

OLAND + SON MS 4 135

A KEITH + SON LTD.

NO. 20

BREW BOOK

APRIL 1, 1946 -- MARCH 31, 1947

### BREW RECORD

Brew No. 296 Lager Tues 25 Mar.

Tun. No. 8 Malt 9300 Lbs. Case Malting C°

15 S - 15 M Burton Salts

First Runs 18.1% Last 5.8%

Into Kettle 184 Bbls. } Evap. 7

Out of Kettle 177 Bbls.

Yeast Used New Yeast - from Schwarz

Yeast Quality Bacteria free

Balling of Wort 11.1%

Balling of Beer 2.85% Racked 3 Apr

Remarks:

WATER

Mashing In..... 81 ..... Bbls. at 152 °F  
 Underlet..... 20 ..... " 210 °F  
 Sparge..... 153 ..... " 170 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water..... 260 Steam 4 @ 90 lbs. Mins

TH: -156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 25 Lbs. BB's At.....  
 2nd. Hops..... 35 Lbs. At.....  
 3rd. Hops..... 15 Lbs. B.L. Goldings At.....  
 Let Run at.....  
 Rackings.....

## BREW RECORD

Brew No. 295 Lager Tues 25 Mar.

Tun. No. 7 Malt 9300 Lbs. Law Malting C°

15 S - 15 M Burton Salts

First Runs 17.6 Last 2.9

Into Kettle 185 Bbls. } Evap. 7

Out of Kettle 178 Bbls.

Yeast Used New Yeast - from Schwarz.

Yeast Quality Bacteria free.

Balling of Wort 11.1 %

Balling of Beer 2.5 % Racked 3 Apts.

Remarks:

BREWERY RECORD WATER

Mashing In..... 82 ..... Bbls. at 152 ..... °F  
 Underlet..... 20 ..... " 210 ..... °F  
 Sparge..... 153 ..... " 170 ..... °F  
 Hop Sparge..... 6 ..... " 160 ..... °F  
 Total Water..... 261 ..... Steam 3 3/4 @ 95 lbs. Mins  
 T.H. - 154-5

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 25 Lbs. B.C.s At.....  
 2nd. Hops 35 Lbs. At.....  
 3rd. Hops 15 Lbs. B.C. Goldings At.....  
 Let Run at.....  
 Rackings.....

Remarks

# BREW RECORD

Brew No. 294 Lager Mon 24 Mar.

Tun. No. 69870 Malt 9000 Lbs. Low Malting C°

15S-15M Burton Salts

First Runs..... 18.3 % Last 3.45 %

Into Kettle..... 180 Bbls. } Evap. 7 Bbls.  
Out of Kettle..... 173 Bbls. }

Yeast Used..... New Yeast - from Schwarz.

Yeast Quality..... Bacteria Free

Balling of Wort..... 11.1 %

Balling of Beer..... 11 Racked 2 Apts.

Remarks: Kettle test 11.05 % Hop sparge cut to 5 barrels.

BREWERY RECORD  
**WATER**

Mashing In.....	80	Bbls. at.....	152	°F
Underlet.....	20	"	210	°F
Sparge.....	148	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	254	Steam.....	3 1/2	Mins

T.H. 153-4

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... 20 Lbs. *B.G.* At.....

2nd. Hops..... 35 Lbs. At.....

3rd. Hops..... 15 Lbs. *B.G. Goldings* At.....

Let Run at.....

Rackings.....

## BREW RECORD

Brew No. 293 Ale Wed. 19 Mar.

Tun. No. 4 Malt 9000 Lbs. Can. Malting C°

15 S - 15 M Burton Salts

First Runs 17.85% Last 3.8%

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #3 - 7 gen

Yeast Quality 4% - Do not use again.

Balling of Wort 12.25%

Balling of Beer 2.5% Racked 25 Mar.

Remarks: First brew through  
new hot wort line.

Half of malt ground five  
days ago.

BREWERY RECORD WATER

Mashing In.....	78	Bbls. at.....	152	°F
Underlet.....	20	"	210	°F
Sparge.....	134	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	90lbs - 4	Mins
			T.H. - 155-6	

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....		10.30	
1st. Hops.....	30	Lbs.	R60 At 11.00
2nd. Hops.....	50	Lbs.	" At 17.00
3rd. Hops.....	20	Lbs.	BB Golden At
Let Run at.....	20	" "	
Rackings.....			



# BREW RECORD

Brew No. 292 Ale Fues 11 Mar

Tun. No. 3 Malt 9000 Lbs Low Malting C°

15 S - 15 M Burton Salts

First Runs 18.45% Last 3.3%

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #1 - 6 gal.

Yeast Quality Fair - Poor

Balling of Wort 12.7%

Balling of Beer 2.35% Racked 17 Mar.

Remarks:

WATER

Mashing In..... 79 ..... Bbls. at 152 °F  
 Underlet..... 20 ..... " 210 °F  
 Sparge..... 138 ..... " 170 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water..... 238 ..... Steam 4 1/4 at 80 lbs. Mins  
 T.H. 155

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B. Co ..... At.....  
 2nd. Hops..... 50 ..... Lbs. " ..... At.....  
 3rd. Hops..... 20 ..... Lbs. B. Golding ..... At.....  
 Let Run at..... 20 ..... " .....

Rackings

## BREW RECORD

Brew No. 291 Stag Thurs. 6 Mar.

Tun. No. 2 Malt 8800 Lbs. Low Malting C°

15. S. - 15 M. Burton Salts

First Runs 18.6% Last 2.55%

Into Kettle 167 Bbls. } Evap. 15 Bbls.  
Out of Kettle 152 Bbls. }

Yeast Used #7 — 5 gen.

Yeast Quality Fair

Balling of Wort 12.5%

Balling of Beer 2.7% Racked 12 Mar

Remarks:

**WATER**

Mashing In.....	48	Bbls. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	134	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	4 1/2 at 75 lbs.	Mins

T.H. 156-7

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops.....	30	Lbs.	B6s	At.....	
2nd. Hops.....	30	Lbs.	B6s	At.....	
3rd. Hops.....	10	Lbs.	B6.	At.....	
Let Run at.....	20		B6.		

Rackings

## BREW RECORD

Brew No. 290 Stag Tues. 4 Mar

Tun. No. 1 Malt. 8800 Lbs. low Malting C°

15 S - 15 M. Burton Salts.

First Runs 18.45% Last 3.5%

Into Kettle 167 Bbls. } Evap. 14 Bbls.  
Out of Kettle 153 }

Yeast Used # 6 gen 5

Yeast Quality Fair

Balling of Wort 12.5%

Balling of Beer 2.4% Racked 10 Mar

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 154 °F  
 Underlet..... 20 ..... " 210 °F  
 Sparge..... 132 ..... " 170 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water..... 238 ..... Steam 3 1/2 ..... Mins

T.H. 156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C ..... At.....  
 3rd. Hops... 10 ..... Lbs. Golding's ..... At.....  
 Let Run at 20 .....  
 Rackings

## BREW RECORD

Brew No. 289 Ale Mon. 3 Mar.

Tun. No. 8 Malt 9000 Lbs. Can. Malting C°

15 S - 15 M. Burton Salts.

First Runs 18.35% Last 6.7%

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #4 - 4 gal.

Yeast Quality Fair -

Balling of Wort 12.0%

Balling of Beer 2.35% Racked 10 Mar

Remarks:

Power shut off - 1 hr. Concession  
period.  
Anchor & Steam without  
rakes. Roused by hand.

WATER

Mashing In..... 80 ..... Bbls. at 154 °F  
Underlet..... 30 ..... " 210 °F  
Sparge ..... 122 ..... " 170 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 50 ..... Lbs. .... At.....  
2nd. Hops..... 30 ..... Lbs. .... At.....  
3rd. Hops..... 20 ..... Lbs. .... At.....  
Let Run at..... 20 .....  
~~Rackings~~  
120.



## BREW RECORD

Brew No. 288 Stag Run 27 Feb.  
Tun. No. 7 Malt 8800 Lbs. One Malting C°  
155, 15 m, Bunter Salt  
First Runs 170 Last 3.3  
Into Kettle 167 Bbls. } Evap.  
Out of Kettle 153 Bbls. } 14 Bbls.  
Yeast Used # 3  
Yeast Quality Fair 14 gm.  
Balling of Wort 12.29  
Balling of Beer 3.0% Racked 5 Mar

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 154 °F  
Underlet..... 20 ..... " 210 °F  
Sparge..... 132 ..... " 170 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 238 ..... Steam 3 1/2 ..... Mins

T.H. 155-6

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. Goldings ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 287 Step Wed 26 Feb

Tun. No. 6 Malt 8800 Lbs. Am Malting C°

15 S, 15 M, Burton Salts

First Runs 17.4 Last 3.4

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 } 15 Bbls.

Yeast Used #2 gen 4

Yeast Quality Fair

Balling of Wort 12.2

Balling of Beer 2.7<sup>9</sup>/<sub>10</sub> Racked 4 Mar

Remarks:

WATER

Mashing In..... 83 ..... Bbls. at ..... °F  
 Underlet..... 20 ..... " ..... °F  
 Sparge..... 129 ..... " ..... °F  
 Hop Sparge..... 6 ..... " ..... °F  
 Total Water..... 238 ..... Steam..... 3 1/2 ..... Mins

T. # 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 Lbs. B.C. At.....  
 2nd. Hops..... 30 Lbs. B.C. At.....  
 3rd. Hops..... 10 Lbs. Toldings At.....  
 Let Run at..... 20 .....  
 Rackings

## BREW RECORD

Brew No. 286 Flag See 25 Feb.

Tun. No. 5 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Bunt Salt

First Runs 18.2 Last 3.6

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used #1 - gen 3

Yeast Quality good

Balling of Wort 12.1%

Balling of Beer 2.3% Racked 3 Feb.

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at 154 °F  
Underlet..... 20 ..... " 210 °F  
Sparge..... 130 ..... " 170 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 238 ..... Steam 4 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C.'s At.....  
2nd. Hops 30 Lbs. B.C.'s At.....  
3rd. Hops 10 Lbs. Goldings At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 285 Ale Mon 24 Feb.

Tun. No. 4 Malt 9000 Lbs. Low Malting C°

15. S. - 75 M. - Burton Salts

First Runs 19.09 Last 2.9

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #1 - gen 3

Yeast Quality good

Balling of Wort 1309

Balling of Beer 7.86% Racked 3 Feb.

Remarks:

WATER

Mashing In.....	80	Bbls. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	4	Mins

T.H. 156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 30 Lbs. *BC's* At.....

2nd. Hops... 20 Lbs. *BC's* At.....

3rd. Hops... 20 Lbs. *Goldings* At.....

Let Run at 20.....

Rackings.....



## BREW RECORD

Brew No. 284 Stag Thu 20 Feb.

Tun. No. 3 Malt 8800 Lbs. Can Malting C°

15 S, 15 M Bunter Salts

First Runs 17.5% Last 4.0%

Into Kettle 167 Bbls. } Evap. 15 Bbls.

Out of Kettle 152 Bbls. }

Yeast Used # 8 & 6

Yeast Quality Fair

Balling of Wort 12.2%

Balling of Beer 2.4% Racked 26 Feb.

Remarks:

WATER

Mashing In.....	80	Bbls. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3 1/2	Mins

T. H. 156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....		10.45	
1st. Hops.....	30 Lbs.	B6	At 11.15
2nd. Hops.....	30 Lbs.	B6	At 12.15
3rd. Hops.....	10 Lbs.	B6 Goldings	At 1.00
Let Run at.....	20	" "	1.15
Rackings.....			

## BREW RECORD

Brew No. 283 Stag Wed 19 Feb.  
Tun. No. 2 Malt 8800 Lbs. Can Malting C°  
15 S. 15 M. Burton Salts.  
First Runs 18.4% Last 2.8%  
Into Kettle 167 Bbls. } Evap.  
Out of Kettle 152 Bbls. } 15  
Yeast Used # 8 3 gen  
Yeast Quality Fair  
Balling of Wort 12.3%  
Balling of Beer 2.3% Racked 25 Feb.

Remarks:

First brew with new canopy  
over cooling pan.

BREWERY RECORD  
**WATER**

Mashing In.....	80	Bbls. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	4	Mins
			T.H.-155-6	

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....	10.45
1st. Hops..... 30 Lbs. B.6s	At 11.15
2nd. Hops..... 30 Lbs. B.6s	At 12.15
3rd. Hops..... 10 Lbs. B.6 Goldings	At 1.00
Let Run at..... 20	" " 1.15
Rackings	

# BREW RECORD

Brew No. 282 Ale Tues 18 Feb.

Tun. No. 1 Malt 9000 Lbs. Low Malting C°  
15 S. 15 M. - Burton Salts.

First Runs 19.0% Last 33%

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #7 2 gm.

Yeast Quality Good

Balling of Wort 13.0%

Balling of Beer 3.1% Racked 25 Feb.

Remarks:

WATER

Mashing In.....	81	Bbbs. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	131	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	3 1/2	Mins

T.H. 136-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....			10.45
1st. Hops.....	Lbs.	At	11.15
2nd. Hops.....	Lbs.	At	12.15
3rd. Hops.....	Lbs.	At	1.00
Let Run at.....			1.15
Rackings			

## BREW RECORD

Brew No. 281 Stag Tr 11 Feb

Tun. No. 8 Malt 8800 Lbs. Can Malting C°

15.5, 15 M, Burton Salts

First Runs 17.5 Last 3.85 %

Into Kettle 167 Bbls. } Evap.

Out of Kettle 153 Bbls. } 14 Bbls.

Yeast Used #6

Yeast Quality good 2 generation

Balling of Wort 17.2 %

Balling of Beer 2.5 % Racked 17 Feb.

Remarks:

WATER

Mashing In.....	80	Bbbs. at.....	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3½	Mins

T.H. - 157-8.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....	10.45
1st. Hops.....	30 Lbs. At 11.45
2nd. Hops.....	30 Lbs. At 12.15
3rd. Hops.....	10 Lbs. At 1.00
Let Run at.....	20 1.15
Rackings.....	



# BREW RECORD

Brew No. 280 Ale Mon 10 Feb.

Tun. No. 7 Malt 9000 Lbs. Case Malting C°

15 S., 15 M. Burton Salts.

First Runs. 18.45 % Last 2.45 %

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used. New Yeast, Wolsou's 75 lbs.

Yeast Quality. Few small and medium rods noted.

Balling of Wort. 13.0 %

Balling of Beer. 3.3 % Racked 17 Feb.

Remarks: Very bitter

WATER

Mashing In.....	48		Bbbs. at	154	°F
Underlet.....	20		"	210	°F
Sparge.....	134		"	170	°F
Hop Sparge.....	6		"	160	°F
Total Water.....	238		Steam	4 (75 lbs)	Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....	10.45
1st. Hops.....	30 Lbs. B.G.'s At 11.15
2nd. Hops.....	50 Lbs. B.G. Goldings At 12.15
3rd. Hops.....	20 Lbs. " " At 1.00
Let Run at.....	20 " " 1.15
Rackings	

## BREW RECORD

Brew No. *279 Stag Fri 7 Feb.*

Tun. No. *6* Malt *8800* Lbs. *Can* Malting C°

*15 S, 15 M. Burton Salts.*

First Runs. *17.75%* Last *4.25%*

Into Kettle *169* Bbls. } Evap. *16* Bbls.  
Out of Kettle *153* Bbls. }

Yeast Used. *75# Malsons*

Yeast Quality. *V. Good*

Balling of Wort. *127%*

Balling of Beer. *2.2%* Racked *Thurs 13 Feb.*

Remarks:

WATER

Mashing In.....	89	Bbls. at.....	154	°F
Underlet.....	20	"	210	°F
Sparge.....	125	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	240	Steam.....	3 1/2	Mins

T.H. - 155-6

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....			10.45
1st. Hops.....	30	Lbs. B.C.'s	At 11.15
2nd. Hops.....	30	Lbs. "	At 12.15
3rd. Hops.....	10	Lbs. B.C. Goldings	At 1.00
Let Run at.....	20	" "	1.15
Rackings.....			

## BREW RECORD

Brew No. *278 Stag Wed 5 Feb.*

Tun. No. *5* Malt *8800* Lbs. *Low* Malting C°

*15 S. - 15 M. Burton Salts.*

First Runs *17.8%* Last *3.4%*

Into Kettle *167* Bbls. } Evap. *14* Bbls.  
Out of Kettle *153* }

Yeast Used *881*

Yeast Quality *Fair*

Balling of Wort *12.0%*

Balling of Beer ..... Racked .....

Remarks:

WATER

Mashing In.....	86	Bbls. at.....	154	°F
Underlet.....	20	"	210	°F
Sparge.....	126	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	T.H. -	154-5	
		Steam.....	4 (80 lbs)	mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....	3.00 P.M.
1st. Hops..... 30 Lbs. B.C's	At 3.30
2nd. Hops..... 30 Lbs. B.C's	At 4.30
3rd. Hops..... 10 Lbs. B.C. Goldings	At 5.15
Let Run at..... 20 " "	5.30
Rackings	

## BREW RECORD

Brew No. 277 Stag Wed 5 Feb.

Tun. No. 4 Malt 8800 Lbs. Can Malting C°

15 S, 15 M. Burton Salts.

First Runs. 17.75% Last 3.1%

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used 788

Yeast Quality 788 Fair

Balling of Wort 12.5%

Balling of Beer ..... Racked .....

Remarks:

BREWERY RECORD  
**WATER**

Mashing In.....	80	Bbbs. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	3 1/2	Mins

T.H. 156-7

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....	8:45 A.M.		
1st. Hops.....	30	Lbs. B.C's	At 9:15
2nd. Hops.....	30	Lbs. B.C's	At 10:15
3rd. Hops.....	10	Lbs. B.C. Golding	At 11:00
Let Run at.....	20	" "	11:15
Rackings.....			



## BREW RECORD

Brew No. 276 Stag Tues 4 Feb.  
Tun. No. 3 Malt 8800 Lbs. Can. Malting C°  
15 S., 15 M. - Burton Salts.  
First Runs 18.6% Last 3.1%  
Into Kettle 167 Bbls. } Evap. 13 Bbls.  
Out of Kettle 154 Bbls. }  
Yeast Used #7 - 2nd.  
Yeast Quality Good.  
Balling of Wort 12.5%  
Balling of Beer 2.45% Racked Mon 10 Feb.  
Remarks:

WATER

Mashing In.....	80	Bbls. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hot Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3 1/2	Mins
			T.H.-156-7	

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....		10.30	
1st. Hops.....	50 Lbs.	B.C.'s	At 11.00
2nd. Hops.....	30 Lbs.	B.C.'s	At 12.00
3rd. Hops.....	10 Lbs.	B.C. Golding	At 12.45
Let Run at.....	20	" "	01.00

Rackings

## BREW RECORD

Brew No. 275 Ale Mon 3 Feb

Tun. No. 2 Malt 9000 Lbs. Low Malting C°

15 S, 15 M. Burton Salts

First Runs 18.75% Last 2.45%

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used #6 Tan - 2

Yeast Quality Good

Balling of Wort 13.1%

Balling of Beer 2.45% Racked Mon 10 Feb.

Remarks:

RECORD WATER

Mashing In.....	78	Bbbs. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	134	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3 1/2	Mins

T.H. - 156-7

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....	10.3 A.M.			
1st. Hops.....	30	Lbs.	B.C.	At 11.00
2nd. Hops.....	50	Lbs.	B.C.	At 12.00
3rd. Hops.....	20	Lbs.	B.C. Golding	At 12.45
Let Run at.....	20	"	"	1.00

Rackings

## BREW RECORD

Brew No. 274 Stag Fri. 31 Jan

Tun. No. 1 Malt 8800 Lbs. Low Malting C°

15 S, 15 M. Burton Salts.

First Runs 18.45% Last 2.3%

Into Kettle 167 Bbls. } Evap.

Out of Kettle 153 Bbls. } 14 Bbls.

Yeast Used 243

Yeast Quality Good

Balling of Wort 12.75%

Balling of Beer 6.2% Racked 6 Feb.

Remarks:

WATER

Mashing In.....	80	Bbbs. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3 1/2	Mins

T.H. 155-6

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....		10.45	
1st. Hops.....	30	Lbs. <i>B.C.s</i>	At <i>11.15</i>
2nd. Hops.....	30	Lbs. <i>B.C.s</i>	At <i>12.15</i>
3rd. Hops.....	10	Lbs. <i>B.C. Kents</i>	At <i>1.00</i>
Let Run at.....	20	" " "	" <i>1.15</i>

Rackings

## BREW RECORD

Brew No. 273 Stag Thurs 30 Jan

Tun. No. 8 Malt 8800 Lbs. Can Malting C°

15 S., 15 M. Burton Salts.

First Runs 18.2% Last 2.7%

Into Kettle 167 Bbls. } Evap. 14 Bbls.  
Out of Kettle 153 }

Yeast Used 283

Yeast Quality Poor

Balling of Wort 12.75%

Balling of Beer 2.15% Racked Thurs 6 Feb.

Remarks:

WATER

Mashing In.....	84	Bbbs. at	154	°F
Underlet.....	20	"	210	°F
Sparge.....	128	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam	3 1/2	Mins

T.H. 156-7

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....	10.30 AM.				
1st. Hops.....	30	Lbs.	B.C.	At	11.
2nd. Hops.....	30	Lbs.	B.C.	At	12.
3rd. Hops.....	10	Lbs.	B.C./Kents	At	12.45
Let Run at.....	20	"	"	"	1.00
Rackings					



## BREW RECORD

Brew No. 272 Stag Wed. 29 Jan

Tun. No. 7 Malt 8800 Lbs. Can Malting C°

15S 15M Burton Salts.

First Runs 17.45 Last 3.1

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used Daves Black Horse 75lbs.

Yeast Quality Very Good.

Balling of Wort 12.75%

Balling of Beer 2.45% Racked Wed 5. Feb.

Remarks:

WATER

Mashing In.....	80	Bbbs. at.....	154	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	100	°F
			T.H. - 156°	
Total Water.....	238	Steam.....	3 1/2	Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....	2:45 P.M.			
1st. Hops.....	30	Lbs.	B.C.	At 3:15
2nd. Hops.....	30	Lbs.	B.C.	At 4:15
3rd. Hops.....	10	Lbs.	B.C. Kents	At 5:00
Let Run at.....	20	"	" "	5:15
Rackings				

## BREW RECORD

Brew No. 271 *Stag Aid 28 Jan*

Tun. No. 6 Malt 8800 Lbs. *can* Malting C°

*15 S, 10 M, Buxton Salts*

First Runs 17.5 Last

Into Kettle 167 Bbls. } Evap. 14 Bbls.  
Out of Kettle 153 }

Yeast Used *New Yeast. Lawes Black Horse*

Yeast Quality *Very Good.*

Balling of Wort 12.9%

Balling of Beer 2.5% Racked 5 Feb.

Remarks:

**WATER**

Mashing In..... 80 ..... Bbls. at 154 °F  
 Underlet..... 20 ..... " 110 °F  
 Sparge..... 132 ..... " 170 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water 238 ..... Steam 3 1/2 Mins

T.H. - 157

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at..... 08.30 a.m.  
 1st. Hops..... 30 Lbs. B.C At 9.00  
 2nd. Hops..... 30 Lbs. B.C At 10.00  
 3rd. Hops..... 10 Lbs. B.C Kent At 10.45  
 Let Run at..... 20 ..... 11.00  
 Rackings

## BREW RECORD

Brew No. 270 Stag Tues 28 Jan

Tun. No. 5 Malt. 9000 Lbs. Can Malting C°

155, 15 M, Burton Salt

First Runs 17.25 Last 3.4

Into Kettle 167 Bbls. } Evap.

Out of Kettle 153 Bbls. } 14 Bbls.

Yeast Used 142

Yeast Quality Fair

Balling of Wort 12.60

Balling of Beer 1.35% Racked Mon 3 Feb

Remarks:

RECORD  
**WATER**

Mashing In.....	48	Bbbs. at.....	154	°F
Underlet.....	20	"	210	°F
Sparge.....	134	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3 1/2	Mins

T.H. 158-159

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....	10.30 AM
1st. Hops.....	30 Lbs. B.C.'s At 11.00 "
2nd. Hops.....	30 Lbs. B.C.'s At 12.00 "
3rd. Hops.....	10 Lbs. B.C. Kent At 12.45 "
Let Run at.....	20 " " 1.00 P.M.
Rackings.....	

## BREW RECORD

Brew No. 269 Lager Mon 27 Jan

Tun. No. 69x70 Malt 8800 Lbs. Can Malting C°

15.5, 15 M, Buxton Salts

First Runs 17.3 Last

Into Kettle 175 Bbls. } Evap.

Out of Kettle 168 Bbls. } 7 Bbls.

Yeast Used # 8

Yeast Quality Fair

Balling of Wort 11.65%

Balling of Beer <sup>20</sup> 2.75% Racked Thurs 6 Feb.  
69 2.8

Remarks:

WATER

Mashing In 80 ..... Bbbs. at ..... °F  
 Underlet 20 ..... " ..... °F  
 Sparge 140 ..... " ..... °F  
 Hop Sparge 6 ..... " ..... °F  
 Total Water 246 ..... Steam 3 1/2 ..... Mins

T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 20 Lbs. B.C. Kent At.....  
 2nd. Hops 30 Lbs. B.C. At.....  
 3rd. Hops 15 Lbs. B.C. Fuggle At.....  
 Let Run at.....  
 Rackings



## BREW RECORD

Brew No. 268 ale Mon 27 Jan

Tun. No. 4 Malt 9000 Lbs. Con Malting C°

15.5, 15 M Buster Salts

First Runs 18.0 Last 2.9

Into Kettle 166 Bbls. } Evap.

Out of Kettle 150 Bbls. } 16 Bbls.

Yeast Used #5 Brew 263

Yeast Quality Fair

Balling of Wort 12.49

Balling of Beer 2.45<sup>0</sup>/<sub>2</sub> Racked Mon 3 Feb

Remarks:

## WATER

Mashing In.....	80	Bbbs. at.....	154	°F
Underlet.....	20	“	210	°F
Sparge.....	131	“	170	°F
Hop Sparge.....	6	“	160	°F
Total Water.....	237	Steam.....	3 1/2	Mins

T. H. - 156-157

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 50 Lbs. B.C. At.....

2nd. Hops..... 30 Lbs. B.C. At.....

3rd. Hops..... 20 Lbs. B.C. At.....

Let Run at..... 20

Rackings

## BREW RECORD

Brew No. 267 Stop Fu 24 Jan

Tun. No. 3 Malt 8880 Lbs. Can Malting C°

155, 15 m, Buxton Salts

First Runs 18.1 Last 2.1

Into Kettle 166 Bbls. } Evap.

Out of Kettle 150 Bbls. } 16 Bbls.

Yeast Used 45 Tun

Yeast Quality Poor

Balling of Wort 12.9%

Balling of Beer 2.6% Racked Thurs. 30 Jan

Remarks:

BREWERY RECORD  
**WATER**

Mashing In... 78 ..... Bbls. at ..... °F  
Underlet... 20 ..... " ..... °F  
Sparge... 133 ..... " ..... °F  
Hop Sparge... 6 ..... " ..... °F  
Total Water... 237 ..... Steam... 3 1/2 ..... Mins

T.H. 157

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. .... At.....  
2nd. Hops... 30 ..... Lbs. .... At.....  
3rd. Hops... 10 ..... Lbs. .... At.....  
Let Run at... 20 .....  
Rackings

# BREW RECORD

Brew No. 297 Stag Mon 31 Mar 47

Tun. No. 1 Malt 8880 Lbs. Low Malting C°

15 M-15 S Burton Salts

First Runs 17.7% Last 3.6%

Into Kettle 167 Bbls. } Evap. 17 Bbls.  
Out of Kettle 150 Bbls. }

Yeast Used New Yeast. Molsons.

Yeast Quality Good.

Balling of Wort 12.0%

Balling of Beer 2.25% Racked 7 Apr.

Remarks:

**WATER**

Mashing In.....	80	Bbbs. at	152	°F
Underlet.....	20	"	210	°F
Sparge.....	132	"	170	°F
Hop Sparge.....	6	"	160	°F
Total Water.....	238	Steam.....	3	Mins

T.H. 156-7

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 266 Stag Fri 24 Jan

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

155, 15M, Bunter Salts

First Runs 17.6 Last 3.1

Into Kettle 166 Bbls. } Evap.

Out of Kettle 151 Bbls. } 15 Bbls.

Yeast Used # 445

Yeast Quality Poor

Balling of Wort 12.59

Balling of Beer 2.75% Racked Thurs 30 Jan

Remarks:

WATER

Mashing In.....78..... Bbls. at..... °F  
Underlet.....20..... "..... °F  
Sparge.....133..... "..... °F  
Hop Sparge.....6..... "..... °F  
Total Water.....237..... Steam.....3 1/2..... Mins

T.H. - 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. B.C...... At.....  
2nd. Hops.....30..... Lbs. B.C...... At.....  
3rd. Hops.....10..... Lbs. B.C. Hot..... At.....  
Let Run at.....20.....  
Rackings



## BREW RECORD

Brew No. 265 Stag Wed 22 Jan

Tun. No. 1 Malt 8800 Lbs. Cane Malting C°

15 S, 15 M, B units Salts

First Runs 175 Last 43

Into Kettle 166 Bbls. } Evap.  
Out of Kettle 151 } 15 Bbls.

Yeast Used # 3

Yeast Quality Fair

Balling of Wort 1249

Balling of Beer 2596 Racked Mon 27 Jan

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at ..... °F  
Underlet..... 20 ..... " ..... °F  
Sparge ..... 129 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 237 ..... Steam..... 3 1/2 ..... Mins

F.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. .... At.....  
2nd. Hops..... 30 ..... Lbs. .... At.....  
3rd. Hops..... 10 ..... Lbs. .... At.....  
Let Run at..... 20 .....  
Rackings

## BREW RECORD

Brew No. 264 5th Jan 21 Jan

Tun. No. 6 Malt 8800 Lbs. Can Malting C°

15.5, 15 M, Burton Salts

First Runs 17.5 Last 4.7

Into Kettle 166 Bbls. } Evap.

Out of Kettle 151 Bbls. } 15 Bbls.

