle *177* bbls. Loss *—* bbls. Out *—* bbls. Balling *12.6* %

Yeast *Brew No. 115 (115 lbs + 7)* Air *—*
Run to storage *Nov 3/43* Balling *2* %
Quantity recorded in Cellar *—* gals.

Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

* Amount of mash water excessive.

Brew No. 118

No. 3 Tun.

Ale Date *Oct. 27/43*

Malt *88.50 lbs. C. M. Co.*
Hops *20 B.C.F.; 50 B.C.F. + 50 Yales; 20 Yales = 140 #*
Times: *15 S; 14 M; KMS; 295 R; C.*

7.10 am Started to mash $\frac{154}{94}$ First runs *18.2* %
Malt all in, T. Last " *4.2* %
Underlet on $\frac{20}{30}$; Steam *14 @ 80-85 #*
Finished mashing, T. *1.34* Water: Mash *94* bbls.
Set taps; Heat *1.57* Underlet *20* "
Sparge $\frac{124}{128}$; Hop $\frac{170}{6}$ Sparge *1.28* "
"Striking Heat" *1.27* Hop Sparge *1* "
"Initial Heat" Total *24.8* "

Into Kettle Loss Out Balling
177 bbls. *18* bbls. *158* bbls. *13.0* %

Yeast *Brew No. - Molam's (50 lbs compressed) good condition* Air _____

Run to storage _____ Balling _____ %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

Brew No. 119

No. 6 Tun.

Stag Head Date *Oct. 29/43*

Malt *83.50 lbs. C. M. Co.*
Hops *20 B.C.F.; 50 B.C.F. + 40 Yales; 20 Yales = 130 #*
Times: *15 S; 14 M; KMS; C.*

7.15 am Started to mash $\frac{154}{76}$ First runs *19.85* %
Malt all in, T. Last " *1.0* %
Underlet on $\frac{20}{30}$; Steam *14 @ 80 #*
Finished mashing, T. *1.17* Water: Mash *76* bbls.
Set taps; Heat *1.54* Underlet *20* "
Sparge $\frac{170}{146}$; Hop $\frac{170}{6}$ Sparge *1.46* "
"Striking Heat" *1.04* Hop Sparge *6* "
"Initial Heat" Total *24.8* "

Into Kettle Loss Out Balling
177 bbls. *18* bbls. *159* bbls. *12.5* %

Yeast *Brew No. 116 (115 lbs + 7)* Air _____

Run to storage *Nov 8/43* Balling *2.0* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: _____

Brew No. 120

No. 1 Tun.

Malt 8850 lbs. C. M. Co. Date Nov. 1/43

Hops 20 B.P.T.; 50 B.P.T. + 50 Yales; 30 Yales = 140#

Times: 15 S; 14 H; K.M.S.; 39/5 R; C.

7:10 Started to mash 154/85 First runs 19.6 %

Malt all in, T. Last " 1.4 %

Underlet on 24/50; Steam 142 @ 80-90#

Finished mashing, T 13.5 Water: Mash 85 bbls.

Set taps; Heat 152 Underlet 20 "

Sparge 146/137; Hop 170/6 Sparge 137 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 177 bbls. 18 bbls. 159 bbls. 13.1 %

Yeast Brew No. 117 (115 lbs + 7) Air

Run to storage Nov. 9/43 Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 121

No. 69 Tun. 70

Malt 7950 lbs. C. M. Co. Date Nov. 2/43

Hops 20 B.P.T.; 55 Yales + 20 B.P.T.; 20 Yales = 115#

Times: 15 S; 14 H; K.M.S.; C.

8:50 Started to mash 154/76 First runs 19.45 %

Malt all in, T. Last " 1.0 %

Underlet on 24/50; Steam 160 @ 75-80#

Finished mashing, T 12.4 Water: Mash 76 bbls.

Set taps; Heat 154 Underlet 20 "

Sparge 170/146; Hop 170/6 Sparge 146 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 248 "

Into Kettle Loss Out Balling 178 bbls. 18 bbls. 160 bbls. 12.4 %

Yeast Brew No. 117 (150 lbs) Air

Run to storage Nov. 12/43 Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 122

No. 5 Tun.

Malt 88.50 lbs. C. M. Co. Date Nov. 3/43
Hops 20 B.C.F.; 50 B.P.F. + 50 Yaks; 20 Yaks = 140#
Times: 15 S; 14 M; K.M.S.; 30 P.; C.

7.10 am Started to mash $\frac{154}{86}$ First runs 19.3 %
Malt all in, T. Last " 1.2 %
Underlet on $\frac{20}{20}$; Steam 15' @ 70-80°
Finished mashing, T. 15.4 Water: Mash 86 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{136}$; Hop $\frac{170}{6}$ Sparge 136 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling
177 bbls. 19 bbls. 158 bbls. 13.2 %

Yeast Brew No. 118, 119 (115 lbs + 7) Air
Run to storage Nov. 12/43 Balling 23.0 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 123

No. 2 Tun.

Stags Head Date Nov. 5/43
Malt 83.50 lbs. C. M. Co.
Hops 20 B.C.F.; 50 B.P.F. + 40 Yaks; 20 Yaks = 180#
Times: 15 S; 14 M; K.M.S.; C.

7.00 am Started to mash $\frac{154}{80}$ First runs 19.7 %
Malt all in, T. Last " 1.4 %
Underlet on $\frac{20}{20}$; Steam 13'
Finished mashing, T. 15.4 Water: Mash 80 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$ Sparge 142 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling
177 bbls. 19 bbls. 158 bbls. 12.6 %

Yeast Brew No. 120 (115 lbs + 7) Air
Run to storage Nov. 13/43 Balling 22.5 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 124

No. 3 Tun.

Date Nov. 8/14

Malt 8850 lbs. C. M. Co.

Hops 20 B.C.T.; 50 B.C.T. + 50 Yaka; 20 Yaka - 140

Times: 15 S; 14 M; 11 H; 9 P; C

7:10 am Started to mash $\frac{154}{86}$ First runs 18.5 %
 Malt all in, T. Last " 2.4 %
 Underlet on $\frac{20}{20}$; Steam 15 @ 80#
 Finished mashing, T. 15.4 Water: Mash 86 bbls.
 Set taps; Heat 15.3 Underlet 20 "
 Sparge $\frac{170}{136}$; Hop $\frac{170}{6}$ Sparge 186 "
 "Striking Heat" 18.4 Hop Sparge 6 "
 "Initial Heat" Total 248 "

Into Kettle	Loss	Out	Balling
177 bbls.	19 bbls.	158 bbls.	12.6 %

Yeast: Brew No. 1120 (115 lbs + 7) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 125

No. 4 Tun.

Stagis Head Date Nov. 9/13

Malt 8350 lbs. C. M. Co.

Hops 20 B.C.T.; 50 B.C.T. + 40 Yaka; 20 Yaka - 180

Times: 15 S; 14 M; 11 H; 9 P; C

7:01 am Started to mash $\frac{174}{80}$ First runs 19.0 %
 Malt all in, T. Last " 1.6 %
 Underlet on $\frac{20}{20}$; Steam 13 @ 80-85#
 Finished mashing, T. 15.6 Water: Mash 80 bbls.
 Set taps; Heat 12.3 Underlet 20 "
 Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$ Sparge 142 "
 "Striking Heat" 18.4 Hop Sparge 6 "
 "Initial Heat" Total 248 "

Into Kettle	Loss	Out	Balling
177 bbls.	18 bbls.	159 bbls.	12.35 %

Yeast: Brew No. 120, 122 (115 lbs + 7) Air

Run to storage Balling 2.05 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 126

No. 6 Tun.

Alc Date *Nov 10/43*

Malt *8850 lbs. C.M.C.*
Hops *20 B.C.T., 50 B.C.T. + 50 Yales = 140 #*

Times: *15-8; 14 M; 11.5; 9.5 P.M.; C.*

<i>7.10 am</i>	Started to mash $\frac{154}{88}$	First runs <i>18.3</i> %
	Malt all in, T.	Last " <i>2.0</i> %
	Underlet on $\frac{210}{30}$; Steam <i>15' @ 90 #</i>	
	Finished mashing, T. <i>1.56</i>	Water: Mash <i>88</i> bbls.
	Set taps; Heat <i>1.75</i>	Underlet <i>2.0</i> "
	Sparge $\frac{170}{134}$; Hop $\frac{170}{6}$	Sparge <i>134</i> "
	"Striking Heat" <i>1.54</i>	Hop Sparge <i>6</i> "
	"Initial Heat"	Total <i>248</i> "

Into Kettle	Loss	Out	Balling
<i>177</i> bbls.	<i>18</i> bbls.	<i>159</i> bbls.	<i>13.0</i> %

Yeast *Brew No. 123 (115 lb + 7.)* Air

Run to storage *Nov. 18/43* Balling *2.1* %

Quantity recorded in Cellar gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 127

No. 1 Tun.

