

OLAND & SON LTD.

BREW BOOK

APRIL 1, 1952

MARCH 31 1953

BREWS 1 - 500

Oct 1st / 51
245 Am

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OLAND + SON ~~1-58~~
BREW BOOK

APR 1, 1952 - MARCH 31, 1953

Reduced Hops in X.P. Brews 11/20 20 ^{1/2}

Starting @ 32.2

Have been using 100 lb

now .. 90 "

Reduced Yeast $\frac{1}{2}$

now. Schan yeast 125 lb

modified " 165 "

HOP LIST

APRIL 14, 1952

EXPORT

1 st. (15 Lbs. B.C. Kent Golding /51
(20 Lbs. Has Brs Gold /50

2 nd. (25 Lbs. B.C. Fuggls /50
(10 Lbs. English Hicks Kent /51

3 rd. (10 Lbs. B.C. Kent Golding /51
(10 Lbs. English Hicks Kent /51

10 Lbs. Has brs gold 150 in Bags

100 Lbs.

/50

HOP LIST

APRIL 14, 1952

OLD SCOTIA

1st. (10 Lbs. B.C. Kent Golding 151
(15 Lbs. Has Brs Gold 150

2nd. (15 Lbs. B.C. Fuggls 150
(10 Lbs. English Hicks 151

3rd. (10 Lbs. B.C. Kent Golding 151
(5 Lbs. English Hicks Kent 151

5 Lbs. Has Brs Gold 150 in Bag.

70 Lbs.

2nd. Feb 19th / 52 Start

Started water at 537	Water 82 lbs.
.. .. mark at 552	Brain leaf 23 1/2
Mark all on at 610	Dij 148
Undelet at 630 ^{16 lbs} <u>180°</u>	Dij 164
Set Top 712 top heat 158	Steam 7 min
	200 lbs neg

hot Run 720
 1st. 720. 21%
 2nd. 740. 21.3%
 72 lbs 9.22
 125 lbs 12.30
 hot run 2.52
 1st hot 14.42
 made up 191
 turn out 184
 hail Down 7
 hot 15.62

Sparger water 134 lbs
 made up. 2.15 PM
 Hops
 1st 2.45⁰⁰
 2nd 3.40 "
 2nd 3.45 "
 3rd 4.05 "
 Let Run 4.15 "
 Pr. @ - 3.55 PM.
 malt Dust 95 lbs

Malt-Special Cars.

T. Keith's - 198 bags Green Tag
192 " Red "

To Oland's - 198 bags Green Tag.
191 " Red "

These are 2 Part Bags malt in car
They come to Oland's.

T. Red Ball.

5 Bales B. P. Fuggles
5 " Kent Goldings
5 " English Fuggles
 " Pearson " 56
 " "
 " Jones " 44

195-2
Crop.

Tun No. 8

X. Port

DATE April 1st/52

MALT	85.97 can. m. ed (Jas. 4 lb on Quat)	
HOPS	B.C. Kent Gold 50 (20); Mass Brew. Gold 50	35
	O.C. Fing. Gold 50 (20 ^{3/4} English)	35
	Kent Gold 50 (10); Mass Gold 50 (20)	30
	(10) { English - 15 } TOTAL	100

Moss 5th; Salt - 12th; Burton Salts - 24; Potash - 29th.

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.38 AM
Malt all in		148	12.39 "
Underlet	16	180	12.59 "
Finished mashing		164	1.10 "
Set taps		158	1.40 "
Sparge	124	168	
Hop	8	140	
TOTAL	223		

INTO KETTLE	190	Bbls.	FIRST RUN	19.7	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.8	%
YEAST	W 1. Turn. (washed) - 135 lbs.				

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.4	12.257	April 1 st
BEER INTO CELLAR	171.3	3.0	Apr 7 th

REMARKS: Filtered Mashed in by: G. Martell

Tun No. 9

Old Scotia

DATE Apr. 15/52

MALT	8367 Corn. m. lo. (See 124 lb m. Bant)	
HOPS	B. G. Kent Gold (20) 150 Hoo. Bo Gold (5) 150	25
	B. G. Fuggles 150	25
	B. G. Kent Gold (10) 150 Hoo. Bo Gold (10) 150	20
	TOTAL	70

Mash. 5th Salt 12th Bunter Salt 24 Partin 2.85

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	6.20 ^{AM}
Malt all in		148	6.30
Underlet	16	180	6.50
Finished mashing		164	7.01
Set taps		158	7.31
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE	191	Bbls.	FIRST RUN	19.5	%
EVAPORATION	6	Bbls.	LAST RUN	0.4	%
OUT	185	Bbls.	KETTLE TEST	12.2	%
YEAST	148.2	Turn	1.35	lb	

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.1	11.76	2 Apr 1 st
BEER INTO CELLAR	172.3	2.9	Apr 8 th

REMARKS: Filtered

Mashed in by: G. Martell

Tun No. 10

X. Port

DATE Apr 27

MALT	86.24 Can. m. lo (Les 91 lbs m. Dist)	
HOPS	B. G. Hunt. Galling (20) Has Bio Sald 15 ¹⁵⁰	35
	B. G. Fuggs 15 ¹⁵⁰	35
	D. G. Hunt Galling (10) Has Bio Sald (20) ¹⁵⁰	30
	TOTAL	100

Mars. 5th Salt. 12th Burton Solds. 24th Portin 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.10 AM
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		164	12.51
Set taps		158	1.21
Sparge	125	168	
Hop	8	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%
YEAST	1/3. 3. 3. 3. (washed)		170 lbs		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2	12.25.2	Apr 27
BEER INTO CELLAR	171.6	3.2 2	1. 8 th

REMARKS: Filtered Mashed in by: G. Benange.

Tun No. 11

Old Scotia

DATE Apr 2nd 1902

MALT	8312 Can. m. Co. (Ins. 79 lb m. Dist)	
HOPS	B. C. Kent Galding (20) ¹⁵⁰ Has Bro Gald (5) ¹⁵⁰	25
	B. C. Fuggs ¹⁵⁰	25
	B. C. Kent Galding (10) ¹⁵⁰ Has Bro Gald (10) ¹⁵⁰	20
	TOTAL	70

Magn. 5th Salt 12th Buxton Salt 24th Potash 2th

	Bbbs.	Temp.	Time
Mashing in	75	164-70	6:00 AM
Malt all in		148	6:10 "
Underlet	16	180	6:30 "
Finished mashing		164	6:41 "
Set taps		158	7:11 "
Sparge	126	168	
Hop	7	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.1	%
YEAST	* 2. Tun. V.S.		1.35		

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	182.8	11:75 2	Apr 2 nd
BEER INTO CELLAR	174.2	2.9 2	8 th

REMARKS: Filtered Mashed in by: B. Branger

BREW 5

Tun No. 12

X. Part

DATE Apr 3rd 1952

MALT	85.83. ^{lb} G. M. B. (Less 50 lb Oust)	
HOPS	B. B. Kent Balding ¹⁵⁰ (20) Hus. Cro. Bald ¹⁵⁰ (15)	35
	B. B. Fungus ¹⁵⁰	35
	B. B. Kent Balding ¹⁵⁰ (10) Hus. Cro. Bald ¹⁵⁰ (20)	30
	JATOT	TOTAL
		100

Moro. 5th Salt. 12th Burton Salt. 24th Potain 2^{gts}

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.27 AM
Malt all in		148	12.37 "
Underlet	16	180	12.57 "
Finished mashing		164	1.08 "
Set taps		158	1.58 "
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%
YEAST	A 183. Tun. (Washed) (No. 7. Home) 170 lb				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.256	Apr 3 rd
BEER INTO CELLAR	170.8	4.07	" 9 th

REMARKS: Filtered

Mashed in by: L. Martell

Tun No. 13

Old. Scotia

DATE Apr 3rd 1892

MALT	82.73 ^{lbs} C. M. S. (Less 40 ^{lbs} to Stout)	
HOPS	B. S. Hunt Galding (20) ¹⁵⁰ Han Pres Gald (5) ¹⁵⁰	25
	B. S. Fungus ¹⁵⁰	25
	B. S. Hunt Galding (10) ¹⁵⁰ Han Pres Gald (10) ¹⁵⁰	20
		70
	TOTAL	

Mass. 5th Salt 12th Burton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	6.14 AM
Malt all in		148	6.24 "
Underlet	16	180	6.44 "
Finished mashing		164	6.55 "
Set taps		158	7.25 "
Sparge	126	168	
Hop	9	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION		Bbbs.	LAST RUN	0.3	%
OUT		Bbbs.	KETTLE TEST	12.3	%
YEAST	A 4 Turn (Quick or what) (no 7 hours)			1.40 lbs	

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.6	11.75	Apr 3 rd
BEER INTO CELLAR	177.0	3.4	" 9 th

REMARKS:

Filtrated

Mashed in by: C. Martell

8

BREW 7

Tun No. 14

X. Post

DATE Apr 4th 1932

MALT	85.81 lb. C.M.B. (Less 48 lb. Dust)	
HOPS	B.B. Kent Golding ¹⁵⁰ (20) Her. B.S. Gold ¹⁵⁰ (15)	35-
	B.B. Fuggs ¹⁵⁰	35-
	B.B. Kent Golding ¹⁵⁰ (10) Her. B.S. Gold ¹⁵⁰ (20)	30
		100
JACKET		
TOTAL		

WATER 5 lb. Salt 5 lb. Barren Sols. 24 lb. Potash 2 qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.15 ^{AM}
Malt all in		148	12.25
Underlet	16	180	12.45
Finished mashing		164	12.56
Set taps		158	1.26
Sparge	125	168	
Hop	8	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %
 EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %
 OUT 183 1/2 Bbbs. KETTLE TEST 12.8 %
 YEAST 5^{lb} 7oz. (Washed) 1.70 lb. (100 hours)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	Apr 4 th
BEER INTO CELLAR	170.8	3.7	" 10 th

REMARKS: Filtered Mashed in by: C. Brangan
 An through washline from filter
 Fudged 12.5 Pct of Beer 0.65. 7.000 gal. added

BREW 8

Tun No. 15

Old Scotia

DATE

Apr 4th 1952

MALT 8279 lb. L. m. B. (Ins 40 lb. Dist)

HOPS B. & Kunt Building¹⁵⁰ (20) Max Ben Selt¹⁵⁰ (5)

25

B. & Kunt Building¹⁵⁰

25

B. & Kunt Building¹⁵⁰ (10) Max Ben Selt¹⁵⁰ (10)

20

70

MALT

TOTAL

More 5 lb Salt. 12 lb Benton Salt. 24 lb Potash. 2 PT.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	6:10 AM
Malt all in		148	6:10
Underlet	16	180	6:30
Finished mashing		164	6:41
Set taps		158	7:11
Sparge	126	168	
Hop	6	140	
TOTAL	223		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 185 Bbbs. KETTLE TEST 12.0 %

YEAST 6. Zurr. 7.5 135 lb (no Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.75	Apr 4 th
BEER INTO CELLAR	174.4	3.4	- 10 th

REMARKS:

Filtrated

Mashed in by:

L. Beranger

Tun No. 1

X. Port

DATE

Apr 7th 1912

MALT 85.88 lbs. B. M. B. (Less .55 lb. Dust)

HOPS B. G. Kent Siding (80) ¹⁵⁰ H. M. B. Siding (15) ¹⁵⁰

B. G. Fuggles (150)

B. G. Kent Siding (10) ¹⁵⁰ H. M. B. Siding (20) ¹⁵⁰

35

35

30

150

JANET

TOTAL

Mor. 5th Salt. 12 lb. Burton Salt. 24 lb. Potash. 2.95

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.26 ^{HM}
Malt all in		148 ⁰	12.37 "
Underlet	16	180	12.57 "
Finished mashing		164	1.09 "
Set taps		158	1.39 "
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST O. Y. Tan (washed) 170 lbs med. 7 lbs

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.0	12.25.2	Apr 7 th
BEER INTO CELLAR	176.5	2.7 2	" 14

REMARKS: Filtered Mashed in by: B. Martell
 Air Through. Hose line from Filter
 Frigid. 1st Part of Brew @ 65. F. until yeast added

Tun No. 2

Old. Scotia

DATE *Apr 7th*

MALT *8280 lb Barley (Less 47 lb Dross)*

HOPS *R. G. Hunt Galdy (20) ¹⁵⁰ Hon. Ben Galdy (5) ¹⁵⁰*

B. L. Fragg 100

R. G. Hunt Galdy (10) ¹⁵⁰ Hon. Ben Galdy 10 ¹⁵⁰

25

25

20

70

TOTAL

Mass. 5 lb Salt 12 lb Burton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.14 ^{AM}
Malt all in		148	6.25
Underlet	16	180	6.45
Finished mashing		164	6.57
Set taps		158	7.27
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE *191* Bbbs. FIRST RUN *19.5* %

EVAPORATION *5 1/2* Bbbs. LAST RUN *0.9* %

OUT *185 1/2* Bbbs. KETTLE TEST *12.2* %

YEAST *W. G. Zym. V. G. 135 lb used flour*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	<i>Apr 7th</i>
BEER INTO CELLAR	175.1	2.35	<i>Apr 14th</i>

REMARKS: *1/2 Put through Filter Mashed in by: C. Martell*
1/4 of the Beer Filtered at Temp. 65 F
1/2 " " " By Press
1/4 " " " Filtered Finish Temp 59 1/2 F

Tun No. 3

X. Part

DATE Apr 8th 1912

MALT	85.91 ^{lb} G. M. Co. (Jan. 5-8 th 1912)	
HOPS	B. L. Kent Siding ¹⁵⁰ (20) Hoo Bro Siding ¹⁵⁰ (15)	35
	B. L. Fuggs ¹⁵⁰	35
	B. L. Kent Siding ¹⁵⁰ (10) Hoo Bro Siding ¹⁵⁰ (20)	30
		100
JATOT		TOTAL

Mars. 5th Salt. 12^{lb} Burton. Salts. 24. Particin 2.5

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.20 ^{AM}
Malt all in		147	12.30 "
Underlet	16	180	12.50 "
Finished mashing		162	1.02 "
Set taps		158	1.32 "
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.4	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	9. Inn (Washed) 170 ^{lb}		(used 7.5 ^{lb})		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.8	12.25	Apr. 8 th
BEER INTO CELLAR	172.4	2.3	Apr. 14 th

REMARKS: Not filtered
Hot Aeration
Mashed in by: G. Brangan & S. Jennet
First Part of Brew Fudged @ 65°F Finished at 59 1/2°F in Fermenter

Tun No. 4

Old Scotia

DATE

Apr 8 1852

MALT *8309 lb. m. lo (Less 76 lb. 19wt)*

HOPS *B. b. Hunt Galding (20) 150* *Mar. Per Galding (8) 150*

B. b. Fruggs 150
B. b. Hunt Galding 150 (10) Mar Per Galding (10) 150

25

25

20

70

TOTAL

Proc. 5 lb Salt 12 lb Dexten Salt 24 lb Potash 2 PT

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	75	162-68	5:53 ^{4M}
Malt all in		148	6:03
Underlet	16	180	6:23
Finished mashing		168	6:37
Set taps		158	7:07
Sparge	123	168	
Hop	8	140	
TOTAL	222		

INTO KETTLE *191* Bbls. FIRST RUN *19.5* %

EVAPORATION *4 1/2* Bbls. LAST RUN *0.3* %

OUT *186 1/2* Bbls. KETTLE TEST *12.2* %

YEAST *1/8 Turn. N.S. 135 lb (used 7 lbs)*

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>183.2</i>	<i>12.25</i>	<i>Apr 8th</i>
BEER INTO CELLAR	<i>174.1</i>	<i>2.3</i>	<i>" 15th</i>

REMARKS: *Not Filtered*
Hot Aeration

Mashed in by: *G. Oranger*
+ S. Jenner

Tun No. 5

X. Post

DATE

Apr 9. 1892

MALT 85.82 lb. b.m. 60 (Less 49 lb. Quat)

HOPS		
B. Kent Golding	¹⁵⁰ (30) Hus. Res Gold	¹⁵⁰ (15)
B. Kent Golding	¹⁵⁰ (10) Hus. Res Gold	¹⁵⁰ (20)
B. b. Fuggles	¹⁵⁰	
TOTAL		100

More 5 lb Salt. 12 lb Barton Salt. 24 lb Potash 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.27 AM
Malt all in		147 1/4	12.37 "
Underlet	16	180	12.57 "
Finished mashing		164	1.09 "
Set taps		158	1.39 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.2	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.9	%
YEAST 4.13 + 9 (Zinn washed) 170 lb (used. Flour)					

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	12.25	Apr 9 1892
BEER INTO CELLAR	174.5	2.4	" 15 "

REMARKS: 1/2 Put Through Filter Mashed in by: L. Martell
 1/4 of Braun Filtered @ Temp. 65 F
 1/2 " " By Passed
 1/4 " " Filtered. Finished Temp. 60 F

13 BREW

BREW 14

Tun No. 6

Old Scotia

DATE Apr 9th 1912

MALT	82.97 ^{lb} B. M. S. (Lus 6x16 Dist) ¹⁵⁰	
HOPS	P. C. Kent Golding (20) ¹⁵⁰ Her. Do. Gold (5) ¹⁵⁰	25
	B. C. Fuggles ¹⁵⁰	25
	B. C. Kent Golding (10) ¹⁵⁰ Her. Do. Gold (10) ¹⁵⁰	20
		70
	TOTAL	

Moss 5^{lb} Salt 12^{lb} Burton Salt 24^{lb} Potash 2^{lb}

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.15 ^{AM}
Malt all in		147	6.25
Underlet	16	180	6.45
Finished mashing		164	6.57
Set taps		158	7.27
Sparge	128	168	
Hop		140	
TOTAL			

INTO KETTLE	191	Bbls.	FIRST RUN	19.5	%
EVAPORATION	5	Bbls.	LAST RUN	0.5	%
OUT	186	Bbls.	KETTLE TEST	12.3	%

YEAST 2 8+10 Tun. N. G. 135^{lb} (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.9	11.75	Apr 9 th
BEER INTO CELLAR	175.6	2.2	" 13 th

REMARKS: Hot Aeration Mashed in by: C. Martell
 1/2 of Bru Filtered @ Temp 65 F
 1/2 " " By Passed
 1/4 " " Filtered Finest Temp 59 1/2 F

Tun No. 7

Old. Scotia

DATE

Apr 10 1892

MALT	8306 lb. b.m. Co. (Less 73 lb. Dust)	
HOPS	A.B. Kent Baldy (20) Hoo. Bco Baldy (5)	25-
	B.C. Fungo	25-
	B.C. Kent Baldy (10) Hoo. Bco Baldy (10)	20
	TOTAL	70

Mass. 5 lb Salt 12 lb Porter Salt. 24. Potash 2 lbs

WATER

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.25 AM
Malt all in		146	12.35
Underlet	16	180	12.55
Finished mashing		164	1.07
Set taps		158	1.37
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	13.2	%

YEAST W. H. Tom. N. S. 135-16 (med. Flavor)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.7	11.75	Apr 10
BEER INTO CELLAR	174.5	2.3	" 16

REMARKS:

Not Filtered
Hot. Aeration

Mashed in by:

B. Burange
& S. Joney

BREW 16

Tun No. 8

Old Scotia

DATE Apr 10th 1892

MALT 8281 lb P. on 80 (Less 47¹⁵⁰ lbs D. malt)

HOPS B. B. Hunt Galley (20) ¹⁵⁰ H. B. D. Galley (5) ¹⁵⁰

B. B. Hunt Galley ¹⁵⁰

B. B. Hunt Galley (10) ¹⁵⁰ H. B. D. Galley (10) ¹⁵⁰

JATOT

TOTAL

25
25
20
70

WATER 5th Salt 12th Bunker Salt 24th Potash 2th

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	3:50 ^{AM}
Malt all in		147	6:00 "
Underlet	16	180	6:20 "
Finished mashing		164	6:32 "
Set taps		168	7:02 "
Sparge	128	140	
Hop	9		
TOTAL	228		

INTO KETTLE 191 Bbbs. FIRST RUN 19.4 %
 EVAPORATION 4 1/2 Bbbs. LAST RUN 0.2 %
 OUT 186 1/2 Bbbs. KETTLE TEST 12.3 %

YEAST W. 12. Zum. V. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.0	11.75	Apr 10 th
BEER INTO CELLAR	171.9	2.3	" 16 th

REMARKS: Not Filtrud Mashed in by: G. Beranger
 Hot Aeration & S. Jolley

Tun No. 10

XI Part

DATE

Apr 14 1922

MALT 85.76 lb. G. M. Co (Less 43 lb. Part)

HOPS B. B. Hunt Saladj (20) ¹⁵⁰ Hoo Bro Sold (15) ¹⁵⁰

B. B. Fungels ¹⁵⁰

B. B. Hunt Saladj (10) ¹⁵⁰ Hoo Bro Sold (20) ¹⁵⁰

JATOT

TOTAL

35-

35-

30

150

Mass 5 lb Salt 12 lb Boston Salt 24 lb Potash 2 qt

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.27 AM
Malt all in		147	12.37
Underlet	16	180	12.57
Finished mashing		164	1.08
Set taps		158	1.38
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 183 Bbbs. KETTLE TEST 12.9 %

YEAST W. I. Zuerch 7.5 135 lb (mixed 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	12.25.2	Apr 14
BEER INTO CELLAR	171.1	2.25	Apr 21 st

REMARKS: Part Filtered
Hot aeration

Mashed in by: B. Martell

Tun No. 11

Old Scotia

DATE

Apr 14 1892

MALT	82.86 lb. on lo. (Less 53 lb. Dunt)	
HOPS	B. b. Hunt Galdig (20) Hoo Pen Sald (5)	25-
	B. b. Fraggals	25-
	B. b. Hunt Galdig (10) Hoo Pen Sald (10)	20
	TOTAL	70

Moss. 5th Salt. 12th Bunter. Salt. 24th Peatm 2 PK

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.13 AM
Malt all in		147 1/2	6.22 "
Underlet	16	180	6.42 "
Finished mashing		164 1/2	6.53 "
Set taps		159	7.23 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.5	%
OUT	185	Bbbs.	KETTLE TEST	12.3	%
YEAST	D. 142 Torr. 7.5 135 lb (used Flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.8	11.75	Apr 14
BEER INTO CELLAR	174.2	2.25	Apr 21

REMARKS: Part Filtered
Hot Aeration

Mashed in by: G. Martell

Tun No. 12

X. Post

DATE

Apr 15th 1912

MALT 85.79 lb. L. M. Co. (Ten 46th Dwt)

HOPS B. B. Knight & Co. (20) Hops B. B. Knight (15)

B. B. Knight¹⁵⁰

B. B. Knight & Co. (10) Hops B. B. Knight (20)

LATOT

TOTAL

35-
35-
30
180

Men. 5th Salt 12. lb Burton Salt 24 lb Protein 2 gts

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	75	162.68	12.17 AM
Malt all in		147	12.28
Underlet	16	180	12.48
Finished mashing		164	1.02
Set taps		158	1.32
Sparge	126	168	
Hop	8	140	
TOTAL			

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.8 %

YEAST 3. Two Washed 170 lb (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	Apr 15 th
BEER INTO CELLAR	170.1	2.35	Apr 21 st

REMARKS: Not Filtered
Hot Aeration

Mashed in by: C. Burange
+ S. Jenner

Tun No. 13

Old. Scotia

DATE

Apr 15th 1932

MALT *8284^{lb} G. M. G. (Tan 51^{lb} to Dist)*

HOPS *B. G. Hunt Galding¹⁵⁰ (20) Hoo Bee Gold¹⁵⁰ (5)*

B. G. Hunt¹⁵¹

B. G. Hunt Galding¹⁵¹ (10) Hoo Bee Gold¹⁵⁰ (10)

25

25

20

TOTAL

70

Moss 5^{lb} Salt 12^{lb} Burton Salt 24 Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-18	6.00 AM
Malt all in		147	6.10
Underlet	16	180	6.30
Finished mashing		164	6.45
Set taps		158	7.15
Sparge	128	180	
Hop	6	140	
TOTAL	225		

INTO KETTLE *191* Bbbs. FIRST RUN *19.5* %

EVAPORATION *5* Bbbs. LAST RUN *0.3* %

OUT *186* Bbbs. KETTLE TEST *12.1* %

YEAST *292^g Tan T. S. 136^g (used 7.00)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>183.7</i>	<i>11.75</i>	<i>Apr 15th</i>
BEER INTO CELLAR	<i>171.5</i>	<i>2.4</i>	<i>" 22nd</i>

REMARKS: *Not Filtered
Hot Aeration*

Mashed in by: *L. Beranger
& S. Jemney*

BREW

BREW 21

Tun No. 14

X. Port

DATE Apr 16th / 1912

MALT	8591 B.L.M.S. (Yrs. 5-8 to 10 out)	
HOPS	B.L. Kent Golding (20) Mass New Gold (15)	35
	B.L. Fuggle 150	35
	B.L. Kent Golding (15) Mass New Gold (20)	30
JATOT		100
TOTAL		100

Mass. 5 lb Salt 12 lb Purton Salt 24 lb Purton 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.25 AM
Malt all in		147	12.36 "
Underlet	16	180	12.56 "
Finished mashing		164	1.07 "
Set taps		158	1.37 "
Sparge	127	168	
Hop	8		
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	4 Tuns. N.S. 135 lb (used Flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	12.25	Apr 16 th
BEER INTO CELLAR	172.6	2.6	" 22 nd

REMARKS: Part filtered
Hot Aeration

Mashed in by: E. Martell

BREW 22

Tun No. 15

Old. Scotia

DATE

Apr 16th 1852

MALT 8293^{lb} 6. m. l. (Ten 60 lb Bags)

HOPS B. L. Hunt Galding (20) ¹⁵⁰ Hunt Bros Galding (5) ¹⁵⁰

B. C. Fungus ¹⁵⁰

B. L. Hunt Galding (10) ¹⁵⁰ Hunt Bros Galding (10) ¹⁵⁰

25

25

20

70

TOTAL

Water: 5th Salt 12th Burton Salt 24th Peat 2th

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.20 AM
Malt all in		147 1/4	6.31 "
Underlet	16	180	6.51 "
Finished mashing		164	7.02 "
Set taps		158	7.32 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbls.	FIRST RUN	19.3	%
EVAPORATION	6	Bbls.	LAST RUN	2.19	%
OUT	185	Bbls.	KETTLE TEST	12.26	%
YEAST	W. S. Ten P. S. 135 ^{lb} (used 7 ^{lb})				

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	Apr 16 th
BEER INTO CELLAR	175.0	2.45	- 22 nd

REMARKS: Part. Filtered
Hot Aeration

Mashed in by: C. Mantell

Tun No. 1

X. Port

DATE

Apr 17 1892

MALT 86.32 lb m. 60. (Less 99 lb Oast) ¹⁵⁰

HOPS B. h. Kent Golding (20) ¹⁵⁰ Home Run Gold (15)

B. b. Fuggles ¹⁵⁰

B. h. Kent Golding (10) ¹⁵⁰ Home Run Gold (20)

	35
	35
	30
TOTAL	100

JATOT

TOTAL

Pruss. 6 lb Salt 12 lb Roston Salt 24 lb Potash 2 qt

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		164	12.51
Set taps		158	1.21
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.5%

EVAPORATION 6 1/2 Bbls. LAST RUN 0.3%

OUT 183 1/2 Bbls. KETTLE TEST 19.8%

YEAST A. Y. Fern. (Washed) (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.3	12.25	Apr 17 1892
BEER INTO CELLAR	169.3	2.9	" 23

REMARKS:

Port filtered
Hot aeration

Mashed in by: G. Buranger

Tun No. 3

X. Post

DATE

Apr 18th 1892

MALT 860.3 lb. b. m. b. (Ten 70 lb. Bant)

HOPS ¹⁵¹ P. L. Hunt Saldy (15) ¹⁵⁰ Has No Gold (20)

¹⁵⁰ P. L. Fuggs (25) ¹⁵¹ Eng. Hicks Hunt (10)

¹⁵¹ P. L. Hunt Saldy (10) ¹⁵¹ Eng. Hicks Hunt (10) }
¹⁵⁰ Has No Gold (10)

35-

35-

30

100

JATOT

TOTAL

W. max. 5th Salt 12th Denton Salt 24th Portion 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75-	162-68	12.15 ^{AM}
Malt all in		147	12.27 "
Underlet	16	180	12.47-
Finished mashing		164	1.00'
Set taps		158	1.30-
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 180 Bbbs. FIRST RUN 19.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.5 %

OUT 183 Bbbs. KETTLE TEST 12.7 %

YEAST 8. Ten. K. B. 15 (used. 7. four)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.6	12.25	Apr 18 th
BEER INTO CELLAR	169.3	2.8	" 24 th

REMARKS: F. Filtered

Mashed in by: S. Jimmy

Tun No. 4

X. Part

DATE Apr. 21st 1932

MALT	85.91 lb. O. M. G. (Ten. 5.8 lb. Kent)	
HOPS	O. G. Hunt Salicyl (15) ¹⁵¹ Hoo Ren Bald (20) ¹⁵⁰	35
	P. G. Frugg's (25) ¹⁵⁰ Long Healy Kent (10) ¹⁵¹	35
	O. G. Hunt Salicyl (10) ¹⁵¹ Long Healy Kent (10) ¹⁵¹ Hoo Ren Bald (10) ¹⁵⁰	35
TOTAL		100

^m Mors. 5^{lb} Salt 12^{lb} Burton Salts 24^{lb} Postum 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12:27 AM
Malt all in		147	12:37
Underlet	16	180	12:57
Finished mashing		164	1:08
Set taps		158	1:38
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.9	%

YEAST * 10. Tun. N. S. 135 lb (used 7 hours)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.4	12.25	Apr. 21 st
BEER INTO CELLAR	171.6	2.35	" 28 th

REMARKS: Part Filtered
Hot Aeration

Mashed in by: C. Martell

88

BREW

BREW 27

Tun No. 5-

Old Scotia

DATE Apr 21st 1892

MALT	8296 lb. P. m. Co. (Last 63 lb. Dunt) ¹⁵¹	
HOPS	P. G. Kent Golding (10) Hea. P. m. Golding (15) ¹⁵⁰	25-
	D. & F. Golding (15) Cong. Heika Kent (10) ¹⁵¹	25-
	D. & F. Golding (10) Cong. Heika Kent (5) ¹⁵¹ Hea. P. m. Golding (5) ¹⁵⁰	20
		70
	IATOT	TOTAL

Mash: 5th Salt-12th Bantou Salt-24th Posture 2nd etc.

WATER

	Bbbs.	Temp.	Time
Mashing in	75-	162-68	6.04 AM
Malt all in		147	6.14
Underlet	16	180	6.34
Finished mashing		164	6.45
Set taps		158	7.15
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5-	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.7	%
OUT	185 1/2	Bbbs.	KETTLE TEST	12.9	%
YEAST	#10 & 11 Tun & S. 135 th		(used 7.00)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.75-	Apr 21 st
BEER INTO CELLAR	173.3	2.15-	28 th

REMARKS: Part. Filtered
Hot Aeration

Mashed in by: G. Martell

Tun No. 6

X. Post

DATE Apr 22^d 1912

MALT 8597 lb. S. M. Co. (Less 64 lb. D. malt)

HOPS	Weight	Temp.
R. B. Hunt & Co. (15)	151	35
Max. Ben. Gold (20)	130	
B. B. Fuggs (25)	151	35
Erng. Hicks Hunt (10)	151	
B. B. Hunt & Co. (10)	151	30
Erng. Hicks Hunt (10)	151	
Max. Ben. Gold (10)	150	
TOTAL		180

Mo. 5 lb Salt. 12 lb. Benton. Salts. 24 B. Potash 2 qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AM}
Malt all in		147	12.20"
Underlet	16	180	12.40-
Finished mashing		164	12.51"
Set taps		158	1 21
Sparge	126	168	
Hop	9	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.3 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.9 %

YEAST 12. Linn (Washed) 170 lb (used 7 hours)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.7	12.25	Apr 22 ^d
BEER INTO CELLAR	171.3	2.8	28 th

REMARKS: Filtered Hot aeration Mashed in by: L. Branger

Tun No. 7

Old Scotia

DATE Apr 22nd 1882

MALT	8277. No. 1. Am. L. (Less 4H th Dist)	
	¹⁵¹	
HOPS	D. & H. Malt Sulph. (10) Moo. Res. Salt (15)	25
	¹⁵¹	
	B. & F. Sulph. (15) Grog. H. Malt (10)	25
	¹⁵¹	
	B. & H. Malt Sulph. (10) Grog. H. Malt (5) Moo. Res. Salt (5)	20
	¹⁵¹	
		70
	JATOT	TOTAL

Mon. 5th Salt. 12th Burton. Salt. 24th Puttin 2th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.05-AM
Malt all in		147	6.15
Underlet	16	180	6.35
Finished mashing		164	6.46
Set taps		158	7.16
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.3	%
YEAST	A 11 Tun. N. G. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.1	11.75	Apr. 22 nd 1882
BEER INTO CELLAR	174.6	2.6	" 29 th

REMARKS:

Filtrated
Hot Aeration

Mashed in by: C. Berange

Tun No. 10

X. Port

DATE Apr 23rd 1932

MALT	8613 lbs Linn. Co (Less 80 lbs D. malt)	
HOPS	B. L. Kent ¹⁵¹ Subdy (15) Hea. Ben ¹⁵⁰ Sald (20)	35
	B. L. Fuggs ¹⁵⁰ (25) Long. Heiber ¹⁵¹ Kent (10)	35
	B. L. Kent ¹⁵¹ Subdy (10) Long. Heiber ¹⁵¹ Kent (10) Hea. Ben ¹⁵⁰ Sald (10)	30
		100
	TOTAL	180

²² Mon. 5th Salt. 12th Boston Salt. 24. Postion 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.15 AM
Malt all in		147.	12.25 "
Underlet	16	180.	12.45 "
Finished mashing		160	12.57 "
Set taps		158	1.27
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.4	%
OUT	183	Bbbs.	KETTLE TEST	12.7	%
YEAST # 13. Zinn (Washed) 170 ^{lb} med (Flora)					

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.9	12.25	Apr 23 rd 1932
BEER INTO CELLAR	169.2	2.4	" 29 th

REMARKS: Part Filtered
Hot aeration

Mashed in by S. Jenney

Tun No. 11

Old Scotus

DATE Apr 23rd 1912

MALT	8304 lb. L. m. 60 (Lvs 71 lb. 10 ant)	
HOPS	B. b. Kent Golding (10) ¹⁵¹ Ho. Bin Gold (15) ¹⁵⁰	25
	B. b. Fuggles (15) ¹⁵⁰ Long Hicks Kent (10) ¹⁵¹	25
	B. b. Kent Golding (10) ¹⁵¹ Long Hicks Kent (5) ¹⁵¹ Ho. Bin Gold (5) ¹⁵⁰	20
TOTAL		70

22 Malt 5 lb. Selt. 12 lb. Burton Selt. 24 lb. Portion 2 PT

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.10 A M
Malt all in		147	6.11 "
Underlet	16	180	6.31 "
Finished mashing		160	6.43 "
Set taps		158	7.13 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	184 1/2	Bbbs.	KETTLE TEST	13.2	%
YEAST	18 1/2 14 Linn N. G. 135 lb (med Flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.8	11.75	Apr 23 rd
BEER INTO CELLAR	174.9	2.1	" 29 th

REMARKS:

Mashed in by: S. Jenney

Tun No. 12

X. Port

DATE

Apr 24 1932

MALT 8671 lb. b. on. b. (Less 138 lb. Dues)

HOPS B. b. Hunt Solbig (15) ¹⁵¹ Han Ben Sold (20) ¹⁵⁰ 35-

B. b. Fungels (25) ¹³¹ Eng. Hicks Hunt (10) ¹⁵¹ 35-

B. b. Hunt Solbig (10) ¹⁵¹ Eng. Hicks Hunt (10) ¹⁵¹ Han Ben Sold (10) ¹⁵⁰ 30

TOTAL

150

10 Mon. 5 lb Salt. 12 lb Purton Salt. 24 lb Purton 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.27 AM
Malt all in		147	12.37
Underlet	16	180	12.57
Finished mashing		162	1.08
Set taps	128	158	1.38
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 5 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.8 %

YEAST #1. Tann. (Washed) 170 lb used (Filter)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	12.25	Apr 24
BEER INTO CELLAR	172.6	2.8	" 30 A

REMARKS: Wort. Filtered
Hot. Aeration

Mashed in by: B. Martell

Tun No. 13

Old. Scotia

DATE *Apr. 24*

MALT	8335 <i>lb</i> <i>l. m. b.</i> (<i>Less 102 lb Dant</i>)	
	<i>141</i>	<i>150</i>
HOPS	<i>B. & Hunt Solly (10)</i> <i>New Bco Solly (15)</i>	25-
	<i>151</i> <i>151</i>	
	<i>B. & Fragg's (15)</i> <i>Long Hicks Hunt (10)</i>	25-
	<i>151</i> <i>151</i>	
	<i>D. & Hunt Solly (10)</i> <i>Long Hicks Hunt (5)</i> <i>New Bco Solly (5)</i>	20
	<i>151</i> <i>151</i> <i>150</i>	
	TOTAL	70

2 1/2 *Amers 5 lb Salt* *12 lb* *Baxter Salt 24 lb* *Portion 2 Pts*

WATER

	Bbbs.	Temp.	Time
Mashing in	75-	162-68	5:53 AM
Malt all in		147	6:05 "
Underlet	16	180	6:25 "
Finished mashing		162	6:36 "
Set taps		15-8	7:06
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.8	%
OUT	185	Bbbs.	KETTLE TEST	12.3	%
YEAST	<i>14 lbs W. S. 135 lb (used 7 lbs)</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.3	11.75	<i>Apr 24</i>
BEER INTO CELLAR	175.7	2.15	<i>" 30</i>

REMARKS: *Part. Filtered* Mashed in by: *C. Martell*
Hot aeration

Tun No. 14

X. Post

DATE

Apr 25th 1952

MALT 86.21 lb G.M.C. (Less 88 lb Post)

HOPS ¹⁵¹ B.B. Hunt Sully (15) ¹⁵⁰ H.M. B.M. Sully (20)

¹⁵⁰ B.L. Fungus (25) ¹⁵¹ Long Hills Hunt (10)

¹⁵¹ B.M. Hunt Sully (10) ¹⁵¹ Long Hills Hunt (10) ¹⁵⁰ H.M. B.M. Sully (10)

TOTAL

100

¹⁵¹ Mann. 5-lb Salt. 12 lb Benton Salt. 24 lb Postum. 2 qt

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.15 ^{AM}
Malt all in		148	12.25 "
Underlet	16	180	12.45 "
Finished mashing		162	12.56 "
Set taps		158	1.26 "
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.5%

EVAPORATION 6 1/2 Bbls. LAST RUN 0.3%

OUT 183 1/2 Bbls. KETTLE TEST 13.8%

YEAST # 3. Inn (crushed) 170^{lb} (used 7 lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.1	12.25	Apr 25 th
BEER INTO CELLAR	172.0	2.5	May 1 st

REMARKS: Post filtered
Hot aeration

Mashed in by: G. Buranger

BREW 35

Tun No. 15

Old Scotch

DATE Apr 25th / 52

MALT	8283 ¹⁵¹ L. m. b. (Ten 50 ¹⁵⁰ lb Pent)	
HOPS	D. L. Hunt Salding (10) Hon Bro Salding (15) ¹⁵⁷	25
	D. L. Fraggis (15) G. G. Hicks Hunt (10) ¹⁵⁷	25
	D. L. Hunt Salding (10) G. G. Hicks Hunt (5) Hon Bro Salding (5) ¹⁵⁰	20
		70

Men: 5th Salt 12th Renter Salt 24th Portin 2th

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.10 AM
Malt all in		147	6.20
Underlet	16	180	6.40
Finished mashing		162	6.51
Set taps		159	7.21
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbls.	FIRST RUN	19.3	%
EVAPORATION	5	Bbls.	LAST RUN	0.2	%
OUT	186	Bbls.	KETTLE TEST	12.2	%
YEAST	W. 15 th Tun T. G. 135 th (used 7 th hour)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.9	11.75	Apr 25 th
BEER INTO CELLAR	173.2	2.3	May 1 st / 52

REMARKS: Part Filtered
Hot. Aeration

Mashed in by: L. Berange

Tun No. 1

X. Port

DATE Apr 28th 1932

MALT	8581 ^{1/2} B. m. B. (Lun 48 ^{1/2} Port)	
HOPS	B. L. Kent Golding (15) ¹⁵¹ Hon. Ben Gold (20) ¹⁵⁰	35
	B. L. Fuggs (25) ¹⁵¹ Eng. Hicks Kent (10) ¹⁵¹	35
	B. L. Kent Golding (10) ¹⁵¹ Eng. Hicks Kent (10) ¹⁵¹ Hon. Ben Gold (10) ¹⁵⁰	30
	TOTAL	100

3^{oz} Mars. 5^{lb} Salt. 12^{lb} Rauton Salt. 24^{lb} Porten 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.24 AM
Malt all in		147.	12.34 "
Underlet	16	180	12.54 "
Finished mashing		162	1.05 "
Set taps		158	1.35 "
Sparge	127	168	
Hop	9	140	
TOTAL	227		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.9	%

YEAST 24. Zinn (washed) 170^{lb} (used 7.6 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.4	12.26	Apr 28 th
BEER INTO CELLAR	170.5	2.1	May 5 th

REMARKS: Port finished
Hot Auction

Mashed in by: L. Martell

BREW 37

Tun No. 2

Old Scotia

DATE Apr 28 1892

MALT 82.91 ^{lb} ~~lb~~ ^{lb} ~~lb~~ (Two 58 ^{lb} ~~lb~~ 19 ^{lb} ~~lb~~)

HOPS	B. & H. Malt Siding (10) ¹⁵⁷	Has Ben Gold (15) ¹⁵⁰	25
	B. L. Fuggs (15) ¹⁵⁰	Eng. Hicks Malt (10) ¹⁵⁷	25
	B. & H. Malt Siding (10) ¹⁵¹	Eng. Hicks Malt (5) ¹⁵¹	20
		Has Ben Gold (5) ¹⁵⁰	
JATOT	TOTAL		70

Am. 5 ^{lb} ~~lb~~ Salt. 1.3 ^{lb} ~~lb~~ Benton Salt. 2.4 ^{lb} ~~lb~~ Potash. 2 ^{lb} ~~lb~~

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.15 AM
Malt all in		147	6.25
Underlet	16	180	6.45
Finished mashing		162	6.56
Set taps		158	7.26
Sparge	128	168	
Hop	10	140	
TOTAL	229		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5 %

EVAPORATION 7 Bbbs. LAST RUN 0.6 %

OUT 184 Bbbs. KETTLE TEST 12.45 %

YEAST W. G. Zimm. N. S. 135 ^{lb} ~~lb~~ (used 7.5 ^{lb} ~~lb~~)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.1	11.75	Apr 28
BEER INTO CELLAR	173.9	2.1	May 5

REMARKS: Part Filtered
Part aeration
Mashed in by: L. Martell

Tun No. 3

X. Post

DATE Apr 29th / 52

MALT	8602 B.b.m.b. (Less 69 th Dist)	
HOPS	B.L. Hunt Goldy (15) ¹⁵¹ Hon. Ben Gold (20) ¹⁵⁰	35
	B.L. Fruggs (25) ¹⁵⁰ Congrah. Hieck Hunt (10) ¹⁵¹	35
	B.L. Hunt Goldy (10) ¹⁵¹ Cong Hieck Hunt (10) ¹⁵¹ Hon Ben Gold (40) ¹⁵⁰	30
TOTAL		100

Man 5th Salt 12th Burton. Salt 24th Partin 2^{gts}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.22 AM
Malt all in		147	12.32
Underlet	16	180	12.52
Finished mashing		162	1.04
Set taps		158	1.34
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.4	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%

YEAST 2x 5th Tenn. (washed) 170th (used 700)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2	12.25	Apr 29 th
BEER INTO CELLAR	173.6	2.4	May 5 th

REMARKS: Fully Filtered
Hot Aeration

Mashed in by: S. Jimmy

Tun No. 4

Old Scotia

DATE Apr 30th / 32

MALT	8294 ^{lb} C.M.C. (Lin 51 ^{lb} Dant)	
HOPS	B.L. Hunt Solberg (10) ¹⁵¹ 400. Ben Gold (15) ¹⁵⁰	25
	A.B. Fungles (15) ¹⁵⁰ Eng. Hecker Hunt (10) ¹⁵¹	25
	B.L. Hunt Solberg (10) ¹⁵¹ Eng Hecker Hunt (15) ¹⁵¹ 400 Ben Gold (15) ¹⁵⁰	20
	JATOT	TOTAL
		70

Mon. 5th Sat. 12th Barton Salt. 24^{lb} Porterin 2 Pts

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20 "
Underlet	16	180	12.40 "
Finished mashing		162	12.51 "
Set taps		158	1.21 "
Sparge	126	168	
Hop	8	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%
YEAST	A 5 & 6. Zurr (Washed) 170 ^{lb} (used 70lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.2	11.75	Apr 30 th
BEER INTO CELLAR	175.3	2.15	May 6 th

REMARKS: Part Filtered
Hot aeration

Mashed in by: C. Beranger

Tun No. 5

Old Scotia

DATE Apr 30 - 1952

MALT	8273 ¹⁵¹ lb. m. b. (Tun 40 & 100)	150
HOPS	B. L. Hunt Sadding (10) Han Ben Sadding (15)	25
	B. L. Hings (15) Long Hicks Hunt (10)	25
	B. L. Hunt Sadding (10) Long Hicks Hunt (5) Han Ben Sadding (5)	20
		70

Mon 5th Salt 12th Dunton Salt 24 Portion 2 Pts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.10 AM
Malt all in		147	6.20
Underlet	16	180	6.40
Finished mashing		162	6.51
Set taps		158	7.21
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%
YEAST	#12 Tun V-G 135 ^{lb} (used 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.4	11.75	Apr 30 th
BEER INTO CELLAR	175.1	2.1	May 6 th

REMARKS: Part. Filtered
Hot Aeration

Mashed in by: C. Branger

Tun No. 6

X. Post

DATE May 1st 192

MALT	8608 ¹⁵⁰ lb. m. b. (Less 75 ¹⁵⁰ lb. Quat)	
HOPS	B. b. Hunt Sadding (15) ¹⁵¹ Hoo. Dan Gold (20) ¹⁵⁰	35
	B. b. Fuggs (25) ¹⁵⁰ Eng. Hicks Hunt (10) ¹⁵¹	35
	B. b. Hunt Sadding (10) ¹⁵¹ Eng. Hicks Hunt (10) ¹⁵¹ Hoo. Dan Gold (10) ¹⁵⁰	30
	TOTAL	100

Gr. 5¹⁵ Salt 12¹⁵ Benton Salt 24¹⁵ Potash 2¹⁵

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.22 AM
Malt all in		147	12.32
Underlet	16	180	12.52
Finished mashing		162	1.03
Set taps		158	1.33
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.9	%
YEAST	10 Zn (Mashed) 170 ¹⁵ (used Filter)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	12.25	May 1 st 192
BEER INTO CELLAR	174.3	2.3	" 7 th 192

REMARKS: Part Filtered
Hot aeration

Mashed in by: G. Martell

Tun No. 7

Old Scotia

DATE May 1st 1932

MALT	8302	151	B. b. m. b. (Yus 69 th Dist)	
HOPS		150	B. b. Hunt Golding (10)	25
		151	Mos Ros Gold (15)	
		150	B. b. Fungus (15)	25
		151	Eng. Hicks Hunt (10)	
		151	B. b. Hunt Golding (10)	20
		151	Eng. Hicks Hunt (5)	
		150	Mos Ros Gold (5)	
TOTAL				70

2nd Mash 5 lb Salt 12th 1/2 Burton Salt 24th 1/2 Peat 3.25

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.03 AM
Malt all in		147	6.13 "
Underlet	16	180	6.33 "
Finished mashing		162	6.44 "
Set taps		158-9	7.14 "
Sparge	128	168	
Hop	9	140	
TOTAL	278		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.25	%
YEAST	12. Zim. T. S. 135 th (med. 3/4 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.1	11.75	May 1 st
BEER INTO CELLAR	175.2	2.3	" 7 th

REMARKS: Pure Filtered Hot Aeration Mashed in by: G. Martell

Tun No. 8

X. Post

DATE May 2nd 1952

MALT	85.82 ¹⁵¹ lb. m. b. (Jan 49 lb. Post)	
HOPS	B. L. Hunt ¹⁵¹ (15) Hoo. Res. ¹⁵⁰ (20)	35
	B. L. ¹⁵¹ Fuggle (25) Eng. ¹⁵¹ Hops (10)	35
	B. L. ¹⁵¹ Hunt ¹⁵¹ (10) Eng. ¹⁵¹ Hops (10) Hoo. Res. ¹⁵⁰ (10)	30
	TOTAL	100

20 Mins 5th Salt 12th Porter Salt 24th Portion 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.20 AM
Malt all in		147	12.30
Underlet	16	180	12.50
Finished mashing		162	1.02
Set taps		158	1.32
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	185	Bbbs.	KETTLE TEST	12.6	%
YEAST 11.2oz (washed) 170 th (washed 3oz)					

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	May 2 nd
BEER INTO CELLAR	172.5	2.3	8 th

REMARKS:

Part Filtered
Hot. Aeration

Mashed in by:

S. Gemey

Tun No. 9

Ald. Scotia

DATE *May 27/1922*

MALT	82.83 <i>lb. m. h. (Less 5.0 ^{lb} 10 net)</i>	
HOPS	<i>151</i> O. b. Hunt Galchij (10) Moo. Bro. Gald (15)	25-
	<i>150</i> O. b. Fraygh (15) Cong. Hichs Hunt (10)	25-
	<i>157</i> O. b. Hunt Galchij (10) Cong. Hichs Hunt (5) Moo. Bro. Gald (5)	20
JATOT		
TOTAL		70

Moss 5 ^{lb} Salt. 12 ^{lb} Benton Salt. 24 ^{lb} Postum 2 P. 5

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.16 ^{AM}
Malt all in		148	6.27
Underlet	16	180	6.47 "
Finished mashing		168	6.58
Set taps		158	7.28 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.3	%
OUT	185 1/2	Bbbs.	KETTLE TEST	12.2	%
YEAST	<i>W. 14 Zm. P. G. 135 ^{lb} (mash 7 lb.)</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.75	<i>May 27</i>
BEER INTO CELLAR	173.6	2.2	<i>8 th</i>

REMARKS: *Part filtered
Hot Aeration*

Mashed in by: *S. Jonney*

BREW 45

Tun No. 10

X. Port

DATE May 5^A/52

MALT	85.79 lb. m. b. (20. 46 lb Dwt)	
HOPS	D. G. Hunt Galding ¹⁵⁷ (15) Has. B. Sudd ¹⁵⁰ (20)	35
	B. G. Fuggs ¹⁵⁰ (25) Eng. Hicks Hunt ¹⁵⁷ (10)	35
	B. G. Hunt Galding ¹⁵¹ (10) Eng. Hicks Hunt ¹⁵⁷ (10) Has. B. Sudd ¹⁵⁰ (10)	30
	TOTAL	100