Yeast Used # 2

Yeast Quality Good

Balling of Wort 12.6 %

Balling of Beer 2.6 % Racked Apr 27 Jan

Remarks:

WATER

Mashing In 82 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 129 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. .... At.....  
2nd. Hops 30 ..... Lbs. .... At.....  
3rd. Hops 10 ..... Lbs. .... At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 263 Ale Mon 20 Jan

Tun. No. 5 Malt 889000 Lbs. Case Malting C°

15.5, 15 M Bunter Salts

First Runs 17.6 Last 3.7

Into Kettle 166 Bbls. } Evap.

Out of Kettle 150 Bbls. } 16 Bbls.

Yeast Used #4

Yeast Quality Poor.

Balling of Wort 13.4%

Balling of Beer 1.7% Racked Mon 27 Jan

Remarks:

WATER

Mashing In. 82 ..... Bbls. at ..... °F  
Underlet. 20 ..... " ..... °F  
Sparge 129 ..... " ..... °F  
Hop Sparge. 6 ..... " ..... °F  
Total Water 237 ..... Steam H ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops. 30 ..... Lbs. .... At.....  
2nd. Hops 50 ..... Lbs. .... At.....  
3rd. Hops. 20 ..... Lbs. .... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. *262 Stag Fri 17 Jan*

Tun. No. *H* Malt *8800* Lbs. *Can* Malting C°

*155, 15M, Bunter Salts*

First Runs *16.9* Last *3.2*

Into Kettle *166* Bbls. } Evap.

Out of Kettle *151* Bbls. } *15* Bbls.

Yeast Used *# 5*

Yeast Quality *Fair*

Balling of Wort *12.75%*

Balling of Beer *2.6%* Racked *Fri 24 Jan*

Remarks:

## WATER

Mashing In 80 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 131 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam ..... Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....Lbs. .... At.....  
2nd. Hops .....Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 261 Steg June 16 1900

Tun. No. 3 Malt 8800 Lbs. One Malting C°

15.5, 15 M, Burton Salts

First Runs 17.4 Last 2.8

Into Kettle 166 Bbls. } Evap. 14 Bbls.  
Out of Kettle 152 Bbls. }

Yeast Used Alando

Yeast Quality 3/10 ju 3

Balling of Wort 12.5%

Balling of Beer 2.4% Racked Wed 22 1900

Remarks:

BREW/CORD  
**WATER**

Mashing In.....80.....Bbls. at.....°F  
Underlet.....20.....“.....°F  
Sparge.....131.....“.....°F  
Hop Sparge.....6.....“.....°F  
Total Water.....237.....Steam.....Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....Lbs.....At.....  
2nd. Hops.....Lbs.....At.....  
3rd. Hops.....Lbs.....At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. *260* *Step* *Thru 16 Jan*

Tun. No. *2* Malt *88.00* Lbs. *Can* Malting C°

*155, 15 M, Buster Salts*

First Runs *17.7* Last *3.2*

Into Kettle *166* Bbls. } Evap.

Out of Kettle *151* Bbls. } *15* Bbls.

Yeast Used *# 3*

Yeast Quality *Fair*

Balling of Wort *12.4%*

Balling of Beer *2.85%* Racked *Wed 22 Jan*

Remarks:

RECORD WATER

Mashing In..... 80 ..... Bbls. at ..... °F  
Underlet..... 20 ..... " ..... °F  
Sparge..... 131 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 237 ..... Steam..... 3 1/2 ..... Mins  
F.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. B.C. King ..... At.....  
Let Run at..... 20 .....  
Rackings

## BREW RECORD

Brew No. 259 Stag Wed 15 Jan

Tun. No. 1 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Bruck Salts.

First Runs 17.4 Last 2.8

Into Kettle 100 Bbls. } Evap.

Out of Kettle 150 Bbls. } 15 Bbls.

Yeast Used #2 gen 5

Yeast Quality Fair 2%

Balling of Wort 12.3 %

Balling of Beer 2.6 % Racked Mon 20 Jan

Remarks:

Stag 9000 # ①

WATER

Mashing In..... 80 ..... Bbls. at ..... °F  
Underlet..... 20 ..... " ..... °F  
Sparge..... 130 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 236 ..... Steam..... 3 1/2 ..... Mins

T.H. 156-157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. B.C Kent ..... At.....  
Let Run at..... 20 ..... " " .....  
Rackings

## BREW RECORD

Brew No. *258 Lager Tue 14 Jan*

Tun. No. *8* Malt *8800* Lbs. *Can* Malting C°

*15.5, 15.20, Buntz Salts*

First Runs *17.2* Last *4.3*

Into Kettle *175* Bbls. } Evap.

Out of Kettle ..... Bbls.

Yeast Used *# 7*

Yeast Quality *Fair*

Balling of Wort *11.3%*

Balling of Beer *2.4%* Racked *Mon 21 Jan*

Remarks:

BREWERY RECORD  
**WATER**

Mashing In.....82.....Bbls. at.....°F  
Underlet.....20.....".....°F  
Sparge.....137.....".....°F  
Hop Sparge.....6.....".....°F  
Total Water.....245.....Steam.....3 1/2.....Mins

*T.H.*

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....20.....Lbs. B.C. Kent At.....  
2nd. Hops.....30.....Lbs. " " At.....  
3rd. Hops.....15.....Lbs. B.C. Kent At.....  
Let Run at.....  
Rackings.....



## BREW RECORD

Brew No. 257 Alc Mon 13 Jan

Tun. No. 5 Malt 9000 Lbs. Can Malting C°

15 S, 15 M, Bunter Salts

First Runs 173 Last 43

Into Kettle 167 Bbls. } Evap.

Out of Kettle 153 Bbls. } 14 Bbls.

Yeast Used #5 & #1 guc 5

Yeast Quality truster

Balling of Wort 12.3%

Balling of Beer 2.7% Racked Mon 20 Jan

Remarks:

WATER

Mashing In 83 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 128 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam 3 1/2 Mins

156-157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. .... At.....  
2nd. Hops 50 Lbs. .... At.....  
3rd. Hops 20 Lbs. .... At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 206 5th Fri 10 Jan

Tun. No. 4 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Buxton Salts

First Runs 16.8 Last 3.5

Into Kettle 167 Bbls. } Evap.

Out of Kettle 153 Bbls. } 14 Bbls.

Yeast Used # 3 gran 4

Yeast Quality Selected 5%

Balling of Wort 12.29

Balling of Beer 2.6 Racked Shu 16 Jan

Remarks:

WATER

Mashing In..... 86 ..... Bbls. at ..... °F  
Underlet..... 20 ..... " ..... °F  
Sparge..... 135 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 237 ..... Steam..... 3 1/2 ..... Mins

*T. H. 154-155*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B-C ..... At.....  
2nd. Hops..... 20 ..... Lbs. B-C ..... At.....  
3rd. Hops..... 10 ..... Lbs. B-C ..... At.....  
Let Run at..... 20 .....  
Rackings..... 10 .....

## BREW RECORD

Brew No. 255 Stag Thu 9 Jan

Tun. No. 3 Malt 8800 Lbs. One Malting C°

15-S, 15M, Benton Salts

First Runs 18.1 Last 2.8

Into Kettle 166 Bbls. } Evap.

Out of Kettle 152 Bbls. } 14 Bbls.

Yeast Used Olands gm 2

Yeast Quality Infected

Balling of Wort 13.0%

Balling of Beer 2.6% Racked Wed 15 Jan

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at ..... °F  
Underlet..... 20 ..... " ..... °F  
Sparge..... 131 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 237 ..... Steam..... 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. B.C. Kent ..... At.....  
Let Run at..... 20 .....  
Rackings

## BREW RECORD

Brew No. 254 Stay Wed 8 Jan

Tun. No. 2 Malt 8800 Lbs. low Malting C°

15 S, 15 M, Burton Salts

First Runs 17.2 Last 4.2

Into Kettle 167 Bbls. } Evap. 17 Bbls.  
Out of Kettle 15.3 }

Yeast Used #3 #4 4 gen

Yeast Quality Fair

Balling of Wort 12.0%

Balling of Beer 2.6% Racked Tue 14 Jan

Remarks:

#18

WATER

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 70 ..... " ..... °F  
Sparge..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 238 ..... Steam..... 3 1/2 ..... Mins  
T.H. 157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. B.C Kent ..... At.....  
Let Run at..... 20 .....  
Rackings



## BREW RECORD

Brew No. 253 Stag Tue 7 Jan

Tun. No. 1 Malt 8800 Lbs. Am Malting C°

155, 15 M, Bacter Salts

First Runs 172 Last 4.5

Into Kettle 167 Bbls. } Evap.

Out of Kettle 154 Bbls. } 13 Bbls.

Yeast Used #1

Yeast Quality Fair

Balling of Wort 12.89

Balling of Beer 2.69 Racked Mon 13 Jan

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at ..... °F  
 Underlet..... 20 ..... " ..... °F  
 Sparge ..... 132 ..... " ..... °F  
 Hop Sparge..... 6 ..... " ..... °F  
 Total Water..... 138 ..... Steam..... 3 1/2 ..... Mins

T.H. 156°

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
 2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
 3rd. Hops..... 10 ..... Lbs. B. Kent ..... At.....  
 Let Run at..... 20 .....  
 Rackings

## BREW RECORD

Brew No. 252, Ale Mon 6 Jan

Tun. No. 5 Malt 9000 Lbs. Can Malting C°

15.5, 15 M, Barts Salts

First Runs 18.1 Last 4.2

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 10 Bbls.

Yeast Used #3

Yeast Quality Good

Balling of Wort 12.5%

Balling of Beer 2.2% Racked Mon 13 Jan

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... °F  
Underlet..... 20 ..... " ..... °F  
Sparge ..... 132 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 238 ..... Steam..... 3 1/2 ..... Mins

*T.H. 154-155*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. *B. C.* ..... At.....  
2nd. Hops..... 30 ..... Lbs. *B. C.* ..... At.....  
3rd. Hops..... 10 ..... Lbs. *B. C. Kent* ..... At.....  
Let Run at..... 20 .....  
Rackings

# BREW RECORD

Brew No. \*221 Stag Fri 3 Jan

Tun. No. 4 Malt 8800 Lbs. Cane Malting C°

15 S, 15 M, Bunt. Salts

First Runs 167 Last

Into Kettle 167 Bbls. } Evap.  
Out of Kettle } Bbls.

Yeast Used #7 3 gal

Yeast Quality Good

Balling of Wort 12.1%

Balling of Beer 2.3 Racked Thu 9 Jan

Remarks:

\* 2 1/2 LUPHIN.

WATER

Mashing In 76 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 136 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 238 ..... Steam 3 1/2 ..... Mins

F.H. 107

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. .... At.....  
2nd. Hops 30 Lbs. .... At.....  
3rd. Hops LUPININ Lbs. .... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. \* 250 Lager Thin 2 Tun  
Tun. No. 7 Malt 8800 Lbs. Can Malting C°  
15 3, 15 M, Bunter Salt  
First Runs 16.5 Last 25  
Into Kettle 175 Bbls. } Evap.  
Out of Kettle 165 Bbls. } 10 Bbls.  
Yeast Used Clarks 160#  
Yeast Quality Good  
Balling of Wort 11.55%  
Balling of Beer 2.8% Racked Dec 14 Jan

Remarks:

\* 2 1/2# OF LUPULIN.

WATER

Mashing In 80 ..... Bbls. at 154 °F  
 Underlet 20 ..... " 210 °F  
 Sparge 142 ..... " 170 °F  
 Hop Sparge 6 ..... " 160 °F  
 Total Water 248 ..... Steam 3 1/2 Mins

T.H. 157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 20 Lbs. .... At.....  
 2nd. Hops 20 Lbs. .... At.....  
 3rd. Hops 1 1/2 Lbs. Lbs. .... At.....  
 Let Run at.....  
 Rackings



## BREW RECORD

Brew No. \* 249 5<sup>th</sup> Day Thu 2 Jan  
Tun. No. 3 Malt 8800 Lbs. Can Malting C°  
15 S, 15 M, Butyr Salt  
First Runs 174 Last 2.9  
Into Kettle 165 Bbls. } Evap.  
Out of Kettle 150 Bbls. } 15  
Yeast Used # 847 3-gm  
Yeast Quality Good Sample  
Balling of Wort 12.89  
Balling of Beer 2.99 Racked Wed 8 Jan

Remarks:

(13)

\* 2 1/2 # OF LUPKIN

Sample of # 3

WATER

Mashing In.....80.....Bbls. at.....154.....°F  
Underlet.....20.....“.....210.....°F  
Sparge.....130.....“.....170.....°F  
Hop Sparge.....6.....“.....160.....°F  
Total Water.....236.....Steam.....3 1/2.....Mins

F. H. - 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30.....Lbs. .... At.....  
2nd. Hops.....30.....Lbs. .... At.....  
3rd. Hops.....LUPULIN.....Lbs. .... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 248 5th Dec 31 Rec

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Bunter Salt

First Runs 16.2 Last .....

Into Kettle 165 Bbls. } Evap.  
Out of Kettle 152 1/2 Bbls. }

Yeast Used # 8 - 3 gm

Yeast Quality good

Balling of Wort 12.9%

Balling of Beer 2.9% Racked Wed 8 gm

Remarks:

# 8 yeast  
2 gm Malsons + 35<sup>#</sup> salts.

WATER

Mashing In 78 ..... Bbls. at 154 °F  
 Underlet 20 ..... " 210 °F  
 Sparge 132 ..... " 170 °F  
 Hop Sparge 6 ..... " 160 °F  
 Total Water 236 ..... Steam 3 1/2 Mins

J. H. 157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 30 Lbs. B.C. Figg At.....  
 2nd. Hops 30 Lbs. .... At.....  
 3rd. Hops 10 Lbs. B.C. Kurt At.....  
 Let Run at 20 .....  
 Rackings

## BREW RECORD

Brew No. 247 Ale Mon 30 Dec

Tun. No. 1 Malt 9000 Lbs. Can Malting C°

15.5, 15 M Burton Salts

First Runs 17.2 Last

Into Kettle 165 Bbls. } Evap.  
Out of Kettle 149 Bbls. } 16 Bbls.

Yeast Used # C. 47

Yeast Quality Fair

Balling of Wort 12.59

Balling of Beer 2.39 Racked Mon 6 Jan

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... 154 ..... °F  
Underlet..... 20 ..... " ..... 210 ..... °F  
Sparge ..... 130 ..... " ..... 170 ..... °F  
Hop Sparge..... 6 ..... " ..... 160 ..... °F  
Total Water 236 ..... Steam..... 3 1/2 ..... Mins

T.H. - 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 50 ..... Lbs. *B.C. Fing.* At.....  
2nd. Hops..... 30 ..... Lbs. .... At.....  
3rd. Hops..... 20 ..... Lbs. *B.C. Kent* At.....  
Let Run at..... 20 .....  
Rackings.....  
120

## BREW RECORD

Brew No. 246 Stag Fin 27 Dec

Tun. No. 8 Malt 8800 Lbs. Can Malting C°

155, 15 M Bunter Salts

First Runs 170 Last 42

Into Kettle 165 Bbls. } Evap. 14 Bbls.  
Out of Kettle 151 Bbls. }

Yeast Used # 241

Yeast Quality Good

Balling of Wort 12.29

Balling of Beer 24.9 Racked Thu Jan

Remarks:

BREWERY RECORD WATER

Mashing In..... 76 ..... Bbls. at..... 154 ..... °F  
 Underlet..... 20 ..... " ..... 210 ..... °F  
 Sparge ..... 134 ..... " ..... 170 ..... °F  
 Hop Sparge..... 6 ..... " ..... 160 ..... °F  
 Total Water..... 236 ..... Steam..... 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B.C. Fuggle At.....  
 2nd. Hops..... 30 ..... Lbs. .... At.....  
 3rd. Hops..... 10 ..... Lbs. B.C. Kent At.....  
 Let Run at..... 20 .....  
 Rackings



## BREW RECORD

Brew No. 245 5 tag Fri 27 Dec

Tun. No. 7 Malt 8.800 Lbs. 100 Malting C°

155, 1521, Bunker Salts

First Runs 1715 Last 2:0

Into Kettle 165 Bbls. } Evap.

Out of Kettle 149 Bbls. } 16 Bbls.

Yeast Used #4 2 gal.

Yeast Quality Good

Balling of Wort 12.4%

Balling of Beer 2.6% Racked Thu 29 Jan

Remarks:

Sample 29 Jan #7 3 gal.

WATER

Mashing In.....78..... Bbls. at..... °F  
Underlet.....20..... "..... °F  
Sparge.....132..... "..... °F  
Hop Sparge.....6..... "..... °F  
Total Water.....236..... Steam.....3 1/2..... Mins

T. H. 150

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. B. C. Fuggles At.....  
2nd. Hops.....30..... Lbs. " " At.....  
3rd. Hops.....10..... Lbs. B. C. Kent At.....  
Let Run at.....20..... " ".....  
Rackings

## BREW RECORD

Brew No. 244 Stay Mon 23 Dec

Tun. No. 4 Malt 2200 Lbs. Can Malting C°

155, 15 M, Buxton Salt

First Runs 17.4 Last 3.9

Into Kettle 16.4 Bbls. } Evap.

Out of Kettle 1.50 Bbls. } 14 Bbls.

Yeast Used Molson

Yeast Quality Good

Balling of Wort 12.65%

Balling of Beer 2.4 Racked Mon 30 Dec

Remarks:

RECORD WATER

Mashing In.....80.....Bbbs. at.....°F  
Underlet.....20.....".....°F  
Sparge.....130.....".....°F  
Hop Sparge.....6.....".....°F  
Total Water.....236.....Steam.....3 1/2.....Mins

*T.H. 156*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....20.....Lbs. *B.C. Fuggle* At.....  
2nd. Hops.....30.....Lbs. .... At.....  
3rd. Hops.....20.....Lbs. *B.C. Kent* At.....  
Let Run at.....20.....  
Rackings.....120

## BREW RECORD

Brew No. 243 ale Nov 23 Dec

Tun. No. 3 Malt 9000 Lbs. Am Malting C°

155, 15 M, Burton Salt.

First Runs 173 Last

Into Kettle 165 Bbls. } Evap.

Out of Kettle 149 Bbls. } 16 Bbls.

Yeast Used #4

Yeast Quality Fair treated

Balling of Wort 12.0%

Balling of Beer 2.4% Racked Nov 30 Dec

Remarks:

*K. Jan 17.*

WATER

Mashing In.....80..... Bbls. at..... °F  
Underlet.....20..... "..... °F  
Sparge.....130..... "..... °F  
Hop Sparge.....6..... "..... °F  
Total Water.....236..... Steam.....3 1/2..... Mins

*T.H. 18°C*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. *B.C. Fuggles* At.....  
2nd. Hops.....20..... Lbs. " " At.....  
3rd. Hops.....20..... Lbs. *B.C. Kent* At.....  
Let Run at.....20..... " ".....  
Rackings

## BREW RECORD

Brew No. *242 Stay Fri 20 Dec*

Tun. No. *2* Malt *4800* Lbs. *low* Malting C°

*155, 15 M, Bunt Salt*

First Runs *17.0* Last *3.2*

Into Kettle *165* Bbls. } Evap.

Out of Kettle *151* Bbls. } *14* Bbls.

Yeast Used *Molson 75#*

Yeast Quality *Good*

Balling of Wort *12.45%*

Balling of Beer *2.8* Racked *Fri 27 Dec*

Remarks:

*OK*

WATER

Mashing In..... 84 ..... Bbls. at ..... °F  
 Underlet..... 20 ..... " ..... °F  
 Sparge..... 126 ..... " ..... °F  
 Hop Sparge..... 6 ..... " ..... °F  
 Total Water 236 ..... Steam 3 1/2 ..... Mins

T.H. 157

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B.C. Tugg ..... At.....  
 2nd. Hops..... 30 ..... Lbs. " " ..... At.....  
 3rd. Hops..... 10 ..... Lbs. B.C. Kent ..... At.....  
 Let Run at..... 20 ..... " " .....  
 Rackings



## BREW RECORD

Brew No. *241 Stag* *Thurs 19 Dec*

Tun. No. *1* Malt *8800* Lbs. *Can* Malting C°

*15 S, 15 M, Burton Salt*

First Runs *17.1* Last *4.1*

Into Kettle *165* Bbls. } Evap.

Out of Kettle *100* Bbls. } *15* Bbls.

Yeast Used *lands 104#*

Yeast Quality *Fine & treated*

Balling of Wort *12 1/2*

Balling of Beer *2.1* Racked *Fri 27 Dec*

Remarks:

RECORD  
**WATER**

Mashing In.....82..... Bbls. at.....154..... °F  
 Underlet.....20..... ".....210..... °F  
 Sparge.....128..... ".....170..... °F  
 Hop Sparge.....4..... ".....160..... °F  
 Total Water.....236..... Steam.....3 1/2..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
 1st. Hops.....30..... Lbs. B.C. Fuggle At.....  
 2nd. Hops.....30..... Lbs. .... At.....  
 3rd. Hops.....10..... Lbs. B.C. Kent At.....  
 Let Run at.....20.....  
 Rackings

## BREW RECORD

Brew No. 240 Stag Wed 18 Dec

Tun. No. 7 Malt 8800 Lbs. Can Malting C°

15.5, 15 M, Burton Salt

First Runs 17.2 Last 3.1

Into Kettle 165 Bbls. } Evap.

Out of Kettle 154 1/2 Bbls. } 15 1/2 Bbls.

Yeast Used Olands

Yeast Quality Fair Treated

Balling of Wort 12.1%

Balling of Beer 2.5 Racked Mon 23 Dec

Remarks:

WATER

Mashing In... 80 ..... Bbls. at 154 ..... °F  
Underlet... 20 ..... " 210 ..... °F  
Sparge... 130 ..... " 170 ..... °F  
Hop Sparge... 6 ..... " 160 ..... °F  
Total Water 236 ..... Steam 3 1/2 ..... Mins

T.H. 150

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. BC Fuggle At.....  
2nd. Hops... 30 ..... Lbs. " ..... At.....  
3rd. Hops... 10 ..... Lbs. BC Kent At.....  
Let Run at 20 ..... " " .....  
Rackings

## BREW RECORD

Brew No. *239* *Stag* *Wed 18 Dec*

Tun. No. *6* Malt *8200* Lbs. *Low* Malting C°

*15 5, 15 M, Burton Salt*

First Runs *17 5* Last *2 0*

Into Kettle *165* Bbls. } Evap.

Out of Kettle *150* } *15* Bbls.

Yeast Used *# 1*

Yeast Quality *Fine* *treated*

Balling of Wort *120* %

Balling of Beer *215* % Racked *Mon 23 Dec*

Remarks:

*OK Jan 17*

RECORD WATER

Mashing In 80 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 130 ..... " ..... °F  
Hop Sparge 9 ..... " ..... °F  
Total Water 236 ..... Steam 3 1/2 ..... Mins

T.H - 156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs B.C. Fuggle At.....  
2nd. Hops 30 ..... Lbs B.C. " At.....  
3rd. Hops 10 ..... Lbs B.C. Kent At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 238 Ale Tue 17 Dec

Tun. No. 8 Malt 9000 Lbs. Am Malting C°

155, 15 M Bunter Salts

First Runs 176 Last 3.2

Into Kettle 165 Bbls. } Evap.

Out of Kettle 151 Bbls. } 14 Bbls.

Yeast Used # 741

Yeast Quality Fair

Balling of Wort 12.7%

Balling of Beer 2.99 Racked Mon 23 Dec

Remarks: (2)

OK, 17 Dec

WATER

Mashing In..... 81 ..... Bbls. at 154 °F  
 Underlet..... 20 ..... " 210 °F  
 Sparge..... 129 ..... " 170 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water 236 ..... Steam 3 1/2 ..... Mins

*T.H. 156*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B.C. Fuggle At.....  
 2nd. Hops 50 ..... Lbs. " " At.....  
 3rd. Hops..... 20 ..... Lbs. B.C. Kent At.....  
 Let Run at 20.....  
 Rackings



\*  
**BREW RECORD**

Brew No. 237 Stag Mar 16 Dec

Tun. No. 4 Malt 8200 Lbs. Can Malting C°

15.5 15 M. Buxton Salts

First Runs 17.1 Last 4.0

Into Kettle 164 Bbls. } Evap.  
Out of Kettle 148 Bbls. } 16 Bbls.

Yeast Used # 8 & 7

Yeast Quality Good

Balling of Wort 12.55 %

Balling of Beer 2.3 Racked Mar 23 Dec

Remarks:

①  
Stag - 9000# Malt.  
ale - 9200# "

To use surplus malt.

WATER

Mashing In 82 ..... Bbbs. at 154 °F  
Underlet 20 ..... " 210 °F  
Sparge 127 ..... " 170 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 236 ..... Steam 3 1/2 Mins

*T. # 156*

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C. Fuggle At.....  
2nd. Hops 20 Lbs. .... At.....  
3rd. Hops 10 Lbs. B.C. Kent At.....  
Let Run at 20 " ".....  
Rackings

## BREW RECORD

Brew No. 236 3<sup>rd</sup> Day Fri. 13 Dec

Tun. No. 3 Malt 8800 Lbs. Am Malting C°

15.5, 15 m, Burton Salt

First Runs 17.2 Last 3.8

\* Into Kettle 164 Bbls. } Evap.  
Out of Kettle 149 Bbls. } 15 Bbls.

Yeast Used #8 Yea 7

Yeast Quality Good

Balling of Wort 12.9

Balling of Beer 2.3 Racked Thu 19 Dec

Remarks:

1/2 quart Sample

WATER

Mashing In 80 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 129 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 235 ..... Steam 3 1/2 ..... Mins

*T. # - 154*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C. Tuggle At.....  
2nd. Hops 30 ..... Lbs. " " At.....  
3rd. Hops 10 ..... Lbs. B.C. Kent At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. *235* *Stg* *Thu 12 Dec*

Tun. No. *2* Malt *88.00* Lbs. *Can* Malting C°

*15.5, 15 M, Bunter Salt*

First Runs *16.3* Last *2.9*

Into Kettle *16.5* Bbls. } Evap.

Out of Kettle *15.0* Bbls. } *15* Bbls.

Yeast Used *#1 & Olands (Olands)*

Yeast Quality *Good*

Balling of Wort *12.1%*

Balling of Beer *2.4%* Racked *Wed 18 Dec*

Remarks:

RECORD WATER

Mashing In.....80..... Bbbs. at.....127 °F  
Underlet.....20..... ".....210 °F  
Sparge.....130..... ".....170 °F  
Hop Sparge.....6..... ".....160 °F  
Total Water.....236..... Steam.....3 1/2..... Mins

T.H. 10°C

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....30..... Lbs.....B.C. Fuggle..... At.....  
2nd. Hops.....20..... Lbs..... "..... At.....  
3rd. Hops.....10..... Lbs.....B.C. Kent..... At.....  
Let Run at.....20.....  
Rackings

## BREW RECORD

Brew No. 234 5<sup>th</sup> Day Wed 11 Dec

Tun. No. 81 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Burton Salt

First Runs 17.1 Last 3.1

Into Kettle 166 Bbls. } Evap.

Out of Kettle 151 Bbls. } 15 Bbls.

Yeast Used #8 Gen (Olands)

Yeast Quality Good

Balling of Wort 12.25%

Balling of Beer 2.4 Racked Tue 17 Dec

Remarks:

X

WATER

Mashing In.....80.....Bbls. at.....154 °F  
 Underlet.....20.....".....210° °F  
 Sparge.....130.....".....170 °F  
 Hop Sparge.....6.....".....160 °F  
 Total Water.....236.....Steam.....3 1/2.....Mins

J.H. - 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops.....30.....Lbs.....BC Fuggles.....At.....  
 2nd. Hops.....30.....Lbs.....".....".....At.....  
 3rd. Hops.....10.....Lbs.....BC KWT.....At.....  
 Let Run at.....20.....  
 Rackings



## BREW RECORD

Brew No. 233 Stag Dec 10 Dec

Tun. No. 7 Malt 2200 Lbs. low Malting C°

15 S, 15 M, Burton Salts

First Runs 16.8 Last 6.1

Into Kettle 161 Bbls. } Evap.

Out of Kettle 145 Bbls. } 16 Bbls.

Yeast Used # 8 alands

Yeast Quality Good

Balling of Wort 12.45%

Balling of Beer 2.5% Racked Nov 16 Dec

Remarks:

Sample

WATER

Mashing In 86 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 124 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 236 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C. Fuggle At.....  
2nd. Hops 30 ..... Lbs. .... At.....  
3rd. Hops 10 ..... Lbs. B.C. Kent At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. *232 5 tag Tue 10 Dec*

Tun. No. *6* Malt *8200* Lbs. *can* Malting C°

*155, 15 M, Burton Salts*

First Runs *17.0* Last *3.2*

Into Kettle *166* Bbls. } Evap.

Out of Kettle *151* Bbls. } *15* Bbls.

Yeast Used *#7 - 3 gm.*

Yeast Quality *Good*

Balling of Wort *12.3%*

Balling of Beer *2.5%* Racked *Apr 16 Dec*

Remarks:

*Sample*

WATER

Mashing In.....82.....Bbbs. at.....154.....°F  
 Underlet.....20.....".....210.....°F  
 Sparge.....128.....".....170.....°F  
 Hop Sparge.....6.....".....160.....°F  
 Total Water.....236.....Steam.....4.....Mins

*T.H. 156*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops.....30.....Lbs. B.C. Fuggle At.....  
 2nd. Hops.....30.....Lbs. " " At.....  
 3rd. Hops.....10.....Lbs. B.C. Kent At.....  
 Let Run at.....20.....  
 Rackings.....

## BREW RECORD

Brew No. 231 ale Mon 9 Dec

Tun. No. 18 Malt 9000 Lbs. am Malting C°

155, 15M, Bunter Salt

First Runs 17.2 Last 3.4

Into Kettle 166 Bbls. } Evap.

Out of Kettle 150 Bbls. } 16 Bbls.

Yeast Used #2 Yan 6

Yeast Quality Fair

Balling of Wort 12.3%

Balling of Beer 2.4% Racked Mon 16 Dec

Remarks:

WATER

Mashing In... 90 ..... Bbls. at 154 °F  
 Underlet... 20 ..... " 210 °F  
 Sparge... 130 ..... " 170 °F  
 Hop Sparge... 6 ..... " 160 °F  
 Total Water... 236 ..... Steam... 3 1/2 Mins

T.H. 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C. Fug. At.....  
 2nd. Hops... 50 ..... Lbs. B.C. Fug. At.....  
 3rd. Hops... 20 ..... Lbs. B.C. Kent At.....  
 Let Run at 20.....  
 Rackings

## BREW RECORD

Brew No. 230 Stag Fin 6 Dec

Tun. No. 34 Malt 8800 Lbs. Can Malting C°

155, 150, Bunter Salt

First Runs 17.1 Last

Into Kettle 166 Bbls. } Evap.  
Out of Kettle 152 Bbls. } 14 Bbls.