Stag's Head Date *Nov 12/43*

Malt *8350 lbs. C.M.C.*
Hops *20 B.C.T., 50 B.C.T. + 40 Yales, 20 Yales = 130 #*

Times: *15-8; 14 M; 11.5; C.*

<i>7.09 am</i>	Started to mash $\frac{154}{80}$	First runs <i>19.1</i> %
	Malt all in, T.	Last " <i>1.5</i> %
	Underlet on $\frac{210}{30}$; Steam <i>13' @ 90-95 #</i>	
	Finished mashing, T. <i>1.24</i>	Water: Mash <i>80</i> bbls.
	Set taps; Heat <i>1.54</i>	Underlet <i>2.0</i> "
	Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$	Sparge <i>142</i> "
	"Striking Heat" <i>1.54</i>	Hop Sparge <i>6</i> "
	"Initial Heat"	Total <i>248</i> "

Into Kettle	Loss	Out	Balling
<i>177</i> bbls.	<i>19</i> bbls.	<i>158</i> bbls.	<i>12.4</i> %

Yeast *Brew No. - Claude (115 lb + 7.)* Air

Run to storage *Nov. 20/43* Balling *2.8* %

Quantity recorded in Cellar gals.

Balling of wort.....

Balling of beer.....

Apparent attenuation.....

Alcohol.....

Real Attenuation.....

Real extract.....

Remarks:

Brew No. 128

No. 2 Tun.

Malt 8850 lbs. C. M. C. Date Nov. 15/43
Hops 20 B.C.T., 50 B.C.T. + 50 Yaks; 20 Yaks = 140 #
Times: 15 S; 14 M; KMS; 39/10 P.; C.

Started to mash 7:10 am $\frac{154}{80}$ First runs 19.9 %
Malt all in, T. Last " 1.7 %
Underlet on $\frac{21}{20}$; Steam 15' 090" #
Finished mashing, T 15.2 Water: Mash 80 bbls.
Set taps; Heat 15.2 Underlet 20 "
Sparge $\frac{120}{142}$; Hop $\frac{120}{6}$ Sparge 14.2 "
"Striking Heat" 15.7 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 13.0 %

Yeast Brew No. — Air —
Run to storage Nov 23/43 Balling 2.1 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 129

No. 5 Tun.

Malt 8350 lbs. C. M. C. Date Nov. 16/43
Hops 20 B.C.T., 50 B.C.T. + 40 Yaks; 20 Yaks = 130 #
Times: 15 S; 14 M; KMS; C.

Started to mash 6:10 am $\frac{154}{78}$ First runs 19.8 %
Malt all in, T. Last " 1.1 %
Underlet on $\frac{210}{20}$; Steam 15' 070" #
Finished mashing, T 15.8 Water: Mash 78 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{120}{144}$; Hop $\frac{120}{6}$ Sparge 14.4 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 12.2 %

Yeast Brew No. 127 (105 lbs + 7) Air —
Run to storage Nov 24/43 Balling 2.5 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 130

No. 3 Tun.

Alc Date *Nov. 19/43*

Malt 8850 lbs. C. U. C.

Hops 20 B.C.F.; 50 B.C.F. + 50 Ychs; 20 Ychs = 140 #

Times: 1.5 S; 14 H; 1.5 M.S.; 29/6 P.; C.

7.10 ^{am} Started to mash $\frac{154}{84}$	First runs 19.1 %
Malt all in, T.	Last " 1.45 %
Underlet on $\frac{24}{20}$; Steam 15' @ 80 #	
Finished mashing, T. 1.54	Water: Mash 84 bbls.
Set taps; Heat 1.54	Underlet 20 "
Sparge $\frac{120}{138}$; Hop $\frac{120}{6}$	Sparge 138 "
"Striking Heat" 1.54	Hop Sparge 6 "
"Initial Heat"	Total 248 "

Into Kettle	Loss	Out	Balling
177 bbls.	19 bbls.	158 bbls.	12.8 %

Yeast *Brew No. 128 (115 lbs + J.)* Air —

Run to storage *Nov. 27/43* Balling 2.9 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 131

No. 4 Tun.

Alc Date *Nov. 22/43*

Malt 8850 lbs - C. U. C.

Hops 20 B.C.F.; 50 B.C.F. + 50 Ychs; 20 Ychs = 140 #

Times: 1.5 S; 14 H; 1.5 M.S.; 29/6 P.; C.

7.10 ^{am} Started to mash $\frac{154}{84}$	First runs 19.2 %
Malt all in, T.	Last " 2.2 %
Underlet on $\frac{24}{20}$; Steam 15' @ 80 #	
Finished mashing, T. 1.54	Water: Mash 84 bbls.
Set taps; Heat 1.53	Underlet 20 "
Sparge $\frac{120}{138}$; Hop $\frac{120}{6}$	Sparge 138 "
"Striking Heat" 1.54	Hop Sparge 6 "
"Initial Heat"	Total 248 "

Into Kettle	Loss	Out	Balling
177 bbls.	19 bbls.	158 bbls.	13.0 %

Yeast *Brew No. 129 (115 lbs + J.)* Air —

Run to storage *Nov. 30/43* Balling 2.3 %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 132

No. 6 Tun.

Stag's Head Date Nov. 23/43

Malt 8350 lbs. C. M. Co.

Hops 20 B.C.T., 50 B.C.T. + 40 Yaks, 20 Yaks = 130 #

Times: 15-8, 14 M; K.H.S.; C.

7:00 am Started to mash 154/80 First runs 19.2 %

Malt all in, T. Last " 2.0 %

Underlet on 2/0/20; Steam 14 @ 85*

Finished mashing, T. 154 Water: Mash 80 bbls.

Set taps; Heat 154 Underlet 2.0 "

Sparge 170/142; Hop 170/6 Sparge 14.2 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle 177 bbls. Loss 19 bbls. Out 158 bbls. Balling 12.6 %

Yeast Oland's (1.15 # + .7) Air

Run to storage Dec 1/43 Balling 2.1 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 133

No. 1 Tun.

Ale Date Nov. 24/43

Malt 8850 lbs. C. M. Co.

Hops 20 B.C.T., 50 B.C.T. + 50 Yaks, 20 Yaks = 140 #

Times: 15-8, 14 M; K.H.S.; 3 1/2 T.O.; C.

7:00 am Started to mash 154/82 First runs 20.2 %

Malt all in, T. Last " 1.5 %

Underlet on 2/0/20; Steam 14 1/2 @ 90*

Finished mashing, T. Water: Mash 82 bbls.

Set taps; Heat 154 Underlet 2.0 "

Sparge 170/140; Hop 170/6 Sparge 14.0 "

"Striking Heat" 154 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle 177 bbls. Loss 18 bbls. Out 159 bbls. Balling 13.3 %

Yeast Brew No. 130 (1.15 # + .7) Air

Run to storage Dec 2/43 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 134

No. 2 Tun.

Stag's Head Date Nov 26/42

Malt 83.50 lb. C.M.C. Hops 20 B.C.T., 50 B.C.T. + 40 Yaks, 20 Yaks = 130 #. Times: 15 S; 14 M; K.M.S.; C.

7.00 Started to mash 154/78 First runs 20.1 % Malt all in, T. Last " 2.1 % Underlet on 2/0; Steam 15 @ 80-85 # Water: Mash 78 bbls. Finished mashing, T. 15.4 Underlet 20 " Set taps; Heat 15.4 Sparge 170/144; Hop 170/6 Sparge 144 " "Striking Heat" 12.4 Hop Sparge 6 " "Initial Heat" Total 248 "

Into Kettle 177 bbls. Loss 18 bbls. Out 159 bbls. Balling 12.6 %

Yeast Brew No. 131 (115 lb + 7) Air

Run to storage 21 % Balling

Quantity recorded in Cellar gals.

Balling of wort, Balling of beer, Apparent attenuation, Alcohol, Real Attenuation, Real extract, Remarks:

Brew No. 135

No. 3 Tun.

Alc Date Nov 29/43

Malt 88.50 lb. C.M.C. Hops 20 B.C.T.; 50 B.C.T. + 50 Yaks; 20 Yaks = 140 #. Times: 15 S; 14 M; K.M.S.; 3 1/2 Tr.; C.

7.10 Started to mash 124/84 First runs 20.2 % Malt all in, T. Last " 1.9 % Underlet on 2/0; Steam 15 @ 80 # Water: Mash 84 bbls. Finished mashing, T. 15.8 Underlet 20 " Set taps; Heat 15.7 Sparge 170/138; Hop 170/6 Sparge 138 " "Striking Heat" 12.4 Hop Sparge 6 " "Initial Heat" Total 248 "

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Balling 12.4 %

Yeast Brew No. Air

Run to storage 2.3 % Balling

Quantity recorded in Cellar gals.