Dr. 5^A Salt 12^B Burton Salt 24^B Potash 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.57
Set taps		159	1.21
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.3	%
OUT	183 ¹ / ₂	Bbbs.	KETTLE TEST	12.8	%
YEAST	21. 200. K. S. 135 th (and 200)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.9	12.25	May 5 ^A
BEER INTO CELLAR	174.1	2.3	" 12 ^A

REMARKS: Part Fitted
Hot. Curatation

Mashed in by: G. Berger

Tun No. 11

Old Scotia

DATE May 5th 1962

MALT	8276 ¹⁵⁰ B. L. M. G. (Less 43 ¹⁵⁰ & 19 ¹⁵⁰ out)	
HOPS	B. L. Hunt & Sidding ¹⁵⁰ (10) Has On Sidding ¹⁵⁰ (15)	25
	B. L. Fung ¹⁵⁰ (15) Eng Hicks Hunt ¹⁵⁰ (10)	25
	B. L. Hunt & Sidding ¹⁵⁰ (10) Eng Hicks Hunt ¹⁵⁰ (5) Has On Sidding ¹⁵⁰ (5)	20
		70

Mon. 5-1/2 Satt. 12 1/2 Double Satt. 24 1/2 Parting 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	6.05 ^{AM}
Malt all in		147	6.15
Underlet	16	180	6.35
Finished mashing		162	6.46
Set taps		158	7.16
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.25	%
YEAST	W. 1. Zinn. K. G. 135 ^{1/2} (mod. Fern)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.4	11.75	May 5 th
BEER INTO CELLAR	174.9	2.25	12 th

REMARKS: Part filtered
Hot anethon

Mashed in by: G. Bunge

Tun No. 12

X. Port

DATE May 6th 1912

MALT 85.88 ^{lb} B.m.b. (Tun 55 ^{lb} Port)	
HOPS B. b. Kent Golding ¹⁵¹ (15) Hon. Ben Sald ¹⁵⁰ (20)	35
B. b. Pilsner ¹⁵⁰ (25) Eng. High Kent ¹⁵¹ (10)	35
B. b. Kent Golding ¹⁵¹ (10) Eng. High Kent ¹⁵¹ (10) Hon. Ben Sald ¹⁵⁰ (10)	30
TOTAL	100

Mass 5 ^{lb} Salt 12 ^{lb} Benton Salt 24 ^{lb} Potash 2 ^{gals}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.24 ^{AM}
Malt all in		147	12.34 "
Underlet	16	180	12.54 "
Finished mashing		162	1.05 "
Set taps		158	1.35 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.9	%
YEAST	2 Tun. V. S. 135 ^{lb}		(mid Feb)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.2	12.25	May 6 th
BEER INTO CELLAR	175.0	2.6	" 12 th

REMARKS: Port Filtered
Hoturation

Mashed in by: C. Martell

Tun No/13

Old. Scotch

DATE May 6th 1913

MALT	82.93 ^{lb} Cornb. (Ten 60 lb Dwt)	
HOPS	¹⁵¹ O. b. Kent Sully (10) ¹⁵⁰ Has Bes Sully (15)	25
	¹⁵⁰ P. b. Fuggs (15) ¹⁵¹ Long Hich Kent (10)	25
	¹⁵¹ O. b. Kent Sully (10) ¹⁵¹ Long Hich Kent (5) ¹⁵⁰ Has Bes Sully (5)	20
TOTAL		70

25 Mors 5th Salt. 12th Burton Salt. 24. Potum 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.16 AM
Malt all in		147	6.26 "
Underlet	16	180	6.46 "
Finished mashing		162	6.57
Set taps		158-9	7.27 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	1.5	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%
YEAST	3 Zm. T. S. 135 th (med 7 Am)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	185.0	11.75	May 6 th
BEER INTO CELLAR	173.9	2.2	" 13 th

REMARKS: Part Filtered
Hot Aeration

Mashed in by: G. Martell

Tun No. 14

X. Post

DATE

May 7th 1951

MALT 85.91 lb. C.M.B. (Zass 58 lb Post)	
HOPS B.C. Hunt Saldy (15) ¹⁵¹ Has Don Saldy (20) ¹⁵⁰	35
O.C. Frangy (25) ¹⁸⁰ Emp. Hicha Hunt (10) ¹⁵¹	35
O.C. Hunt Saldy (10) ¹⁵¹ Emp. Hicha Hunt (10) ¹⁵¹ Has Don Saldy (10) ¹⁵⁰	30
TOTAL	100

Mash 5th Salt 12th Benton. Salts 2.4th Portion 2nd

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.15 ^{AM}
Malt all in		148	12.25 "
Underlet	16	180	12.45 "
Finished mashing		161	12.56 "
Set taps		158	1.26
Sparge	127	168	
Hop	7	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.35	%
EVAPORATION	6 ^{1/2}	Bbbs.	LAST RUN	0.3	%
OUT	183 ^{1/2}	Bbbs.	KETTLE TEST	12.7	%
YEAST	W.H. Zan. N.S. 135 th (mod. Floor)				

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	183.0	12.25	May 7 th
BEER INTO CELLAR	174.4	2.2	" 13 th

REMARKS: Post filtered
Hot aeration

Mashed in by: S. Jimmy

Tun No 15

Old Scotia

DATE May 7th 1912

MALT	82 89 lb. C. M. L. (Linn 56 lb. Dunt)	
HOPS	D. B. Hunt Siding (10) ¹⁵¹ H. B. B. Siding (15) ¹⁵⁰	2.5
	B. B. Frug. S. (15) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	2.5
	D. B. Hunt Siding (10) ¹⁵¹ Long Hicks Hunt (15) ¹⁵¹ H. B. B. Siding (5) ¹⁵¹	2.0
	TOTAL	7.0

M. S. Salt 12 lb Burton Salt 24 lb Potash 2

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.15 ^{AM}
Malt all in		148	6.26 "
Underlet	16	180	6.46 "
Finished mashing		162	6.57 "
Set taps		158	7.27 "
Sparge		168	
Hop		140	
TOTAL			

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	5	Bbbs.	LAST RUN	0.9	%
OUT	186	Bbbs.	KETTLE TEST	12.15	%
YEAST	W. S. 135 (med flow)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.75	May 7 th
BEER INTO CELLAR	174.4	2.95	13 th

REMARKS: Part Filtered
Hot water

Mashed in by: S. Jenney

52 1388

BREW 51

Tun No. 1

X. Part

DATE May 8th 1914

MALT 85.84. ¹⁵¹ 4 Dan L. (20 51 46 Dan)	
HOPS ¹⁵⁰ A. L. Hunt Salsby (15) ¹⁵⁰ H. A. B. Salsby (20)	35
¹⁵⁰ B. L. Frapp 5 (25) ¹⁵¹ G. H. Hicks Hunt (10)	35
¹⁵¹ B. L. Hunt Salsby (10) ¹⁵⁷ G. H. Hicks Hunt (10) ¹⁵⁰ H. A. B. Salsby (10)	30
TOTAL	100

Man. 5. ¹² Salt. 12. ¹² Benton Salt. 24. ¹² Portum 2.95

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	A. G. Zinn. N. S. 135 ^{lb} (used 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.1	12.25	May 8 th
BEER INTO CELLAR	173.5	2.55	" 14 th

REMARKS: Wort Filtered
Hot Aeration

Mashed in by: L. Brunger

BREW 52

Tun No. 2

Old. Scotia

DATE May 8th 15

MALT	8333 ¹⁵¹ L.M. 6. (Ten 1.10 ¹⁵⁰ D. 2)	
HOPS	B. b. Kent Selding (10) ¹⁵¹ Has. Ben Seld (15) ¹⁵⁰	25
	B. b. Fung (15) ¹³⁰ Long High Kent ¹⁵¹	25
	B. b. Kent Selding (10) ¹⁵¹ Long High Kent (5) ¹⁵¹ Has. Ben Seld (5) ¹⁵⁰	20
	TOTAL	70

Mass. 5th Salt 12th Burton Salt 24th Potash 2 Pts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.05 ^{AM}
Malt all in		147	6.15
Underlet	16	180	6.35
Finished mashing		162	6.46
Set taps		15-8	7.16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbls.	FIRST RUN	19.1	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	185	Bbls.	KETTLE TEST	12.0	%

YEAST 2x 7. Ten N. G. 135th (mad. Filson)

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.6	11.75	May 8 th
BEER INTO CELLAR	175.1	2.45	.. 14 th

REMARKS: Post Filtered
Post Aeration

Mashed in by: C. Buranjer

Tun No. 3

X. Port

DATE May 9th/52

MALT 8.614 lb. B. m. b. (Less 81 lb. Dunt)

HOPS B. b. Kent Golding (15)¹⁵¹ Haro Bm Gold. (30)¹⁵⁰ 35-

B. b. Fungus (25)¹⁵⁰ Eng. Hides Kent (10)¹⁵¹ 35-

B. b. Kent Golding (10)¹⁵¹ Eng. Hides Kent (10)¹⁵¹ Haro Bm Gold. (10)¹⁵⁰ 30

JATOT

TOTAL

180

° Gross 5th Salt 12th Burton Salt 24th Potium 2 gr.

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75-	162-68	12.22 AM
Malt all in		147	12.32 "
Underlet	16	180	12.52 "
Finished mashing		162	1.03 "
Set taps		158	1.33 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.7 %

YEAST A. S. Turner V. G. 135th (used 7 lbm)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.9	12.25	May 9 th
BEER INTO CELLAR	171.8	2.6	" 15 th

REMARKS: Part Filtered
Bot Anation

Mashed in by: L. Martell

Tun No. 4

Old. Scotia

DATE

May 9th 1872

MALT 8288 ¹⁵¹lb. b. m. b. (Linn 55. B. Dant)

HOPS B. b. Malt Siding (10) ¹⁵⁰Hos Bus Sald (15)

25

B. b. Frapp (15) ¹⁵⁰Long High Malt (10)

25

B. b. Malt Siding (10) ¹⁵¹Long High Malt (5) ¹⁵⁰Hos Bus Sald (5)

20

TOTAL

70

0 Malt 5th Sald 12th Bunter Sald 24th Portman 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.12 AM
Malt all in		147	6.22 "
Underlet	16	180	6.42 "
Finished mashing		162	6.53 "
Set taps		158	7.23 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.4 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 185 Bbbs. KETTLE TEST 12.1 %

YEAST A. 9. Linn. N. S. 135th (used 3 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.6	11.75	May 9 th
BEER INTO CELLAR	174.1	2.55	15*

REMARKS: Part Filtered
Hot Aeration

Mashed in by: G. Martell

BREW 55

Tun No. 5

X. Post

DATE

May 12th 1912

MALT 8601 lb. m. b. (less 68 lb. Dunt)

HOPS A. B. Hunt Balding¹⁵¹ (15) Hon. Ben Guld¹⁵⁰ (20) 35B. B. Frings¹⁵⁰ (15) Long High Hunt¹⁵¹ (10) 35A. B. Hunt Balding¹⁵¹ (10) Long High Hunt¹⁵¹ (10) Hon. Ben Guld¹⁵⁰ (10) 30

JATOT

TOTAL

100

° Ann. 5th Salt 12th Burton Salt 24th Portion 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.50
Set taps		158	1.23
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 6 $\frac{1}{2}$ Bbbs. LAST RUN 0.3 %OUT 183 $\frac{1}{2}$ Bbbs. KETTLE TEST 12.7 %YEAST W. 10. Tonn N. S. 135th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.9	12.25	May 12 th
BEER INTO CELLAR	173.9	2.5	" 19 th

REMARKS:

Part filtered
Hot aeration

Mashed in by: S. Jomney

Tun No. 6

Old Scotia

DATE

May 12th 1912

MALT	83 lb 6 oz B. m. L. (Less 67 lb)		
HOPS	B. L. Hunt Salding ¹⁵¹ (10) H. B. Ben. Guld ¹⁵⁰ (15)		25
	B. L. Frings ¹³⁰ (15) G. W. Hicks Hunt ¹⁵¹ (10)		25
	B. L. Hunt Salding ¹⁵¹ (10) G. W. Hicks Hunt ¹⁵¹ (5) H. B. Ben. Guld ¹⁵⁰ (5)		20
		TOTAL	70

0 Mon. 5th Sat. 12th Portion 2 (15) Brewton Sat. 24th

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.21 ^{AM}
Malt all in		147	6.31 "
Underlet	16	180	6.51 "
Finished mashing		162	7.03
Set taps		158	7.33
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.8	%
OUT	185	Bbls.	KETTLE TEST	12.1	%
YEAST	10. Ten V. S. 135 th (mash. Filter)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.9	11.25	May 12 th
BEER INTO CELLAR	174.9	2.3	19 th

REMARKS:

Part Filtered
Part Aeration

Mashed in by:

S. Jenney

BREW 57

Tun No. 7

X. Port

DATE May 13th 1952

MALT 85.93 ¹⁵¹ lb. m. d. (Fin 60 lb Dunt) ¹⁵⁰	
HOPS B. B. Hunt Saldy (15) ¹⁵¹ Ho. An Sald (20) ¹⁵⁷	35
B. B. Fragg (25) ¹⁵⁰ G. ng Hich K. I (10) ¹⁵¹	35
B. B. Hunt Saldy (10) ¹⁵¹ G. ng Hich K. I (10) ¹⁵¹ Ho. An Sald (10) ¹⁵⁰	30
JATOT	TOTAL 100

° mass 5th Salt 12th Burton Salt 24th Potum 2 qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AM}
Malt all in		147	12.20 "
Underlet	16	180	12.40 "
Finished mashing		162	12.51 "
Set taps		158	1.21 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.5	%
EVAPORATION 6	Bbbs.	LAST RUN 0.8	%
OUT 184	Bbbs.	KETTLE TEST 12.7	%
YEAST 12. Zm. (Washed) 170 th (med Filter)			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.1	12.25	May 13 th
BEER INTO CELLAR	174.6	2.45	" 19 th

REMARKS: Port Filtered
Hot Aeration

Mashed in by: C. Beranger

Tun No. 8

Old Scotia

DATE

MALT 8280^{lb} C. M. C. (2m 47th Bant)

HOPS	B. C. Hunt Salady (10) ¹⁵¹ Han Ben Gold (15) ¹⁵⁰	25
	B. C. Frangy (15) ¹⁵⁰ Eng Hecks Hunt (10) ¹⁵¹	25
	B. C. Hunt Salady (10) ¹⁵¹ Eng Hecks Hunt (5) ¹⁵¹ Han Ben Gold (5) ¹⁵⁰	20
TOTAL		70

° Mass. 5-th Salt 12¹⁶ Burton Salt 24th Potash 2 Pts

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.00 AM
Malt all in		147	6.10 "
Underlet	16	180	6.30 "
Finished mashing		162	6.41 "
Set taps		158	7.11 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.0	%

YEAST W. L. Z. N. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.75	May 13 th
BEER INTO CELLAR	171.9	2.35	- 20 th

REMARKS: Part Filtered
Hot Aeration

Mashed in by: C. Berger

Tun No. 9

X. Port

DATE May 14th / 52

MALT 8580 lb. m. h. (Jun 47 & 202)	
HOPS B. b. Kent Golding (15) ¹⁵¹ Has Dns Gold (20) ¹⁵⁰	35
B. b. Fuggle (25) ¹⁵⁰ Eng Highs Kent (10) ¹⁵¹	35
B. b. Kent Golding (10) ¹⁵¹ Eng Highs Kent (10) ¹⁵¹ Has Dns Gold (10) ¹⁵⁰	30
TOTAL	100

Mass. 5th Salt 12th Benton Salts 24th Portion 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.24 AM
Malt all in		147	12.34 "
Underlet	16	180	12.54 "
Finished mashing		162	1.05 "
Set taps		158	1.35 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.7	%
EVAPORATION 5	Bbbs.	LAST RUN 0.3	%
OUT 185	Bbbs.	KETTLE TEST 12.7	%
YEAST 15 th (marked) 170 th (used 7 tons)			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	12.25	May 14 th / 52
BEER INTO CELLAR	172.3	2.6	. 20 th / 52

REMARKS:

Part filtered
Hot aeration

Mashed in by:

G. Martell

BREW 60

Tun No. 10

Old. Scotia

DATE May 14 1882

MALT	8273 lb. C. M. C. (Less 110 lb. Dunt)	
	¹⁵¹	¹³⁰
HOPS	B. L. Hunt Siding (10) Hor. Bus Siding (15)	25
	¹³⁰	¹⁵¹
	B. L. Fragg (15) Long Hicky Hunt (10)	25
	¹³¹	¹⁵¹
	B. L. Hunt Siding (10) Long Hicky Hunt (5) Hor. Bus Siding (5)	20
		70
	TOTAL	

0. M.M. 5 lb Salt. 12. Boston Salt. 24. Potash 2 Pts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.09 AM
Malt all in		147	6.19 "
Underlet	16	180	6.39 "
Finished mashing		162	6.50 "
Set taps		158-9	7.20 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.4	%
OUT	185	Bbls.	KETTLE TEST	12.2	%

YEAST W 13. In F. S. 135 lb (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.9	11.75	May 14 1882
BEER INTO CELLAR	175.9	2.4	20 1/2

REMARKS: Part Frittered
Hot Aeration

Mashed in by: G. Martell

Tun No. 11

X. Port

DATE

May 13th 1912

MALT 8573 lb. comb. (In 40 lb. Bunt)	
HOPS B. & H. S. S. (15) Hon. Br. S. S. (20)	35
B. & H. S. S. (25) Long. H. S. S. (10)	35
B. & H. S. S. (10) Long. H. S. S. (10) Hon. Br. S. S. (10)	30
TOTAL	100

Men: 5th Salt. 12th Burton Salt. 24th Portion 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20 "
Underlet	16	180	12.40 "
Finished mashing		162	12.55 "
Set taps		158-9	1.25 "
Sparge	128	168	
Hop	6 1/2	140	
TOTAL	225 1/2		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.65	%
YEAST	A. 2. Turn (Washed) 170 lb (used 7 lb. beer)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	12.25	May 13 th 1912
BEER INTO CELLAR	173.0	2.55	" 21 st

REMARKS:

Part filtered
Hot aeration

Mashed in by: S. Jenney

Tun No. 13

X. Port

DATE May 16th 1902

MALT 85.81 lb. on b. (Less 4.8 lb. Port)	
HOPS ¹⁵⁰ O. L. Hunt Salting (15) ¹⁵⁰ Geo. Bros Salting (20)	35
¹⁵⁰ R. L. Fungo (25) ¹⁵⁰ Eng. Hicks Kent (10)	35
¹⁵⁰ O. L. Hunt Salting (10) ¹⁵⁰ Eng. Hicks Kent (10) ¹⁵⁰ Geo. Bros Salting (10)	30
TOTAL	100

Man. 5 lb Salt 12 lb Benton Salt 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.5 AM
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.7	%
YEAST	4 Znn (Washed) 170 th		(med flow)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	12.25	May 16 th 1902
BEER INTO CELLAR	172.0	2.7	.. 22:1

REMARKS: Part Filtered
Hot. Aeration

Mashed in by: G. Berange.

Tun No. 14

Old Scotia

DATE May 16th 1922

MALT	8294 ¹⁵¹ 4 L.M. G. (Less 11 ¹⁵⁰ 4 Pinst)	
HOPS	B. G. Kent Golding (10) ¹⁵¹ H. G. P. Gold (15) ¹⁵⁰	25
	B. G. Fagg (15) ¹⁵¹ G. G. H. Kent (10) ¹⁵¹	25
	B. G. Kent Golding (10) ¹⁵¹ G. G. H. Kent (5) ¹⁵¹ H. G. P. Gold (5) ¹⁵⁰	20
		70
	TOTAL	

Mass. 5th Salt 12th Burton Salt. 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:55 ^{AM}
Malt all in		147	6:05
Underlet	16	180	6:25
Finished mashing		162	6:36
Set taps		158	7:06
Sparge	129	168	
Hop	6		
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.2 %

EVAPORATION 5 Bbbs. LAST RUN 0.3 %

OUT 186 Bbbs. KETTLE TEST 12.1 %

YEAST W. J. Zue N. S. 135th (and 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	176.1	11.75	May 16 th
BEER INTO CELLAR	167.7	2.35	2.27

REMARKS: Part filtered
 Best aeration
 Loss. average. 7 lbs. in Drain
 on filter. Drain not being closed
 Party Looking after filter. G. Martell
 Mashed in by: G. Burange

Tun No. 15

Old Scotia

DATE

May 19th 1922

MALT 82.94 ¹⁵¹ ~~150~~ (Tun 61 ¹⁵⁰ ~~151~~ Dant)

HOPS ¹⁵⁰ 151 B. & S. (10) ¹⁵⁰ 151 H. B. S. (15)	25
¹⁵⁰ 151 B. G. Fuggs (15) ¹⁵¹ 150 E. H. H. (10)	25
¹⁵¹ 150 O. B. H. S. (10) ¹⁵¹ 150 E. H. H. (15) ¹⁵⁰ 151 H. B. S. (5)	20
TOTAL	70

² ~~1~~ Meas. 5th Salt 12th ~~11~~ B. S. 24th ~~23~~ Porter 2 PT

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.22 AM
Malt all in		177	12.32 "
Underlet	16	180	12.52 "
Finished mashing		162	1.03 "
Set taps		158	1.33 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.4 %

YEAST 4 5th Tun. (crushed) 170th (mad Filon)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	May 19 th
BEER INTO CELLAR	170.8	2.3	20 th

REMARKS: Part Filtered Mashed in by: G. Martell
Hot Aeration

Tun No. 1

X. Port

DATE May 19th 1912

MALT 85.83 lb. B. M. Co. (Len 50 lb. Dunt)

HOPS B. B. Hunt ¹⁵¹ Salsbery (15) H. M. Co. ¹⁵⁰ Gold (20)

B. B. Hunt ¹⁵⁰ Salsbery (25) E. M. Co. ¹⁵¹ H. M. Co. (10)

B. B. Hunt ¹⁵¹ Salsbery (10) E. M. Co. ¹⁵¹ H. M. Co. (10) H. M. Co. ¹⁵⁰ Gold (10)

3.5

3.5

3.0

TOTAL

1.00

0 Morn. 5 lb Salt 12 lb Burton Salt. 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	76	162-68	5.58 ^{AM}
Malt all in		147	6.08 ..
Underlet	16	180	6.28 "
Finished mashing		163	6.39 ..
Set taps		158-9	7.09 ..
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5 %

EVAPORATION 5 1/2 Bbbs. LAST RUN 0.5 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.75 %

YEAST 7.7 lb W. J. 135 lb (mixed flows)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.4	12.25	May 19 th
BEER INTO CELLAR	173.5	2.55	26

REMARKS: Part Filtred Mashed in by: G. Martell
 with aeration

*Low average of the in Dunt
 on filter. One not being added
 being looking after filter. G. Martell*

Tun No. 2

Old. Scotia

DATE

May 20th / 52

MALT 8278 ¹⁵¹ B. M. L. (Lun 45th B. Dist)

HOPS ¹⁵¹ B. L. Hunt Sadding (10) ¹⁵⁰ Has Ben Sald (15)	25
¹⁵⁰ B. L. Fruggs (15) ¹⁵¹ Cong. Hicks Hunt (10)	25
¹⁵¹ B. L. Hunt Sadding (10) ¹⁵¹ Cong. Hicks Hunt (5) ¹⁵⁰ Has Ben Sald (5)	20
TOTAL	70

Mon. 5th Salt. 12^{lb} Burton Salt. 24^{lb} Portner 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.53
Set taps		158	1.23
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	7 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.2	%
YEAST	W 5 + 6 Zun (washed) 170 ^{lb} (med 3 hours)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	May 20 th
BEER INTO CELLAR	173.3	2.45	" 26 th

REMARKS: Part Finished
Hot. Anation

Mashed in by: S. Jimmy

Tun No. 3

X. Part

DATE Aug 20th 1912

MALT	8589. ¹⁵¹ lb. m. b. (Less 5.6 lb. Dues)	
HOPS	B. b. Kent Golding (15) ¹⁵¹ Hor. Am. Gold (20) ¹⁵⁰	35
	B. b. Fuggle (25) ¹⁵⁰ Long. Hecks Kent (10) ¹⁵¹	35
	B. b. Kent Golding (10) ¹⁵¹ Long. Hecks Kent (10) ¹⁵¹ Hor. Am. Gold (10) ¹⁵⁰	30
	TOTAL	180

Moss 5th Salt 12th Benton Salls 2th Potash 2th pt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.02 ^{AM}
Malt all in		147	6.10
Underlet	16	180	6.30
Finished mashing		162	6.40
Set taps		158	7.13
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	5	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.6	%

YEAST \times 7. Inn. 7. S 135th (round form)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	12.25	Aug 20 th
BEER INTO CELLAR	179	2.55	" 27 th

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot Aeration

Tun No. 4

Old. Sesta

DATE May 21 1952

MALT	82.92 lb. P.a. b. (Less 5.9 lb. Out)	
HOPS	B. b. Kant Solding (10) ¹⁵¹ Has Ben Sald (15) ¹⁵⁰	25
	B. b. Flugger (15) ¹⁵⁰ Eng. Hicks Kant (10) ¹⁵⁷	25
	B. b. Kant Solding (10) ¹⁵¹ Eng. Hicks Kant (5) ¹⁵¹ Has Ben Sald (5) ¹⁵⁰	20
TOTAL		70

Mass. 5 lb Sals. 12 lb Burton Sals. 24 lb Potash 2 lbs

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.05 ^{AM}
Malt all in		147	12.15"
Underlet	16	180	12.35"
Finished mashing		162	12.46"
Set taps		158	1.16"
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE	191	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	185	Bbls.	KETTLE TEST	12.3	%

YEAST N. G. Zan. Washed 170^{lb} (used 75 lb)
(used Tartaric Acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.0	11.7	May 21 st
BEER INTO CELLAR	173.4	2.45	" 27 th

REMARKS: Part Filtered
Part Aeration

Mashed in by: G. Berange

Tun No. 5

X. Port

DATE May 21st 1912

MALT	85-91 ¹⁵¹ & b. on b. (Zus 58 ¹⁵¹ Dunt)	
HOPS	B. & Kunt ¹⁵¹ Galding (15) Has. Bus. Gald (20)	35
	B. & Fingold (23) ¹⁵¹ Cong. Hids. Kunt (10)	35
	B. & Kunt ¹⁵¹ Galding (10) ¹⁵¹ Cong. Hids. Kunt (10) ¹⁵¹ Has. Bus. Gald (10)	30
	TOTAL	100

Men. 5th Salt. 12th Benton Salt. 24th Portion 2 gts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	5:50 AM
Malt all in		147	6:00
Underlet	16	180	6:20
Finished mashing		162	6:31
Set taps		158	7:01
Sparge	130	168	
Hop	6	140	
TOTAL	227		

INTO KETTLE	190	Bbls.	FIRST RUN	19.4	%
EVAPORATION	4 1/2	Bbls.	LAST RUN	0.6	%
OUT	185 1/2	Bbls.	KETTLE TEST	12.6	%

YEAST 7 & 11. *Zus. V. S. 135th* (used Flour)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.4	12.25	May 21 st
BEER INTO CELLAR	173.9	2.5	- 27 th

REMARKS: *Port Filtered*
Hot. Aeration

Mashed in by: *G. Berang.*

Tun No. 6

Old. Scotch

DATE May 22^d 1912.

MALT 8301 ¹⁵¹ B. B. Malt (10) ¹⁵⁰ Hus. Bar Gald (15)

HOPS B. B. Hunt Sadding (10) ¹⁵¹ Hus. Bar Gald (15) 25-

B. B. Fungus (15) ¹⁵¹ Cong. Hicks Hunt (10) 25-

B. B. Hunt Sadding (10) ¹⁵¹ Cong. Hicks Hunt (15) ¹⁵⁰ Hus. Bar Gald (5) 20

TOTAL 70

Mass. 5th Salt 12th Boston Salt 24th Potash 2 P. S.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	2.20 AM
Malt all in		145	2.30
Underlet	16	180	2.50
Finished mashing		162	3.01
Set taps		157	3.31
Sparge	128	168	
Hop	9	146	
TOTAL	228		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.3 %

YEAST 8th ¹⁷⁰ ^(used tartaric acid) mud Filter

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	May 22 ^d
BEER INTO CELLAR	173.7	2.3	28 th

REMARKS: Part Filtered Mashed in by: C. Muntell
Hot aeration

Tun No. 7

X. Port

DATE May 22/1912

MALT	8593 lb B.M.B. (Less 60 lb Dint)	
	¹⁵¹	¹⁵⁰
HOPS	A.B. Hunt Sulphur (15) Has Run Sudd (20)	35
	¹⁵⁰	¹⁵¹
	P.C. Frings (35) Long Hicks Hunt (10)	35
	¹⁵¹	¹⁵⁰
	A.B. Hunt Sulphur (10) Long Hicks Hunt (10) Has Run Sudd (10)	30
	TOTAL	100

2 Mon. 5 lb Salt 12 lb Benton Salt 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	7.30
Malt all in		147	7.40
Underlet	16	180	8.00
Finished mashing		162	8.15
Set taps		159	8.45
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	7	Bbbs.	LAST RUN	0.4	%
OUT	183	Bbbs.	KETTLE TEST	12.7	%
YEAST	# 13. Ten V. G 135 lb (and 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	12.25	May 22 ^d
BEER INTO CELLAR	172.1	2.4	- 28 th

REMARKS: Part filtered
Hot aeration

Mashed in by: C. Martell

BREW 73

Tun No. 8

X. Port

DATE May 27 1/52

MALT 8582 lb. malt 200 49 lb. (Port)	
HOPS A. B. Kent Siding ¹⁵¹ (15) H. W. Do Siding ¹⁵⁰ (20)	35
A. B. Frazzle ¹⁵⁰ (25) Long Hike ¹⁵⁷ (10)	35
O. B. Kent Siding ¹⁵¹ (10) Long Hike ¹⁵¹ (10) H. W. Do Siding ¹⁵⁰ (10)	30
TOTAL	100

2 Mon. 5th Salt 12th Benton. Sols 24th Protein 2 gts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.22 AM
Malt all in		147	12.32
Underlet	16	180	12.52
Finished mashing		162	1.05
Set taps		159	1.35
Sparge	128	168	
Hop	6 1/2	140	
TOTAL	225 1/2		

INTO KETTLE	190	Bbls.	FIRST RUN	19.3	%
EVAPORATION	6	Bbls.	LAST RUN	0.3	%
OUT	184	Bbls.	KETTLE TEST	12.65	%

YEAST 1/14 Linn. (washed) 170 lb (used 7 lb) (used tartaric acid)

	Bbls.	Bolling	Date
WORT INTO FERMENTER	178.5	12.25	May 23 ^d
BEER INTO CELLAR	169.5	2.9	29 ^d

REMARKS: Post Filtered
 Post Aeration

Mashed in by: S. Gorney

Tun No. 9

X. Post

DATE May 26th 1952

MALT	85.75 lb. C. & B. (Ten 42 lb. Bant) 151	
HOPS	B. B. Hunt (10) 151 B. B. Hunt (25) 151 B. B. Hunt (10) 151	35 35 30
	Long Hicks Hunt (10) 151 Long Hicks Hunt (10) 151 Long Hicks Hunt (10) 151	
		TOTAL 100

2 Mass. 5 lb Salt 12 lb Amsteron Seta 24 lb Partisan 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	15 lb W. S. 135 lb (used 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	12.25	May 26 th
BEER INTO CELLAR	171.1	2.3	June 2 nd

REMARKS: Post Fitted Hot Aeration

Mashed in by: C. Benanger

BREW 75

Tun No. 10

Old. Scotia

DATE

May 26th 1952

MALT 8273 lb C.M.C. (Tun 40 @ 1920)

HOPS B.P. Hunt Sully (10) ¹⁵¹ Ho. Bar Sully (15) ¹⁵⁰B.P. Fuggle (15) ¹⁵⁰ Eng. Wicks Hunt (10) ¹⁵¹B.P. Hunt Sully (10) ¹⁵¹ Eng. Wicks Hunt (6) ¹⁵¹ Ho. Bar Sully (5) ¹⁵⁰

25

25

20

70

TOTAL

L. mass 5th Salt. 12th Bacter Salt. 24th Poterim 2nd P.S.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5.55 ^{AM}
Malt all in		147	6.05
Underlet	16	180	6.25
Finished mashing		162	6.36
Set taps		138	7.06
Sparge	129	168	
Hop	7	140	
TOTAL	227		

INTO KETTLE 191 Bbbs. FIRST RUN 19.2 %

EVAPORATION 5¹/₂ Bbbs. LAST RUN 0.2 %OUT 185¹/₂ Bbbs. KETTLE TEST 12.15 %YEAST # 1551. Tun N.S. 195th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.5	11.7	May 26 th
BEER INTO CELLAR	175.9	2.3	June 2 nd

REMARKS:

Part 7 filtered
Hot aeration

Mashed in by:

L. Berange.

Tun No. 11

X. Port

DATE May 27th 1952

MALT	85.73 lb. 6.0m. 1.5/150 40 lb. Dist	
HOPS	B.L. Hunt Salding (15) ¹⁵¹ Hex Bus Sald (20) ¹⁵⁰	3.5
	B.L. Fungals (25) ¹⁵⁰ Long Heiber Hunt (10) ¹⁵¹	3.5
	B.L. Hunt Salding (10) ¹⁵¹ Long Heiber Hunt (10) ¹⁵¹ Hex Bus Sald (10) ¹⁵⁰	3.0
TOTAL		10.0

2 more 5 lb Salt 12.5 Boster Salt 24.5 Potash 2.9

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.23 AM
Malt all in		147	12.32 "
Underlet	16	180	12.52 "
Finished mashing		162	1.03 "
Set taps		158	1.33 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbls.	FIRST RUN	19.7	%
EVAPORATION	5-	Bbls.	LAST RUN	0.3	%
OUT	185-	Bbls.	KETTLE TEST	12.8	%

YEAST 2. Zym (washed) 170^{lb} (incl Tartaric acid) (incl 7 lbm)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.2	12.2	May 27 th
BEER INTO CELLAR	173.0	2.35	June 2 nd

REMARKS: Part Filtered
Hot Aeration

Mashed in by: G. Martell

87

BREW 77

Tun No. 12

Old Scotch

DATE

May 27th 1952

MALT 8272 lb. Camb. (Ten 39 lb. Dnt)

HOPS ¹⁵¹ D. b. Kent Golding (10) ¹⁵⁷ Has Ben Gold (15) 25¹⁵¹ D. b. Fuggle (15) ¹⁵⁷ Long Hops Kent (10) 25¹⁵¹ D. b. Kent Golding (10) ¹⁵⁷ Long Hops Kent (5) ¹⁵⁰ Has Ben Gold (5) 20

TOTAL

TOTAL

70

Mash: 5th Salt 12th Burton Salt 24th Protein 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.13 AM
Malt all in		147	6.23 "
Underlet	16	180	6.43 "
Finished mashing		162	6.54 "
Set taps		158	7.24 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE 191 Bbbs. FIRST RUN 19.4 %

EVAPORATION 6¹/₂ Bbbs. LAST RUN 0.4 %OUT 184¹/₂ Bbbs. KETTLE TEST 12.3 %YEAST W. 1. Tun v. S. 135th med. 7 hrs

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.6	11.75	May 27 th
BEER INTO CELLAR	175.0	2.4	June 3 rd

REMARKS: Part Filtered
Hot Aeration

Mashed in by: b. Martell

Tun No. 13

X. Port

DATE May 28th

MALT	85.90	46.6. m. b. (Less 57 lb. Dust)	150	
HOPS		B. L. K. & G. (15)	150	25
		B. L. Frangula (25)	150	35
		B. L. K. & G. (10)	150	30
		Long. Hicks (10)	150	
		46.6. m. b. (10)	150	
				100

(not washed) no washing men. Tied further. (not used)
 (more salt) Salt 12 Bunter Salts 24 B. Potash 2 qts.

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12-10 AM
Malt all in		147	12-20"
Underlet	16	180	12-40
Finished mashing		162	12-53"
Set taps		158	1-23
Sparge	128	168	
Hop	7 1/2	140	
TOTAL	226 1/2		

INTO KETTLE	190	Bbls.	FIRST RUN	19.3	%
EVAPORATION	7 1/2	Bbls.	LAST RUN	0.15	%
OUT	182 1/2	Bbls.	KETTLE TEST	12.7	%

YEAST	46.6. Tann washed	170 lb	(und. Filox)	
			(und. Tartaria ant)	
		Bbls.	Balling	Date
WORT INTO FERMENTER	180.6	12.25	May 28 th	
BEER INTO CELLAR	172.0	2.55	June 3 rd	

REMARKS: Part Filtered
 Hot Aeration
 Mashed in by: S. Gummert

Tun No. 14

Old. Scotia

DATE

May 28th 1922

MALT 82.92 lb. Gem B. (Ten 59 lb 12 oz)

HOPS B. & K. S. S. (10) Has Bee Gold (15)
 B. & K. S. S. (15) Long Hicks K. X (10)
 B. & K. S. S. (10) Long Hicks K. X (5) Has Bee Gold (5)

	25
	25
	20
TOTAL	70

Man. 5 lb Salt 12 lb Antisept. 2 1/2 lb Potash 2 lb S.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:58 AM
Malt all in		147	6:08 "
Underlet	16	180	6:28 "
Finished mashing		161	6:40 "
Set taps		158	7:10 "
Sparge		168	
Hop		140	
TOTAL			

INTO KETTLE 191 Bbbs. FIRST RUN 19.2 %
 EVAPORATION 6 Bbbs. LAST RUN 0.3 %
 OUT 185 Bbbs. KETTLE TEST 12.15 %
 YEAST #3. Tenn. N. S. 135 lb (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.7	May 28 th
BEER INTO CELLAR	175.6	2.35	June 3 rd

REMARKS: Part Fritched
 Hot aeration

Mashed in by: S. Jemmett

Tun No. 15

Old. Scotia

DATE May 29th

MALT	8279 lb. l. m. l. Linn. 46 lb (19 ant)	
HOPS	B.L. Kent 151 (10) Hon. Ben Galt (15)	25
	B.L. Fuggle 150 (15) Eng. Hops Kent (10)	25
	B.L. Kent 151 (10) Eng. Hops Kent (5) Hon. Ben Galt (5)	20
	TOTAL	70

Moro. 5 lb Salt. 12th Dunton Salt. 24 Potain 2 qt

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.05 ^{AM}
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbls.	FIRST RUN	19.4	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.2	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.2	%
YEAST	W.H. Tun (K.S. 135 th) (med. 7 lbs)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.3	11.7	May 29 th
BEER INTO CELLAR	172.6	2.3	June 4 th

REMARKS: Part filtered
Hot aeration

Mashed in by: G. Prange

Tun No. 3

S. Stout

DATE May 29th

X 5th to 4th Black Paley
MALT 25.60 lb. S. M. B. Elm (60 lb. Dist)

HOPS	Weight	Value
B. G. Fuggo	150 (40)	40
B. G. Fuggo	150 (20)	50
B. G. Fuggo	150 (20)	40
B. G. Fuggo	150 (20)	40
TOTAL		130

more 5th Salt 12. Burton Salt 24th Irish Stout 140th Potum 150th

WATER

	Bbbs.	Temp.	Time
Mashing in	82	162-68	5.25 AM
Malt all in		147	5.37 "
Underlet	16	180	5.57 "
Finished mashing		162	6.09 "
Set taps		159	6.39 "
Sparge	131	168	
Hop	12	140	
TOTAL	242		

INTO KETTLE 191 Bbbs. FIRST RUN 20.5 %
 EVAPORATION 8 1/2 Bbbs. LAST RUN 1.5 %
 OUT 182 1/2 Bbbs. KETTLE TEST 15.0 %
 YEAST 4.45 Lbs. W. G. 135th (used 7 Lbs.)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	185.2	14.15 °	May 29 th
BEER INTO CELLAR	176.6	3.05 °	June 4 th

REMARKS: Not filtered
 Not Aeration
 Mashed in by: G. Branger

18

BREW 82

Tun No. 1

X. Port

DATE May 30th 1912

MALT	85.87 B.C.M.C. (Tan 5.11 4.10 out)	
HOPS	B.G. Hunt Galding (45) ¹⁵⁰ Hon Ben Gald (20) ¹⁵⁰	35
	B.L. Frang (25) ¹⁵⁰ Eng Hicks Hunt (10) ¹⁵¹	35
	B.L. Hunt Galding (10) ¹⁵¹ Eng Hicks Hunt (10) ¹⁵¹ Hon Ben Gald (20) ¹⁵⁰	30
TOTAL		100

Mass. 5-lb Salt 12th Dunton Salt 24th Portland 29th

WATER

	Bbbs.	Temp.	Time
Mashing In	75	162-68	12.17 ^{AM}
Malt all in		147	12.27"
Underlet	16	180	12.47
Finished mashing		162	12.58
Set taps		158	1.28
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.7	%

YEAST W. Y. Tun. N. S. 135th (used from)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2	12.2	May 30 th
BEER INTO CELLAR	169.9	2.6	June 5 th

REMARKS: Part Filtered
Hot aeration

Mashed in by: G. Martell

Tun No. 4

X. Post

DATE June 2^d / 52.

MALT	83.89 lb. G. M. B. (Ten 56 lb. Quat)	
HOPS	B. B. Kent Balding (15) ¹⁵¹ Hops Bass Bald (20) ¹⁵⁰	35
	B. B. Fagg (35) ¹⁵⁰ Eng Hicks Kent (10) ¹⁵¹	35
	B. B. Kent Balding (10) ¹⁵¹ Eng Hicks Kent (10) ¹⁵¹ Hops Bass Bald (10) ¹⁵⁰	30
	JATOT	TOTAL
		100

Mass. 5th Salt 12th Burton Salt 24th Portum 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.05 ^{AM}
Malt all in		147	12.17
Underlet	16	180	12.37
Finished mashing		161	12.48
Set taps		158	1.18
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.65	%
YEAST	X 9.7oz W. G. 135 th (used 7.6oz)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.3	12.25	June 2 ^d
BEER INTO CELLAR	168.6	2.5	" 10 th

REMARKS: Part Filtered
Part Aeration

Mashed in by: S. Jenney

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BREW 84

Tun No. 5

Old Scotch

DATE June 27/32

MALT	8285 lb. 6.00 lb. (Tons 52 lb Out)	
HOPS	B.L. Hunt Golding (10) ¹⁵¹ How Ros Gold (15) ¹⁵⁰	2.5
	B.L. Fragg (15) ¹⁵¹ Eng Wicks Hunt (10) ¹⁵¹	2.5
	B.L. Hunt Golding (10) ¹⁵¹ Eng Wicks Hunt (5) ¹⁵¹ How Ros Gold (5) ¹⁵⁰	2.0
	TOTAL	70

Moos. 5th Salt. 12th Benton Salts. 24th Potash. 2 Pt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.05 ^{AM}
Malt all in		147	6.15 "
Underlet	16	180	6.35 "
Finished mashing		162	6.48 "
Set taps		159	7.18 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%
YEAST	9410 ¹⁵¹ W. S. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.75	June 27
BEER INTO CELLAR	173.9	2.4	" 10

REMARKS: Part filtered
Hot water
Mashed in by: S. Jenney

Tun No. 6

X. Post

DATE

June 3-1

MALT 85.89 lb. L. m. b. (200 56 lb. malt)

HOPS B. B. Hunt Galding (15) ¹⁵¹ Hoo An Gold (20) ¹⁵⁰

B. B. Frazzle (25) ¹⁵¹ Long High Hunt (10) ¹⁵¹

B. B. Hunt Galding (10) ¹⁵¹ Long High Hunt (10) ¹⁵¹ Hoo An Gold (10) ¹⁵⁰

JATOT

TOTAL

	35
	35
	30
	150

Moss 5 lb Salt 12 lb Burton Salt 24 lb Potash 2 qt

WATER

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.15 AM
Malt all in		147	12.25 "
Underlet	16	180	12.45 "
Finished mashing		162	12.56 "
Set taps		158	1.26 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.2 %
 EVAPORATION 6 Bbls. LAST RUN 0.2 %
 OUT 184 Bbls. KETTLE TEST 12.7 %

YEAST W. B. Zinn (Washed) 170 lb (med. F. bar)
 (med. Farlane end)

	Bbls.	Bolling	Date
WORT INTO FERMENTER	179.2	12.25	June 3-1
BEER INTO CELLAR	173.7	2.45	10

REMARKS: Part Filtered Mashed in by: C. Duranger.
 Hot Aeration

Tun No. 7

Old Scotia

DATE June 9th 52

MALT	8325 lb C. on b. (June 9 th to 10 th)	
HOPS	B. Kent Golding (10) ¹⁵¹ Hoo Run Gold (15) ¹⁵⁰	25
	D. B. Fingert (15) ¹⁵¹ Grog High Kent (10) ¹⁵¹	25
	B. Kent Golding (10) ¹⁵¹ Grog High Kent (5) ¹⁵¹ Hoo Run Gold (5) ¹⁵⁰	20
TOTAL		70

Men 5th Salt 12th Ductor Salt 24th Potash 24th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5.40 ^{4h}
Malt all in		147	5.50 "
Underlet	16	180	6.10 "
Finished mashing		162	6.21 "
Set taps		159	6.51 "
Sparge	129	168	
Hop	6	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	5	Bbbs.	LAST RUN	0.2	%
OUT	186	Bbbs.	KETTLE TEST	12.1	%
YEAST	*10 th 12 th Tun. N.S. 135 th (med. flower)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.7	June 9 th
BEER INTO CELLAR	175.2	2.3	" 10 th

REMARKS: Part Filtered
Hot aeration
Mashed in by: B. Ruenger

Tun No. 8

X. Port

DATE June 4th / 1912

MALT 8631. 3 b. m. b. (Tun 98 lb Dent

HOPS	R. B. Hunt Solding (15) ¹⁵¹	Has Ben Sull (20) ¹⁵⁰	35
	R. B. Fong (25) ¹⁵⁰	Eng Hicks Hunt (10) ¹⁵¹	35
	R. B. Hunt Solding (10) ¹⁵¹	Eng Hicks Hunt (10) ¹⁵¹	30
		Has Ben Sull (10) ¹⁵⁰	
TOTAL			100

Wass. 5th Salt 12th Buxton. Salt. 24th Pectin 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.20 AM
Malt all in		147	12.30
Underlet	16	180	12.50
Finished mashing		162	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.8 %

YEAST 13 Tun (Washed) 170th (and 7 lb) (and Tartar acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	12.25	June 4 th / 1912
BEER INTO CELLAR	170.7	2.55	" 11 th

REMARKS: Part Filtered
Hot Aeration

Mashed in by: B. Martell

Tun No. 9

Old Scotia

DATE June 4th 1892

MALT	8328 lb. Corn (10) (10) (10) (10) (10) (10) (10) (10) (10) (10)	
HOPS	Rob. Hunt Sadding (10) ¹³¹ Mrs. Ben Sadding (15) ¹⁵⁰	25
	B. G. Frappals (15) ¹⁵⁰ Grog. Harts Hunt (10) ¹³¹	25
	B. G. Hunt Sadding (10) ¹⁵¹ Grog. Harts Hunt (5) ¹³¹ Mrs. Ben Sadding (5) ¹⁵⁰	20
		70
TOTAL		

Mors. 5 lb Salt. 12 lb Burton Salt. 24 lb Parton 2 Pt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	6.01 AM
Malt all in		147	6.11
Underlet	16	180	6.31
Finished mashing		162	6.42
Set taps		158	7.12
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.2	%

YEAST W. 12. 2m. N. S. 135 lb (med. Flan)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	June 4 th
BEER INTO CELLAR	173.0	2.35	" 11 th

REMARKS: Part Filtered
Hot Aeration
Mashed in by: S. Martell

Tun No. 10

X. Port

DATE June 5th / 1852

MALT	85.93 lb. 6.9m C. (Ten 60 lb Dwt)	
HOPS	B.B. Hunt Salting (15) Hoos Bro Salt (20)	35
	B.B. Fraggis (20) Cong Hicks Hunt (10)	35
	B.B. Hunt Salting (10) Cong Hicks Hunt (10) Hoos Bro Salt (20)	30
JATOI	TOTAL	100

Am. 5th Salt 12 lb Burton Salt 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.13 ^{AM}
Malt all in		147	12.23 "
Underlet	16	180	12.48
Finished mashing		161	12.54
Set taps		158	1.24
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	03	%
OUT	183	Bbbs.	KETTLE TEST	12.7	%

YEAST 8 lbs (washed) 170th (med 7 lbs) (med tartare cut)

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	177.6	12.25	June 5 th
BEER INTO CELLAR	169.2	2.4	" 11 th

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot Aeration

Beginning with the Brew. Steam valve
We added greater amount of Steam
After Boiling

Tun No. 11

Old. Scotia

DATE June 5th

MALT	82.69 lb. comb. (Ten 3.6 lb Bunt)	
HOPS	D.L. Kent Golding (10) ¹⁵¹ 150 B.L. Fuggles (15) ¹⁵¹ 150 Eng. Hops Kent (10) ¹⁵¹ 150 D.L. Kent Golding (10) ¹⁵¹ 150 Eng. Hops Kent (5) ¹⁵¹ 150 Hoo Bro Ball (5) ¹⁵⁰ 150	25 25 20 70
TOTAL		70

Woro 5th Salt 12th Burton Salt 24th Particin 2 Pts

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	5:50
Malt all in		147	6:00
Underlet	16	180	6:20
Finished mashing		162	6:32
Set taps		158	7:02
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%

YEAST W. 1. Ten N. S. 135th (used 3 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.2	11.75	June 5 th
BEER INTO CELLAR	173.6	2.3	12 th

REMARKS: Part Filtred
Hot Aeration

Mashed in by: S. Jenney

Tun No. 12

X. Port

DATE June 6th 1872

MALT	85.66 lb. Bar. P. (Ten 33 th Dwt)	
	¹⁵⁰	¹⁵⁰
HOPS	B. C. Kent Sully (15) Has Bar Sully (20)	35-
	¹⁵⁰	
	B. C. Faggel (25) Long Hides Kent (10)	35-
	¹⁵⁰	
	B. C. Kent Sully (10) Long Hides Kent (10) Has Bar Sully (10)	30
	¹⁵⁰	
TOTAL		100

Mar. 5th Salt. 12th Bunker Salt. 24th Portin 2 gal

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AM}
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%

YEAST 14. Zym. (Washed) 170th (and 7 lbs) (mid Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.1	12.2	June 6 th
BEER INTO CELLAR	172.6	2.65	12.25

REMARKS: Part filtered
Hot Aeration

Mashed in by: C. Branger

Beginning with the Brew: Steam Valve
was closed Great amount of Steam
with Boiling

Tun No. 13

Old Scotia

DATE June 6th 1892

MALT	8268 lb. m. b. (Ten. 35 ^{lb} Dist)	
HOPS	B. b. Kent Salsby (10) ¹⁵⁰ Hon. Bro Salsby (15) ¹⁵⁰	25
	B. b. Fungus (15) ¹⁵⁰ Long Hicks (Ten. 110) ¹⁵⁰	25
	B. b. Kent Salsby (10) ¹⁵⁰ Long Hicks (Ten. 5) ¹⁵⁰ Hon. Bro Salsby (15) ¹⁵⁰	20
TOTAL		70

Moss 5^{lb} Salt 12^{lb} Benton Salt 24^{lb} Potash 2 Pt.