Yeast Used #2 Len 6

Yeast Quality Good

\* Balling of Wort 12.0 %

Balling of Beer 2.29 Racked Thu 12 Dec

Remarks:

WATER

Mashing In 92 ..... Bbls. at 154 ..... °F  
Underlet 20 ..... " 210 ..... °F  
Sparge 128 ..... " 170 ..... °F  
Hop Sparge 6 ..... " 160 ..... °F  
Total Water 236 ..... Steam 3 1/2 ..... Mins

T.H. - 185  
QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C At.....  
2nd. Hops 30 Lbs. B.C At.....  
3rd. Hops 10 Lbs. B.C. Kat At.....  
Let Run at 20 .....  
Rackings



## BREW RECORD

Brew No. 229 Stag Thu 5 Dec

Tun. No. 1 Malt 2800 Lbs. Can Malting C°

15 S, 15 M, Buxton Salt

First Runs 17.1 Last 4.12

Into Kettle 166 Bbls. } Evap.

Out of Kettle 153 Bbls. } 14 Bbls.

Yeast Used lands

Yeast Quality Good

\* Balling of Wort 11.97

Balling of Beer 23.7 Racked Wed 11 Dec

Remarks:

WATER

Mashing In.....90..... Bbls. at.....154..... °F  
Underlet.....20..... ".....210..... °F  
Sparge.....130..... ".....170..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....236..... Steam.....3 1/2..... Mins

T.H. 156  
QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. .... At.....  
2nd. Hops.....30..... Lbs. .... At.....  
3rd. Hops.....10..... Lbs. .... At.....  
Let Run at.....20.....  
Rackings.....90.....

## BREW RECORD

Brew No. *228* *Stag* *Thurs 5 Du*

Tun. No. *8* Malt *8800* Lbs. *Can* Malting C°

*155, 15 M, Burton Salts*

First Runs *170* Last *3.2*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *151* Bbls. } *15* Bbls.

Yeast Used *Alonds*

Yeast Quality *Good*

Balling of Wort *12.17*

Balling of Beer *2.4* Racked *Wed 11 Du*

Remarks:

RECORD WATER

Mashing In... 82 ..... Bbls. at ..... °F  
Underlet... 20 ..... " ..... °F  
Sparge ... 128 ..... " ..... °F  
Hop Sparge... 6 ..... " ..... °F  
Total Water 236 ..... Steam 3½ ..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
2nd. Hops ... 30 ..... Lbs. B.C. ..... At.....  
3rd. Hops... 10 ..... Lbs. B.C.K.S. ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 227 Step Wed 4 Dec

Tun. No. 7 Malt 8800 Lbs. Can Malting C°

155, 15 M, Buxton Salt

First Runs 16.1 Last 4.1

Into Kettle 166 Bbls. } Evap.

Out of Kettle 151 } 10 Bbls.

Yeast Used # 7 - 2 Lbs

Yeast Quality Good

Balling of Wort 12.07

Balling of Beer 2.2 Racked Tue 10 Dec

Remarks:

WATER

Mashing In.....84..... Bbls. at 154..... °F  
Underlet..... 20..... "..... 210..... °F  
Sparge..... 126..... "..... 170..... °F  
Hop Sparge..... 6..... "..... 160..... °F  
Total Water 236..... Steam..... 2 1/2..... Mins

T.H. 15 C

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30..... Lbs. B.C..... At.....  
2nd. Hops..... 30..... Lbs. B.C..... At.....  
3rd. Hops..... 10..... Lbs. B.C Kent..... At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 226 Lager Tue 3 Dec

Tun. No. 69870 Malt 8800 Lbs. Can Malting C°

15.5 15 M Bunter Salts

First Runs 16.8 Last 3.0

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 162 Bbls. } 7 Bbls.

Yeast Used Olands

Yeast Quality Fair

Balling of Wort 11.27

Balling of Beer 2.87 Racked Fri 13 Dec

Remarks:

WATER

Mashing In 84 ..... Bbls. at 124 ..... °F  
Underlet 20 ..... " 210 ..... °F  
Sparge 128 ..... " 170 ..... °F  
Hop Sparge 6 ..... " 160 ..... °F  
Total Water 238 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 20 ..... Lbs. B. C. Knot At 10.45 .....  
2nd. Hops 30 ..... Lbs. B. C. Knot At 11.15 .....  
3rd. Hops 105 ..... Lbs. B. C. Knot At 11.35 .....  
Let Run at 60 .....  
Rackings



## BREW RECORD

Brew No. *225 Ale Mon 2 Dec*

Tun. No. *2* Malt *9000* Lbs. *Can* Malting C°

*155, 15 M, Bunter Salts*

First Runs *17 1* Last *3.9*

Into Kettle *166* Bbls. } Evap.

Out of Kettle *150* } *16* Bbls.

Yeast Used *#1 Gen #5*

Yeast Quality *Good*

Balling of Wort *12.55%*

Balling of Beer *2.87%* Racked *Mon 9 Dec*

Remarks:

RECORD WATER

Mashing In.....82..... Bbls. at.....154 °F  
Underlet.....20..... ".....~~170~~<sup>210</sup> °F  
Sparge.....128..... ".....170 °F  
Hop Sparge.....6..... ".....160 °F  
Total Water.....236..... Steam.....3 1/2..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. B.C...... At.....  
2nd. Hops.....20..... Lbs. B-C..... At.....  
3rd. Hops.....20..... Lbs. B.C. Kent..... At.....  
Let Run at.....20.....  
Rackings.....120

## BREW RECORD

Brew No. *224 Stag* *Dec 29 1900*

Tun. No. *8* Malt *8800* Lbs. *One* Malting C°

*15.5, 15 M, Buxton Salts*

First Runs *17.2* Last *5.2*

Into Kettle *166* Bbls. } Evap. *14* Bbls.  
Out of Kettle *152* Bbls. }

Yeast Used *#1* *Gen #4*

Yeast Quality *Good*

\* Balling of Wort *11.5%*

Balling of Beer *2.2%* Racked *Dec 5 1900*

Remarks:

WATER

Mashing In... 80 ..... Bbls. at 153 ..... °F  
 Underlet... 20 ..... " ..... 210 ..... °F  
 Sparge ..... 130 ..... " ..... 170 ..... °F  
 Hop Sparge... 6 ..... " ..... 160 ..... °F  
 Total Water... 236 ..... Steam... 3 1/2 ..... Mins

*T.H.*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops... 10 ..... Lbs. Hegans ..... At.....  
 Let Run at... 20 .....  
 Rackings

## BREW RECORD

Brew No. 223 5 tag Thurs 28 Nov

Tun. No. 7 Malt 8800 Lbs. Can Malting C°

152, 15 M, Burton Salts

First Runs 17.2 Last 3.7

Into Kettle 166 Bbls. } Evap.

Out of Kettle 150 } 16 Bbls.

Yeast Used Molson's 75<sup>th</sup>

Yeast Quality Good

Balling of Wort 12.37

Balling of Beer 3.07 Racked Wed 4 Dec

Remarks:

WATER

Mashing In... 83 ..... Bbls. at... 123 ..... °F  
 Underlet... 20 ..... " ..... 210 ..... °F  
 Sparge ..... 127 ..... " ..... 170 ..... °F  
 Hop Sparge... 6 ..... " ..... 160 ..... °F  
 Total Water 236 ..... Steam ..... 45 1/2 ..... Mins

*T.H. 156*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops... 10 ..... Lbs. B.C. Kent ..... At.....  
 Let Run at 20 .....  
 Rackings

## BREW RECORD

Brew No. 222 Stag Ale 27 Nov

Tun. No. 6 Malt 3800 Lbs. Can Malting C°

15 S, 15 M, Buxton Salt

First Runs 178 Last 41

Into Kettle 156 Bbls. } Evap.

Out of Kettle 152 Bbls. } 14 Bbls.

Yeast Used # 8

Yeast Quality Good

Balling of Wort 120.9

Balling of Beer 24.7 Racked Dec 3 Dec

Remarks:

WATER

Mashing In 80 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 130 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 236 ..... Steam 3 1/2 ..... Mins

T.H. 156  
QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. .... At.....  
2nd. Hops 30 ..... Lbs. .... At.....  
3rd. Hops 10 ..... Lbs. .... At.....  
Let Run at 20 .....  
Rackings



## BREW RECORD

Brew No. 221 Stag Tue 26 Nov.

Tun. No. 3 Malt 8800 Lbs. Can Malting C°

15S, 15M, Burton Salts

First Runs 177 Last 32

Into Kettle 166 Bbls. } Evap.

Out of Kettle 152 } 14 Bbls.

Yeast Used # 7

Yeast Quality Good

Balling of Wort 12.0%

Balling of Beer 2.8% Racked Mon 2 Dec

Remarks:

RECORD  
WATER

Mashing In. 80 ..... Bbls. at ..... °F  
 Underlet 20 ..... " ..... °F  
 Sparge 130 ..... " ..... °F  
 Hop Sparge 6 ..... " ..... °F  
 Total Water 236 ..... Steam 3 1/2 ..... Mins

*T. H. 158*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 30 ..... Lbs. B. C. ..... At.....  
 2nd. Hops 30 ..... Lbs. B. C. ..... At.....  
 3rd. Hops 10 ..... Lbs. B. C. Kat ..... At.....  
 Let Run at 20 ..... B. C. Kat .....  
 Rackings

## BREW RECORD

Brew No. *220* ..... *all* ..... *Mon 25 Nov* .....

Tun. No. *1* ..... Malt. *9000* ..... Lbs. *can* ..... Malting C°

*155, 15 M. Buxton Salts*

First Runs ..... *17.3* ..... Last ..... *✓* .....

Into Kettle ..... *16 1/2* ..... Bbls. } Evap.

Out of Kettle ..... *150* ..... } ..... *16* ..... Bbls.

Yeast Used ..... *# 546* ..... *3 lbs* .....

Yeast Quality ..... *Good* .....

Balling of Wort ..... *12.7%* .....

Balling of Beer ..... *2.7%* ..... Racked *Mon 2 Dec*

Remarks:

RECORD  
WATER

Mashing In 82 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 128 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 236 ..... Steam 3 1/2 ..... Mins

*T.H.*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C. ..... At.....  
2nd. Hops 50 ..... Lbs. B.C. ..... At.....  
3rd. Hops 20 ..... Lbs. B.C. Kent ..... At.....  
Let Run at 20 ..... " .....  
Rackings

## BREW RECORD

Brew No. 219 5 tag Fri 22 Nov.

Tun. No. 8 Malt 8800 Lbs. Can. Malting C°

15.5, 15 M, Burton Salts

First Runs 16.5 Last 3.5

Into Kettle 16.7 Bbls. } Evap.

Out of Kettle 15.2 Bbls. } 1.4 Bbls.

Yeast Used #3

Yeast Quality Good.

Balling of Wort

Balling of Beer 2.2 Racked Wed 27 Nov.

Remarks:

WATER

Mashing In... 84 ..... Bbls. at ..... °F  
 Underlet... 20 ..... " ..... °F  
 Sparge... 126 ..... " ..... °F  
 Hop Sparge... 6 ..... " ..... °F  
 Total Water... 236 ..... Steam... 3 1/2 ..... Mins

*T. H. 156*

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
 1st. Hops..... Lbs. .... At.....  
 2nd. Hops ..... Lbs..... At.....  
 3rd. Hops..... Lbs..... At.....  
 Let Run at.....  
 Rackings

## BREW RECORD

Brew No. 219 Stag Run 21 Nov.

Tun. No. 7 Malt 8800 Lbs. Am Malting C°

15 S, 15 M.

First Runs 17.05 Last 3.6

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used Slants 90#

Yeast Quality Good

Balling of Wort 11.95%

Balling of Beer 2.0% Racked Wed 27 Nov.

Remarks:

RECORD WATER

Mashing In 84 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 127 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

T. H.

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. .... At.....  
2nd. Hops 30 ..... Lbs. .... At.....  
3rd. Hops 10 ..... Lbs. .... At.....  
Let Run at 20.....  
Rackings



## BREW RECORD

Brew No. 217 5 Jay Wed 20 Nov

Tun. No. 6 Malt 8800 Lbs. Can Malting C°

153, 15 21, Bunker Salts

First Runs 17.2 Last 3.0

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used #2 2 Lbs

Yeast Quality Good

Balling of Wort 12.1%

Balling of Beer 25.9% Racked Dec 26 Nov

Remarks:

HOPPED WITH LUPULIN

WATER

Mashing In 80 ..... Bbls. at 124 ..... °F  
 Underlet 20 ..... " 270 ..... °F  
 Sparge 131 ..... " 170 ..... °F  
 Hop Sparge 6 ..... " 210 ..... °F  
 Total Water 237 ..... Steam 3 1/2 ..... Mins

T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 30 ..... Lbs. .... At.....  
 2nd. Hops 30 ..... Lbs. .... At.....  
 3rd. Hops LUPULIN Lbs. 2 1/2 ..... At.....  
 Let Run at.....  
 Rackings

## BREW RECORD

Brew No. 216 Stag 19 Nov Tue

Tun. No. 5<sup>#</sup> Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Bunt's Salts

First Runs 17.57 Last 2.5

Into Kettle 167 Bbls. } Evap.

Out of Kettle 163 Bbls. } 14 Bbls.

Yeast Used #142 2 lbs

Yeast Quality Good

Balling of Wort 1210%

Balling of Beer 32 Racked Tue 26 Nov

Remarks:

WATER

Mashing In... 30 ..... Bbls. at 154 °F  
 Underlet... 20 ..... " 210 °F  
 Sparge... 131 ..... " 170 °F  
 Hop Sparge... 6 ..... " 210 °F  
 Total Water... 237 ..... Steam... 3 1/2 Mins

T.T. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops... 10 ..... Lbs. B.C. Ket ..... At.....  
 Let Run at 20 ..... " " .....  
 Rackings 90

## BREW RECORD

Brew No. 215 Ale Mar 18 Nov

Tun. No. 3 Malt 9000 Lbs. Can Malting C°

155, 15 M, Burton Salts

First Runs 17.35 Last 4.5

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #5 & 6

Yeast Quality Good

Balling of Wort 17.0%

Balling of Beer 2.6% Racked Nov 25 Nov

Remarks:

WATER

Mashing In 90 ..... Bbls. at 154 ..... °F  
Underlet 20 ..... " 210 ..... °F  
Sparge 131 ..... " 170 ..... °F  
Hop Sparge 6 ..... " 210 ..... °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins  
T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 20 ..... Lbs. B.C. ..... At.....  
2nd. Hops 20 ..... Lbs. B.C. ..... At.....  
3rd. Hops 20 ..... Lbs. B.C. Kent ..... At.....  
Let Run at 20 ..... " " .....  
Rackings 120

## BREW RECORD

Brew No. *214* *de Luis Nov*

Tun. No. *2* Malt *9000* Lbs. *Can* Malting C°

*155, 15 M, Bunter Salt*

First Runs *11:45* Last

Into Kettle *176* Bbls. } Evap.  
Out of Kettle *152* Bbls. } *15* Bbls.

Yeast Used *Makers*

Yeast Quality *Good*

Balling of Wort *12.85%*

Balling of Beer *3.2%* Racked *Thurs 21 Nov*

Remarks:

WATER

Mashing In. 80 ..... Bbls. at ..... °F  
Underlet. 20 ..... " ..... °F  
Sparge 131 ..... " ..... °F  
Hop Sparge. 6 ..... " ..... °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

T. H.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops. 20 ..... Lbs. .... At.....  
2nd. Hops 50 ..... Lbs..... At.....  
3rd. Hops. 20 ..... Lbs..... At.....  
Let Run at 20.....  
Rackings



## BREW RECORD

Brew No. 213 Step Three 14 Nov

Tun. No. 1 Malt 2800 Lbs. Am Malting C°

15 S, 15 M, Bunter Salts

First Runs 171 Last 60

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used Molson's

Yeast Quality Good

Balling of Wort 12.3 6

Balling of Beer 3.1 Racked Wed 20 Nov

Remarks:

WATER

Mashing In 78 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 133 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins  
*1. H. 157*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B. C ..... At.....  
2nd. Hops 30 ..... Lbs. B. C ..... At.....  
3rd. Hops 10 ..... Lbs. B. C ..... At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 212 Stag Wed 13 Nov

Tun. No. 6 Malt 8800 Lbs. Can Malting C°

155, 15 M, Bunter Salts

First Runs 1705 Last 50

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used #H

Yeast Quality Good

Balling of Wort 1.89

Balling of Beer 2.17 Racked Nov 18 Nov

Remarks:

RECORD  
**WATER**

Mashing In 80 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 131 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

*T.H 158*

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. 6.0 ..... At.....  
2nd. Hops 30 ..... Lbs. 6.0 ..... At.....  
3rd. Hops 10 ..... Lbs. 6.0 ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 211 Stag Lue 12 Nov

Tun. No. 5 Malt 2800 Lbs. Can Malting C°

155, 15 M. Bunter Salts

First Runs 17.4 Last

Into Kettle 169 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used # 3

Yeast Quality Good

Balling of Wort 12.09

Balling of Beer 2.89 Racked Mon 18 Nov

Remarks:

RECORD  
**WATER**

Mashing In 80 ..... Bbls. at ..... °F  
Underlet 20 ..... " ..... °F  
Sparge 131 ..... " ..... °F  
Hop Sparge 6 ..... " ..... °F  
Total Water 237 ..... Steam 4 1/2 ..... Mins

T.H. 154

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C ..... At.....  
2nd. Hops 30 ..... Lbs. B.C ..... At.....  
3rd. Hops 10 ..... Lbs. B.C. Kent ..... At.....  
Let Run at 20 .....  
Rackings 90

## BREW RECORD

Brew No. 210 5 tag Thu Nov 7

Tun. No. 4 Malt 8250 Lbs. Can Malting C°

15 5, 15 M Bunt's Salts

First Runs 170 Last 32

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used Daws

Yeast Quality Good

Balling of Wort 12.5%

Balling of Beer 2.7 Racked Thu 14 Nov

Remarks:

WATER

Mashing In 80 ..... Bbls. at ..... °F  
 Underlet 20 ..... " ..... °F  
 Sparge 131 ..... " ..... °F  
 Hop Sparge 6 ..... " ..... °F  
 Total Water 237 ..... Steam 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 30 ..... Lbs. B. C. ..... At.....  
 2nd. Hops 30 ..... Lbs. B. C. ..... At.....  
 3rd. Hops 10 ..... Lbs. B. C. Kent. ..... At.....  
 Let Run at 20 .....  
 Rackings



## BREW RECORD

Brew No. 209 ale Tue Nov 5

Tun. No. 3 Malt 9000 Lbs. Can Malting C°

15 M, 15 S, Burton Salts

First Runs 17.5 Last 4.9

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used #2

Yeast Quality Good

Balling of Wort 12.99

Balling of Beer 2.59 Racked Tue 12.9.05

Remarks:

WATER

Mashing In. 80 ..... Bbbs. at 152 °F  
Underlet. 20 ..... " 210 °F  
Sparge 131 ..... " 170 °F  
Hop Sparge. 6 ..... " <sup>160</sup>~~210~~ °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

T. H.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops. 30 ..... Lbs. B. C. ..... At.....  
2nd. Hops 50 ..... Lbs. B. C. ..... At.....  
3rd. Hops. 20 ..... Lbs. B. C. Kent ..... At.....  
Let Run at 20 .....  
Rackings 120

## BREW RECORD

Brew No. 208 ale Tue 29 oct

Tun. No. 2 Malt 9000 Lbs. Can Malting C°

15.5, 15 M, Burton Salts

First Runs 16.8 Last 4.6

Into Kettle 16.7 Bbls. } Evap.

Out of Kettle 15.1 Bbls. } 1.6 Bbls.

Yeast Used #8 & #1

Yeast Quality Fair

Balling of Wort 12.3%

Balling of Beer 2.0% Racked Mon 4 Nov

Remarks:

WATER

Mashing In.....82.....Bbls. at.....°F  
Underlet.....20.....“.....°F  
Sparge.....127.....“.....°F  
Hop Sparge.....8.....“.....°F  
Total Water 237.....Steam 3½.....Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30.....Lbs. B.C.....At.....  
2nd. Hops.....20.....Lbs. B.C.....At.....  
3rd. Hops.....20.....Lbs. B.C. Kent.....At.....  
Let Run at.....20.....B.C. Kent.....  
Rackings 120

## BREW RECORD

Brew No. *Brew 207 5 tag wed 23 oct*

Tun. No. *1* Malt *9800* Lbs. *Can* Malting C°

*155, 15 M, Burton Salts*

First Runs *172* Last *32*

Into Kettle *167* Bbls. } Evap.

Out of Kettle *152* Bbls. } *15* Bbls.

Yeast Used *#1*

Yeast Quality *Good*

Balling of Wort *12.5%*

Balling of Beer *2.7%* Racked *Thu 29 oct*

Remarks:

WATER

Mashing In... 82 ..... Bbls. at ..... °F  
 Underlet... 20 ..... " ..... °F  
 Sparge ... 129 ..... " ..... °F  
 Hop Sparge... 6 ..... " ..... °F  
 Total Water 237 ..... Steam 3 1/2 ..... Mins

*T.H. 158*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops... 10 ..... Lbs. Regans ..... At.....  
 Let Run at 20 .....

Rackings

## BREW RECORD

Brew No. 206 5 tag Tue 22 Oct

Tun. No. 8 Malt 8200 Lbs. Can Malting C°

15 S, 15 M, Burton Salt

First Runs 170 Last

Into Kettle 167 Bbls. } Evap.

Out of Kettle 153 } 15 Bbls.

Yeast Used #8

Yeast Quality Good

Balling of Wort 12.5%

Balling of Beer 2.6% Racked Mon 28 Oct

Remarks:

WATER

Mashing In... 80 ..... Bbls. at ..... °F  
Underlet... 20 ..... " ..... °F  
Sparge... 131 ..... " ..... °F  
Hop Sparge... 6 ..... " ..... °F  
Total Water... 237 ..... Steam... 3 1/2 ..... Mins

*T.H. 156*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops... 10 ..... Lbs. regain ..... At.....  
Let Run at... 20 .....  
Rackings



## BREW RECORD

Brew No. 205 all Mon 21 Oct

Tun. No. 7 Malt 9000 Lbs. Can Malting C°

15.5, 15 M, Bunter Salt

First Runs 16.4 Last 4.0

Into Kettle 167 Bbls. } Evap.

Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used # 7

Yeast Quality Good

Balling of Wort 1.2.4?

Balling of Beer 2.2.9 Racked Mon 28 Oct

Remarks:

WATER

Mashing In.....84.....Bbls. at.....154.....°F  
Underlet.....~~127~~<sup>29</sup>.....".....210.....°F  
Sparge.....127.....".....168.....°F  
Hop Sparge.....6.....".....160.....°F  
Total Water 237.....Steam.....3 1/2.....Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30.....Lbs. B.C.....At.....

2nd. Hops.....50.....Lbs. B.C.....At.....

3rd. Hops.....20.....Lbs. Oregon.....At.....

Let Run at.....20....."

Rackings

## BREW RECORD

Brew No. 204 Stay Thin 17 Oct

Tun. No. 1 Malt 2800 Lbs. Can Malting C°

155, 15 M, Bunter Salt

First Runs 172 Last 3.8

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 10 Bbls.

Yeast Used # 8

Yeast Quality Good

Balling of Wort 12.37

Balling of Beer 17.2 Racked Wed 23 Oct

Remarks:

WATER

Mashing In 84 ..... Bbls. at 154 °F  
Underlet 20 ..... " 210 °F  
Sparge 127 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

*T.H. 155*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C. At.....  
2nd. Hops 30 Lbs. B.C. At.....  
3rd. Hops 10 Lbs. Mgano At.....  
Let Run at 20 ..... "  
Rackings

## BREW RECORD

Brew No. 203 *Sp. and next*

Tun. No. 8 Malt 8200 Lbs. *Can* Malting C°

*155, 15-M, Bunt's Salt*

First Runs *12.22* Last *3.8*

Into Kettle *1.67* Bbls. } Evap.  
Out of Kettle ..... } ..... Bbls.

Yeast Used *#7 Brew #200*

Yeast Quality *Good*

Balling of Wort *12.37*

Balling of Beer *1.35* Racked *Luc det 22*

Remarks:

WATER

Mashing In 78 ..... Bbls. at 154 °F  
Underlet 20 ..... " 210 °F  
Sparge 133 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 237 ..... Steam 3 1/2 Mins

T.H. - 153

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C. At.....  
2nd. Hops 30 Lbs. B.C. At.....  
3rd. Hops 10 Lbs. Regans At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 202 ale Tue 15 Oct

Tun. No. 7 Malt 9000 Lbs. Can Malting C°

15 S, 15 M, Bunter Salt

First Runs 17.8 Last

Into Kettle 161 Bbls. } Evap.

Out of Kettle 145 Bbls. } 16 Bbls.

Yeast Used # 6

Yeast Quality Good

Balling of Wort 12.7%

Balling of Beer 2.4 Racked Mon 21 Oct

Remarks:

Loss of wort in Wash tank.

WATER

Mashing In 80 ..... Bbls. at 154 °F  
 Underlet 20 ..... " 210 °F  
 Sparge 131 ..... " 168 °F  
 Hop Sparge 6 ..... " 160 °F  
 Total Water 237 ..... Steam 3 1/2 Mins  
T.H.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 20 ..... Lbs. B.C. At.....  
 2nd. Hops 20 ..... Lbs. B.C. At.....  
 3rd. Hops 20 ..... Lbs. B.C. Kent At.....  
 Let Run at 20 ..... B.C. Kent.....  
 Rackings



## BREW RECORD

Brew No. 201 Stay Wed 9 Oct

Tun. No. 2 Malt 2200 Lbs. Can Malting C°

15.5, 15M, Burton Salt

First Runs 16.0 Last

Into Kettle 16.7 Bbls. } Evap.

Out of Kettle 12.2 Bbls. } 10 Bbls.

Yeast Used Land

Yeast Quality Good

Balling of Wort 12.5

Balling of Beer 2.2 Racked Thu 10 Oct

Remarks:

WATER

Mashing In... 81 ..... Bbls. at 154 °F  
Underlet... 20 ..... " 210 °F  
Sparge... 130 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

T.H. 100

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 30 ..... Lbs. 6.0 ..... At.....

2nd. Hops... 30 ..... Lbs. 6.0 ..... At.....

3rd. Hops... 10 ..... Lbs. 0.5 ..... At.....

Let Run at 20.....

Rackings

## BREW RECORD

Brew No. 200 Stay See 8 Oct  
Tun. No. 7 Malt 8800 Lbs. Can Malting C°  
12 S, 12 M, Burton Salt  
First Runs 16.7 Last 4.5  
Into Kettle 16.6 Bbls. } Evap.  
Out of Kettle 15.1 Bbls. } 12 Bbls.  
Yeast Used Almonds  
Yeast Quality Good  
Balling of Wort 12.8%  
Balling of Beer 2.3 Racked See 15 Oct

Remarks:

WATER

Mashing In.....82..... Bbls. at 154 °F  
 Underlet..... 20..... " 210 °F  
 Sparge..... 128..... " 168 °F  
 Hop Sparge..... 6..... " 160 °F  
 Total Water.....236..... Steam..... 3 1/2..... Mins

F. H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops.....30..... Lbs. B. Cheer At.....  
 2nd. Hops.....30..... Lbs. " At.....  
 3rd. Hops.....10..... Lbs. Pygms At.....  
 Let Run at.....20.....

Rackings

## BREW RECORD

Brew No. 199 ale Mon 7 Oct

Tun. No. 6 Malt 9000 Lbs. Can Malting C°

15 S, 15 M, Bunter Salt

First Runs..... 16.7% Last..... 3.9%

Into Kettle..... 16.7 Bbls. } Evap.

Out of Kettle..... 15.1 Bbls. } 16 Bbls.

Yeast Used..... # 3

Yeast Quality..... Good

Balling of Wort..... 12.6%

Balling of Beer..... 1.2 Racked Mon 14 Oct

Remarks:

WATER

Mashing In... 80 ..... Bbls. at 154 ..... °F  
 Underlet... 20 ..... " 210 ..... °F  
 Sparge ..... 131 ..... " 168 ..... °F  
 Hop Sparge... 6 ..... " 160 ..... °F  
 Total Water 237 ..... Steam 3 1/2 ..... Mins

T.H. 10°C

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 20 ..... Lbs. B.C ..... At.....  
 2nd. Hops 20 ..... Lbs. B.C ..... At.....  
 3rd. Hops 20 ..... Lbs. Oregon ..... At.....  
 Let Run at 20 .....  
 Rackings

## BREW RECORD

Brew No. 198 Stag 1 Oct 46

Tun. No. 5 Malt 8900 Lbs. Can Malting C°

15 S, 15 M, Burton Salt

First Runs 17.3% Last 4.4

Into Kettle 167 Bbls. } Evap.

Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used # 8

Yeast Quality Good

Balling of Wort 12.4%

Balling of Beer 17% Racked Tue 8 Oct

Remarks:

WATER

Mashing In... 80 ..... Bbls. at 154 °F  
Underlet... 20 ..... " 210 °F  
Sparge... 131 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 237 ..... Steam 3 1/2 ..... Mins

T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 20 ..... Lbs. B.C. Kent At.....

2nd. Hops... 30 ..... Lbs. B.C. " At.....

3rd. Hops... 10 ..... Lbs. Oregon At.....

Let Run at... 20 ..... ".....

Rackings



## BREW RECORD

Brew No. 197 Stay Oct. 1/46  
Tun. No. H Malt \* 8200 Lbs. Can Malting C°  
155, 15M Buxton Salts  
First Runs 17.37 Last 3.2  
Into Kettle 167 Bbls. } Evap.  
Out of Kettle 154 Bbls. } 13 Bbls.  
Yeast Used #7  
Yeast Quality Good Sample taken  
Balling of Wort 12.5 %  
Balling of Beer 22 % Racked Mon 7 Oct  
Remarks:

WATER

Mashing In... 80 ..... Bbls. at 154 °F  
 Underlet... 20 ..... " 210 °F  
 Sparge... 131 ..... " 168 °F  
 Hop Sparge... 6 ..... " 160 °F  
 Total Water 237 ..... Steam 3 1/2 Mins

*T.H. 157*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops... 10 ..... Lbs. origons ..... At.....  
 Let Run at 20 ..... ".....  
 Rackings

## BREW RECORD

Brew No. 196 ale Mon 30 Sept

Tun. No. 3 Malt <sup>\*</sup>9000 Lbs. Car Malting C°

10.5, 10 M. Burton Salt

First Runs.....16.30..... Last.....48.....