Balling of wort, Balling of beer, Apparent attenuation, Alcohol, Real Attenuation, Real extract, Remarks:

Brew No. 136

No. 4 Tun. Stag's Head Date Nov 30/43

Malt 8350 lbs. C. M. Co. Hops 20 B.C.T., 50 B.C.T. & 40 Ychs; 20 Ychs = 130 # 15 S, 14 M; W.M.S.; C.

Started to mash 7:11 am 154/80 First runs 197 % Malt all in, T. Last " 1.8 % Underlet on 210/20; Steam 1.6 @ 80 # Finished mashing, T. 1.53 Water: Mash 80 bbls. Set taps; Heat 1.53 Underlet 20 " Sparge 170/42; Hop 170/6 Sparge 142 " "Striking Heat" 1.54 Hop Sparge 6 " "Initial Heat" Total 248 "

Into Kettle 178 bbls. Loss 18 bbls. Out 160 bbls. Balling 19.3 %

Yeast Brew No. 132 (110 lb + 7) Air

Run to storage Dec 10/43 Balling 2.35 %

Quantity recorded in Cellar gals. Balling of wort. Balling of beer. Apparent attenuation. Alcohol. Real Attenuation. Real extract. Remarks:

Brew No. 137

No. 5 Tun. Ale Date Dec 1/43

Malt 8850 lbs. C. M. Co. Hops 20 B.C.T.; 50 B.C.T. & 50 Ychs 20 Ychs = 140 # 15 S; 14 M; W.M.S.; 39/6 P.; C.

Started to mash 7:10 am 154/84 First runs 20.0 % Malt all in, T. Last " 3.0 % Underlet on 200/20; Steam 1.5 @ 90 # Finished mashing, T. 1.54 Water: Mash 84 bbls. Set taps; Heat 1.53 Underlet 20 " Sparge 120/39; Hop 170/6 Sparge 139 " "Striking Heat" 1.54 Hop Sparge 6 " "Initial Heat" Total 249 "

Into Kettle 178 bbls. Loss 18 bbls. Out 160 bbls. Balling 19.0 %

Yeast Be Oland's (110 lb + 7) Air

Run to storage Dec 8/43 Balling 2.3 %

Quantity recorded in Cellar gals. Balling of wort. Balling of beer. Apparent attenuation. Alcohol. Real Attenuation. Real extract. Remarks:

Brew No. 138

No. 6 Tun.

Date Dec 3/43
Malt 8850 lbs C.M.C.
Hops 20 B.C.T.; 50 B.C.T. + 50 Yaka; 20 Yaka = 140 #
Times: 15 S; 14; K.H.S.; 29 to P.D.S. C.

Started to mash 7:10 am 154/84 First runs 20.0 %
Malt all in, T. Last " 2.2 %
Underlet on 30/30; Steam 17' @ 75-85 #
Finished mashing, T. 15.4 Water: Mash 54 bbls.
Set taps; Heat 17.2 Underlet 2.0 "
Sparge 170/139; Hop 170/6 Sparge 139 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle 178 bbls. Loss 18 bbls. Out 160 bbls. Balling 13.2 %

Yeast Planck's (105 lbs + 7) Air _____
Run to storage Dec 11/43 Balling 2.5 %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____
Remarks:

Brew No. 139

No. 7 Tun.

Date Dec 6/43
Malt 8350 lbs C.M.C.
Hops 20 B.C.T.; 50 B.C.T. + 40 Yaka; 20 Yaka = 138 #
Times: 15 S; 14 H; K.H.S.; C.

Started to mash 7:18 am 154/80 First runs 19.6 %
Malt all in, T. Last " 2.0 %
Underlet on 30/30; Steam 15 1/2 @ 80 #
Finished mashing, T. 15.6 Water: Mash 50 bbls.
Set taps; Heat 15.2 Underlet 2.0 "
Sparge 170/143; Hop 170/6 Sparge 143 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle 178 bbls. Loss 18 bbls. Out 160 bbls. Balling 12.3 %

Yeast Planck's 136 (105 lbs + 7) Air _____
Run to storage Dec 17/43 Balling 2.0 %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____
Remarks:

Brew No. 140

No. 2 Tun.

Date Dec 7/42

Malt 8850 lbs. C. U. Co.
Hops 20 B.C.F., 50 B.C.F. + 50 Yoko, 20 Yoko = 140 #
Times: 15-S; 14 M; K.U.S.; 3 1/2 Hr.; C.

7.00 am

Started to mash 154/84 First runs 19.8 %
Malt all in, T. Last " 2.0 %
Underlet on 240/30; Steam 17 @ 75-80 #
Finished mashing, T. 154 Water: Mash 84 bbls.
Set taps; Heat 1.3 Underlet 20 "
Sparge 170/139; Hop 170/6 Sparge 139 "
"Striking Heat" 1.54 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle 178 bbls. Loss 18 bbls. Out 160 bbls. Balling 13.4 %

Yeast Brew No. 137 (105 lbs + 7) Air

Run to storage Dec 16/42 Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 141

No. 5 Tun.

Date Dec 8/43

Malt 8850 lbs. C. U. Co.
Hops 20 B.C.F., 50 B.C.F. + 50 Yoko, 20 Yoko = 140 #
Times: 15-S; 14 M; K.U.S.; 3 1/2 Hr.; C.

7.10 am

Started to mash 154/86 First runs 19.8 %
Malt all in, T. Last " 2.0 %
Underlet on 240/30; Steam 16 @ 90 #
Finished mashing, T. 160 Water: Mash 86 bbls.
Set taps; Heat 1.54 Underlet 20 "
Sparge 170/137; Hop 170/6 Sparge 137 "
"Striking Heat" 1.54 Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Balling 13.3 %

Yeast Brew No. 138 (105 lbs + 7) Air

Run to storage Dec 18/43 Balling 2.75 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 142

No. 3 Tun. *Stag's Head* Date *Dec 10/43*

Malt *8350 lbs C.M.C.*
Hops *20 B.C.F.; 50 B.C.F. + 40 Yaks; 20 Yaks = 130 #*
Times: *15 S; 14 M; 16.8; C.*

7.10 am Started to mash $\frac{154}{82}$ First runs *19.0* %
Malt all in, T. Last " *1.4* %
Underlet on $\frac{90}{50}$; Steam *17 @ 85 #*
Finished mashing, T. *15.4* Water: Mash *82* bbls.
Set taps; Heat. Underlet *20* "
Sparge $\frac{170}{141}$; Hop $\frac{170}{6}$ Sparge *141* "
"Striking Heat" *15.4* Hop Sparge *6* "
"Initial Heat" Total *249.8* "

Into Kettle Loss Out Balling
178 bbls. *19* bbls. *159* bbls. *12.4* %

Yeast *Oland's + Brew No. 138 (105 lbs + 7.)* Air *—*
Run to storage *Dec 20/43* Balling *2.3* %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____

Remarks:

Brew No. 143

No. 4 Tun. *Ale* Date *Dec 13/43*

Malt *8850 lbs C.M.C.*
Hops *20 B.C.F.; 50 B.C.F. + 50 Yaks; 30 Yaks = 140 #*
Times: *15 S; 14 M; 17.8; 39.5 R; C.*

2.10 am Started to mash $\frac{154}{84}$ First runs *19.4* %
Malt all in, T. Last " *2.0* %
Underlet on $\frac{80}{50}$; Steam *15.2 @ 90 #*
Finished mashing, T. *15.4* Water: Mash *84* bbls.
Set taps; Heat. Underlet *20* "
Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge *139* "
"Striking Heat" *15.4* Hop Sparge *6* "
"Initial Heat" Total *249* "

Into Kettle Loss Out Balling
178 bbls. *19* bbls. *159* bbls. *13.0* %

Yeast *Brew - Olands (105 lbs + 7.)* Air *—*
Run to storage _____ Balling _____ %

Quantity recorded in Cellar _____ gals.
Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____

Remarks:

Handwritten notes in cursive script, mostly illegible due to fading and bleed-through.

Brew No. 144

No. 6 Tun.

Stage Head Date Dec. 14/43

Malt 5357 lbs. Don M Co

Hops 20 B.C.T. 50 B.C.T. + 40 Yaks; 20 Yaks = 130#

Times: 15.8; 14 M; 11.8; C.

7.05 am Started to mash 154/80 First runs 20.3 %

Malt all in, T. Last " 1.1 %

Underlet on 21/30; Steam 11.0.85 9.7

Finished mashing, T. 15.4 Water: Mash 50 bbls.

Set taps; Heat 18.4 Underlet 20 "

Sparge 170/143; Hop 121/6 Sparge 14.3 "

"Striking Heat" 18.4 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling 178 bbls. 19 bbls. 159 bbls. 12.6 %

Yeast Brew No. 141 (105 lbs + 7) Air -

Run to storage 27/43 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: This brew fermented very slowly, though steadily, and finally reached a low Balling.