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	6.00 AM
Malt all in		147	6.10
Underlet	16	180	6.30
Finished mashing		162	6.41
Set taps		159	7.11
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbls.	FIRST RUN	19.1	%
EVAPORATION	6	Bbls.	LAST RUN	0.3	%
OUT	185	Bbls.	KETTLE TEST	12.2	%
YEAST	15 ^{lb} Wm. W. S. N. S. 135 ^{lb} (med. Filter)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	184.8	11.75	June 6 th
BEER INTO CELLAR	175.7	2.45	12 th

REMARKS: Part Filtered
 1st Aeration

Mashed in by: G. Branger

Tun No. 14

X. Port

DATE June 10th / 52

MALT	85.75 lb. m. b. (Less 42 lb. lost)	
HOPS	B. b. Kent Golding (15) ¹⁵⁷ Harp Bee Gold (20) ¹⁵⁰	35
	B. b. Fuggle (25) ¹⁵⁰ Long Hicks Kent (10) ¹⁵⁷	35
	B. b. Kent Golding (10) ¹⁵⁷ Long Hicks Kent (10) ¹⁵¹ Harp Bee Gold (10) ¹⁵⁰	30
	TOTAL	100

Man. 5 lb Salt 12 lb Burton Salt. 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.23 ^{AM}
Malt all in		147	12.33 "
Underlet	16	180	12.53 "
Finished mashing		162	1.04 -
Set taps		138	1.34 -
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%

YEAST A. G. Tom V. S. 135 lb (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.5	12.25	June 10
BEER INTO CELLAR	171.3	2.4	16

REMARKS: Part Filtered
Hot Aeration
Mashed in by: B. Martell

Tun No. 15

Old Scotch

DATE June 10th

MALT 82.68 ¹⁵¹ lb. malt (Ten 3.5 lb. Oats)	
HOPS ¹⁵⁰ B.C. Hunt Sadding (10) ¹⁵¹ Han. Ben. Sall. (15)	25
¹⁵¹ B.C. Faggals (15) ¹⁵¹ Eng. High Hunt (10)	25
¹⁵¹ B.C. Hunt Sadding (10) ¹⁵¹ Eng. High Hunt (5) ¹⁵⁰ Han. Ben. Sall. (5)	20
TOTAL	70

WATER: 5th Salt 12th Burton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:58 AM
Malt all in		147	6:08
Underlet	16	180	6:28
Finished mashing		162	6:39
Set taps		158-9	7:09
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 191 Bbbs. FIRST RUN 19.0 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.25 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST 6. Ten N. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.75	June 16
BEER INTO CELLAR	173.2	2.3	- 16 th

REMARKS: Part Filtered Hot Aeration Mashed in by: L. Mantell

Tun No. *1* *X. Port* DATE *June 11th /52*

MALT *85.83# Bar. L. (Ten 50# Bags)*

HOPS <i>BB Hunt Salty (15)¹⁵¹ Mos. Do Salt (20)¹⁵⁰</i>	<i>35</i>
<i>BB Fuggs (25)¹⁵⁰ Long Hicks Hunt (10)¹⁵¹</i>	<i>35</i>
<i>BB Hunt Salty (10)¹⁵¹ Long Hicks Hunt (10)¹⁵¹ Mos Do Salt (10)¹⁵⁰</i>	<i>30</i>
TOTAL	<i>100</i>

Mos. 5# Salt 12# Boston Salt 24# Partition 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>162.68</i>	<i>12.08^{AM}</i>
Malt all in		<i>147</i>	<i>12.18</i>
Underlet	<i>16</i>	<i>180</i>	<i>12.38</i>
Finished mashing		<i>161</i>	<i>12.49</i>
Set taps		<i>158</i>	<i>1.19</i>
Sparge	<i>128</i>	<i>168</i>	
Hop	<i>7</i>	<i>140</i>	
TOTAL	<i>226</i>		

INTO KETTLE *190* Bbbs. FIRST RUN *19.4* %

EVAPORATION *8* Bbbs. LAST RUN *0.3* %

OUT *182* Bbbs. KETTLE TEST *12.8* %

YEAST *W. 5. Zinn crushed 170# (used Filter)*
(used Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>179.1</i>	<i>12.25</i>	<i>June 11</i>
BEER INTO CELLAR	<i>169.3</i>	<i>2.75</i>	<i>" 17th</i>

REMARKS:

*Port Filtered
Hot Aeration*

Mashed in by: *S. Jenney*

Tun No. 2

Old Scotia

DATE June 11th

MALT	8286 lb. m. b. (Ten 53 ^{lb} Bags)	
HOPS	B. B. Kent Solid (10) ¹⁵⁷ Hon. Ben Solid (15) ¹⁵⁰	25
	A. B. Foy (15) ¹⁵⁰ Long Hicks Kent (10) ¹⁵⁷	25
	B. B. Kent Solid (10) ¹⁵⁷ Long Hicks Kent (5) ¹⁵¹ Hon. Ben Solid (5) ¹⁵⁰	20
	TOTAL	70

Mass. 3^{lb} Salt 12^{lb} Dunton Salt 24^{lb} Potash 2 PT.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.00 ^{AM}
Malt all in		147	6.10
Underlet	16	180	6.30
Finished mashing		161	6.42
Set taps		158	7.12
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%
YEAST	8 Ten P. S. 135 ^{lb}		(used 7 hours)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.6	11.75	June 11 th
BEER INTO CELLAR	173.9	2.3	.17 th

REMARKS: Part Filled Hot aeration Mashed in by: S. Jenney

Tun No. 3

X. Post

DATE June 12th

MALT	85.83 ¹⁵⁷ L. m. G. (Less 50 th Dunt)	
HOPS	B. G. Kent Salsby (15) ¹⁵⁷ H. m. B. G. Salsby (20) ¹⁵⁷	35
	B. G. Fragg's (25) ¹⁵¹ Eng. Highy Kent (10) ¹⁵¹	35
	B. G. H. Salsby (10) ¹⁵¹ Eng. Highy Kent (10) ¹⁵¹ H. m. B. G. Salsby (10) ¹⁵⁰	30
JATOT		100
TOTAL		

Mas. 5th Salt. 12th Buxton Salt. 24th Protein 2 gts

WATER

RTAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AM}
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		139	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 126 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.8 %

YEAST 7. Turn. (Washed) 170th (used 7.0m) (used Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	189.4	12.25	June 12 th
BEER INTO CELLAR	173.0	2.7	18 th

REMARKS: Part Filtrated Mashed in by: C. Branger.
Hot Aeration

Tun No. 4

Old. Scotia

DATE June 12th

MALT 8278 lb. Corn. (Tun 48 - 9 Pout)

HOPS	B.C. Hunt Golding (10)	150	150	25
	P.L. Fuggs (15)	150	150	25
	P.L. Hunt Golding (10)	150	150	20
	Eng. Hicks Hunt (5)	150	150	20
	Eng. Hicks Hunt (5)	150	150	20
	Eng. Hicks Hunt (5)	150	150	20
				70

Ann. 5th Salt 12th Benton Salt 24th Potash 2 lb

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	5:50 AM
Malt all in		147	6:00 "
Underlet	16	180	6:20 "
Finished mashing		162	6:31 "
Set taps		158	7:01 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbls.	FIRST RUN	18.9	%
EVAPORATION	6	Bbls.	LAST RUN	0.4	%
OUT	185	Bbls.	KETTLE TEST	12.1	%

YEAST 8.7m N.G. 135g (used 7.0m)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.0	11.65	June 12 th
BEER INTO CELLAR	174.1	2.3	18 th

REMARKS: Part Filtered
 Not Aeration Mashed in by: G. Branger.

BREW 99

Tun No. *5*

X. Port

DATE

June 13th 1952

MALT *8649 lb. Lon. L. (Less 116 lb. Port)*

HOPS *B. C. Hunt Gulch (15)¹⁵¹ How Do Gold (20)¹⁵⁰*

B. C. Hunt's (25)¹⁵⁰ Long Hich (10)¹⁵¹

B. C. Hunt Gulch (10)¹⁵¹ Long Hich (10)¹⁵¹ How Do Gold (20)¹⁵⁰

	<i>35</i>
	<i>35</i>
	<i>30</i>
TOTAL	<i>100</i>

Mash. 5th Salt. 12th Brew. Salt. 24th Portion 2 qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>162-68</i>	<i>12.19 AM</i>
Malt all in		<i>147</i>	<i>12.29 "</i>
Underlet	<i>16</i>	<i>180</i>	<i>12.49 "</i>
Finished mashing		<i>162</i>	<i>1.00 "</i>
Set taps		<i>158</i>	<i>1.30 "</i>
Sparge	<i>128</i>	<i>168</i>	
Hop	<i>7</i>	<i>140</i>	
TOTAL	<i>226</i>		

INTO KETTLE *190* Bbbs. FIRST RUN *19.5* %
 EVAPORATION *6 1/2* Bbbs. LAST RUN *0.8* %
 OUT *183 1/2* Bbbs. KETTLE TEST *12.8* %

YEAST *#9. 7oz (washed) 170th (washed 7oz)*
(washed Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>180.4</i>	<i>12.25</i>	<i>June 13</i>
BEER INTO CELLAR	<i>172.0</i>	<i>2.5</i>	<i>1952</i>

REMARKS:

*Part Filtered
Hot aeration*

Mashed in by:

G. Martell

Tun No. 6

Old Scotia

DATE June 13

MALT 83.32 lb. b. m. b. (Less 99 lb. Dunt)

HOPS	<u>B. b. Kant Salding (10)</u>	<u>150</u>	<u>25</u>
	<u>B. b. Kanggs (15)</u>	<u>150</u>	<u>25</u>
	<u>D. b. Kant Salding (10)</u>	<u>150</u>	<u>20</u>
	<u>Engeliche Kant (5)</u>	<u>150</u>	<u>20</u>
	<u>Ha. Pen. Sald (5)</u>	<u>150</u>	<u>20</u>
			<u>70</u>
	TOTAL		

Men. 5 lb Salt. 12 lb Dunton Salt 24 lb Potash 2 lb

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5.49 AM
Malt all in		147	5.59
Underlet	16	180	6.19
Finished mashing		162	6.30
Set taps		158-9	7.00
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	<u>191</u>	Bbbs.	FIRST RUN	<u>18.9</u>	%
EVAPORATION	<u>6 1/2</u>	Bbbs.	LAST RUN	<u>0.3</u>	%
OUT	<u>184 1/2</u>	Bbbs.	KETTLE TEST	<u>12.3</u>	%

YEAST 10 lb. W. L. 135 lb (med. 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<u>182.3</u>	<u>11.75</u>	<u>June 13</u>
BEER INTO CELLAR	<u>174.9</u>	<u>2.4</u>	<u>.. 19</u>

REMARKS: Part Filtered
Hot Aeration

Mashed in by: b. Mantle

901

BREW 01

Tun No. 7

X. Port

DATE June 16th '32

MALT	8611. G.C.M. Co (Less 78 lb Quat)	
	157	150
HOPS	B.C. Hunt (15) Has. Bus. Gold (20)	35
	150	150
	R.C. Fungus (25) C. King Hicks Hunt (10)	35
	157	151
	B.C. Hunt (10) C. King Hicks Hunt (10) Has. Bus. Gold (10)	30
	150	
TOTAL		100

Moss 5 lb Salt 12 lb Burton Salt 2.4 lb Potash 2 qt

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	12.10
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		161	12.53
Set taps		158	1.23
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbls.	FIRST RUN	19.5	%
EVAPORATION	8	Bbls.	LAST RUN	0.3	%
OUT	182	Bbls.	KETTLE TEST	12.8	%

YEAST	W 13. Zim. (Washed)	170 lb (med Fides)	
	(med Tartaric acid)		
	Bbls.	Balling	Date
WORT INTO FERMENTER	179.8	12.25	June 16 th
BEER INTO CELLAR	171.5	2.5	" 23 rd

REMARKS: Part Filtered Hot aeration Mashed in by: S. Ginnery

Tun No. 8

Old. Scotia

DATE

June 16th 1912

MALT 82.68 lb. m.b. (Lvs 35 lb. 1912)

HOPS ¹⁵¹ B.L. Hunt Siding (10) ¹⁵⁰ Hoo Res Siding (15) 2.5

¹⁵⁰ B.L. Hunt Siding (15) ¹⁵¹ Long High Hunt (10) 2.5

¹⁵¹ B.L. Hunt Siding (10) ¹⁵¹ Long High Hunt (5) ¹⁵⁰ Hoo Res Siding (5) 2.0

TOTAL

7.0

Mon. 5th Sept. 12th M. Porter Sept 24th Portion 85

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	6.00 AM
Malt all in		147	6.18 "
Underlet	16	180	6.38 "
Finished mashing		161	6.50 "
Set taps		158	7.20 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.5 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.2 %

YEAST 14.7oz. N.S. 135 lb (med. 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	11.75	June 16 th
BEER INTO CELLAR	171.9	2.3	" 23 rd

REMARKS: Post Fittitud
But Anation

Mashed in by: S. Jolley

101

BREW 103

Tun No. 9

X. Port

DATE June 17th 1952

MALT	85.68 M. Bon. (Jun 35 th Dist)	
HOPS	P. B. Knx. Golding (15) ¹⁵¹ #00 Dan. Solid (20) ¹⁵⁰	35
	P. C. Fragg (25) ¹⁵¹ Long Hicks Knx (10) ¹⁵¹	35
	P. B. Knx. Golding (10) ¹⁵¹ Long Hicks Knx (10) ¹⁵¹ M. B. Solid (10) ¹⁵⁰	30
TOTAL		100

Mass 5th Sept 12th Burton Salt 2.4^{lb} Potash 2.95

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.05 ^{AM}
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.5	%
EVAPORATION	7	Bbls.	LAST RUN	0.2	%
OUT	183	Bbls.	KETTLE TEST	12.8	%

YEAST A. 15^{min} (washed) 170^{lb} (med. Fern) (med. Tartaric acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.2	12.25	July 17 th
BEER INTO CELLAR	177.3	2.45	.. 23 rd

REMARKS: Part Filtered Mashed in by: G. Branger
Hot aeration

Tun No. 10

Old Scotia

DATE June 17th

MALT	82.67 lb. C.M. (7.51) (Jus 34 th Dant)	
HOPS	B.B. Kunt Salsky (10) ¹⁵⁰ Hon. Ben Sells (15)	25
	B. L. Trigg (15) ¹⁵¹ Eng. Hilda Hunt (10)	25
	B. B. Kunt Salsky (10) ¹⁵¹ Eng. Hilda Hunt (10) ¹⁵² Hon. Ben Sells (5)	20
	TOTAL	70

Mom 5th Salt 12th Benton Salt 24th Purtrin 2 pt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:50 AM
Malt all in		147	6:00 "
Underlet	16	180	6:20 "
Finished mashing		162	6:31 "
Set taps		158	7:01 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %

EVAPORATION 5 Bbbs. LAST RUN 0.7 %

OUT 186 Bbbs. KETTLE TEST 12.0 %

YEAST N14817 - N. S. 135-46 (and Filter)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.9	11.75	June 17 th
BEER INTO CELLAR	175.4	2. "	" 24 th

REMARKS: Part Filtered Hot Aeration Mashed in by: C. Beranger

301

BREW 105

Tun No. 11

X. Port

DATE June 18th / 1952

MALT	8579 lb. G. M. G. (In 46 lb B-I)	
	151	150
HOPS	B. & K. Sully (15) Hoos. Ben Sully (20)	35
	151	
	B. & K. Sully (25) Cong. Heiko Kart (10)	35
	151	
	B. & K. Sully (10) Cong. Heiko Kart (40) Hoos. Ben Sully (10)	30
	151	
TOTAL		100

Mash 5th Salt 12th Rantion Salt 24th Rantion 2 qt

WATER

	Bbls.	Temp.	Time AM
Mashing in	70	162-68	12.20
Malt all in		147	12.30
Underlet	16	180	12.50
Finished mashing		162	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.6	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	03	%
OUT	183 1/2	Bbls.	KETTLE TEST	12.8	%

YEAST * 2. Zm (Washed) 170th (used 5 lbs) (used Tartaric acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.7	12.25	June 18 th
BEER INTO CELLAR	171.7	2.35	" 24 th *

REMARKS: Part Filtered Bot Aeration Mashed in by: G. Matell

Tun No. 13

X. Port

DATE

June 19th 1952

MALT	8576. lb. b.m. b. (Loren 43 & Dent 151 150)	
HOPS	B. b. Hunt Gulbig (15) Mac Bro Galt (20) 150	35
	B. b. Fragg's (15) Eng. Hicks Hunt (10) 151 157	35
	R. & Hunt Gulbig (10) Eng. Hicks Hunt (10) Mac Bro Galt (10) 151 150	30
	TOTAL	100

Mans. & Salt 12 & Center Salt 24 & Portion 295

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162.68	12.10
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		161	12.53
Set taps		158	1.23
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	4	Bbbs.	LAST RUN	0.25	%
OUT	186	Bbbs.	KETTLE TEST	12.65	%

YEAST #3: Turn washed 170^{lb} (used 70lb)
(used Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.5	12.15	June 19 th
BEER INTO CELLAR	172.7	2.3	25 th

REMARKS:

Port Filtered
Hot aeration

Mashed in by:

S. Jenney

701

BREW 108

Tun No. 14

Old. Scotia

DATE June 19th

MALT 8275 lb. ^{75^l} ~~l.~~ (Tun 42 lb. ¹⁵⁰ ~~Quint~~)

HOPS ¹⁵⁰ B. l. Kent ¹⁵¹ Saldij (10) ¹⁵⁰ Has ¹⁵¹ Am ¹⁵⁰ Sald (15) 25

¹⁵¹ B. l. ¹⁵¹ Finggh (15) ¹⁵¹ Long ¹⁵¹ Hich ¹⁵¹ Kent (10) 25

¹⁵¹ B. l. ¹⁵¹ Kent ¹⁵¹ Saldij (10) ¹⁵¹ Long ¹⁵¹ Hich ¹⁵¹ Kent (5) ¹⁵⁰ Has ¹⁵⁰ Am ¹⁵⁰ Sald (5) 20

TOTAL 70

Ans. 5th Sept. 12th Bunter Sept 24th Portair 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6:05 ^{AM}
Malt all in		147	6:15 "
Underlet	16	180	6:35 "
Finished mashing		161	6:48 "
Set taps		158	7:18
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.5%

EVAPORATION 6 Bbbs. LAST RUN 0.2%

OUT 185 Bbbs. KETTLE TEST 12.2%

YEAST #4. Tun N. S. 135th (mud floor)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	Jan 19 th
BEER INTO CELLAR	175.0	2.3	25 th

REMARKS: Mashed in by: S. Jimmy

Tun No. 15

X. Port

DATE

June 20th 1952

MALT	85.73 lb. m. c. (Less 40 lb. Wort)	
HOPS	B. l. Kent Golding (15) ¹⁵⁷ Her. Bea Gold (20) ¹⁵⁰	35
	B. l. Fuggle (25) ¹⁵⁷ Eng. Hicken (10) ¹⁵¹	35
	B. l. Kent Golding (10) ¹⁵⁷ Eng. Hicken (10) ¹⁵¹ Her. Bea Gold (10) ¹⁵⁰	30
	TOTAL	100

Mash 5 lb Salt. 12 lb Burton Salt 24 lb Potash 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	12.10 AM
Malt all in		147	12.20 "
Underlet	16	180	12.40 "
Finished mashing		162	12.51 "
Set taps		158	1.21 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.7	%

YEAST 5 lbs W. V. S. 135 lbs (med flow)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	June 20 th
BEER INTO CELLAR	170.1	2.4	.. 26 th

REMARKS: Part Filtered
Part Aeration

Mashed in by: C. Buranga.

Tun No. 1

Old. Scotia

DATE June 20th

MALT	8278 lb. B. m. b. (Chas 43 ^{lb} Bunt)	
HOPS	B. l. Kent Golding (10) ¹⁵¹ Har. Bar Gold (15) ¹⁵⁰	25
	B. l. Fuggles (15) ¹⁵⁰ Longhairs Kent (10) ¹⁵¹	25
	P. b. Kent Golding (10) ¹⁵¹ Longhairs Kent (3) ¹⁵¹ Har. Bar Gold (5) ¹⁵⁰	20
	TOTAL	70

Moss 5^{lb} Salt 12^{lb} Dunton Salt 24^{lb} Potash 2 PT

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:40 ^{AM}
Malt all in		147	5:50
Underlet	16	180	6:10
Finished mashing		162	6:21
Set taps		158	6:51
Sparge	131	168	
Hop	5	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	5	Bbbs.	LAST RUN	0.5	%
OUT	186	Bbbs.	KETTLE TEST	12.0	%
YEAST	W. G. Tim - W. S. 135 ^{lb} (red 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.1	11.75	June 20 th
BEER INTO CELLAR	173.5	2.4	- 26 th

REMARKS: Part Filtred
 Not Aeration
 Mashed in by: C. Curran

111

BREW 111

Tun No. 2

Old. Scotch

D/ATE June 23^d/1922

MALT	82.79 lb. m.b. (Linn 46 lb 12 oz)	
HOPS	B. & K. Sadding ¹⁵¹ (10) Har. B. Sadding ¹⁵⁰ (15)	25
	B. & F. Sadding ¹⁵⁰ (15) Long. Hicks ³¹ (10)	25
	B. & K. Sadding ¹⁵¹ (10) Long. Hicks ¹⁵¹ (5) Har. B. Sadding ¹⁵⁰ (5)	20
	TOTAL	70

Men. 5th Salt. 12th Barton Salt 24th Potash 2th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.18 ^{AM}
Malt all in		147	12.28
Underlet	16	180	12.48
Finished mashing		162	12.59
Set taps		158	1.29
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.2	%

YEAST W. G. Z. V. S. 135th (med. 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.9	11.75	June 27 th
BEER INTO CELLAR	170.2	2.5	30 th

REMARKS: Part Fitted Hot Aeration Mashed in by: C. Matell

Tun No. 3

X. Port

DATE June 24th

MALT	8604 B. G. M. B. (Less 71 lb Port)	
HOPS	B. G. Hunt Siding ¹⁵¹ (15) Hoos Bro Siding ¹⁵⁰ (20)	35
	B. G. Franggs ¹⁵⁰ (25) Eng Hicks Hunt ¹⁵¹ (10)	35
	B. G. Hunt Siding ¹⁵¹ (10) Eng Hicks Hunt ¹⁵¹ (10) Hoos Bro Siding ¹⁵⁰ (10)	30
	TOTAL	100

Mass. 5 lb Salt. 12 lb Benton Salt. 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AA}
Malt all in		147	12.22"
Underlet	16	180	12.42"
Finished mashing		162	12.54"
Set taps		158	1.24"
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%
YEAST	A. 7. Zan. N. G. 135 ^{lb} (used 7.5 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.9	12.25	June 24 th
BEER INTO CELLAR	171.8	3.3	30 th

REMARKS: Part Filtered Mashed in by: S. Jenner
 Part Filtered. Cold Aeration
 " unfiltered hot "

Tun No. 4

Old. Scotia

DATE

June 24th 1852

MALT	<i>82.92 lb. b. m. l. (Lus 5.9 lb. Dist)</i>	
	<i>151</i>	
HOPS	<i>B. b. Hunt Sidding (10) Hoos Bes Sald (15)</i>	<i>25</i>
	<i>150</i>	
	<i>B. b. Frugg (15) Long Hicks Hunt (10)</i>	<i>25</i>
	<i>151</i>	
	<i>B. b. Hunt Sidding (10) Long Hicks Hunt (5) Hoos Bes Sald (5)</i>	<i>20</i>
	<i>151</i>	
		<i>70</i>
JATOT	TOTAL	

Moss 5 lb Salt 12 lb Boston Salt 24 lb Potash 2.25

WATER

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>162.68</i>	<i>5:55 AM</i>
Malt all in		<i>147</i>	<i>6:09</i>
Underlet	<i>16</i>	<i>180</i>	<i>6:29</i>
Finished mashing		<i>162</i>	<i>6:43</i>
Set taps		<i>158</i>	<i>7:13</i>
Sparge	<i>128</i>	<i>168</i>	
Hop	<i>7</i>	<i>140</i>	
TOTAL	<i>226</i>		

INTO KETTLE	<i>191</i>	Bbbs.	FIRST RUN	<i>19.0</i>	%
EVAPORATION	<i>6</i>	Bbbs.	LAST RUN	<i>0.3</i>	%
OUT	<i>185</i>	Bbbs.	KETTLE TEST	<i>18.2</i>	%
YEAST	<i>W. G. Inn 7.5 135 lb (mid Flour)</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>182.6</i>	<i>11.7</i>	<i>June 24th</i>
BEER INTO CELLAR	<i>174.1</i>	<i>2.2</i>	<i>" 30th</i>

REMARKS: *Part Fitted Hot & Cold. Aeration*
 Mashed in by: *S. Jenney*
First Brew. new bar malt

Tun No. 5

X. Part

DATE

June 25th

MALT 85.73 lb. on. b. (Linn 40 lb. D. 2)

HOPS R. L. Hunt Golding (15)¹⁵¹ H. M. Ben Gold (20)¹⁵⁰ 35

R. L. Fungus (25)¹³⁰ Long Hirsch Kunt (10)¹⁵¹ 35

R. L. Hunt Golding (10)¹⁵¹ Long Hirsch Kunt (10)¹⁵¹ H. M. Ben Gold (10)¹⁵⁰ 30

TOTAL

100

Man. 5th Salt 12th Burton Salt 2.4th Lactin 2.9th

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AM}
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbls. FIRST RUN 19.2 %

EVAPORATION 6¹/₂ Bbls. LAST RUN 0.2 %

OUT 183¹/₂ Bbls. KETTLE TEST 12.8 %

YEAST 10.0th Linn Washed 170th (used 7.0th)
(and Tartaric acid)

WORT INTO FERMENTER 181.8 Bbls. Boiling 12.25 Date June 25th

BEER INTO CELLAR 172.7 Bbls. 2.55 Date July 2nd

REMARKS: Part Feltind
Hot & Cold Aeration

Mashed in by: L. Branger

Tun No. 6

Old Scotia

DATE June 25th 1952

MALT 82.98 lb. S.M.S. (Spec. 65 lb Wort)	
HOPS P.O. Hunt Salby (10) ¹⁵¹ H.M. Dan Salby (15) ¹⁵⁰	25
P.O. Hunt Salby (5) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	25
P.O. Hunt Salby (10) ¹⁵¹ Long Hicks Hunt (5) ¹⁵¹ H.M. Dan Salby (5) ¹⁵⁰	20
TOTAL	70

anon. 5 lb Salt 12 lb Dunton Salt 24 lb Potash 2.125

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:40 AM
Malt all in		147	5:50
Underlet	16	180	6:10
Finished mashing		162	6:21
Set taps		159	6:51
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.4	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12-25	%
YEAST	W. V. S. 135 lb (med. Flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	June 25 th
BEER INTO CELLAR	173.1	2.25	July 2 nd

REMARKS: Pat Filtered Mashed in by: G. Branger
Hot & Cold Amator

111

BREW 116

Tun No. 7

X. Port

DATE June 26th

MALT	85-90 lb. Corn (15) 57 lb. Dextrin	
HOPS	B. Kent Golding (15) ¹⁵¹ Has. Bar Gold (20) ¹⁵⁰	35
	B. Fringed (25) ¹⁵⁰ Long Wick Kent (10) ¹⁵¹	35
	B. Kent Golding (10) ¹⁵¹ Long Wick Kent (10) ¹⁵¹ Has. Bar Gold (10) ¹⁵⁰	30
TOTAL		100

Mun. 5 lb Salt 12 lb. Burton Salts. 24 lb. Potash. 2 qts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		161	12.52
Set taps		158	1.22
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.4	%
EVAPORATION	7 1/2	Bbls.	LAST RUN	0.3	%
OUT	182 1/2	Bbls.	KETTLE TEST	12.8	%

YEAST W. 11. Zen Washed 170 lbs (med flow) (med tartness)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	12.25	June 26 th
BEER INTO CELLAR	173.4	2.65	July 2 nd

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot & Cold Duration

811 388

BREW 117

Tun No. 8

Old Scotia

DATE June 26th

MALT	8-2-78. 45 lb. Corn. 6. (Tun 45-46 Wort)	
HOPS	P. B. Hunt Golding (10) ¹⁵¹ Has Bro Gold (15) ¹⁵⁰	2.5
	D. L. Fuggles (15) ¹⁵¹ Long Hicks Kunt (10) ¹⁵¹	2.5
	P. B. Hunt Golding (10) ¹⁵¹ Long Hicks Kunt (5) ¹⁵¹ Has Bro Gold (5) ¹⁵⁰	2.0
	TOTAL	7.0

Mar. 5th Salt 12 lb Burton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5.55 ^{AM}
Malt all in		147	6.05 "
Underlet	16	180	6.25 "
Finished mashing		162	6.38 "
Set taps		158	7.08 "
Sparge	128	168	
Hop		140	
TOTAL			

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.1	%

YEAST XX 12. Tun 2 S 135 lb (used Filson)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	11.75	June 26
BEER INTO CELLAR	171.3	2.35	July 3 rd

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot & Cold Aeration

Tun No. 9

X. Post

DATE June 27th

MALT	8.574 lb. l. m. b. (Ten 41 ^{lb} Bunt)	
HOPS	B. l. Kent Golding (15) ¹⁵¹ Has. Br. Golding (20) ¹⁵⁰	35
	B. l. Fuggels (25) ¹⁵⁰ & Corg. High Kent (10) ¹⁵¹	35
	B. l. Kent Golding (10) ¹⁵¹ Corg. High Kent (10) ¹⁵¹ Has. Br. Golding (10) ¹⁵⁰	30
	TOTAL	100

Mom. 5^{lb} Salt 12^{lb} Burton Salt 24^{lb} Potash 2^{qt}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.17 ^{AM}
Malt all in		147	12.27
Underlet	16	180	12.47
Finished mashing		162	12.58
Set taps		158	1.28
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%

YEAST #14. Ten Washed. 170^{lb} (mod. F. l. m.)
mod. Tartare. acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	12.25	June 27 th
BEER INTO CELLAR	172.3	2.55	July 3 rd

REMARKS: Not filtered
Fast aeration

Mashed in by: C. Martell

Tun No. 10

Old Scotia

DATE June 27th

MALT	8297 lb. 6 m. b. (Ten 64 lb. Bunt)	
HOPS	B. C. Kent Golding (10) ¹⁵⁰ Hor. Rus Gold (15) ¹⁵⁰	25
	R. L. Fruggel (15) ¹⁵⁰ Tong. Hicks Kent (10) ¹⁵¹	25
	B. C. Kent Golding (10) ¹⁵¹ Tong. Hicks Kent (5) ¹⁵⁰ Hor. Rus Gold (5) ¹⁵⁰	20
TOTAL		70

Amos 5 lb Salt 12 lb Buxton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:39
Malt all in		147	609 ..
Underlet	16	180	629 ..
Finished mashing		162	640 .
Set taps		158	7:10 .
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	8.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.3	%
YEAST	15 lbs W. V. L. 135 lbs (med. Fison)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.5	11.75	June 27 th
BEER INTO CELLAR	175.4	2.35	July 3 rd

REMARKS: Wat Filtered
Hot Aeration

Mashed in by: G. Martell

Tun No. 11

X. Post

DATE June 30th

MALT	86.07 lbs. L. M. S. (Less 7.4 lbs Post)	
HOPS	B. L. Hunt Golding (15) ¹⁵¹ Has Bes Gold 20 ¹⁵⁰	35
	B. L. Fuggo (25) ¹⁵¹ Eng. Hicks Hunt (10) ¹⁵¹	35
	B. L. Hunt Golding (10) ¹⁵¹ Eng. Hicks Hunt (10) ¹⁵¹ Has Bes Gold (10) ¹⁵⁰	30
TOTAL		100

Moss: 5th Salt: 12th Burton Salt: 2.4th Poterion 2 qts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.10
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.2	%
OUT	183 ¹ / ₂	Bbbs.	KETTLE TEST	12.8	%
YEAST	2. In. N. S. 135 th		(used 7 lbs)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	12.25	June 30 th
BEER INTO CELLAR	172.4	2.4	July 7 th

REMARKS: Not Filtered
 Not Aeration

Mashed in by: C. Peranger

Tun No. 19

Old Scotch

DATE June 30 1912

MALT 8.281 lb. C.M.B. (Ten 48 lb. Out)

HOPS	R.L. Kent Siding (10) Has Res Sall. (15)	25
	B.L. Fragg (15) Long Hilda Kent (10)	25
	D.L. Kent Siding (10) Long Hilda Kent (5) Has Res Sall. (5)	20
JATOT	TOTAL	70

Amos 5 lb Salt 12 lb Benton Salt 24 lb Benton 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:40 AM
Malt all in		147	5:50 "
Underlet	16	180	6:10 "
Finished mashing		162	6:21 "
Set taps		158	6:51 "
Sparge	128	168	
Hop	9	140	
TOTAL	228		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.7 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.4 %

YEAST 2.7 lb V.G. 135 lb (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.2	11.75	June 30
BEER INTO CELLAR	175.6	2.2	July 7

REMARKS: Wet Filtered
Wet aeration

Mashed in by: b. Beranger

Tun No. 13

X. Part

DATE July 24

MALT	85.79 lb. C.M. G. (Ten 46 lb Quats)	
HOPS	B. G. Kent Golding (15) ¹⁵¹ Hoo Bee Gold (20) ¹⁵⁰	35
	B. G. Fuggle (25) ¹⁵⁰ Grog. Hicks Kent (10) ¹⁵¹	35
	B. G. Kent Golding (10) ¹⁵¹ Grog. Hicks H. (10) ¹⁵¹ Hoo Bee Gold (10) ¹⁵⁰	30
	TOTAL	100

Mash 5.5th Salt 12 lb Benton Salt 24th Peptin 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	165-68	12.15 ^{AM}
Malt all in		147	12.25"
Underlet	16	180	12.45"
Finished mashing		161	12.58"
Set taps		158	1.28"
Sparge	128	168	
Hop	6 1/2	140	
TOTAL	225 1/2		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.75	%

YEAST X. G. Tum. (Washed) 170th (used 7 lb) (med. Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	12.25	July 24
BEER INTO CELLAR	173.9	2.5	" 8 th

REMARKS: Not Filtered
Hot Aeration

Mashed in by: S. Jenner

Tun No. 14

Old Scotia

DATE July 2-1/52

MALT 82.94 lbs. B. M. P. (10) (10)

HOPS	B. L. Kent (10) ¹⁵¹	Hops Du Seld (15) ¹⁵⁰	25
	B. L. Fugg (15) ¹⁵⁰	Comg Hicks Kent (10) ¹⁵¹	25
	B. L. Kent (10) ¹⁵¹	Comg Hicks Kent (5) ¹⁵¹	20
		Hops Du Seld (5) ¹⁵⁰	20
			70

Moss 6 ^{1/2} Salt 12 ^{1/2} Burton Salt 24 ^{1/2} Portner 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:55 AM
Malt all in		144	6:05
Underlet	16	180	6:25
Finished mashing		162	6:40
Set taps		158	7:10
Sparge	128	168	
Hop	7 1/2	140	
TOTAL	226 1/2		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %
 EVAPORATION 6 Bbbs. LAST RUN 0.3 %
 OUT 185 Bbbs. KETTLE TEST 19.25 %
 YEAST W. J. Zimmerman V. G. 135 ^{1/2} (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	July 2-1
BEER INTO CELLAR	175.0	2.1	" 8 ^{1/2}

REMARKS: Not finished
 Not Anation

Mashed in by: S. Jimmy

Tun No. 15

X. Post

DATE July 3rd

MALT 8602 M. C. M. C. (Ten 69 lb. Post)	
HOPS B. C. Kent. Sully (15) Hon. Ben. Sully (20)	35
B. C. Fungus (25) Cong. Hicks (10)	35
B. C. Kent. Sully (10) Cong. Hicks (10) Hon. Ben. Sully (10)	30
TOTAL	100

More 5 lb Salt 12 lb Burton Salt 24 lb Post in 2 qts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.17
Malt all in		144	12.27
Underlet	16	180	12.47
Finished mashing		162	12.58
Set taps		158	1.28
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.9 %

YEAST N. 8 Tun. Washed 170 lb (used 7 lb) (used Tartare acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.3	12.25	July 3 rd
BEER INTO CELLAR	172	2.6	.94

REMARKS: Not Filtered
Hot Aeration

Mashed in by: C. Martell

188

BREW 125

Tun No. 1

Old. Satis

DATE July 31 1892

MALT 82.85 lb. b. m. b. (Just 52 lb. Rmt)	
HOPS B. b. Kent Golding (10) Ha. Do Gold (15)	25-
B. b. Fuggs (15) Eng. Hicks Hunt (10)	25-
B. b. Kent Golding (10) Eng. Hicks Hunt (3) Ha. Do Gold (5)	20
TOTAL	70

Mass. 5 lb Salt. 12 lb Benton Salt. 24 lb Partin 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:56 AM
Malt all in		147	6:06
Underlet	16	180	6:26
Finished mashing		162	6:37
Set taps		158	7:07
Sparge	128	168	
Hop	8 1/2	140	
TOTAL	227 1/2		

INTO KETTLE 191 Bbbs.	FIRST RUN 19.2 %
EVAPORATION 6 1/2 Bbbs.	LAST RUN 0.4 %
OUT 184 1/2 Bbbs.	KETTLE TEST 12.35 %
YEAST W. H. In N. G. 175 lb (used 7 lb)	

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	July 31
BEER INTO CELLAR	173.5	2.35	" 9 th

REMARKS: Not Filtred
Hot Aeration

Mashed in by: C. Martell

251

BREW 126

Tun No. 2

X. Post

DATE

July 4th

MALT	85.77 lb. ¹⁵¹ C. M. L. (Sun 44 lb. ¹⁵⁰ Rent)	
HOPS	B. L. Kent ¹⁵⁰ Saldy (13) ¹⁵¹ Hon. Am. Saldy (20)	35
	B. L. ¹⁵⁰ Fungus (25) ¹⁵¹ Cong. Huds. Kent (10)	35
	B. L. ¹⁵¹ Kent Saldy (10) ¹⁵¹ Cong. Huds. Kent (10) ¹⁵⁰ Hon. Am. Saldy (10)	30
		100
	TOTAL	

Mash: 5 lb Salt 12 lb Benton Salt 24 lb Postum 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12-10 ^{AM}
Malt all in		147	12-20
Underlet	16	180	12-40
Finished mashing		162	12-51
Set taps		158	1-21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.3	%
OUT	183 ¹ / ₂	Bbbs.	KETTLE TEST	12.8	%

YEAST Δ 9. Tun Washed 170 lb (used 7 lb) (used Tartaric Acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.3	12-25	July 4 th
BEER INTO CELLAR	169.6	2.5	" 10 th

REMARKS: Not Filtered
Hot Aeration

Mashed in by: C. Burange

891 1380

BREW 127

Tun No. 3

Old Scotia

DATE July 4th

MALT 8273 ¹⁵⁰ *h. l. m. l. (Less Ho. & Dist)*

HOPS ¹⁵⁰ *B. l. Kent Golding (10) H. l. B. l. Gold (15)* 25

¹⁵⁰ *P. l. Fungus (15) Cong. Hicks (10)* 25

¹⁵⁰ *O. l. Kent Golding (10) Cong. Hicks (10) H. l. B. l. Gold (5)* 20

JATOT

TOTAL

70

Mon. 5^{lb} Salt 12^{lb} Benton Salt 24^{lb} Parton 2 Pts

WATER

STAW

	Bbbs.	Temp.	Time A M
Mashing in	75	162-68	5:40
Malt all in		147	5:50 "
Underlet	16	180	6:10 "
Finished mashing		162	6:21 "
Set taps		158	6:51 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE *191* Bbbs. FIRST RUN *18:9* %

EVAPORATION *6 1/2* Bbbs. LAST RUN *0.4* %

OUT *184 1/2* Bbbs. KETTLE TEST *12.2* %

YEAST *W. S. Fin. V. S. 135^{lb} (mild. Filter)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>184.0</i>	<i>11.75</i>	<i>July 4th</i>
BEER INTO CELLAR	<i>174.2</i>	<i>9.25</i>	<i>10th</i>

REMARKS: *Not Filtered*
Hot aeration Mashed in by: *C. Beranger.*

Tun No. 4

X. Port

DATE July 7th

MALT	83.75 lb. G. M. L. (Lus. 4.2 lb Dust)	
HOPS	O. C. Kent Golding (15) ¹⁵¹ H. C. P. Gold (20) ¹⁵⁰	35
	B. L. Fagg (25) ¹⁵¹ Long Hicks Kent (10) ¹⁵¹	35
	B. L. Kent Golding (10) ¹⁵¹ Long Hicks Kent (10) ¹⁵¹ H. C. P. Gold (10) ¹⁵⁰	30
	TOTAL	100

From 5th Salt 12th Benton Salt 24th Parture 2.95

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.28 ^{AN}
Malt all in		147	12.38
Underlet	16	180	12.58
Finished mashing		162	1.09
Set taps		158	1.39
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	190	Bbls.	FIRST RUN	19.7	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.3	%
OUT	183 1/2	Bbls.	KETTLE TEST	12.9	%

YEAST 10 Lbs. Washed 170th (used 7 lbs) (with tartaric acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.4	12.25	July 7 th
BEER INTO CELLAR	172.9	2.9	14 th

REMARKS: Not Filtered
Hot Aeration

Mashed in by: L. Martell

Tun No. 5

Old Scotia

DATE July 7th / 32

MALT	8 268 M. S. M. L. (Tons 38 lb Dent)	
HOPS	B. B. Kent Saddy (10) ¹⁵² H. W. Don Saddy (15) ¹⁵⁰	25
	B. B. Fungy Saddy (15) ¹⁵⁰ Long Hicks Kent (10) ¹⁵¹	25
	B. B. Kent Saddy (10) ¹⁵¹ Long Hicks Kent (15) ¹⁵¹ H. W. Don Saddy (15) ¹⁵⁰	20
TOTAL		70

Man. 5 lb Salt 12 lb Benton Salt 2 1/2 lb Restrain 2 P.S.

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:48
Malt all in		147	5:58
Underlet	16	180	6:18
Finished mashing		162	6:29
Set taps		158-9	6:59
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	7 1/2	Bbbs.	LAST RUN	0.25	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.3	%
YEAST	D. Y. Van S. G. 135 lb (used 7 lb lower)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.4	11.75	July 7 th
BEER INTO CELLAR	173.3	2.3	" 14 th

REMARKS: Wort Filtered Mashed in by: G. Martell
 1st & Cold Aeration

Tun No. 6

X. Port

DATE July 8th

MALT	85.71 lb. C. M. C. (Lun 38 th Dint)	
HOPS	B. C. Hunt Saldij (25) ¹⁵¹ Hon Bro Saldij (20) ¹⁵⁰	35
	B. C. Hunt Saldij (35) ¹⁵¹ Terry Hicks Hunt (10) ¹⁵¹	35
	B. C. Hunt Saldij (10) ¹⁵¹ Terry Hicks Hunt (10) ¹⁵¹ Hon Bro Saldij (10) ¹⁵⁰	30
	TOTAL	100

Man. 5th Salt 12th D. Ten Salt 24th Portin 29th

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12:10 AM
Malt all in		147	12:20 "
Underlet	16	180	12:40 "
Finished mashing		161	12:54 "
Set taps		158	1:24 "
Sparge	129	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	19.8	%
EVAPORATION	4	Bbls.	LAST RUN	0.2	%
OUT	186	Bbls.	KETTLE TEST	12.65	%
YEAST	N 13. Tun N 5. 135 lbs mid. Fern				

	Bbls.	Bolling	Date
WORT INTO FERMENTER	182.3	12.2	July 8 th
BEER INTO CELLAR	174.3	2.45	14*

REMARKS: Part filtered Mashed in by: S. Jolley
Hot & cold aeration

Tun No. 7

Old Scotia

DATE

July 8th

MALT 82.71 lbs. Com. O (Ten 38 lb Bunt)

HOPS ¹⁵¹ P. L. Hunt Salsbig (10) ¹⁵⁰ H. W. Ross Salsbig (15)

¹⁵⁰ P. L. Hunt Salsbig (15) ¹⁵¹ Com. Hicks Hunt (10)

¹⁵⁷ B. L. Hunt Salsbig (10) ¹⁵¹ Com. Hicks Hunt (5) ¹⁵⁵⁰ H. W. Ross Salsbig (6)

25-

25-

20

70

TOTAL

TOTAL

Mash 5^h Satt. 12^h Bunter Satt. 24^h Pertain 2^h

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6.05 ^{AM}
Malt all in		147	6.15 "
Underlet	16	180	6.35 "
Finished mashing		161	6.48 "
Set taps		158	7.18
Sparge	128	168	
Hop	7 $\frac{1}{2}$	140	
TOTAL	226 $\frac{1}{2}$		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 5 Bbbs. LAST RUN 0.9 %

OUT 186 Bbbs. KETTLE TEST 12.25 %

YEAST N 13. Ten V. S. 133^h (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.7	11.65	July 8 th
BEER INTO CELLAR	174.6	2.2	" 14 th

REMARKS: Part Filtered
Hot + cold aeration

Mashed in by: S. Jenney

Tun No. 8

Old Scotch

DATE July 9th

MALT	82.75 lb. on h. (Ten 42 lb. Dunt)	
HOPS	B. L. Hunt, Salsby (10) Ho. B. Salsby (15)	25
	B. L. Frough (15) Long Hilda Hunt (10)	25
	B. L. Hunt, Salsby (10) Long Hilda Hunt (5) Ho. B. Salsby (5)	20
	TOTAL	70

Mash 5 lb Salt 12^{lb} Anter Salt 24^{lb} Potash 2^{lb}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	13.08 ^{AM}
Malt all in		147	13.18
Underlet	16	180	13.38
Finished mashing		162	12.49
Set taps		158	6.19
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.3	%
OUT	184 ¹ / ₂	Bbbs.	KETTLE TEST	12.2	%

YEAST X 12. Turn. Washed 170 lb. (used 7 lb.)
(used Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.7	July 9 th
BEER INTO CELLAR	172.5	9.3	" 13 th

REMARKS: Part Filtrud
Hot & Cold Aeration

Mashed in by: L. Martell

Tun No. 9

Old Scotia

DATE July 9th

MALT	8.275 lb. on b. (Ten 42 lb. Bags)	
HOPS	R. L. Kent Sully (10) Has. Bro Sully (15)	2.5
	R. L. Fungus (15) Cong. Hicks Kent (10)	2.5
	R. L. Kent Sully (10) Cong. Hicks Kent (5) Has. Bro Sully (5)	2.0
TOTAL		7.0

Mash: 5 lb Salt, 12 lb Benton Salt, 2 yth Partin 2 Pts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	5.47
Malt all in		147	5.57 "
Underlet	16	180	6.17 "
Finished mashing		162	6.28 "
Set taps		158	6.58 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.4	%
OUT	185	Bbls.	KETTLE TEST	12.2	%

YEAST W. 135 15 lbs V. S. 135 lbs (used Felsin)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	July 9 th
BEER INTO CELLAR	175.0	9.3	" 15 th

REMARKS: Part Filtered
Hot & Cold aeration
Mashed in by: D. Martell

Tun No. 10

Old. Scotch

DATE July 9th

MALT	8270 lb. l. on l. (Lus 37 lb. Dunt)	
HOPS	B. b. Hunt Salty (10) ¹⁵¹ Haro Res Sald (9.5) ¹⁵⁰	25
	B. b. Fagg (15) ¹⁵⁰ Long Hicks Hunt (10) ¹⁵¹	25
	D. b. Hunt Salty (10) ¹⁵¹ Long Hicks Hunt (5) ¹⁵¹ Haro Res Sald (5) ¹⁵⁰	20
	TOTAL	70

Man. 5 lb Salt. 12 lb Buxton Salt 24 lb Potash 2 lb

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	11.60
Malt all in		147	11.12
Underlet	16	180	11.32
Finished mashing		162	11.43
Set taps		138-9	12.13
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.05	%
YEAST	15 lb W. S. 135 lb (mod. 3 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	185.8	11.7	July 9 th
BEER INTO CELLAR	175.9	2.1	" 13 th

REMARKS: Wet Filtered Mashed in by S. Jenner
Hot Aeration

Tun No. 11

X. Port

DATE

July 10th

MALT 8585 lb. ¹⁵¹ ~~l. m. l.~~ (Ten 52 lb. ¹⁵¹ ~~Port~~)

HOPS ¹⁵⁰ B. & Kuntz ¹⁵¹ Salby (15) ¹⁵⁰ Hoo ¹⁵¹ Deo ¹⁵⁰ Gold (20)	35
⁵⁰ B. & Fragg ¹⁵¹ (5) ¹⁵¹ Cong ¹⁵¹ Heals ¹⁵¹ Hunt (10)	35
⁵¹ B. & Kuntz ¹⁵¹ Salby (10) ¹⁵¹ Cong ¹⁵¹ Heals ¹⁵¹ Hunt (10) ¹⁵⁰ Hoo ¹⁵⁰ Deo ¹⁵⁰ Gold (10)	30
TOTAL	100

Wass. 5 ¹⁵¹ Salt 12 ¹⁵¹ Burton Salt 24 ¹⁵¹ Potash 2 qt

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162.68	11.45
Malt all in		147	11.57
Underlet	16	180	12.18
Finished mashing		162	12.29
Set taps		158	12.59
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.4 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.4 %

OUT 18 3/4 Bbls. KETTLE TEST 12.7 %

YEAST ~~W~~ 147 (washed) 170 lb. (washed ~~Flour~~)
(with Tartaric acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	12.25	July 10 th
BEER INTO CELLAR	171.8	2.4	" 16 th

REMARKS:

Not Filtered
Hot Aeration

Mashed in by:

S. Jimmy

281 388

BREW 136

Tun No. 12

X. Port

DATE July 10^A

MALT	85.99 lb. l. mal. (Less 6.6 lb. malt)	
HOPS	D. L. Kent Galley (15) ¹⁵¹ Has Bee Galley (20) ¹⁵⁰	35
	D. L. Fuggs (25) ¹⁵¹ Gony Hicks Kent (10) ¹⁵¹	35
	D. L. Kent Galley (10) ¹⁵¹ Gony Hicks Kent (10) ¹⁵¹ Has Bee Galley (10) ¹⁵⁰	30
TOTAL		100

Man. 5th Salt 12th Portion 2 qt Boston Salt 24^{lb}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:03 ^A
Malt all in		147	5:16
Underlet	16	180	5:36
Finished mashing		162	5:48
Set taps		158	6:18
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.6	%

YEAST W 15.8.2 Fer N. G 135^{lb} (med. Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	12.2	July 10 ^A
BEER INTO CELLAR	173.2	2.3	16 ^A

REMARKS: Part 7 filtered Mashed in by: S. Jimmy
Hot & Cold Amster

Tun No. 13

X. Port

DATE July 10th

MALT 8589 lb. (m. b. l. less 56 lb. Dwt)

HOPS R. b. Kent Golding (15) Has No Sold 20

B. b. Fuggles (25) Long Heide Kent (10)

B. b. Kent Golding (10) Long Heide Kent (10) Has No Sold (10)

	35
	35
	30
TOTAL	100

Moss 5th Salt 12th Burton Salt 24th Burton 2 gts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	10.16
Malt all in		147	10.28
Underlet	16	180	10.48
Finished mashing		162	10.59
Set taps		158	11.29
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.4 %

EVAPORATION 4 Bbbs. LAST RUN 0.3 %

OUT 186 Bbbs. KETTLE TEST 12.4 %

YEAST W. G. J. 135th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	12.25	July 10 th
BEER INTO CELLAR	173.3	2.1	.. 16 th

REMARKS: Not filtered
Hot aeration
Washed in by: B. Marshall

Tun No. 14

X. Post

DATE July 11th

MALT 86.58 lb. l. m. f. (Lun. 125 lb. Wort)

HOPS B. l. Hunt Saldy (15) Hoos. Res. Saldy (20)

O. l. Fungus (25) Long Hops Hunt (40)

B. l. Hunt Saldy (10) Long Hops Hunt (40) Hoos. Res. Saldy (10)

JATOT

TOTAL

35

35

30

100

Mars. 5th Salt 12th Burton Salt 24th Potium 29th

WATER

Bbbs.