Into Kettle.....167..... Bbls. } Evap.

Out of Kettle.....152..... } .....15..... Bbls.

Yeast Used.....#6 & #7.....

Yeast Quality.....Good.....

Balling of Wort.....12.4%.....

Balling of Beer.....1.5%..... Racked Mon 7 Oct

Remarks:

WATER

Mashing In.....*80*..... Bbls. at.....*154*..... °F  
Underlet.....*20*..... ".....*210*..... °F  
Sparge.....*131*..... ".....*168*..... °F  
Hop Sparge.....*6*..... ".....*160*..... °F  
Total Water.....*237*..... Steam.....*3 1/2*..... Mins

*T.H. 15°C*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....*30*..... Lbs. *B. C. Kent* At.....  
2nd. Hops.....*30*..... Lbs. *B. C. Kent* At.....  
3rd. Hops.....*10*..... Lbs. *Oregon* At.....  
Let Run at.....*20*.....  
Rackings

## BREW RECORD

Brew No. 195 Stag Fri 27 Sept

Tun. No. 2 Malt 8400 Lbs. Can Malting C°

155, 15 m, Burton Salts

First Runs..... 16.2 ..... Last.....

Into Kettle..... 163 ..... Bbls. } Evap.

Out of Kettle 148 ..... } 12 ..... Bbls.

Yeast Used..... # 4 .....

Yeast Quality..... Good .....

Balling of Wort..... 12.0% .....

Balling of Beer..... 1.8% ..... Racked Thurs 30 Oct

Remarks:

WATER

Mashing In.....80..... Bbls. at 154 °F  
Underlet.....20..... " 210 °F  
Sparge.....124..... " 168 °F  
Hop Sparge.....6..... " 160 °F  
Total Water 230..... Steam 3 1/2..... Mins

T.H. 156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 20 Lbs. B.C. Kent At.....  
2nd. Hops 20 Lbs. B.C. " At.....  
3rd. Hops 10 Lbs. Oregon At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 194 Stay Thurs 26 Sept

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15-5, 15 M, Buxton Salt

First Runs 16.2 Last 6.25

Into Kettle 165 Bbls. } Evap.  
Out of Kettle 149 Bbls. } 16 Bbls.

Yeast Used Clants

Yeast Quality Good

Balling of Wort 11.8%

Balling of Beer 2.2% Racked Well out 2

Remarks:

WATER

Mashing In.....80..... Bbls. at 154 °F  
 Underlet..... 20..... " 210 °F  
 Sparge..... 126..... " 168 °F  
 Hop Sparge..... 6..... " 160 °F  
 Total Water 232..... Steam 3 1/2..... Mins

T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops.....30..... Lbs. B.C. Kent At.....  
 2nd. Hops.....30..... Lbs. B.C. " At.....  
 3rd. Hops.....10..... Lbs. Oregans At.....  
 Let Run at.....20.....  
 Rackings.....



## BREW RECORD

Brew No. 193 *Stg* *Line* 26 Sept

Tun. No. 8 Malt 8400 Lbs. *Can* Malting C°

155, 157, *Buster Salts*

First Runs 16.6 Last 2.4

Into Kettle 168 Bbls. } Evap.  
Out of Kettle 150 Bbls. } 15 Bbls.

Yeast Used # 122 (132 #)

Yeast Quality *Good*

Balling of Wort 11.8%

Balling of Beer 2.1 Racked *Wed Oct 2*

Remarks:

RECORD WATER

Mashing In 82 ..... Bbls. at 154 °F  
Underlet 20 ..... " 210 °F  
Sparge 124 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T. H. 15°C

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 20 Lbs. B. P. Kent At.....  
2nd. Hops 20 Lbs. B. P. " At.....  
3rd. Hops 10 Lbs. Oregon At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 192 Stag Wed 25 Sept

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

155, 15 M, Burton Salts

First Runs. 16.7 Last 3.0

Into Kettle 165 Bbls. } Evap.

Out of Kettle 149 Bbls. } 16 Bbls.

Yeast Used. # 7

Yeast Quality. Good

Balling of Wort. 11.8%

Balling of Beer. Racked

Remarks:

BREWING RECORD  
**WATER**

Mashing In.....80..... Bbls. at..... °F  
Underlet..... 10..... "..... °F  
Sparge..... 126..... "..... °F  
Hop Sparge..... 6..... "..... °F  
Total Water 232..... Steam 2 1/2..... Mins  
*T.H.*

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 20..... Lbs. 6.2..... At.....  
2nd. Hops..... 30..... Lbs. 6.2..... At.....  
3rd. Hops..... 10..... Lbs. Regan..... At.....  
Let Run at..... 20.....  
Rackings..... 90.....

## BREW RECORD

Brew No. 191 5<sup>th</sup> Day Wed 25 Sept

Tun. No. 6 Malt 8400 Lbs. Can Malting C°

15-5, 15 M, Burton Salts

First Runs 16.7 Last 1.9

Into Kettle 164 Bbls. } Evap.  
Out of Kettle 150 Bbls. } 14 Bbls.

Yeast Used # 748

Yeast Quality Good

Balling of Wort 12.3?

Balling of Beer ..... Racked .....

Remarks:

RECORD WATER

Mashing In... 78 ..... Bbls. at 154 °F  
 Underlet... 20 ..... " 210 °F  
 Sparge... 128 ..... " 168 °F  
 Hop Sparge... 6 ..... " 160 °F  
 Total Water 23.2 ..... Steam 3 1/2 ..... Mins  
T.H. 158

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
 1st. Hops... 20 ..... Lbs. B.C. ..... At.....  
 2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops... 10 ..... Lbs. Oregon ..... At.....  
 Let Run at 20 .....  
 Rackings 90

# BREW RECORD

Brew No. 190 Lager Tue 24 Sept

Tun. No. 69870 Malt 8400 Lbs. Can Malting C°

15 S, 15 M, Better Salt

First Runs 16.9 Last 1.9

Into Kettle 172 Bbls. } Evap. 9 Bbls.  
Out of Kettle 163 Bbls. }

Yeast Used 69870 tried with wat

Yeast Quality good

Balling of Wort 10.8%

Balling of Beer ..... Racked .....

Remarks:

WATER

Mashing In... 84 ..... Bbls. at 154 °F  
 Underlet... 20 ..... " 210 °F  
 Sparge... 130 ..... " 168 °F  
 Hop Sparge... 6 ..... " 160 °F  
 Total Water 240 ..... Steam 3 1/2 Mins  
T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 20 ..... Lbs. B.C ..... At.....  
 2nd. Hops... 20 ..... Lbs. B.C ..... At.....  
 3rd. Hops... 10 ..... Lbs. Original ..... At.....  
 Let Run at 15 .....  
 Rackings



## BREW RECORD

Brew No. 189 Ale Mar 23 Sept

Tun. No. 5 Malt 88.00 Lbs. Case Malting C°

15 S, 15 M, Burton Salts

First Runs 17.19 Last 3.9

Into Kettle 165 Bbls. } Evap.  
Out of Kettle 150 Bbls. } 12 Bbls.

Yeast Used #3 & 7

Yeast Quality #3 light #7 good

Balling of Wort 12.5%

Balling of Beer ..... Racked

Remarks:

WATER

Mashing In.....80..... Bbls. at.....154..... °F  
 Underlet.....20..... ".....210..... °F  
 Sparge.....129..... ".....168..... °F  
 Hop Sparge.....6..... ".....160..... °F  
 Total Water.....234..... Steam.....3 1/2..... Mins

*T.H. 156*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops.....20..... Lbs. B.C...... At.....  
 2nd. Hops.....50..... Lbs. B.C...... At.....  
 3rd. Hops.....20..... Lbs. Oregans..... At.....  
 Let Run at.....20.....  
 Rackings.....

## BREW RECORD

Brew No. 188 Ale ..... Sept 23 .....

Tun. No. 4 ..... Malt 8800 ..... Lbs. Can ..... Malting C°

15.5, 15 M, Bunter Salts .....

First Runs..... 16.9% ..... Last..... 5.7% .....

Into Kettle..... 16.5 ..... Bbls. } Evap.

Out of Kettle..... 14.9 ..... Bbls. } 16 ..... Bbls.

Yeast Used..... # 526 .....

Yeast Quality..... Good .....

Balling of Wort..... 12.5 .....

Balling of Beer..... Racked .....

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 154 °F  
 Underlet..... 20 ..... " 210 °F  
 Sparge ..... 126 ..... " 168 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water 234 ..... Steam 3 1/2 ..... Mins  
 T. H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B.C. Knot At.....  
 2nd. Hops ..... 20 ..... Lbs. B.C. At.....  
 3rd. Hops..... 20 ..... Lbs. Oregon At.....  
 Let Run at 20 .....  
 Rackings 120

## BREW RECORD

Brew No. 187 5<sup>th</sup> Day Fri 20 Sept

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15 S, 15 M, Burton Salts

First Runs 16.5 Last 4.2

Into Kettle 16.5 Bbls. } Evap.  
Out of Kettle 15.0 Bbls. } 1.5

Yeast Used #4

Yeast Quality Good

Balling of Wort 12.0%

Balling of Beer 1.3% Racked Thurs 26 Sept

Remarks:

RECORD WATER

Mashing In 90 ..... Bbls. at 154 °F  
Underlet 20 ..... " 210 °F  
Sparge 126 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops 20 Lbs. BC Kent At.....  
2nd. Hops 30 Lbs. BC At.....  
3rd. Hops 10 Lbs. Oregon At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 186 Stay Thu 19 Sept

Tun. No. 2 Malt 8400 Lbs. Can Malting C°

15 S, 15 M. Buxton Salts

First Runs 16.8 Last 6.4

Into Kettle 165 Bbls. } Evap.  
Out of Kettle 151 Bbls. } 14 Bbls.

Yeast Used Dave's Black Horse

Yeast Quality Good

Balling of Wort 11.7%

Balling of Beer 2.3% Racked Thu 26 Sept

Remarks:

WATER

Mashing In... 80 ..... Bbls. at... 154 °F  
Underlet... 20 ..... " ..... 210 °F  
Sparge... 126 ..... " ..... 168 °F  
Hop Sparge... 6 ..... " ..... 160 °F  
Total Water... 232 ..... Steam... 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 20 ..... Lbs. B.C. ..... At.....  
2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
3rd. Hops... 10 ..... Lbs. Regens ..... At.....  
Let Run at... 20 .....  
Rackings



## BREW RECORD

Brew No. 185 2<sup>nd</sup> Day Thurs 19 Sept

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15-5, 15 M Buxton Salts

First Runs 17.27 Last 3.6

Into Kettle 165 Bbls. } Evap.

Out of Kettle 152 Bbls. } 13 Bbls.

Yeast Used Daws Blue Base

Yeast Quality Good (65<sup>th</sup>)

Balling of Wort 12.19

Balling of Beer 2.27 Racked Wed 25 Sept

Remarks:

RECORD WATER

Mashing In.....80..... Bbls. at 154 °F  
Underlet.....20..... " 210 °F  
Sparge.....126..... " 168 °F  
Hop Sparge.....6..... " 160 °F  
Total Water 232..... Steam 3 1/2..... Mins

T.H. 156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....20..... Lbs. B. C...... At.....  
2nd. Hops.....30..... Lbs. B. C...... At.....  
3rd. Hops.....10..... Lbs. Oregon..... At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 184 Stag Wed 18 Sept

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

15-5, 15 M, Burton Salts

First Runs 16.3% Last 6.4

Into Kettle 165 Bbls. } Evap.

Out of Kettle 150 Bbls. } 12 Bbls.

Yeast Used aland

Yeast Quality Good

Balling of Wort 11.6%

Balling of Beer 1.4% Racked Tue 24 Sept

Remarks:

RECORD  
**WATER**

Mashing In.....78.....Bbls. at.....154.....°F  
 Underlet.....20.....".....210.....°F  
 Sparge.....130.....".....168.....°F  
 Hop Sparge.....6.....".....160.....°F  
 Total Water.....234.....Steam.....T.H. 126.....Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
 1st. Hops.....30.....Lbs. B.C.....At.....  
 2nd. Hops.....30.....Lbs. B.C.....At.....  
 3rd. Hops.....10.....Lbs. Oryzas.....At.....  
 Let Run at.....20....."  
 Rackings

## BREW RECORD

Brew No. *193 5<sup>th</sup> day Wed 18 Sept*

Tun. No. *7* Malt *8400* Lbs. *Can* Malting C°

*12-5, 15 M, Burton Salts*

First Runs *16.8* Last *4.9*

Into Kettle *16.5* Bbls. } Evap.

Out of Kettle *15.2* Bbls. } *13* Bbls.

Yeast Used *aland*

Yeast Quality *Good*

Balling of Wort *118.9*

Balling of Beer *1.5* Racked *Tue 24 Sept*

Remarks:

*Racked high 61°*

WATER

Mashing In.....77..... Bbls. at.....154 °F  
 Underlet.....20..... ".....210 °F  
 Sparge.....129..... ".....168 °F  
 Hop Sparge.....6..... ".....160 °F  
 Total Water.....232..... Steam.....3 1/2..... Mins

*T.H. 156.*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops.....30..... Lbs. B.C...... At.....  
 2nd. Hops.....30..... Lbs. B.C...... At.....  
 3rd. Hops.....10..... Lbs. Oregon..... At.....  
 Let Run at.....20.....  
 Rackings

## BREW RECORD

Brew No. 182 5 kg Tue 17 Sept.

Tun. No. 6 Malt 8400 Lbs. Can. Malting C°

15.5, 15 M. Burton Salt.

First Runs 16.09 Last 5.59

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 152 Bbls. } 15 Bbls.

Yeast Used # 1 & # 2

Yeast Quality Good

Balling of Wort 11.4%

Balling of Beer 1.3% Racked Tue 24 Sept

Remarks:

\* Note about 1/2 Brew  
filtered through Niagara  
Cold water.

BREWERY RECORD  
**WATER**

Mashing In.....78..... Bbls. at 154 °F  
Underlet..... 20..... " 210 °F  
Sparge..... 130..... " 168 °F  
Hop Sparge..... 6..... " 160 °F  
Total Water 234..... Steam 3 1/2..... Mins  
*T. H.*

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. B.C...... At.....  
2nd. Hops.....30..... Lbs. B.C...... At.....  
3rd. Hops.....10..... Lbs. Oregans..... At.....  
Let Run at 20.....  
Rackings



## BREW RECORD

Brew No. 181 Ale Mon 16 Sept

Tun. No. 5 Malt 8800 Lbs. Can Malting C°

15-S, 15-M, Buxton Salts

First Runs..... 174 ..... Last..... 51 .....

Into Kettle..... 167 ..... Bbls. } Evap.  
Out of Kettle 152 ..... } 15 ..... Bbls.

Yeast Used..... #1 .....

Yeast Quality..... Good .....

Balling of Wort..... 12.7% .....

Balling of Beer..... 2.5 ..... Racked Mon 23 Sept

Remarks:

WATER

Mashing In. 78 ..... Bbbs. at 154 °F  
 Underlet. 20 ..... " 210 °F  
 Sparge 130 ..... " 168 °F  
 Hop Sparge. 6 ..... " 160 °F  
 Total Water. 234 ..... Steam 3 1/2 ..... Mins

T.H. 150

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops. 20 ..... Lbs. B.C. ..... At.....  
 2nd. Hops 50 ..... Lbs. B.C. ..... At.....  
 3rd. Hops. 20 ..... Lbs. Oregon ..... At.....  
 Let Run at 20.....  
 Rackings

## BREW RECORD

Brew No. 180 Ale Mon 16 Sept

Tun. No. 4 Malt 5800 Lbs. Can Malting C°

15 5, 15 M, Burton Salts

First Runs 17 15 7 Last 4 7

Into Kettle 167 Bbls. } Evap.

Out of Kettle 161 Bbls. } 16 Bbls.

Yeast Used # 6

Yeast Quality Good

Balling of Wort 12 5 7

Balling of Beer 2 0 9 Racked Mon 23 Sept

Remarks:

RECORD WATER

Mashing In.....78..... Bbls. at 154 °F  
Underlet.....70..... " 210 °F  
Sparge.....130..... " 168 °F  
Hop Sparge.....6..... " 160 °F  
Total Water 234..... Steam 3 1/2..... Mins  
T. H.

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops..... Lbs. .... At.....  
3rd. Hops..... Lbs. .... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. *179 Lager Fri 13 Sept*

Tun. No. *69170* Malt *8400* Lbs. *Can* Malting C°

*15 S, 15 M, Bunta Salt*

First Runs *167* Last *#1*

Into Kettle *172* Bbls. } Evap.  
Out of Kettle *163* Bbls. } *9* Bbls.

Yeast Used *69170*

Yeast Quality *Fair*

Balling of Wort *10.99*

Balling of Beer *1.8* Racked *Mon 23 Sept*

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 154 °F  
Underlet..... 12 ..... " 210 °F  
Sparge..... 144 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 240 ..... Steam..... 3 1/2 ..... Mins

T.H. 156.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 20 ..... Lbs. B.C. ..... At.....  
2nd. Hops..... 20 ..... Lbs. B.C. ..... At.....  
3rd. Hops..... 10 ..... Lbs. Olegans ..... At.....  
Let Run at..... 15 .....  
Rackings

## BREW RECORD

Brew No. 178 Stay Wed 11 Sept  
Tun. No. 3 Malt 8400 Lbs. Am Malting C°  
15.5, 15 M, Bunker Salt  
First Runs 17.37 Last 5.2%  
Into Kettle 165 Bbls. } Evap.  
Out of Kettle 150 Bbls. } 15  
Yeast Used # 4  
Yeast Quality Good  
Balling of Wort 11.5%  
Balling of Beer 1.25% Racked Tue 17 Sept  
Remarks:

WATER

Mashing In.....82..... Bbls. at.....154..... °F  
Underlet.....10..... ".....210..... °F  
Sparge.....132..... ".....168..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....230..... Steam.....3 1/2..... Mins

T.H. 155

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....20..... Lbs.....B.C...... At.....  
2nd. Hops.....30..... Lbs.....B.C...... At.....  
3rd. Hops.....10..... Lbs.....Regens...... At.....  
Let Run at.....20.....  
Rackings



## BREW RECORD

Brew No. 177 Stag See 10 Sept

Tun. No. 2 Malt 8400 Lbs. Can Malting C°

155, 15 M B into Salts

First Runs 16.8 Last 3.6

Into Kettle 165 Bbls. } Evap.

Out of Kettle 150 Bbls. } 15 Bbls.

Yeast Used # 4

Yeast Quality Good

Balling of Wort 12.15%

Balling of Beer 1.5% Racked Nov 16 Sept

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 154 ..... °F  
Underlet..... 8 ..... " 210 ..... °F  
Sparge..... 138 ..... " 168 ..... °F  
Hop Sparge..... 5 ..... " 160 ..... °F  
Total Water 230 ..... Steam ~~4~~ 4 ..... Mins

T.H. 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C ..... At.....

2nd. Hops..... 30 ..... Lbs. B.C ..... At.....

3rd. Hops..... 10 ..... Lbs. *Meyers* ..... At.....

Let Run at 20.....

Rackings

## BREW RECORD

Brew No. 176 Stag Run 10 Sept

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

155, 15 M, Burton Salt

First Runs 18.5 Last 4.3

Into Kettle 165 Bbls. } Evap.

Out of Kettle 151 Bbls. } 14 Bbls.

Yeast Used #.5

Yeast Quality Good

Balling of Wort 12.0%

Balling of Beer 19.5% Racked Mon 16 Sept

Remarks:

### WATER

Mashing In.....76..... Bbls. at.....154..... °F  
Underlet.....8..... ".....210..... °F  
Sparge.....140..... ".....168..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....230..... Steam.....3 1/2..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs.....B. C...... At.....  
2nd. Hops.....30..... Lbs.....B. C...... At.....  
3rd. Hops.....10..... Lbs.....Mg. ans..... At.....  
Let Run at.....20.....  
Rackings

## BREW RECORD

Brew No. 175 ale Mon 9 Sept

Tun. No. 6 Malt 8800 Lbs. Can Malting C°

15-5, 15 M, Burton Salts

First Runs 17.35 Last .....

Into Kettle 169 Bbls. } Evap.

Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used Olands

Yeast Quality Good

Balling of Wort 12.3%

Balling of Beer 1.6% Racked Mon 16 Sept

Remarks:

## WATER

Mashing In..... 96 ..... Bbls. at..... 154 ..... °F  
Underlet..... 16 ..... "..... 210 ..... °F  
Sparge..... 125 ..... "..... 168 ..... °F  
Hop Sparge..... 6 ..... "..... 160 ..... °F  
Total Water 234 ..... Steam 4 1/2 ..... Mins

T.H. 154

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 20 ..... Lbs. 6.2 ..... At.....

2nd. Hops..... 20 ..... Lbs. 6.2 ..... At.....

3rd. Hops..... 20 ..... Lbs. 6.2 ..... At.....

Let Run at..... 20 ..... ".....

Rackings

## BREW RECORD

Brew No. *174 Stag Fri 6 Sept*

Tun. No. *5* Malt *8400* Lbs. *Can* Malting C°

*15 S, 15 M, Buxton Salts*

First Runs *17.3* Last *5.9*

Into Kettle *167* Bbls. } Evap.  
Out of Kettle *152* Bbls. } *15* Bbls.

Yeast Used *Walsby's New Yeast*

Yeast Quality *Good.*

Balling of Wort *11.6%*

Balling of Beer *2.3%* Racked *Thurs 12 Sept*

Remarks:

WATER

Mashing In... 22 ..... Bbls. at... 154 ..... °F  
Underlet... 16 ..... " 210 ..... °F  
Sparge... 128 ..... " 168 ..... °F  
Hop Sparge... 6 ..... " 160 ..... °F  
Total Water... 232 ..... Steam... 3 1/2 - 4 ..... Mins

T. #. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C. .... At.....  
2nd. Hops... 20 ..... Lbs. B.C. .... At.....  
3rd. Hops... 10 ..... Lbs. *Mycos* ..... At.....  
Let Run at... 20 .....  
Rackings



## BREW RECORD

Brew No. 173 ale Fri 6 Sept

Tun. No. 4 Malt 8800 Lbs. Can Malting C°

155, 15 M, Burton Salts

First Runs 172 Last 56

Into Kettle <sup>\*</sup>167 Bbls. } Evap.  
Out of Kettle 151 Bbls. } 16 Bbls.

Yeast Used Molson's New Yeast

Yeast Quality Good

Balling of Wort 12.5%

Balling of Beer 24% Racked Fri 13 Sept

Remarks:

WATER

Mashing In.....82..... Bbls. at 154 °F  
Underlet.....16..... " 210 °F  
Sparge.....128..... " 168 °F  
Hop Sparge.....6..... " 160 °F  
Total Water 232..... Steam 3 1/2..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30..... Lbs. B. C. At.....

2nd. Hops.....50..... Lbs. B. C. At.....

3rd. Hops.....20..... Lbs. Oregon At.....

Let Run at 20.....

Rackings

## BREW RECORD

Brew No. *172 Lager Wed 4 Sept*

Tun. No. *69x70* Malt *8400* Lbs. *one* Malting C°

*155, 15 M, Burton Salts*

First Runs *172* Last *44*

Into Kettle *175* Bbls. } Evap.  
Out of Kettle *167* Bbls. } *8* Bbls.

Yeast Used *69x70 treated*

Yeast Quality *Fair*

Balling of Wort *10.8%*

Balling of Beer *1.9%* Racked *Fri 13 Sept*

Remarks:

**WATER**

Mashing In..... Bbls. at..... °F  
Underlet..... “..... °F  
Sparge..... “..... °F  
Hop Sparge..... “..... °F  
Total Water..... Steam..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops..... Lbs. .... At.....  
3rd. Hops..... Lbs. .... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 171 5 tag Luc 3 Sept.

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

155, 15 M. Bunter Salts.

First Runs 172 Last 36

Into Kettle 169 Bbls. } Evap.

Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used # 4

Yeast Quality Fair Treated

Balling of Wort 10.75%

Balling of Beer 2.05 Racked Mon 9 Sept

Remarks:

## WATER

Mashing In.....80..... Bbls. at.....154..... °F  
Underlet.....16..... ".....210..... °F  
Sparge.....132..... ".....168..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....234..... Steam.....3 1/2..... Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30..... Lbs. ....B.C...... At.....

2nd. Hops.....30..... Lbs. ....B.C...... At.....

3rd. Hops.....10..... Lbs. ....Olegans..... At.....

Let Run at.....20..... ".....

Rackings

## BREW RECORD

Brew No. *170 ale Tue 3 Sept*

Tun. No. *2* Malt *2900* Lbs. *can* Malting C°

*155, 15 M, Burton Salt*

First Runs *16.6* Last *2.6*

Into Kettle *16.9* Bbls. } Evap.

Out of Kettle *15.3* Bbls. } *16* Bbls.

Yeast Used *#6*

Yeast Quality *Fine*

Balling of Wort *11.75%*

Balling of Beer *1.6%* Racked *Mon 9 Sept*

Remarks:

WATER

Mashing In..... 81 ..... Bbls. at 154 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 131 ..... " 168 °F  
Hop Sparge..... 0 ..... " 160 °F  
Total Water 234 ..... Steam 2 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B. C. At.....

2nd. Hops..... 50 ..... Lbs. B. C. At.....

3rd. Hops..... 20 ..... Lbs. Oregon. At.....

Let Run at 20.....

Rackings



## BREW RECORD

Brew No. 169 Stay Wed 28 Aug

Tun. No. 171 Malt 8400 Lbs. Can Malting C°

155, 15 M, Bunter Salt

First Runs 16.2 Last .....

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 15.4 Bbls. } 15 Bbls.

Yeast Used # 8 - 161

Yeast Quality Good

Balling of Wort 12.2%

Balling of Beer 1.75% Racked Wed 4 Sept

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 154 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 132 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B. C. At.....

2nd. Hops..... 30 ..... Lbs. B. C. At.....

3rd. Hops..... 10 ..... Lbs. *W. Lyons* At.....

Let Run at 20.....

Rackings

## BREW RECORD

Brew No. 168 5<sup>th</sup> Day Tue 27 Aug

Tun. No. 6 Malt 8400 Lbs. Am. Malting C°

155, 15 M, Burton Salt

First Runs 179 Last #7

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used #7-160

Yeast Quality Good

Balling of Wort 12.8%

Balling of Beer 1.9% Racked Tue 3 Sept

Remarks:

## WATER

Mashing In... 88 ..... Bbls. at... 154 °F  
Underlet... 16 ..... " 210 °F  
Sparge... 124 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

*T.H. 15-6*  
**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C. ..... At.....  
2nd. Hops... 30 ..... Lbs. B.C. ..... At.....  
3rd. Hops... 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 167 Stay June 27 Aug

Tun. No. 5 Malt 8400 Lbs. Can Malting C°

15.5, 15 M, Bunker Salt

First Runs 17.4 Last 2.3

Into Kettle 16.9 Bbls. } Evap.

Out of Kettle 15.5 } 14 Bbls.

Yeast Used # 2 - 163

Yeast Quality Good

Balling of Wort 12.3%

Balling of Beer 1.9% Racked June 3 Sept

Remarks:

WATER

Mashing In.....80.....Bbls. at.....154.....°F  
Underlet.....16.....“.....210.....°F  
Sparge.....132.....“.....168.....°F  
Hop Sparge.....16.....“.....160.....°F  
Total Water.....234.....Steam.....3 1/2.....Mins

T.H.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30.....Lbs.....B.C.....At.....

2nd. Hops.....30.....Lbs.....B.C.....At.....

3rd. Hops.....10.....Lbs.....Olyons.....At.....

Let Run at.....20.....

Rackings

## BREW RECORD

Brew No. 166 Ale Mon 26 Aug

Tun. No. 4 Malt 8800 Lbs. Low Malting C°

153, 15 M, Bunker Salts

First Runs 174 Last

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used # 6-159

Yeast Quality Good

Balling of Wort 13.05%

Balling of Beer 2.2% Racked Mon 2 Sept

Remarks:

WATER

Mashing In.....82..... Bbls. at 154 °F  
Underlet.....14..... " 210 °F  
Sparge.....130..... " 168 °F  
Hop Sparge.....6..... " 160 °F  
Total Water 234..... Steam 2 1/2..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30..... Lbs. B.C..... At.....

2nd. Hops.....50..... Lbs. B.C..... At.....

3rd. Hops.....20..... Lbs. ~~Olegos~~..... At.....

Let Run at 20.....

Rackings



## BREW RECORD

Brew No. 165 ale Mon 26 Aug

Tun. No. 3 Malt 8800 Lbs. Can Malting C°

15-5, 15 M. Burton Salt

First Runs 16-9 Last

Into Kettle 169 Bbls. } Evap.

Out of Kettle 153 Bbls. } 16 Bbls.

Yeast Used #5 - 108

Yeast Quality Good

Balling of Wort 12.65?

Balling of Beer 1.65? Racked Mon 2 Sept

Remarks:

WATER

Mashing In..... 86 ..... Bbls. at 154 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 124 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 50 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. *164* *Lager* *Fri 23 August*

Tun. No. *69470* Malt *9400* Lbs. *Can* Malting C°

*15 5, 15 M, Buxton Salt*

First Runs *171* Last *26*

Into Kettle *175* Bbls. } Evap.

Out of Kettle *166* Bbls. } *9* Bbls.

Yeast Used *69470* *150 #*

Yeast Quality *Good*

Balling of Wort *11.45%*

Balling of Beer *2.0* Racked *Tue 3 Aug*

Remarks:

## WATER

Mashing In... 82 ..... Bbls. at... 154 °F  
Underlet... 16 ..... " 210 °F  
Sparge... 140 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 244 ..... Steam 3 1/2 ..... Mins

T.H.

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 20 ..... Lbs. B.C. ..... At.....

2nd. Hops... 20 ..... Lbs. B.C. ..... At.....

3rd. Hops... 10 ..... Lbs. B.C. ..... At.....

Let Run at... 15 ..... minutes.....