Brew No. 145

No. 2 Tun.

Ale Date Dec. 16/43

Malt 5837 lbs. Don M Co

Hops 20 B.C.T.; 50 B.C.T. + 50 Yaks; 20 Yaks = 140#

Times: 15.8; 14 M; 11.8; 3.5 P.; C.

7.00 am Started to mash 154/86 First runs 21.0 %

Malt all in, T. Last " 2.0 %

Underlet on 21/30; Steam 15.0.90-95

Finished mashing, T. 15.4 Water: Mash 86 bbls.

Set taps; Heat 15.3 Underlet 20 "

Sparge 170/137; Hop 170/6 Sparge 13.9 "

"Striking Heat" 15.4 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle Loss Out Balling 179 bbls. 19 bbls. 160 bbls. 13.95 %

Yeast 25 lbs. Holm's Compressed + 50 lbs. Oland's liquid yeast. Air -

Run to storage 28/43 Balling 2.2 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: Of the 50 lbs. Holm's compressed yeast ordered, only one tin (25 lbs) was in fit condition for use. The other tin had apparently been stored in a warm place during transit.

Brew No. 146

No. / Tun. *Stag's Head* Date *Dec. 17/43*

Malt *83.50 lbs. Dora M.C.*

Hops *20 B.C.F., 50 B.C.F. + 40 Yaka; 20 Yaka = 130 #*

Times: *15.8; 14 M; K.M.S.; C.*

7.00 am Started to mash *15.4/87* First runs *19.5* %

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

Underlet on *2/0*; Steam *16 @ 90 #*

Finished mashing, T. *15.4* Water: Mash *81* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge *170/142*; Hop *170/5* Sparge *142* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *249* "

Into Kettle *180* bbls. Loss *9* bbls. Out *161* bbls. Balling *12.2* %

Yeast *Brew No. 143 (100 lbs +)* Air *—*

Run to storage *Dec. 27/43* Balling *2.0* %

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks: *—*

Brew No. 147

No. 3 Tun. *Alc* Date *Dec. 21/43*

Malt *88.50 lbs. Dora M.C.*

Hops *20 B.C.F.; 50 B.C.F. + 50 Yaka; 20 Yaka = 140 #*

Times: *15.8; 4 M; K.M.S.; 2 1/2 P; C.*

2.10 am Started to mash *15.4/90* First runs *19.35* %

Malt all in, T. Last " *2.75* %

Underlet on *2/0*; Steam *16 @ 90 #*

Finished mashing, T. *15.4* Water: Mash *90* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge *170/153*; Hop *170/5* Sparge *133* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *249* "

Into Kettle *180* bbls. Loss *19* bbls. Out *161* bbls. Balling *12.9* %

Yeast *Brew No. - Oland's (100 lbs +)* Air *—*

Run to storage *Dec. 30/43* Balling *2.0* %

Quantity recorded in Cellar *—* gals.

Balling of wort *—*

Balling of beer *—*

Apparent attenuation *—*

Alcohol *—*

Real Attenuation *—*

Real extract *—*

Remarks: *—*

Brew No. 148

No. 4 Tun.

Alc Date *Dec 22/43*

Malt *8350 lbs. Dom. M. B.*
Hops *20 B.C.F.; 50 B.C.F. + 50 Yaks; 20 Yaks - 140#*
Times: *15-8; 14 M; K.H.S.; ~~14-8~~; 29/2a; C.*

7.00 am Started to mash $\frac{154}{87}$ First runs *20.4* %
Malt all in, T. Last " *1.7* %
Underlet on $\frac{20}{20}$; Steam *15' @ 90-95#*
Finished mashing, T. *15.4* Water: Mash *84* bbls.
Set taps; Heat *15.4* Underlet *2.0* "
Sparge $\frac{170}{139}$; Hop $\frac{170}{6}$ Sparge *13.9* "
"Striking Heat" *15.4* Hop Sparge *6* "
"Initial Heat" Total *24.9* "

Into Kettle Loss Out Balling
180 bbls. *18* bbls. *162* bbls. *13.0* %

Yeast *Brew No. 145 + 60 lbs. from Clard's (105 lbs. in all)*
Run to storage *Jan 5/44* Balling *2.1* %
Quantity recorded in Cellar _____ gals.

Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____

Remarks: *This brew had to be held in fermenter until storage space was available.*

Brew No. 149

No. 5 Tun.

Stag's Head Date *Dec 24/43*

Malt *8350 lbs. Dom. M. B.*
Hops *20 B.C.F.; 50 B.C.F. + 40 Yaks; 20 Yaks = 130#*
Times: *15-8; 14 M; K.H.S.; C.*

7.11 am Started to mash $\frac{154}{50}$ First runs *21.0* %
Malt all in, T. Last " *1.6* %
Underlet on $\frac{20}{20}$; Steam *14' @ 95#*
Finished mashing, T. *15.4* Water: Mash *80* bbls.
Set taps; Heat *15.4* Underlet *2.0* "
Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$ Sparge *14.5* "
"Striking Heat" *15.4* Hop Sparge *6* "
"Initial Heat" Total *24.9* "

Into Kettle Loss Out Balling
180 bbls. *19* bbls. *161* bbls. *12.3* %

Yeast *Brew No. - Clard's (105 lbs. + 7)* Air _____
Run to storage *Jan 6/43* Balling *2.0* %
Quantity recorded in Cellar _____ gals.

Balling of wort _____
Balling of beer _____
Apparent attenuation _____
Alcohol _____
Real Attenuation _____
Real extract _____

Remarks: *This brew had to be held in fermenter until storage space was available.*

Brew No. 150

No. 6 Tun.

Date Dec. 28/43

Malt 88.50 lbs. Dom. M. Co.
Hops 20 B.C.T.; 50 B.C.T. + 50 Ychs; 20 Ychs = 140#
Times: 15-8; 14-11; K.H.S.; 2 1/2 P.; C

7.10 am Started to mash 15 1/2 / 82 First runs 19.9 %
Malt all in, T. Last " 2.0 %
Underlet on 20 / 30 ; Steam 15 @ 90#
Finished mashing, T. 11.25 Water: Mash 87 bbls.
Set taps; Heat 1.24 Underlet 2.0 "
Sparge 12 1/2 / 35 ; Hop 110 / 6 Sparge 135 "
"Striking Heat" Hop Sparge 6 "
"Initial Heat" Total 247 "

Into Kettle Loss Out Balling
178 bbls. 18 bbls. 160 bbls. 13.3 %

Yeast Brew No. 147 (105 lbs + 7) Air

Run to storage Jan 10 / 44 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew had to be held in fermenter until there was room in storage.

Brew No. 151

No. 1 Tun.

Stag. Head Date Dec. 30/43

Malt 83.50 lbs. Dom. M. Co.
Hops 20 B.C.T.; 50 B.C.T. + 40 Ychs; 20 Ychs = 130#
Times: 15-8; 14-11; K.H.S.; C

7.10 am Started to mash 15 1/2 / 78 First runs 20.6 %
Malt all in, T. Last " 1.0 %
Underlet on 20 / 30 ; Steam 15 @ 95#
Finished mashing, T. 11.25 Water: Mash 78 bbls.
Set taps; Heat 1.54 Underlet 2.0 "
Sparge 120 / 43 ; Hop 170 / 6 Sparge 143 "
"Striking Heat" Hop Sparge 6 "
"Initial Heat" Total 247 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 12.7 %

Yeast Brew No. 147 (105 lbs + 7) Air

Run to storage Jan 11 / 44 Balling 2.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 152

No. 2 Tun.

Malt 8850 lbs. Dom. M. Co. Date Jan 4/44
Hops 30 B.C.F.; 50 B.C.F.; 50 B.P.C.; 30 lbs = 140 #
Times: 15-S; 14-M; K.H.S.; 39 to B.; C.

7:10 am Started to mash 154°/84 First runs 20.4 %
Malt all in, T. Last " 1.8 %
Underlet on 210/30; Steam 15' @ 90 #
Finished mashing, T. 1.5% Water: Mash 84 bbls.
Set taps; Heat 1.5% Underlet 20 "
Sparge 170/137; Hop 170/6 Sparge 137 "
"Striking Heat" 1.5% Hop Sparge 6 "
"Initial Heat" Total 247 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 13.3 %

Yeast *Beim No. 150, 151 (105 lbs. 7.)* Air —

Run to storage Baling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Beer had to be held in front of the sun in change

Brew No. 153

No. 3 Tun.

Malt 8850 lbs. Dom. M. Co. Date Jan 10/44
Hops 30 B.C.F.; 50 B.C.F.; 50 B.P.C.; 30 lbs = 140 #
Times: 15-S; 14-M; K.H.S.; 39 to B.; C.