Temp.

Time

Mashing in

75

162-68

11:55 AM

Malt all in

147

12:05

Underlet

16

180

12:25

Finished mashing

162

12:36

Set taps

158

1:06

Sparge

128

168

Hop

6

140

TOTAL

225

INTO KETTLE

190

Bbbs.

FIRST RUN

19.8

%

EVAPORATION

7 1/2

Bbbs.

LAST RUN

0.3

%

OUT

182 1/2

Bbbs.

KETTLE TEST

17.7

%

YEAST X 1

Yeast Washed 170 lb (used Filton)
(used Tartaric Acid)

Bbbs.

Balling

Date

WORT INTO FERMENTER

178.6

13.2

July 11th

BEER INTO CELLAR

169.5

2.4

.. 12th

REMARKS:

Post Filtered
Hot & Cold Aeration

Mashed in by:

L. Martell

Tun No. 15

Old Scotia

DATE July 11^A 1912

MALT 83 1/4 lb. Pils. (Ten 8 1/2 Pils.)

HOPS 151 Bl. Kent. Sully (10) 150 151 150 Hon. Brew. Sully (15)

P. S. Fuggle (15) 151 151 150 Long Hilda Kent (10)

Bl. Kent. Sully (10) 151 151 150 Long Hilda Kent (2) Hon. Brew. Sully (5)

25
25
20
70

TOTAL

Mon. 5th Sult. 12th Ranton Sult. 24th Ranton 2 Pils.

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	5:11
Malt all in		147	5:21
Underlet	16	180	5:41
Finished mashing		162	5:52
Set taps		158	6:22
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 185 Bbbs. KETTLE TEST 17.2 %

YEAST 2 + 3 Tun V. G. 135th (used: 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	July 11
BEER INTO CELLAR	173.2	2.3	17 th

REMARKS: Part filtered Mashed in by: G. Mearns
Hot + cold aeration

Tun No. 1

Old. Scotia

DATE July 11th

MALT 8283 lb. 6.0 lb. (Less 5.0 lb. Vent)

HOPS	B. K. Hunt Subj (10) ¹⁵⁰ Has. Res. Gold (15) ¹⁵⁰	25
	B. K. Foy (15) ¹⁵⁰ Long Hike Hunt (10) ¹⁵⁰	25
	B. K. Hunt Subj (10) ¹⁵⁰ Long Hike Hunt (5) ¹⁵⁰ Has. Res. Gold (5) ¹⁵⁰	20
		70

IATOT

TOTAL

Mash 5th Salt 12th Boil 24th Rest 2th Portion 2. Pt.

WATER

RETAW

	Bbls.	Temp.	Time
Mashing in	75	162-69	10.30 ^{AM}
Malt all in		147	10.40
Underlet	16	180	11.00
Finished mashing		162	11.11
Set taps		158	11.40
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 18.8 %

EVAPORATION 6 Bbls. LAST RUN 0.4 %

OUT 185 Bbls. KETTLE TEST 12.05 %

YEAST A.S. 2.0 N.S. 135th (used Follow)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.8	11.75	July 11 th
BEER INTO CELLAR	173.0	2.1	17 th

REMARKS: Not filtered
Hot Aeration Mashed in by: S. Jenney

Tun No. 2

X. Port

DATE

July 14th 1932

MALT 8562 lb. G. M. G. (29 lb. Dant)

HOPS ¹⁵¹ B. & K. S. S. (15) ¹⁵⁰ H. & B. S. S. (10)

¹⁵⁰ B. & K. S. S. (25) ¹⁵¹ T. & H. M. (10)

¹⁵¹ B. & K. S. S. (10) ¹⁵¹ T. & H. M. (10) ¹⁵⁰ H. & B. S. S. (10)

	35
	35
	30
TOTAL	100

Approx. 3-4 Salt. 12th Burton Salt. 24th Portion 2 gts

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	11.45
Malt all in		147	11.55
Underlet	16	180	12.15
Finished mashing		162	12.28
Set taps		138	12.38
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.7 %

YEAST W. H. T. G. 135th (med. Fibers)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	12.25	July 14 th
BEER INTO CELLAR	171.5	2.33	" 21 st

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jenner

Tun No. 3

X. Port

DATE July 14th 1892

MALT	85.63 lb. G. m. G. (Jan 30 th Malt)	
HOPS	B. G. Kent Sadding (15) ¹⁵¹ Has. Res. Sudd (35) ¹⁵²	35
	B. G. Fungus (25) ¹⁵¹ Long High Kent (10) ¹⁵¹	35
	B. G. Kent Sadding (10) ¹⁵¹ Long High Kent (10) ¹⁵¹ Has. Res. Sudd (10) ¹⁵⁰	30
	TOTAL	100

Approx 5th Salt 12th Dunton Salt. 24th Portman 2 gts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	5-21 ^{AM}
Malt all in		147.	5-32"
Underlet	16	180	5-5-2"
Finished mashing		162	6-07'
Set taps		158	6-33'
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.4	%
EVAPORATION	5 1/2	Bbls.	LAST RUN	0.3	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.6	%
YEAST	5 th Tr. N. S. 135 th		(and 7 th Tr.)		

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.4	12.25	July 14 th
BEER INTO CELLAR	173.6	2.3	21 st

REMARKS: Part filtered
Hot & cold aeration
Mashed in by: S. J. J. J.

Tun No. 4

X. Port

DATE

July 14th 1952

MALT 85.60 lb. b.m. b. (Lvs 27 lb. Dwt)

HOPS B.B. Hunt Solding (15) 400 Pm Gold (20)
 B.B. Fungus (25) Long Hicks Hunt (10)
 B.B. Hunt Solding (10) Long Hicks Hunt (10) 400 Pm Gold (10)

	35
	35
	30
TOTAL	100

Drum 5th Salt 15th Benton Salt 24th Potash 2.95

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	10:38
Malt all in		147	10:48
Underlet	16	180	11:08
Finished mashing		162	11:19
Set taps		158-9	11:49
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %
 EVAPORATION Bbbs. LAST RUN 0.3 %
 OUT Bbbs. KETTLE TEST 19.3 %
 YEAST 5th Wm. W. G. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.0	12.25	July 14 th
BEER INTO CELLAR	172.9	2.3	" 21 st

REMARKS:

Not Filtered
 Hot Aeration

Mashed in by:

B. Marshall

Tun No. 5

Old Scotia

DATE July 15th

MALT 82.56 lb. G.M.B. (Jan. 23 rd 1902)	
HOPS B.L. Hunt (10) ¹⁵¹ Hon. Ben. Gidd (5) ¹⁵⁰	25
B.L. Fung (15) ¹⁵¹ Com. Hicks Hunt (10) ¹⁵¹	25
B.B. Hunt (10) ¹⁵¹ Com. Hicks Hunt (5) ¹⁵¹ Hon. Ben. Gidd (5) ¹⁵⁰	20
TOTAL	70

Mon. 5th Sept. 12th Quarter Salt 2.4^{lb} Portion 2 RT

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	11.53 ^{AM}
Malt all in		147	12.03
Underlet	16	180	12.23
Finished mashing		162	12.34
Set taps		158	1.04
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbls.	FIRST RUN	19.6	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.3	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.2	%

YEAST #13. 2^{lb} Washed 170^{lb} (used 7^{lb})
(used Tartaric acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.4	11.75.2	July 15 th
BEER INTO CELLAR	174.5	2.25	21 st

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: G. Martell

Tun No. 6

Old Scotia

DATE July 15th 1882

MALT	82.15 lb. malt (Jan 32 & Dist)	
HOPS	B. & K. Golding (10) Has Do Gold (15)	25
	B. & T. Golding (15) Long Hicks (10)	25
	D. & K. Golding (10) Long Hicks (5) Has Do Gold (5)	20
TOTAL		70

Moist 5th Salt 12th Burton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-18	5.08
Malt all in		147	5.18
Underlet	16	180	5.38
Finished mashing		162	5.49
Set taps		158	6.19
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	7	Bbbs.	LAST RUN	0.25	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%
YEAST	W. G. L. 135 lbs (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	July 15 th
BEER INTO CELLAR	175.7	2.2	1.22

REMARKS: Part Filtered Mashed in by: G. Martell
Hot & cold Aeration

Tun No. 7

Old. Scotia

DATE July 15th 1912

MALT 8263 lb. l. m. l. (Ten 30 lb Dwt)	
HOPS B. l. Hunt Golding (10) ⁵¹ Hops Dan Sells (15) ⁵⁰	25
B. l. Fuggel (15) ¹⁵⁰ Congo Hicks Hunt (10) ¹⁵¹	25
B. l. Hunt Sells (10) ⁵⁹ Congo Hicks Hunt (5) ¹⁵¹ Hops Dan Sells (5) ¹⁵⁰	20
TOTAL	70

Moist. 5th Salt 12th Burton Salt 24th Pasture 2 Pts.

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	10.25 ^{AM}
Malt all in		147	10.36
Underlet	16	180	10.56
Finished mashing		162	11.08
Set taps		158-9	11.38
Sparge	12.8	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191	Bbls.	FIRST RUN 18.7	%
EVAPORATION 5 1/2	Bbls.	LAST RUN 0.2	%
OUT 185 1/2	Bbls.	KETTLE TEST 12.1	%

YEAST $\times 6.87$ lbs. N.S. 135^g (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.5	11.75	July 15 th
BEER INTO CELLAR	173.4	2.2	" 22 nd

REMARKS: Not Filtered
Not Aeration Mashed in by: S. Jenney

Tun No. 8

X. Port

DATE

July 16th

MALT	85.67 lb. P. m. l. (Jan 34 to Dist)	
	¹⁵¹	
HOPS	B. l. H. & S. Golding (15) H. & S. B. S. Gold (20)	35
	¹⁵⁰	
	B. l. F. Gold (25) E. m. H. & S. (10)	35
	¹⁵¹	
	B. l. H. & S. Golding (10) E. m. H. & S. (10) H. & S. B. S. Gold (10)	30
	¹⁵¹	
	¹⁵⁰	
TOTAL		100

Mon. 5th Sept. 12th Burton Sat. 24th Puttin 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11.45 AM
Malt all in		147	11.55
Underlet	16	180	12.15
Finished mashing		162	12.26
Set taps		158	12.56
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.25	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	X 15 Zinn washed 170 th (and F. l. m.) (med Tartaric acid)				
		Bbbs.	Balling		Date
WORT INTO FERMENTER	179.8		12.25		July 16 th
BEER INTO CELLAR	165.8		2.1		" 22 nd

REMARKS: Port Filtered Mashed in by: S. Jenney
Hot & Cold Aeration

Tun No. 9

X. Port

DATE July 16th / 52

MALT	858 1/2 lb. m. l. (Ten 48 ^{lb} Quat)	
HOPS	151 A. B. Hunt Seldig (25) Has Ben Sald (20)	35
	151 D. C. Fragg (25) Long Hich Hunt (10)	35
	151 D. C. Hunt Seldig (10) Long Hich Hunt (10) Has Ben Sald (10)	30
TOTAL		100

Mom. 5th Salt. 12th Benton Salt. 24th Portion 2 qts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	5.09
Malt all in		174	5.20
Underlet	16	180	5.40
Finished mashing		162	5.53
Set taps		158	6.23
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	19.3	%
EVAPORATION	5 ³ / ₄	Bbls.	LAST RUN	0.3	%
OUT	184 ¹ / ₄	Bbls.	KETTLE TEST	12.6	%

YEAST W. T. G. 135 lb (mixed 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.8	12.25	July 16 th
BEER INTO CELLAR	171.7	2.6	23 rd

REMARKS: Port filtered
Hot & Cold Aeration
Mashed in by: S. Jimmy

Tun No. 10

X. Port

DATE July 16th 1912

MALT	8572 Mal. on L. (Lin 39 B. Dist)	
HOPS	B. K. Knut Selding (15) ¹⁵¹ Hea. Res. Seld. (20) ¹⁵⁰	35
	B. K. Knut Selding (25) ¹⁵⁰ Erg. Hicks Knut (10) ¹⁵¹	35
	B. K. Knut Selding (10) ¹⁵¹ Erg. Hicks Knut (10) ¹⁵¹ Hea. Res. Seld. (10) ¹⁵⁰	30
	TOTAL	100

Water: 5th Salt 12th Benton Salt 24th Potash 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.27 AM
Malt all in		147	10.37 "
Underlet	16	180	10.57 "
Finished mashing		162	11.08 "
Set taps		138	11.38 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 5 1/2 Bbbs. LAST RUN 0.3 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.8 %

YEAST # 8. In X. S. 135-4 (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.9	12.15	July 16
BEER INTO CELLAR	173.4	9.35	207

REMARKS: Not Filtered
Hot Aeration

Mashed in by: G. Mantell

Tun No. 11

Old Scotia

DATE July 17th

MALT 8280 lb. C. M. B. (Two 47 lb. Quats)

HOPS ¹⁵¹ B. B. Hunt Golding (10) ¹⁵⁰ Has Ros Gold (15) 25

¹⁵⁰ B. B. Frings (15) ¹⁵¹ Comg Hecke Hunt (10) 25

¹⁵¹ B. B. Hunt Golding (10) ¹⁵¹ Comg Hecke Hunt (5) ¹⁵⁰ Has Ros Gold (5) 20

TOTAL

TOTAL

70

Min. 5th Sept. 12th Benton Sept 24th Partium 2th etc

WATER

Bbbs. Temp. Time

Mashing in 75 162.68 17.22^{AM}

Malt all in 147 17.32

Underlet 16 180 17.52

Finished mashing 162 1.03

Set taps 158 1.33

Sparge 128 168

Hop 7 140

TOTAL 226

INTO KETTLE 191 Bbbs. FIRST RUN 19.7 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.3 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.2 %

YEAST 1/2 lb. Zen (Marked) 170th (and Filter) and tartaric acid

Bbbs. Balling Date

WORT INTO FERMENTER 179.7 11.75 July 17th

BEER INTO CELLAR 171.2 2.7 20th

REMARKS:

Part Filtered
Hot & Cold Aeration

Mashed in by:

B. Martell

BREW 151

BREW 151

Tun No. 12

Old. Scotia

DATE *July 17th / 52*

MALT *8281 lb. m. l. (Lun 48 lb. malt)*

HOPS *B. l. Kent Golding (10) Has. Pine Gold (15)*

B. l. Fuggle (15) Eng. Hicks (10)

B. l. Kent Golding (10) Eng. Hicks (10) Has. Pine Gold (5)

	25
	25
	20
TOTAL	70

Am. S. Salt 2.4 Burton Salt 2.4 Potash 2.0

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5.50 AM
Malt all in		147	6.00 "
Underlet	16	180	6.25 "
Finished mashing		162	6.36 "
Set taps		158	7.06 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE *191* Bbbs. FIRST RUN *18.9* %

EVAPORATION *7 1/2* Bbbs. LAST RUN *0.4* %

OUT *183 1/2* Bbbs. KETTLE TEST *12.2* %

YEAST *X 11 Tun N. S. 135 lb (used Floor)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>183.0</i>	<i>11.75</i>	<i>July 17</i>
BEER INTO CELLAR	<i>170.1</i>	<i>2.45</i>	<i>" 24th</i>

REMARKS: *Part Filtered
Hot & Cold Aeration*

Mashed in by: *C. Martell*

181

BREW 152

Tun No. 13

X. Post

DATE

July 18th

MALT 85.76 lb. on l. (Ten 43 lb Bant)

HOPS B. L. Hunt Saldy (15)¹⁵¹ Geo Ben Saldy (20)¹⁵⁰B. L. Fuggs (25)¹⁵¹ Engg Hicks Hunt (10)¹⁵⁷B. L. Hunt Saldy (10)¹⁵¹ Engg Hicks Hunt (10)¹⁵⁷ Geo Ben Saldy (10)¹⁵⁰

35

35

30

100

TOTAL

Mash 5 lb Salt 12th Benton Salt 24 lb Portion 29th

WATER

Bbbs.

Temp.

Time

Mashing in

75

162-68

12.10^{AM}

Malt all in

147

12.20

Underlet

16

180

12.40

Finished mashing

162

12.52

Set taps

158

1.22

Sparge

128

168

Hop

7

140

TOTAL

226

INTO KETTLE

190

Bbbs.

FIRST RUN

19.3

%

EVAPORATION

7 $\frac{1}{2}$

Bbbs.

LAST RUN

0.3

%

OUT

182 $\frac{1}{2}$

Bbbs.

KETTLE TEST

12.8

%

YEAST $\times 12$: Ten (Washed) and Tartaric acid 170th (used 7 lbs)

Bbbs.

Balling

Date

WORT INTO FERMENTER

180.6

12.25

July 18th

BEER INTO CELLAR

171.5

2.5

.. 24th

REMARKS:

Part Filtred
Hot & Cold Aeration

Mashed in by:

S. Jenney

Tun No. 18

Old Scotia

DATE July 18th 1952

MALT 8268 lb. m. 6 (Less 35 lb. Quat)	
HOPS P. L. Kent Golding (150) ¹⁵⁷ Harp Des Gold (15) ¹⁵⁰	25
P. L. Fuggel (15) ¹⁵⁰ Long Heads Kent (10) ¹⁵⁷	25
P. L. Kent Golding (10) ¹⁵⁷ Long Heads Kent (5) ¹⁵⁷ Harp Des Gold (5) ¹⁵⁰	20
TOTAL	70

Wort: 5.6 Sect. 12.4h Bottom Sats. 24.4h Portion 2 PTs

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	5:38
Malt all in		147	5:51
Underlet	16	180	6:11
Finished mashing		162	6:23
Set taps		158	6:32
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190	Bbbs.	FIRST RUN 18.4	%
EVAPORATION 6	Bbbs.	LAST RUN 0.3	%
OUT 185	Bbbs.	KETTLE TEST 12.2	%
YEAST 14 Lbs. X G 135 lb (mixed 7 lb)			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.7	July 18 th
BEER INTO CELLAR	173.2	2.55	11:24 th

REMARKS: Wort Filtered Mashed in by: S. Jenney
Hot & Cold Aeration

Tun No. 15

X. Port

DATE July 21st 1952

MALT	85.68 lb. G. m. b. (Laps 3.5 lb. Malt)	
HOPS	B. b. Hunt Salding (15) ¹⁵¹ Her. Ben. Sald. (20) ¹³⁰	35
	B. b. Fruggel (35) ¹⁵⁰ Long Hicks Hunt (10) ¹⁵¹	35
	B. b. Hunt Salding (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ Her. Ben. Sald. (10) ¹⁵⁰	30
TOTAL		100

Waters: 5th Salt, 12th Benton Salls 24th Potash 2^{gts}

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.00
Malt all in		147	12.10
Underlet	16	180	12.30
Finished mashing		162	12.42
Set taps		158	1.12
Sparge	128	168	
Hop	7	140	
TOTAL			

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	183	Bbbs.	KETTLE TEST	12.8	%
YEAST	W. 3. Zen (Washed) 170 ^{lbs} (med floor) (used Tartaric acid)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	July 21 st
BEER INTO CELLAR	167.7	2.5	.28

REMARKS: Part Filtered Mashed in by: C. Martell
Hot & Cold Aeration

Tun No. 1

X. Port

DATE July 21st/52

MALT 85.61 lb. l. m. b. (Less 28.4 lb. Dext)	
HOPS 151 Bl. Kent Siding (15) Has Res Sided (20)	35
151 R. C. Frings (23) Long Aches Kent (10)	35
151 R. C. Kent Siding (10) Long Aches Kent (10) Has Res Sided (100)	30
TOTAL	100

Ammon. S. Salt 12 lb Boston Salt 24 lb Potash 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:14 AM
Malt all in		147	5:24 "
Underlet	16	180	5:44 "
Finished mashing		162	5:55 "
Set taps		158	6:25 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.4 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.75 %

YEAST W. S. L. 135 lb (med 75 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2	12.25	July 21 st
BEER INTO CELLAR	171.1	2.6	28 th

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: G. Mantell

221

BREW 150

Tun No. 2

X. Post

DATE July 21st 1912

MALT 8567 lb. C. M. G. (Tun 34 lb. Dant)

HOPS ¹⁵¹ B. & K. Saldy (15) ¹⁵⁰ Has. Res. Saldy (20) 35

¹⁵⁰ D. & F. Saldy (25) ¹⁵¹ Eng. Hicks (10) 35

¹⁵¹ B. & K. Saldy (10) ¹⁵¹ Eng. Hicks (10) ¹⁵⁰ Has. Res. Saldy (10) 30

TOTAL 100

Mon. 5th Salt 12th Benton Salt 24th Patern 2 qt

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	10.35 ^{AM}
Malt all in		147	10.45
Underlet	16	180	11.05
Finished mashing		162	11.16
Set taps		158	11.46
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 90 Bbls. FIRST RUN 19.0 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 184 Bbls. KETTLE TEST 12.8 %

YEAST W. 578 Tun V. S. 135 B (and Flow)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	12.2	July 21 st
BEER INTO CELLAR	173.3	2.35	28 th

REMARKS: Not Filtered
Hot Aeration

Mashed in by: S. Jenny

BREW 157

Tun No. 3

Old Scotia

DATE July 22nd / 52

MALT 8282. M. C. M. C. (Linn 49 lb Dent)	
HOPS B. L. Kent Siding (10) Has Res Sids (15)	25
B. L. Fruggs (15) Long Hicks Kent (10)	25
B. L. Kent Siding (10) Long Hicks Kent (15) Has Res Sids (5)	20
TOTAL	70

Mon. 5 lbs Salt 12 lb Buxton Satts 2.4 lb Parton 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11.50 AM
Malt all in		147	12.00 MN
Underlet	16	180	12.20 AM
Finished mashing		162	12.31 "
Set taps		158	1.01 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%

YEAST $\times 4$ H. Zim. Washed 170 lb (med Filton)
(with tartare acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.8	11.75	July 22 nd
BEER INTO CELLAR	173.6	2.4	- 28 th

REMARKS: Part Filtered Mashed in by: C. Branger.
Hot & Cold Aeration

Tun No. 4

Old Scotia

DATE July 22^d

MALT 82.68 lb. ¹⁵¹ h. on b. (Less 35 lb. Dust)	
HOPS ¹⁵⁰ B. b. Hunt Galding (10) ¹⁵¹ Hon. Ben Galding (15)	25
¹⁵⁰ P. h. Fruggs (15) ¹⁵¹ Long Hecks Hunt (10)	25
¹⁵¹ B. b. Hunt Galding (10) ¹⁵¹ Long Hecks Hunt (5) ¹⁵⁰ Hon. Ben Galding (5)	20
TOTAL	70

Moss 5 lb. Salt 12 lb. Dunton Salt 24 lb. Potash 2 lb.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:05 ^{AM}
Malt all in		147	5:15"
Underlet	16	180	5:35"
Finished mashing		162	5:46"
Set taps		158	6:16"
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.25	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.2	%
YEAST	1/8 lb. W. G. 135 lb (med. Flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.2	11.75	July 22 ^d
BEER INTO CELLAR	173.4	2.4	" 29 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: C. Bronger.

Tun No. 5

Old. Scotch

DATE July 22nd

MALT 8278 lb. ¹⁵⁷ (Ten 45^{lb} Quat)

HOPS ¹⁵⁰ P. & K. Sadding (10) Has. Brn. Sald⁵⁰ (15)

¹⁵⁷ P. & K. Sadding (15) ¹⁵⁷ Cong. Hicks Hunt (10)

¹⁵⁷ P. & K. Sadding (10) ¹⁵⁷ Cong. Hicks Hunt (5) ¹⁵⁰ Has. Brn. Sald (5)

	25
	25
	20
TOTAL	70

Mon. 5 lb Salt 12th Barton Salt 24th Porton 2 Pth

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10:20 AM
Malt all in		147	10:30
Underlet	16	180	10:50
Finished mashing		162	11:01
Set taps		158-9	11:31
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %
 EVAPORATION 6 Bbbs. LAST RUN 0.3 %
 OUT 185 Bbbs. KETTLE TEST 12.1 %
 YEAST 8 & 10 Ten N S 135th (and 5 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.7	July 22 nd
BEER INTO CELLAR	173.9	2.2	" 29 th

REMARKS: Not Filtered
Hot Aeration

Mashed in by: S. Jenney

221

BREW 160

Tun No. 6

X. Port

DATE July 23rd

MALT 85.93 ¹⁵¹ lb. 6.00 lb. Less 60.46 Dunt

HOPS B. C. Hunt Salding (15) ¹⁵⁰ Hoo. Poo. Sald. (20) ¹⁵¹

B. C. Fungus (25) ¹⁵¹ Cong. Hecker Hunt (10) ¹⁵¹

B. C. Hunt Salding (10) ¹⁵¹ Cong. Hecker Hunt (10) ¹⁵¹ Hoo. Poo. Sald. (10) ¹⁵⁰

35

35

30

1.00

TOTAL

Mash. 5 ¹⁵¹ Salt 12 ¹⁵¹ Bunter Salt 24 ¹⁵¹ Potash 2 qts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11:50 PM
Malt all in		147	12:00 MN
Underlet	16	180	12:20 AM
Finished mashing		162	12:32
Set taps		158	1:02
Spurge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.25

OUT 182 1/2 Bbbs. KETTLE TEST 12.8

YEAST 6. Tun (Washed) 120.46 (used Filter) (used Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.5	12.25	July 23 rd
BEER INTO CELLAR	169.5	2.25	.. 29 th

REMARKS: Part Filtered
Set to cold aeration

Mashed in by: S. Jenner

Tun No. 7

X. Port

DATE July 23rd 1912

MALT	8371 lb. <i>Don. G. (Ten 38 lb. Bags)</i>	
HOPS	<i>B. & Kunt Saldy (15)</i> ¹⁵⁰ <i>Has Don Saldy (20)</i> ¹⁵⁰	35
	<i>Bel. Thuygh (25)</i> ¹⁵⁰ <i>Comp. Hicks Kunt (10)</i> ¹⁵⁰	35
	<i>B. & Kunt Saldy (10)</i> ¹⁵⁰ <i>Comp. Hicks Kunt (10)</i> ¹⁵⁰ <i>Has Don Saldy (10)</i> ¹⁵⁰⁰	30
TOTAL		100

SMOVS. 5-4 Salt 12-16 Burton Salt 24 A Portin 2 pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:13 AM
Malt all in		148	5:25 "
Underlet	16	180	5:45 "
Finished mashing		162	5:57 "
Set taps		158	6:27 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION		Bbbs.	LAST RUN	0.3	%
OUT		Bbbs.	KETTLE TEST	12.53	%

YEAST *10 lbs. N. G. (35 lbs) (used 7 lbs)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	12.25	July 23 rd
BEER INTO CELLAR	172.7	2.5	" 29 th

REMARKS: *Port Filtered
Hot & Cold. Aeration*

Mashed in by: *S. Jenny*

101

BREW 162

Tun No. 8

X. Port

DATE July 23rd

MALT 8570 lb. 6.00 lb. (Less 37 lb. Dues)

HOPS ¹⁵¹ D. C. Hunt Sully (15) ¹⁵⁰ Her. Am. Sully 20 35¹⁵⁰ D. C. Hunt Sully (25) ¹⁵⁰ Com. Hicks Hunt (10) 35¹⁵¹ D. C. Hunt Sully (10) ¹⁵¹ Com. Hicks Hunt (10) ¹⁵⁰ Her. Am. Sully (10) 30

TOTAL

100

Mash 5th Seltz 12th Burton Seltz 24th Pectin 2^{gts}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.31 ^{AM}
Malt all in		147	10.41 "
Underlet	16	180	11.01 "
Finished mashing		162	11.12 "
Set taps		158-9	11.42 "
Sparge	138	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.6 %

YEAST ~~10~~ 7 12. 2 un. 135th (crust 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.25	July 23
BEER INTO CELLAR	171.3	2.5	1.30 th

REMARKS:

Not Filled
Not Aeration

Mashed in by: L. Martell

Tun No. 9

Old Scotia

DATE July 24th / 1912

MALT	8306 M. B. m. b. (Ten 75 lb Duns)	
HOPS	B. L. Max Gulch (10) ¹⁵⁰ Ho. Ben Gulch (15) ¹⁵⁰	25
	B. L. Frangy (15) ¹⁵⁰ Cong. Hicks Max (10) ¹⁵¹	25
	B. L. Hunt Gulch (10) ¹⁵¹ Cong. Hicks Hunt (6) ¹⁵¹ Ho. Ben Gulch (5) ¹⁵⁰	20
	TOTAL	70

Mon. 5th Salt 12th Benton Salt 24 Partin 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	12.05 ^{AM}
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.3 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.2 %

YEAST 9.7oz (crushed) 170th (med. Fr. ton)
(med. tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	July 24
BEER INTO CELLAR	172.3	9.7	30 th

REMARKS: Part Filtered Mashed in by: G. Branger.
Hot & Cold Aeration

831 1398

BREW 164

Tun No. 10

Old Scotia

DATE July 24th

MALT 8298 lbs. L. m. h. Year 65-66 (Dwt)

HOPS	B. h. Hunt Salding (10)	W. h. Pen. J. d. d. (15)	25
	B. h. Fungus (15)	Long Hicks Hunt (10)	25
	B. h. Hunt Salding (10)	Long Hicks Hunt (5)	20
		W. h. Pen. J. d. d. (5)	20
TOTAL			70

Mom. 5 lb Salt. 12 lb Burton Salt 24th Partain 3 P.T.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:45 ^{AM}
Malt all in		147	5:55
Underlet	16	180	6:15
Finished mashing		162	6:26
Set taps		158	6:56
Sparge	132	168	
Hop	6	140	
TOTAL	229		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	6	Bbbs.	LAST RUN	0.6	%
OUT	185	Bbbs.	KETTLE TEST	12.1	%
YEAST	X 12. Tun N. G. 133 lb (used 1/2)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.3	11.75	July 24 th
BEER INTO CELLAR	175.3	2.4	30 th

REMARKS: Part Filtend Mashed in by: L. Burange

Tun No. 11

X. Port.

DATE July 23rd / 1952

MALT 8.602 lb. G.M.L. (Less 6.9 lb. Quat)	
HOPS B.B. Hunt ¹⁵¹ Saldy (15) Hoo Bro Saldy (20)	35
B.L. Frayg (25) ¹⁵¹ Grog Hicks Hunt (40)	35
B.B. Hunt ¹⁵¹ Saldy (40) Grog Hicks Hunt (40) Hoo Bro Saldy (40)	30
TOTAL	100

Amos 5.4 Salt 12.4 Burton Salt 24.4 Porter 2 gal

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11.55 PM
Malt all in		147	12.05 AM
Underlet	16	180	12.25 "
Finished mashing		162	12.36 "
Set taps		158	1.06 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%

YEAST 11.7oz (washed) 170^{oz} (used 7lb) used Tartaric acid

	Bbbs.	Balling	Date
WORT INTO FERMENTER	177.8	12.25	July 25
BEER INTO CELLAR	169.4	2.65	" 31 st

REMARKS: Part Filtered Mashed in by: G. Martell
Hot & cold. Aeration

Tun No. 12

Old Scotia

DATE July 25th

MALT	82.77 lb. Corn. G. (Ten 44 lb. Bags)	
HOPS	Ob. Kent. Galley (10) ¹⁵⁰ Har. Res. Galley (15) ¹⁵⁰	2.5
	Ob. Kent. Galley (10) ¹⁵⁰ Long Hicks Kent (5) ¹⁵⁰	2.5
	Ob. Kent. Galley (10) ¹⁵⁰ Long Hicks Kent (5) ¹⁵⁰ Har. Res. Galley (15) ¹⁵⁰	2.0
JATOT		7.0
TOTAL		7.0

Wort 5 lb Salt 12 lb Benton Salt 24^{lb} Potash 2 Pts

WATER

ESTAW

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	5:06
Malt all in		147	5:16"
Underlet	16	180	5:36"
Finished mashing		162	5:47'
Set taps		159	6:17"
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbls.	FIRST RUN	18.9	%
EVAPORATION	6	Bbls.	LAST RUN	0.3	%
OUT	185	Bbls.	KETTLE TEST	12.2	%
YEAST	14. Ten N. S. 135 ^{lb} used Filson.				

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	July 25 th
BEER INTO CELLAR	173.2	2.6	" 31 st

REMARKS: Part Filtered Mashed in by: G. Marshall
Hot & Cold Aeration

801

BREW 167

Tun No. 13

Old Scotia

DATE July 25th 1892

MALT	82.68 lb. Corn 2. (Less 33 ^{lb} Dunt)	
HOPS	B. & Hunt Salding (10) ¹⁵¹ Hops D. & Sald (15) ¹⁵⁰	25
	B. & Hunt Salding (10) ¹⁵⁰ G. & H. Hunt (10) ¹⁵¹	25
	B. & Hunt Salding (10) ¹⁵¹ G. & H. Hunt (15) ¹⁵¹ Hops D. & Sald (5) ¹⁵⁰	20
	TOTAL	70

Mon. 5 lb Salt 12.4 Burton Salt. 2.4 Potash 2.25

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.33 ^{AM}
Malt all in		147	10.43
Underlet	16	180	11.03
Finished mashing		162	11.13
Set taps			11.43
Sparge	128	168	
Hop		140	
TOTAL			

INTO KETTLE	191	Bbbs.	FIRST RUN	18.4	%
EVAPORATION	7	Bbbs.	LAST RUN	0.25	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%
YEAST	X 14. Tun. Y. S. 185 ^{lb} (used 7 lbs)				

	Bbbs.	Billing	Date
WORT INTO FERMENTER	182.5	11.8	July 25 th
BEER INTO CELLAR	173.9	2.35	- 31 st

REMARKS: Not Filtered Mashed in by: S. Jenney
Hot Aeration

501

BREW 168

Tun No. 14

X. Post

DATE July 28th

MALT	85.68 lbs. ¹⁵¹ b. (Linn 35 th lb. Quarts)	
HOPS	¹⁵¹ B.C. Hunt Salsbery (15) ¹⁵⁰ Hoo. Res. Sals 20	35
	¹⁵¹ B.C. Hunt Salsbery (25) ¹⁵¹ Long. Hicks Hunt (10)	35
	¹⁵¹ B.C. Hunt Salsbery (10) ¹⁵¹ Long. Hicks Hunt (10) ¹⁵⁰ Hoo. Res. Sals (10)	30
TOTAL		100

Mono. 5th lb. Salt. 12th lb. Boston Salt. 2.4th lb. Potash 2 qt.

WATER

ESTAW

	Bbbs.	Temp.	Time PM
Mashing in	75	162-68	11
Malt all in		147	12.00 MN
Underlet	16	180	12.20 AM
Finished mashing		162	12.31
Set taps		157-8	1.01
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.4 %

OUT 183 Bbbs. KETTLE TEST 12.8-5 %

YEAST 4.5th Zn Washed: 170th (used 7 tons)
(and Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	July 28 th
BEER INTO CELLAR	170.1	2.8	Aug 3 rd

REMARKS: Part finished Mashed in by: S. Jenner
Hot & Cold Aeration

Tun No. 15

X. Port

DATE July 28th

MALT	85.67 lb. M. G. (Linn 34 B. Dist)	
HOPS	B. H. Kent Sadding (15) 150 Hos. Ben Sudd. (20) 150	35
	B. H. Fungus (35) 150 Long. Hicks Kent (10) 150	35
	B. H. Kent Sadding (20) 150 Long. Hicks Kent (10) 150 Hos. Ben Sudd. (20) 150	30
TOTAL		100

Ammon. S. Salt 11^{lb} Burton Salt 2.4^{lb} Potash 2.9^{lb}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:13 ^{A 14}
Malt all in		147	5:23
Underlet	16	180	5:43
Finished mashing		162	5:54
Set taps		158	6:24
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.6	%
YEAST	15 ^{lb} True N. S.	130 ^{lb}	(used 5.0 ^{lb})		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.5	12.25	July 28 th
BEER INTO CELLAR	171.4	2.5	Aug 3 rd

REMARKS: Part Filtered Mashed in by: S. Jennings
Hot & Cold Aeration

Tun No. 1

X. Port

DATE July 28th

MALT	85.64 lb. com. B. (Less 31 lb. Waste)	
HOPS	D. L. Hunt & Saldy (15) ¹⁵¹ H. W. B. Saldy (20) ¹⁸⁰	35
	D. L. Frappes (25) ¹⁵⁰ Long Hicks Hunt (10) ¹⁵¹	35
	D. L. Hunt & Saldy (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ H. W. B. Saldy (10) ¹⁵⁰	30
	TOTAL	100

Men. 5 lb Salt 12 lb Benton Salt 24 lb Potash 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.25 ^{AM}
Malt all in		147	10.35
Underlet	16	180	10.55
Finished mashing		162	11.06
Set taps		138	11.36
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%

YEAST W. L. T. V. S. 135th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	12.25	July 29 th
BEER INTO CELLAR	173.0	2.35	Aug 11 th

REMARKS: NOT Fitted
Hot aeration
Mashed in by: L. Buranger.

Tun No. 2

Old Scotch

D DATE July 29 ¹⁸/₅₂

MALT	82.60 lb. 8. m. b. (Jan 37 th Dist)	
	¹⁵¹	
HOPS	B. l. Kent Sadding (10) Haro Dis Sald (15)	25
	¹⁵⁰	
	B. l. Fung (15) Long Hicks Kent (10)	25
	¹⁵¹	
	B. l. Kent Sadding (10) Long Hicks Kent (5) Haro Dis Sald (5)	20
	¹⁵¹ ¹⁵¹ ¹⁵¹	
		70
	JATGT	TOTAL

Mon. 5th Salt. 12th Burton Salt. 24th Portman 2th

WATER

	Bbbs.	Temp.	Time PM
Mashing in	75	162-68	11.50
			MM
Malt all in		147	12.00
			AM
Underlet	16	180	12.20
Finished mashing		162	12.31
Set taps		157-8	1.01
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %

EVAPORATION ^{6 1/2} Bbbs. LAST RUN 0.3 %

OUT 182 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST A. S. F. (marked) 170 th med F. l. (med. Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.75	July 29
BEER INTO CELLAR	178.3	2.55	Aug 4 th

REMARKS: Part F. l. mixed Mashed in by: S. Janner
 Part of old Anation

151 W 1988

BREW 172

Tun No. 3

Old Scotia

DATE July 29th

MALT	82.5 lb. h. m. b. (Tun 22 lb. Wort)	
HOPS	B. b. Hunt Salding (10) ¹⁵¹ Hoo. Do. Sald. (15)	25
	B. b. Fraggel (5) ¹⁵⁰ Long Hicks Hunt (10) ¹⁵¹	25
	B. b. Hunt Salding (10) ¹⁵¹ Long Hicks Hunt (5) ¹⁵¹ Hoo. Do. Sald. (5) ¹⁵⁰	20
		70
	JATOT	TOTAL

Mora 5th Salt 12th Burton Salt 24th Postum 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:05
Malt all in		147	5:15
Underlet	16	180	5:25
Finished mashing		162	5:46
Set taps		158	6:16
Sparge	128	168	
Hop	7 1/2	140	
TOTAL	226 1/2		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION		Bbbs.	LAST RUN	0.3	%
OUT		Bbbs.	KETTLE TEST	18.25	%
YEAST	W 2 Tun N.S. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.7	July 29 th
BEER INTO CELLAR	176.0	2.3	Aug 4 th

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot & Cold Aeration

Tun No. 4

Old Scotia

DATE July 29th

MALT	82.63 lb. b. m. b. (from 30 lb. Dunt)	
HOPS	¹⁵¹ Old Kent Golding (10) ¹⁵⁰ Haas New Gold (15) ¹⁵⁰ B. h. Fuggle (15) ¹⁵¹ Terry Hicke Kent (10) ¹⁵¹ B. h. Kent Golding (10) ¹⁵⁷ Terry Hicke Kent (5) ¹⁵⁰ Haas New Gold (5)	 25 25 20 70
TOTAL		70

Moist. 5th Salt. 12th Burton Salt. 24th Patsin 8 Pts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.30 AM
Malt all in		147	10.40 "
Underlet	16	180	11.00 "
Finished mashing		162	11.11 "
Set taps		158	11.41 "
Sparge	128	168	
Hop	7	140	
TOTAL			

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.3	%
OUT	184 ¹ / ₂	Bbbs.	KETTLE TEST	12.2	%
YEAST	2 + 4. Zm. N. S. 135 th B (und 7.0n)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.6	11.7	July 29 th
BEER INTO CELLAR	174.7	2.1	Aug 4 th

REMARKS: Not Filtered Mashed in by: B Beranger.
Hot Aeration

Tun No. 5

X. Post

DATE July 30th 1952

MALT	85.19 lb. ¹³¹ <i>l. malt (Linn 3.6 lb. Duet)</i>	
HOPS	¹³⁹ <i>B. L. Hunt Salding (15)</i> ¹⁵⁰ <i>Hon. Bro. Salding (20)</i>	35
	¹⁵¹ <i>B. L. Fungus (25)</i> ¹⁵¹ <i>Erng. Heicha Hunt (10)</i>	35
	¹⁵¹ <i>B. L. Hunt Salding (10)</i> ¹⁵¹ <i>Erng. Heicha Hunt (10)</i> ¹⁵⁰ <i>Hon. Bro. Salding (10)</i>	30
		100
	TOTAL	

Wort 5th Salt 12th Benton Salt 24th Potash 2^{qt}

WATER

STAW

	Bbls.	Temp.	Time
Mashing in	75	162-68	11.50 ^{PM}
Malt all in		147	12.00 ^{PM}
Underlet	16	180	12.20 ^{AM}
Finished mashing		162	12.31 ^{PM}
Set taps		158	1.01 ⁻
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.1	%
EVAPORATION	7	Bbls.	LAST RUN	6.3	%
OUT	183	Bbls.	KETTLE TEST	12.8	%

YEAST *X 8. Fin (crushed) 170th (crud. F. ston)*
(crud. Tartaric acid)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.5	12.25	July 30 th
BEER INTO CELLAR	172.7	2.7	Aug 5 th

REMARKS: *Part Filtered* Mashed in by: *G. Berger*
Hot & Cold Aeration

Tun No. 6

X. Port

DATE July 30th 1952

MALT 25.77 lb. ¹⁵⁷ <i>Ac. Com. L.</i> (Ten 40 lb. Bags)	
HOPS <i>B. L. Kent Golding</i> (15) ¹⁵⁰ <i>Ac. Com. L.</i> (20)	35
<i>B. L. Kent Golding</i> (35) ¹⁵⁷ <i>Ac. Com. L.</i> (10)	35
<i>B. L. Kent Golding</i> (10) ¹⁵⁷ <i>Ac. Com. L.</i> (10) ¹⁵⁰ <i>Ac. Com. L.</i> (10)	30
TOTAL	100

Moist. 5 lb Salt. 12 lb Burton Salt. 2 1/4 lb Potash. 2 qts

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:05
Malt all in		147	5:15
Underlet	16	180	5:35
Finished mashing		162	5:46
Set taps		158	6:16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.1	%
EVAPORATION 7	Bbbs.	LAST RUN 0.3	%
OUT 183	Bbbs.	KETTLE TEST 12.7	%
YEAST <i>A. H. Turner</i> <i>N. S.</i> 135 lb (med. Flour)			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.6	12.25	July 30 th
BEER INTO CELLAR	173.1	2.7	Aug 5 th

REMARKS: *Port Filtered* Mashed in by: *G. Benange*
Hot & Cold Aeration

Tun No. 7

X. Port

DATE July 30th 1922

MALT 85.70 lb. l. m. b. (then 37 th Dunt)	
HOPS ¹⁵¹ B. & H. Kent Golding (15) ¹⁵⁰ Has. Br. Seed (20)	35
¹⁵¹ B. L. Fuggles (25) ¹⁵¹ Eng. High Kent (10)	35
¹⁵¹ B. & H. Kent Golding (10) ¹⁵¹ Eng. High Kent (10) ¹⁵⁰ Has. Br. Seed (10)	30
TOTAL	100

Pross. 5th Salt. 12th Burton Salt. 24th Partin 2 qt.

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	10.20
Malt all in		147	10.30
Underlet	16	180	10.50
Finished mashing		162	11.01
Set taps		158.9	11.31
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	7	Bbbs.	LAST RUN	0.4	%
OUT	183	Bbbs.	KETTLE TEST	12.6	%

YEAST W. G. Fen. N. S. 135th (used 7 lb)

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	180.0	12.25	July 20 th
BEER INTO CELLAR	172.1	2.3	Aug 5 th

REMARKS: Not filtered Mashed in by: S. Jenney

851

BREW 177

Tun No. 8

Old Scotia

DATE July 31 1852

MALT	82.75 lb. on h. (Ten 40 lb Quat)	
HOPS	B. L. Kent Solding (10) ¹⁵⁷ Hex Ben Soid (15) ¹⁵⁰	25
	B. L. Fronght (10) ¹⁵⁷ Long Hicks Kent (10) ¹⁵¹	25
	B. L. Kent Solding (10) ¹⁵⁷ Long Hicks Kent (5) ¹⁵¹ Hex Ben Soid (5) ¹⁵⁰	20
	TOTAL	70

Mars. 5th Salt. 12th Burton Salt. 24th Parton 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11.50 P.M.
Malt all in		147	12.00 M.M.
Underlet	16	180	12.20 A.M.
Finished mashing		162	12.31
Set taps		158	1.01
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.2	%

YEAST 1/10 lb (Washed) 170 lb (med Flour) (med Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	11.75	July 31 st
BEER INTO CELLAR	171.3	2.9	Aug 6 th

REMARKS: Part Filtered Mashed in by: G. Buranger.
Hot & Cold Aeration

Tun No. 9

Old Scotia

DATE July 31st 1932

MALT 8276 lb. M. B. (from 43 lb. Stout)

HOPS B. B. Hunt & Galding (10) Has. Res. Galding (15) 25

B. B. Fragg (15) Long. Hacks (Hunt) (10) 25

B. B. Hunt & Galding (10) Long. Hacks Hunt (5) Has. Res. Galding (5) 20

TOTAL 70

40 lb. Soy. Bean

Mon. 5 lb. Salt 12^{lb} Benton Salt 24^{lb} Potash 2 lb

WATER

Bbbs. Temp. Time

Mashing in 75- 162-68 5:05^{AM}

Malt all in 147 5:15

Underlet 16 180 5:35

Finished mashing 162 5:46

Set taps 158 6:16

Sparge 128 168

Hop 7 140

TOTAL 226

INTO KETTLE 191 Bbbs. FIRST RUN 19.0 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.3 %

OUT 184 1/2 Bbbs. KETTLE TEST 18.2 %

YEAST W. G. T. N. S. 135^{lb} (used 7 lb)

Bbbs. Balling Date

WORT INTO FERMENTER 182.1 11.75 July 31st

BEER INTO CELLAR 172.3 2.45 Aug 6th

REMARKS: Part Filtered
with cold Aeration

Mashed in by: C. Beranger

081

BREW 179

Tun No. 10

Old. Scotia

DATE July 31st / 52

MALT 8249 lb. from 36 lb. Bags

HOPS ¹⁵¹ D. L. Hunt Salting (10) Has Ben Salts (15)	25
¹⁵¹ B. L. Fungus (15) ¹⁵¹ Fungus Hicks Hunt (10)	25
¹⁵¹ D. L. Hunt Salting (10) ¹⁵¹ Fungus Hicks Hunt (10) ¹⁵⁰ Has Ben Salts (15)	20
TOTAL	70

Mon. 5th Salt 12th Burton Salt 24th Parton 9th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.40
Malt all in		147	10.50
Underlet	16	180	11.10
Finished mashing		162	11.21
Set taps		158-9	11.51
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2-5	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.2	%
YEAST	#687. 7oz N.S. 135 th med. Floor				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	185.2	11.75	July 31 st
BEER INTO CELLAR	175.4	2.35	Aug 6 th

REMARKS: Not filtered
Hot Aeration Mashed in by: S. Jimmy

851

BREW 180

Tun No. 11

X. Port

DATE Aug 1st

MALT	8568 lb. m. b. (Less 35 ^{lb} Rent)	
HOPS	B. b. Hunt Salding (15) ¹⁵¹ Has Ben Salding (20) ¹⁵⁰	35
	B. b. Fruggs (25) ¹⁵¹ # E. mg. Kiech. Hunt (10) ¹⁵¹	35
	B. b. Hunt Salding (10) ¹⁵¹ E. mg. Kiech. Hunt (10) ¹⁵¹ Has Ben Salding (10) ¹⁵⁰	30
	TOTAL	100

Man. 5^{lb} Salt. 12^{lb} Burton. Salt. 24^{lb} Pasticin 2^{qt}

WATER

STAW

	Bbbs.	Temp.	Time PM
Mashing in	75	162-68	11.50 MIN
Malt all in		147	12.00 AM
Underlet	18	180	12.20
Finished mashing		162	
Set taps		157-8	
Sparge	128	168	
Hop	7 $\frac{1}{2}$	140	
TOTAL	226 $\frac{1}{2}$		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.9	%
EVAPORATION	8	Bbbs.	LAST RUN	0.4	%
OUT	182	Bbbs.	KETTLE TEST	12.9	%

YEAST X 11. Fin (marked) 170^{lb} (used 7 lbs)
med Tartaric acid

	Bbbs.	Balling	Date
WORT INTO FERMENTER	177.8	12.25	Aug 1 st
BEER INTO CELLAR	168.1	2.6	Aug 7 th

REMARKS: Part Filtered Mashed in by: S. Jimmy
Hot & Cold Aeration

Tun No. 12

Old. Scotia

DATE Aug 1st 1852

MALT	8306. M. h. emb. (Less 73 lb Dent)	
	¹⁵⁷	
HOPS	B. h. Hunt Galding (10) Has Ben Gald. (15)	25
	¹⁵⁷	
	B. h. Fraygale (15) G. H. H. Hunt (10)	25
	¹⁵¹	
	B. h. Hunt Galding (10) G. H. H. Hunt (5) Has Ben Gald. (5)	20
	¹⁵⁷	
	¹⁵⁰	
TOTAL		70

more 5 lb Salt 12 lb Burton Salt 24 lb Potash 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:08
Malt all in		147	5:18
Underlet	16	180	5:28
Finished mashing		162	5:49
Set taps		158	6:19
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.6 %
 EVAPORATION 6 Bbbs. LAST RUN 0.3 %
 OUT 185 Bbbs. KETTLE TEST 12.1 %
 YEAST W. Y. Z. N. S. 135^{lb} med. Fiber

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.5	11.75	Aug 1 st
BEER INTO CELLAR	171.4	2.4	Aug 7 th

REMARKS: Part Filtered Mashed in by: S. Jenney
 Hot & cold Aeration

Tun No. 13

Old Scotia

DATE *Aug 1st*

MALT	8305 <i>lb. L. M. L. (from 72 ^{lb} Nut)</i>	
HOPS	<i>151</i> B. L. Hunt <i>150</i> Solchij (10) <i>150</i> H. P. B. Gold (15)	25
	<i>151</i> B. L. Fungus (15) <i>151</i> Long Hanks Hunt (10)	25
	<i>151</i> B. L. Hunt Solchij (10) <i>151</i> Long Hanks Hunt (5) <i>150</i> H. P. B. Gold (5)	20
	TOTAL	70

Mon. 5th Salt 12th Benton Salt 24th Partin & P. S.