Rackings

## BREW RECORD

Brew No. 163 Stop Wed 21 Aug

Tun. No. 2 Malt 8400 Lbs. Can Malting C°

15 2, 15 M, Burton Salts

First Runs 17.5 Last 3.8

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used # 4

Yeast Quality Fair

Balling of Wort 12.2?

Balling of Beer 1.7 Racked Wed 22 Aug

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at..... 157 ..... °F  
 Underlet..... 16 ..... "..... 210 ..... °F  
 Sparge..... 130 ..... "..... 168 ..... °F  
 Hop Sparge..... 6 ..... "..... 160 ..... °F  
 Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 20 ..... Lbs. B.C. .... At.....

2nd. Hops..... 20 ..... Lbs. B.C. .... At.....

3rd. Hops..... 10 ..... Lbs. Oregon ..... At.....

Let Run at..... 20 ..... "

Rackings

7

## BREW RECORD

Brew No. *Brew 162 Stag Wild 21 Aug*

Tun. No. *1* Malt *8400* Lbs. *Can* Malting C°

*155, 15 M, Buxton Salts*

First Runs *17.1* Last *3.5*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *155* Bbls. } *14* Bbls.

Yeast Used *# 3 - 156*

Yeast Quality *Fine*

Balling of Wort *12.3%*

Balling of Beer *1.7* Racked *Jan 27 Aug*

Remarks:

WATER

Mashing In.....82..... Bbls. at.....154.....°F  
Underlet.....16..... ".....210.....°F  
Sparge.....130..... ".....168.....°F  
Hop Sparge.....5..... ".....160.....°F  
Total Water.....234..... Steam.....3 1/2..... Mins

T.H. 150

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30..... Lbs. B.C..... At.....

2nd. Hops.....30..... Lbs. B.C..... At.....

3rd. Hops.....10..... Lbs. *Wigams*..... At.....

Let Run at.....20.....

Rackings



## BREW RECORD

Brew No. 161 5tag June 20 Aug

Tun. No. 8 Malt 8400 Lbs. can Malting C°

155, 15 M, Buxton Salts.

First Runs 172 Last 2.7

Into Kettle 169 Bbls. } Evap.

Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used #2-155

Yeast Quality Good

Balling of Wort 124.7

Balling of Beer 1.95 Racked June 27 Aug

Remarks:

WATER

Mashing In 82 ..... Bbls. at 154 °F  
 Underlet 15 ..... " 210 °F  
 Sparge 130 ..... " 168 °F  
 Hop Sparge 6 ..... " 160 °F  
 Total Water 234 ..... Steam 3 1/2 Mins

T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops 30 ..... Lbs. B.C. ..... At.....  
 3rd. Hops 10 ..... Lbs. Meyers ..... At.....  
 Let Run at 20 .....  
 Rackings

## BREW RECORD

Brew No. 160 5 tag Tue 20 Aug

Tun. No. 7 Malt 8400 Lbs. Can Malting C°  
155, 15 M, Bunter Salts.

First Runs 16.8 Last 5.3

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 15.4 } 15 Bbls.

Yeast Used #7 - 151 treated

Yeast Quality Fair very dark

Balling of Wort 11.9%

Balling of Beer 1.95 Racked Tue 27 Aug

Remarks:

WATER

Mashing In 8 1/2 ..... Bbls. at 154 °F  
 Underlet 16 ..... " 210 °F  
 Sparge 126 ..... " 168 °F  
 Hop Sparge 6 ..... " 160 °F  
 Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 ..... Lbs. B.C ..... At.....

2nd. Hops 30 ..... Lbs. B.C ..... At.....

3rd. Hops 10 ..... Lbs. Alpino ..... At.....

Let Run at 20 ..... ".....

Rackings

## BREW RECORD

Brew No. 159 Stag Mon 19 Aug

Tun. No. 6 Malt 8400 Lbs. Can Malting C°

15-5, 15-M, Buster Salts.

First Runs 16.7 Last 4.7

Into Kettle 169 Bbls. } Evap.

Out of Kettle 13 Bbls. } 16 Bbls.

Yeast Used #1 - 142

Yeast Quality Good

Balling of Wort 12.17

Balling of Beer 1.77 Racked Mon 26 Aug

Remarks:

### WATER

Mashing In.....84..... Bbls. at.....154..... °F  
Underlet.....16..... ".....210..... °F  
Sparge.....128..... ".....168..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....234..... Steam.....2 1/2..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. ....B.C...... At.....  
2nd. Hops.....30..... Lbs. ....B.C...... At.....  
3rd. Hops.....10..... Lbs. ....Older..... At.....  
Let Run at.....20.....  
Rackings

## BREW RECORD

Brew No. *158* <sup>*ale*</sup> ~~*574*~~ *Mon* 19 *Aug*

Tun. No. *5* Malt *8800* Lbs. *Can* Malting C°

*15.5, 15.7, Buster Salts*

First Runs *16.8* Last *5.2*

Into Kettle *16.9* Bbls. } Evap.  
Out of Kettle *15.3* Bbls. } *1.6* Bbls.

Yeast Used *# 8 - 152 144*

Yeast Quality *Good*

Balling of Wort *12.77*

Balling of Beer *1.97* Racked *Mon 26 Aug*

Remarks:

WATER

Mashing In 86 ..... Bbls. at 154 °F  
Underlet 16 ..... " 210 °F  
Sparge 126 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 ..... Lbs. B.C. ..... At.....

2nd. Hops 20 ..... Lbs. B.C. ..... At.....

3rd. Hops 20 ..... Lbs. Oly. ss ..... At.....

Let Run at 20 .....

Rackings



# BREW RECORD

Brew No. ~~407~~ <sup>408</sup> 5 tag Fri 16 Aug

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

15 2, 15 M, Burton Salts

First Runs 163 Last 50

Into Kettle 169 Bbls. } Evap. 10  
Out of Kettle 153 Bbls. } 16 Bbls.

Yeast Used # 6 treated

Yeast Quality Good

Balling of Wort 12.0%

Balling of Beer 2.7 Racked Thurs 22 Aug

Remarks:

WATER

Mashing In 82 ..... Bbls. at 107 °F  
Underlet 16 ..... " 210 °F  
Sparge 130 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 5 1/2 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C.'s At.....  
2nd. Hops 30 Lbs. B.C.'s At.....  
3rd. Hops 10 Lbs. Meyers At.....  
Let Run at 20 ..... "  
Rackings

## BREW RECORD

Brew No. *756* *Alc* *Fri* *16 Aug*

Tun. No. *3* Malt *8800* Lbs. *Can* Malting C°

*155, 15 M, Bunter Salts*

First Runs *16.5* Last *4.0*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *155* Bbls. } *14* Bbls.

Yeast Used *# 528* *Treated*

Yeast Quality *Fair*

Balling of Wort *12.4%*

Balling of Beer *2.0* Racked *Thurs 22 Aug*

Remarks:

WATER

Mashing In 84 ..... Bbls. at 154 °F  
Underlet 14 ..... " 210 °F  
Sparge 128 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

V. #. 1376

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B. L. ..... At.....  
2nd. Hops 50 ..... Lbs. B. L. ..... At.....  
3rd. Hops 20 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings 120

# BREW RECORD

Brew No. 155 5<sup>th</sup> Day Thurs 15 Aug

Tun. No. 2 Malt 8400 Lbs. Can Malting C°

15.2 15 M, Buster Salt

First Runs ~~16.7~~ 17.3 Last 2.8

Into Kettle 16.9 Bbls. } Evap. ✓  
Out of Kettle ✓ Bbls.

Yeast Used # 5 - 149 treated

Yeast Quality Good

Balling of Wort 12.7%

Balling of Beer 2.65 Racked Wed 21 Aug

Remarks:

6

WATER

Mashing In 86 ..... Bbls. at 154 °F  
Underlet 16 ..... " 210 °F  
Sparge 126 ..... " 168 °F  
Hop Sparge 9 ..... " 160 °F  
Total Water 234 ..... Steam 4 1/2 Mins  
T.H. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C. ..... At.....  
2nd. Hops 30 ..... Lbs. B.C. ..... At.....  
3rd. Hops 10 ..... Lbs. Oregans. ..... At.....  
Let Run at 20 .....  
Rackings 90

## BREW RECORD

Brew No. 754 Stag Thu 15 Aug.

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15 S, 15 M, Buxton Salts

First Runs 16.7 Last

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 153 Bbls. } 16 Bbls.

Yeast Used # 244 - 146-148

Yeast Quality Good

Balling of Wort 12.0%

Balling of Beer 1.7 Racked Wed 21 Aug

Remarks:





## BREW RECORD

Brew No. 153 Pager Aug. 14/46

Tun. No. 6970 Malt 8400 Lbs. Can Malting C°

15.5; 15 M. Burton Salt.

First Runs 17.27 Last 2.77

Into Kettle <u>* 181</u> Bbls. }	Evap.
Out of Kettle <u>177</u> Bbls. }	<u>4</u> Bbls.

Yeast Used Land.

Yeast Quality Good

Balling of Wort 11.35%

Balling of Beer 2.5 Racked Fri 23 Aug

Remarks:

Hop sparge - 2 bbls..

\* Misunderstanding over amt. of  
kettle make-up.

WATER

Mashing In 84 ..... Bbls. at 154 °F  
 Underlet 16 ..... " 210 °F  
 Sparge 144 ..... " 168 °F  
 Hop Sparge 2 ..... " 160 °F  
 Total Water 250 ..... Steam 3 1/2 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 20 ..... Lbs. B.C. ..... At.....

2nd. Hops 20 ..... Lbs. B.C. ..... At.....

3rd. Hops 10 ..... Lbs. origins ..... At.....

Let Run at 15 .....

Rackings

*chip  
- 7 min.*

*yeast.  
But.*

# BREW RECORD

Brew No. 152 *5 tag* *June 13 Aug*

Tun. No. 8 Malt 8400 Lbs. *Case* Malting C°

*15.5, 15m, Burton Salt*

First Runs *168* Last *43*

Into Kettle *169* Bbls. } Evap. }  
Out of Kettle ..... Bbls.

Yeast Used *# 1 & 2 - 145 - 146*

Yeast Quality *Good*

Balling of Wort *12.19%*

Balling of Beer *23* Racked *Mon 19 Aug*

Remarks:

## WATER

Mashing In.....84..... Bbls. at.....154..... °F  
Underlet.....14..... ".....210..... °F  
Sparge.....128..... ".....168..... °F  
Hop Sparge.....4..... ".....160..... °F  
Total Water.....234..... Steam.....2 1/2..... Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30..... Lbs.....B.C...... At.....

2nd. Hops.....30..... Lbs.....B.C...... At.....

3rd. Hops.....10..... Lbs.....Oregon..... At.....

Let Run at.....70.....

Rackings

## BREW RECORD

Brew No. 151 ale Thu 13 Aug

Tun. No. 7 Malt 8800 Lbs. low Malting C°

15.2, 15.11, Buster Salt

First Runs 16.4 Last 3.4

Into Kettle 169 Bbls. } Evap.

Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used # 841 - 144 - 145

Yeast Quality Good

Balling of Wort 12.9%

Balling of Beer 2.85% Racked Apr 19 Aug

Remarks:

WATER

Mashing In 86 Bbls. at 154 °F  
Underlet 16 " 210 °F  
Sparge 126 " 168 °F  
Hop Sparge 4 " 160 °F  
Total Water 234 Steam 3 1/2 Mins

T.T. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 Lbs. B. C. At.....

2nd. Hops 50 Lbs. B. C. At.....

3rd. Hops 20 Lbs. Wigmore At.....

Let Run at 20.....

Rackings

## BREW RECORD

Brew No. 150 Stop Fri 9 Aug

Tun. No. 6 Malt 8400 Lbs. Can Malting C°

15.5, 12 M, Burton Salts

First Runs 17.8 Last 4.0

Into Kettle 169 Bbls. } Evap. 16 Bbls.

Out of Kettle 153 Bbls. }

Yeast Used # 7-143

Yeast Quality Good

Balling of Wort 12.9?

Balling of Beer 1.95? Racked Fri 17 Aug

Remarks:

WATER

Mashing In.....86..... Bbls. at.....154.....°F  
Underlet.....14..... ".....210.....°F  
Sparge.....126..... ".....168.....°F  
Hop Sparge.....6..... ".....160.....°F  
Total Water.....234..... Steam.....4..... Mins

J.H. 156°

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. B.C..... At.....  
2nd. Hops.....30..... Lbs. B.C..... At.....  
3rd. Hops.....10..... Lbs. *origins*..... At.....  
Let Run at.....20..... ".....  
Rackings



## BREW RECORD

Brew No. 749 5 day Fri 9 Aug

Tun. No. 5 Malt 8400 Lbs. can Malting C°

15.2, 15 M, Buster Salt

First Runs 17.3 Last 3.9

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 1.55 } 14 Bbls.

Yeast Used #7-143

Yeast Quality Good

Balling of Wort 12.55%

Balling of Beer 1.97 Racked Thu 15 Aug

Remarks:

WATER

Mashing In... 82 ..... Bbls. at 154 °F  
Underlet... 16 ..... " 210 °F  
Sparge... 130 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 4 Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at..... }  
1st. Hops... 30 ..... Lbs. B.C. } At.....  
2nd. Hops... 30 ..... Lbs. B.C. } At.....  
3rd. Hops... 10 ..... Lbs. Oregon } At.....  
Let Run at 20 ..... " }  
Rackings

## BREW RECORD

Brew No. 748 Stag Thurs 8 Aug 46

Tun. No. H Malt 8400 Lbs. Can Malting C°

15.8 15.94 Burton salt

First Runs 17.3% Last 5.6

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 15.6 Bbls. } 13 Bbls.

Yeast Used #3 - 133

Yeast Quality Fine treated

Balling of Wort 12.1%

Balling of Beer 2.4 Racked Wed 14 Aug

Remarks:

WATER

Mashing In..... 88 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 124 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam 4 ..... Mins

TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.L ..... At.....

2nd. Hops..... 30 ..... Lbs. B.L ..... At.....

3rd. Hops..... 10 ..... Lbs. Olegans ..... At.....

Let Run at 20 ..... " .....

Rackings

## BREW RECORD

Brew No. *147* *Slag* *Wed 7 August*

Tun. No. *3* Malt *8400* Lbs. *Can* Malting C°

*155, 155, Buxton Salts*

First Runs *17.8* Last *4.3*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *155* Bbls. } *14* Bbls.

Yeast Used *# 2 - 140*

Yeast Quality *Fair treated*

Balling of Wort *121%*

Balling of Beer *25%* Racked *Wed 14 Aug*

Remarks:



## BREW RECORD

Brew No. 746 5 tag Wed 7 August

Tun. No. 2 Malt 8400 Lbs. low Malting C°

15.5, 15.7, Burth Salt

First Runs 17.8 Last 2.5

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 154 1/2 Bbls. } 15 1/2 Bbls.

Yeast Used # 6 & # 2 - 139 & 140

Yeast Quality # 6 Fair # 2 Good Sealed

Balling of Wort 12.6%

Balling of Beer 27.5% Racked Wed 14 Aug

Remarks:

WATER

Mashing In..... 83 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 129 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops... 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings



## BREW RECORD

Brew No. 745 Stag June 6 August

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

12.5, 15 M, Burton Salt

First Runs 18.2 Last 5.2

Into Kettle 169 Bbls. } Evap. 16 Bbls.  
Out of Kettle 153 Bbls. }

Yeast Used # 62 #4 - 139-142

Yeast Quality Fair - treated

Balling of Wort 12.2?

Balling of Beer 2.8? Racked June 13 Aug

Remarks:

## WATER

Mashing In 86 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 126 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3/4 Mins

T.H. 156

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C.'s ..... At.....  
2nd. Hops 30 ..... Lbs. B.C.'s ..... At.....  
3rd. Hops 10 ..... Lbs. Wyeons ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 144 ale June 6 August

Tun. No. 8 Malt 8800 Lbs. Can Malting C°

155, 15 M, Bunker Salts

First Runs 18.3 Last 3.8

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used #8 - 137

Yeast Quality Fine - Treated

Balling of Wort 13.0%

Balling of Beer 2.45% Racked Apr. 12 Aug

Remarks:

## WATER

Mashing In..... 84 ..... Bbls. at 152 ..... °F  
Underlet..... 14 ..... " 210 ..... °F  
Sparge..... 128 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops .. 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 143 ale Mon 5 Aug

Tun. No. 7 Malt 8800 Lbs. can Malting C°

15.5, 18 m, Bunt's Salts

First Runs 17.6 Last 3.6

Into Kettle 169 Bbls. } Evap.

Out of Kettle 123 Bbls. } 16 Bbls.

Yeast Used #7 - 134

Yeast Quality Fair - treated

Balling of Wort 12.3%

Balling of Beer 2.1% Racked Mon 12 Aug

Remarks:

WATER

Mashing In 78 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 134 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 ..... Lbs. B.C. ..... At.....

2nd. Hops 20 ..... Lbs. B.C. ..... At.....

3rd. Hops 20 ..... Lbs. Olegans ..... At.....

Let Run at 20 .....  
2

Rackings

## BREW RECORD

Brew No. 142 5 tag Thu 1 August,

Tun. No. 4 Malt 8700 Lbs. Can Malting C°

155, 150, Bunt Salts

First Runs 167 Last 35

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used #5 Brew 135

Yeast Quality Good.

Balling of Wort 122%

Balling of Beer 2.1 Racked Wed 7 Aug

Remarks:

WATER

Mashing In 76 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 136 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 158  
QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C ..... At.....  
2nd. Hops 30 ..... Lbs. B.C ..... At.....  
3rd. Hops 10 ..... Lbs. oregans ..... At.....  
Let Run at 20 ..... "  
Rackings



## BREW RECORD

Brew No. 541 5 tap Thu 1 Aug

Tun. No. 3 Malt 8400 Lbs. Am Malting C°

15.5, 15 M Buxton Salts

First Runs 18.1 Last 2.7

Into Kettle 169 Bbls. } Evap.

Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used # 344 Brew 1334 134

Yeast Quality Good

Balling of Wort 12.6%

Balling of Beer 2.05% Racked Wed 7 Aug

Remarks:

WATER

Mashing In 82 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 130 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins  
T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. 6.0 ..... At.....  
2nd. Hops 30 ..... Lbs. 6.0 ..... At.....  
3rd. Hops 10 ..... Lbs. 0.500 ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 240 Stay Wed 31 Aug

Tun. No. 42 Malt 8400 Lbs. Can Malting C°

15.5 15 M, Bunter Salt

First Runs 17.3 Last last

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 154 Bbls. } 12 Bbls.

Yeast Used #3 Brew 133

Yeast Quality Good

Balling of Wort 12.8%

Balling of Beer 2.5% Racked Wed 7 Aug

Remarks:

### WATER

Mashing In 76 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 136 ..... " 168 °F  
Hop Sparge 9 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins

T.H. 156

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 ..... Lbs. B.L. ..... At.....

2nd. Hops 30 ..... Lbs. B.L. ..... At.....

3rd. Hops 10 ..... Lbs. Orange ..... At.....

Let Run at 20 .....

Rackings

## BREW RECORD

Brew No. 739 Stag Wed 31 July

Tun. No. 6 Malt 8400 Lbs. Am Malting C°

15.5, 15 M, Burton Salt

First Runs 17.95 Last 2.6

Into Kettle 16.9 Bbls. } Evap.

Out of Kettle 15.7 Bbls. } 12 Bbls.

Yeast Used 42 Brew 132

Yeast Quality Good

Balling of Wort 12.6%

Balling of Beer 2.6% Racked Tue 6 Aug

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 130 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156 160

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C ..... At.....

2nd. Hops..... 30 ..... Lbs. B.C ..... At.....

3rd. Hops..... 10 ..... Lbs. Oregon ..... At.....

Let Run at 20 .....  
7:15 - 1

Rackings

## BREW RECORD

Brew No. *138* *Stay Tue 30 July*

Tun. No. *#1* Malt *8400* Lbs. *Can* Malting C°

*15 S, 15 M, Burton Salt*

First Runs *179* Last *34*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *156* Bbls. } *13* Bbls.

Yeast Used *#6 Brew 129*

Yeast Quality *Good* *Scouted*

Balling of Wort *12.4%*

Balling of Beer *2.85%* Racked *Tue 6 August*

Remarks:

### WATER

Mashing In..... 76 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 136 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water. 234 ..... Steam 3 1/2 ..... Mins

T.A. 158

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C.'s ..... At.....

2nd. Hops..... 30 ..... Lbs. B.C.'s ..... At.....

3rd. Hops..... 10 ..... Lbs. Olegans ..... At.....

Let Run at..... 20 ..... ".....

Rackings



## BREW RECORD

Brew No. 137 Ale Mon 29 July

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

155, 15 M, Burton Salt

First Runs 18.1 Last last

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 15.7 Bbls. } 12 Bbls.

Yeast Used # 4 Brew 130

Yeast Quality Good

Balling of Wort 130.2

Balling of Beer 29.2 Racked Mon 29 July

Remarks:

WATER

Mashing In 75 Bbls. at <sup>N.B.</sup> ~~156~~ 156 °F  
Underlet 16 " 210 °F  
Sparge 137 " 168 °F  
Hop Sparge 6 " 160 °F  
Total Water 234 Steam 3 Mins  
T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.L At.....  
2nd. Hops 50 Lbs. B.C At.....  
3rd. Hops 20 Lbs. origins At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 136 Ale Mon 29 July

Tun. No. 7 Malt 8800 Lbs. Can. Malting C°

155, 15 M, 10 into Salt

First Runs 180 Last 27

Into Kettle 769 Bbls. } Evap.

Out of Kettle 155 } 14 Bbls.

Yeast Used # 8 Brew 128

Yeast Quality Good

Balling of Wort 13.0 2

Balling of Beer 3.27 Racked Mon 5 Aug

Remarks:

WATER

Mashing In 76 Bbls. at 152 °F  
Underlet 16 " 210 °F  
Sparge 136 " 168 °F  
Hop Sparge 6 " 160 °F  
Total Water 234 Steam 4 Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C At.....  
2nd. Hops 50 Lbs. B.C At.....  
3rd. Hops 20 Lbs. Orleans At.....  
Let Run at 20.....  
Rackings

## BREW RECORD

Brew No. 735 Stop Fri 26 July

Tun. No. 5 Malt 8400 Lbs. Can Malting C°

15.5, 15 M, Basta Salt

First Runs 177 Last 43

Into Kettle 169 Bbls. } Evap.

Out of Kettle 156 } 13 Bbls.

Yeast Used #7 Brew 127

Yeast Quality Good

Balling of Wort 12.42

Balling of Beer 1.97 Racked Thurs 1 Aug

Remarks:

WATER

Mashing In..... 76 ..... Bbls. at 152 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 136 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.#.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B-C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B-C ..... At.....  
3rd. Hops..... 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. *5134* *5 tag* *Fri 26 July*

Tun. No. *4* Malt *8400* Lbs. *com* Malting C°

*152, 15M, Brew & Salt*

First Runs *18.1* Last *3.3*

Into Kettle *16.9* Bbls. } Evap.  
Out of Kettle *15.6* Bbls. } *13* Bbls.

Yeast Used *#7 Brew 127*

Yeast Quality *Good - very light*

Balling of Wort *12.52*

Balling of Beer *1.95* Racked *Thurs 1 August*

Remarks:

WATER

Mashing In..... 77 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 135 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins  
T.H. 160

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops..... 30 ..... Lbs. B.C ..... At.....  
3rd. Hops..... 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 ..... 7.5 .....  
Rackings



## BREW RECORD

Brew No. 133 *5<sup>th</sup> day Thu 25 July*

Tun. No. 3 Malt 8400 Lbs. Am Malting C°

155, 15 M, Bunt & Sact.

First Runs 16.8 Last 3.3

Into Kettle 169 Bbls. } Evap. }  
Out of Kettle 156 Bbls. } 13 Bbls. }

Yeast Used # # 445 Brew 125 & 126

Yeast Quality Fair

Balling of Wort 12.3%

Balling of Beer 2.6 Racked Thu 1 August

Remarks:

WATER

Mashing In 78 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 134 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins  
T.H. 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops: 30 ..... Lbs. B.C. ..... At.....  
2nd. Hops 30 ..... Lbs. B.C. ..... At.....  
3rd. Hops 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. *132 Stag* *Thurs 25 July*

Tun. No. *2* Malt *8400* Lbs. *Can* Malting C°

*155, 15 M, Burton salts*

First Runs *18.5* Last *2.9*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *156* Bbls. } *13* Bbls.

Yeast Used *#1 & #4 Dm 125 & 124*

Yeast Quality *Fair*

Balling of Wort *12.42*

Balling of Beer *1.82* Racked *Thurs 1 August*

Remarks:

WATER

Mashing In..... 79 ..... Bbls. at 152 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 133 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B-C ..... At.....

2nd. Hops..... 30 ..... Lbs. B-C ..... At.....

3rd. Hops..... 10 ..... Lbs. Pellets ..... At.....

Let Run at 20.....

Rackings

## BREW RECORD

Brew No. 9131 Lager Wed 24 July

Tun. No. 69870 Malt 8400 Lbs. Can Malting C°

12.5, 15M, 0 water salt

First Runs 17.5 Last 3.0

Into Kettle 174 Bbls. } Evap. 1.50

Out of Kettle 165 Bbls. } 9 Bbls.

Yeast Used 69870 Brew 118

Yeast Quality Good

Balling of Wort 10.9

Balling of Beer 25.23 Racked Thu 1 Aug

Remarks:

*Note Hopping*  
*L*



## BREW RECORD

Brew No. *130 Ale Tue 23 July*

Tun. No. *1* Malt *8800* Lbs. *Can* Malting C°

*155, 15M, Burton Salts*

First Runs *17.2* Last *6.4*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *156* Bbls. } *13* Bbls.

Yeast Used *#3 Brew 123*

Yeast Quality *Fair*

Balling of Wort *120.2*

Balling of Beer *165* Racked *Tue 30 July*

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 158  
QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C ..... At.....

2nd. Hops..... 50 ..... Lbs. B.C ..... At.....

3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....

Let Run at 20 .....  
Y.

Rackings



## BREW RECORD

Brew No. 729 *ale* July 23 *July*

Tun. No. 6 Malt 8800 Lbs. Can Malting C°

15.5, 15 M, Burton Salt.

First Runs 18.0 Last 3.3

Into Kettle 129 Bbls. } Evap. 12 Bbls.

Out of Kettle 154 Bbls. }

Yeast Used # 6 & 1 - Brew 121 & 125

Yeast Quality Fair

Balling of Wort 12.77

Balling of Beer 2.2 Racked Mon 29 July

Remarks:

## WATER

Mashing In... 80 ..... Bbls. at 152 °F  
 Underlet... 16 ..... " 216 °F  
 Sparge... 132 ..... " 168 °F  
 Hop Sparge... 6 ..... " 160 °F  
 Total Water... 234 ..... Steam... 3 1/2 ..... Mins  
T. H. 156

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops... 30 ..... Lbs. B.C ..... At.....  
 2nd. Hops... 50 ..... Lbs. B.C ..... At.....  
 3rd. Hops... 20 ..... Lbs. Oregon ..... At.....  
 Let Run at 20 ..... " .....  
 Rackings

## BREW RECORD

Brew No. 128 5 tag Mon 22 July

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

155, 15 M, Burton Salts

First Runs 18.2 Last 2.4

Into Kettle 169 Bbls. } Evap.

Out of Kettle 157 } 12 Bbls.

Yeast Used # 643 Brew 121 & 123

Yeast Quality Good

Balling of Wort 12.22

Balling of Beer 2.3 Racked Mon 29 July

Remarks:

WATER

Mashing In 81 ..... Bbls. at 152 °F  
Underlet 14 ..... " 210 °F  
Sparge 131 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 224 ..... Steam 3 1/2 Mins

T. H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B. C At.....  
2nd. Hops 30 Lbs. B. C At.....  
3rd. Hops 10 Lbs. Orleans At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 127 5 tag Mon 22 July

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

155, 15 M, Bunter Salts

First Runs 18.0 Last 1.5

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used # 8 + 2<sup>#</sup> - 120 & 122

Yeast Quality Good

Balling of Wort 124.7

Balling of Beer 2.25 Racked Mon 29 July

Remarks:

WATER

Mashing In..... 81 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 131 ..... " 168 °F  
Hop Sparge..... 5 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C ..... At.....

2nd. Hops..... 30 ..... Lbs. B.C ..... At.....

3rd. Hops..... 10 ..... Lbs. Oregon ..... At.....

Let Run at 20 .....

Rackings

## BREW RECORD

Brew No. *126 Stag Thu 18 July*

Tun. No. *5* Malt *8400* Lbs. *Can* Malting C°

*153, 15M, Bunter Salt*

First Runs *17.4* Last *45*

Into Kettle *16.9* Bbls. } Evap.

Out of Kettle *15.7* } *12* Bbls.

Yeast Used *#541 Brew 116 & 117*

Yeast Quality *Fair - yeast mixed with wort*

Balling of Wort *11.9*

Balling of Beer *2.252* Racked *25 July 46*

Remarks:

WATER

Mashing In. 79 ..... Bbls. at 154 °F  
Underlet. 16 ..... " 210 °F  
Sparge 138 ..... " 168 °F  
Hop Sparge. 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops. 30 ..... Lbs. B.C'S ..... At.....

2nd. Hops 30 ..... Lbs. B.C'S ..... At.....

3rd. Hops. 10 ..... Lbs. Wegons. ..... At.....

Let Run at 20 ..... ".....

Rackings



## BREW RECORD

Brew No. *125 Stag Thur 18 July*

Tun. No. *1* Malt *8400* Lbs. *Can.* Malting C°

*15 S, 15 M, Burton Salts*

First Runs *18.02* Last *3.2*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *157* Bbls. } *12* Bbls.

Yeast Used *#54 #1 Brew 116 & 117*

Yeast Quality *Fair*

Balling of Wort *12.22*

Balling of Beer *2.3* Racked *Tue 23 July*

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 152 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam 3 1/2 Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C. At.....  
2nd. Hops..... 30 ..... Lbs. B.C. At.....  
3rd. Hops..... 10 ..... Lbs. Oregon. At.....  
Let Run at..... 20 ..... "  
Rackings.....

## BREW RECORD

Brew No. 124 5th Wed 17 July

Tun. No. 4 Malt 8400 Lbs. Can Malting C°

15.5, 15.7, Burton Salts

First Runs 17.5 Last 3.4

Into Kettle 169 Bbls. } Evap.

Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used # 425 Brew 112416

Yeast Quality Fair yeast treated

Balling of Wort 12.3.2

Balling of Beer 2.9 Racked Wed 24 July

Remarks:

**WATER**

Mashing In.....78..... Bbls. at.....150.....°F  
Underlet.....16..... ".....210.....°F  
Sparge.....134..... ".....168.....°F  
Hop Sparge.....4..... ".....160.....°F  
Total Water.....234..... Steam.....3 1/2..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....Lbs..... At.....  
2nd. Hops.....Lbs..... At.....  
3rd. Hops.....Lbs..... At.....  
Let Run at.....  
Rackings.....

## BREW RECORD

Brew No. *123 5<sup>th</sup> tag Wed 17 July*

Tun. No. *3* Malt *8400* Lbs. *Can* Malting C°

*15 S, 15 M Burton Salt*

First Runs *17.12* Last *4.3*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *127* } *12* Bbls.

Yeast Used *#4 & #7*

Yeast Quality *Fair*

Balling of Wort *12.12*

Balling of Beer *1.65* Racked *Wed 24 July*

Remarks:

### WATER

Mashing In..... 79 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 133 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

*T.H. 156*

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 Lbs. B.C. At.....

2nd. Hops 30 Lbs. B.C. At.....

3rd. Hops 10 Lbs. Figons At.....

Let Run at 20 Figons.....

Rackings

## BREW RECORD

Brew No. 122 Stag Tun 10 July

Tun. No. 2 Malt 84.00 Lbs. Can Malting C°

15.5, 15.4 Bunt Salt

First Runs 170 2 Last

Into Kettle 166 Bbls. } Evap.

Out of Kettle 154 Bbls. } 12 Bbls.

Yeast Used Walsam

Yeast Quality Good

Balling of Wort 123%

Balling of Beer 28 Racked Tue 23 July

Remarks:  
\* Note Hopping

## WATER

Mashing In... 82 ..... Bbls. at... 150 ..... °F  
 Underlet... 16 ..... " 210 ..... °F  
 Sparge... 132 ..... " 168 ..... °F  
 Hop Sparge... 6 ..... " 160 ..... °F  
 Total Water 236 ..... Steam 3½ ..... Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

*T.H. 156*

Started to boil kettle at... 2.30 P.M. .....  
 1st. Hops... 30 Lbs. B.C At... 3.30 .....  
 2nd. Hops... 30 Lbs. B.C At... 4.00 .....  
 3rd. Hops... 30 Lbs. Oregons. At... 4.30 .....  
 Let Run at... 5.00. .....  
 Rackings .....



## BREW RECORD

Brew No. *121 5 tag June 16 July*

Tun. No. *76* Malt *8400* Lbs. *Can* Malting C°

*155, 12M, Burton Salts*

First Runs *18.3%* Last *4.2*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *157* Bbls. } *12* Bbls.

Yeast Used *Molson's*

Yeast Quality *Very Good*

Balling of Wort *12.3%*

Balling of Beer *2.8* Racked *June 23 July*

Remarks:

### WATER

Mashing In..... 77 ..... Bbls. at 150 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 135 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3½ ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C. At.....  
2nd. Hops 30 Lbs. B.C. At.....  
3rd. Hops 10 Lbs. Oregon At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 120 ale Mon 15 July

Tun. No. 8 Malt 8800 Lbs. Can Malting C°  
153, 15 M, Bunker Salt

First Runs 18.02 Last 44

Into Kettle	<u>169</u>	Bbls.	} Evap.
Out of Kettle	<u>156</u>	Bbls.	

Yeast Used \* 7 Tun Brew 114

Yeast Quality fair

Balling of Wort 12.77

Balling of Beer 2.0 Racked Mon 22 July

Remarks:

### WATER

Mashing In..... 76 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 136 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C. ..... At.....

2nd. Hops..... 50 ..... Lbs. B.C. ..... At.....

3rd. Hops..... 20 ..... Lbs. Orleans ..... At.....

Let Run at..... 20 ..... of.....

Rackings

## BREW RECORD

Brew No. 119 Ale Mon. 15 July

Tun. No. 7 Malt 8800 Lbs. Can Malting C°

15.5, 15 M, Buxton Salts

First Runs 173 Last 45

Into Kettle 169 Bbls. } Evap.

Out of Kettle 152 Bbls. } 17 Bbls.

Yeast Used 748 Brew 1134

Yeast Quality Good.

Balling of Wort 12.6%

Balling of Beer 2.4 Racked Mon. 22 July

Remarks:

WATER

Mashing In 84 ..... Bbls. at 120 °F  
Underlet 16 ..... " 210 °F  
Sparge 128 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 2 1/2 ..... Mins

T.#. 158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 30 ..... Lbs. B. L. ..... At.....

2nd. Hops 50 ..... Lbs. B. C. ..... At.....

3rd. Hops 20 ..... Lbs. Wye ..... At.....

Let Run at 20 .....

Rackings

## BREW RECORD

Brew No. 148 Lager Fri 12 July

Tun. No. 6970 Malt 8400 Lbs. Can Malting C°

15.5, 15 m, Buxton Salts

First Runs 18.4 Last 6.5

Into Kettle 175 Bbls. } Evap.

Out of Kettle 163 Bbls. } 12 Bbls.

Yeast Used New yeast

Yeast Quality ✓ Good.

Balling of Wort 11.7%

Balling of Beer \_\_\_\_\_ Racked \_\_\_\_\_

Remarks:

### WATER

Mashing In..... 76 ..... Bbls. at... 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 146 ..... " 168 °F  
Hop Sparge..... 9 ..... " 160 °F  
Total Water 244 ..... Steam..... 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C. At.....  
2nd. Hops..... 40 ..... Lbs. Morgan At.....  
3rd. Hops..... 20 ..... Lbs. B.C. Kent At.....  
Let Run at.....  
Rackings



# BREW RECORD

Brew No. <sup>5</sup> 117 5 tag Thu 11 July

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15.5, 15 M. Burton Salts

First Runs 16.9 Last

Into Kettle 16.9 Bbls. } Evap. 14 Bbls.  
Out of Kettle 15.5

Yeast Used #3 Brew 112

Yeast Quality V Good

Balling of Wort 12.0%

Balling of Beer 1.75 Racked Wed 17 July

Remarks:

WATER

Mashing In 76 ..... Bbls. at 150 °F  
Underlet 14 ..... " 210 °F  
Sparge 134 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 224 ..... Steam 3 1/2 Mins

T.H. 158.

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. B.C. At.....  
2nd. Hops 30 Lbs. B.C. At.....  
3rd. Hops 10 Lbs. Regen At.....  
Let Run at 20 .....

Rackings

## BREW RECORD

Brew No. 116 5<sup>th</sup> day Wed 10 July

Tun. No. 5 Malt 8400 Lbs. Can Malting C°

155, 75 M, Bitter Salt

First Runs 17.6 Last 5.9

Into Kettle 166 1/2 Bbls. } Evap.  
Out of Kettle 152 Bbls. } 14 1/2 Bbls.

Yeast Used #243 Brew 111 & 112

Yeast Quality ✓ Good.

Balling of Wort 12.48

Balling of Beer 1.85 Racked Wed 10 July

Remarks:

8 bbls. top sponge.

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 8 ..... " 160 °F  
Total Water..... 234 ..... Steam..... 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C. ..... At.....

2nd. Hops..... 30 ..... Lbs. B.C. ..... At.....

3rd. Hops..... 10 ..... Lbs. Oregon. ..... At.....

Let Run at..... 20 ..... L.

Rackings

## BREW RECORD

Brew No. 115 Stag June 9 July

Tun. No. 4 Malt. 8400 Lbs. Can Malting C°

155, 15 M. Burton Salts

First Runs. 17.4 Last 3.5

Into Kettle 169 Bbls. } Evap.

Out of Kettle 152 } 12 Bbls.

Yeast Used. #2 Brew 111

Yeast Quality. V Good.

Balling of Wort. 12.42

Balling of Beer. 1.85 Racked. June 16 July

Remarks:

WATER

Mashing In 80 ..... Bbls. at 152 ..... °F  
Underlet 16 ..... " 210 ..... °F  
Sparge 132 ..... " 168 ..... °F  
Hop Sparge 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B. C. ..... At.....  
2nd. Hops 30 ..... Lbs. B. C. ..... At.....  
3rd. Hops 10 ..... Lbs. Oregon ..... At.....  
Let Run at 20 .....  
Rackings

## BREW RECORD

Brew No. 114 5<sup>th</sup> day Mon 8 July

Tun. No. B7 Malt 8400 Lbs. Can Malting C°

15.5, 15 M, Burton Salt.

First Runs 17.0 Last 5.1

Into Kettle 169 Bbls. } Evap.

Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used Clarks

Yeast Quality Good

Balling of Wort 11.75%

Balling of Beer 1.7 Racked Mon 12 July

Remarks:

### WATER

Mashing In..... 74 ..... Bbls. at 152 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 138 ..... " 168 °F  
Hop Sparge..... 4 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B. C. ..... At.....  
2nd. Hops 30 ..... Lbs. B. C. ..... At.....  
3rd. Hops 30 ..... Lbs. B. C. ..... At.....  
Let Run at 30 ..... origins.  
Rackings Y



## BREW RECORD

Brew No. 113 *ale* Mon 8 July

Tun. No. 8 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Bunter Salt

First Runs 17 8 Last 4 1

Into Kettle	<u>169</u>	Bbls.	}	Evap.	
Out of Kettle	<u>154</u>			<u>15</u>	Bbls.

Yeast Used #14 #5 Brew 105 & 108

Yeast Quality Fair

Balling of Wort 13.0%

Balling of Beer 2.3 Racked Mon 15 July

Remarks:

WATER

Mashing In. 82 ..... Bbls. at 152 °F  
Underlet. 16 ..... " 210 °F  
Sparge 134 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

TH - 159

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C. ..... At.....  
2nd. Hops 50 ..... Lbs. B.C. ..... At.....  
3rd. Hops 20 ..... Lbs. Oregon ..... At.....  
Let Run at 20 ..... Oregon  
Rackings

## BREW RECORD

Brew No. 112 Step Fri 5 July

Tun. No. 3 Malt 8450 Lbs. Can Malting C°

155, 15 M, Burton Salt

First Runs 17.6 Last 4.1

Into Kettle 16.9 Bbls. } Evap. 15 Bbls.

Out of Kettle 15.4 Bbls. }

Yeast Used 50<sup>+</sup> Walsons

Yeast Quality Good.

Balling of Wort 12.55 9

Balling of Beer 2.9 Racked Fri 12 July

Remarks:

WATER

Mashing In 78 ..... Bbls. at 152 °F  
Underlet 16 ..... " 210 °F  
Sparge 134 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops 20 ..... Lbs. B.C. ..... At.....

2nd. Hops 30 ..... Lbs. B.C. ..... At.....

3rd. Hops 10 ..... Lbs. Oregon ..... At.....

Let Run at 20 ..... Oregon .....

Rackings

## BREW RECORD

Brew No. 111 5<sup>th</sup> day Fri 5 July

Tun. No. 2 Malt 8#00 Lbs. Can Malting C°

15.5, 15 M, Buxton Salts.

First Runs 16.9 Last 4.6

Into Kettle 16.9 Bbls. } Evap. 1.6 Bbls.  
Out of Kettle 15.3 }

Yeast Used 50 # Walsboro.

Yeast Quality Good.

Balling of Wort 11.7%

Balling of Beer 2.5 Racked Fri 12 July

Remarks:

WATER

Mashing In..... 76 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 136 ..... " 168 °F  
Hop Sparge..... 4 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins  
T.H. 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C. ..... At.....

2nd. Hops..... 30 ..... Lbs. B.C. ..... At.....

3rd. Hops..... 10 ..... Lbs. B.C. ..... At.....

Let Run at..... 20 ..... original

Rackings

## BREW RECORD

Brew No. 110 Stag Wed 3 July

Tun. No. #1 Malt 8400 Lbs. Can Malting C°

10.5, 15 M, Buxton Salts

First Runs 12.4 Last 4.8

Into Kettle 66.9 Bbls. } Evap.

Out of Kettle 15.5 } 14 Bbls.

Yeast Used #4 Brew 107

Yeast Quality good

Balling of Wort 12.3

Balling of Beer 2.0 Racked Wed 10 July

Remarks:

### WATER

Mashing In..... 78 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 134 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam..... 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. Bl's ..... At.....  
2nd. Hops..... 30 ..... Lbs. Bl's ..... At.....  
3rd. Hops..... 10  
20 ..... Lbs. Oregons ..... At.....  
Let Run at.....  
Rackings.....



## BREW RECORD

Brew No. 109 Stag

Tun. No. 6 Malt 2400 Lbs. Can Malting C°

155, 15 M, Bunter Salts

First Runs 18.1 Last 3.6

Into Kettle 169 Bbls. } Evap.

Out of Kettle 159 Bbls. } 15 Bbls.

Yeast Used Walsons 75#

Yeast Quality Good

Balling of Wort 12.42

Balling of Beer 4.6 Racked Thu 11 July

Remarks:

### WATER

Mashing In..... 109 76 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 136 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam..... 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B. C ..... At.....  
2nd. Hops..... 40 ..... Lbs. B. C ..... At.....  
3rd. Hops..... 20 ..... Lbs. Dragons ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. *108 ale Tues 2 July*

Tun. No. *5* Malt *5800* Lbs. *Can* Malting C°

*158 15 lb Burton salts*

First Runs *19%* Last *5:5*

Into Kettle *169* Bbls. } Evap.

Out of Kettle *153* Bbls. } *16* Bbls.

Yeast Used *Molson's 70#*

Yeast Quality *good*

Balling of Wort *13.55%*

Balling of Beer *37* Racked *Wed 10 July*

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 130 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam..... 5 1/2 ..... Mins

TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 50 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....

Let Run at..... 10 ..... Oregon

Rackings

## BREW RECORD

Brew No. 107 *all June 27 June*

Tun. No. 4 Malt 8300 Lbs. Can Malting C°

155, 15 M Bitter Salt

First Runs 187 Last 60

Into Kettle 169 Bbls. } Evap.

Out of Kettle ..... } Bbls.

Yeast Used Orlands

Yeast Quality ✓

Balling of Wort 12.3

Balling of Beer 1.8 Racked June 4 July

Remarks:

### WATER

Mashing In..... 74 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 138 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C. ..... At.....

2nd. Hops..... 70 ..... Lbs. B.C. ..... At.....

3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....

Let Run at.....

Rackings

# BREW RECORD

Brew No. 106 5<sup>th</sup> day June 27<sup>th</sup> June

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15 S, 15 M, Burton Salt

First Runs 176 Last 28

Into Kettle 169 Bbls. } Evap. 14 Bbls.  
Out of Kettle 155 }

Yeast Used #447 Treated

Yeast Quality ✓

Balling of Wort 12:40

Balling of Beer 9 220 Racked Thu 4 July

Remarks:

WATER

Mashing In 78 ..... Bbls. at 122 °F  
Underlet 14 ..... " 210 °F  
Sparge 134 ..... " 168 °F  
Hop Sparge 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. 30 ..... At.....  
2nd. Hops 40 ..... Lbs. 30 ..... At.....  
3rd. Hops 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 105 Lager Wed 26 June

Tun. No. 69470 Malt 8400 Lbs. Can Malting C°

15.2, 15.4, Bunter Sals.

First Runs 18.3 Last 2

Into Kettle 18.2 Bbls. } Evap.

Out of Kettle 16.7 Bbls. } 13 Bbls.

Yeast Used 69470 treated

Yeast Quality ✓

Balling of Wort 11.7, 11.9

Balling of Beer ..... Racked.....

Remarks:

P.T.O. Don't forget to mark  
up your logs.

### WATER

Mashing In..... 76 ..... Bbls. at 152 ..... °F  
Underlet..... 14 ..... " 210 ..... °F  
Sparge..... 14 ~~7~~ ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 244 ..... Steam 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B. C ..... At.....

2nd. Hops..... 40 ..... Lbs. B. C ..... At.....

3rd. Hops..... 20 ..... Lbs. Wye ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. *704* *5<sup>th</sup> Day* *June 25 June*

Tun. No. *2* Malt *8400* Lbs. *Can* Malting C°

*152, 15M, 3 units salt.*

First Runs *17.6* Last *3.9*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *157* Bbls. } *12* Bbls.

Yeast Used *546 Treated*

Yeast Quality

Balling of Wort *11.87*

Balling of Beer *1.85* Racked *Wed 3 July*

Remarks:

### WATER

Mashing In... 78 ..... Bbls. at... 154 °F  
Underlet... 16 ..... " 210 °F  
Sparge... 134 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water... 234 ..... Steam... 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 30 ..... Lbs. B.C.'S ..... At.....

2nd. Hops... 40 ..... Lbs. B.C.'S ..... At.....

3rd. Hops... 20 ..... Lbs. Oregon ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 103 ale Mon 24 June

Tun. No. 1 Malt 8800 Lbs. Can Malting C°

15 S, 15 M, Bunter Salts

First Runs 18.25 Last 4.2

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 153 Bbls. } 16 Bbls.

Yeast Used #2 treated

Yeast Quality ✓

Balling of Wort 13.3%

Balling of Beer 2.0% Racked Mon 1 July

Remarks:

WATER

Mashing In... 80 ..... Bbls. at... 152 ..... °F  
Underlet... 16 ..... " 210 ..... °F  
Sparge... 132 ..... " 168 ..... °F  
Hop Sparge... 6 ..... " 160 ..... °F  
Total Water... 234 ..... Steam... 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 30 Lbs. BC At.....  
2nd. Hops... 70 Lbs. BC At.....  
3rd. Hops... 20 Lbs. Oregon At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 102 Step June 20 June

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

155, 15 M, Burton Salt

First Runs 18.27 Last 3.42

Into Kettle 169 Bbls. } Evap.

Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used Olands

Yeast Quality Good

Balling of Wort 12.6

Balling of Beer 1.95 Racked Fri 28 June

Remarks:

### WATER

Mashing In..... 78 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam..... 3 1/2 Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B-C At.....

2nd. Hops..... 40 ..... Lbs. B-C At.....

3rd. Hops..... 20 ..... Lbs. 0.5000 At.....

Let Run at.....

Rackings



## BREW RECORD

Brew No. 101 Ale June 20/46.

Tun. No. 7 Malt 8800 Lbs. Case Malting C°

15 lb 15 M Burton Salts

First Runs 17.77 Last 3.75

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 153 Bbls. } 16 Bbls.

Yeast Used # 8 Brew 93.

Yeast Quality Good.

Balling of Wort 12.5%

Balling of Beer 2.25% Racked Thu 27 June

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... 152 ..... °F  
Underlet..... 16 ..... "..... 210 ..... °F  
Sparge..... 132 ..... "..... 168 ..... °F  
Hop Sparge..... 6 ..... "..... 160 ..... °F  
Total Water 234 ..... Steam..... 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C.'s ..... At.....  
2nd. Hops..... 70 ..... Lbs. B.C.'s ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at 120 .....  
Rackings

## BREW RECORD

Brew No. 100 stay Wed 19 June

Tun. No. 6 Malt. 8400 Lbs. Can Malting C°

15 15 M Bunter balls

First Runs 17.3 Last 4.2

Into Kettle 169 Bbls. } Evap.

Out of Kettle 157 } 12 Bbls.

Yeast Used #7 Brew #92

Yeast Quality Good.

Balling of Wort 12.35 9

Balling of Beer 18.2 Racked Thu 27 June

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 134 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 40 ..... Lbs. RC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 99 Stag Wed 19 June

Tun. No. 5 Malt 5400 Lbs. Can Malting C°

15 s. 15 m. Burton salts

First Runs 18.02 Last 3.1

Into Kettle 16.9 Bbls. } Evap. 11 Bbls.  
Out of Kettle 15.8 Bbls. }

Yeast Used #6 Brew 91 & #7 No. 22

Yeast Quality Good

Balling of Wort 12.12

Balling of Beer 1.95% Racked Wed 26 June

Remarks:

WATER

Mashing In.....78.....Bbls. at 15-8 °F  
Underlet.....16....." 210 °F  
Sparge.....134....." 168 °F  
Hop Sparge.....6....." 160 °F  
Total Water.....234.....Steam 3 1/2.....Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30.....Lbs. RE.....At.....

2nd. Hops.....40.....Lbs. RE.....At.....

3rd. Hops.....20.....Lbs. Oregon.....At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 98 Stag June 18 June

Tun. No. H Malt 8400 Lbs. Can Malting C°

155, 15 M, Buxton Salts

First Runs 17.9 Last 3.4

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used # 546 Brew 90291

Yeast Quality Good

Balling of Wort 12.3%

Balling of Beer ~~20.9~~ Racked June 16 June

Remarks: 2.0% June 25 June

WATER

Mashing In.....78.....Bbls. at.....152.....°F  
Underlet.....16.....“.....210.....°F  
Sparge.....134.....“.....168.....°F  
Hop Sparge.....6.....“.....160.....°F  
Total Water.....234.....Steam.....3.....Mins

TH 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30.....Lbs.....B.2.....At.....

2nd. Hops.....40.....Lbs.....D.3.....At.....

3rd. Hops.....20.....Lbs.....Oregon.....At.....

Let Run at.....

Rackings



## BREW RECORD

Brew No. *97 5 tag June 18 June*

Tun. No. *3* Malt *8400* Lbs. *Can* Malting C°

*155, 15 M, Burton Salts.*

First Runs *18.1%* Last *36%*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *155* Bbls. } *14* Bbls.

Yeast Used *# 445 Brew 89 & 90*

Yeast Quality *Good*

Balling of Wort *12.5%*

Balling of Beer *1.9* Racked *June 22 June*

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 154 °F  
Underlet..... 14 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C. ..... At.....

2nd. Hops 40 ..... Lbs. B.C. ..... At.....

3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 96 ale Mon 17 June

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

155, 15 M. Burton Salts

First Runs 18.0% Last 5.9%

Into Kettle 169 Bbls. } Evap.  
Out of Kettle ..... } Bbls.

Yeast Used #344 Brew 88489

Yeast Quality Good

Balling of Wort 12.2%

Balling of Beer 1.9 Racked Mon 24 June

Remarks:

WATER

Mashing In.....76.....Bbls. at 150 °F  
 Underlet.....16.....".....210 °F  
 Sparge.....136.....".....168 °F  
 Hop Sparge.....6.....".....160 °F  
 Total Water.....234.....Steam.....4.....Mins

T.H. 160°

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30.....Lbs. B.C......At.....

2nd. Hops.....70.....Lbs. B.C......At.....

3rd. Hops.....20.....Lbs. Oregon.....At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 95 ale mon 17 June

Tun. No. 1 Malt 8800 Lbs. can Malting C°

15 d 15 1/4 Burtonalls

First Runs 174 Last 49

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used # 2 Brew 87

Yeast Quality Good

Balling of Wort 12 1/2

Balling of Beer 2.15 Racked 24 June 46

Remarks:

WATER

Mashing In..... 69 ..... Bbls. at 149 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 143 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam 3½ ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. 8.0 ..... At.....  
2nd. Hops..... 70 ..... Lbs. 3.0 ..... At.....  
3rd. Hops..... 20 ..... Lbs. 2.0 ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 94 Lager Set 15 June

Tun. No. 6970 Malt 8400 Lbs. Case Malting C°

10.5, 15 M, Buxton Salt

First Runs 18.6 Last 2.3

Into Kettle 182 Bbls. } Evap.

Out of Kettle 169 Bbls. } 13 Bbls.

Yeast Used #1 Brew 86

Yeast Quality Good

Balling of Wort 11.75%

Balling of Beer 3.2 Racked 25 June 45

Remarks:

WATER

Mashing In.....76.....Bbls. at.....154.....°F  
Underlet.....16.....“.....210.....°F  
Sparge.....146.....“.....168.....°F  
Hop Sparge.....6.....“.....160.....°F  
Total Water.....244.....Steam.....3 1/2.....Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30.....Lbs. BE.....At.....  
2nd. Hops.....40.....Lbs. BE.....At.....  
3rd. Hops.....20.....Lbs. Oregon.....At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 93 Start Fri 14 June

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

15.5, 15 M, Burton Salt.

First Runs 18.12 Last 3.3?

Into Kettle 169 Bbls. } Evap. 13 Bbls.  
Out of Kettle 156 Bbls. }

Yeast Used # 841 Brew 85786

Yeast Quality Good

Balling of Wort 12.25

Balling of Beer 1.9 Racked Thu 20 June

Remarks:

### WATER

Mashing In..... 76 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 136 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 234 ..... Steam..... 3 1/2 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C.'s ..... At.....  
2nd. Hops..... 40 ..... Lbs. B.C.'s ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregans ..... At.....  
Let Run at.....  
Rackings.....

## BREW RECORD

Brew No. 92 Stag House 13 June

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

15.5 15 M, Bunter Salt

First Runs 17.5 Last 2.9

Into Kettle 169 Bbls. } Evap. 14 Bbls.  
Out of Kettle 155

Yeast Used #7 & 8 84 & 85

Yeast Quality Good

Balling of Wort 12.69

Balling of Beer 2.39 Racked Wed 19 June

Remarks:

WATER

Mashing In.....78..... Bbls. at.....154..... °F  
Underlet.....16..... ".....210..... °F  
Sparge.....134..... ".....168..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....234..... Steam.....3 1/2..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....30..... Lbs. B.C...... At.....

2nd. Hops.....40..... Lbs. B.C...... At.....

3rd. Hops.....20..... Lbs. Blagons..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 91 Stag Plus 15 June

Tun. No. 6 Malt 8400 Lbs. Can Malting C°  
15.5, 15M, Burton Salts

First Runs 17.1 Last 3.9

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used # 7 Brew 84

Yeast Quality good

Balling of Wort 12.2%

Balling of Beer 2.0% Racked Wed 19 June

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 154 °F  
 Underlet..... 16 ..... " 210 °F  
 Sparge..... 134 ..... " 168 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water 234 ..... Steam 45 Mins  
HL 291

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. B.C. ..... At.....  
 2nd. Hops..... 40 ..... Lbs. B.C. ..... At.....  
 3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
 Let Run at.....  
 Rackings

# BREW RECORD

Brew No. 90 *Stay Wed 12 June*

Tun. No. 5 Malt 8400 Lbs. con Malting C°

15.2, 15 M. Bunter Salt

First Runs 1810<sup>7</sup> Last 492

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used 246 Brew 81483

Yeast Quality Good

Balling of Wort 12 10-9

Balling of Beer 2.12 Racked June 19 June

Remarks:

### WATER

Mashing In..... 78 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 0 ..... " 160 °F  
Total Water 234 ..... Steam..... 2½ ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C.'s ..... At.....

2nd. Hops..... 40 ..... Lbs. B.C.'s ..... At.....

3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....

Let Run at.....

Rackings



## BREW RECORD

Brew No. 89 Stay Wed 12 June 46

Tun. No. 4 Malt 8400 Lbs. Malting C°

155 15 M Bunter Salt

First Runs 18.05 Last 2.57

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used #4 Brew 80

Yeast Quality Good

Balling of Wort 12.25%

Balling of Beer 2.1% Racked Tues 13 June

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 154 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 132 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 224 ..... Steam..... 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C.'s ..... At.....  
2nd. Hops..... 40 ..... Lbs. B.C.'s ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 88 Step 15 June 46

Tun. No. 3 Malt 8400 Lbs. Case Malting C°

15 S, 15 M, Bristle Salts

First Runs 180 Last lost

Into Kettle lost Bbls. } Evap.

Out of Kettle lost Bbls. }

Yeast Used #2 Brew 78 Treated

Yeast Quality Good

Balling of Wort 12.75%

Balling of Beer 2.85% Racked Max. 17 June

Remarks:

WATER

Mashing In... 76 ..... Bbls. at... 154 ..... °F  
Underlet... 16 ..... " ..... 210 ..... °F  
Sparge ... 136 ..... " ..... 168 ..... °F  
Hop Sparge... 6 ..... " ..... 160 ..... °F  
Total Water 234 ..... Steam... 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 30 ..... Lbs. B-C ..... At.....

2nd. Hops... 40 ..... Lbs. B-C ..... At.....

3rd. Hops... 20 ..... Lbs. Oregans ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 87 *ale Tues 11 June 46*

Tun. No. 2 Malt 8800 Lbs. *Can* Malting C°

*15.5, 15.4, Burton Salt*

First Runs 17.8 Last 2.85

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 14 Bbls.

Yeast Used *#3 & 4* *Brews 79480*

Yeast Quality *Good.*

Balling of Wort 12.7

Balling of Beer 2.55 Racked *Mon 17 June*

Remarks:

WATER

Mashing In... 82 ..... Bbls. at 154 °F  
Underlet... 16 ..... " 210 °F  
Sparge... 130 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 30 ..... Lbs. B.C ..... At.....

2nd. Hops... 40 ..... Lbs. B.C ..... At.....

3rd. Hops... 20 ..... Lbs. Sugar ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 86 Stay Hi 7 June

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

155, 15M, Burton Salts

First Runs 17.8 Last 2.7

Into Kettle 169 Bbls. } Evap.

Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used #3 Brew 79

Yeast Quality Good

Balling of Wort 12.2

Balling of Beer 1.85 Racked 7 June 13 June

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 154 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam..... 3 1/2 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B-C ..... At.....  
2nd. Hops..... 40 ..... Lbs. B-C ..... At.....  
3rd. Hops..... 20 ..... Lbs. Meyers ..... At.....  
Let Run at 90.....  
Rackings



## BREW RECORD

Brew No. *85 ale Fri 7 June*

Tun. No. *8* Malt. *8800* Lbs. *Can* Malting C°

*155, 15M Burton Salts*

First Runs *18.3* Last *3.2*

Into Kettle *169* Bbls. } Evap.  
Out of Kettle *159* Bbls. } *10* Bbls.