7:00 am Started to mash 154°/84 First runs 20.3 %
Malt all in, T. Last " 2.3 %
Underlet on 210/30; Steam 15' @ 90-95 #
Finished mashing, T. 1.5% Water: Mash 84 bbls.
Set taps; Heat 1.5% Underlet 20 "
Sparge 170/137; Hop 170/6 Sparge 137 "
"Striking Heat" 1.5% Hop Sparge 6 "
"Initial Heat" Total 247 "

Into Kettle Loss Out Balling
178 bbls. 18 bbls. 160 bbls. 13.3 %

Yeast *Beim No. 152 (105 lbs. 7.)* Air —

Run to storage Baling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 154

No. 4 Tun. *Stag's Head* Date *Jan 17/44*

Malt *8350 lbs. Don M. Co.*
Hops *20 B.C.F., 40 B.C.F. & 50 B.C.F.; 20 Ychs - 130 #*

Times: *15 S; 14 U; KMS; C.*

7.00 am Started to mash $\frac{154}{80}$ First runs *20.5* %

Malt all in, T. Last " *2.1* %

Underlet on $\frac{20}{20}$; Steam *17' @ 75-81 #*

Finished mashing, T. *15.4* Water: Mash *80* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{141}$; Hop $\frac{170}{6}$ Sparge *141* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *247* "

Into Kettle Loss Out Balling
178 bbls. *19* bbls. *159* bbls. *12.3* %

Yeast *Oland's (105 lbs + 7)* Air *—*

Run to storage *Jan 20/44* Balling *2.3* %

Quantity recorded in Cellar *—* gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 155

No. 5 Tun. *Ally* Date *Jan 21/44*

Malt *8850 lbs. Don M. Co.*
Hops *20 B.C.F., 50 B.C.F. & 50 B.C.F.; 20 Ychs - 140 #*

Times: *15 S; 14 U; KMS; 29/6 L; C.*

7.00 pm Started to mash $\frac{154}{84}$ First runs *19.9* %

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

Underlet on $\frac{20}{30}$; Steam *15' @ 80-95 #*

Finished mashing, T. *15.4* Water: Mash *84* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{137}$; Hop $\frac{170}{6}$ Sparge *137* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *247* "

Into Kettle Loss Out Balling
178 bbls. *19* bbls. *159* bbls. *13.3* %

Yeast *Brew No. 154 (105 lbs + 7)* Air *—*

Run to storage *—* Balling *—* %

Quantity recorded in Cellar *—* gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 156

No. 69 Tuns
70

Times:

6:30 AM

Malt 7950 lbs. *Lager* Don M. Co. Date *Jan 25/43*
Hops 20 B.C.7; 55 Yaks + 20 B.C.3; 20 Yaks = 115 #
15 S; 14 M; 15 H.S.; C

Started to mash $\frac{154}{78}$ First runs 19.35 %
Malt all in, T. Last " 1.3 %
Underlet on $\frac{210}{90}$; Steam 1.3 @ 90-100
Finished mashing, T. 1.5 Water: Mash 78 bbls.
Set taps; Heat 1.3 Underlet 20 "
Sparge $\frac{130}{143}$; Hop $\frac{170}{6}$ Sparge 14.3 "
"Striking Heat" 1.4 Hop Sparge 6 "
"Initial Heat" Total 24.7 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 12.3 %

Yeast *Oland's (115 lbs)* Air
Run to storage *Feb 4/44* Balling 28 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 157

No. 6 Tun.

Malt 8850 lbs. *Alc* Don M. Co. Date *Jan 26/43*
Hops 20 B.C.7; 50 B.C.3; 50 B.C.7; 20 Yaks = 140 #
15 S; 14 M; 15 H.S.; C

Started to mash $\frac{154}{84}$ First runs 18.6 %
Malt all in, T. Last " 3.0 %
Underlet on $\frac{210}{20}$; Steam 1.3 @ 90
Finished mashing, T. 1.5 Water: Mash 84 bbls.
Set taps; Heat 1.3 Underlet 20 "
Sparge $\frac{120}{20}$; Hop $\frac{170}{6}$ Sparge 13.7 "
"Striking Heat" 1.4 Hop Sparge 6 "
"Initial Heat" Total 24.7 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 160 bbls. 12.9 %

Yeast *Brew No. 155 (105 lb lot 7)* Air
Run to storage *Feb 3/44* Balling 26.5 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 158

No. 2 Tun.

Date Jan 31/48

Malt 8850 lbs. Dom. A. Co. Hops 20 B.P.F.; 50 B.P.C. & 50 B.P.F.; 20 Yoko = 140# Times: 15 S; 14 M; 11 H S; 8 1/2 P; C.

Started to mash 1.00 am 154/84 First runs 20.0 % Malt all in, T. Last " 4.0 % Underlet on 210/90; Steam 15' @ 90-100# Water: Mash 84 bbls. Finished mashing, T. 1.5 hr. Underlet 20 " Set taps; Heat 1.2 Underlet 20 " Sparge 170; Hop 170 Sparge 138 " "Striking Heat" 1.7 Hop Sparge 6 " "Initial Heat" Total 94.8 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 13.3 %

Yeast Brew No. 157 (105 lb. F) Air Run to storage Feb 8/48 Balling 2.5 %

Quantity recorded in Cellar gals. Balling of wort. Balling of beer. Apparent attenuation. Alcohol. Real Attenuation. Real extract. Remarks:

Brew No. 159

No. 1 Tun.

Date Feb. 4/44

Malt 8350 lbs. Dom. A. Co. Hops 20 B.P.F.; 40 B.P.C. & 50 B.P.F.; 90 Yoko = 130# Times: 15 S; 14 M; 11 H S; C.

Started to mash 1.00 am 154/84 First runs 21.2 % Malt all in, T. Last " 2.0 % Underlet on 210/90; Steam 15' @ 90# Water: Mash 78 bbls. Finished mashing, T. 1.5 hr. Underlet 20 " Set taps; Heat 1.3 Underlet 20 " Sparge 170; Hop 170 Sparge 144 " "Striking Heat" Hop Sparge 6 " "Initial Heat" Total 94.8 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 12.4 %

Yeast Brew No. 158 (105 lb. F) Air Run to storage Feb 12/44 Balling 3.7 %

Quantity recorded in Cellar gals. Balling of wort. Balling of beer. Apparent attenuation. Alcohol. Real Attenuation. Real extract. Remarks:

Brew No. 160

No. 3 Tun.

Stage Head Date Feb. 9/44

Malt 8350 lbs. Don. M.C.

Hops 20 B.C.F., 20 B.P.C. + 20 B.C.F., 20 Yals = 180#

Times:

15.5; 14.4; 14.8; C

Started to mash 159/74 First runs 21.2 %

Malt all in, T. Last " " %

Underlet on 20/20; Steam 18 @ 90#

Finished mashing, T 15.6 Water: Mash 7.7 bbls.

Set taps; Heat 15.4 Underlet 2.0 "

Sparge 170/148; Hop 170/6 Sparge 14.8 "

"Striking Heat" 15.2 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling 179 bbls. 19 bbls. 160 bbls. 12.7 %

Yeast Brew No. 159, Tun No. 1 (100 lbs + 7) Air

Run to storage Feb. 21/44 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew abnormal in fermenting. Slow rising in temp, slow attenuating. Finally started to "boil".

Brew No. 160

No. 69+70

Lager Stage Head Date Feb. 9/44

Malt 8350 lbs. Don. M.C.

Hops 20 B.C.F., 5 Yals + 20 B.P.C., 20 Yals = 115#

Times:

15.5; 14.4; 14.8; C

Started to mash 154/74 First runs 20.9 %

Malt all in, T. Last " 1-1 %

Underlet on 20/20; Steam 14 @ 90#

Finished mashing, T 15.7 Water: Mash 7.4 bbls.

Set taps; Heat 15.6 Underlet 2.0 "

Sparge 170/6; Hop 170/6 Sparge 14.8 "

"Striking Heat" 15.2 Hop Sparge 6 "

"Initial Heat" Total 24.8 "

Into Kettle Loss Out Balling 179 bbls. 19 bbls. 160 bbls. 12.3 %

Yeast Brew No. 156 (150 lbs.) Air

Run to storage Feb. 15/44 Balling 3.0 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

fermenting in water per unit of...
attenuating...
per unit...

Brew No. 162

No. 4 Tun.

Times:

2.10 am

Alc Date *Feb. 10/44*
 Malt *88.50 lbs. Dom. M. Co.*
 Hops *20 B.C.F., 70 B.C. = 130 B.C.F.; 20 Yakima = 140**
 Times: *15 S; 14 M; 15 P; 3 P; C.*

Started to mash $\frac{154}{80}$ First runs *20.9* %
 Malt all in, T. Last " *2.2* %
 Underlet on $\frac{20}{20}$; Steam *1.5 @ 90-100**
 Finished mashing, T. *17* Water: Mash *80* bbls.
 Set taps; Heat *13.3* Underlet *20* "
 Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$ Sparge *14.7* "
 "Striking Heat" *11.4* Hop Sparge *6* "
 "Initial Heat" Total *24.8* "

Into Kettle Loss Out Balling
179 bbls. *11* bbls. *160* bbls. *13.5* %

Yeast *Mohave 1.1 (50 lbs compressed, good condition)*

Run to storage *Feb. 24/44* Balling *3.2* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: *This brew very slow in starting. A period of cold weather checked it. Temperature only went up to 64°. Attenuation very slow.*

Brew No. 163

No. 5 Tun.