WATER

	Bbbs.	Temp.	Time A ¹⁹
Mashing in	75	162-68	10.30
Malt all in		147	10.40
Underlet	16	180	11.00
Finished mashing		162	11.11
Set taps		158	11.41
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	185	Bbbs.	KETTLE TEST	13.2	%

YEAST *W. L. 14. True. V. S. 135th (med. Flour)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.5	11.75	<i>Aug 1st</i>
BEER INTO CELLAR	173.9	2.3	<i>Aug 7th</i>

REMARKS: *Hot Filtration* Mashed in by: *B. Renner*
Hot Aeration

Tun No. 14

X. Post

DATE Aug 4th / 12

MALT	862 lb. m. b. (Less 69 ^{lb} Dunt)	
HOPS	B. b. Hunt Siding (15) ¹⁵¹ Hoarles Sald (20) ¹⁵⁰	35
	B. b. Fungus (25) ¹⁵¹ Emory Hicks Hunt (10) ¹⁵¹	35
	B. b. Hunt Siding (10) ¹⁵¹ Emory Hicks Hunt (10) ¹⁵¹ Hoarles Sald (10) ¹⁵⁰	30
	JATOT	TOTAL
		100

Mon. 5th Salt. 12th Brewster Salt 24th Portman 2nd

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11.50 PM
Malt all in		147	12.05 AM
Underlet	16	180	12.25 "
Finished mashing		162	12.36 "
Set taps		158-9	1.05 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	183	Bbbs.	KETTLE TEST	12.8	%

YEAST X 2. Zinn marked. 170^{lb} (med. F. lora) (med. Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	Aug 4 th
BEER INTO CELLAR	169.5	2.4	Aug. 12 th

REMARKS: Post Filtred Mashed in by: G. Beranger.
Hot of Cold Aeration

Tun No. 15

X. Port

DATE Aug 4th

MALT	8568 M. C. M. C. (Jan 35 to 1912)	
HOPS	B. & H. Kent Golding (15) ¹⁵⁷ Hops Ben. Sued. (20) ¹⁵⁰	35
	B. & F. Fungus (25) ¹⁵⁷ Long Hops (Kent) (10) ¹⁵⁷	35
	B. & H. Kent Golding (10) ¹⁵⁷ Long Hops (Kent) (10) ¹⁵⁷ Hops Ben. Sued. (10) ¹⁵⁰	30
		100
TOTAL		100

Mar. 5^{lb} Salt 12^{lb} Burton Salt. 24^{lb} Peatm. 2^{qt}

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	5:00
Malt all in		147	5:10
Underlet	16	180	5:30
Finished mashing		162	5:41
Set taps		158	6:11
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.1
EVAPORATION	6	Bbls.	LAST RUN	0.9
OUT	184	Bbls.	KETTLE TEST	12.8

YEAST 14^{lb} Zam. N.S. 135^{lb} (mixed 7 lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.1	12.25	Aug 4 th
BEER INTO CELLAR	172.6	2.3	Aug 12 th

REMARKS: Not 7th filtered
Hot Aeration Mashed in by: G. Berger.

881

BREW 185

Tun No. 1

X. Part

DATE Aug 4th

MALT	83.63 lb. b.m.c. (Less 30 lb. Dunt)	
HOPS	B.B. Hunt Golding (15) ¹⁵¹ Heron Doo Gold (20) ¹⁵⁰	35
	B.B. Hunt Golding (25) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	35
	B.B. Hunt Golding (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ Heron Doo Gold (10) ¹⁵⁰	30
	TOTAL	100

Phos. 5 lb Salt 12 lb Benton Salt 24 lb Protein 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10.75 ^{AM}
Malt all in		147	10.45
Underlet	16	180	11.05
Finished mashing		162	11.16
Set taps		159	11.46
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%
YEAST	W. 3. Zurr. N.S. 135 lb (used 7 lb flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2	12.25	Aug 4 th
BEER INTO CELLAR	172.3	2.4	Aug. 12 th

REMARKS: Not filtered
Hot aeration

Mashed in by: G. Mantell

Tun No. 2

Old Scotia

DATE Aug 5th

MALT 8.257. M. L. M. L. (Ten 24 ^{lb} B. Kent)	
151	
HOPS B. L. Kent Gallding (10) Hoo. Dm. Galld. (15)	25
151	
B. L. Fraygal (15) Cong. Hicks Kent (10)	25
151	
B. L. Kent Gallding (10) Cong. Hicks Kent (5) Hoo. Dm. Galld. (5)	20
151	
TOTAL	70

Intro. 5^{lb} Salt. 12^{lb} Burton Salt. 24^{lb} Potash 2 Pts

WATER

	Bbbs.	Temp.	Time PM
Mashing in	75	162-68	11:54 AM
Malt all in		147	12.04
Underlet	16	180	12.24
Finished mashing		162	12.35
Set taps		158-9	1.05
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%

YEAST 4.4. From Washed. 170^{lb} (and 7.5 lb)
(used tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.3	11.75	Aug 5 th
BEER INTO CELLAR	170.8	2.3	Aug 12 th

REMARKS: Part Filtered
Hot & Cold Aeration
Mashed in by: L. Mantell

Tun No. 3

Old Scotia

DATE Aug 5th

MALT	823.7 lbs. ¹⁵¹ <i>B. am. et tun 24 lb. Dist</i>	
HOPS	¹⁵¹ B.C. Kent <i>Golding</i> (10) ¹⁵¹ <i>Has Rara gold</i> (15)	25-
	¹⁵¹ B.C. <i>Bruggs</i> (15) ¹⁵¹ <i>Eng. Hicks Kent</i> (10)	25-
	¹⁵¹ B.C. Kent <i>Golding</i> (10) ¹⁵¹ <i>Eng. Hicks Kent</i> (5) ¹⁵⁰ <i>Has Rara gold</i> (5)	20
TOTAL		70

Moss 5 lbs. Salt 12 lbs. Burton Salt 24 lbs. Portevin 2 etc.

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:05
Malt all in		147	5:15 "
Underlet	16	180	5:35 "
Finished mashing		162	5:46 "
Set taps		158	6:16 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%

YEAST *A. C. Zinn Washed* 170th (used 7 lbs) (used. *Amoria. Pilsener*)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.75	Aug 5 th
BEER INTO CELLAR	174.8	2.3	Aug 13 th

REMARKS: Part Filtered Mashed in by: C. Marshall Hot + Cold aeration

581

BREW 188

Tun No. 4

Old Scotia

DATE Aug 5th

MALT 8258 lb. b.m.b. (Jun 25th 1902)

HOPS B.C. Kent Golding (10) ¹⁵⁷ Has. Brev. Gold (15) ⁵⁰ 25

B.C. ¹⁶⁷ Fuggles (15) Eng. Hicals Kent (10) ¹⁵⁷ 25

B.C. Kent Golding (10) ¹⁵⁷ Eng. Hicals Kent (15) ¹⁵⁷ Has. Brev. Gold (5) ¹⁵⁰ 20

70

TOTAL

Moss 5 lbs. Salt 12 lbs. Burton Salt 24 lbs. Portman 2 pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	10.12
Malt all in		148	10.22
Underlet	16	180	10.42
Finished mashing		162	10.53
Set taps		158	11.27
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.4

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.2

OUT 183 1/2 Bbbs. KETTLE TEST 12.2

YEAST #5 Zinn V.S. 135th (mid. 86m)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.0	11.75	Aug 5 th
BEER INTO CELLAR	173.4	2.3	Aug 13 th

REMARKS: Wit Filtered
Hot Aeration

Mashed in by: S. Jolley

Tun No. 5

X. Port

DATE Aug. 6th / 1912

MALT 85 (4. H. P. on 31 lbs. Port)	
HOPS B. H. Hunt Building (15) ¹⁵¹ Has Ben Gold (20) ¹⁵⁰	35
B. H. Friggs (25) ¹⁵¹ George Hicks Hunt (10) ¹⁵¹	35
B. H. Hunt Building (10) ¹⁵¹ George Hicks Hunt (10) ¹⁵¹ Has Ben Gold (10) ¹⁵⁰	30
TOTAL	100

Mash. 5th Salt. 12th Boil. Salt. 24th Rest. 29th

WATER	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.15
Malt all in		147	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	1.26
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7 1/2	Bbbs.	LAST RUN	0.2	%
OUT	182 1/2	Bbbs.	KETTLE TEST	12.8	%

YEAST 374. Fun. Washed. 170th (used Tartaric acid)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.9	12.25	Aug. 6 th
BEER INTO CELLAR	170.8	2.4	Aug. 13 th

REMARKS: Part Filtered Mashed in by: S. Jemmy
 Light & cold aeration

Tun No. 6

X. Port

DATE Aug 6th

MALT 85.91 lbs. m.b. (Lars 5.8 lbs. Port)

HOPS B.C. Kent Golding (15) ^{1.51} ^{1.50} Two Row Gold (20) 35

B.C. Fringed (25) ^{1.51} Long Hicks Kent (10) ^{1.51} 35

B.C. Kent Golding (10) ^{1.51} Long Hicks Kent (10) ^{1.51} Two Row Gold (10) ^{1.50} 30

JATCT

TOTAL

100

Mon. 5th Salt. 12th Benton Salt. 2.4th Portion 2.9th

WATER

RETAW

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:35
Malt all in		147	5:45
Underlet	16	180	6:05
Finished mashing		162	6:16
Set taps		158-9	6:46
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.1 %

EVAPORATION 3 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.8 %

YEAST # 9. *Zurm. Washed. 170th (used 7.0oz)*
(*used ammonia Resulphate*)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	12.25	Aug 6 th
BEER INTO CELLAR	174.3	2.3	Aug 14 th

REMARKS:

Port Filtered
Hot & cold aeration

Mashed in by: S. Genney

BREW 191

BREW 191

Tun No. 7

Old Slotia

DATTE Aug 7th

MALT 82.86 lb. m. b. (Jun 53 M. Ant)

HOPS	B. H. Hunt Sadding (10) ¹⁵¹ Her Ben Sudd (15) ¹⁵⁰	25
	R. b. Fuggle (15) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	25
	B. H. Hunt Sadding (10) ¹⁵¹ Long Hicks Hunt (15) ¹⁵¹ Her Ben Sudd (15) ¹⁵⁰	20
	TOTAL	70

Drum 5th Salt 12th Benton Salt 244th Potain 2 Pt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	1162-168	12.05 AM
Malt all in		147°	12.15 AM
Underlet	16	180°	12.35 "
Finished mashing		162°	12.46 "
Set taps		158°	1.16 "
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.2 %

YEAST # 7 Jun. V.G. 135-144 (Used Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.7	11.7	Aug 7 th
BEER INTO CELLAR	175.8	2.3	Aug 14 th

REMARKS: Part Filtered Mashed in by: C. Beranger

Hot + cold aeration

Tun No. 8

Old. Scotia

DATE Aug 8th

MALT	8270 C.M.C. (Lars 37 lbs. Duet	
HOPS	B. B. Hunt Sully (10) ¹⁵¹ Mrs. Ben Gold (5) ¹⁵⁰	25
	B. B. Hunt Sully (5) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	25
	B. B. Hunt Sully (10) ¹⁵¹ Long Hicks Hunt (5) ¹⁵¹ Mrs. Ben Gold (5) ¹⁵⁰	20
TOTAL		70

Mon. 5th Salt. 12th Porter Salt. 24th Portion 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12-15
Malt all in		147°	12-25
Underlet	16	180°	12-45
Finished mashing		162°	12-56
Set taps		158°	1-26
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	11.7%	%

YEAST # 13. Tun N. G. 135th (mid 7 hrs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.6	Aug 8 th
BEER INTO CELLAR	172.5	2.5-5	Aug 14 th

REMARKS: Part Filtered Mashed in by: C. Martell
Hot & cold aeration

Tun No. 9

X. Part

DATE Aug 12th

MALT	8618 C.M.C. (Lobb 85 lbs Dist)	
HOPS	B.G. (Kant Saldy) (15) ¹⁵¹ Hon. Ben Gold (20) ¹⁵⁰	35
	B.G. (Kant Saldy) (35) ¹⁵¹ Tony Hilda Kant (10) ¹⁵¹	35
	B.G. (Kant Saldy) (10) ¹⁵¹ Tony Hilda Kant (10) ¹⁵¹ Hon. Ben Gold (10) ¹⁵⁰	30
JATOT	TOTAL	100

Ann. 5th Salt. 12th Benton Salt. 24th Portin 2.95

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	1205
Malt all in		147°	12-15
Underlet	16	180°	12-35
Finished mashing		162°	12-46
Set taps		158°	1-16
Sparge	128	168°	
Hop	7	140	
TOTAL	2.26		

INTO KETTLE 190 Bbls. FIRST RUN 19.1 %

EVAPORATION 6 Bbls. LAST RUN 0.3 %

OUT 184 Bbls. KETTLE TEST 128 %

YEAST #1. Jon Washed 170 lbs. (used flour)
(used ammonia persulphate)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.6	12-2-5	Aug 12 th
BEER INTO CELLAR	170.5	2.5	18 th

REMARKS:

Mashed in by: C. Beranger

Part Filtered
Hot & Cold Amstion

Tun No. 11

X. Post

DATE Aug 12th

MALT 85-99 C.M.C. (Less 66 lbs. Dant)

HOPS ¹⁵¹ B.L. Hunt Golding (15) ¹⁵⁰ Hops Ben Sade (20) 35

¹⁵¹ B.L. Frypp (25) ¹⁵⁰ Com. Hicks Hunt (10) 35

¹⁵¹ B.L. Hunt Golding (10) ¹⁵¹ Com. Hicks Hunt (10) ¹⁵⁰ Hops Ben Sade (10) 30

TOTAL 100

Mon. 5th Salt 12th Benton Salt 24th Portion 2^{gt}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162°-68°	5-30
Malt all in		147°	5-40
Underlet	16	180°	6-00
Finished mashing		162°	6-11
Set taps		155°	6-41
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST #14 Sun. V.G. 135 lbs. (used flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.8	12.2-5	Aug 12 th
BEER INTO CELLAR	174.2	2.5-5	" 18 th

REMARKS:

Mashed in by: C. Beranger

Part Filtered
Hot + cold aeration

Tun No. 12

Old Scotia

DATE Aug 13th

MALT	8289 C.M.C. (Loose 56 lbs Dist)	
HOPS	B.C. Kent Golding (10) ¹⁵¹ Hor. Pars. Gold (15) ¹⁵⁰	25
	B.C. Fuggle (15) ¹⁵¹ Eng Hicks Kent (10) ¹⁵⁰	25
	B.C. Kent Golding (10) ¹⁵¹ Eng Hicks Kent (5) ¹⁵¹ Hor. Pars. Gold (5) ¹⁵⁰	20
	TOTAL	70

meas 5 lbs. salt 12 lbs. Burton salt 24 lbs. Poterion 2 pts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	12.23
Malt all in		147°	12.33
Underlet	16	180°	12.53
Finished mashing		162°	1.04
Set taps		158°	1.34
Sparge	128	168°	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%

YEAST #2 *Sum* Washed 170 lbs. (Used flour)
used ammonia persulphate

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.2	117	aug 13 th
BEER INTO CELLAR	175.0	2.55	.. 19 th

REMARKS: Part Filtered
Hot + Cold Aeration

Mashed in by: C. Martell

101

BREW 196

Tun No. 13

Old Scotia

DATE Aug 13th

MALT 8267 C.M.C. (Less 34 lbs Duct)

HOPS B.C. Kent Golding (10) ^{1/51} Her. Bux Gold (15) ^{1/50}

B.C. Fuggles (15) ^{1/51} Eng. Hicks Kent (10) ^{1/51}

B.C. Kent Golding (10) ^{1/51} Eng. Hicks Kent (5) ^{1/51} Her. Bux gold (5) ^{1/50}

25
25
20
70

TOTAL

TOTAL

Mass 5 lbs salt 12 lbs Bunton salt 24 lbs Protein 2 pts.

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-65°	5:33
Malt all in		147°	5:43
Underlet	16	180°	6:03
Finished mashing		162°	6:14
Set taps		158°	6:44
Sparge	128	128°	
Hop	8	140°	
TOTAL	227		

INTO KETTLE 191 Bbls. FIRST RUN 18.9

EVAPORATION 6 Bbls. LAST RUN 0.3

OUT 185 Bbls. KETTLE TEST 12.3

YEAST #14 Sun V.G. 135 lbs (used flour)

WORT INTO FERMENTER 183.7 Bbls. Balling 11.7.5 Date Aug 13th

BEER INTO CELLAR 174.5 Bbls. 2.3 ~ 19th

REMARKS:

Part Filtered
Hot & Cold aeration

Mashed in by: C. Martell

Tun No. 14

X. Port

DATE Aug. 14th

MALT	8566 L.M.C. (Less 33 lbs dust)	
HOPS	B.C. Kent ¹⁵¹ Golding (15) Har. Res. ¹⁵⁰ Gold (20)	35
	D.C. ¹⁵¹ Fuggles (25) Eng. ¹⁵¹ Nicks Kent (10)	35
	D.C. ¹⁵¹ Kent ¹⁵¹ Golding (10) Eng. ¹⁵¹ Nicks ¹⁵⁰ Kent (10) Har. Res. ¹⁵⁰ Gold (10)	30
TOTAL		100

mass 5 lbs salt 12 lbs. Burton salt 24 lbs. Poterium 2 qts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	12.05
Malt all in		147°	12.15
Underlet	16	180°	12.35
Finished mashing		162°	12.46
Set taps		158°	1.16
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.8%	%

YEAST # 5 Fen. washed 170 lbs. (used flour)
used ammonia persulphate

	Bbbs.	Balling	Date
WORT INTO FERMENTER	+18 lbs 180.5	12.2-5	Aug. 14 th
BEER INTO CELLAR	171.4	3.1	.. 20 ^A

REMARKS:

Part filtered
Hot + cold aeration

Mashed in by: C. Beranger

501 1388

BREW 198

Tun No. 15

X. Port

DATE Aug 14th

MALT 8558 C.M.C. (Leas 25 lbs Dwt)	
HOPS B.C. Kent ¹⁵¹ Golding (15) Hon. Brs. ¹⁵⁰ Gold (20)	35
B.C. ¹⁵¹ Fuggles (25) Eng. Hicks Kent (10)	35
B.C. Kent ¹⁵¹ Golding (10) Eng. Hicks (10) Hon. Brs. ¹⁵⁰ Gold (10)	30
TOTAL	100

Moss (5) lbs. Salt (12) lbs. Burton salt (24) lbs Potash (2) gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	5.30
Malt all in		147°	5.40
Underlet	16	180°	6.00
Finished mashing		162°	6.11
Set taps		158°	6.41
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	183	Bbbs.	KETTLE TEST	12.8	%

YEAST #6 Jun. V.G. (Used flour) (135 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	12.2.5	Aug 14 th
BEER INTO CELLAR	172.6	2.5.5	+ 20

REMARKS:

Part Filtered Mashed in by: C. Beranger
Hot & Cold aeration

Tun No. 4

Old Scotia

DATE Aug 15th

MALT 82.5% C.M.C. Less 23 lbs. Dust

HOPS B.C. Kent ^{1/51} Golding (10)	Has ⁵⁰ Pair Gold (15)	25
B.C. ^{1/51} Brugglo (15)	Eng. ^{1/51} Hicks Kent (10)	25
B.C. ^{1/51} Kent ^{1/51} Golding (10)	Eng. ^{1/51} Hicks Kent (5)	20
	Has ⁵⁰ Pair Gold (5)	70
TOTAL		

Moss 5 lbs. salt 12 lbs. Burton salt 24 lbs. Portman 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	12.15
Malt all in		147°	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	1.26
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%

YEAST #4 Tun. Washed 170 lbs. (Used flour)
used ammoniac persulfate

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.7.5	Aug 15 th
BEER INTO CELLAR	174.1	9.75	.. 21 st

REMARKS:

Mashed in by: C. Martell

Part Filtered
Hot & cold aeration

Tun No. 5

Old Scotia

DATE Aug 15th

MALT	8256 c.m.c. Less 23 lbs. Dunt	
HOPS	B.C. Kent ¹⁵⁷ Golding (10) Has Bro. Gold ¹⁵⁶ (15)	25
	B.C. ¹⁵⁷ Frugglo (15) Eng Hicho Kent ¹⁵¹ (10)	25
	B.C. Kent ¹⁵⁷ Golding (10) Eng Hicho Kent ¹⁵¹ (5) Has Bro. Gold ¹⁵⁶ (5)	20
		70
	TOTAL	

moss 5 lbs. salt 12 lbs. Burton salt 24 lbs. Porterin 2 pt

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75	162.68	5.38
Malt all in		147	5.48
Underlet	16	180	6.08
Finished mashing		162	6.19
Set taps		158	6.49
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%
YEAST	#3 Lun V.G. 135 lbs. (Used flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.4	11.75	Aug 15 th
BEER INTO CELLAR	173.9	2.7	.21 st

REMARKS: *Part Filtered* Mashed in by: *C. Martell*
Hot & Cold aeration

Tun No. 6

X. Port

DATE

Aug 18 ¹⁸/₁₉₁₂

MALT	85.66 lbs. B. m. b. (200 lbs. Port)	
HOPS	B.C. Kent ¹⁵¹ Golding (15) Has. Dns. ¹⁵⁰ Gold (20)	35
	B.C. ¹⁵¹ Fuggle (25) Eng. Hicks Kent (10)	35
	B.C. ¹⁵¹ Kent ¹⁵¹ Golding (10) Eng. Hicks Kent (10) Has. Dns. ¹⁵⁰ Gold (10)	30
	TOTAL	100

Mass. & U.S. Salt 12 lbs. Burton salt 24 lbs. Porterin 2 gals.

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	12.20
Malt all in		147	12.30
Underlet	16	180	12.50
Finished mashing		162	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.25	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.85	%

YEAST 8 lbs. washed. 170 lbs (med 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.23	Aug 18 ¹⁸ / ₁₉₁₂
BEER INTO CELLAR	170.7	3.1	25 ¹⁸ / ₁₉₁₂

REMARKS:

Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jenney

Tun No. 7

Bld. Scotia

DATE *Aug 18th*

MALT <i>8269 lb. b. on b. (Tun 3.6 lb. Dist)</i>	
HOPS <i>B. l. Hunt Sully (10) ¹⁵¹ Has. Ben Sully (15) ¹⁵⁰</i>	<i>25</i>
<i>B. l. Fraggis (15) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹</i>	<i>25</i>
<i>B. l. Hunt Sully (10) ¹⁵¹ Long Hicks Hunt (5) ¹⁵¹ Has. Ben Sully (5) ¹⁵⁰</i>	<i>20</i>
TOTAL	<i>70</i>

Mars. 5 lb Salt 12 lb Burton Salt 24 lb Potash 2 Pt

WATER

	Bbls.	Temp.	Time
Mashing in	<i>75</i>	<i>162-68</i>	<i>6:50 AM</i>
Malt all in		<i>147</i>	<i>6:50</i>
Underlet	<i>16</i>	<i>180</i>	<i>6:20</i>
Finished mashing		<i>162</i>	<i>6:31</i>
Set taps		<i>158</i>	<i>7:01</i>
Sparge	<i>128</i>	<i>168</i>	
Hop	<i>8</i>	<i>140</i>	
TOTAL	<i>227</i>		

INTO KETTLE <i>191</i>	Bbls.	FIRST RUN <i>18.4</i>	%
EVAPORATION <i>7</i>	Bbls.	LAST RUN <i>0.3</i>	%
OUT <i>184</i>	Bbls.	KETTLE TEST <i>12.3</i>	%
YEAST <i>W. G. T. S. 135 lb (med Flour)</i>			

	Bbls.	Balling	Date
WORT INTO FERMENTER	<i>183.7</i>	<i>11.7</i>	<i>Aug 18th</i>
BEER INTO CELLAR	<i>173.4</i>	<i>2.35</i>	<i>- 25th</i>

REMARKS: *Part Filtered Mashed in by: S. Jimmy*
Hot & Cold Aeration

Tun No. 8

X. Port

DATE

Aug 19th 1952

MALT	85.72 lb. 8 m. l. / Less 39 lb. Dunt	
HOPS	Bl. Kent Golding (15) ¹⁵¹ / Also Ben. Gold (20) ¹⁵⁰	35
	Bl. l. Fragg's (25) ¹⁵¹ / Long Hicks Kent (10) ¹⁵¹	35
	Bl. Kent Golding (10) ¹⁵¹ / Long Hicks Kent (10) ¹⁵¹ / Also Ben. Gold (10) ¹⁵⁰	30
	TOTAL	100

Mass. 5 lb Salt 12 lb Benton Salt 24 lb Protein 2 lb

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	12.20
Malt all in		147	12.30
Underlet	76	180	12.50
Finished mashing		162	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%

YEAST W. 11. Fin. Washed. 170 lb (med. Fern.)
(med. Comm. Prod)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.5	12.25.7	Aug 19 th
BEER INTO CELLAR	170.4	2.85.7	" 25 th

REMARKS:

Port Filtered
Hot & Cold Aeration

Mashed in by:

S. Jemey

Tun No. 10

Old. Scotia

DATE Aug 19th

MALT 8267 lb. L. M. L. (from 34 lb. 19 wt)

HOPS ¹⁵¹ B. L. Kent Sudding (10) ¹⁵⁰ Hoo. Pen Sudd. (15) 2.5

¹⁵¹ B. L. Frings (15) ¹⁵¹ Cong. Hicks Kent (10) 2.5

¹⁵¹ B. L. Kent Sudding (10) ¹⁵¹ Cong. Hicks Kent (5) ¹⁵⁰ Hoo. Pen Sudd. (5) 2.0

70

TOTAL

Open. 5th Sett. 12th Bottom Sett. 24th Patin 2 Pts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	5:40 AM
Malt all in		147	5:50 "
Underlet	16	180	6:10 "
Finished mashing		162	6:21 "
Set taps		158	6:51 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbls. FIRST RUN 18.4 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.3 %

OUT 184 1/2 Bbls. KETTLE TEST 12.2 %

YEAST W. P. 714 Tun V. S. 135 lb (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	184.5	11.65	Aug 19 th
BEER INTO CELLAR	175.4	2.4	.26 th

REMARKS: Part Filtered

Part of Cold Aeration

Mashed in by: S. Jenney

Tun No. 11

X. Post

DATE

Aug 20th

MALT 85.66 lbs. G. m. b. (Less 33 lbs. Dent)

HOPS	B. L. Kent Sadding (15) ¹⁵¹	Howe Bros Sadding (30) ¹³⁰	35
	B. L. Fingert (25) ¹⁵¹	Long Hecks Kent (10) ¹⁵¹	35
	B. L. Kent Sadding (10) ¹⁵¹	Long Hecks Kent (10) ¹⁵¹	30
		Howe Bros Sadding (10) ¹⁵⁰	30
TOTAL			180

Mash. 5th Salt 12th Benton Salt 24th Potrim 29th

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.17
Malt all in		147	12.27
Underlet	16	180	12.47
Finished mashing		162	12.58
Set taps		158	1.28
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 8 Bbbs. LAST RUN 0.5 %

OUT 182 Bbbs. KETTLE TEST 12.85 %

YEAST * 12. Zinn Washed 170 lbs (med. F. Am.)
(med. Amm. Pns)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.0	12.22	Aug 20
BEER INTO CELLAR	168.7	2.5	26

REMARKS:

Part Filtered
Hot & cold aeration

Mashed in by: S. Jenner

Tun No. 13

Old Scotia

DATE Aug 20th

MALT	8310 lb. G. m. b. (Jan 77 lb Wort)	
HOPS	B. L. Hunt Sadding (10) ¹⁵¹ Has. Bro. Sadding (15) ¹⁵⁰	25
	B. L. Fragg (15) ¹⁵¹ Long Hecks Hunt (10) ¹⁵¹	25
	B. L. Hunt Sadding (10) ¹⁵¹ Long Hecks Hunt (5) ¹⁵¹ Has. Bro. Sadding (5) ¹⁵⁰	20
		70
JATOI	TOTAL	

Mon 5th Salt 12th Bunter Salt 24th Pattern 2 Pts

WATER

ESTAW

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	5:30
Malt all in		147	5:40"
Underlet	16	180	6:10
Finished mashing		162	6:11
Set taps		158	6:41"
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	5	Bbbs.	LAST RUN	0.5	%
OUT	186	Bbbs.	KETTLE TEST	12.1	%

YEAST M4 In N. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.6	11.72	Aug 20 th
BEER INTO CELLAR	173.8	2.35	26 th

REMARKS: Part Filtred Mashed in by: S. Jolley
Hot & cold aeration

Tun No. 14

X. Port

DATE Aug 21st

MALT	86.27 lb. L. m. L. (Less 94 lb. Dext)	
HOPS	B. B. Hunt Sudding ¹⁵¹ (12) Hoo Run Sudd. (20) 151	35
	B. B. Faggel (25) Eng. Hecke Hunt (10) 151	35
	B. B. Hunt Sudding (10) Eng. Hecke Hunt (10) Hoo Run Sudd. (10) 151	30
		100
	TOTAL	

Ammon. S. Salt 12th Burton Salt 24th Potash 8th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.18 ^{AM}
Malt all in		147	12.28 "
Underlet	16	180	12.48 "
Finished mashing		162	12.59 "
Set taps		158	1.29 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.4	%
OUT	183 ¹ / ₂	Bbbs.	KETTLE TEST	12.8	%

YEAST 12 Lbs. Washed 170th (used 9 lbs)
(used ammonia Pers)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	x 4.2 178.6	12.25	Aug 21 st
BEER INTO CELLAR	173.2	2.5	27 th

REMARKS: Part Filtred Mashed in by: G. Martell
Hot & cold aeration

Tun No. 13

STOUT

DATE Aug 21st

X 5.00 lb Black Barley
 MALT 95.47 lb. G. M. G. (Tons 47.66 Dunt

HOPS	B. G. Fungge ¹⁵¹ (40)	40
	Har. Bar. Sidel ¹⁵¹ (30) B. G. Hunt Siding ¹⁵¹ (20)	50
	Gary Hicken Hunt ¹⁵¹ (20) Har. Bar. Sidel ¹⁵¹ (20)	40
TOTAL		130

Mon. 5th Salt 12th Renter Salt 24th milk Stone 140 Porter 100th

WATER

	Bbbs.	Temp.	Time AM
Mashing in	82	162-68	5:40
Malt all in		148	5:54
Underlet	16	180	6:14
Finished mashing		162	6:25
Set taps		158-9	6:55
Sparge	131	168	
Hop	11	140	
TOTAL	240		

INTO KETTLE	191	Bbbs.	FIRST RUN	20.1	%
EVAPORATION	8	Bbbs.	LAST RUN	0.9	%
OUT	183	Bbbs.	KETTLE TEST	15.11	%

YEAST 15th In N. G. 135th (used Filter)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.3	14.1	Aug 21 st
BEER INTO CELLAR	173.9	3.2	" 27 th
	10.4		

REMARKS: Not Filtered Hot Aeration Mashed in by: G. Mantell

018

BREW 209

Tun No. 13

Old Scotia

DATE Aug 22nd

MALT	8.2.66. No. 6. m. L. (Jan 33 rd Dist)	
	¹⁵¹	
HOPS	B. L. Hunt Salsbery (10) + 1000 B. Salsb. (5)	25-
	¹⁵¹	
	B. L. Hunt Salsb. (5) + Eng. Hecks Hunt (10)	25-
	¹⁵¹	
	B. L. Hunt Salsb. (10) + Eng. Hecks Hunt (5) + 1000 B. Salsb. (5)	20
	¹⁵¹	
		70
	TOTAL	

Mon. 5th Salt 12^{lb} Rinton Salt 24^{lb} Potash 2^{lb}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.00 MN
Malt all in		147	12.10 AM
Underlet	16	180	12.30 "
Finished mashing		162	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%

YEAST 13^{lb} 2^{oz} washed 170^{lb} (used 7^{lb} in)
(used Ammonia Pan)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.3	Aug 22 nd
BEER INTO CELLAR	173.8	2.35	" 28 th

REMARKS: Part Filtred Mashed in by: C. Martell
Hot & Cold Aeration

Tun No. 1

Old Scotia

DATE Aug 22^d

MALT 82.66 lbs. l. m. l. (Tun 33.4 Bmt)

HOPS B. L. Hunt ¹⁵¹ Salsburg (10) Has. Ben. Sald ¹⁵⁰ (15)

25

B. L. Fragg ¹⁵¹ (15) Long Hicks Hunt ¹⁵¹ (10)

25

B. L. Hunt ¹⁵¹ Salsburg (10) Long Hicks Hunt ¹⁵¹ (5) Has. Ben. Sald ¹⁵⁰ (5)

20

70

JATDT

TOTAL

Mon. 5th Sept. 12th to Barton Sept 24th Portion 2 Pts

WATER

RETAW

	Bbls.	Temp.	Time A M
Mashing in	75	162-68	5:25
Malt all in		147	5:35
Underlet	16	180	5:55
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 191 Bbls. FIRST RUN 18.9 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.3 %

OUT 184 1/2 Bbls. KETTLE TEST 12.3 %

YEAST W. H. In N. S. 135th (used 7 lbs) ?

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.4	11.75	Aug 22 nd
BEER INTO CELLAR	174.2	2.4	.. 28 th

REMARKS:

Part Filtrud
Hot & Cold Aeration

Mashed in by: L. Martell

Tun No. 2

Old Scotia

DATE Aug 22nd

MALT	82.65 lb. <i>Barb (Jan 32 lb. Port)</i>	
HOPS	<i>B.C. Hunt Galding (10)</i> ¹⁵¹ <i>Hon. Bro. Galding (15)</i> ¹⁵⁰	25
	<i>B. G. Frings (15)</i> ¹⁵¹ <i>Long Hicks (10)</i> ¹⁵¹	25
	<i>B. C. Hunt Galding (10)</i> ¹⁵¹ <i>Long Hicks (15)</i> ¹⁵¹ <i>Hon. Bro. Galding (15)</i> ¹⁵⁰	20
TOTAL		70

mon. 5th Sept. 12th Porter Sept 24th Porter 2 Pils

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	10:30 AM
Malt all in		147	10:40 "
Underlet	16	180	11:00 "
Finished mashing		162	11:11 "
Set taps		158-9	11:41 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%
YEAST	<i>W. S. L. V. S. 135th</i>				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	Aug 22 nd
BEER INTO CELLAR	175.7	2.25	28 th

REMARKS: *Not further hot aeration* Mashed in by: *S. Jenny*

118

BREW 212

Tun No. 3

X, Porter

DATE

Aug 25th

MALT 85.71 lb. L. M. G. (Linn 38 lb. Dunt)

HOPS ¹⁵¹ D. G. Hunt Galding (15) ¹⁵⁰ Has Ben Sudd (20)¹⁵¹ D. G. Foy (23) ¹⁵¹ Eng High Hunt (10)¹⁵¹ D. G. Hunt Galding (10) ¹⁵¹ Eng High Hunt (10) ¹⁵⁰ Has Ben Sudd (10)

3.5

3.5

3.0

TOTAL

1.80

Mash 5 lb Salt. 12 lb Benton Salt. 24 lb Potash 2 qt

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	13.01
Malt all in		147	12.12 "
Underlet	16	180	12.32 "
Finished mashing		162	12.43 "
Set taps		158-9	1.13 "
Spurge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.7 %

YEAST 4.6 lb Washed 170 lb (used 8 lbs)
(used ammonia Pan)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.0	12.3	Aug 25
BEER INTO CELLAR	169.3	2.3	Sept 2

REMARKS:

Port Filtered
Hot & cold aeration

Washed in by:

B. Martell

Tun No. 4

X Port

DATE Aug 25 ^{1/2}

MALT 85 71 lb. h. and b. (Linn 39 lb. Rint)
 HOPS B. b. Hunt Sadding (15) ¹⁵⁷ Hoo Do Sudd (20) ¹⁵⁰
 B. b. Fung (25) ¹⁵⁷ Long Hicks Hunt (10) ¹⁵¹
 B. b. Hunt Sadding (10) ¹⁵⁷ Long Hicks Hunt (10) ¹⁵¹ Hoo Do Sudd (10) ¹⁵⁰

	35
	35
	30
TOTAL	100

Mass. S. Salt 12 ^{1/2} Boston Salt 24 ^{1/2} Potash 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	3:20 AM
Malt all in		147	5:30 "
Underlet	16	180	3:50 "
Finished mashing		162	6:01 "
Set taps		158	6:31 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.4 %
 EVAPORATION 6 1/2 Bbbs. LAST RUN 0.4 %
 OUT 183 1/2 Bbbs. KETTLE TEST 12.75 %
 YEAST A. Y. T. N. S. 135 ^{1/2} (mid flow)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.1	12.25	Aug 25
BEER INTO CELLAR	172.2	2.4	Sept 27

REMARKS: Part Fitted Hot & cold aeration Mashed in by: G. Mantell

818 100

BREW 214

Tun No. 5-

X. Port

DATE Aug 25th

MALT	85.68 lb. m. l. (Lager 35 lb. Port)	
HOPS	B. L. Hunt Building (15) ¹⁵⁰ Hoos. Am. Sudd. (20) ¹⁵⁰	3.5
	B. L. Hunt Building (25) ¹⁵¹ Long Hilda Hunt (10) ¹⁵¹	3.5
	B. L. Hunt Building (10) ¹⁵¹ Long Hilda Hunt (10) ¹⁵¹ Hoos. Am. Sudd. (10) ¹⁵⁰	3.0
	TOTAL	1.80

Am. 5 lb Salt 12 lb Burton Salt 24 lb Potash 2 qts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	10.48
Malt all in		147	10.58
Underlet	16	180	11.18
Finished mashing		162	11.29
Set taps		158-9	11.59
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	7	Bbbs.	LAST RUN	0.4	%
OUT	183	Bbbs.	KETTLE TEST	12.7	%
YEAST	A. S. Tom	Y. S.	135 lb (used 75 lb)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	12.25	Aug 25 th
BEER INTO CELLAR	179.8	2.3	Sept 2 nd

REMARKS: Not Filtered Mashed in by: S. Jenney

Tun No. 6

X. Post

DATE Aug 26 1/192

MALT 86.23 lb. C. M. C. (Jun 90 lb Post)	
HOPS ¹⁵¹ B.C. Kent Sully (15) ⁵⁰ Has No Gold (20)	35-
¹⁵¹ B.C. Fragg (25) ¹⁵¹ Long Hilda Kent (10)	35-
¹⁵¹ B.C. Kent Sully (10) ¹⁵¹ Long Hilda Kent (10) ¹⁵⁰ Has No Gold (10)	30
TOTAL	100

Man. 5-lb Salt 12 1/4 Boston Salt 24 1/4 Potium 295

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.25
Malt all in		147	12.35
Underlet	16	180	12.55 "
Finished mashing		162	1.06 "
Set taps		158	136 "
Sparge	130	168	
Hop	7	140	
TOTAL	228		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	8	Bbbs.	LAST RUN	0.3	%
OUT	182	Bbbs.	KETTLE TEST	12.8	%

YEAST 1/10 Zan Washed 170-lb (used 7-lb) (und comm. No)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.6	12.25	Aug 26
BEER INTO CELLAR	175.6	2.4	Sept 2.1

REMARKS: Part Filtered Mashed in by: S. Jenner
Hot & Cold Aeration

218

BREW 216

Tun No. 7

Old Scotch

DATE Aug 26th

MALT 8318 lb. G. M. L. (Tun 85 lb. Amt)
¹⁵¹
HOPS D. L. Hunt Bolding (10) Has Am. Bald. (5)
¹⁵¹ ¹⁵⁰
D. L. Hunt Bolding (10) T. G. Hicks Kent (10)
¹⁵¹ ¹⁵¹
D. L. Hunt Bolding (10) T. G. Hicks Kent (5) Has Am. Bald. (5)
¹⁵¹ ¹⁵¹ ¹⁵⁰

2.5

2.5

2.0

7.0

TOTAL

Phos. 5th Salt 12th Benton Salt 24th Potash 2 Pts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	5:58
Malt all in		147	6:08
Underlet	16	180	6:28
Finished mashing		162	6:39
Set taps		158	7:09
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbls. FIRST RUN 18.6
EVAPORATION 6 Bbls. LAST RUN 0.3
OUT 185 Bbls. KETTLE TEST 12.2
YEAST At 8. Tun. V. S. 135th (used 7.5)

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.7	11.7	Aug 26 th
BEER INTO CELLAR	174.6	2.3	Sept 7 th

REMARKS: Part filtered
Hot + cold aeration

Mashed in by: S. Jimmy

Tun No. 8

X. Port

DATE

Aug 27 ¹¹/₁₅₂

MALT	85 93 lb. b. m. 2 (Loss 60 lb. Port)	
HOPS	B. L. Hunt Sadding (15) ¹⁵¹ Han Bro Sald (20) ¹⁵⁰	35
	B. L. Frangy (25) ¹⁵¹ Eng Hicks Hunt (10) ¹⁵¹	35
	B. L. Hunt Sadding (10) ¹⁵¹ Eng Hicks Hunt (10) ¹⁵¹ Han Bro Sald (20) ¹⁵⁰	30
	TOTAL	100

Man. 5 lb Salt 12th Benton Salt 24th Potash 2 grs

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.20 AM
Malt all in		147	12.30
Underlet	16	180	12.50
Finished mashing		162	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 20.2 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.2 %

OUT 183 1/2 Bbls. KETTLE TEST 12.75 %

YEAST 14. Tun worked 170 lb (used Filson)
(used Ammonia Pan)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.8	12.25	Aug 27
BEER INTO CELLAR	172.5	2.3	Sept. 3 rd

REMARKS: Part Filson Mashed in by: S. Jolley
Hot & Cold aeration

Tun No. 9

Old. Scotia

DATE Aug 27th

MALT	8287 lb. l. m. l. (Jun 5 H. l. Bant)	
	¹⁵¹	¹⁴⁰
HOPS	B. l. Kant Building (10) Has Bin Seed (15)	25
	¹⁵¹	¹⁵⁰
	B. l. Hop 5 (15) E. Ing. Hinds Kant (10)	25
	¹⁵¹	¹⁵¹
	B. l. Kant Building (10) E. Ing. Hinds Kant (5) Has Bin Seed (5)	20
	¹⁵¹	¹⁵⁰
TOTAL		70

Mash. 5th Salt. 5th Bant Salt. 24th Partner 2 Pts

WATER

	Bbbs.	Temp.	Time A ^H
Mashing in	75	122-68	5.34
Malt all in		147	5.44
Underlet	16	180	6.04
Finished mashing		162	6.15
Set taps		158	6.45
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7
EVAPORATION	6	Bbbs.	LAST RUN	0.3
OUT	185	Bbbs.	KETTLE TEST	12.2

YEAST ~~11. Tun~~ N. S. 135th (used 1 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.65	Aug. 27 th
BEER INTO CELLAR	173.6	2.3	Sept 3 rd

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: S. Jemrey

Tun No. 10

X. Port

DATE

Aug 28th /52

MALT 85.77 lb. ¹⁵⁰ B. and B. (200 lb. Dunt)

HOPS ¹⁵⁰ B. & K. Golding (15) ¹⁵⁰ Has. B. Gold (20)

¹⁵⁰ B. & F. Golding (25) ¹⁵⁰ Long H. Gold (10)

¹⁵⁰ B. & K. Golding (10) ¹⁵⁰ Long H. Gold (10) ¹⁵⁰ Has. B. Gold (10)

TOTAL

TOTAL

35
35
30
180

men. 5. ⁴⁵ Salt. 12 lb. ⁴⁵ Benton Salt. 24 lb. ⁴⁵ Potash 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.15 ^{AM}
Malt all in		147	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		159	1.26
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.3 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.8 %

YEAST X 2. Zm Washed 170th (mid 70s)

	Bbbs.	Ballng	Date
WORT INTO FERMENTER	180.2	12.25	Aug 28 th
BEER INTO CELLAR	170.4	2.3	Sept 4 th

REMARKS: Part Gritted
Hot & Cold Aeration

Mashed in by: L. Martell

815

BREW 220

Tun No. 11

Old Scotch

DATE

Aug 28th

MALT 8274 lb. b. m. b. (Less 4 (1/2) out)

HOPS B. l. Hunt Bolding (10) ¹⁵¹ Hunt B. Bolding (10) ¹⁵⁰

B. l. Franglo (10) ¹⁵¹ Long Head Hunt (10) ¹⁵¹

B. l. Hunt Bolding (10) ¹⁵¹ Long Head Hunt (10) ¹⁵¹ Hunt B. Bolding (10) ¹⁵⁰

25

25

20

70

TOTAL

Mon. 5th Sat. 12th Barton Sat. 24th Porton 2 P.M.

WATER

	Bbls.	Temp.	Time A.M.
Mashing in	75	162-68	5.26
Malt all in		147	5.36"
Underlet	16	180	5.56"
Finished mashing		162	
Set taps		158	
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbls. FIRST RUN 19.0

EVAPORATION 6 Bbls. LAST RUN 0.3

OUT 185 Bbls. KETTLE TEST 12.25

YEAST W. 12. Z. N. S. 135.4 (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.2	11.75	Aug 28 th
BEER INTO CELLAR	173.6	2.33	Sept 4 th

REMARKS:

Port Filtred.
Hot & Cold aeration

Mashed in by:

B. Marshall

Tun No. 12

Old Scotia

DATE

Aug 29 1852

MALT 8270 lb. G. M. B. (100) 17 lb Pent

HOPS	151	150	25
	151	151	25
	151	150	20
TOTAL			70

WATER: 5 lb Salt, 12 lb Boston Salt, 24 lb Potash 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12:08
Malt all in		147	12:18
Underlet	16	180	12:38
Finished mashing		162	12:49
Set taps		158-9	1:19
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.3 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.15 %

YEAST 1.75 lb N. B. 135 lb (med Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.1	11.75	Aug 29
BEER INTO CELLAR	172.6	2.4	Sept 4
	8.5		

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: G. Martell

Tun No. 13

X. Port

DATE Sept 2^d

MALT	85.70 lb. ¹⁵¹ b. sp. b. Lers 37 ¹⁵¹ lb (Dunt)	
HOPS	B. L. Kent ¹⁵¹ Salsbery (15) Has Ros Sald (20)	3.5
	B. L. Fong ¹⁵¹ (25) Long Hicks ¹⁵¹ Kent (10)	3.5
	B. L. Kent ¹⁵¹ Salsbery (10) Long Hicks ¹⁵¹ Kent (10) Has Ros Sald (10)	3.0
TOTAL		10.0

Moss 5. lb Salt. 12. lb Benton Salt. 24th Potrum 2.9th

WATER

	Bbbs.	Temp.	Time P.M.
Mashing in	75	162-68	12.30
Malt all in		147	12.40
Underlet	16	180	1.00
Finished mashing		162	1.11
Set taps		158	1.41
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6

EVAPORATION 6 Bbbs. LAST RUN 0.3

OUT 184 Bbbs. KETTLE TEST 12.8

YEAST W. H. Tm marked 170th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.7	19.25	Sept. 2 ^d
BEER INTO CELLAR	168.4	2.8	" 8 th

REMARKS: Part Filtered
Hot + cold aeration

Mashed in by: B. Matell

Tun No. 14

Old Scotch

DATE Sept 24 1952

MALT 8267 lb. G. m. h. (plus 34 lb Dent)

HOPS B. l. Hunt Siding (10) ¹⁵¹ Hoo Do Siding (15) ¹⁵¹	25
B. l. Fraggles (15) ¹⁵¹ Tony Hicks Hunt (10) ¹⁵¹	25
B. l. Hunt Siding (10) ¹⁵¹ Tony Hicks Hunt (5) ¹⁵¹ Hoo Do Siding (5) ¹⁵¹	20
TOTAL	70

Mon. 5th Salt. 12th Barton Salt. 244th Portion 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:37
Malt all in		1147	5:47 "
Underlet	16	1180	6:07
Finished mashing		162	6:18
Set taps		158	6:48
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 191 Bbbs. FIRST RUN 19.0 %
 EVAPORATION 7 1/2 Bbbs. LAST RUN 0.3 %
 OUT 184 1/2 Bbbs. KETTLE TEST 12.4 %
 YEAST A 5- For V. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	Sept 24
BEER INTO CELLAR	172.6	9.55	" 8 th

REMARKS: Part Filtred Mashed in by: G. Martell
 Hot & cold aeration

Tun No. 15

X. Port

DATE Sept 3rd

MALT 85.71 lb. G.M.B. (Less 38 lb. Port)

HOPS ¹⁵¹ B.L. Hunt Salsbery (15) ¹⁵¹ Has Bro Salsbery (20) 35

¹⁵¹ D.L. Frizzle (20) ¹⁵¹ Long Hicks (10) 35

¹⁵¹ B.L. Hunt Salsbery (10) ¹⁵¹ Long Hicks (10) ¹⁵¹ Has Bro Salsbery (10) 30

TOTAL 100

Mass. 5th Salt, 12th Boston Salt, 24th Portion 2 gts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.05
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST 10 7/8 marked 170th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	12.25	Sept 3 rd
BEER INTO CELLAR	170.7	2.75	9 th

REMARKS: Part Fretted
Hot & cold aeration

Mashed in by: G. Bininger

Tun No. 1

Old Scotia

DATE Sept. 3

MALT 82.74 lb. P. m. G. (Less 41 lb. Rent)	
HOPS B. L. Hunt Siding (10) Has Run Siding (15)	25-
B. L. Hunt Siding (10) Long Hicks Hunt (10)	25-
B. L. Hunt Siding (10) Long Hicks Hunt (5) Has Run Siding (5)	20
TOTAL	70

Ammon. S. Salt 12 lb Benton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5.30 AM
Malt all in		147	5.40
Underlet	16	180	6.00
Finished mashing		162	6.11
Set taps		158	6.41
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 185 Bbbs. KETTLE TEST 12.3 %

YEAST W. G. Lee V.S. 135 lb (med Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.1	11.65	Sept 7
BEER INTO CELLAR	172.3	2.4	" 9

REMARKS: Part Filtered Mashed in by: L. Buranger
Hot & Cold Aeration

Tun No. 2

X. Port

DATE Sept 4th

MALT	85.78 lb. b. m. l. (Tun 45 lb. 12 out)	
HOPS	B. L. Hunt Salding (5) ¹⁵¹ W. W. Boy Sald (20) ¹⁵¹	35
	B. L. Triggs (25) ¹⁵¹ Cong. Hicks Hunt (10) ¹⁵¹	35
	B. L. Hunt Salding (10) ¹⁵¹ Cong. Hicks Hunt (10) ¹⁵¹ W. W. Boy Sald (10) ¹⁵¹	30
		100
TOTAL		

WATER: 5.5 lb. Salt. 12 lb. Benton Salt. 2.4 lb. Potash 2 qt.