Yeast Used *48 Brew 76*

Yeast Quality *Good*

Balling of Wort *13.0*

Balling of Beer *2.5* Racked *Thurs 13 June*

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at 154 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 130 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C. At.....  
2nd. Hops 70 ..... Lbs. B.C. At.....  
3rd. Hops 20 ..... Lbs. Oregon At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 84 5th June

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

15 S, 15 M Buster Salts

First Runs 179 Last 42

Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle 157 Bbls. }

Yeast Used K7 Brew 45

Yeast Quality Good

Balling of Wort 12.4

Balling of Beer 2.4 Racked Wed 12 June

Remarks:

WATER

Mashing In.....74..... Bbls. at...152..... °F  
Underlet.....16..... ".....210..... °F  
Sparge.....138..... ".....168..... °F  
Hop Sparge.....6..... ".....160..... °F  
Total Water.....234..... Steam.....3 1/2..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....30..... Lbs. B. C...... At.....  
2nd. Hops.....40..... Lbs. B. C...... At.....  
3rd. Hops.....20..... Lbs. B. Cent..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 83 Stag Run 6 June

Tun. No. 6 Malt 8400 Lbs. Con Malting C°  
15 S, 15 M Burton Salt

First Runs 18.3 Last 1.9

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used # 6 & 7 Brew 74 & 75

Yeast Quality Good

Balling of Wort 12.4

Balling of Beer 2.1 Racked 12 June 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... 154 ..... °F  
Underlet..... 16 ..... " ..... 210 ..... °F  
Sparge ..... 134 ..... " ..... 168 ..... °F  
Hop Sparge..... 6 ..... " ..... 160 ..... °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

TH 156  
QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. B.C. At.....

2nd. Hops..... 40 ..... Lbs. B.C. At.....

3rd. Hops..... 20 ..... Lbs. Oregon At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 82 Lager Wild 5 June

Tun. No. 6970 Malt 8400 Lbs. Can Malting C°

15 S, 15 M, Buxton Salts

First Runs 185 Last 20

Into Kettle 182 Bbls. } Evap.

Out of Kettle 170 Bbls. } 12 Bbls.

Yeast Used #6970

Yeast Quality Good

Balling of Wort 11.7

Balling of Beer 27, 25 Racked 17 June 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 144 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 244 ..... Steam 4 ..... Mins  
TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 ..... Lbs. B.C ..... At.....  
2nd. Hops 40 ..... Lbs. B.C ..... At.....  
3rd. Hops 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 81 Stag Run 3 June

Tun. No. 5 Malt 8400 Lbs. Com Malting C°

15.5, 15 M. Burton Salt

First Runs 18.5 Last 3.6

Into Kettle 169 Bbls. } Evap. 1.10  
Out of Kettle 157 Bbls. } 1.2 Bbls.

Yeast Used # 546 Brew 73474

Yeast Quality Good

Balling of Wort 12.3

Balling of Beer 1.85 Racked 11 June 46

Remarks:

WATER

Mashing In... 78 ..... Bbls. at 152 °F  
Underlet... 16 ..... " 210 °F  
Sparge... 134 ..... " 168 °F  
Hop Sparge... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3 1/2 ..... Mins

T.H. 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops... 30 ..... Lbs. B.C. At.....

2nd. Hops... 40 ..... Lbs. B.C. At.....

3rd. Hops... 20 ..... Lbs. B.C. At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 80 *Step June 4 May*

Tun. No. 4 Malt 8400 Lbs. Can Malting C°

155, 15 M, Burton Salts

First Runs 17.35 Last 3.4

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 15.6 Bbls. } 13 Bbls.

Yeast Used #4 & #5 Brew 72 & 73

Yeast Quality

Balling of Wort 12.5

Balling of Beer 1.8 Racked June 11 June 1946

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 152 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam..... 4 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C ..... At.....  
2nd. Hops 40 ..... Lbs. B.C ..... At.....  
3rd. Hops... 20 ..... Lbs. Oregons ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 79 *Sty No 3 June*

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15.5, 15.71 *Buster Sells*

First Runs 18.1 Last 2.6

Into Kettle 168 Bbls. } Evap.

Out of Kettle 152 Bbls. } 16 Bbls.

Yeast Used #49 #3 Brews 72 & 71

Yeast Quality.....

Balling of Wort 1.30

Balling of Beer 2.1 ~~1.25~~ Racked from 1.0 June

Remarks:

*Yeast sample sent.*

WATER

Mashing In.....<sup>76</sup>..... Bbls. at.....<sup>152</sup>..... °F  
Underlet.....<sup>16</sup>..... ".....<sup>168</sup>~~168~~..... °F  
Sparge.....<sup>136</sup>..... ".....<sup>210</sup>..... °F  
Hop Sparge.....<sup>6</sup>..... ".....<sup>160</sup>..... °F  
Total Water.....<sup>234</sup>..... Steam.....<sup>4</sup>..... Mins

<sup>158</sup>

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops.....<sup>30</sup>..... Lbs. <sup>BC'S</sup>..... At.....  
2nd. Hops.....<sup>30</sup>..... Lbs. <sup>BC'S</sup>..... At.....  
3rd. Hops.....<sup>10</sup>..... Lbs. <sup>B.C. Kent</sup>..... At.....  
Let Run at.....<sup>20</sup>.....  
Rackings.....



**WATER**

Mashing In..... 88 ..... Bbls. at 151 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 124 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam 3½ ..... Mins  
6:51

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. 120 ..... At.....  
2nd. Hops..... 70 ..... Lbs. 120 ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings



# BREW RECORD

Brew No. 77 5th Thurs 30 May

Tun. No. 81 Malt 8400 Lbs. Com Malting C°  
155 15M Burton Salts

First Runs 17:2 Last 2:9

Into Kettle 168 Bbls. } Evap. 14  
Out of Kettle 154 Bbls. }

Yeast Used # 8 Brew 69

Yeast Quality good

Balling of Wort 12.25

Balling of Beer 2.4 Racked Thurs 6 June

Remarks: yeast treated

**WATER**

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water 234 ..... Steam..... 3 1/2 ..... Mins

TH 158°

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops ..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 76 Ale May 30 Thur

Tun. No. 8 Malt 8800 Lbs. Can Malting C°

15 S 15 M Burton Sells

First Runs 17 7 Last 3 9

Into Kettle 168 Bbls. } Evap.

Out of Kettle 157 } 11 Bbls.

Yeast Used 771 Brews 66468

Yeast Quality Fair

Balling of Wort 12.6

Balling of Beer 2.5 Racked Thurs 6 June  
~~Wed 5 June~~

Remarks: yeast treated

**WATER**

Mashing In.....74.....Bbls. at 150.....°F  
Underlet.....16....." 210.....°F  
Sparge.....135....." 165.....°F  
Hop Sparge.....6....." 160.....°F  
Total Water.....Steam.....Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops.....Lbs. ....At.....  
2nd. Hops.....Lbs. ....At.....  
3rd. Hops.....Lbs. ....At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 75 5 tag Wed 29 May  
Tun. No. 7 Malt 8780 Lbs. can Malting C° A  
158 15 1/4 Burton Salt  
First Runs 18:15 Last 4:1  
Into Kettle 168 Bbls. } Evap. 12 Bbls.  
Out of Kettle 156 Bbls. }  
Yeast Used #6 Brew 65  
Yeast Quality good  
Balling of Wort 12.5%  
Balling of Beer 2.8 Racked Wed 29 pm

Remarks:

Yeast treated

WATER

Mashing In..... 74 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 138 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 50 ..... Lbs. BE ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 74 Stay Wed 29 May

Tun. No. 6 Malt 8400 Lbs. Car Malting C°

First Runs 17.9 Last 4.6

Into Kettle 168 Bbls. } Evap. 12 Bbls.

Out of Kettle 156 Bbls. }

Yeast Used #59 #7 Brew 64 & 66

Yeast Quality Good

Balling of Wort 1.232

Balling of Beer 1.9 Racked 0 June 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 1.6 ..... " ..... °F  
Sparge..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 234 ..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. RC ..... At.....  
2nd. Hops..... 50 ..... Lbs. RC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Oregon ..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 73 5 tag June 28 May

Tun. No. 5 Malt 8400 Lbs. Can Malting C°

10.5 10.7 Buxton Salts

First Runs 17.8 Last 44

Into Kettle 168 Bbls. } Evap. 13 Bbls.

Out of Kettle 155 Bbls. }

Yeast Used #2 Brew 61

Yeast Quality 1

Balling of Wort 12.3

Balling of Beer 2.0 Racked June 4 June

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... 120 ..... °F  
Underlet..... 14 ..... " ..... 210 ..... °F  
Sparge ..... 134 ..... " ..... 168 ..... °F  
Hop Sparge..... 6 ..... " ..... 160 ..... °F  
Total Water..... 234 ..... Steam..... 3 1/2 ..... Mins

*TH 158°*

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops ..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 72 Stag June 28 May

Tun. No. 7 Malt P400 Lbs. Can Malting C°

15 lb 15 lb Burton salts

First Runs 17.35 Last 2.5

Into Kettle 168 Bbls. } Evap.

Out of Kettle 155 1/2 Bbls. } 12 1/2 Bbls.

Yeast Used #2 & #5 Brew 61 & 64

Yeast Quality.....

Balling of Wort 12.5

Balling of Beer 2.1 Racked June 4 June

Remarks:

**WATER**

Mashing In..... 78 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 134 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... Steam..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 71 5 tag Mar 27 May

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

155 15 M Burton Salts

First Runs 18.6% Last 2.3%

Into Kettle 16.9 Bbls. } Evap. 15 Bbls.  
Out of Kettle 15.6 Bbls. }

Yeast Used ?

Yeast Quality

Balling of Wort 12.9%

Balling of Beer 10.85 Racked Mon 3 June 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 234 ..... Steam..... 3 1/2 ..... Mins  
TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 70 ale mon 29 May

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

15 s 15 m Burton luth

First Runs 19.0% Last 3.9%

Into Kettle 164 Bbls. } Evap. 15  
Out of Kettle 154 Bbls. }

Yeast Used #4 Brew 63

Yeast Quality ✓ Good

Balling of Wort 12.0%

Balling of Beer 2.1 Racked mon June 3/46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 239 ..... Steam 4 ..... Mins  
TH 15-6

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. 8E ..... At.....  
2nd. Hops..... 20 ..... Lbs. 8E ..... At.....  
3rd. Hops..... 20 ..... Lbs. 0.5oz ..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 69 Lager. Sat 25 May

Tun. No. 68+70 Malt 8400 Lbs. Can. Malting C°

155; 15 M. Baster Salts

First Runs 17.75 Last —

Into Kettle 178 Bbls. } Evap.

Out of Kettle 167 Bbls. } 11 Bbls.

Yeast Used 2 69 + 70 Tun

Yeast Quality V. Good

Balling of Wort 12.02

Balling of Beer 2.5 + 2.4 Racked Sun 4 June

Remarks:

## WATER

Mashing In.....78.....Bbls. at.....153.....°F  
Underlet.....16.....".....210.....°F  
Sparge.....134.....".....168.....°F  
Hop Sparge.....6 (10).....".....160.....°F  
Total Water.....246.....Steam.....3.....Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....Lbs.....At.....

2nd. Hops.....Lbs.....At.....

3rd. Hops.....Lbs.....At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 68 Step June 23 May

Tun. No. 1 Malt 800 Lbs. Can Malting C°  
153 15 M. Burton Salts

First Runs 18.4% Last 3.7

Into Kettle 16.9 Bbls. } Evap.  
Out of Kettle 1.27 } 12 Bbls.

Yeast Used #8 Brew 60

Yeast Quality Good

Balling of Wort 12.7%

Balling of Beer 1.9 Racked 30 May 186

Remarks:

WATER

Mashing In.....76.....Bbls. at.....150.....°F  
Underlet.....16.....".....210.....°F  
Sparge.....136.....".....168.....°F  
Hop Sparge.....6.....".....160.....°F  
Total Water.....234.....Steam.....4.....Mins

TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops.....20.....Lbs. 30.....At.....

2nd. Hops.....50.....Lbs. 30.....At.....

3rd. Hops.....20.....Lbs. Brewers Gold.....

Let Run at.....

Rackings.....

## BREW RECORD

Brew No. 67 Alb Shun 25<sup>th</sup> May  
Tun. No. 8 Malt 8800 Lbs. Can Malting C°  
15 lb 15 M Burton Salts  
First Runs 18.97 Last 2.97  
Into Kettle 169 Bbls. } Evap. 12  
Out of Kettle 157 Bbls. }  
Yeast Used # 7 Brew - 59  
Yeast Quality V Good  
Balling of Wort 13.5%  
Balling of Beer 2.20 Racked 29 May 46  
Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam..... 3 ..... Mins

TH156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 20 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Brewer's Gold ..... At.....

Let Run at.....

Rackings.....

## BREW RECORD

Brew No. 66 Slag Wed. 22<sup>nd</sup> May,

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

15.8; 15.11; Buxton Salt

First Runs 17.97 Last 4.1

Into Kettle 16.9 Bbls. } Evap.

Out of Kettle 15.8 Bbls. } 11 Bbls.

Yeast Used # 6 Tann

Yeast Quality V. Good

Balling of Wort 12.25

Balling of Beer 2.6 Racked 29 May 46

Remarks:

Grain treated with  
Vitalite

WATER

Mashing In..... 76 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 136 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam B ..... Mins

TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 50 ..... Lbs. BE ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewery ..... At.....  
Let Run at.....  
Rackings.....



## BREW RECORD

Brew No. 65 5<sup>th</sup> Day Wed. 22<sup>nd</sup> May

Tun. No. 6 Malt. 8400 Lbs. Can. Malting C°

155 15 M Burton Salts

First Runs 18.1 Last 3.1

Into Kettle 169 Bbls. } Evap. 13 Bbls.  
Out of Kettle 156 Bbls. }

Yeast Used W. 5<sup>th</sup> Tenn Brew 58

Yeast Quality V. Good

Balling of Wort 12.5

Balling of Beer 1.9 Racked 28 May 46

Remarks:

**WATER**

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 234 ..... Steam..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. *BC* ..... At.....  
2nd. Hops..... 20 ..... Lbs. *BC* ..... At.....  
3rd. Hops..... 20 ..... Lbs. *Brewerygold* ..... At.....  
Let Run at.....  
Rackings.....

# BREW RECORD

Brew No. 64 Step June 21<sup>st</sup> May

Tun. No. 5 Malt 5100 Lbs. Car Malting C°

15.5 15 M Boston Salts

First Runs 18.57 Last 3.0

Into Kettle 169 Bbls. } Evap. 10  
Out of Kettle 159 Bbls.

Yeast Used \* # 4 & 6 (Brew 5965)

Yeast Quality V good

Balling of Wort 12.87

Balling of Beer 2.15 Racked 28 May 46

Remarks:

WATER

Mashing In..... 75 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 134 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam..... 3 1/2 ..... Mins  
T.H. 153

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops... 30 ..... Lbs. B.C.'s At.....  
2nd. Hops... 20 ..... Lbs. " ..... At.....  
3rd. Hops... 20 ..... Lbs. Brown Gold At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 63 Stag Run 21 May 76

Tun. No. # Malt 8400 Lbs. Corn Malting C°  
15 S 15 M Burton Salt

First Runs 184 Last 34

Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle 157 Bbls. }

Yeast Used #4 Brew 54

Yeast Quality Good

Balling of Wort 12.6

Balling of Beer 2.25 Racked Mon 22 May

Remarks:

### WATER

Mashing In..... 82 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 130 ..... " 165 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 234 ..... Steam..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. RC ..... At.....  
2nd. Hops..... 50 ..... Lbs. RC ..... At.....  
3rd. Hops..... 20 ..... Lbs. RC ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 62 Stay Mon 20 May 46

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15 1/2 15 1/2 Burton bath

First Runs 17.5 Last Lost

Into Kettle 169 Bbls. } Evap.

Out of Kettle 156 } 13 Bbls.

Yeast Used 341 Brewy 53 & 58

Yeast Quality 1 good

Balling of Wort 12

Balling of Beer 1.8 Racked Mon 27 May

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 130 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam 4  
154 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. RL At.....  
2nd. Hops..... 50 Lbs. RL At.....  
3rd. Hops..... 20 Lbs. Power Gold At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 61 ale Mon 20 May 46

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

15 S 15 M Burton bbls

First Runs 18.5 Last 3.2

Into Kettle 169 Bbls. } Evap.

Out of Kettle 153 Bbls. } 16 Bbls.

Yeast Used # 3 & 1 Brouns 3+5

Yeast Quality ~~#6~~ V good

Balling of Wort 12.2

Balling of Beer 2.2 Racked Mon 22 May

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC ..... At.....  
2nd. Hops..... 70 ..... Lbs. BC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewergold ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 60 Stag Fri 17 May 46

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

15 L 15 M Burton salts

First Runs 18.0 Last 4.17

Into Kettle 169 Bbls. } Evap.

Out of Kettle 152 Bbls. } 12 Bbls.

Yeast Used # 8 Brew 51

Yeast Quality Good

Balling of Wort 12.5

Balling of Beer 2.8 Racked Thurs 23 May

Remarks:

WATER

Mashing In..... 84 ..... Bbls. at 154 ..... °F  
Underlet..... 16 ..... " 20 ..... °F  
Sparge ..... 128 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. RC ..... At.....  
2nd. Hops..... 50 ..... Lbs. RC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Beersight ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 59 ale Fri 17 May

Tun. No. 7 Malt 8800 Lbs. am Malting C°

15 S 15 M. Bowers Gold

First Runs 18.4? Last 4.4?

Into Kettle 16.9 Bbls. } Evap. 12 Bbls.  
Out of Kettle 1.5? }

Yeast Used # 9 Brew 50

Yeast Quality V Good

Balling of Wort 13.2

Balling of Beer 2.135 Racked Wed 22 May

Remarks:

### WATER

Mashing In..... 82 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge ..... 130 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... Steam..... 4 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops ..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 58 Sky Harvic May

Tun. No. 1 Malt 7400 Lbs. Cam Malting C°

15 & 15 PM Burton salt

First Runs 18.07 Last 3'6

Into Kettle 168 Bbls. } Evap. 12 Bbls.  
Out of Kettle 157 }

Yeast Used # 7 Brew 50

Yeast Quality V Good

Balling of Wort 12.37

Balling of Beer 1.8 Racked Wed 22 May

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 153 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 234 ..... Steam..... 37 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC ..... At.....  
2nd. Hops..... 50 ..... Lbs. BC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewery ..... At.....  
Let Run at.....  
Rackings



# BREW RECORD

Brew No. 57 Stag May 16/46.

Tun. No. 6 Malt 8400 Lbs. Can Malting C°

15-S'; 15-U; 14-U-S'; Burton Salt

First Runs 1907 Last 3.27

Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle 157 }

Yeast Used #6 Brew No 48

Yeast Quality V Good

Balling of Wort 12.82

Balling of Beer 2.15 Racked Wed 22 May

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... 152 ..... °F  
Underlet..... 16 ..... "..... 210 ..... °F  
Sparge ..... 132 ..... "..... 168 ..... °F  
Hop Sparge..... 6 ..... "..... 160 ..... °F  
Total Water..... 234 ..... Steam..... 3 1/4 ..... Mins

T-14-156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 50 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Bittersalt ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 56 Lager Wed 25 May

Tun. No. 69+70 Malt 8400 Lbs. Can Malting C°

15 L 15 M Burton salt

First Runs 17.57 Last 2.2

Into Kettle 187 Bbls. } Evap. 14 Bbls.

Out of Kettle 167 Bbls. }

Yeast Used Oland's

Yeast Quality good

Balling of Wort 11.9 + 11.68

Balling of Beer 2.5 2.8 Racked sat 25 May

Remarks:

**WATER**

Mashing In..... 79 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 144 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 245 ..... Steam 4 ..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 55 Stay 2 weeks 14 May 46  
Tun. No. 5 Malt 8400 Lbs. Can Malting C°  
15-1 15-2 Burton Salts  
First Runs 18.4 Last 3.5  
Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle 159 Bbls. }  
Yeast Used #425 Brews 46 & 47  
Yeast Quality ✓ good  
Balling of Wort 13  
Balling of Beer 1.95 Racked 2 weeks 21 May  
Remarks:

WATER

Mashing In..... 79 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 134 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 235 ..... Steam 3 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. RC At.....  
2nd. Hops 50 Lbs. BE At.....  
3rd. Hops 20 Lbs. Bwergold At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 54 Stag May 14<sup>th</sup>

Tun. No. 4 Malt 840 Lbs. Can Malting C°

15-S; 15-M; Bitter Salt

First Runs 19.07 Last 2.15

Into Kettle 169 Bbls. } Evap. 9 Bbls.

Out of Kettle 160 Bbls. }

Yeast Used #4 Sun Beam 46

Yeast Quality V good

Balling of Wort 12.7

Balling of Beer 3.1 Racked 2:28 May

Remarks: 3 treated with Vitalite

WATER

Mashing In..... 80 ..... Bbls. at..... 150 ..... °F  
Underlet..... 16 ..... "..... 210 ..... °F  
Sparge ..... 13.3 ..... "..... 168 ..... °F  
Hop Sparge..... 6 ..... "..... 160 ..... °F  
Total Water..... 235 ..... Steam..... 4' ..... Mins  
T-14-158

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. 80 ..... At.....  
2nd. Hops..... 50 ..... Lbs. 80 ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewergold ..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 53 Star May 13 Mon 46

Tun. No. 3 Malt 8400 Lbs. Carls Malting C°

15 L 15 M Burton Salt

First Runs 18.6% Last 3.6

Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle

Yeast Used #3 Tun Brew 45

Yeast Quality V good

Balling of Wort 12.5%

Balling of Beer 1.8 Racked Mon 20 May

Remarks:

WATER

Mashing In..... 72 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 141 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 235 ..... Steam 4 ..... Mins

85-9.91

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 50 ..... Lbs. BE ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewery ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 52 Ale Mon 13 May 46

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

158 15 M Buxton salts

First Runs 19.55 Last 5.0%

Into Kettle 169 Bbls. } Evap. 14 Bbls.  
Out of Kettle 155 }

Yeast Used 3 Tm Brew 45

Yeast Quality V. Good

Balling of Wort 12.7

Balling of Beer 2.8 Racked Mon 20 May

Remarks:

WATER

Mashing In..... 74 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge ..... 139 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... 235 ..... Steam..... 4 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 20 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Bismarck ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 51 S. ag Shur 9 May 46

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

15 S 15 M Burton salts

First Runs 18.5% Last 3.0%

Into Kettle 16.9 Bbls. } Evap.

Out of Kettle 15.2 Bbls. } 12 Bbls.

Yeast Used # 8 Tun Brew No 72

Yeast Quality good

Balling of Wort 12.5

Balling of Beer 2.2 Racked Shur May 46

Remarks:

Treated with Vitalite

### WATER

Mashing In..... 74 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge ..... 139 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 235 ..... Steam 4½ ..... Mins  
156

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. BE At.....  
2nd. Hops 50 Lbs. BE At.....  
3rd. Hops 20 Lbs. Brewer gold At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 50 Ale June 9 May 76

Tun. No. 7 Malt 8800 Lbs. Corn Malting C°

15 & 15 M Burton salts

First Runs 19.1 Last 4.4

Into Kettle 169 Bbls. } Evap.

Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used # 2 Brew 41

Yeast Quality Good

Balling of Wort 12.05

Balling of Beer 2.8 Racked June 16 May

Remarks:

Treated with Vitalite

WATER

Mashing In..... 74 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge ..... 139 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... Steam..... 4½ ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops ..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 49 Stay Wed 8 May 46

Tun. No. 1 Malt 8400 Lbs. Case Malting C°

15 L 15 M Burton Luths

First Runs 18.1 Last 3.6

Into Kettle 169 Bbls. } Evap.

Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used #6 Tun Brew - No 39

Yeast Quality Good.

Balling of Wort 12.2

Balling of Beer 2.9 Racked May 15 - Wed 46

Remarks:

WATER

Mashing In..... 74 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam 4 1/2 ..... Mins  
156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BC's ..... At.....

2nd. Hops..... 50 ..... Lbs. BC's ..... At.....

3rd. Hops..... 20 ..... Lbs. Brewery gold ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 48 Stay Wed & Thurs

Tun. No. 6 Malt 8400 Lbs. Corn Malting C°

15 S 15 M Burton Salts

First Runs 18:3 Last 2:4

Into Kettle 169 Bbls. } Evap. 110

Out of Kettle 158 Bbls. } 11 Bbls.

Yeast Used Brewy 384 42 Tun 5 & 6

Yeast Quality good

Balling of Wort 12:4

Balling of Beer ? Racked Thurs May 13

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 135 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 235 ..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 50 ..... Lbs. BE ..... At.....  
3rd. Hops..... 20 ..... Lbs. Bowergold ..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 47 Slag 7<sup>14</sup> May.

Tun. No. 5 Malt 8400 Lbs. Can. Malting C°

15-S'; 15-U; Burton Salt.

First Runs ~~169~~ 1727 Last —

Into Kettle 169 Bbls. } Evap.

Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used \* 5 Tun (112 lbs.)

Yeast Quality V. Good - Treated with Vitalite.

Balling of Wort 12.37

Balling of Beer 2.1 Racked 2 a.m. 14 May 46

Remarks:

WATER

Mashing In..... 84 ..... Bbls. at ..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 129 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 235 ..... Steam..... 3 ..... Mins  
T.H.-

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops ..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings

# BREW RECORD

Brew No. 46 Sty May 7<sup>th</sup>/46

Tun. No. 4 Malt 8400 Lbs. Can Malting C°

15 S; 15 M; Busted Salt

First Runs 18.07 Last 2.87

Into Kettle	<u>169</u>	Bbls.	} Evap.	
Out of Kettle	<u>156</u>			<u>13</u>

Yeast Used \* 4 Trun.

Yeast Quality v. Good

Balling of Wort 12.35

Balling of Beer 210 Racked Dec 14 May

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 133 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 231' ..... Steam..... 3 1/4 ..... Mins

T-A-106

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops ..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings



# BREW RECORD

Brew No. 45 Stag Mar. 6<sup>th</sup> - May

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15 S'; 15 M; Better Sells

First Runs 18.17 Last 27.7

Into Kettle 169 Bbls. } Evap. 12 Bbls.

Out of Kettle 157 Bbls. }

Yeast Used # 3 Tunn

Yeast Quality V. Good

Balling of Wort 12.27

Balling of Beer 1.8% Racked Mon 13 May 46

Remarks:

WATER

Mashing In..... 73 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 140 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 235 ..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops ..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 44 Ale Mon. 6<sup>th</sup> May

Tun. No. 2 Malt 8800 Lbs. Cum Malting C°

15-S; 15-M; W.M.S.; Buxton Salt

First Runs 19.57 Last 3.47

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 156 Bbls. } 13 Bbls.

Yeast Used 2 Tun

Yeast Quality V.G.

Balling of Wort

Balling of Beer 3.070 Racked Mon 13 May 96

Remarks:

**WATER**

Mashing In..... 80 ..... Bbls. at..... 152 ..... °F  
Underlet..... 16 ..... " ..... 210 ..... °F  
Sparge ..... 133 ..... " ..... 168 ..... °F  
Hop Sparge..... 6 ..... " ..... 160 ..... °F  
Total Water..... 235 ..... Steam..... 4 ..... Mins  
T.H.-158

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops ..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 43 Lager Fri 3 May

Tun. No. 69+70 Malt 8400 Lbs. Can Malting C°

15 lb 15 lb Barton salts

First Runs 18.9 Last 3.07

Into Kettle 180 Bbls. } Evap.

Out of Kettle 16.7 } 13 Bbls.

Yeast Used 69+70 Tinn

Yeast Quality 2nd

Balling of Wort 12.07

Balling of Beer 2.35 + 2.2 Racked Mon 13 May

Remarks:

## WATER

Mashing In..... 26 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 146 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 244 ..... Steam..... Mins

## QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 40 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Brewery Gold ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 42 Stag Shur May 46

Tun. No. 8 Malt 8400 Lbs. Can Malting C°

15 S 15 M Burton Salt

First Runs 18.67 Last 3.0

Into Kettle 167 Bbls. } Evap.  
Out of Kettle 155 Bbls. } 12 Bbls.

Yeast Used #5 Tur Bone 30

Yeast Quality V good

Balling of Wort 12.55

Balling of Beer 2.2 Racked May 9. 46

Remarks: Treated with vitalite

WATER

Mashing In..... 76 ..... Bbls. at 1570 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 137 ..... " 168 °F  
Hop Sparge..... 6 ..... " 16 °F  
Total Water..... 235 ..... Steam..... 5 ..... Mins  
156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC ..... At.....  
2nd. Hops..... 50 ..... Lbs. BC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Bowergold ..... At.....  
Let Run at.....  
Rackings



# BREW RECORD

Brew No. 41 Ale Shun 2<sup>nd</sup> May 46

Tun. No. 7 Malt 8800 Lbs. Pair Malting C°

15 15<sup>th</sup> Burton Salt

First Runs 18.7 Last Foot

Into Kettle 169 Bbls. } Evap.

Out of Kettle 154 Bbls. } 15 Bbls.

Yeast Used # 9 Tun Beer 33

Yeast Quality V Good

Balling of Wort 13.2

Balling of Beer 2.45 Racked Shun 9 May 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... 150 ..... °F  
Underlet..... 16 ..... "..... 210 ..... °F  
Sparge..... 135 ..... "..... 168 ..... °F  
Hop Sparge..... 6 ..... "..... 160 ..... °F  
Total Water..... 255 ..... Steam..... 4 1/2 ..... Mins

150

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 50 ..... Lbs. BE ..... At.....

2nd. Hops..... 20 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. BE ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 40 1st tag Wed 1 May 46

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15 S 15 M Burton Salts

First Runs..... 18.27 Last 3.2

Into Kettle..... 169 Bbls. } Evap.  
Out of Kettle..... 157 Bbls. } 12 Bbls.

Yeast Used..... #4 Brew 29

Yeast Quality..... V good.

Balling of Wort..... 12.1

Balling of Beer..... Racked

Remarks:

WATER

Mashing In..... 74 ..... Bbls. at 180 °F  
 Underlet..... 16 ..... " 210 °F  
 Sparge..... 139 ..... " 168 °F  
 Hop Sparge..... 6 ..... " 160 °F  
 Total Water..... 235 ..... Steam 4½ ..... Mins

JH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
 1st. Hops..... 30 ..... Lbs. PC ..... At.....  
 2nd. Hops..... 50 ..... Lbs. BC ..... At.....  
 3rd. Hops..... 20 ..... Lbs. Brewers Gold ..... At.....  
 Let Run at.....  
 Rackings.....

## BREW RECORD

Brew No. 39 Stay Wed 1<sup>st</sup> May 46

Tun. No. 6 Malt 8400 Lbs. Case Malting C°

15 8 15 8 Burton Salt

First Runs 17.7 Last 2.7

Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle 157 Bbls. }

Yeast Used #3 Tun Brew No 27

Yeast Quality good

Balling of Wort 11.8

Balling of Beer Racked

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 133 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 235 ..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. 36 ..... At.....  
2nd. Hops ..... 50 ..... Lbs. 36 ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewer's ..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 38 1 tag Swiss 30 Apr 46

Tun. No. 5 Malt 8400 Lbs. Conn Malting C°

1.5 l 15 lb Buxton salts

First Runs 18.4 Last 6.4

Into Kettle 165 1/2 Bbls. } Evap. 12 Bbls.  
Out of Kettle 153 }

Yeast Used #3 Brew 27

Yeast Quality 1 good

Balling of Wort 12.5

Balling of Beer          Racked         

Remarks:

WATER

Mashing In..... 74 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam..... 4 ..... Mins

TH 15d

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 Lbs. BE At.....