Times:

7.10 am

Alc Date *Feb. 15/44*
 Malt *88.50 lbs. D. & C. M. Co.*
 Hops *20 B.C.F.; 70 B.C. = 130 B.C.F.; 20 Yakima = 140**
 Times: *15 S; 14 M; 15 P; 3 P; C.*

Started to mash $\frac{154}{84}$ First runs *19.1* %
 Malt all in, T. Last " *2.3* %
 Underlet on $\frac{20}{20}$; Steam *1.5 @ 90-100**
 Finished mashing, T. *17.4* Water: Mash *84* bbls.
 Set taps; Heat *15.3* Underlet *20* "
 Sparge $\frac{170}{135}$; Hop $\frac{170}{6}$ Sparge *13.8* "
 "Striking Heat" *11.6* Hop Sparge *6* "
 "Initial Heat" Total *24.8* "

Into Kettle Loss Out Balling
179 bbls. *19* bbls. *160* bbls. *12.8* %

Yeast Air

Run to storage *Feb. 26/44* Balling *3.2* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 164

No. 6 Tun. Malt 8350 lbs. *Stags Head* Date Feb. 16/44

Hops 20 B.C.F.; 70 B.C.F.; 20 B.C.F.; 20 Yakima = 130*
Times: 15.8; 14.4; 11.5; C.

7.00 am Started to mash $\frac{164}{80}$ First runs 20.0 %
Malt all in, T. Last " 1.4 %
Underlet on $\frac{90}{30}$; Steam 16' @ 90-95*
Finished mashing, T. 16.5 Water: Mash 80 bbls.
Set taps; Heat 16.5 Underlet 20 "
Sparge $\frac{170}{142}$; Hop $\frac{120}{6}$ Sparge 14.2 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 160 bbls. 12.55 %

Yeast *Oland's (10.5 lbs. + 7) good condition* Air
Run to storage Feb. 24/44 Balling 3.3 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks: Fermentation normal - good crop of yeast

Brew No. 165

No. 1 Tun. Malt 8850 lbs. *Alk* Date Feb. 18/44

Hops 20 B.C.F.; 70 B.C.F.; 30 B.C.F.; 20 Yakima = 140*
Times: 15.8; 14.4; 11.5; 39.5; C.

Started to mash $\frac{164}{84}$ First runs 19.7 %
Malt all in, T. Last " 1.9 %
Underlet on $\frac{90}{30}$; Steam 15' @ 90-100*
Finished mashing, T. 16.5 Water: Mash 84 bbls.
Set taps; Heat 15.4 Underlet 20 "
Sparge $\frac{170}{138}$; Hop $\frac{120}{6}$ Sparge 13.8 "
"Striking Heat" 15.4 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 160 bbls. 13.2 %

Yeast *Oland's (10.5 lbs. + 7) - good condition* Air
Run to storage Feb. 25/44 Balling 2.7 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract

Remarks:

Brew No. 166

No. 2 Tun. *Stag's Head* Date *Feb. 19/1914*

Malt *8350 lbs. Don M. Co.*

Hops *30 B.C.F., 70 B.C.s. & 20 B.C.F.s; 20 Yakima = 130#*

Times: *15-S; 14-M; 4-H; 8; C*

7.00 am Started to mash $\frac{154}{80}$ First runs *20.0* %

Malt all in, T. Last " *2.2* %

Underlet on $\frac{20}{20}$; Steam *15' @ 90-100 #*

Finished mashing, T. *15.4* Water: Mash *80* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{142}$; Hop $\frac{170}{6}$ Sparge *14.2* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle	Loss	Out	Balling
<i>179</i> bbls.	<i>19</i> bbls.	<i>160</i> bbls.	<i>12.6</i> %

Yeast *Clamp - 70 lbs. Keith's - 25 - (16-163. hrs.)* Air *—*

Run to storage *March 1/1914* Balling *2.7* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks: *Remission used - good copy*

Brew No. 167

No. 3 Tun. *Alc* Date *Feb. 21/1914*

Malt *8850 lbs. Don*

Hops *30 B.C.F., 70 B.C.s. & 30 B.C.F., 20 Yakima - 140#*

Times: *15-S; 14-M; 4-H; 8; 39/6 P; C*

7.20 am Started to mash $\frac{154}{82}$ First runs *20.4* %

Malt all in, T. Last " *4.0* %

Underlet on $\frac{20}{20}$; Steam *15' @ 85-90 #*

Finished mashing, T. *15.4* Water: Mash *82* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{140}$; Hop $\frac{170}{6}$ Sparg *14.0* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle	Loss	Out	Balling
<i>179</i> bbls.	<i>19</i> bbls.	<i>160</i> bbls.	<i>12.4</i> %

Yeast *Brew No. 164 (105 lbs. + 7) condition good*

Run to storage *March 2/1914* Balling *2.5* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 168

No. 6 Tun.

Stag's Head Date Feb. 24th

Malt 8350 lbs. Dm. H. Co.
Hops 20 B.P. #1; 70 B.P. #5 + 20 B.P. #7; 20 lbs = 130 #
Times: 15 S; 14 M; 11 S; C

Times:

Started to mash 151/80 First runs 20.3 %
Malt all in, T. Last " 1.3 %
Underlet on 4/5; Steam 12' @ 88-90 #
Finished mashing, T. 11.5 Water: Mash 80 bbls.
Set taps; Heat 11.1 Underlet 20 "
Sparge 170/142; Hop 170/6 Sparge 14.2 "
"Striking Heat" 12.6 Hop Sparge 6 "
"Initial Heat" Total 24.8 "

Into Kettle 179 bbls. Loss 19 bbls. Out 160 bbls. Balling 13.2 %

Yeast O.G. (10.5 lb + ?) Air -
Run to storage March 3/44 Balling 8.35 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 169

No. 7 Tun. 75 69 80 70

Lager Date Feb. 25/44

Malt 7950 lbs. C. & D. M. Co.
Hops 20 B.P. #7; 55 B.P. #5 + 20 B.P. #7; 20 B.C. #6 = 115 #
Times: 15 S; 14 M; 11 S; C

Times:

Started to mash 147/80 First runs 17.7 %
Malt all in, T. Last " 1.2 %
Underlet on 2/3; Steam 12' @ 95-100 #
Finished mashing, T. 11.5 Water: Mash 80 bbls.
Set taps; Heat 11.5 Underlet 20 "
Sparge 170/142; Hop 170/6 Sparge 14.2 "
"Striking Heat" 12.6 Hop Sparge 6 "
"Initial Heat" Total 24.8 "

Into Kettle 178 bbls. Loss 19 bbls. Out 159 bbls. Balling 11.85 %

Yeast O.G. (10.5 lb) Air -
Run to storage March 6/44 Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 170

No. 4 Tun. Malt 88.50 lbs. *Alle* Date Feb. 26/44

Hops 20 B.C.T.; 70 B.P.'s + 30 B.P.T.; 20 Yakima = 140*

Times: 15.5; 14 H; 11.15; 3 1/2 P.; C

7:00 am Started to mash 156/84 First runs 90.0 %
Malt all in, T. Last " 2.8 %
Underlet on 2/0; Steam 12' @ 95-100"
Finished mashing, T. 15' Water: Mash 84 bbls.
Set taps; Heat 153 Underlet 2.0 "
Sparge 170/138; Hop 120/6 Sparge 138 "
"Striking Heat" 14.6 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 12.3 %

Yeast No. 164, 167 Brews (105 lb + 7) Air

Run to storage March 4/44 Balling 2.7 %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 171

No. 5 Tun. Malt 83.50 lbs. *Stags Head* Date Feb. 28/44

Hops 20 B.C.T.; 70 B.P.'s + 20 B.P.T.'s; 20 Yakimas = 130*

Times: 15.5; 14 H; 11.15; C

7:10 am Started to mash 156/878 First runs 90.3 %
Malt all in, T. Last " 1.4 %
Underlet on 2/0; Steam 15' @ 75-95"
Finished mashing, T. 15' Water: Mash 78 bbls.
Set taps; Heat 153 Underlet 2.0 "
Sparge 170/144; Hop 120/6 Sparge 144 "
"Striking Heat" 15.6 Hop Sparge 6 "
"Initial Heat" Total 248 "

Into Kettle Loss Out Balling
178 bbls. 19 bbls. 159 bbls. 12.3 %

Yeast Brew No. 165 (105 lb + 7) Air

Run to storage March 7/44 Balling 2. - %

Quantity recorded in Cellar gals.
Balling of wort
Balling of beer
Apparent attenuation
Alcohol
Real Attenuation
Real extract
Remarks:

Brew No. 172

No. 2 Tun. Ale Date March 1/44

Malt 8850 lbs. C. + D. M. Co.