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12-13
Malt all in		147	12-23
Underlet	16	180	12-43
Finished mashing		162	12-54
Set taps		158	1-24
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.7
EVAPORATION	7	Bbbs.	LAST RUN	0.3
OUT	183	Bbbs.	KETTLE TEST	12.8

YEAST #3. 2oz Washed: 170 lb (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.3	12-25	Sept 4
BEER INTO CELLAR	169.6	2.4	10

REMARKS: Part Filtered Mashed in by: B. Mantel
Hot & Cold Aeration

BREW 227

Tun No. 3

Old Scotia

DATE Sept 4

MALT 8274 No. 6. m. C. Loo. 41 1/2 Pmt)	
HOPS R. 6 (Kant Salding) (10) Hops De Sald (15)	25-
R. 6 (Frogg) (15) Eng. Hiebs Kant (10)	25-
R. 6 (Kant Salding) (10) Eng. Hiebs Kant (8) Hops De Sald (5)	20
TOTAL	70

Ann. 5th Salt. 12th Benton Salt. 24th Portion 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:29
Malt all in		147	5:39
Underlet	16	180	5:59
Finished mashing		162	6:10
Set taps		138	6:40
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.3	%
OUT	185 1/2	Bbbs.	KETTLE TEST	12.3	%

YEAST A. 678. 2m. V. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.75	Sept 4
BEER INTO CELLAR	174.8	2.3	" 10

REMARKS: Part Filtered Hot & Cold Aeration Mashed in by: L. Martell

Tun No. 4

X. Post

DATE

Sept 5th

MALT	85.78 lb. C. M. G. (Less 45.4 lb. Short)	
HOPS	B. L. Hunt Solding (15) ¹⁵¹ H. W. B. S. S. (20) ¹⁵¹	35
	B. L. Fragg's (25) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	35
	B. L. Hunt Solding (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ H. W. B. S. S. (10) ¹⁵¹	30
JATOT		100
TOTAL		100

Mash 5th Salt 12th Benton Salt 24th Potash 2 gts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	12.05
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.5
EVAPORATION	6	Bbls.	LAST RUN	0.3
OUT	184	Bbls.	KETTLE TEST	12.8

YEAST 28.7 oz. - V. G. 135th (med. Flon)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.1	12.25	Sept 5 th
BEER INTO CELLAR	170.4	2.45	" 11 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: G. Buranga.

OCS 1988

BREW 229

Tun No. 5

Old Scotia

D/ATE Sept 5th

MALT 8277 lbs. C.M. 2 (Luo 44 lb. Bunt)

HOPS B.G. Kent Golding (10) Has Ros Gold (15)

B.G. Fuggles (15) Long Hilda Kent (10)

B.G. Kent Golding (10) Long Hilda Kent (5) Has Ros Gold (5)

25
25
20
70

TOTAL

Ammon. S. Salt 12 lb Burton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:30
Malt all in		147	5:40
Underlet	16	180	6:00
Finished mashing		162	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.4 %

EVAPORATION 5 Bbbs. LAST RUN 1.3 %

OUT 186 Bbbs. KETTLE TEST 12.15 %

YEAST 10. Zym. K. S. 135 lb (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.4	11.75	Sept 5 th
BEER INTO CELLAR	173.9	2.4	" 11 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: G. Beranger

Tun No. 6

X. Post

DATE Sept 8th

MALT	8571 lb. G. M. G. (less 38 ^{lb} Dues)	
	¹⁵¹	¹⁵¹
HOPS	B. C. Hunt Golding (15) Has Ben Gold (20)	35
	¹⁵¹	¹⁵¹
	B. C. Fungus (25) Long Heads Hunt (10)	35
	¹⁵¹	¹⁵¹
	B. C. Hunt Golding (10) Long Heads Hunt (10) Has Ben Gold (10)	30
	¹⁵¹	¹⁵¹
		¹⁵¹
TOTAL		100

Mon. 5th Sept. 12th Burton Salt 24th Portman 29th

WATER

ESTAW

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	12.15
Malt all in		147	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	1.26
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	8	Bbbs.	LAST RUN	0.3	%
OUT	182	Bbbs.	KETTLE TEST	12.9	%

YEAST 11. Tun. Washed 170^{lb} (with Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.25.2	Sept 8 th
BEER INTO CELLAR	170.7	2.3 90	4 15-2

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: G. Martell

Tun No. 7

Old Scotia

DATE

Sept 8th

MALT 82.80 lbs. B. m. C. (Less 47 lbs. Rent)

HOPS	B. & H. Kent Siding (10)	Has. Ben Siding (15)	25
	B. & T. Siding (15)	Long Hicks Kent (10)	25
	B. & H. Kent Siding (10)	Long Hicks Kent (6)	20
		Has. Ben Siding (5)	70
	TOTAL		

Mon. 5th Salt 12th Benton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:23 AM
Malt all in		147	5:33
Underlet	16	180	5:53
Finished mashing		162	6:04
Set taps		158	6:24
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%

YEAST A. P. Co. N. B. 135th (med. Fla)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.5	11.75	Sept 8 th
BEER INTO CELLAR	173.4	2.3	" 15 th

REMARKS: Part Filtred Mashed in by: G. Martell
Hot & cold Aeration

Tun No. 8

Xi Port

DATE Sept 9th

MALT	85 75 lb. G. M. G. (July 4.2 lb. Dunt)	
HOPS	B. G. Hunt Golding (15) ¹⁵¹ Has. Ben Gold (20) ¹⁵¹	35
	B. G. Frang (25) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹	35
	B. G. Hunt Golding (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ Has. Ben Gold (10) ¹⁵¹	30
		180

Mass. 5th Salt 12th Burton Salt 24th Potash 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.05 ^{AM}
Malt all in		147	12.15 "
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	183	Bbbs.	KETTLE TEST	12.8	%

YEAST Xi 14. Tun. Worked 170th (used 7 tons)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	Sept 9 th
BEER INTO CELLAR	170.1	2.4	" 15 th

REMARKS: Part Filtred Mashed in by: L. Benanger
Hot & cold aeration

188 188

BREW 233

Tun No. 9

Old Scotia

DATE Sept 9th

MALT	8348 lb. S. m. b. (Less 115 lb. Dust)	
HOPS	B. L. Hunt Sadding (10) Has Deo Gold (15)	25
	B. L. Hunt Sadding (15) Long Hunch Kent (10)	25
	B. L. Hunt Sadding (10) Long Hunch Kent (5) Has Deo Gold (5)	20
	TOTAL	70

Mash 5th Salt 12th Burton Salt 24th Partum 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:23 ^{AM}
Malt all in		147	5:35
Underlet	16	180	5:55
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN ? Lost %

OUT 185 Bbbs. KETTLE TEST 12.1 %

YEAST W. B. Zm. N. S. 135th (mod 7.40)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.7	Sept 9 th
BEER INTO CELLAR	169.9	2.15	Sept 16 th

REMARKS: Part filtered Mashed in by: G. Burango. Hot & cold aeration

BREW 234

BREW 234

Tun No. 10

X. Port

DATE

Sept 10th

MALT 8618 M. C. M. C. (Lan 85 lb Bunt)

HOPS B. C. Hunt Salting (15) ¹⁵¹ Har Ben Sald (20) ¹⁵¹

B. C. Frings (25) ¹⁵¹ Eng Hicks Hunt (10) ¹⁵¹

B. C. Hunt Salting (10) ¹⁵¹ Eng Hicks Hunt (10) ¹⁵¹ Har Ben Sald (10) ¹⁵¹

35

35

30

100

TOTAL

Mash 5th Salt 12th Benton Salt 24th Portion 2 gts

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.12
Malt all in		147	12.22
Underlet	16	180	12.42
Finished mashing		162	12.57
Set taps		158	1.23
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 20.0 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST 2x1.7oz Washed 120th (used. 7oz)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.9	12.25	Sept 10 th
BEER INTO CELLAR	169.2	2.9.5	Sept 16 th

REMARKS: Port Filtred Mashed in by: B. Mantell
Hot & cold aeration

Tun No. 11

Old. Scotia

DATE

Sept 10th

MALT 82.87 lb. C. M. C. (Lars 5.4 lb. Rent)

HOPS B. K. Kent Golding (10) ¹⁵¹ Hops Res Gold (15) ¹⁵¹	25
B. K. Fungus (5) ¹⁵¹ Fungus Hicks Kent (10) ¹⁵¹	25
B. K. Kent Golding (10) ¹⁵¹ Fungus Hicks Kent (5) ¹⁵¹ Hops Res Gold (5) ¹⁵¹	20
TOTAL	70

Mash 5:45 Salt 12th Benton Salt 24th Postum 2 Pts

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	5:52 AM
Malt all in		147	6:02 "
Underlet	16	180	6:22 "
Finished mashing		162	6:33 "
Set taps		158	7:03 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbls. FIRST RUN 19.1 %

EVAPORATION 6 Bbls. LAST RUN 0.3 %

OUT 185 Bbls. KETTLE TEST 12.2 %

YEAST N. 15. Min. N. S. 135th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.4	11.75	Sept 10 th
BEER INTO CELLAR	174.2	2.3	Sept 16 th

REMARKS:

Mashed in by:

C. Merrill

288

BREW 236

Tun No. 12

X. Port

DATE Sept 11th

MALT 836.7 lb. C. M. b. (Jan 30th 1902)

HOPS O. L. Hunt Salsburg (15)¹⁵¹ H. W. Ben Salsburg (20)¹⁵¹ 35

O. L. Hunt Salsburg (15)¹⁵¹ C. W. Hicks Hunt (10)¹⁵¹ H. W. Ben Salsburg (10)¹⁵¹ 35

O. L. Hunt Salsburg (10)¹⁵¹ C. W. Hicks Hunt (10)¹⁵¹ H. W. Ben Salsburg (10)¹⁵¹ 30

TOTAL 180

Mom. 5-th Salt. 12th Burton Salt 24th Potash 2 gals

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.00 ^{PM}
Malt all in		147	12.10 ^{AM}
Underlet	16	180	12.30
Finished mashing		162	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.4 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.8 %

YEAST 3rd Zm washed: 170th (used 3 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.9	12.25-	Sept 11 th
BEER INTO CELLAR	172.6	2.9	Sept 17 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: G. Branger

Tun No. 13

Old. Scotia

DATE

Sept 11th

MALT 8264. Mr. G. M. G. (Chas. 3) Mr. Dent

HOPS	B. G. Hunt Building (10)	Hos Bro Sall (15)	25	
	B. G. Frayzel (10)	Erny Hicha Hunt (10)	Hos Bro Sall (5)	25
	B. G. Hunt Building (10)	Erny Hicha Hunt (5)	Hos Bro Sall (5)	20
TOTAL			70	

Mon. 5th Sept 12th Burton Sath. 2.4th Station 2 P.M.

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	162-68	5:25
Malt all in		147	5:35
Underlet	16	180	5:55
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	185	Bbbs.	KETTLE TEST	12.4	%

YEAST W. L. T. N. S. 135th (used 7.5 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.3	11.7 2	Sept 11 th
BEER INTO CELLAR	175.2	2.4	Sept 17 th

REMARKS: Part Fitted Mashed in by: C. Renanger.
 Part of cold aeration

YES 1300

BREW 238

Tun No. 14

X. Post

DATE Sept 12th

MALT	85.62 lbs. G. M. C. (Jan 29 lb Dunt)	
HOPS	B. L. Hunt ^{1st} Sulsberg (15) H. O. Bro Suld ^{1st} 20	35
	B. L. Hunt ^{1st} Sulsberg (15) G. G. H. Hunt ^{1st} (10) H. O. Bro Suld ^{1st} (10)	35
	B. L. Hunt ^{1st} Sulsberg (10) G. G. H. Hunt ^{1st} (10) H. O. Bro Suld ^{1st} (10)	30
	TOTAL	100

Men: 5th Salt, 12th Benton Salt 24th Portain 2th

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12.10 ^{AM}
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.7	%
EVAPORATION	7	Bbls.	LAST RUN	0.3	%
OUT	183	Bbls.	KETTLE TEST	12.8	%

YEAST A. 4. Zee V. S. 135th (used 1/2 lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.1	12.2 9	Sept 12 th
BEER INTO CELLAR	171.4	2.8 90	Sept 18 th

REMARKS: Part Filtered Mashed in by: G. McNeill
Part of cold aeration

805

BREW 239

Tun No. 15

Old Scotia

DATE

Sept 12th 1882

MALT 8270 lbs. G. M. G. (Linn 37 lbs. Runt)

HOPS B. L. Hunt Siding (10) ¹⁵¹ Hoo. Am Siding (15) ¹⁵¹

B. L. Hunt Siding (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ Hoo. Am Siding 5- ¹⁵¹

B. L. Hunt Siding (10) ¹⁵¹ Long Hicks Hunt (3) ¹⁵¹ Hoo. Am Siding (3) ¹⁵¹

25
25
20
70

JATOT

TOTAL

Nov. 5-th Salt 12th Benton Salt 24th Portion 2 PTs

WATER

	Bbls.	Temp.	Time
Mashing in	75	162.68	5:25 AM
Malt all in		147	5:35 "
Underlet	16	180	5:55 "
Finished mashing		162	6:06 "
Set taps		158	6:36 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbls. FIRST RUN 18.9 %

EVAPORATION 7 Bbls. LAST RUN 0.3 %

OUT 184 Bbls. KETTLE TEST 12.3 %

YEAST 45 lbs W. S. 135th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.3	11.75 %	Sept 12 th
BEER INTO CELLAR	172.6	2.4 %	Sept 18 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: C. Martell

Tun No. 1

X. Port

DATE Sept 15th 1872

MALT 85.70 lbs. C. M. C. (Lans. 37 lbs. Quast)	
HOPS B. L. Kunt ¹⁵¹ Golding (13) Has Ros Salds ¹⁵¹ (20)	35
B. C. Funggs ¹⁵¹ (13) Long Hicks Kunt ¹⁵¹ (10) Has Ros Salds ¹⁵¹ (10)	35
B. L. Kunt ¹⁵¹ Golding (10) Long Hicks Kunt ¹⁵¹ (10) Has Ros Salds ¹⁵¹ (10)	30
JATOT	
TOTAL	100

Mon 5th Salt 12th Bunters Salt 24th Portion 2 gts

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	12.05 AM
Malt all in		147°	12.15
Underlet	16	180°	12.35
Finished mashing		162°	12.46
Set taps		158°	1.16
Sparge	128	168°	
Hop	6	140°	
TOTAL	225		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.4	%
EVAPORATION 6 1/2	Bbbs.	LAST RUN 0.3	%
OUT 183 1/2	Bbbs.	KETTLE TEST 12.7	%

YEAST 7 lbs Washed 170 lbs. (Used flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2 + 42 gals.	12.2 %	Sept 15 th
BEER INTO CELLAR	171.1	2.8	- 22 nd

REMARKS: Part Filtered
Hot & Cold aeration

Mashed in by: C. Barengr

Tun No. 2

Old. Scotch

DATE Sept 15th 1892

MALT 82.73 Mrs. C. McC (Less 40 lbs Omet)	
HOPS ¹⁵¹ B.L. Hunt Sadding (10) ¹⁵¹ Has Ben Sadding (15)	25-
¹⁵¹ B.L. Hunt Sadding (10) ¹⁵¹ Cong Hicks Hunt (10) ¹⁵¹ Has Ben Sadding (5)	25-
¹⁵¹ B.L. Hunt Sadding (10) ¹⁵¹ Cong Hicks Hunt (5) ¹⁵¹ Has Ben Sadding (5)	20
TOTAL	70

Mon 5th Salt 12-16 Burton Salt 24th Portion 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	5-25-
Malt all in		147°	5-35-
Underlet	16	180°	5-55-
Finished mashing		162°	1.06
Set taps		158°	1.36
Sparge	128	168°	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.8 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 185 Bbbs. KETTLE TEST 12.3 %

YEAST # 6 Tan V.G. 135 lbs. (used flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.4	11.7-5-	Sept 15-92
BEER INTO CELLAR	175.1	2.35-	" 22-92

REMARKS: Part Filtered Mashed in by: C. Baerger.

Hot + Cold Another

Tun No. 3

BREW 242

Old Scotia

DATE *Sept. 16th*

MALT <i>82.70 lbs c.m.c (Lans 37 lbs. Drest)</i>	
HOPS <i>B.C. Kent Golding (10) Has Am Gold (15)</i>	<i>25</i>
<i>B.C. Fuggel (10) Eng Hickel Kent (10) Has Am Gold (5)</i>	<i>25</i>
<i>D.C. Kent Golding (10) Eng Hickel Kent (5) Has Am Gold (5)</i>	<i>20</i>
JATOT	TOTAL <i>70</i>

More 5 lbs. salt 12 lbs. Brunton salt 24 lbs. portman 2 pats

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	<i>75</i>	<i>162-68°</i>	<i>12:00</i>
Malt all in		<i>147°</i>	<i>12:10</i>
Underlet	<i>16</i>	<i>180°</i>	<i>12:30</i>
Finished mashing		<i>162°</i>	<i>12:41</i>
Set taps		<i>158°</i>	<i>1.11</i>
Sparge	<i>128</i>	<i>168°</i>	
Hop	<i>7</i>	<i>140°</i>	
TOTAL	<i>226</i>		

INTO KETTLE <i>191</i>	Bbbs.	FIRST RUN <i>19.5</i>	%
EVAPORATION <i>6 1/2</i>	Bbbs.	LAST RUN <i>0.3</i>	%
OUT <i>184 1/2</i>	Bbbs.	KETTLE TEST <i>12.3</i>	%
YEAST <i># 6 Jun V.G. 135 lbs. (Used flour)</i>			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>180.9</i>	<i>11.7</i>	<i>Sept 16th</i>
BEER INTO CELLAR	<i>171.8</i>	<i>2.4</i>	<i>23rd</i>

REMARKS: *Part Filtered* Mashed in by: *L. Martell*
Hot + Cold aeration

Tun No. 4

X. Port

DATE Sept 17th

MALT	85-76 lbs. C.M.C. (Less 43 lbs. Dust)	
HOPS	B.C. Kent Golding (15) ^{1/51} Har. Res. gold (20) ^{1/51}	35-
	B.C. Fuggel (15) ^{1/51} Eng. Heide Kent (10) ^{1/51} Har. Res. Gold (10) ^{1/51}	35-
	B.C. Kent Golding (10) ^{1/51} Eng. Heide Kent (10) ^{1/51} Har. Res. Gold (10) ^{1/51}	30
TOTAL		100

mass 5 lbs. salt 12 lbs. Burton salt 2 4 lbs. Porteris 2 gts.

WATER

	Bbls.	Temp.	Time
Mashing in	75-	162-68°	12.05-
Malt all in		147°	12.15-
Underlet	16	180°	12.35-
Finished mashing		162°	12.46
Set taps		158°	1.16
Sparge	128	168°	
Hop	7		
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.3	%
OUT	183 1/2	Bbls.	KETTLE TEST	12.8	%
YEAST	# 8 Sun V. G.		135 lbs. (Used flour)		

	Bbls.	Balling	Date
WORT INTO FERMENTER	187.2	12.290	Sept 17 th
BEER INTO CELLAR	174.7	2.5-	.. 23 rd

REMARKS: Part Filtered Mashed in by: C. Beranger
Hot & Cold Aeration

Tun No. 5

Old Scotia

DATE Sept 17th

MALT	82.67 lbs. C.M.C. (L. era 34 lbs. Dast)	
HOPS	B.C. Kent Golding (10) ¹⁵¹ Has Bro Gold (15) ¹⁵¹	25
	B.C. Fuggle (10) ¹⁵¹ Eng Hicks Kent (10) ¹⁵¹ Has Bro Gold (5) ¹⁵¹	25
	B.C. Kent Golding (10) ¹⁵¹ Eng Hicks Kent (5) ¹⁵¹ Has Bro Gold (5) ¹⁵¹	20
	TOTAL	70

More 5 lbs. salt 12 lbs. Dunton salt 24 lbs. Porter's 2 pts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	5:25
Malt all in		147°	5:35
Underlet	16	180°	5:53
Finished mashing		162°	6:06
Set taps		158°	6:36
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.3	%

YEAST # 8 Sun V.G. 135 lbs. (Used flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.75	Sept 17 th
BEER INTO CELLAR	174.5	2.4	23 rd

REMARKS: Part Filtered Mashed in by: C. Beuanger
Hot & Cold Aeration

Tun No. 6

X. Port

DATE Sept 18th

MALT 86.0 ^{0.6} C. M.C. (Leas 77 lbs Quat)	
HOPS B.C. Kent Golding (15) ^{1.51} Hor. Bss gold (20) ^{1.51}	35
B.C. Trapp (15) ^{1.51} Eng. Hicks Kent (10) ^{1.51} Hor. Bss gold (10) ^{1.51}	35
B.C. Kent Golding (10) ^{1.51} Eng. Hicks Kent (10) ^{1.51} Hor. Bss gold (10) ^{1.51}	30
TOTAL	100

Moss 5 lbs. Salt 12 lbs. Burton salt 24 lbs. Porterin 2.85

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	12.12
Malt all in		147°	12.22
Underlet	16	180°	12.42
Finished mashing		162°	12.53
Set taps		158°	1.23
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.7	%
EVAPORATION 7	Bbbs.	LAST RUN 0.3	%
OUT 183	Bbbs.	KETTLE TEST 12.8	%

YEAST # 9 Tur. V. G. 1.35 lbs. (Used flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.2-5	Sept 18 th
BEER INTO CELLAR	170.0	2.7	.24

REMARKS: Part Filtered Mashed in by: C. Martell
Hot & Cold Aeration

Tun No. 7

Old Scotch

DATE Sept 18th

MALT	8322 lbs C. M. C. (L. no 89 lbs. Dant)	
HOPS	B.C. Kent Golding (10) ⁵¹ Hop. Bns. Gold (15) ⁵¹	25
	B.C. Truggle (10) ⁵¹ Eng. Hicha (ent) (10) ⁵¹ Hoos Bns Gold (3) ⁵¹	25
	B.C. Kent Golding (10) ⁵¹ Eng. Hicha (ent) (5) ⁵¹ Hoos Bns Gold (3) ⁵¹	20
		70
	TOTAL	

Mass 5 lbs. Salt 12 lbs. Burton salt 24 lbs. Porter in 2 ps

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	5:22
Malt all in		147°	5:32
Underlet	16	180°	5:32
Finished mashing		162°	6:03
Set taps		158°	6:33
Sparge	128	168°	
Hop	7	140°	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%
YEAST	# 849 Fun 135 lbs V. G. (used flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.5	11.7-5	Sept 15 th
BEER INTO CELLAR	173.9	2.5	24

REMARKS: Part F. filtered Mashed in by: C. Martell
Hot & Cold Aeration

Tun No. 8

X. Part

DATE Sept 19th

MALT 86.30 lbs. C.M.C. (Loss 9.7 lbs. Dust)	
HOPS B.C. Kent Golding (15) Has Bro Gold (20)	35
B.C. Fuggles (15) Eng Hicks Kent (10) Has Bro gold (10)	35
B.C. Kent Golding (10) Eng Hicks Kent (10) Has Bro gold (10)	30
TOTAL	100

Moss 5 lbs. Salt 12 lbs. Burton salt 14 lbs. Porterin 2 gts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68°	12.20
Malt all in		147°	12.31
Underlet	16	180°	12.50
Finished mashing		162°	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%

YEAST # 10 Jun V.G. 135 lbs. (used flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	12.0%	Sept 19 th
BEER INTO CELLAR	170.7	8.4	23 rd

REMARKS: Part Filtered
Hot & Cold Aeration.

Mashed in by: C. Beranger

Tun No. 9

Old Scotia

DATE Sept 22nd

MALT 8274 Mr. G. M. G. (Lars 41 ^{lb} Dunt)	
HOPS B. G. Hunt Building (10) ¹⁵¹ Hon. Bro. Sells (15) ¹⁵¹	25
B. G. Frayg's (10) ¹⁵¹ Long Hicks Hunt (10) ¹⁵¹ Hon. Bro. Sells (5) ¹⁵¹	25
B. G. Hunt Building (10) ¹⁵¹ Long Hicks Hunt (5) ¹⁵¹ Hon. Bro. Sells (5) ¹⁵¹	20
TOTAL	70

Man. 5th Salt. 12th Burton Sells. 24th Portion 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.25
Malt all in		147	12.35
Underlet	16	180	12.55
Finished mashing		162	1.06
Set taps		158	1.36
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	7 1/2	Bbbs.	LAST RUN	0.3	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.2	%

YEAST W. I. Zuercher V. S. 135th (med. 9 hour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.2	11.75	Sept 22
BEER INTO CELLAR	169.9	2.3	" 29 th

REMARKS: Part Filtered Mashed in by: S. Jimmy
Hot & cold Aeration

Tun No. 10

X. Post

DATE

Sept 23 1/32

MALT 85.74 lb. C.M. C. (Lus 41 lb Wort)

HOPS	R. b. Kent ¹⁵¹ Golding (15)	Har. Pen. ¹⁵¹ Gold (20)	35
	O. b. Kent ¹⁵¹ Golding (15)	Har. Pen. ¹⁵¹ Gold (10)	35
	O. b. Kent ¹⁵¹ Golding (10)	Har. Pen. ¹⁵¹ Gold (10)	30
			180

IATOT

TOTAL

Wort 5th Sept. 12th Wort 24th Wort 29th

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.13 AM
Malt all in		147	12.23 "
Underlet	16	180	12.43 "
Finished mashing		162	12.54 "
Set taps		168	1.24 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	8	Bbbs.	LAST RUN	0.3	%
OUT	182	Bbbs.	KETTLE TEST	12.8	%

YEAST W. H. Tur. Washed. 170th (used 3.0oz)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.9	12.25	Sept 23 rd
BEER INTO CELLAR	168.6	2.7	29 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: L. Martell

Tun No. 11

Old Scotia

DATE Sept 23rd

MALT	82.67 lb. ¹⁵¹ M. G. (from 3.44 lb. ¹⁵¹ Quarts)	
HOPS	O. C. ¹⁵¹ Mante Salsberg (10) ¹⁵¹ Hon. Ben Salsberg (5)	2.5
	O. C. ¹⁵¹ Trugg ¹⁵¹ (10) ¹⁵¹ Longrich ¹⁵¹ (10) ¹⁵¹ Hon. Ben Salsberg (5)	2.5
	O. C. ¹⁵¹ Mante Salsberg (10) ¹⁵¹ Longrich ¹⁵¹ (10) ¹⁵¹ Hon. Ben Salsberg (5)	2.0
JAYCOT		70
TOTAL		

Max. 5th Salt 12th Brewster Salt 24th Protein 2 lbs

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162.68	5.19
Malt all in		147	5.29
Underlet	16	180	5.49
Finished mashing		162	6.40
Set taps		158	6.30
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbls.	FIRST RUN	18.8	%
EVAPORATION	7	Bbls.	LAST RUN	0.25	%
OUT	184	Bbls.	KETTLE TEST	12.35	%

YEAST W. G. ¹⁵¹ ¹⁵¹ 135-4 (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.2	11.75	Sept 23 rd
BEER INTO CELLAR	173.6	2.4	" 29 th

REMARKS: Part Filtered Mashed in by: C. Martell
Hot + Cold Aeration

333

BREW 251

Tun No. 12

X Port

DATE Sept 24th / 92

MALT	85.74. H.B. m. 6 (200.41. H. Port)	
HOPS	A.B. Mart. Sadding (15) ¹⁵¹ Ken Pen Sadding 20 ¹⁵¹	35
	B.B. Truggel (15) ¹⁵¹ Long Hilda Mart (10) ¹⁵¹ Ken Pen Sadding (10) ¹⁵¹	35
	B.B. Mart. Sadding (10) ¹⁵¹ Long Hilda Mart (10) ¹⁵¹ Ken Pen Sadding (10) ¹⁵¹	30
TOTAL		100

Wash 5 B. Salt. 12th Porter. Salt. 24th Portion 2 qt

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	76	162-68	12.03
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.4 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST 6.7 Tun. Washed 170th (used Fibon)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.2	Sept 24 th
BEER INTO CELLAR	170.1	2.7	.. 30 th

REMARKS: Part Filtered Mashed in by: G. Beranger.
Hot & Cold Aeration

128

BREW 252

Tun No. 13

X. Post

DATE

Sept 25th

MALT 8574 lbs. 6. am. (June 41 lb. 12oz)

HOPS ¹⁵¹ D. & K. Kent Golding (15) ¹⁵¹ Har. Pen. Gold. 20¹⁵¹ D. & K. Frangol (15) ¹⁵¹ Long. Hicks Kent (10) ¹⁵¹ Har. Pen. Gold. (10)¹⁵¹ D. & K. Kent Golding (10) ¹⁵¹ Long. Hicks Kent (10) ¹⁵¹ Har. Pen. Gold. (10)

TOTAL

100

Man. 5th Salt 12th Brewster Salt 24th Portion 29th

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.15
Malt all in		147	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	12.6
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	8	Bbbs.	LAST RUN	0.3	%
OUT	182	Bbbs.	KETTLE TEST	12.8	%

YEAST 4 & 7. Tun Washed 170th (incl floor)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.7	12.25	Sept 25 th
BEER INTO CELLAR	169.0	2.55	Oct 1 st

REMARKS:

Part filtered
Hot + cold aeration

Mashed in by: S. Jannet

BREW 253

BREW 253

Tun No. 14

Old. Scotia

DATE Sept 25th

MALT	82.69 lb. ¹⁵¹ <i>h. b. m. h. (Linn 36 lb Dist)</i>	
HOPS	2 lb. Kent ¹⁵¹ <i>Galley (10)</i> ¹⁵¹ <i>Has Ros Gold (15)</i>	25
	2 lb. ¹⁵¹ <i>Frangy (10)</i> ¹⁵¹ <i>Long Hacks (10)</i> ¹⁵¹ <i>Has Ros Gold (5)</i>	25
	2 lb. ¹⁵¹ <i>Kent Galley (10)</i> ¹⁵¹ <i>Long Hacks (10)</i> ¹⁵¹ <i>Has Ros Gold (5)</i>	20
JATOT		70
TOTAL		70

Mass. 5-4 Salt. 12th Benton Salt. 24th Parton 2 Pt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:20 AM
Malt all in		147	5:30
Underlet	16	180	5:50
Finished mashing		162	6:01
Set taps		158	6:31
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.7 %
 EVAPORATION 7 Bbbs. LAST RUN 0.2 %
 OUT 184 Bbbs. KETTLE TEST 12.2 %
 YEAST *A. 3. 7. N. S. 135th med 7.6m.*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	Sept 25 th
BEER INTO CELLAR	173.9	2.4	Oct 1 st

REMARKS: *Part Filtered* Mashed in by: *S. Jenny*
Hot & cold aeration

Tun No. 15

Old Scotia

DATE *Sept 26th*

MALT	<i>82.79 lbs. G. M. G. (Less 4.6 lbs. 10 cent)</i>	
HOPS	<i>B. L. Hunt Building (10) 1/31</i>	<i>25</i>
	<i>W. W. Ross Bldg (15) 1/31</i>	<i>25</i>
	<i>B. L. Frugg's (10) 1/31</i>	<i>20</i>
	<i>W. W. Ross Bldg (5) 1/31</i>	<i>20</i>
	<i>B. L. Hunt Building (10) 1/31</i>	<i>20</i>
	<i>W. W. Ross Bldg (5) 1/31</i>	<i>20</i>
JAYOT		
TOTAL		<i>70</i>

Mon. 5th Sept. 12th Brewton Sept 24th Porton 2 Pts

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	<i>75</i>	<i>162-68</i>	<i>12.05</i>
Malt all in		<i>147</i>	<i>12.15</i>
Underlet	<i>16</i>	<i>180</i>	<i>12.35</i>
Finished mashing		<i>162</i>	<i>12.46</i>
Set taps		<i>158</i>	<i>1.16</i>
Sparge	<i>128</i>	<i>168</i>	
Hop	<i>7</i>	<i>140</i>	
TOTAL	<i>226</i>		

INTO KETTLE	<i>191</i>	Bbbs.	FIRST RUN	<i>19.4</i>	%
EVAPORATION	<i>7 1/2</i>	Bbbs.	LAST RUN	<i>0.3</i>	%
OUT	<i>183 1/2</i>	Bbbs.	KETTLE TEST	<i>12.25</i>	%

YEAST *A. S. Zee. N. S. 185th (used 7 lbs)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>179.8</i>	<i>11.75</i>	<i>Sept 26th</i>
BEER INTO CELLAR	<i>170.2</i>	<i>2.55</i>	<i>Oct 2nd</i>

REMARKS: *Part Fritland* Mashed in by: *G. Martell*
Hot & Cold Aeration

Tun No. *1* *X. Port* DATE *Sept 29 1/2*

MALT	85.76 lb. m. l. (Line 43 <i>to Dist</i>)	
HOPS	<i>O.C. H. + Saldy</i> (15) ¹⁵¹ <i>Has Ben Saldy</i> (20) ¹⁵¹	35-
	<i>O.C. H. + Saldy</i> (15) ¹⁵¹ <i>Long Hecks H. +</i> (10) ¹⁵¹ <i>Ben Saldy</i> (10) ¹⁵¹	35-
	<i>O.C. H. + Saldy</i> (10) ¹⁵¹ <i>Long Hecks H. +</i> (10) ¹⁵¹ <i>Has Ben Saldy</i> (10) ¹⁵¹	30
TOTAL		100

Man. 5th Salt 12th Burton Salt 24th Portion 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12:00 ^{MM} AM
Malt all in		147	12:10
Underlet	16	180	12:30
Finished mashing		162	12:41
Set taps		158	1:11
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE *190* Bbbs. FIRST RUN *19.5* %
 EVAPORATION *6 1/2* Bbbs. LAST RUN *0.3* %
 OUT *183 1/2* Bbbs. KETTLE TEST *12.8* %

YEAST *9. Tun crushed 170th (with Flow)*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	178.3	12.2	Sept 29 th
BEER INTO CELLAR	168.7	2.65	Oct 6 th

REMARKS: *Port Filtered* Mashed in by: *L. Buranger*
Hot & cold aeration

Tun No. 2

X. Post

DATE

Sept 30th

MALT 85.80 lb. c. m. d. (Ten 4.7 lb. 19.2)

HOPS ¹⁵¹ B. L. Hunt Salady (15) ¹⁵¹ Hen Bon Salt (20)

3.5

¹⁵¹ B. L. Fragg (15) ¹⁵¹ Long Hilda Hunt (10) ¹⁵¹ Hen Bon Salt (10)

3.5

¹⁵¹ B. L. Hunt Salady (10) ¹⁵¹ Long Hilda Hunt (10) ¹⁵¹ Hen Bon Salt (10)

3.0

TOTAL

10.0

From 5th Salt 12th Dunton Salt 24th Partin 2 qt

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.10
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 8 Bbbs. LAST RUN 0.4 %

OUT 182 Bbbs. KETTLE TEST 12.8 %

YEAST W. 11.2 worked 170th (used 7 lbs)

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	178.0	12.25	Sept 30 th
BEER INTO CELLAR	169	9.8	Oct 6 th

REMARKS: Part Filtred Mashed in by: S. Jannet
Hot & Cold Aeration

Tun No. 3

Old Scotia

DATE Sept 30 1852

MALT 88.76 lb. 6. oz. 2 (Less U.S. 46.00)

HOPS	B. & K. & S. (10) ¹⁵¹	H. & B. S. (15) ¹⁵¹	2.5
	B. & T. (10) ¹⁵¹	G. & H. K. (10) ¹⁵¹	2.5
	H. & B. S. (5) ¹⁵¹		2.0
	B. & K. & S. (10) ¹⁵¹	G. & H. K. (10) ¹⁵¹	2.0
	H. & B. S. (5) ¹⁵¹		2.0
TOTAL			70

Mon. 5 - 1/2 Salt 12 1/2 Bunt. Salt 24 1/2 Partin 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:40 AM
Malt all in		147	5:50
Underlet	16	130	6:10
Finished mashing		162	6:21
Set taps		158	6:51
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 18.7 %
 EVAPORATION 7 Bbbs. LAST RUN 0.3 %
 OUT 184 Bbbs. KETTLE TEST 12.3 %
 YEAST 10 L N S 135 (med. Fin)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.75	Sept 30
BEER INTO CELLAR	176.0	2.7	Oct 6

REMARKS: Part 7 filled Mashed in by S. Jemmy
 Hot & Cold Purston

768

BREW 258

Tun No. 4

Old Scotia

DATE Oct 17

MALT 8318 Ma. S. M. S. (Tons. 85 - 4 Pts)

	JATOT	TOTAL
HOPS ¹⁵¹ B. L. Hunt Salsburg (10) ¹⁵¹ H. Co. Ben Sells (15)		25
¹⁵¹ B. L. Frye (10) ¹⁵¹ Cong. Hirsch (10) ¹⁵¹ H. Co. Ben Sells (6)		25
¹⁵¹ B. L. Hunt Salsburg (10) ¹⁵¹ Cong. Hirsch (5) ¹⁵¹ H. Co. Ben Sells (5)		20
		70

Man. 5 - 1/2 Salt. 12 - 1/2 Benton Salt. 24 lb Portum 2 Pts

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.05
Malt all in		149	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.4 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.3 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.2 %

YEAST 4 1/4 Lbs Washed 170 lbs (used Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	11.75	Oct 17
BEER INTO CELLAR	169.8	2.7	Oct 17

REMARKS: Part Filtered Mashed in by: B. Mantill
 Part of cold aeration

Tun No. 5

X. Post

DATE Oct 27

MALT 8.582 Mc B. m. C. (Jan 49 Mc Dist)	
HOPS P. b. Kent Golding (15) ¹⁵¹ Mac Bra Gold (20) ¹⁵¹	35
P. b. Fuggs (15) ¹⁵¹ King Hicks Kent (10) ¹⁵¹ Mac Bra Gold (10) ¹⁵¹	35
P. b. Kent Golding (10) ¹⁵¹ King Hicks Kent (10) ¹⁵¹ Mac Bra Gold (10) ¹⁵¹	30
TOTAL	100

Mon 5 1/2 Salt 12 1/2 Bunter Salt 24 1/2 Protein 2 pt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12:00 MN
Malt all in		147	12:10 AM
Underlet	16	180	12:30 ..
Finished mashing		162	12:41 ..
Set taps		158	1:11 ..
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	18.15 Zn (washed)	170 1/2	(used 7.0oz)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.5	12.15	Oct 27
BEER INTO CELLAR	172.0	2.85	.. 8th

REMARKS: Part Filtered Mashed in by: G. Branger
Hot & Cold Aeration

225

BREW 260

Tun No. 6

Old. Scotia

DATE Oct 2nd

MALT 8277 lb. S. M. G. (Linn 144 lb. Stout)

HOPS B. & H. x Salding (10) ¹⁵¹ Hon. Res. Sald. (15) ¹⁵¹	25
B. & F. x Salding (10) ¹⁵¹ Long. Hirsch. Malt (10) ¹⁵¹ Hon. Res. Sald. (5) ¹⁵¹	25
B. & H. x Salding (10) ¹⁵¹ Long. Hirsch. Malt (5) ¹⁵¹ Hon. Res. Sald. (5) ¹⁵¹	20
TOTAL	70

Mass. 5th Salt. 12th Dunton Salt. 24th Poston 2nd

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:30
Malt all in		147	5:40 "
Underlet	16	180	6:00
Finished mashing		162	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	7	Bbbs.	LAST RUN	0.25	%
OUT	184	Bbbs.	KETTLE TEST	12.3	%
YEAST	12.7oz N.S. 135 th (used 7oz)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.9	11.75	Oct 2 nd
BEER INTO CELLAR	173.7	2.4	" 8 th

REMARKS: Part Filtered Mashed in by: C. Durango.
Hot & cold aeration

BREW 261

Tun No. 7

X. Post

DATE

Oct 3rd

MALT	85.75 lb. S. M. B. (Less 4.2 lb. Rent)	
HOPS	B. & Kunt Sadding (15) Has Das Sald (20)	35
	B. & Fruggs (15) Long Hicks (10) Has Das Sald (15)	35
	B. & Kunt Sadding (10) Long Hicks (10) Has Das Sald (10)	30
	TOTAL	100

Worm 5 lb Salt 12 lb Boston Salt 24 lb Potash 2 gal

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	12.15
Malt all in		147	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	1.26
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.9	%
OUT	183	Bbbs.	KETTLE TEST	12.7	%

YEAST W. B. 135 (med flow)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.8	12.25	Oct 3 rd
BEER INTO CELLAR	167.8	2.75	" 9 th

REMARKS:

Part Fritland
Hot & cold aeration

Mashed in by:

S. Jenney

Tun No. 8

Old Scotia

DATE

Oct 6th

MALT 8276 lb. ¹⁵¹ ~~8.0~~ (Ten 43 lb Punt)

HOPS ¹⁵¹ B. H. Hunt Salding (10) ¹⁵¹ 1500 ¹⁵¹ Pils Beer Sald. (15)

¹⁵¹ D. L. Fingy's (10) ¹⁵¹ Long Slide Hunt (10) ¹⁵¹ 1500 ¹⁵¹ Pils Beer Sald. (5)

¹⁵¹ B. H. Hunt Salding (10) ¹⁵¹ Long Slide Hunt (5) ¹⁵¹ 1500 ¹⁵¹ Pils Beer Sald. (5)

25

25

20

70

JATOT

TOTAL

March 3rd Sabbath 12th Boston Sabbath 24th - Portion 2 Pt.

WATER

STAW

	Bbbs.	Temp.	Time AM
Mashing in	75	162-69	12.05
Malt all in		147	12.15
Underlet	16	180	12.95
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5%

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.3%

OUT 183 1/2 Bbbs. KETTLE TEST 12.2%

YEAST A. 1. 2 N. S. 135 lb (med 3 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	11.75	Oct 6 th
BEER INTO CELLAR	170.1	9.35	14 th

REMARKS: Post Fitchburg
Hot & Cold Aeration

Mashed in by: G. Martell

Tun No. 9

X. Port

DATE

Oct 7th

MALT 8576 lb. 6. a. 8 (Tons 43 lb. Dist)

HOPS ¹⁵¹ B. & Munt. Golding (15) ¹⁵¹ Hoo. Res. Gold (20)
¹⁵¹ B. & Munt. Golding (15) ¹⁵¹ Long. Hicks. Kent (10) ¹⁵¹ Hoo. Res. Gold (10)
¹⁵¹ B. & Munt. Golding (10) ¹⁵¹ Long. Hicks. Kent (10) ¹⁵¹ Hoo. Res. Gold (10)

	35-
	35
	30
TOTAL	180

Moss 5th Salt 12th Benton Salt 24th Potash 29th

WATER

	Bbls.	Temp.	Time
Mashing in	75	162-68	12:00 MN
Malt all in		147	12:10
Underlet	16	180	12:30
Finished mashing		162	12:41
Set taps		158	1:11
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.4 %
 EVAPORATION 6 $\frac{1}{2}$ Bbls. LAST RUN 0.3 %
 OUT 183 $\frac{1}{2}$ Bbls. KETTLE TEST 12.7 %
 YEAST 2 + 3 Zinn washed 170^{lb} (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.6	12.25	Oct 7 th
BEER INTO CELLAR	172.3	2.75	" 14 th

REMARKS: Part filtered Mashed in by: C. Branganer
 Part of cold aeration

Tun No. 10

Old Scotia

DATE

Oct 7th

MALT 8278 lb. L. M. B. (Linn 45^{lb} (Dist))

HOPS 151
 B.C. Fringed (10) Long Knives (10) Haa. Res. Sald. (5)
 151 151 151
 B.C. M. T. Sald. (10) Long Knives (5) Haa. Res. Sald. (5)

	25
	25
	20
TOTAL	70

Press 5th Sept. 12th Benton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:25 ^{AM}
Malt all in		147	5:35
Underlet	16	180	5:55
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %
 EVAPORATION 7 1/2 Bbbs. LAST RUN 0.2 %
 OUT 183 1/2 Bbbs. KETTLE TEST 12.45 %
 YEAST 1/2 lb. W. S. 135^{lb} (und. 7.5 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.5	11.75	Oct 7 th
BEER INTO CELLAR	175.4	2.45	14

REMARKS:

Part Filtered
 Hot & cold Aeration

Mashed in by:

G. Renanger

Tun No. 11

X. Port

DATE Oct 8th

MALT 8.571 lb. B. m. d. (Zea 38th Dent

HOPS	B. b. Hunt Salding (15) ¹⁵¹	Hoo. Ben Sald. (20) ¹⁵¹	35
	B. b. Fongy (15) ¹⁵¹	Fongy Huda Hunt (10) ¹⁵¹	35
	B. b. Hunt Salding (10) ¹⁵¹	Fongy Huda Hunt (10) ¹⁵¹	30
		Hoo. Ben Sald. (20) ¹⁵¹	
			100

Mass. 5th Salt. 12th Dunton Salt. 24th Patent 2 qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.10 AM
Malt all in		147	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %

EVAPORATION 7 1/2 Bbbs. LAST RUN 0.3 %

OUT 182 1/2 Bbbs. KETTLE TEST 12.7 %

YEAST 2 + 6. Zm Washed 170th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	177.1	12.25	Oct 8 th
BEER INTO CELLAR	168.1	3.0	. 15 th

REMARKS: Part Filtand
Hot & Cold aeration

Mashed in by: S. Jerney

Tun No. 12

Old Scotia

DATE Oct 8th

MALT 8320 A. L. M. S. (See 87th Report)

HOPS	Old Hunt Gulch (10) 1 st 400	Deer Gulch (15) 1 st 400	25
	A. L. F. (10) 1 st 400	Long Hilda H. (10) 1 st 400	25
	B. L. Hunt Gulch (10) 1 st 400	Long Hilda H. (15) 1 st 400	20
			70

Man. 5th Salt 12th 1st Quarter Salt 24th Portion 2nd 1st

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	162-68	5:25 ^h
Malt all in		147	5:35
Underlet	16	180	5:53
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.7	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.25	%
YEAST	X 18 H. Ten. N. S. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.75	Oct 9 th
BEER INTO CELLAR	172.6	2.25	15

REMARKS:

Part Filtered
Hot & cold Aeration

Mashed in by: S. Jerney

Tun No. 13

X. Port

DATE Oct 9

MALT 8639 lbs. 6. gm. 2. (Lun 106 1/2 Dunt)

HOPS B. & Kunt. Sulsley (15) ^{15:1} Moo. Bro. Sulsley 20 ^{15:1} 35

B. & Kunt. Sulsley (15) ^{15:1} Moo. Bro. Sulsley (10) ^{15:1} Moo. Bro. Sulsley (10) ^{15:1} 35

B. & Kunt. Sulsley (10) ^{15:1} Moo. Bro. Sulsley (10) ^{15:1} Moo. Bro. Sulsley (10) ^{15:1} 30

100

TOTAL

Phos. 5 1/2 Salt 12 1/2 Bunter Salts 24 1/2 Potash 2 1/2

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	11.58 ^{PM}
Malt all in		148	12.08 ^{AM}
Underlet	16	180	12.28 "
Finished mashing		162	12.39 -
Set taps		158	1.09 -
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5 %

EVAPORATION 7 Bbbs. LAST RUN 0.3 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST #6. Lun. Washed 170 ^{lb} (incl. Flour)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	Oct 9
BEER INTO CELLAR	169.6	2.65	- 16

REMARKS: Part Filtand
Hot & cold aeration

Mashed in by: G. Martell

785

BREW 268

Tun No. 14

Cold. Scotch

DATE *Oct 10th*

MALT 8320 *lb. S. M. A. (Jun 87. M. Dist)*

22	HOPS <i>B. M. Hunt 50</i>	151	157	25
28	<i>Salting (10) Kraus Res Saltd (15)</i>			
00	<i>B. M. Hunt 50</i>	151	157	25
08	<i>Salting (10) Long Triche Hunt (10) Kraus Res Saltd (15)</i>			
09	<i>B. M. Hunt 50</i>	151	157	20
	<i>Salting (10) Long Triche Hunt (10) Kraus Res Saltd (15)</i>			
	JATOT		TOTAL	70

Moss 5th Salt 12th Dunton Salt 24th Potum 2 Pts

WATER

RETAW

	Bbbs.	Temp.	Time
			MN
Mashing in	75	162.68	12.00 AM
Malt all in		147	12.10
Underlet	16	180	12.30
Finished mashing		162	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE *191* Bbbs. FIRST RUN *18.7* %

EVAPORATION *6* Bbbs. LAST RUN *0.3* %

OUT *185* Bbbs. KETTLE TEST *12.15* %

YEAST *18.5th Jun N. S. 135th (med. 7.5)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>180.5</i>	<i>11.7</i>	<i>Oct 10th</i>
BEER INTO CELLAR	<i>171.4</i>	<i>2.4</i>	<i>16th</i>

REMARKS: *Part filtered
Hot & Cold Aeration*

Mashed in by: *G. Ringer*

Tun No. 15-

X. Port

DATE Oct 14

MALT 83.70 M. L. M. S. (Linn 37 lb Dist

HOPS B. L. Kant Salding (15) Has Dos Sald (20)	35
B. L. Trugge (15) Long Hilda Kant (10) Has Dos Sald (10)	35
B. L. Kant Salding (10) Long Hilda Kant (10) Has Dos Sald (10)	30
TOTAL	100

Spent 5 lb Salt 12 lb Rauten Salt 24 lb Partin 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162.68	12.15 AM
Malt all in		147	12.25 "
Underlet	16	180	12.45 "
Finished mashing		162	12.56 "
Set taps		158	1.26 "
Sparge	129	168	
Hop	6	140	
TOTAL	226		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.3 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.75 %

YEAST 7. Ten. Washed. 170 lb (used 7 lb)

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	178.0	12.25	Oct 14
BEER INTO CELLAR	167.7	2.8	" 20
	10.3		

REMARKS: Part Filtred Mashed in by: S. Jimmy
Hot & cold aeration

Tun No. 1

Old Scotch

DATE

Oct 14

MALT 8.26 lb. S. M. L. (Zun 33 lb. Dist)

HOPS B. B. H. H. (10) H. H. H. H. (15)

B. B. H. H. (10) G. G. H. H. (10) H. H. H. H. (5)

B. B. H. H. (10) G. G. H. H. (15) H. H. H. H. (5)

25

25

20

70

TOTAL

Mash 5 lb Salt 12 lb Benton Salt 24 lb Peat 2 lb

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	6:50 AM
Malt all in		147	6:00
Underlet	16	180	6:20
Finished mashing		162	6:31
Set taps		158	7:01
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.5 %

EVAPORATION 7 Bbbs. LAST RUN 0.1 %

OUT 184 Bbbs. KETTLE TEST 12.2 %

YEAST 1/8 lb. T. S. 135 lb (crust Fish)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.6	18.75	Oct 14
BEER INTO CELLAR	170.5	2.3	20
	9.1		

REMARKS: Part Filtered Mashed in by: S. Gennet
 Dist of Old Scotch

Tun No. 2

X. Port

DATE Oct 15

MALT	85.77 lb. on 6 (Less 34 lb. spent)																							
HOPS	<table border="0"> <tr> <td>151</td> <td>151</td> <td>151</td> </tr> <tr> <td>Old Kent Cask (15)</td> <td>Howe Bros Saled (20)</td> <td></td> </tr> <tr> <td>151</td> <td>151</td> <td>151</td> </tr> <tr> <td>Old Fuggles (15)</td> <td>Eng. Hicks H. I (10)</td> <td>Howe Bros Saled (10)</td> </tr> <tr> <td>151</td> <td>151</td> <td>151</td> </tr> <tr> <td>Old Kent Saled (10)</td> <td>Eng. Hicks H. I (10)</td> <td>Howe Bros Saled (10)</td> </tr> </table>	151	151	151	Old Kent Cask (15)	Howe Bros Saled (20)		151	151	151	Old Fuggles (15)	Eng. Hicks H. I (10)	Howe Bros Saled (10)	151	151	151	Old Kent Saled (10)	Eng. Hicks H. I (10)	Howe Bros Saled (10)	<table border="0"> <tr> <td>35</td> </tr> <tr> <td>35</td> </tr> <tr> <td>30</td> </tr> <tr> <td>100</td> </tr> </table>	35	35	30	100
151	151	151																						
Old Kent Cask (15)	Howe Bros Saled (20)																							
151	151	151																						
Old Fuggles (15)	Eng. Hicks H. I (10)	Howe Bros Saled (10)																						
151	151	151																						
Old Kent Saled (10)	Eng. Hicks H. I (10)	Howe Bros Saled (10)																						
35																								
35																								
30																								
100																								
TOTAL																								

Mass. 5. Salt 12th Burton Salt 24th Potash 2 gr

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	12.06
Malt all in		147	12.16
Underlet	16	180	12.36
Finished mashing		162	12.47
Set taps		158	1.17
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.5	%
EVAPORATION	7	Bbls.	LAST RUN	0.3	%
OUT	183	Bbls.	KETTLE TEST	12.8	%
YEAST	X 9. Zm. Washed 170 th (and Flour)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	176.8	12.25	Oct 15
BEER INTO CELLAR	167.2	2.55	21 st

REMARKS: Part Fitted Mashed in by: L. Martell
Hot & Cold Duration

BREW 272

Tun No. 3

Old Scotia

DATE

Oct 15th

MALT 82.27 lb. m. b. (Ten 34 lb. Bags)

HOPS 151 P. H. H. T. S. (10) 151 H. B. S. S. (15) 151

P. H. H. T. S. (10) 151 C. H. H. H. H. (10) 151 H. B. S. S. (5) 151

P. H. H. T. S. (10) 151 C. H. H. H. H. (5) 151 H. B. S. S. (5) 151

25
25
20
70

TOTAL

Moist. 5th Sett. 12th Bunter Sett. 24th Return 2 Pt.