2nd. Hops..... 50 Lbs. BE At.....

3rd. Hops..... 20 Lbs. Runway At.....

Let Run at.....

Rackings



# BREW RECORD

Brew No. 37 5 Tag June 30 Apr 46

Tun. No. 4 Malt 8400 Lbs. Corn Malting C°

15 & 15 M Burton bath

First Runs 18.5 Last 2.6

Into Kettle 169 Bbls. } Evap.

Out of Kettle 158 Bbls. }

Yeast Used #2 Beer 26

Yeast Quality V good.

Balling of Wort 12.6

Balling of Beer Racked

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 135 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam 5 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. B.C's ..... At.....  
2nd. Hops..... 50 ..... Lbs. B.C's ..... At.....  
3rd. Hops..... 20 ..... Lbs. Renwickgold ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 36 Step Mon 29 Apr 46

Tun. No. 3 Malt 8400 Lbs. Case Malting C°

15 S 15 M Burton 16

First Runs 18.35 Last 3.3

Into Kettle 169 Bbls. } Evap. 14 Bbls.  
Out of Kettle 155 }

Yeast Used #2? Brew 26

Yeast Quality V good

Balling of Wort 12.35

Balling of Beer ..... Racked .....

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge ..... 133 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam..... 5 1/2 ..... Mins  
155

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops ..... Lbs..... At... ..  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 35 Ale Mar 29 Apr 46

Tun. No. 2 Malt 8800 Lbs. Cams Malting C°

158 159m Burton bath

First Runs 19.27 Last 3.47

Into Kettle 169 Bbls. } Evap. 16 Bbls.  
Out of Kettle 153

Yeast Used # 1 Tun Brew 32

Yeast Quality V good

Balling of Wort 12.9

Balling of Beer Racked

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge ..... 133 ..... " 168 °F  
Hop Sparge..... 6 ..... " 16 °F  
Total Water..... 233- ..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 20 ..... Lbs. HE ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewer's Gold ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 34 *Stay* Fri 26 Apr 46

Tun. No. 8 Malt 8400 Lbs. *Can* Malting C°

15 8 15 *M Burton Salt*

First Runs 18.47 Last 2.7

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 156 Bbls. }

Yeast Used 8 + 2 *Brewery 25726*

Yeast Quality *V good*

Balling of Wort 11.9

Balling of Beer 1.8 Racked *Shur 2 May 46*

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 133 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 235 ..... Steam..... 4 ..... Mins

156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BC ..... At.....

2nd. Hops..... 50 ..... Lbs. BC ..... At.....

3rd. Hops..... 20 ..... Lbs. Bannockburn ..... At.....

Let Run at.....

Rackings



## BREW RECORD

Brew No. 33 Alc Fr 26 Apr 46

Tun. No. 7 Malt 8800 Lbs. Can Malting C°

15 s 15 m Burton salts

First Runs 18.5 Last 2.9

Into Kettle 169 Bbls. } Evap.  
Out of Kettle ..... } Bbls.

Yeast Used # 8 Brew 20 25

Yeast Quality V good

Balling of Wort 12.9

Balling of Beer 3.6 Racked Thurs 2 May 46

Remarks: Yeast treated with Vitalite

WATER

Mashing In..... 78 ..... Bbls. at..... 150 ..... °F  
Underlet..... 16 ..... " ..... 210 ..... °F  
Sparge..... 135 ..... " ..... 168 ..... °F  
Hop Sparge..... 6 ..... " ..... 160 ..... °F  
Total Water..... 235 ..... Steam..... 4 1/2 ..... Mins  
156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. *BL* ..... At.....  
2nd. Hops..... 20 ..... Lbs. *BL* ..... At.....  
3rd. Hops..... 20 ..... Lbs. *Brewer's Gold* ..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 32 Stay Shun 25 Apr 46

Tun. No. 1 Malt 8400 Lbs. Car Malting C°

158 15 1/2 Bunter salts

First Runs 18.5 Last 3.1

Into Kettle 169 Bbls. } Evap. 14 Bbls.  
Out of Kettle 155 }

Yeast Used #649 Brew 22424

Yeast Quality V. Good

Balling of Wort 12.4

Balling of Beer 2.0 Racked Wed 1st May

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 135 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... 235 ..... Steam..... 4 ..... Mins

TH 152

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 50 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Beumer Gold ..... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 31 *Slag* April 25/1906

Tun. No. 6 Malt 8400 Lbs. *Can* Malting C°

*15 S; 15 M; Burton Wells*

First Runs *18.75* Last *2.65*

Into Kettle *169* Bbls. } Evap. *12* Bbls.  
Out of Kettle *157*

Yeast Used *W. 5 Tun Brew 21*

Yeast Quality *V. Good*

Balling of Wort *12.5*

Balling of Beer *2.5* Racked *Wed 1st May*

Remarks:

*Yeast treated with  
Pitchile.*

WATER

Mashing In..... 79 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 134 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 235' ..... Steam..... 4 ..... Mins  
T-14-156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BE ..... At.....  
2nd. Hops..... 30 ..... Lbs. BE ..... At.....  
3rd. Hops..... 20 ..... Lbs. Bismarck ..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 30 Stag Wedz Apr

Tun. No. 5 Malt 8400 Lbs. Can Malting C°  
15 S 15 R Burton Salt

First Runs 17-9% Last 3%

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 157 Bbls. } 12 Bbls.

Yeast Used ~~H~~ Tun Brew No 20

Yeast Quality V. Good

Balling of Wort 12.5%

Balling of Beer 1.9 Racked June 30 Apr 46

Remarks:

### WATER

Mashing In..... 81 ..... Bbls. at 150 °F  
Underlet..... 1.6 ..... " 210 °F  
Sparge..... 132 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BE ..... At.....

2nd. Hops..... 50 ..... Lbs. BE ..... At.....

3rd. Hops..... 20 ..... Lbs. Bannockburn ..... At.....

Let Run at.....

Rackings



# BREW RECORD

Brew No. 29 Stay Wed 24 Apr 46

Tun. No. 4 Malt 8400 Lbs. Car Malting C°

15 15 in Burton Salts

First Runs 17.77 Last 3.37

Into Kettle 16.9 Bbls. } Evap. 13 Bbls.  
Out of Kettle 15.6 Bbls. }

Yeast Used W. of Tun from 2/19

Yeast Quality V. Good

Balling of Wort 12.4

Balling of Beer 2.15 Racked from 30 Apr 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 135 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam 4 ..... Mins  
156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC ..... At.....  
2nd. Hops..... 50 ..... Lbs. BC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Bismarck Gold ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 28 Lager April 23/116.

Tun. No. 69170 Malt 8400 Lbs. Can Malting C°

15.5; 15.4; Boston Salt

First Runs 17.77 Last .....

Into Kettle 181 Bbls. } Evap.

Out of Kettle 170 Bbls. } 11 Bbls.

Yeast Used \* 69 & 70 Turm.

Yeast Quality N° 15

Balling of Wort V good 11.6 11.6

Balling of Beer ..... Racked .....

Remarks:

WATER

Mashing In..... Bbls. at..... °F  
Underlet..... "..... °F  
Sparge..... "..... °F  
Hop Sparge..... "..... °F  
Total Water..... Steam..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. BC At.....  
2nd. Hops 40 Lbs. BC At.....  
3rd. Hops 20 Lbs. Brought At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 27 Stay Mon 22 Apr 46

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15 & 15-M Burton with

First Runs 18% Last Test

Into Kettle 169 Bbls. } Evap. 12 Bbls.  
Out of Kettle 157 }

Yeast Used 2 Tun

Yeast Quality V. Good

Balling of Wort 12.37

Balling of Beer 2.0 Racked Mon 29 Apr 46

Remarks:

**WATER**

Mashing In..... 78 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 135 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 169 ..... °F  
Total Water 235 ..... Steam ~~45~~ 15-6 ..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings.....

# BREW RECORD

Brew No. 26 ale Mar 22 Apr 46

Tun. No. 2 Malt 8800 Lbs. Ceus Malting C°  
15 8 159m Burton Salts

First Runs 18.87 Last 3.57

Into Kettle 169 Bbls. } Evap.  
Out of Kettle 159 Bbls. } 15

Yeast Used W. G. Tim

Yeast Quality V. G.

Balling of Wort 12.87

Balling of Beer 2.9 Racked Mar 29 Apr 46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 135 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam..... 275 Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 Lbs. RC At.....

2nd. Hops..... 20 Lbs. RC At.....

3rd. Hops..... 20 Lbs. Brewer's Gold At.....

Let Run at.....

Rackings



# BREW RECORD

Brew No. 25 Stay Shur 18 Apr 46

Tun. No. 8 Malt 8400 Lbs. Caru Malting C°

15 lb 15 lb Burton salts

First Runs 18.47 Last 3.7

Into Kettle 169 Bbls. } Evap. 13 Bbls.  
Out of Kettle 156 Bbls. }

Yeast Used #5 Brew No 12

Yeast Quality V Good

Balling of Wort Fast

Balling of Beer 1.9 Racked Shur 25 Apr 46

Remarks:

**WATER**

Mashing In..... 26 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 137 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 235 ..... Steam 4½ ..... Mins

156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. RC At.....  
2nd. Hops..... 50 Lbs. RC At.....  
3rd. Hops..... 20 Lbs. Brewer's At.....  
Let Run at.....  
Rackings.....

# BREW RECORD

Brew No. 524 Alc Shun 18 Apr 46

Tun. No. 7 Malt 7800 Lbs. Coar Malting C°

15 1/2 15 3/4 Buxton 14 1/2

First Runs 18.7 Last 3.45

Into Kettle 169 Bbls. } Evap.

Out of Kettle 158 Bbls. } 11 Bbls.

Yeast Used # 5 Tux Brew No 12

Yeast Quality V Good

Balling of Wort 12.7

Balling of Beer 2.1 Racked Shun @ 12 1/2 / 46

Remarks:

WATER

Mashing In..... 81 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 132 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 100 ..... °F  
Total Water 235 ..... Steam 4 1/2 ..... Mins

T-H 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 Lbs. BC ..... At 900

2nd. Hops..... 20 Lbs. BE ..... At 1000

3rd. Hops..... 20 Lbs. Brewer's Gold ..... At 1045

Let Run at.....

Rackings

## BREW RECORD

Brew No. 23 Stay Wed 17 Apr 46

Tun. No. 1 Malt 8000 Lbs. Can Malting C°

15 8 15 lb Burton Salts

First Runs ~~17.77~~ 17.77 Last 3.57

Into Kettle 170 Bbls. } Evap. 10

Out of Kettle 160 Bbls. }

Yeast Used #67 am Brew 13

Yeast Quality # Good

Balling of Wort 12.0

Balling of Beer 11.9 Racked Wed 23 Apr

Remarks:

**WATER**

Mashing In..... 84 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 131 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 237 ..... Steam..... 45 ..... Mins  
154

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC ..... At.....  
2nd. Hops..... 50 ..... Lbs. BC ..... At.....  
3rd. Hops..... 20 ..... Lbs. *Emerald* ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 22 1st Wed 17 Apr 46

Tun. No. 6 Malt 8400 Lbs. Pass Malting C°

15 15 M Burton Setts

First Runs 12:2 Last 3:1

Into Kettle 171 Bbls. } Evap. 130

Out of Kettle 158 Bbls. } 13 Bbls.

Yeast Used N° 5 Tun Brew N° 12

Yeast Quality V.V Good

Balling of Wort 11.97

Balling of Beer 1.85 Racked Wed 24 Apr 46

Remarks:

WATER

Mashing In..... 82 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 138 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 237 ..... Steam..... 4 ..... Mins

TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BC's ..... At..... 9:00

2nd. Hops..... 50 ..... Lbs. BC's ..... At..... 10:00

3rd. Hops..... 20 ..... Lbs. Brewer's Gold ..... At..... 10:45

Let Run at.....

Rackings



# BREW RECORD

Brew No. 21 Stay 2000 18 Apr 46

Tun. No. 5 Malt 8400 Lbs. Can Malting C°

15 15 to Burton salts

First Runs 18.47 Last 4.1

Into Kettle 171 Bbls. } Evap. 14  
Out of Kettle 157 Bbls.

Yeast Used 346 Brews 10013

Yeast Quality V good

Balling of Wort 11.9

Balling of Beer 11.8 Racked 2000 18 Apr 46

Remarks:

WATER

Mashing In..... 76 ..... Bbls. at 142-53 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 165 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 237 ..... Steam 4 1/2 ..... Mins  
TH 15

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC'S ..... At.....  
2nd. Hops..... 50 ..... Lbs. BC'S ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewery ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 20 Stay Run 16 Apr 46

Tun. No. 4 Malt 8400 Lbs. Case Malting C°

15 8 15 M Burton Salts

First Runs 18.3 Last 7.7

Into Kettle 171 Bbls. } Evap. 14

Out of Kettle 157 Bbls.

Yeast Used # 105 Tuns Brew 12 & 14

Yeast Quality V Good

Balling of Wort 11.7

Balling of Beer 1.8 Racked 11:15 29 Apr 46

Remarks:

**WATER**

Mashing In..... 76 ..... Bbls. at 145-54 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 237 ..... Steam 4 1/2 ..... Mins

155-56

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops 30 Lbs. BC At.....

2nd. Hops 50 Lbs. BC At.....

3rd. Hops 20 Lbs. Brewer's At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 19 stay Mar 15 Apr 46

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15 1 15 M Burton Falls

First Runs 17.87 Last 2.9

Into Kettle 121 Bbbs. } Evap.

Out of Kettle 158 } 13 Bbbs.

Yeast Used # 3 Brew 2010

Yeast Quality ~~11.7~~

Balling of Wort 11.7

Balling of Beer 1.8 Racked Mar 22 Apr

Remarks:

**WATER**

Mashing In..... 28 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 137 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 239 ..... Steam..... 5 min ..... Mins  
156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. BL ..... At.....  
2nd. Hops..... 50 Lbs. BL ..... At.....  
3rd. Hops..... 20 Lbs. BL ..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 15 all Mar 15 Apr

Tun. No. 2 Malt 8800 Lbs. Can Malting C°

15 8 15 M Barterhill

First Runs 19:3 Last 3:2

Into Kettle 171 Bbls. } Evap. 16 Bbls.

Out of Kettle 155 Bbls. }

Yeast Used #2 Brew no 9

Yeast Quality V Good

Balling of Wort 12:6

Balling of Beer 2:8 Racked Mar 22 (9)

Remarks:

46

**WATER**

Mashing In..... 81 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge..... 144 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 289 ..... Steam..... 5 ..... Mins

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BC ..... At.....  
2nd. Hops..... 70 ..... Lbs. BC ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewery ..... At.....  
Let Run at.....  
Rackings



# BREW RECORD

Brew No. 17 Ale

Tun. No. 8 Malt Can Lbs. 8400 Malting C°

First Runs 18.4<sup>5</sup> Last

Into Kettle 171 Bbls. } Evap.

Out of Kettle 158 Bbls. } 13% Bbls.

Yeast Used 1 + 2 Times Brew 7 + 9

Yeast Quality V good

Balling of Wort 12.25

Balling of Beer 7.0 Racked Shun up 18.46

Remarks:

WATER

Mashing In..... 74 ..... Bbls. at 155 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 141 ..... " 165 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 237 ..... Steam 8 1/2 ..... Mins

TH

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. BCs ..... At.....  
2nd. Hops..... 20 ..... Lbs. BCs ..... At.....  
3rd. Hops..... 20 ..... Lbs. BCs ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 16 stay Fri 12 Apr 46

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

15 A 15 M Buster bath

First Runs 18:5 Last 2:7

Into Kettle 177 Bbls. } Evap.

Out of Kettle 159 Bbls. } 12 Bbls.

Yeast Used #641 Brews 645

Yeast Quality V good

Balling of Wort 12:09

Balling of Beer 1:9 Racked Thurs 12 Apr 46

Remarks:

WATER

Mashing In..... 76 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 139 ..... " 168 ..... °F  
Hop Sparge..... 76 ..... " 160 ..... °F  
Total Water..... 237 ..... Steam 4½ ..... Mins

JH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. BC At 9:00  
2nd. Hops..... 50 Lbs. BC At 10:00  
3rd. Hops..... 20 Lbs. Brought At 10:45  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 15 Lager Shur 11 Apr 46

Tun. No. 19470 Malt Can Lbs. 8400 Malting C°

15 8 15 20 Buckton South

First Runs 18.1 Last 2.1

Into Kettle 182 Bbls. } Evap. 12 Bbls.  
Out of Kettle 170 Bbls. }

Yeast Used.....

Yeast Quality.....

Balling of Wort.....

Balling of Beer..... Racked.....

Remarks:

**WATER**

Mashing In..... 78 ..... Bbls. at 152 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 147 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water 247 ..... Steam 4½ ..... Mins  
153

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. Be ..... At.....  
2nd. Hops..... 40 ..... Lbs. Be ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewer's Gold ..... At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 14 stag

Tun. No. 1 Malt 8400 Lbs. Can Malting C°

15 8 15 M Burton salt

First Runs 18.9 Last 3.2

Into Kettle 171 Bbls. } Evap.

Out of Kettle 159 Bbls. } 12 Bbls.

Yeast Used Brew Nos 7 & 9 Thurs 172

Yeast Quality V good

Balling of Wort 12.30

Balling of Beer 2.65 Racked Thurs 17/12/46

Remarks:

### WATER

Mashing In..... 78 ..... Bbls. at..... °F  
Underlet..... 16 ..... " ..... °F  
Sparge ..... 136 ..... " ..... °F  
Hop Sparge..... 6 ..... " ..... °F  
Total Water..... 236 ..... Steam..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. B.C.'s At 9:15  
2nd. Hops..... 50 Lbs. B.C.'s At 10:15  
3rd. Hops..... 20 Lbs. B.C.'s At 11:00  
Let Run at.....  
Rackings



## BREW RECORD

Brew No. 13 Stay Wed 10 Apr 46

Tun. No. 6 Malt 8400 Lbs. Corn Malting C°

155 15 m Burton salt

First Runs 18.65 Last

Into Kettle 171 Bbls. } Evap.

Out of Kettle 162 Bbls. } 9 Bbls.

Yeast Used # 6 No 6 Brew

Yeast Quality V good

Balling of Wort 12.4

Balling of Beer 1.65 Racked Thurs 18 Apr 46

Remarks:

### WATER

Mashing In..... 26 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 139 ..... " 168 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... 237 ..... Steam..... 45 ..... Mins

### QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. RC's ..... At.....

2nd. Hops..... 50 ..... Lbs. RC's ..... At.....

3rd. Hops..... 20 ..... Lbs. Reverse Ad ..... At.....

Let Run at.....

Rackings

# BREW RECORD

Brew No. 12 Stag Wed 10 Apr 196

Tun. No. 5 Malt 8400 Lbs. Can Malting C°

15 8 15th Bunter latts

First Runs 188 Last 318

Into Kettle 171 Bbls. } Evap. 12 Bbls.  
Out of Kettle 159 Bbls. }

Yeast Used #5 905 Brew

Yeast Quality ✓ Good

Balling of Wort 12.3

Balling of Beer 1.9 Racked Sun 16 Apr 196

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 137 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 237 ..... Steam 4 1/2 ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. BL's At.....  
2nd. Hops..... 50 Lbs. BL At.....  
3rd. Hops..... 20 Lbs. Brewerygold At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 10 Stag April 11/16

Tun. No. 7 Malt 8400 Lbs. Can Malting C°

15.8:; 18.11; Bunterball

First Runs 18.97 Last 4.87

Into Kettle 171 Bbls. } Evap.

Out of Kettle 159 Bbls. }

Yeast Used 4 Tun (112 lbs)

Yeast Quality V. Good

Balling of Wort 12.4%

Balling of Beer 1.6 Racked June 16/16

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge ..... 137 ..... " 168 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 237 ..... Steam 4½ ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... Lbs. .... At.....  
2nd. Hops ..... Lbs..... At.....  
3rd. Hops..... Lbs..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 19 Stay April 17/46

Tun. No. 3 Malt 8400 Lbs. Can Malting C°

15-8'; 15-M; Busted Salt

First Runs 18.6? Last 4.4?

Into Kettle 171 Bbls. } Evap. 12 Bbls.  
Out of Kettle 159 Bbls. }

Yeast Used \* 3 Tun (112 lbs.)

Yeast Quality V. Good.

Balling of Wort 12.6?

Balling of Beer 1.8 Racked Apr 15/46

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... 152 ..... °F  
Underlet..... 16 ..... "..... 210 ..... °F  
Sparge..... 137 ..... "..... 168 ..... °F  
Hop Sparge..... 6 ..... "..... ~~170~~ 160 ..... °F  
Total Water..... 237 ..... Steam..... 3 1/2 ..... Mins

T. H - 156°

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops..... Lbs. .... At.....

3rd. Hops..... Lbs. .... At.....

Let Run at.....

Rackings



# BREW RECORD

Brew No. 89 Ale April 8/16.

Tun. No. 2 Malt. 8800 Lbs. Can Malting C°

15 2' ; 15 M ; Buxton Salt

First Runs 19.37 Last 3.6

Into Kettle 171 Bbls. } Evap. 17 Bbls.  
Out of Kettle 154 Bbls. }

Yeast Used \* 2 Tun. Brew No. 1

Yeast Quality V. Good.

Balling of Wort 13.35

Balling of Beer 3.0 Racked Mon 15 April 16

Remarks:

**WATER**

Mashing In..... 79 ..... Bbls. at 153 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 137 ..... " 168 °F  
Hop Sparge..... 6 ..... " °F  
Total Water..... 238 ..... Steam 4 1/2 ' Mins  
T.H-156

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops..... Lbs. .... At.....

3rd. Hops..... Lbs. .... At.....

Let Run at.....

Rackings

## BREW RECORD

Brew No. 6 Alc Fris April 46

Tun. No. 7 Malt 880 Lbs. Can Malting C°

158 159 Buxton 10 lb

First Runs 18.6 Last 3.3

Into Kettle 171 Bbls. } Evap. 13 Bbls.  
Out of Kettle 158 }

Yeast Used #6 Tun Brew 254

Yeast Quality V good

Balling of Wort 13.1

Balling of Beer 2.01 Racked Fri 12 Apr 46

Remarks:

**WATER**

Mashing In..... 82 ..... Bbls. at 150 °F  
Underlet..... 16 ..... " 210 °F  
Sparge ..... 136 ..... " 167 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 238 ..... Steam 4½ ..... Mins

TH 153

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at.....

1st. Hops..... Lbs. .... At.....

2nd. Hops ..... Lbs..... At.....

3rd. Hops..... Lbs..... At.....

Let Run at.....

Rackings

# BREW RECORD

Brew No. ~~07~~ 7 Steg. Fri 5 April 46

Tun. No. 1 Malt. Corn Lbs. 8400 Malting C°

15 lb 15 gm Boston salts

First Runs 18% Last 3.8

Into Kettle 171 Bbls. } Evap.

Out of Kettle 158 Bbls. } 13 Bbls.

Yeast Used #5 Tun Brew 253

Yeast Quality V good

Balling of Wort 12.45

Balling of Beer 1.8 Racked Mon 11/24/46

Remarks:

WATER

Mashing In..... 80 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 138 ..... " 167 ..... °F  
Hop Sparge..... 6 ..... " 150 ..... °F  
Total Water..... 240 ..... Steam 4 1/2 + 1 ..... Mins  
TH 156

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 ..... Lbs. 80 ..... At.....  
2nd. Hops..... 50 ..... Lbs. 80 ..... At.....  
3rd. Hops..... 20 ..... Lbs. Brewgold ..... At.....  
Let Run at.....  
Rackings

## BREW RECORD

Brew No. 5 Step Wed 30 apr 46

Tun. No. 6 Malt 8400 Lbs. Ques Malting C°

15 & 15 M Burton salt

First Runs 18:16 Last 3:1

Into Kettle 170 Bbls. } Evap. 10 Bbls.

Out of Kettle 160 Bbls. }

Yeast Used Brew 252 Brew 253

Yeast Quality 1/2 good

Balling of Wort 12:10

Balling of Beer 2:2 Racked Wed 10 apr 46

Remarks: 2:1 Wed 10 apr 46

WATER

Mashing In..... 96 ..... Bbls. at 150 ..... °F  
Underlet..... 16 ..... " 210 ..... °F  
Sparge..... 139 ..... " 167 ..... °F  
Hop Sparge..... 6 ..... " 160 ..... °F  
Total Water..... 237 ..... Steam 4½ ..... Mins

TH 152

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. BC's ..... At.....

2nd. Hops..... 50 ..... Lbs. BC's ..... At.....

3rd. Hops..... 20 ..... Lbs. Buxingoff ..... At.....

Let Run at.....

Rackings



# BREW RECORD

Brew No. 5 Stag Wed 3 April 46

Tun. No. 5 Malt 8400 Lbs. Car Malting C°

15 8 15 Mon Burton Salt

First Runs 18:9 Last 4:2

Into Kettle 170 Bbls. } Evap. 10 Bbls.  
Out of Kettle 160 Bbls. }

Yeast Used #4 + #1 Brew R52 + 255

Yeast Quality V Good

Balling of Wort 12.75

Balling of Beer 2.5 Racked Green 9 Bps 46

Remarks:

WATER

Mashing In..... 74 ..... Bbls. at 151 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 141 ..... " 167 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 237 ..... Steam 4 1/2 Mins

TH 15

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops 30 Lbs. BC's At.....  
2nd. Hops 50 Lbs. BC's At.....  
3rd. Hops 20 Lbs. Brewer's Gold At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 4 *Sty June 2 April*

Tun. No. 4 Malt 8400 Lbs. Can Malting C°

15 S 15 N Boston Letts

First Runs 18.17 Last 4.4

Into Kettle 170 Bbls. } Evap. 11 Bbls.

Out of Kettle 169 Bbls. }

Yeast Used Brew 251 3rd gen

Yeast Quality V good 112 lbs

Balling of Wort 12.4

Balling of Beer 1.85 Racked June 9 9p 146

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at 155 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 137 ..... " 167 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water..... 237 ..... Steam 1 1/2 ..... Mins

TH 154

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....

1st. Hops..... 30 ..... Lbs. RC's ..... At.....

2nd. Hops..... 50 ..... Lbs. RC's ..... At.....

3rd. Hops..... 20 ..... Lbs. Brewenzel ..... At.....

Let Run at.....

Rackings

# BREW RECORD

Brew No. 3 Start Brew April 2/46

Tun. No. 3 Malt 8400 Lbs. Can Malting C°  
15 8 15 M Burton lots

First Runs 19.17 Last 2.05

Into Kettle 170 Bbls. } Evap. 11 Bbls.  
Out of Kettle 159 Bbls. }

Yeast Used Brewer No 250 2 4 Tun

Yeast Quality 12 lbs Very good 3rd gen

Balling of Wort 12.4

Balling of Beer 1.8 Racked Brew 9 Apr 46

Remarks:

WATER

Mashing In..... 76 ..... Bbls. at 155 °F  
Underlet..... 16 ..... " 210 °F  
Sparge..... 139 ..... " 167 °F  
Hop Sparge..... 6 ..... " 160 °F  
Total Water 237 ..... Steam ..... Mins

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at.....  
1st. Hops..... 30 Lbs. BE At.....  
2nd. Hops..... 50 Lbs. BE At.....  
3rd. Hops..... 20 Lbs. Bismarck At.....  
Let Run at.....  
Rackings

# BREW RECORD

Brew No. 2 Lager Mon April 46

Tun. No. 69670 Malt ~~240~~ Lbs. Can Malting C°

15.8 15.9 Busta salts

First Runs 18.4 Last

Into Kettle 181 Bbls. } Evap.

Out of Kettle 170 Bbls. } 11 Bbls.

Yeast Used Brew 248

Yeast Quality Good

Balling of Wort 12.1 + 11.75

Balling of Beer 2.3 Racked Mon 11 @ 7

Remarks:

**WATER**

Mashing In..... 78 ..... Bbls. at 150 ..... °F  
 Underlet..... 16 ..... " 210 ..... °F  
 Sparge..... 148 ..... " 142 ..... °F  
 Hop Sparge..... 6 ..... " 160 ..... °F  
 Total Water..... Steam 4½ + ½ + ½ Mins

JH 153

**QUANTITIES OF HOPS AND TIMES OF ADDITIONS**

Started to boil kettle at..... 2-45 .....  
 1st. Hops..... 30 Lbs. Bois At..... 3:15 .....  
 2nd. Hops..... 40 Lbs. Bois At..... 4:15 .....  
 3rd. Hops..... 20 Lbs. Bois At..... 5:00 .....  
 Let Run at..... 5:15 .....  
 Rackings



# BREW RECORD

Brew No. 1 Alb Mon 1 April 1946

Tun. No. 2 Malt 8800 Lbs. Bar Malting C°

15 15 Bunter salts

First Runs 19% Last 3.5

Into Kettle 170 Bbls. } Evap. 15 Bbls.  
Out of Kettle 155 }

Yeast Used Brew 250 pot 2 Tun

Yeast Quality V good

Balling of Wort 13.1

Balling of Beer 2.8 Racked Mon 8 Apr 1946

Remarks:

WATER

Mashing In..... 78 ..... Bbls. at..... 58 ..... °F  
 Underlet..... 16 ..... "..... 210 ..... °F  
 Sparge..... 137 ..... "..... 107 ..... °F  
 Hop Sparge..... 6 ..... "..... 6 ..... °F  
 Total Water..... 237 ..... Steam..... 4 1/2 ..... Mins

TH 154-55

QUANTITIES OF HOPS AND TIMES OF ADDITIONS

Started to boil kettle at..... 8:30 .....  
 1st. Hops..... 30 ..... Lbs. BC's ..... At..... 9 .....  
 2nd. Hops..... 20 ..... Lbs. BC's ..... At..... 10 .....  
 3rd. Hops..... 20 ..... Lbs. Orange ..... At..... 10:45 .....  
 Let Run at..... 120 .....  
 Rackings