Hops 20 B.C.F., 70 B.C. + 30 B.C.F.; 20 Ychunao - 140 #

Times: 15 S; 14 M; 11/8; 39/2 R; C

7.00 am Started to mash 156/84 First runs 19.3 %

Malt all in, T. Last " 1.4 %

Underlet on 2/0; Steam 10 @ 50-60 #

Finished mashing, T. 15.2 Water: Mash 84 bbls.

Set taps; Heat 15.2 Underlet 20 "

Sparge 170/129; Hop 170/6 Sparge 139 "

"Striking Heat" 116 Hop Sparge 6 "

"Initial Heat" 4 Total 249 "

Into Kettle Loss Out Balling 179 bbls. 19 bbls. 160 bbls. 123.0 %

Yeast Brew No. 170 (105 lbs + 7) Air

Run to storage March 9/44 Balling 2.9 %

Quantity recorded in Cellar gals

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks: * Stoker went off - low steam press.

Brew No. 173

No. 1 Tun. Stag's Head Date March 2/44

Malt 8350 lbs. C. D. Co.

Hops 20 B.C.F., 70 B.C. + 30 B.C.F.; 20 Ychunao - 130 #

Times: 15 S; 14 M; 11/8; C

2.00 am Started to mash 156/80 First runs 20.2 %

Malt all in, T. Last " 1.3 %

Underlet on 2/0; Steam 10 @ 50-60 #

Finished mashing, T. 15.4 Water: Mash 80 bbls.

Set taps; Heat 15.4 Underlet 20 "

Sparge 170/143; Hop 170/6 Sparge 143 "

"Striking Heat" 156 Hop Sparge 6 "

"Initial Heat" Total 249 "

Into Kettle Loss Out Balling 179 bbls. 18 bbls. 161 bbls. 125 %

Yeast Brew No. 167, 170 (105 lbs + 7) Air

Run to storage March 10/44 Balling 3.7 %

Quantity recorded in Cellar gals

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 174

No. 3 Tun.

Date March 3/14

Malt

Hops

Times:

Started to mash First runs %

Malt all in, T. Last " %

Underlet on ; Steam

Finished mashing, T. Water: Mash bbls.

Set taps; Heat Underlet "

Sparge ; Hop Sparge "

"Striking Heat" Hop Sparge "

"Initial Heat" Total "

Into Kettle Loss Out Balling bbls. bbls. bbls. %

Yeast Air

Run to storage March 11/14 Balling 2.7 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 175

No. 6 Tun.

Date March 6/14

Malt 83.50 lbs. Stag's Head

Hops 20 B.C.F.; 70 B.C.F. + 20 B.C.F.; 20 Yakimas = 130*

Times:

Started to mash 7:00 First runs 20.0 %

Malt all in, T. Last " 2.1 %

Underlet on 2/0 ; Steam 16 @ 85-90*

Finished mashing, T. 1:36 Water: Mash 80 bbls.

Set taps; Heat 1:50 Underlet 20 "

Sparge 1:40 ; Hop 1:40 Sparge 1:43 "

"Striking Heat" 1:56 Hop Sparge 6 "

"Initial Heat" Total 2:49 "

Into Kettle Loss Out Balling 179 bbls. 19 bbls. 160 bbls. 12.7 %

Yeast Brew No. 172 (105 lbs + 7) Air

Run to storage March 14/14 Balling 2.6 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 176

No. 19 Tuns
70

Date Mar. 7/1911

Malt 1950 lbs. Don M.C.
Hops 20 B.C. 95; 55 B.C. + 20 B.C. 95; 20 B.C. 95 - 115
Times: 15 S; 14 M; 15 H 8; C.

6.15 am

Started to mash $\frac{154}{76}$ First runs 19.3 %
Malt all in, T. Last " 1 - %
Underlet on $\frac{30}{30}$; Steam 15 @ 90-100°
Finished mashing, T 154 Water: Mash 76 bbls.
Set taps; Heat 155 Underlet 20 "
Sparge $\frac{170}{147}$; Hop $\frac{170}{6}$ Sparge 147 "
"Striking Heat" Hop Sparge 4 "
"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 160 bbls. 12.2 %

Yeast. Brun No. 169 (150 lbs.) Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 177

No. 4 Tun.

Alu

Date March 8/1911

Malt 8850 lbs. Don M.C.
Hops 20 B.C. 95; 70 B.C. + 30 B.C. 7; 20 Yaka 140
Times: 15 S; 14 M; 15 H 8; 39 L T

7.10 am

Started to mash $\frac{152}{80}$ First runs 19.5 %
Malt all in, T. Last " 2.2 %
Underlet on $\frac{30}{30}$; Steam 16 @ 85-95°
Finished mashing, T 154 Water: Mash 80 bbls.
Set taps; Heat 154 Underlet 20 "
Sparge $\frac{170}{143}$; Hop $\frac{170}{6}$ Sparge 143 "
"Striking Heat" Hop Sparge 6 "
"Initial Heat" Total 249 "

Into Kettle Loss Out Balling
179 bbls. 19 bbls. 160 bbls. 12.7 %

Yeast. Brun No. 174 (105 lbs + 7) Air

Run to storage March 16/11 Balling 2.45 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 178

No. 5 Tun.

Alle Date *March 10/14*

Malt 88.50 lbs C.M.B.

Hops 20 B.C.F.; 70 B.P. + 30 B.C.F.; 20 Yelns = 140#

Times: 15 S; 14 M; 11 H; C; 39/10

7:00 am Started to mash 156/84 First runs 19.7 %

Malt all in, T. Last " 2.3 %

Underlet on 24/98; Steam 17' @ 70-95#

Finished mashing, T. 15.4 Water: Mash 8.4 bbls.

Set taps; Heat 18.7 Underlet 2.0 "

Sparge 170/139; Hop 170/6 Sparge 13.9 "

"Striking Heat" 15.6 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle 180 bbls. Loss 1.9 bbls. Out 16.9 bbls. Balling 13.1 %

Yeast *Brew No. 175 (105 lbs + 7)* Air —

Run to storage *March 18/14* Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 179

No. 1 Tun.

Stag's Head Date *March 13/14*

Malt 83.50 lbs C.M.B.

Hops 20 B.C.F.; 70 B.P. + 20 B.C.F.; 20 Yelns = 130#

Times: 15 S; 14 M; 11 H; C

7:10 am Started to mash 156/82 First runs 18.7 %

Malt all in, T. Last " 1.7 %

Underlet on 24/20; Steam 15' @ 85-90#

Finished mashing, T. 15.6 Water: Mash 8.2 bbls.

Set taps; Heat 15.4 Underlet 2.0 "

Sparge 170/144; Hop 170/6 Sparge 14.4 "

"Striking Heat" 15.6 Hop Sparge 6 "

"Initial Heat" Total 24.9 "

Into Kettle 179 bbls. Loss 1.9 bbls. Out 16.0 bbls. Balling 12.5 %

Yeast *Brew No. 177 (105 lbs + 7)* Air —

Run to storage *March 21/14* Balling 2.85 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 180

No. 2 Tun.

Alc
Date *March 13/10*
Malt *8850 lbs. Canada M. Co.*
Hops *20 B.C. T. M. P.; 70 B.C. + 30 B.C.T.; 20 Chinensis = 140#*
Times: *15 S; 14 M; KMS; 395 P, C.*

7.10 am
Started to mash $\frac{151}{84}$ First runs *19.6* %
Malt all in, T. Last " *1.9* %
Underlet on $\frac{20}{20}$; Steam *17 @ 85-95**
Finished mashing, T. *154* Water: Mash *84* bbls.
Set taps; Heat *154* Underlet *20* "
Sparge $\frac{170}{137}$; Hop $\frac{170}{6}$ Sparge *139* "
"Striking Heat" *156* Hop Sparge *6* "
"Initial Heat" Total *249* "

Into Kettle Loss Out Balling
179 bbls. *19* bbls. *160* bbls. *13.3* %

Yeast *Brew No. 178 (105 lbs + 7)* Air _____

Run to storage Balling _____ %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

Brew No. 181

No. 3 Tun.

Date _____
Malt _____
Hops _____

Times: _____
Started to mash _____ First runs _____ %
Malt all in, T. Last " _____ %
Underlet on _____; Steam _____
Finished mashing, T. Water: Mash _____ bbls.
Set taps; Heat _____ Underlet _____ "
Sparge _____; Hop _____ Sparge _____ "
"Striking Heat" Hop Sparge _____ "
"Initial Heat" Total _____ "

Into Kettle Loss Out Balling
_____ bbls. _____ bbls. _____ bbls. _____ %

Yeast _____ Air _____

Run to storage *March 24/10* Balling *2.5* %

Quantity recorded in Cellar _____ gals.