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	162-68	6:30
Malt all in		147	5:40 "
Underlet	16	180	6:00 "
Finished mashing		162	6:11 "
Set taps		158	6:41 "
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbls. FIRST RUN 18.8 %

EVAPORATION 7 Bbls. LAST RUN 0.3 %

OUT 184 Bbls. KETTLE TEST 12.3 %

YEAST N. 8 + 10 Ten N. 8 135^{lb} (crushed 75 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Oct 15 th
BEER INTO CELLAR	172.4	2.3	- 21 st

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: B. Martell

BREW 273

Tun No. 4

X. Port

DATE

Oct 16th

MALT 85.75 lbs. G.M. L. (Ten 42 lb Bales)

HOPS	D.O. Kent Golding (15) ¹⁵¹	Has Bas Gold (20) ¹⁵¹	35
	B.O. Fuggles (15) ¹⁵¹	Eng. Hicks Kent (10) ¹⁵¹	35
	CAH-1 Golding (10) ¹⁵¹	Eng. Hicks Kent (10) ¹⁵¹	30
		Has Bas Gold (10) ¹⁵¹	100
TOTAL			100

Moist. 1¹/₂ Salt. 12¹/₂ Ration. Salt. 2.4¹/₂ Ration 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	162-68	12.00 ^{PM}
Malt all in		147	12.10 ^{AM}
Underlet	16	180	12.30
Finished mashing		16	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.7 %

YEAST 12. Ten Washed. 170th (washed filter)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	12.25	Oct 16 th
BEER INTO CELLAR	171.0	2.7	- 22 nd

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: G. Branger.

838

BREW 274

Tun No. 5

Old Scotia

DATE Oct 16th

MALT 8.272 lb. b. an. h. (Jens 39 lb. Dist)	1.51	2.5
HOPS P. b. Hart & Guldberg (10) Hon. Dan Guld (5)	1.51	2.5
P. b. Hart & Guldberg (10) Long Hilda Knut (5) Hon. Dan Guld (5)	1.51	2.5
P. b. Hart & Guldberg (10) Long Hilda Knut (5) Hon. Dan Guld (5)	1.51	2.0
TOTAL		7.0

Mom. 5.4 Salt. 12.4 Benton Salt. 2.4 Partin 2 Pt

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	162-68	5:25
Malt all in		147	5:35
Underlet	16	180	5:55
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191	Bbbs.	FIRST RUN 18.6	%
EVAPORATION 6	Bbbs.	LAST RUN 0.15	%
OUT 185	Bbbs.	KETTLE TEST 12.2	%
YEAST 11.7oz N. G. 135.4 (crude flour)			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.4	11.75	Oct 16 th
BEER INTO CELLAR	173.9	2.3	22.4

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: G. Rininger

Tun No. 6

X. Port

DATE

Oct 17

MALT	8575 B. L. Am. b. (Linn 42 lb. Rent)	
HOPS	B. L. Kent Galding (15) ¹⁵¹ Har. Pen. Gald. (20) ¹⁵¹	35
	B. L. Fr. Gald. (15) ¹⁵¹ Long. Hinds Kent (40) ¹⁵¹ Har. Pen. Gald. (20) ¹⁵¹	35
	B. L. Kent Galding (10) ¹⁵¹ Long. Hinds Kent (20) ¹⁵¹ Har. Pen. Gald. (10) ¹⁵¹	30
TOTAL		100

WATER: 5 lb. Salt 12 lb. Burton Salt 24 lb. Potash 2 qts.

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	12.08
Malt all in		147	12.18
Underlet	16	180	12.38
Finished mashing		163	12.49
Set taps		158-9	1.19
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbls.	FIRST RUN	19.5	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.8	%
OUT	183 1/2	Bbls.	KETTLE TEST	12.85	%

YEAST X 12. In washed 170 lb (washed Filter)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.2	12.2	Oct 17
BEER INTO CELLAR	170.0	2.5	23

REMARKS:

Port Filtered
Hot & cold aeration

Mashed in by:

G. Marshall

375

BREW 276

Tun No. 7

Old. Scotch

DATE Oct 17

MALT 82.71 lb. c. on h. 1 Tun 88 lb. Dwt	
HOPS P. L. Hunt Salding (10) ¹⁵¹ Hops Pen Sald (15) ¹⁵⁰	25
P. L. Frangich (10) ¹⁵¹ Long Hicha Hunt (10) ¹⁵¹ Hops Pen Sald (5) ¹⁵¹	25
P. L. Hunt Salding (10) ¹⁵¹ Long Hicha Hunt (5) ¹⁵¹ Hops Pen Sald (5) ¹⁵¹	20
TOTAL	70

Mash 5th Salt 12th Brewster Sept 24th Patten 2 Pts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5:24
Malt all in		148	5:34
Underlet	16	180	5:54
Finished mashing		164	6:05
Set taps		158	6:35
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbls.	FIRST RUN	18.9	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.3	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.9	%
YEAST W. 13. Tun 2.9. 135 th (used 7 lbs)					

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	Oct 17
BEER INTO CELLAR	173.9	2.45	23

REMARKS: Part filtered Mashed in by: G. Mantell
Part of cold aeration

BREW 277

Tun No. 8

X. Post

DATE

Oct 20th

MALT 85.71 lbs. 2.00 (Ten 28^{lb} Dunt)

HOPS ¹⁵¹ B. & K. Golding (10) ¹⁵¹ Has. Ben. Salt (20) 35

¹⁵¹ B. & K. Fugg's (5) ¹⁵¹ Long. High. K. (10) ¹⁵¹ Has. Ben. Salt (10) 35

¹⁵¹ B. & K. Golding (10) ¹⁵¹ Long. High. K. (10) ¹⁵¹ Has. Ben. Salt (10) 30

180

JATOT

TOTAL

Mon. 5th Salt 12th Bunter Salt 24th P. Bunter 2th

WATER

WSTAW

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.18 ^{AM}
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 198 Bbls. FIRST RUN 19.7 %

EVAPORATION 7 Bbls. LAST RUN 0.3 %

OUT 183 Bbls. KETTLE TEST 12.8 %

YEAST N. 14. Ten Washed 1.10th (and Filter)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	Oct 20 th
BEER INTO CELLAR	169.5	2.6	.. 27 th

REMARKS: Part Filtrated
Hot & cold aeration

Mashed in by: S. Jenney

Tun No. 9

Old Scotia

DATE

Oct 20th

MALT	82.68 lb. B. M. S. (Lvs. 35 lb. Wort)	
HOPS	P. H. Kent ¹⁵¹ Sudding (10) Has. Res. Sudd. ¹⁵⁸ (15)	25
	B. S. Fungus ¹⁵¹ (10) Long. Wicks ¹⁵¹ Kent (10) Has. Res. Sudd. ¹⁵¹ (5)	25
	P. H. Kent ¹⁵¹ Sudding (10) Long. Wicks ¹⁵¹ Kent (5) Has. Res. Sudd. ¹⁵¹ (5)	20
TOTAL		70

Phos. 5 lb Selt. 12 lb Buxton Selt 24th Partin 2 lbs

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	5:44
Malt all in		148	5:54
Underlet	16	180	6:14
Finished mashing		163	6:25
Set taps		13-8	6:55
Sparge	128	168	
Hop	6 1/2	140	
TOTAL	225 1/2		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.4	%
EVAPORATION	7	Bbbs.	LAST RUN	0.3	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%
YEAST	# 15 th Tr. N. S. 13.5 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Oct 20 th
BEER INTO CELLAR	173.0	2.25	- 27 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: S. Jenney

Tun No. 10 *X. Part* DATE *Oct 21 F*

MALT <i>86.13 lbs P. on G. (Less 80 lbs D. out)</i>	
HOPS <i>B.B. Hunt Sadding (15) 151 Hoo Run Sadding (20) 151</i>	35
<i>B.B. Fungel (15) 151 Long Hicks Hunt (10) 151 Hoo Run Sadding (10) 151</i>	35
<i>B.B. Hunt Sadding (10) 151 Long Hicks Hunt (10) 151 Hoo Run Sadding (10) 151</i>	30
TOTAL	100

Mon. 5:15 Salt. 12th Burton Salt. 22.4th Partin 2.9th

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12-03
Malt all in		148	12-15
Underlet	16	180	12-35
Finished mashing		163	12-46
Set taps		158	1-16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE *190* Bbbs. FIRST RUN *19.6* %
 EVAPORATION *7* Bbbs. LAST RUN *0.3* %
 OUT *183* Bbbs. KETTLE TEST *12.7* %
 YEAST *1. In Washed 170th (red Fin)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>179.9</i>	<i>12-15</i>	<i>Oct 21 F</i>
BEER INTO CELLAR	<i>170.4</i>	<i>2.55</i>	<i>- 27th</i>

REMARKS: *Part Fitted* Mashed in by: *b. Buranga.*
Hot & cold aeration

Tun No. 11

Old Scotch

DATE Oct 21st

MALT	82.68 lbs. D. on 6. (2 lbs 35 lb 10 cent)	
HOPS	B. b. Kent ¹⁵¹ Sudding (10) A. b. P. b. Sudd (15)	25
	B. b. ¹⁵¹ Fung ¹⁵¹ Sudd (10) Fung ¹⁵¹ Hicha ¹⁵¹ Kent (10) A. b. P. b. Sudd (15)	25
	B. b. ¹⁵¹ Kent ¹⁵¹ Sudding (10) Fung ¹⁵¹ Hicha ¹⁵¹ Kent (15) A. b. P. b. Sudd (15)	20
TOTAL		

Mash - 5 lb Salt 12th Burton Salt 24th - Peatm 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.30 ^{AM}
Malt all in		148	5.40
Underlet	16	180	6.00
Finished mashing		163	6.11
Set taps		158	6.41
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.3	%
OUT	184 ¹ / ₂	Bbbs.	KETTLE TEST	12.2	%
YEAST	* 2 lbs N. S. 135 th (Grand Flan)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.2	11.65	Oct 21 st
BEER INTO CELLAR	173.0	2.3	28 th

REMARKS: Part Filtered
 Part & cold Anation
 Mashed in by: B. Branger

Tun No. 12

X. Post

DATE Oct 22

MALT 8377 lb. m. 8 (Ten 39 lb. Bags)

HOPS	O. L. Hunt Siding (15) ¹⁵¹	Hoo. Pm Siding (20) ¹⁵¹	35-
	O. L. Frongg (15) ¹⁵¹	Long Hirsch Hunt (10) ¹⁵¹	35-
	O. L. Hunt Siding (10) ¹⁵¹	Long Hirsch Hunt (10) ¹⁵¹	30
		Hoo. Pm Siding (10) ¹⁵¹	100
TOTAL			

WATER 5 lb Salt 12 lb Roston Salt 24 lb Carbon 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12:09 AM
Malt all in		148	12:19 "
Underlet	16	180	12:39 "
Finished mashing		164	12:50 "
Set taps		158	1:20 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.1	%
OUT	184	Bbbs.	KETTLE TEST	12.7	%

YEAST 3.7 Washed 170th (used Feb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.15	Oct 22
BEER INTO CELLAR	170.1	9.7	28th

REMARKS: Part Fitted Mashed in by: G. Martell
Hot & Cold Aeration

Tun No. 13

Old Scotch

DATE Oct 22nd

MALT	8265 lb. G. M. G. (Top 32 ^{lb} Dist)	
HOPS	P. H. Kent 151 Galchig (10) Hon. Ben. Galch. (5)	25
	Ob. Fragg (10) Eng. Hicho. Kent (10) Hon. Ben. Galch. (5)	25
	P. H. Kent 151 Galchig (10) Eng. Hicho. Kent (5) Hon. Ben. Galch. (5)	20
TOTAL		70

Mass. 5th Salt 12th Benton Salt 24th Benton 28th

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5:53
Malt all in		148	6:03
Underlet	16	180	6:23
Finished mashing		164	6:34
Set taps		158	7:04
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.15	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%

YEAST W. 24th True N. S. 135th (used 7 lbs)

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	181.2	11.75	Oct 22 nd
BEER INTO CELLAR	172.7	2.3	28 th

REMARKS:

Part Filtrated
Hot & cold aeration

Mashed in by: G. Martell

Tun No. 14

X. Part

DATE Oct 23^d

MALT	8603 M. S. M. G. (70 lbs. Part)	
HOPS	151 Ab. Kent Galling (15) Has. B. Gald (20)	35-
	151 B. G. Galling (15) Long. H. H. (10) Has. B. Gald (10)	35-
	151 B. G. Galling (10) Long. H. H. (10) Has. B. Gald (10)	30
TOTAL		100

Ann. S. Salt 12^{lb} Boiler Salt 24^{lb} Partin 2 qt

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	19.6	%
EVAPORATION	7 ¹ / ₂	Bbls.	LAST RUN	0.1	%
OUT	182 ¹ / ₂	Bbls.	KETTLE TEST	12.7	%
YEAST	143.2	Washed	170 ^{lb}	(used 7 lbs)	

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.0	12.25	Oct 23 ^d
BEER INTO CELLAR	168.3	2.6	29 th

REMARKS: Part Filtered Mashed in by: S. Jimmy
Hot & Cold Aeration

Tun No. 15

Old Scotch

DATE Oct 23rd 1922

MALT 8302 lb. 8.00 lb (Lars 19th Kent)

HOPS	1 st 1 st 1 st	
	10 ^{lb} Kent Siding (10) Has Run Sided (15)	25
	10 ^{lb} Faggel (10) King Hicks (10) Has Run Sided (5)	25
	10 ^{lb} Kent Siding (10) King Hicks (5) Has Run Sided (5)	20
TOTAL		70

Phos. 5th Salt 12th Benton Salt 24th Potash 2th

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5.35
Malt all in		148	5.45"
Underlet	16	180	6.05"
Finished mashing		162	6.11
Set taps		158	6.46
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	17.9	%
EVAPORATION	6	Bbbs.	LAST RUN	0.15	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%
YEAST	W. H. Zimmerman N. B. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.65	Oct 23 rd
BEER INTO CELLAR	173.2	2.55	29 th

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot & cold aeration

Tun No. 1

X. Port

DATE Oct 24

MALT	8.278 lb. M. L. (Less 4.5 lb. Dust)	
HOPS	Robt. Hunt Salting (15) Has Do. Gold (30)	35
	Ob. Fraygth (15) Long Micha. Hunt (10) Has Do. Gold (10)	35
	Robt. Hunt Salting (10) Long Micha. Hunt (10) Has Do. Gold (10)	30
TOTAL		100

WATER: 5.5 Gall. 12.4 Gall. 2.4 Gall. Portion 2.9 Gall.

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		163	12.46
Set taps		158-9	1.16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 183 Bbbs. KETTLE TEST 12.7 %

YEAST 4.5 lbs W. S. 135th (met. 7.6m)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	177.1	12.2	Oct 24
BEER INTO CELLAR	167.5	2.65	" 30

REMARKS: Part Filled Mashed in by: C. Beranger.
Hot & Cold Aeration

Tun No. 2

Old Scotch

DATE

Oct 24

MALT	8274. Mc. G. No. 6. (Ten H. 14. 10. 2)	
HOPS	151 Old Hunt Boleij (10) 151 How Den Sudd (15)	25
	151 Old Fryggs (10) 151 Long Hinds Hunt (10) 151 How Den Sudd (5)	25
	151 Old Hunt Boleij (10) 151 Long Hinds Hunt (5) 151 How Den Sudd (5)	20
		70
TOTAL		

Moss 5 lb Salt 12 lb Burton Salt 24 lb Partum 2 Pt

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5:30
Malt all in		148	5:40
Underlet	16	180	6:00
Finished mashing		163	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 18.2

EVAPORATION 7 Bbls. LAST RUN 0.15

OUT 184 Bbls. KETTLE TEST 12.02

YEAST W. G. T. G. 135 lb (mash filter)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.9	11.75	Oct 24
BEER INTO CELLAR	172.0	2.55	30

REMARKS:

Part Filtered
Hot & Cold Aeration

Mashed in by: G. Buranger

888 388

BREW 287

Tun No. 3

X. Post

DATE

Oct 27

MALT 85.71 lb. G. M. S. (Less 38 lb Dent)

HOPS 151	35
0.6 Kent Golding (15) 151	35
0.6 Kent Golding (10) 151	30
0.6 Kent Golding (10) 151	30
TOTAL	100

Man. 5 lb Salt 12.3 Roster Salt 24.4 M Protein 2 gts

WATER

SETAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.10
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		164	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 183 Bbbs. KETTLE TEST 12.75 %

YEAST 4.8 Zen. 7.5 135 (and 5 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.4	12.2	Oct 27
BEER INTO CELLAR	169.3	2.75	Nov 3 '9

REMARKS: Post Hillard
Hot & cold anaerob

Mashed in by: C. Martell

Tun No. 4

Old Scotch

DATE

Oct 27th

MALT	8267 M. S. M. C. (Lan 34 th Row)	
HOPS	Old Hunt Cask (10) ¹⁵¹ + Hon. Pen Sudd (10) ¹⁵¹	25
	Old Fung (10) ¹⁵¹ + Long Hilda Hunt (10) ¹⁵¹ + Hon. Pen Sudd (5) ¹⁵¹	25
	Old Hunt Sudd (10) ¹⁵¹ + Long Hilda Hunt (5) ¹⁵¹ + Hon. Pen Sudd (5) ¹⁵¹	20
		70

Moist. 5th Sept 12th Burton Salt 24th Burton 2 Pts

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	5:33
Malt all in		148	5:43
Underlet	16	180	6:03
Finished mashing		163	6:14
Set taps		158-9	6:44
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.4
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2
OUT	184 1/2	Bbbs.	KETTLE TEST	12.2
YEAST	#9. Tenn. N. S. 135 th (used Felt)			

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.1	11.75	Oct 27 th
BEER INTO CELLAR	170.4	2.6	Nov 3 rd

REMARKS: Part Filtered Mashed in by: G. Martell
 Let + cold aeration

Tun No. 6-

X. Port

DATE Oct 28th

MALT 85 (8 lb. S. M. S. (Jan 35 lb. Port))	
HOPS 151 P. M. S. S. (15) 400. S. S. S. (20)	75-
151 P. M. S. S. (15) 400. S. S. S. (20)	35
151 P. M. S. S. (15) 400. S. S. S. (20)	30
151 P. M. S. S. (15) 400. S. S. S. (20)	100
TOTAL	

Mon. 5th Salt. 12th Bunter Salt. 24th Protein 9 pt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.15 ^{AM}
Malt all in		148	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	1.26
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	7 1/2	Bbbs.	LAST RUN	0.2	%
OUT	182 1/2	Bbbs.	KETTLE TEST	12.7	%
YEAST	W. 11. Zinn (Washed) 1 1/2 lb (used Filson)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.7	12.25	Oct 28 th
BEER INTO CELLAR	169.6	2.95	Nov 3 rd

REMARKS: Part Milled Mashed in by: S. Jenney
Hot & Cold Aeration

888 888

BREW 290

Tun No. 6

Old Scotch

DATE Oct 28th

MALT 82.64 lb. S.M.B. (Ten 31 lb. Quarts)
 HOPS B.L. Kent Gulch (10) ¹⁵¹ Hon. Ben Sells (15) ¹⁵¹
 B.L. Fungus (10) ¹⁵¹ Long Hinds Kent (10) ¹⁵¹ Hon. Ben Sells (5) ¹⁵¹
 B.L. Kent Gulch (10) ¹⁵¹ Long Hinds Kent (5) ¹⁵¹ Hon. Ben Sells (5) ¹⁵¹

25
 25
 20
 70

TOTAL

Moss. 5 lb Salt. 12 lb Dunton Salt. 24 lb Potash 2 lbs

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.40 AM
Malt all in		148	5.50
Underlet	16	180	6.10
Finished mashing		162	6.21
Set taps		158	6.51
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.6 %
 EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %
 OUT 184 1/2 Bbbs. KETTLE TEST 12.1 %
 YEAST W 8410. Ten Y.S. 135 lb (mixed Fels)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	11.75	Oct 28 th
BEER INTO CELLAR	172.5	2.5	Nov 4 th

REMARKS: Part Filtered Mashed in by S. Jerney
 Hot & cold Aeration

Tun No. 7

X. Post

DATE

Oct 29^A

MALT 8569 lb. B-malt (Jen 36 lb. B-malt)

HOPS B-b. Kent Golding (15) Has Den Gold (20)	35
B-L Fuggs (15) Long Hilda Kent (10) Has Den Gold (10)	35
B-b. Kent Golding (10) Long Hilda Kent (10) Has Den Gold (10)	30
TOTAL	100

Mon. 5th Salt 12th Benton Salt 24th Pectin 2^{gts}

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	12.02
Malt all in		148	12.12 "
Underlet	16	180	12.32 "
Finished mashing		163	12.43 "
Set taps		158	1.13 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.3 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 184 Bbls. KETTLE TEST 12.7 %

YEAST N.1. Zinn. (Washed) 170th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.6	12.2	Oct 29 ^A
BEER INTO CELLAR	171.5	2.7	Nov 5 ^A

REMARKS: Part Filtred
Hot & cold aeration

Mashed in by: C. Burange

183

BREW 292

Tun No. 8

Old Scotch

DATE

Oct 29^A

MALT 8267 lb. l. m. l. (Linn 34 lb. Kent)

HOPS D. h. Kent ^{1.57} Salding (10) Has. Res. Sald. (5) ^{1.57} 25

B. h. Fungus (10) ^{1.57} Long. Hirsch. Kent (10) ^{1.57} Has. Res. Sald. (5) ^{1.57} 25

B. h. Kent Salding (10) ^{1.57} Long. Hirsch. Kent (5) ^{1.57} Has. Res. Sald. (5) ^{1.57} 20

JATOT

TOTAL

70

Moss. 5th Salt. 12th Dunton Salt. 29th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5:30
Malt all in		148	5:40
Underlet	16	180	6:00
Finished mashing		163	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.7

EVAPORATION 6 Bbbs. LAST RUN 0.15

OUT 185 Bbbs. KETTLE TEST 12.0

YEAST 10. Turn. N. S. 135th (mod. F. h.)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.65	Oct 29 ^A
BEER INTO CELLAR	171.9	2.6	Nov 5 ^A

REMARKS:

Part filtered
with Cold Dunton

Mashed in by:

G. Branger

Tun No. 9

X. Port

DATE

Oct 30th

MALT 8565 lb. P.M. P. (See 36 lb. Quat)

HOPS 2 lb. Kent Golding (15) 151 151
 151 151 151
 2 lb. Kent Golding (15) 151 151
 151 151 151
 2 lb. Kent Golding (15) 151 151
 151 151 151
 2 lb. Kent Golding (15) 151 151
 151 151 151

35

35

30

100

TOTAL

Water: 5^{lb} Salt, 12^{lb} Buxton Salt, 24^{lb} Potash 2 qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.08 AM
Malt all in		148	12.18 "
Underlet	16	180	12.38 "
Finished mashing		164	12.49 "
Set taps		158	1.19 -
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5%

EVAPORATION 7 Bbbs. LAST RUN 0.2%

OUT 183 Bbbs. KETTLE TEST 12.75%

YEAST W. 13. Ten (marked) 170th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.0	12.2	Oct 30 th
BEER INTO CELLAR	169.9	2.7	Nov 6 th

REMARKS: Part Filled Mashed in by: C. Martell
 Hot & Cold aeration

Tun No. 10

Old Scotch

DATE Oct 30th

MALT 8.277 lb. C. m. b. (Lan 4.4 lb. 12.0)

HOPS ¹⁵¹ O. B. Hunt Sadding (10) ¹⁵¹ Han. Bros. Sadding (15)

¹⁵¹ O. C. Fragg (10) ¹⁵¹ Long Hilda Hunt (10) ¹⁵¹ Han. Bros. Sadding (5)

¹⁵¹ O. B. Hunt Sadding (10) ¹⁵¹ Long Hilda Hunt (5) ¹⁵¹ Han. Bros. Sadding (5)

25
25
20
70

TOTAL

Man 5th Salt 12th Dunston Salt 24th Partin 2th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:35 ^{AM}
Malt all in		148	5:45"
Underlet	16	180	6:05"
Finished mashing		164	6:16"
Set taps		158	6:46"
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.1 %

OUT 184 Bbbs. KETTLE TEST 12.2 %

YEAST *X 12. Zinn N. S. 135th (med. 7.0)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	11.73	Oct 30 th
BEER INTO CELLAR	172.3	2.6	Nov 6 th

REMARKS: Part filtered Mashed in by: *Lo. Mantell*
Hot & cold water

1785

BREW 295

Tun No. 11

Old Scotia

DATE Oct 31st

MALT 82.91 ¹⁵¹ M. L. on b. (Tun 48 B. D. out)	
HOPS ¹⁵¹ B. L. Hunt Building (10) ¹⁵¹ Hon. Ben Gold (15)	25
¹⁵¹ B. L. Hunt Building (10) ¹⁵¹ Long Hinds Hunt (10) ¹⁵¹ Hon. Ben Gold (5)	25
¹⁵¹ B. L. Hunt Building (10) ¹⁵¹ Long Hinds Hunt (5) ¹⁵¹ Hon. Ben Gold (5)	20
TOTAL	70

Mon. 5th Salt 12th Benton Salt 24th Portion 2 Pts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	12.20
Malt all in		148	12.30 "
Underlet	16	180	12.50 "
Finished mashing		162	1.01 "
Set taps		158	1.31 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbls.	FIRST RUN	18.6	%
EVAPORATION	6 ¹ / ₂	Bbls.	LAST RUN	0.15	%
OUT	184 ¹ / ₂	Bbls.	KETTLE TEST	12.1	%

YEAST #14. Tun. V. G 135^{lb} (used 70lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.0	11.75	Oct 31 st
BEER INTO CELLAR	171.8	2.3	Nov 6 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: S. Jemmy

Tun No. 12

X. Port

DATE Nov. 3rd

MALT	85.69 lbs. G. M. S. (Ten 36 lb Bales)	
HOPS	15 ¹ Dub. Monk Siding (15) 15 ¹ Eden Pass Siding (20)	35
	15 ¹ B. C. Fragg's (15) 15 ¹ Long Hilda Monk (10) 15 ¹ Eden Pass Siding (10)	35
	15 ¹ B. C. Monk Siding (10) 15 ¹ Long Hilda Monk (10) 15 ¹ Eden Pass Siding (10)	30
	TOTAL	100

Mass. 5th Salt 12th Burton Salt 24th Portum 2^{gt}

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		163	12.46
Set taps		15.8	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.2	%
OUT	183 ¹ / ₂	Bbbs.	KETTLE TEST	12.6	%
YEAST	W. 2. Zinn (Washed) 170 th (used Flour)				

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	178.6	12.2	Nov 3 rd
BEER INTO CELLAR	169.5	2.6	.10 th

REMARKS: Part Fitted Mashed in by: G. Burange.
Hot & Cold aeration

Tun No. 13

Old Scotia

DATE Nov 30

MALT 8268 lb. of malt (See 35 lb. Report)

HOPS	Old Hunt Siding (10)	Hans Bros Siding (5)	25	
	B. B. Thompson (10)	Long Hacks Hunt (10)	Hans Bros Siding (5)	25
	Old Hunt Siding (10)	Long Hacks Hunt (5)	Hans Bros Siding (5)	20
TOTAL			70	

Moist. 5-lb Salt. 12 lb Benton Salt. 24 lb Parton 2.25

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5:35
Malt all in		148	5:45
Underlet	16	180	6:05
Finished mashing		163	6:16
Set taps		158	6:46
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbls.	FIRST RUN	18.7	%
EVAPORATION	6	Bbls.	LAST RUN	0.15	%
OUT	185	Bbls.	KETTLE TEST	12.0	%

YEAST W. S. Linn. N. S. 135 (used Filter)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.8	11.7	Nov 30
BEER INTO CELLAR	172.9	2.6	" 10

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: G. Branger.

Tun No. 15

Old Scotia

DATE Nov 4

MALT 82.7 lb P. m. b. (Lun 34 lb Barz)

HOPS	B. b. Knott Siding (10) Has Ros Sald (15)	25
	B. b. Knott Siding (10) Long Hards Knott (10) Has Ros Sald (5)	25
	B. b. Knott Siding (10) Long Hards Knott (5) Has Ros Sald (5)	20
	TOTAL	70

Mon. 5th Salt 12th Dunton Salt 24th Portman 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5.33
Malt all in		148	5.43
Underlet	16	180	6.03
Finished mashing		163	6.14
Set taps	128	158	6.44
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	7	Bbbs.	LAST RUN	0.1	%
OUT	184	Bbbs.	KETTLE TEST	12.05	%
YEAST	348 lb V. G. 135 (used 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.75	Nov. 4
BEER INTO CELLAR	170.8	2.6	" 12

REMARKS: Part filtered Mashed in by: C. Martell
 Hot & cold aeration

Tun No. 1

X. Post

DATE

Nov 5th

MALT 8592 lb. m. b. (Lars 59 lb. New)

HOPS D. H. Hunt Siding (15) Has Ben Siding (20)

D. B. Frappé Siding (15) Long Hilda Hunt (10) Has Ben Siding (10)

D. B. Hunt Siding (10) Long Hilda Hunt (10) Has Ben Siding (10)

35

35

30

100

TOTAL

Man. 5th Salt. 12th Bunton Salt. 24th Portion 2^{gts}

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164.70	12.10
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	5	140	
TOTAL			

INTO KETTLE 190 Bbbs. FIRST RUN 19.2 %

EVAPORATION 6 Bbbs. LAST RUN 9.2 %

OUT 184 Bbbs. KETTLE TEST 12.59 %

YEAST 1.5th Tern Washed 170th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.3	12.15	Nov 2 nd
BEER INTO CELLAR	119.3	2.6	12 th

REMARKS: Post 7th third
Hot + cold Auction

Mashed in by: S. Jenney

Tun No. 2

Old Scotch

DATE

Nov 5th

MALT 82.95 lb. m. 4 (Lm 62.16 lb. 10.79)

HOPS B. & K. Sadding (10) ¹⁵¹ Hon. Geo. Sells (15) ¹⁵¹

B. & F. Sadding (10) ¹⁵¹ Long Hilda Hunt (10) ¹⁵¹ Hon. Geo. Sells (5) ¹⁵¹

B. & K. Sadding (10) ¹⁵¹ Long Hilda Hunt (5) ¹⁵¹ Hon. Geo. Sells (5) ¹⁵¹

25

25

20

70

JATOT

TOTAL

Mon. 5th Salt 12^{lb} Burton Salt 24^{lb} Potash 2^{lb}

WATER

STAY

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5.42
Malt all in		148	5.52 "
Underlet	16	180	6.12 "
Finished mashing		163	6.23 "
Set taps		158	6.53 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 18.1 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 185 Bbls. KETTLE TEST 12.1 %

YEAST A. Y. Dunn. N. S. 133^{lb} (used 75 lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	Nov 5 th
BEER INTO CELLAR	173.9	2.5	" 12 th

REMARKS: Part Fithard
Hot & Cold Aeration

Mashed in by: S. Jenner

Tun No. 3

X. Part

DATE Nov 6th

MALT 85 81 lb. L. m. b. (Linn 48 lb 12oz)	
HOPS 151 R. b. Kent Golding (15) Has Res Gold (20)	35
151 B. b. Fuggles (15) Long Hicks Kent (10) Has Res Gold (10)	35
151 R. b. Kent Golding (10) Long Hicks Kent (10) Has Res Gold (10)	30
TOTAL	100

Drass. 5th Salt. 12th Benton Salt. 24th Partion 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00 MN
Malt all in		148	12.10 AM
Underlet	16	180	12.30 "
Finished mashing		163	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.6	%
YEAST	X 6. Linn (Washed) 170 th (used Flow)				

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	179.6	12.25	Nov 6 th
BEER INTO CELLAR	173.0	2.5	12 th

REMARKS: Part Fittind Mashed in by: L. Beranger
Hot + cold aeration

BREW 303

Tun No. 4

Old Scotch

DATE

Nov 6th

MALT 8272 lb. ¹⁵¹ *l. on b. (Ten 39 lb. Bags)*

HOPS ¹⁵¹ *10 lb. Hunt Caltung* (10) ¹⁵¹ *10 lb. Hunt Caltung* (10)

¹⁵¹ *10 lb. Hunt Caltung* (10) ¹⁵¹ *10 lb. Hunt Caltung* (10) ¹⁵¹ *10 lb. Hunt Caltung* (10)

¹⁵¹ *10 lb. Hunt Caltung* (10) ¹⁵¹ *10 lb. Hunt Caltung* (10) ¹⁵¹ *10 lb. Hunt Caltung* (10)

25

25

20

70

JACO

TOTAL

Ammon. 5th Salt 12th Benton Salt 24th Potash 2.25

WATER

STAY

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	5.30
Malt all in		148	5.40
Underlet	16	180	6.40
Finished mashing		163	6.11
Set taps		158	6.41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.7 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.15 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.2 %

YEAST *N. 10. 2m N. 5 135th (mixed 7.4m)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	11.75	Nov 6 th
BEER INTO CELLAR	171.6	9.45	13

REMARKS:

*Port Filtered
Hot & cold aeration*

Mashed in by:

L. Buranger

808 388

BREW 304

Tun No. 5

X. Port

DATE Nov 7th

MALT 8593 lb. S. m. S. (Jan. 60 lb. Dwt)	
HOPS B. b. Kants Galding (15) ¹⁵¹ Has. Dns Gald. (20) ¹⁵¹	35
M. b. Fungg (15) ¹⁵¹ F. g. Hada Kants (10) ¹⁵¹ Has. Dns Gald. (10) ¹⁵¹	35
B. b. Kants Galding (10) ¹⁵¹ F. g. Hada Kants (10) ¹⁵¹ Has. Dns Gald. (10) ¹⁵¹	30
TOTAL	100

Moss: 5th Salt, 12th Parton, Salt, 24th Parton, 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.05 ^{AM}
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		164	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs.	FIRST RUN 19.4 %
EVAPORATION 7 Bbbs.	LAST RUN 0.2 %
OUT 183 Bbbs.	KETTLE TEST 12.75 %
YEAST # 11. Zurr (Washed) 170 ^{lb} (used 70 ^{lb})	

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.3	12.2	Nov. 7 th
BEER INTO CELLAR	172.0	2.3	" 13 th

REMARKS: Part Filtered Mashed in by: G. Marshall
Hot & cold aeration

008 1388

BREW 305

Tun No. 6

Old. Scotia

DATE Nov 7

MALT 8279 M. B. M. L. (Lan 46 B. P. T.)

HOPS	B. L. Hunter Galling (10) ¹⁵¹ Moo Res Galling (15) ¹⁵¹	25
	B. L. Fryer (10) ¹⁵⁷ G. W. H. H. (10) ¹⁵¹ Moo Res Galling (5) ¹⁵¹	25
	B. L. Hunter Galling (10) ¹⁵⁷ G. W. H. H. (10) ¹⁵¹ Moo Res Galling (5) ¹⁵⁷	20
TOTAL		70

Man. 5th Salt 12th Bunter Salt 24th Paster 2 P. H.

WATER

	Bbils.	Temp.	Time
Mashing in	75	164-70	5:21 AM
Malt all in		148	5:31 "
Underlet	16	180	5:51 "
Finished mashing		164	6:02 "
Set taps		158	6:32 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbils. FIRST RUN 18.7 %

EVAPORATION 6 Bbils. LAST RUN 0.1 %

OUT 185 Bbils. KETTLE TEST 12.2 %

YEAST W. G. P. S. 135th (wired Filter)

	Bbils.	Balling	Date
WORT INTO FERMENTER	181.6	11:75	Nov 7
BEER INTO CELLAR	174.3	2:35	" 13

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: B. Martell

Tun No. 8

Old Scotia

DATE

Nov 15th

MALT 82.72 lbs. ¹⁵¹ *l. (Less 39 lbs. Rest)*

HOPS <i>Del. Kent Golding (10)</i> ¹⁵¹ <i>Has. New Gold (15)</i> ¹⁵¹	25
<i>B. & F. King (10)</i> ¹⁵¹ <i>Long. Hicks Kent (10)</i> ¹⁵¹ <i>Has. New Gold (5)</i> ¹⁵¹	25
<i>Del. Kent Golding (10)</i> ¹⁵¹ <i>Long. Hicks Kent (5)</i> ¹⁵¹ <i>Has. New Gold (5)</i> ¹⁵¹	20
TOTAL	70

Men. 5th Salt. 12th Benton Salt. 24th Portion 2 Pts.

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164.70	5:30
Malt all in		148	5:40
Underlet	16	180	6:00
Finished mashing		163	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	6 1/2	140	
TOTAL	225 1/2		

INTO KETTLE 191 Bbbs. FIRST RUN 18.4 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.1 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST # 12. *Van N. G. 135th (med. Flyer)*

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	179.8	11:75	Nov 10 th
BEER INTO CELLAR	171.3	2.2	17 th
	8 5'		

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jannet

Tun No. 9

X. Post

DATE Nov 12th

MALT 8572 lb. L.M. C. (Gen 39 lb. Rest)

HOPS	O.B. Hunt Building (10) ¹⁵¹	Hoson Beer Cell (20) ¹⁵¹	35
	O.B. Fragg (5) ¹⁵¹	Long Hinds Hunt (10) ¹⁵¹	35
	O.B. Hunt Building (10) ¹⁵¹	Long Hinds Hunt (10) ¹⁵¹	30
		Hoson Beer Cell (10) ¹⁵¹	100
TOTAL			

Man. 5th Salt 12th Bunter Salt 24th Postum 2 gts

WATER

	Bbbs.	Temp.	Time PM
Mashing in	75	164-70	11:52 AM
Malt all in		148	12:02
Underlet	16	180	12:22
Finished mashing		163	12:37
Set taps		158	1:03
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.75	%
YEAST 15 th Tun (marked) 180 ^{lb} (marked 7 lbs)					

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	12.25	Nov 12 th
BEER INTO CELLAR	171.7	2.45	" 18 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: G. Branger

Tun No. 10

X. Port

DATE Nov 12

MALT 85 ¹⁵¹ 66 ¹⁵¹ lbs. L. M. S. (Ten 33 lbs. Pils)	
HOPS 06 ¹⁵¹ Hart Siding (45) Has Ben Sill (20)	35
B-B Trapp (15) Long Hich Hart (10) Has Ben Sill (10)	35
06 ¹⁵¹ Hart Siding (10) Long Hich Hart (10) Has Ben Sill (10)	30
TOTAL	100

Mash: 5th Salt 12th Burton Salt 24th Potash 2.96

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164.70	5.05
Malt all in		148	5.15
Underlet	16	180	5.35
Finished mashing		163	5.46
Set taps		158	6.16
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	19.4	%
EVAPORATION	6 ^{1/2}	Bbls.	LAST RUN	0.2	%
OUT	183 ^{1/2}	Bbls.	KETTLE TEST	12.7	%
YEAST	X. 12. Ten V. S. 135 th (used Filter)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	177.0	12.25	Nov 12
BEER INTO CELLAR	168.0	2.45	18

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: G. Beranger

Tun No. 11

Old. Scotia

DATE Nov 12th

MALT	82.7 lb. L. on L. (For 74 lb. Dwt)	
HOPS	B. b. Hunt Golding (10) ¹⁵¹ Has. Ben. Gold (15) ¹⁵¹	2.5
	B. b. Fragg (10) ¹⁵¹ Long. Hicken Hunt (10) ¹⁵¹ Has. Ben. Gold (5) ¹⁵¹	2.5
	B. b. Hunt Golding (10) ¹⁵¹ Long. Hicken Hunt (5) ¹⁵¹ Has. Ben. Gold (5) ¹⁵¹	2.0
TOTAL		7.0

Mon. 5th Sat. 12th Brewton Sat. 24th Portin 2 Pts

WATER

	Bbls.	Temp.	Time A.M.
Mashing in	75	164.70	10.20
Malt all in		147	10.30
Underlet	16	180	10.50
Finished mashing		162	11.01
Set taps		158	11.31
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbls.	FIRST RUN	18.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.1	%
OUT	185	Bbls.	KETTLE TEST	12.2	%

YEAST W. 14. Tun. N. G. 135th (und. Filter)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.2	11.75	Nov. 11
BEER INTO CELLAR	175.4	2.45	. 18 th

REMARKS: Not Filtered Mashed in by: S. Jimmy
Hot. Aeration

Tun No. 12

X. Post

DATE

Nov 13

MALT 8571 lb. C. m. 2 (Less 38 lb. Post)

HOPS B.L. Hunt Galling (15) ¹⁵¹ Haas Am. Bull (20) ¹⁵¹

C.B. Fuggles (15) ¹⁵¹ Long Hairs Hunt (10) ¹⁵¹ Haas Am. Bull (10) ¹⁵¹

B.L. Hunt Galling (10) ¹⁵¹ Long Hairs Hunt (10) ¹⁵¹ Haas Am. Bull (10) ¹⁵¹

IATOT

TOTAL

35

35

30

100

Moist. 5 lb Salt. 12 lb Bentonite Salt. 24 lb Potash 2.95

WATER

RETAW

	Bbbs.	Temp.	Time PM AM
Mashing in	75	164-70	11:58
Malt all in		148	12:08
Underlet	16	180	12:28
Finished mashing		164	12:39
Set taps		158	1:09
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.4 %

EVAPORATION 7 Bbbs. LAST RUN 0.1 %

OUT 183 Bbbs. KETTLE TEST 12.75 %

YEAST 4. Turn (washed) 170 lb (crushed 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.25	Nov 13
BEER INTO CELLAR	171.4	2.6	" 19

REMARKS: Part Fittand
Hot & cold aeration

Mashed in by: G. Martell

Tun No. 13

Old Scotia

DATE Nov 13th

MALT 82.73 lb. L. m. S. (Lam. 10 & Dist)	
HOPS O. L. Hunt Galding (10) ¹⁵¹ Hoo B. m. Galding (15) ¹⁵¹	25
O. L. Hunt Galding (10) ¹⁵¹ Long Heads Hunt (10) ¹⁵⁷ Hoo B. m. Galding (5) ¹⁵¹	25
O. L. Hunt Galding (10) ¹⁵¹ Long Heads Hunt (5) ¹⁵⁷ Hoo B. m. Galding (5) ¹⁵¹	20
TOTAL	70

Mars. 5th Salt. 12th Burton Salt. 24th Potash 2 Pts

WATER

	Bbls.	Temp.	Time
Mashing in	75	164.70	5.16 ^{AM}
Malt all in		148	5.26
Underlet	16	180	5.46
Finished mashing		164	5.57
Set taps		159	6.27
Spurge	128	168	
Hop		140	
TOTAL			

INTO KETTLE	191	Bbls.	FIRST RUN	19.0	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.15	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.25	%
YEAST	W. L. Turner N. G. 135 th (used 7 lbs)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.7	11.75	Nov 13 th
BEER INTO CELLAR	175.2	2.45	19

REMARKS:

Part Filtered
Hot of Cold Aeration

Mashed in by:

B. Mantell

Tun No. 14

Old Scotch

DATE

Nov 13

MALT 8.271 lb. L. m. d. (Jan 38. H. Dent)

HOPS B. B. Kent Galling (10)	Has Ber Gald (15)	25
B. B. Fragg's (10)	Long Hides Kent (10)	25
B. B. Kent Galling (10)	Long Hides Kent (5)	20
TOTAL		70

Mash 5.4 Salt 12.4 Benton Salt 24.4 Purity 2.85

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	10.39
Malt all in		148	10.49
Underlet	16	180	11.09
Finished mashing		162	11.20
Set taps		158	11.50
Sparge	138	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 185 Bbbs. KETTLE TEST 12.2 %

YEAST 1. Tun N. S. 135 (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.55	Nov 13
BEER INTO CELLAR	175.0	2.3	19

REMARKS: Not Filtered
Hot aeration

Mashed in by: S. Jimmy

Tun No. 13

X. Port

DATE Nov 14

MALT 8636. lb. B. m. B. (Zinn 103 lb Port)

HOPS	B. K. Hunt Salzig (15) ¹⁵¹	Hoo. Ros. Salzig (20) ¹⁵¹	35
	B. H. Fr. Salzig (15) ¹⁵¹	Eng. H. Kunt (10) ¹⁵¹	35
	B. K. Hunt Salzig (10) ¹⁵¹	Eng. H. Kunt (10) ¹⁵¹	30
TOTAL			100

Wasser 5.4 Gall. 12.4 Dauter. Selt. 2.4. Parture 2.4

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.10
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %
 EVAPORATION 7 Bbbs. LAST RUN 0.2 %
 OUT 183 Bbbs. KETTLE TEST 12.75 %
 YEAST 3. Zinn. N. S. 135. lb (used 9 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.2 Z	Nov 14
BEER INTO CELLAR	168.9	2.8	- 20

REMARKS: Part Filtered
 Hot & cold aeration
 Mashed in by: S. Jenny

BREW 315

BREW 315

Tun No. 1

Old. Scotia

DATE Nov 14th

MALT 8293 lb. 8. m. 8. (See 60. 11. 10. 1)

HOPS	B. B. Hunt Siding (10) ¹⁵¹	Hans Ben Siding (15) ¹⁵¹	25
	Ol. Fragg's (10) ¹⁵¹	Long Hacks Hunt (10) ¹⁵¹	25
	Ol. Hunt Siding (10) ¹⁵¹	Long Hacks Hunt (10) ¹⁵¹	20
		Hans Ben Siding (15) ¹⁵¹	70
TOTAL			

man. 5 lb Salt. 12 lb Burton Salt 14 lb Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:29 AM
Malt all in		148	5:39
Underlet	16	180	5:59
Finished mashing		163	6:10
Set taps		158	6:40
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 192 Bbbs. FIRST RUN 18.4 %
 EVAPORATION 6 Bbbs. LAST RUN 0.2 %
 OUT 186 Bbbs. KETTLE TEST 12-1 %
 YEAST 5th Gen. N. S. 135th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.4	11.65	Nov 14 th
BEER INTO CELLAR	173.0	2.3	Nov 20 th

REMARKS: Part Filtered Mashed in by: S. Jewett
 Hot & Cold Aeration

210

BREW 316

Tun No. 2

X. Post

DATE Nov 17

MALT 85-77 lb. S. m. b. (Ten 44 lb Dents)

HOPS	B. b. Kent Golding (15) ¹⁵¹ Has. Res Gold (20) ¹⁵¹	35
	B. b. Fuggle (15) ¹⁵¹ Long Heide Kent (10) ¹⁵¹ Has. Res Gold (10) ¹⁵¹	35
	B. b. Kent Golding (10) ¹⁵¹ Long Heide Kent (10) ¹⁵¹ Has. Res Gold (10) ¹⁵¹	30
TOTAL		100

Mon. 5th Salt. 12th Brewton Salt. 24th Portwine 2 qts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.02
Malt all in		148	12.14
Underlet	16	180	12.34
Finished mashing		163	12.45
Set taps		158	1.15
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	180	Bbbs.	FIRST RUN	19.4	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.75	%
YEAST	* Y. Van N. B. (35 th mud flour)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.0	12.25	Nov. 17 th
BEER INTO CELLAR	167.8	2.2	24 th

REMARKS: Part Filtered
Hot + cold aeration

Mashed in by: G. Branger

Tun No. 3

Old Scotch

DATE

Nov 17

MALT 82 1/2 lb. G. M. B. (See 42 lb. Rent)

HOPS B. K. S. (10) 151 400 Pils (15) 151

B. K. S. (10) 151 400 Pils (15) 151

B. K. S. (10) 151 400 Pils (15) 151

95
95
20
70

JATOT

TOTAL

Moist. 5 lb Salt. 12 lb Benton Salt. 24 lb Potash 2 lbs

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75	169-70	5.32 AM
Malt all in		148	5.44 "
Underlet	16	180	6.04 "
Finished mashing		163	6.15 "
Set taps		158	6.45 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.0 %

EVAPORATION 6 Bbbs. LAST RUN 0.1 %

OUT 185 Bbbs. KETTLE TEST 12.2 %

YEAST * J. J. N. G. 135 (med 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.9	11.75	Nov 17
BEER INTO CELLAR	172.4	2.5	" 24

REMARKS: Part Filtered

Mashed in by: S. Branger

Hot & cold aeration

716

BREW 318

Tun No. 4

X₁ Post

DATE

Nov 18th

MALT	8563 Mc L. m. L. (Tun 30 th Rent)	
HOPS	B-L Kent Salsding (15) ¹⁵¹ Hon. Bro. Gold (20) ¹⁵¹	35
	O-L Fung (15) ¹⁵¹ Long Hinds (10) ¹⁵¹ Hon. Bro. Gold (10) ¹⁵¹	35
	B-L Kent Salsding (10) ¹⁵¹ Long Hinds (10) ¹⁵¹ Hon. Bro. Gold (10) ¹⁵¹	30
TOTAL		100

Moss 5th Salt 12th Benton Salt 2.4th Peppern 2 gts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.13
Malt all in		148	12.23
Underlet	16	180	12.43
Finished mashing		163	12.54
Set taps		158	1.24
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.1	%
OUT	183	Bbbs.	KETTLE TEST	12.75	%
YEAST	XX 11. Turn (Washed) 170 th (used Floor)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.9	12.2	Nov 18 th
BEER INTO CELLAR	169.2	2.75	- 24 th

REMARKS:

Part Filtred
Hot & Cold Aeration

Mashed in by:

L. Martell

BREW 319

BREW 319

Tun No. 5

Old. Scotia

DATE Nov 18

MALT 8 266 lb. C. M. L. (Jan 33 lb Dant)

HOPS ¹⁵¹ B. C. Kent Golding (10)	¹⁵¹ Han. Ben Gold. (15)	25
¹⁵¹ B. C. Fungus (10)	¹⁵¹ Long. Heide Kent (10)	25
¹⁵¹ B. C. Kent Golding (10)	¹⁵¹ Long. Heide Kent (4)	20
	¹⁵¹ Han. Ben Gold. (5)	70
TOTAL		

Man. 5 lb Salt 12 lb Benton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:38 AM
Malt all in		148	5:48
Underlet	16	180	6:08
Finished mashing		163	6:19
Set taps		158	6:49
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.0 %
 EVAPORATION 6 1/2 Bbbs. LAST RUN 0.15 %
 OUT 184 1/2 Bbbs. KETTLE TEST 12.4 %
 YEAST W. P. T. B. 135 lb (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.4	11.75	Nov 18
BEER INTO CELLAR	173.9	2.5	" 25

REMARKS: Part Filtered Mashed in by: B. Mantell
 Not 4 word Anation

Tun No. 6

X. Post

DATE Nov 19th

MALT 85.70 lb. G. on G. (See 37 th & 19 th)	
HOPS B.B. Hunt Salsbery (15) ¹⁵¹ H. on B. Salt (20) ¹⁵¹	35
B.B. Frapp (15) ¹⁵¹ Long Hicker Hunt (10) ¹⁵¹ H. on B. Salt (10) ¹⁵¹	35
B.B. Hunt Salsbery (10) ¹⁵¹ Long Hicker Hunt (10) ¹⁵¹ H. on B. Salt (10) ¹⁵¹	30
TOTAL	100

Mon. 5th Salt 12th Benton Salt 24th Potash 2^{gts}

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.09 ^{AM}
Malt all in		148	12.19
Underlet	16	180	12.39
Finished mashing		163	12.41
Set taps		158	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 19.0 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %

OUT 18 3/2 Bbbs. KETTLE TEST 12.8 %

YEAST W. 8.7oz (warmed) 170th (Cured 3 hours)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.5	12.25	Nov 19 th
BEER INTO CELLAR	170.0	2.6	- 25 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jolley

Tun No. 7

Old Scotch

DATE Nov 19

MALT 82.68 lb. m. l. (Ten 35 lb. Bags)

HOPS P. l. Kent Golding (10) ^{1.51} Has Bro Gold (10) ^{1.51} 2.5

B. l. Fugg (10) ^{1.51} Long Hops Kent (10) ^{1.51} Has Bro Gold (5) ^{1.51} 2.5

P. l. Kent Golding (10) ^{1.51} Long Hops Kent (5) ^{1.51} Has Bro Gold (5) ^{1.51} 2.0

70

JATOT

TOTAL

Mash 5 lb Salt 12 lb Burton Salt 24 lb Potash 2 lb

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.42 AM
Malt all in		148	5.52
Underlet	16	180	6.12
Finished mashing		163	6.23
Set taps		158	6.53
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.8 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.25 %

YEAST 1/2 lb. ~~1/2~~ 2 lb. W. B. 135-3 (and 7 lb. more)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	Nov 19
BEER INTO CELLAR	173.9	2.45	25

REMARKS: Part Filtered Mashed in by: S. Jimmy
Hot & Cold Aeration

Tun No. 8

X. Port

DATE Nov 20th

MALT 85.78 lb. C. M. S. (Tons 45 lb. Rent)		
HOPS B.B. Hunt Salting (15) 151	151	3.0
B.B. Hunt Salting (15) 151	151	3.5
B.B. Hunt Salting (10) 151	151	2.5
B.B. Hunt Salting (10) 151	151	
TOTAL		9.0

Mon. 5th Salt 12th Benton Salt 2.4th Potash 2th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00 MN
Malt all in		148	12.10 PM
Underlet	16	180	12.30
Finished mashing		163	12.41
Set taps		158-9	1.11
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.75	%

YEAST 10 Zorn (washed) 170th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.15	Nov 20 th
BEER INTO CELLAR	170.7	2.75	- 2.6

REMARKS: Part Filtered Mashed in by: L. Beranger
Hot & Cold Aeration

Reduced Hops by 10 lb.
Starting This Brew.
X.P. only

BREW 323

Tun No. 9

Old Scotia

DATE

Nov 20th

MALT 8279 lb. 6. on. 2 (Linn 46 lb. Pent

HOPS	R. & K. S. S. (10) ¹⁵¹ H. & B. S. S. (15) ¹⁵¹	25
	O. P. F. (10) ¹⁵¹ T. & H. K. (40) ¹⁵¹ H. & B. S. S. (5) ⁶⁷	25
	O. K. S. S. (10) ¹⁵¹ T. & H. K. (5) ¹⁵¹ H. & B. S. S. (5) ¹⁵¹	20
	TOTAL	70

Mass 5-th Salt 12-th Benton Salt 24th Parton 2 Pts.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:34 AM
Malt all in		148	5:44
Underlet	16	180	6:04
Finished mashing		163	6:15
Set taps		158	6:45
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.0 %

EVAPORATION 7 Bbbs. LAST RUN 0-1.5 %

OUT 184 Bbbs. KETTLE TEST 12.2 %

YEAST W. 12. Run N. S. 135-th (with 7 hours)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Nov 20 th
BEER INTO CELLAR	172.3	9.45	" 21 st

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: B. Barange.