Balling of wort _____

Balling of beer _____

Apparent attenuation _____

Alcohol _____

Real Attenuation _____

Real extract _____

Remarks:

*Balling low on rising up some
of all and of malt*

Brew No. 182

No. 4 Tun.

Date

Malt

Hops

Times:

Started to mash — First runs %

Malt all in, T. Last " %

Underlet on — ; Steam

Finished mashing, T. Water: Mash bbls.

Set taps; Heat Underlet " "

Sparge — ; Hop Sparge " "

"Striking Heat" Hop Sparge " "

"Initial Heat" Total " "

Into Kettle Loss Out Balling bbls. bbls. bbls. %

Yeast Air

Run to storage March 29/44 Balling 2.3 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 183

No. 5 Tun.

Ale

Date March 22/44

Malt 8850 lbs. Cann. M. Co.
Hops 20 P.C. Fuggles; 70 P.C. + 30 P.C. Fuggles; 20 Yelania - 140

Times:

15 S; 14 M; 14 S; 39th R; C

7.0 am

Started to mash 13 1/2 First runs 19.0 %

Malt all in, T. 84 Last " 2.2 %

Underlet on 2 1/2 ; Steam 11 @ 85-85 ft

Finished mashing, T. 11 1/2 Water: Mash 84 bbls.

Set taps; Heat 12.3 Underlet 20 " "

Sparge 170 / 139 ; Hop 120 / 6 Sparge 139 " "

"Striking Heat" 12.6 Hop Sparge 6 " "

"Initial Heat" Total 2.49 " "

Into Kettle Loss Out Balling bbls. bbls. bbls. %

Yeast Oland. + No. 181 Brew (105 lbs +) Air —

Run to storage March 31/44 Balling 2.9 %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Balling low — using up some ends of old cans of malt.

Brew No. 184

No. 6 Tun.

Ale Date *March 24/44*

Malt *8850 lbs. Cam. M. Co.*

Hops *20 B.C. Tugger; 70 B.C. + 30 B.C.F. 20 Ychs = 140 #*

Times: *15 S; 14 M; K.H.S.; 29% P; C.*

7.10 am Started to mash *156/84* First runs *20.2* %

Malt all in, T. Last " *1.85* %

Underlet on *2/10*; Steam *15 @ 80-90 #*

Finished mashing, T. *154* Water: Mash *54* bbls.

Set taps; Heat *152* Underlet *20* "

Sparge *170/139*; Hop *170* Sparge *139* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" Total *249* "

Into Kettle *179* bbls. Loss *19* bbls. Out *160* bbls. Balling *13.4* %

Yeast *Brew No. 1824 Olands (105 lbs + 7)* Air *-*

Run to storage *April 1/44* Balling *3.0* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks: *This is our first trial brew with Burton Salts. Twenty-one and a half lbs. were added to the mash during "mashing-in".*

Brew No. 185

No. 1 Tun.

Stag's Head Date *March 27/44*

Malt *8350 lbs. Cam. M. Co.*

Hops *20 B.C. Tugger; 70 B.C. + 30 B.C.F.; 20 Ychs = 130 #*

Times: *15 S; 14 M; K.H.S.; C.*

7.10 am Started to mash *156/80* First runs *19.1* %

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

Underlet on *2/10*; Steam *15-16 @ 80-90 #*

Finished mashing, T. *156* Water: Mash *50* bbls.

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

Sparge *170/143*; Hop *170* Sparge *143* "

"Striking Heat" Hop Sparge *6* "

"Initial Heat" Total *249* "

Into Kettle *179* bbls. Loss *19* bbls. Out *160* bbls. Balling *11.8* %

Yeast *No. 183 Brew (105 lbs + 7)* Air *-*

Run to storage *April 3/44* Balling *2.1* %

Quantity recorded in Cellar *-* gals.

Balling of wort *-*

Balling of beer *-*

Apparent attenuation *-*

Alcohol *-*

Real Attenuation *-*

Real extract *-*

Remarks: *-*

Brew No. 186

No. 2 Tun.

Ale

Date *March 29/44*

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

Hops *20 B.C.F.; 70 B.P.; + 30 B.P.F.; 20 Yoko = 140**

Times:

15 S; 14 U; 11 H; 29 P; C.

7.00 am

Started to mash $\frac{156}{82}$ First runs *18.0* %

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

Underlet on $\frac{910}{30}$; Steam *16. 85-90**

Finished mashing, T. *15.4* Water: Mash *82* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{140}$; Hop $\frac{170}{6}$ Sparge *140* "

"Striking Heat" *15.4* Hop Sparge *6* "

"Initial Heat" Total *248* "

Into Kettle Loss Out Balling
178 bbls. *18* bbls. *160* bbls. *11.2* %

Yeast *Brew N. 184 + Dland's (105 lbs + 7.)* Air

Run to storage *April 6/44* Balling *2.2* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Balling of this brew inexplicably low. Check has been made on coarseness of grind of malt, quantity, and temperatures of mashing - in & etc.

Brew No. 187

No. 5 Tun.

Stag's Head

Date *March 31/44*

Malt *8250 lbs. C. M. Co.*

Hops *20 B.C.F.; 70 B.P.; + 20 B.P.F.; 15 Yoko + 5 B.C. = 130**

Times:

15 S; 14 U; 11 H; 29 P; C.

2.00 am

Started to mash $\frac{156}{76}$ First runs *19.9* %

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

Underlet on $\frac{910}{20}$; Steam *16. 85-90**

Finished mashing, T. *15.6* Water: Mash *76* bbls.

Set taps; Heat *15.4* Underlet *20* "

Sparge $\frac{170}{144}$; Hop $\frac{170}{6}$ Sparg. *144* "

"Striking Heat" *15.6* Hop Sparge *6* "

"Initial Heat" Total *246* "

Into Kettle Loss Out Balling
176 bbls. *18* bbls. *168* bbls. *12.0* %

Yeast *Brew N. 185 (105 lbs + 7.)* Air

Run to storage *April 8/44* Balling *2.4* %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

1943.

April 1 1943
to
March 31 - 1944

187 Brews.

Brew No. 188

No. Tun. Date

Malt
Hops

Times:

Started to mash — First runs. %
Malt all in, T. Last " %
Underlet on — ; Steam.....
Finished mashing, T..... Water: Mash..... bbls.
Set taps; Heat..... Underlet..... "
Sparge — ; Hop — Sparge..... "
"Striking Heat"..... Hop Sparge..... "
"Initial Heat"..... Total..... "

Into Kettle Loss Out Balling
..... bbls. bbls. bbls. %

Yeast..... Air.....
Run to storage..... Balling..... %
Quantity recorded in Cellar..... gals.

Balling of wort.....
Balling of beer.....
Apparent attenuation.....
Alcohol.....
Real Attenuation.....
Real extract.....

Remarks:

*has been brewed in accordance with the
recipe, and temperature of mashing in kettle*

Brew No. 189

No. Tun. Date

Malt
Hops

Times:

Started to mash — First runs. %
Malt all in, T. Last " %
Underlet on — ; Steam.....
Finished mashing, T..... Water: Mash..... bbls.
Set taps; Heat..... Underlet..... "
Sparge — ; Hop — Sparge..... "
"Striking Heat"..... Hop Sparge..... "
"Initial Heat"..... Total..... "

Into Kettle Loss Out Balling
..... bbls. bbls. bbls. %

Yeast..... Air.....
Run to storage..... Balling..... %
Quantity recorded in Cellar..... gals.

Balling of wort.....
Balling of beer.....
Apparent attenuation.....
Alcohol.....
Real Attenuation.....
Real extract.....

Remarks:

Brew No. 190

No. Tun.

Date

Malt

Hops

Times:

Started to mash First runs %

Malt all in, T. Last " %

Underlet on ; Steam

Finished mashing, T. Water: Mash. bbls.

Set taps; Heat Underlet. "

Sparge ; Hop Sparge. "

"Striking Heat" Hop Sparge. "

"Initial Heat" Total. "

Into Kettle Loss Out Balling %

Yeast Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

Brew No. 191

501

No. Tun.

Date

Malt

Hops

Times:

Started to mash First runs %

Malt all in, T. Last " %

Underlet on ; Steam

Finished mashing, T. Water: Mash. bbls.

Set taps; Heat Underlet. "

Sparge ; Hop Sparge. "

"Striking Heat" Hop Sparge. "

"Initial Heat" Total. "

Into Kettle Loss Out Balling %

Yeast Air

Run to storage Balling %

Quantity recorded in Cellar gals.

Balling of wort

Balling of beer

Apparent attenuation

Alcohol

Real Attenuation

Real extract

Remarks:

270

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