CSC

BREW 324

Tun No. 10

X. Post

DATE Nov 21st

MALT 85.80 lb. on bl. (see H. 7 lb. Rest)	
HOPS B. Kunt. Salding (15) Hoo. Am. Sall. (15)	30
B. Kunt. Salding (15) Long. Kieck. Kunt. (10) Hoo. Am. Sall. (10)	35
B. Kunt. Salding (10) Long. Kieck. Kunt. (10) Hoo. Am. Sall. (5)	25
TOTAL	90

Mon. 5th Salt. 12th Brewster Salt. 24th Particular 2nd qt.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.13 ^{AH}
Malt all in		148	12.23
Underlet	16	180	12.43
Finished mashing		164	12.54
Set taps		158	1.24
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6

EVAPORATION 7 Bbbs. LAST RUN 0.2

OUT 183 Bbbs. KETTLE TEST 12.75

YEAST 15th Jun. N. S. 189th (used 7th Jun)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.9	12.25	Nov 21 st
BEER INTO CELLAR	169.8	2.65	.27 th
	91		

REMARKS: Part filtered
Hot & cold aeration Mashed in by: G. Martell

Tun No. 11

Old Scotch

DATE Nov 21st

MALT	8274 lb. S. M. L. (Less 41 lb. Rent)	
HOPS	Old Kent Golding (10) Has Ben Gold (15)	25
	Old Fing (10) Eng. Hida Kent (10) Has Ben Gold (5)	25
	Old Kent Golding (10) Eng. Hida Kent (5) Has Ben Gold (5)	20
	TOTAL	70

Max. 5 lb Salt. 12 lb Burton Salt. 2 1/4 Potash & Ph.

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	5:32
Malt all in		148	5:42
Underlet	16	180	6:02
Finished mashing		164	6:13
Set taps		158	6:43
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.25	%

YEAST W. L. Zinn. N. S. 135th (med. F. form)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.2	11.75	Nov 21 st
BEER INTO CELLAR	173.9	2.6	" 27 th

REMARKS: Part Frittered Mashed in by: G. Martell
Hot & Cold Aeration

258

BREW 326

Tun No. 12

X. Post

DATE Nov 24th

MALT 8602 M. L. M. (Linn. G. R. B. etc.) 15 ^l		
HOPS B. H. Hunt Salady (15) H. O. R. Salady (15) 15 ^l		30
B. L. F. H. (15) E. G. H. (10) H. O. R. Salady (10) 15 ^l		35
O. G. H. Salady (10) E. G. H. (10) H. O. R. Salady (15) 15 ^l		25
TOTAL		90

Mash 5th Salt 12th Burton Salt 24th Protein 2 pt

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.10 ^{AM}
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	18.7	%
EVAPORATION	6	Bbls.	LAST RUN	0.15	%
OUT	184	Bbls.	KETTLE TEST	12.7	%

YEAST No. 15 Linn. (Washed) 170^g (and Flour)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.6	12.2	Nov 24 th
BEER INTO CELLAR	170.1	2.35	Dec 1 st

REMARKS: Part Filtered
Hot & Cold aeration

Mashed in by: S. Jenny

BREW 327

Tun No. 13

Old Scotch

DATE Nov 24th

MALT 8284 lb. P. m. b. (Lvs 51 lb. Dunt)	
HOPS D. & Kunt Salling (10) 15 th Hoo Bes Sall (15) 15 th	25
D. & Kunt Salling (10) 15 th Ergy Hids Kunt (10) 15 th Hoo Bes Sall (5) 15 th	25
D. & Kunt Salling (10) 15 th Ergy Hids Kunt (5) 15 th Hoo Bes Sall (5) 15 th	20
TOTAL	70

Men. 5th Salt 12th Banton Salt 24th Partin 2 Pts

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5:33
Malt all in		148	5:45
Underlet	16	180	6:05
Finished mashing		163	6:16
Set taps		158	6:46
Sparge	128	165	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbls.	FIRST RUN 18.9 %
EVAPORATION 6 Bbls.	LAST RUN 0.2 %
OUT 185 Bbls.	KETTLE TEST 12.15 %
YEAST 1/2 Pils N. S. 135 th (used 7 lbs)	

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.5	11.75	Nov 24 th
BEER INTO CELLAR	173.9	2.45	Dec 1 st

REMARKS: Part Filtered
Hot & cold Anation

Mashed in by: S. Jennet

TSE 1980

BREW 328

Tun No. 14

X. Post

DATE Nov 25th

MALT 85.78 lb. m. b. (Less 45 lb. 10 ant)

HOPS 1st Bb. Kent Golding (15) 1st Hon. Am. Gold (15)

1st O. K. King (15) 1st Long Hops Kent (10) 1st Hon. Am. Gold (10)

1st Bb. Kent Golding (10) 1st Long Hops Kent (10) 1st Hon. Am. Gold (5)

30
35
25
90

TOTAL

Min. 5 lb. Salt 12 lb. Dunster Salt 24 lb. Potash 2 gal

WATER

	Bbbs.	Temp.	Time PM
Mashing in	75	164-70	11.57 AM
Malt all in		148	12.03
Underlet	16	180	12.23
Finished mashing		163	12.34
Set taps		158	1.04
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.7 %

YEAST #3. Zan. (Washed) 170^{lb} (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.2	Nov 25 th
BEER INTO CELLAR	170.8	2.4	Dec 1 st

REMARKS: Part Filtand
Hot & cold aeration

Mashed in by: G. Buranger

Tun No. 15

X. Part

DATE

Nov 25th

MALT 85.71 lb. b. on b. (Less 38 lb. Dst)

HOPS 15 th Dk Kent Golding (15)	15 th Hoo. Dn Gold (15)	30
15 th Dk Fuggle (15)	15 th Long Kickin Kent (10)	35
15 th Dk Kent Golding (10)	15 th Long Kickin Kent (10)	25-
	15 th Hoo. Dn Gold (5)	90
TOTAL		

Mon 5th Salt 12th Duster Salt 24th Potash 2 qt

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	5.15 ^{AM}
Malt all in		148	5.25
Underlet	16	180	5.45
Finished mashing		163	5.56
Set taps		158	6.26
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.7	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.7	%

YEAST W. H. Zam. T. S. 135th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.8	12.25	Nov 25 th
BEER INTO CELLAR	170.8	2.9	Dec 2 nd

REMARKS: Part Filtend

Mashed in by: b. Burange

658

BREW 330

Tun No. 1

Old Scots

DATE Nov 25th

MALT	8273 lb. C. M. B. (Ten 40 lb. Bags)	
HOPS	D. G. Kent Golding (10) ^{1st} Har. Res Gold. (10) ^{1st}	25
	Ab. Fingert (10) ^{1st} Long Heads Kent (10) ^{1st} Har. Res Gold. (5) ^{1st}	25
	B. G. Kent Golding (10) ^{1st} Long Heads Kent (5) ^{1st} Har. Res Gold. (5) ^{1st}	20
	TOTAL	70

Man - 5th Salt 12th Dunton Salt 24th Partin 2th

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	10.45
Malt all in		148	10.55
Underlet	16	180	11.15
Finished mashing		162	11.26
Set taps		158	11.56
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.7 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.25 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.1 %

YEAST W. H. & G. Tenn. N. S. 135^B (med. 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.1	11.75	Nov 25 th
BEER INTO CELLAR	173.0	2.35	Dec 2 nd

REMARKS: Not Filtered
Hot Carbon

Mashed in by: S. J. J. J.

Tun No. 2

X. Port

DATE Nov 26

MALT 85.67 lb. G. M. 6 (Two 34 lb Bant)	
HOPS B.6 Hunt Galaxy (15) ¹⁵¹ Hea Res Gold (15) ¹⁵¹	30
P.8 Frayg (15) ¹⁵¹ Eng. Hea Hunt (10) ¹⁵¹ Hea Res Gold (15) ¹⁵¹	35
B.6 Hunt Galaxy (10) ¹⁵¹ Eng. Hea Hunt (10) ¹⁵¹ Hea Res Gold (5) ¹⁵¹	25
TOTAL	90

Nov. 5th Sept. 12th Burton Sept. 24th Portin 2.95

WATER

	Bbbs.	Temp.	Time PM
Mashing in	75	164.70	11.59 AM
Malt all in		148	12.09
Underlet	16	180	12.29
Finished mashing		164	12.40
Set taps		158	1.10
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.8	%

YEAST 3.7oz (Washbuck) 170th (most Filon)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.0	12.25	Nov 26
BEER INTO CELLAR	170.2	2.55	Dec 2

REMARKS: Port Fittland Mashed in by: D. Martell
Hot & Cold Aeration

Tun No. 3

Old Scotia

DATE *Nov 26*

MALT <i>8.267 lb. 1.00 lb. (Gen 3.4 lb. Dist)</i>	
HOPS <i>Bh. Kent. Sadding (10) Hon. Dan Sadding (15)</i>	25
<i>B. l. Trapp (10) Long. Hinde Kent (10) Hon. Dan Sadding (8)</i>	25
<i>B. l. Kent. Sadding (10) Long. Hinde Kent (5) Hon. Dan Sadding (5)</i>	20
JATOT	TOTAL
	70

Wort: 5.5 Salt 12 lb. Brewster Salt 2.4 lb. Brewster 2 lb.

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.12 AM
Malt all in		148	5.22 "
Underlet	16	180	5.42 "
Finished mashing		164	5.53 "
Set taps		158	6.23 "
Sparge	128	168	
Hop	8	140	
TOTAL	227		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	7	Bbbs.	LAST RUN	0.1	%
OUT	184	Bbbs.	KETTLE TEST	12.5	%

YEAST *1.648 Tun. 1.5 1.35 lb (mixed 7 lb)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.0	11.75	<i>Nov 26</i>
BEER INTO CELLAR	175.4	2.95	<i>Dec 3</i>

REMARKS: *Part filtered & cold aeration* Mashed in by: *B. Martell*

Tun No. 4

Old Scotia

DATE Nov 26th

MALT 8267 A. L. m. b. (See 34 & 10 ant)	
HOPS ¹⁵⁷ B. L. Hunt Building (10) ¹⁵⁷ Han Res Gall (15)	25
¹⁵⁷ B. L. Hunt Building (10) ¹⁵⁷ Cong. Hicks Hunt (10) ¹⁵⁷ Han Res Gall (5)	25
¹⁵⁷ B. L. Hunt Building (10) ¹⁵⁷ Cong. Hicks Hunt (5) ¹⁵⁷ Han Res Gall (5)	20
TOTAL	70

am. 5th Salt 12th Burton Salt 2.4th Purkin 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164.70	10.35 ^{AM}
Malt all in		148	10.45
Underlet	16	180	11.05
Finished mashing		162	11.16
Set taps		159	11.46
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.8	%
EVAPORATION	5 ^h	Bbbs.	LAST RUN	5	%
OUT	185 ^h	Bbbs.	KETTLE TEST	12.1	%
YEAST	* 285 Znn N. S. 135 th (med. Flow)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.6	11.75	Nov 26 th
BEER INTO CELLAR	174.7	2.2	Dec 3 rd

REMARKS: Not Filtered Mashed in by: S. Jenney
 Not Cold Anation

668

BREW 334

Tun No. 5

X. Post

DATE

Nov 27th

MALT 85.6 8 lb. L. M. L. (Less 3.5 lb. Dues)

HOPS	Bl. Hunt Sadding (15)	151	How. Am. S. L. (15)	151	30
	B. L. F. (15)	151	Long. Hinds Hunt (10)	151	35
	Bl. Hunt Sadding (10)	151	How. Am. S. L. (10)	151	25
					90
TOTAL					

Moist. 5th Salt. 12th Boaster Salt. 24th Portion 2th

WATER

RETAY

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.05 ^{AM}
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		163	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5 1/2	140	
TOTAL	224 1/2		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.9	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.75	%
YEAST 10.7um (Washed) 170 th (med 7um)					

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.3	12.25	Nov 27 th
BEER INTO CELLAR	171.4	2.5	Dec 3 rd

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jolley

BREW 335

Tun No. 6

X Part

DATE

Nov 27th

MALT 93.67 lb. 6. am. 9. (from 344 lb. 19.5)

HOPS 0.8 lb. Hunt Galding (15) ¹⁵¹ Hops 0.4 lb. Gald (15) ¹⁵¹

0.6 lb. Frong (15) ¹⁵¹ Frong Hinds Hunt (10) ¹⁵¹ Hops 0.4 lb. Gald (10) ¹⁵¹

0.8 lb. Hunt Galding (10) ¹⁵¹ Frong Hinds Hunt (10) ¹⁵¹ Hops 0.4 lb. Gald (5) ¹⁵¹

30

35

25

90

JATOT

TOTAL

cross 5.4 Salt 12 lb Burton Salts 24 lb Potash 2.75

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5.25
Malt all in		148	5.35
Underlet	16	180	5.55
Finished mashing		163	6.06
Set taps		158	6.36
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 5 1/2 Bbbs. LAST RUN 0.15 %

OUT 184 1/2 Bbbs. KETTLE TEST 12.75 %

YEAST 1/8 lb. Wm. W. G. 135 (used Filter)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.6	12.15	Nov 27 th
BEER INTO CELLAR	173.7	2.5	Dec 4 th

REMARKS: Part Filtered
Hot & cold aeration.

Mashed in by: S. Jenney

288 1330

BREW 336

Tun No. 7

X. Port

DATE

Nov 28th

MALT	85.63 lb. G. M. G. (See 30 lb. Part)	
HOPS	15 ^{lb} B. Kunt. Galding (15) 15 ^{lb} Hoo. Res. Sall. (15)	30
	15 ^{lb} B. Kunt. Galding (15) 15 ^{lb} Long. Hids. Hunt. (10) 15 ^{lb} Hoo. Res. Sall. (10)	35
	15 ^{lb} B. Kunt. Galding (10) 15 ^{lb} Long. Hids. Hunt. (10) 15 ^{lb} Hoo. Res. Sall. (5)	25
JATOT		90
TOTAL		90

Prep. 5th Salt 12th Roston Salt 24th Portain 29th

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.07 ^{JMN}
Malt all in		148	12.10 ^{AM}
Underlet	16	180	12.30
Finished mashing		163	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.75	%
YEAST	W. 8. Zan P. S. 135 th (used 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	12.15	Nov 28 th
BEER INTO CELLAR	172.1	2.65	Dec 4 th

REMARKS: Part Filtand
Hot & cold aeration

Mashed in by: G. Beranger

888

BREW 337

Tun No. 8

Old. Scotch

DATE Nov 28th

MALT 8267 M. S. 2. 1/2 (See 344 Malt)	
HOPS 151 P. L. Kent Solding (10) Hon. Can. Solding (5)	25
151 B. L. Fragg (10) Long Hilda Kent (10) Hon. Can. Solding (5)	25
151 P. L. Kent Solding (10) Long Hilda Kent (10) Hon. Can. Solding (5)	20
JATOT	TOTAL 70

Mash. 5^h Salt 12^h Bunter Salt 24^h Postmash 2. 1/2

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5:30
Malt all in		148	5:40
Underlet	16	180	6:00
Finished mashing		163	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.15 %

OUT 184 1/2 Bbbs. KETTLE TEST 17.25 %

YEAST X. P. Zura N. S. 135 (mid 7 tons)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.7	11.65	Nov 28 th
BEER INTO CELLAR	173.2	2.75	Dec 4 th

REMARKS: Part Fielded Mashed in by G. Branger
Part cold aeration

588

BREW 338

Tun No. 10

X. Part

DATE Dec 1st 1917

MALT 85.70 lb. l. m. l. (Tun 37 th Part)	
HOPS B. l. Kent Salsby (15) ¹⁵¹ Hops Des Salsby (15) ¹⁵¹	30
B. l. Timp 4/5 (15) ¹⁵¹ E. very fine Kent (10) ¹⁵¹ Hops Des Salsby (10) ¹⁵¹	35
B. l. Kent Salsby (10) ¹⁵¹ Timp Hops Kent (10) ¹⁵¹ Hops Des Salsby (5) ¹⁵¹	25
TOTAL	90

Water: 3rd Salt 12th Benton Salt 24th Potash 2 qts

WATER

	Bbls.	Temp.	Time A.M.
Mashing in	75	164.70	12.11
Malt all in		148	12.21
Underlet	16	180	12.41
Finished mashing		164	12.52
Set taps		158.9	1.22
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190	Bbls.	FIRST RUN 19.6	%
EVAPORATION 7	Bbls.	LAST RUN 0.2	%
OUT 183	Bbls.	KETTLE TEST 12.75	%
YEAST N. 13. Tun (washed) 170 th (used 5 lbs)			

	Bbls.	Bolling	Date
WORT INTO FERMENTER	178.9	12.2	Dec 1 st
BEER INTO CELLAR	170.4	2.5	8 th

REMARKS: Part Fitted
Hot & Cold aeration

Mashed in by: C. Martell

048 1380

BREW 339

Tun No. 11

Old. Scotia

DATE Dec 1st

MALT 82.69 ¹⁵¹ lb. (Less 36 ¹⁵¹ lb. Dunt)

HOPS ¹⁵¹ B. & K. S. (10) ¹⁵¹ Has. B. S. (15)	25
¹⁵¹ B. & F. S. (10) ¹⁵¹ Long. H. K. (10) ¹⁵¹ Has. B. S. (5)	25
¹⁵¹ B. & K. S. (10) ¹⁵¹ Long. H. K. (5) ¹⁵¹ Has. B. S. (5)	20
TOTAL	70

Mash 5.4 Salt 12.4 Benton Salt 2.4 Potain 2.8 lb

WATER

SETAW

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164.70	5.35
Malt all in		148	5.45
Underlet	16	180	6.05
Finished mashing		164	6.19
Set taps		158	6.49
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 7 Bbbs. LAST RUN 0.9 %

OUT 184 Bbbs. KETTLE TEST 12.35 %

YEAST 12. Tenn. V. S. 135 (used 2 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.7	11.75	Dec 1 st
BEER INTO CELLAR	171.8	2.3	" 8 th

REMARKS: Part Filtered Mashed in by: G. Smartell
Hot & cold Aeration

CCC WARD

BREW 340

Tun No. 12

X. Port

DATE Dec 2^d

MALT 83.70 lb. B. M. L. (Linn 37 lb. Dunt)

HOPS B. L. Hunt S. L. J. (15) ^{1.51} H. M. D. S. L. (13) ^{1.51}
 B. L. Hunt S. L. J. (15) ^{1.51} H. M. D. S. L. (10) ^{1.51}
 B. L. Hunt S. L. J. (10) ^{1.51} H. M. D. S. L. (10) ^{1.51} H. M. D. S. L. (5) ^{1.51}

30
35
25
90

TOTAL

Mass. 5th Sept. 12th Benton Sept. 24th Porton 29th

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.10
Malt all in		148	12.20
Underlet	66	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.9 %
 EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %
 OUT 183 1/2 Bbbs. KETTLE TEST 12.75 %
 YEAST * 14 Linn (Washed) 170th (crust 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.2	Dec 2 ^d
BEER INTO CELLAR	171.3	2.4	" 8 th

REMARKS: Part finished Mashed in by: S. J. J. J.
 Hot & cold water

Tun No. 13

Old Scotia

DATE Dec 2^d

MALT 82.67 lb. C. m. b. (Tun 34th Dist)

HOPS	Old Kent Golding (10) ¹⁵¹	Hos. Dns. Gold (15) ¹⁵¹	25
	Old Fugg (10) ¹⁵¹	Long. Hids. K. (10) ¹⁵¹	95
	Old Kent Golding (10) ¹⁵¹	Long. Hids. K. (5) ¹⁵¹	20
		Hos. Dns. Gold (5) ¹⁵¹	70
JATOT			TOTAL

Dist. 5th Salt 12th Buxton Salt 24th Parton 2th

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	5:40
Malt all in		148	5:30
Underlet	16	180	6:10
Finished mashing		162	6:21
Set taps		158	6:51
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.25 %

YEAST 15 Tun N.S. 135th (used 7 tun)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.75	Dec 2 ^d
BEER INTO CELLAR	172.0	2.4	" 9 th

REMARKS: Part Fittend
Hot & cold water

Mashed in by: S. Jenner

Tun No. 14

X. Post

DATE Dec 9th

MALT 85.72 lb. m. b. (Tun 39 th Dist)	
HOPS B. & Kunt. Salling (15) Hon. Ben. Sall. (15)	30
B. & Frings (15) Long. Hicks. Kent. (10) Hon. Ben. Sall. (10)	35
B. & Kunt. Salling (10) Long. Hicks. Kent. (10) Hon. Ben. Sall. (10)	25
TOTAL	90

Mrs. 5th Salt 12th Burton Salt 24th Porten 2nd qt

WATER

RETAW

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		163	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5	148	
TOTAL	224		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.4	%
EVAPORATION 6	Bbbs.	LAST RUN 0.2	%
OUT 184	Bbbs.	KETTLE TEST 12.7.5	%

YEAST 2nd Tun Washed 170th (and 7th hon)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	Dec 9 th
BEER INTO CELLAR	169.1	2.5	9 th

REMARKS: Part Filled
Hot & cold Amator

Mashed in by: B. Beranger

BREW 343

BREW 343

Tun No. 15

X. Port

DATE

Dec 4

MALT 86.35 lb. (102 lb. Port)

HOPS 151 151
 151 151
 151 151

B. & F. (15) E. (10) H. (10) H. (10) H. (10)

B. & F. (10) E. (10) H. (10) H. (10) H. (10)

3.0
 3.5
 2.5
 9.0

JATOT

TOTAL

Moss 5.4 Salt 12.4 Benton Salt 24.4 Portion 2.95

WATER

STAY

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.12
Malt all in		148	12.22
Underlet	16	180	12.42
Finished mashing		163	12.53
Set taps		158	1.23
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 7 Bbbs. LAST RUN 6.2 %

OUT 183 Bbbs. KETTLE TEST 12.7 %

YEAST 1.147 2.7m (crushed) 170th (mixed 7.0m)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.2	Dec 4
BEER INTO CELLAR	170.7	2.4	" 10

REMARKS:

Port Filled
 Hot & Cold aeration

Mashed in by:

C. Martell

Tun No. 1

Old. Scotia

DATE Dec 5th

MALT	8300 lb. L. M. G. (Linn. 67 th Run)	
HOPS	Blk. Hunt Salsij (10) ¹⁵⁷ Hoo. Run Salsij (5) ¹⁵⁷	25
	Blk. Hunt Salsij (10) ¹⁵⁷ Long. Hoo. Hunt (10) ¹⁵⁷ Hoo. Run Salsij (5) ¹⁵⁷	25
	Blk. Hunt Salsij (10) ¹⁵⁷ Long. Hoo. Hunt (5) ¹⁵⁷ Hoo. Run Salsij (5) ¹⁵⁷	20
	TOTAL	70

Mash 5-4 Salt 12-4 Benton Salt 24th Protein 2.1%

WATER

	Bbbs.	Temp.	Time A ^H
Mashing in	75	164-70	12.10
Malt all in		148	12.20"
Underlet	16	180	12.40"
Finished mashing		162	12.51"
Set taps		158	1-21"
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.4 %

EVAPORATION 7 Bbbs. LAST RUN 0.05 %

OUT 184 Bbbs. KETTLE TEST 12.3 %

YEAST 1/5th Linn. N. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.6	11.75	Dec 5 th
BEER INTO CELLAR	171.1	2.4	" 11 th

REMARKS: Lait Not Filtered Mashed in by: S. J. Gennet
Hot & cold aeration

03E 388

BREW 345

Tun No. 2

X. Post

DATE

Dec 8th

MALT 85.90 lb. b. m. b. (Ten 5.7 lb. (Dent))

HOPS P. b. Kent Sudding (15) 4oz. Dan Sudd (15)

P. b. Fougere (15) E. g. Hebe Kent (10) 4oz. Dan Sudd (10)

P. b. Kent Sudding (10) E. g. Hebe Kent (10) 4oz. Dan Sudd (5)

30

35

25

90

JATOT

TOTAL

Mon. 5th Salt. 12th Burton Salt. 24th Portion 2 gts

WATER

Bbbs.

Temp.

Time

Mashing in

75

164.70

12.00

Malt all in

148

12.10

Underlet

16

180

12.30

Finished mashing

163

12.41

Set taps

15.8

1.11

Sparge

128

168

Hop

6

140

TOTAL

225

INTO KETTLE

190

Bbbs.

FIRST RUN

19.6

%

EVAPORATION

6

Bbbs.

LAST RUN

0.2

%

OUT

184

Bbbs.

KETTLE TEST

12.8

%

YEAST

1/11. Ten 1/2 lb 125 (used 7 lb)

Bbbs.

Balling

Date

WORT INTO FERMENTER

178.7

12.2

Dec 8th

BEER INTO CELLAR

169.0

2.75

" 15th

REMARKS:

Last Post Filled
but & cold aeration

Mashed in by:

S. Beranger

216

BREW 346

Tun No. 3

Old-Scotia

DATE Dec 8th

MALT	8277 lb. P. m. d. (Linn 44 th Best)	
HOPS	D. C. Hunt Solding (10) ¹⁵¹ Has Ros Seld (15) ¹⁵¹	25
	B. L. Frings (10) ¹⁵¹ G. W. Hicks Hunt (10) ¹⁵¹ Has Ros Seld (5) ¹⁵¹	25
	D. C. Hunt Solding (10) ¹⁵¹ G. W. Hicks Hunt (10) ¹⁵¹ Has Ros Seld (5) ¹⁵¹	20
JATOT		70
TOTAL		

Mars 5th Salt 12th Benton Salt 2th Potash 2 Pt

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	5:30 ^{AM}
Malt all in		148	5:40
Underlet	16	180	6:00
Finished mashing		163	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbls. FIRST RUN 19.2 %

EVAPORATION 7 1/2 Bbls. LAST RUN 0.1-5 %

OUT 183 1/2 Bbls. KETTLE TEST 12.3 %

YEAST X 12. Zinn. Y. G. 135th (med. flavor)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Dec 8 th
BEER INTO CELLAR	171.8	2.6	15 th

REMARKS: Last. Part Filtrated Mashed in by: G. Branger.
Hot & cold aeration

Tun No. 4

Old Scotch

DATE Dec 9th

MALT 82.65 lb. m. b. (from 20 lb. Drum)

HOPS	B. & H. S. S. (10) ¹⁵⁷ H. as B. S. S. (5) ¹⁵⁷	25
	B. & H. S. S. (10) ¹⁵⁷ E. W. H. H. (10) ¹⁵⁷ H. as B. S. S. (5) ¹⁵⁷	25
	B. & H. S. S. (10) ¹⁵⁷ E. W. H. H. (5) ¹⁵⁷ H. as B. S. S. (5) ¹⁵⁷	20
JATOT	TOTAL	70

Moss 5th Salt 12th Kanten Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.10 AM
Malt all in		148	12.20 ..
Underlet	16	180	12.40 ..
Finished mashing		162	12.51 ..
Set taps		158	1.21 ..
Sparge	128	168	
Hop	5 1/2	140	
TOTAL	224 1/2		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.2.5	%
YEAST	No. 13. Fun. (Washed) 170 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	11.75	Dec 9 th
BEER INTO CELLAR	172.2	2.3	15 th

REMARKS: Low Part Filtered Mashed in by: S. Jannet
Hot & cold Aeration

708

BREW 348

Tun No. 5

X. Post

DATE Dec 10th

MALT	85.64 lb. N. M. S. (Loos 31 - 40 Quarts)	
HOPS	B. & K. S. S. (15) ¹⁵¹ H. B. S. S. (15) ¹⁵¹	30
	B. & F. S. S. (15) ¹⁵¹ E. H. S. S. (10) ¹⁵¹ H. B. S. S. (10) ¹⁵¹	35
	B. & K. S. S. (10) ¹⁵¹ E. H. S. S. (10) ¹⁵¹ H. B. S. S. (10) ¹⁵¹	25
TOTAL		90

Mash 5th Salt 12th Benton Salt 24th Protein 2 gts

WATER

	Bbls.	Temp.	Time
Mashing in	75	164.70	12.05 ^{AM}
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		163	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.6	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.65	%

YEAST W. 14. 7m S. S. 135 (used 7 lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.4	12.2	Dec 10 th
BEER INTO CELLAR	170.2	2.5	" 16

REMARKS: Last Post F. H. H. Mashed in by: B. Mantel
Part of Cold Aeration

Tun No. 6

Old Scotch

DATE Dec 12

MALT 82.67 lb. 8.92 lb. (Less 34.3 Quarts)

HOPS 151 D. L. Hunt Siding (10) Hoo Res Sald (15)	25
151 D. L. Hunt Siding (10) Long Hinds Hunt (10) Hoo Res Sald (5)	25
151 D. L. Hunt Siding (10) Long Hinds Hunt (5) Hoo Res Sald (5)	20
TOTAL	70

Mass 5 Salt 12 Benton Salt 24 Potash 2.5

WATER

STAY

	Bbbs.	Temp.	Time
Mashing in	75	164-70	11:55 AM
Malt all in		148	12:05 PM
Underlet	16	180	12:25 "
Finished mashing		163	12:36 "
Set taps		158	1:06 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.2 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.25 %

YEAST 15.2 lb. N.S. 135 (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.75	Dec 12
BEER INTO CELLAR	171.3	2.95	" 18

REMARKS: Lost Part Filled Mashed in by: C. Branger.
Hot & Cold Aeration

018

BREW 350

Tun No. 7

X. Post

DATE Dec 15th

MALT	85.67. M. L. M. L. (Jan 34 19 th)	
HOPS	D. B. Hunt Gidding (15) 151 Hoo. Res. Sall (15) 151	30
	D. C. Tringle (15) 151 E. G. Hinde Hunt (10) 151 Hoo. Res. Sall (10) 151	3.5
	D. B. Hunt Gidding (10) 151 E. G. Hinde Hunt (10) 151 Hoo. Res. Sall (5) 151	2.5
		90
	TOTAL	

Moss. 5th Selt. 12th Buxton Selt. 24th Perton 2^{gts}

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.08 ^{PM}
Malt all in		148	12.18
Underlet	16	180	12.38"
Finished mashing		162	12.49"
Set taps		158	1.19
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	19.9	%
EVAPORATION	6 ¹ / ₂	Bbls.	LAST RUN	0.1	%
OUT	183 ¹ / ₂	Bbls.	KETTLE TEST	12.8	%
YEAST	4 3/4 Zorn N. S. 135 ^g (med. Fellers)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.0	12.25	Dec 15 th
BEER INTO CELLAR	169.6	2.65	" 22 nd

REMARKS: Part Filtered
 Hot & cold aeration
 Mashed in by: S. Jernett

Tun No. 8

Old. Scotch

DATE

Dec 15^A

MALT 82.67 ¹⁵¹ lb. (Less 2.4 lb. Dried)

HOPS ¹⁵¹ 2 lb. Kent Golding (10) ¹⁵¹ Haslemere Gold (15) 25

¹⁵¹ 2 lb. Fuggle (10) ¹⁵¹ 2 lb. Kent Golding (10) ¹⁵¹ Haslemere Gold (5) 25

¹⁵¹ 2 lb. Kent Golding (10) ¹⁵¹ 2 lb. Kent Golding (10) ¹⁵¹ Haslemere Gold (5) 20

JATOT

TOTAL

70

mass. 5-3 Salt 12^g Benton. Salt 24^g Potash 2 PTs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.30 ^{AN}
Malt all in		148	5.40
Underlet	16	180	6.00
Finished mashing		162	6.11
Set taps		158	6.41
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 18.9 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.3 %

YEAST A. S. Tan 1.5 lb (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	11.75	Dec 15 ^A
BEER INTO CELLAR	172.5	2.75	" 22 ^d

REMARKS: Part finished
Hot & cold aeration

Mashed in by: S. Gemmill

BREW 353

Tun No. 10

X. Post

DATE Dec 17th

MALT 8571 M. S. M. L. (Less 38 lb Post)	
HOPS B. L. Kent Sidding (15) 151 400 Res. Sided (15) 151	30
O. G. Fungus (15) 151 King Hicks (10) 151 Bar. Res. Sided (10) 151	35
B. L. Kent Sidding (10) 151 King Hicks Kent (10) 151 400 Res. Sided (5) 151	25
TOTAL	90

Man. 5th Salt 12th Benton Salt 24th Potash 2th
25

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00
Malt all in		148	12.10
Underlet	16	180	12.30
Finished mashing		163	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6 $\frac{1}{2}$	Bbbs.	LAST RUN	0.2	%
OUT	183 $\frac{1}{2}$	Bbbs.	KETTLE TEST	12.8	%
YEAST	W. H. Fin N. S. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	12.2	Dec 17 th
BEER INTO CELLAR	169.8	2.6	23 rd

REMARKS: Post Filtred Mashed in by: C. Branger.
Hot Cold Aeration

828

BREW 354

Tun No. 11

Old Scotch

DATE Dec 17th

MALT	8.273 lb. M. S. (Linn 40 th Dunt	
	¹⁵⁷	¹⁵⁷
HOPS	B. S. (Hunt & Siding) (10) Has. Res. Sald (15)	25
	¹⁵⁷	¹⁵⁷
	B. S. (Hunt & Siding) (10) Long Hilda (Kunt) (10) Has. Res. Sald (5)	25
	¹⁵⁷	¹⁵⁷
	B. S. (Hunt & Siding) (10) Long Hilda (Kunt) (5) Has. Res. Sald (5)	20
	¹⁵⁷	¹⁵⁷
		70
	TOTAL	

Moss 5th Salt 12th Dunton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.30 ^{AM}
Malt all in		148	5.40
Underlet	16	180	6.00
Finished mashing		168	6.11
Set taps		158	6.41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	7	Bbbs.	LAST RUN	0.15	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%
YEAST	4. Tun V. S. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	11.75	Dec 17 th
BEER INTO CELLAR	171.2	2.6	23 rd

REMARKS: Part Filtered Mashed in by: G. Brunger
Hot & cold aeration

Tun No. 12

Old Scotch

DATE

Dec 18th

MALT 8268 lb. ¹⁵¹ *h. s. m. b. (Tun 35) & Dunt*

HOPS ¹⁵¹ *B. l. Kent Golding (10) Has Bro Gold (15)*

¹⁵¹ *B. l. Fuggs (10) Long Heads (10) Has Bro Gold (5)*

¹⁵¹ *B. l. Kent Golding (10) Long Heads (10) Has Bro Gold (5)*

	25
	25
	20
TOTAL	70

JATOT

TOTAL

Mash 5 lb Salt 12 lb Buxton Salt 24 lb Potash 2 lb

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.09 ^{AM}
Malt all in		148	12.19
Underlet	16	180	12.39
Finished mashing		162	12.50
Set taps		158	1.20
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5%

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2%

OUT 184 1/2 Bbbs. KETTLE TEST 12.2%

YEAST *W 2.385 lb (washed) 170 lb (used 7 lb)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	11.75	Dec 18 th
BEER INTO CELLAR	170.1	2.4	- 24 th
	9.1		

REMARKS: Part Filtred Mashed in by: S. Jemmett
Hot + cold aeration

Tun No. 13

Old-Scotia

DATE Dec 19th

MALT 8288. lb. C. M. L. (Lvs. 55 & D. 7)	
HOPS 151 Bl. Kent Siding (10) Home Run Siding (5)	25
151 Bl. Fringed (10) Long Heads Kent (10) Home Run Siding (5)	25
151 Bl. Kent Siding (10) Long Heads Kent (5) Home Run Siding (5)	20
TOTAL	70

Moss: 5th Salt: 12th Benton Salt: 24th Potash: 2 lbs

WATER

	Bbls.	Temp.	Time PM
Mashing in	75	164-70	11:58 AM
Malt all in		148	12:08
Underlet	16	180	12:28
Finished mashing		163	12:39
Set taps		158	1:09
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbls.	FIRST RUN	19.5	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.2	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.2	%
YEAST	#5 True S. G. 135 lb (used 7 lb)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.3	11.7	Dec 19 th
BEER INTO CELLAR	169.6	2.	Dec 27 th

REMARKS: Part Fitted Hot & cold aeration Mashed in by: C. Mantell

Tun No. 14

X. Part

DATE

Dec 22 1932

MALT	85.86. M. L. O. L. (See 53 & 122)	
	151	151
HOPS	8.8. Kent Golding (5) Moo. B. Gold (5)	30
	151	151
DB	7.5. Kent (15) King Hicks Kent (10) Moo. B. Gold (10)	35
	151	151
DB	Kent Golding (10) King Hicks Kent (10) Moo. B. Gold (5)	25
	151	151
		90
	TOTAL	

Mash: 5.5. Salt. 12.5. Dexton Salt. 24.4. Partum 2.95

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		163	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.5	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.8	%
YEAST	W 10. Ten V. S. 135.4 (med 7 lbs)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.6	12.2	Dec 22 31
BEER INTO CELLAR	164.6	2.3	" 29

REMARKS:

Part 2.12.12
Hot & cold aeration

Mashed in by:

G. Branger

Tun No. 15

Old Scotia

DATE Dec 23rd

MALT 82 85 lb. 8 on d. (Ten 52 4 Dwt)	
HOPS B.L. Hunt (10) Has. Ben. Sells (15)	25
B.L. Hunt (10) G. H. H. Hunt (10) Has. Ben. Sells (5)	25
B.L. Hunt (10) G. H. H. Hunt (10) Has. Ben. Sells (5)	20
TOTAL	70

Moss 5th Salt 12th Burton Salt 24th Parton 2 lbs

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.2	%

YEAST N 7. Zinn (washed) 170th (washed 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	11.75	Dec 23 rd
BEER INTO CELLAR	172.6	2.	29 th

REMARKS: Part 7th third Mashed in by: S. Jenney
Hot & cold aeration

BREW 359

Tun No. 1

X, Post

DATE Dec 27th

MALT 85-87. M. G. 9m. 6 (Linn 54 lb. (Linn) 151	
HOPS 0.8 Kuntz Gulding (15) 151 151	30
0.6 Frigg (15) 151 151	35
0.8 Kuntz Gulding (10) 151 151	25
TOTAL	90

Men: 5.4 Salt: 12.4 Benton. Salt: 2.4th Portion 2 qts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12-10
Malt all in		147	12-20"
Underlet	16	180	12-40"
Finished mashing		163	12-51"
Set taps		137-8	1-21"
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %

OUT 18 3/2 Bbbs. KETTLE TEST 12.8 %

YEAST W. 12. 2m R. 8 135. 4 (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	176.5	12.25	Dec 27 th
BEER INTO CELLAR	166.8	2.35	Jan 2-6

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: G. Martell

828 1880

BREW 360

Tun No. 2

Old Scotia

DATE Dec 29th

MALT 8.267 lb. S. M. L. (Linn 34.9) (Dund)	
HOPS R. B. Hunt Salsbury (10) Hon. Ben Sells (15)	25
D. C. Fragg (10) E. G. Hicks Hunt (10) Hon. Ben Sells (15)	25
R. B. Hunt Salsbury (10) E. G. Hicks Hunt (10) Hon. Ben Sells (15)	20
TOTAL	70

Mash 5th Salt 12th Reston Salt 24th Reston 2 P.M.

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.00 ^{MH}
Malt all in		148	12.10
Underlet	16	180	12.30
Finished mashing		163	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbls.	FIRST RUN	19.1	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	185	Bbls.	KETTLE TEST	12.2	%

YEAST X 11. Tun (washed) 170th (used Feb)

	Bbls.	Bolling	Date
WORT INTO FERMENTER	179.9	11.75	Dec 29 th
BEER INTO CELLAR	170.8	1.95	Jan 5 th

REMARKS: Part Filtered Mashed in by: G. Buranger
 Part of cold aeration

BREW 361

Tun No. 3

X. Post

DATE

Dec 30th

MALT 85.65 lb. on b. Tons 32 lb. (Dunst)

HOPS 151 A. & K. H. S. (15) 151 Hoo. D. S. (15)
 151 B. & F. (15) 151 F. H. H. (10) 151 Hoo. D. S. (10)
 151 D. & K. H. S. (10) 151 F. H. H. (10) 151 Hoo. D. S. (5)

	30
	35
	25
TOTAL	90

WATER 5th Salt 12th Buxton Salt 24th Potash 2th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.05 ^{AM}
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		157-8	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.9 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.75 %

YEAST 15th 2nd 135th (mud 7th)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.0	12.25	Dec 30 th
BEER INTO CELLAR	169.9	2.25	Jan 5 th

REMARKS: Part Filtrated
 Bot & cold aeration

Mashed in by: S. Jenner

Re Hops - Note we started to use 1900 Cup B.C. Hops

188

BREW 362

Tun No. 4

Old Scotch

DATE Jan 24^{1/53}

MALT	82.73 lbs. M. S. (Jan 40 lbs. Best)	
HOPS	A. S. Kent Siding (10) ¹⁵¹ Hon. Ben Siding (15) ¹⁵¹	25
	Hon. Ben Siding (10) ¹⁵¹ Long Hike Kent (10) ¹⁵¹ Hon. Ben Siding (5) ¹⁵¹	25
	B. S. Kent Siding (10) ¹⁵¹ Long Hike Kent (5) ¹⁵¹ Hon. Ben Siding (5) ¹⁵¹	20
		70
	TOTAL	

Mon. 5th Salt. 12th Burton Salt. 24th Potash 2 lbs

WATER

ESTAW

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.09 ^{M.N}
Malt all in		148	12.10 "
Underlet	16	180	12.30
Finished mashing		163	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbls.	FIRST RUN	19.1	%
EVAPORATION	7	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.25-	%

YEAST W. 1. Tun N. S. 135th (used 9 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.9	11.75	Jan 27
BEER INTO CELLAR	169.2	2.35	" 8 th

REMARKS: Part filtered Mashed in by: C. Matell
Hot & Cold aeration

Tun No. 5

X. Port

DATE Jan 5th /53

MALT 85.66 lb. L. M. S. (Less 93 lb. Dant)

HOPS B. C. Hops (15) ¹⁵¹ Harbin Subl (15) ¹⁵¹

R. C. Hops (15) ¹⁵¹ Long Hops (10) ¹⁵¹ Harbin Subl (10) ¹⁵¹

O. C. Hops (10) ¹⁵¹ Long Hops (10) ¹⁵¹ Harbin Subl (5) ¹⁵¹

30

35

25

90

TOTAL

Water 5th Salt 12th Benton Salt 24th Potash 2 gals

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.00 AM
Malt all in		148	12.10 "
Underlet	16	180	12.30 "
Finished mashing		163	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbls. FIRST RUN 19.3 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 184 Bbls. KETTLE TEST 12.75 %

YEAST 15 + 1.7 (Washed) 170th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.3	12.25	Jan 5 th
BEER INTO CELLAR	167.8	2.4	12 th

REMARKS: Part Filled Mashed in by: B. Beranger
Hot & Cold Aeration

Re Hops - Note we started to use 1952 Crop - B. C. Fuggles.

338 330

BREW 364

Tun No. 6

X. Post

DATE Jan 6th / 53

MALT 85.82 lb. m. d. Ten 49.4 (Baz)

HOPS	D. A. Hunt Balding (15) ¹⁵¹	H. A. B. Ball (15) ¹⁵¹	30
	C. B. Fogg (15) ¹⁵¹	T. J. H. Hunt (10) ¹⁵¹	35
	B. C. Hunt Balding (10) ¹⁵¹	T. J. H. Hunt (10) ¹⁵¹	25
		H. A. B. Ball (5) ¹⁵¹	90
TOTAL			

Mash: 5th Salt, 12th Benton Salt, 24th Partin 2 gts

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.07 MN
Malt all in		148	12.10
Underlet	16	180	12.30
Finished mashing		162	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbls. FIRST RUN 19.7 %

EVAPORATION 7 Bbls. LAST RUN 0.2 %

OUT 183 Bbls. KETTLE TEST 12.7.5 %

YEAST #2 Ten N.S. 135th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.5	12.25	Jan 6 th
BEER INTO CELLAR	168.2	2.3	12 th

REMARKS: Part Filtred Mashed in by: S. Jonney
Hot & cold Aeration

[Faint handwritten notes and signatures at the bottom of the page]

BREW 365

Tun No. 7

Old Scotia

DATE Jan 6th 1933

MALT 8272 lb L. M. S. (Less 39.8 lb Dwt)

HOPS	D. K. Kent S. S. (10) ¹⁵¹ / Hon. Ben S. S. (15) ¹⁵¹	25
	B. L. Fuggles (10) ¹⁵¹ / King Hicks Kent (10) ¹⁵¹ / Hon. Ben S. S. (5) ¹⁵¹	25
	D. K. Kent S. S. (10) ¹⁵¹ / King Hicks Kent (5) ¹⁵¹ / Hon. Ben S. S. (65) ¹⁵¹	20
TOTAL		70

Moss 5th Salt 12th Benton Salt 24th Peatmoss 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:25 AM
Malt all in		148	5:25
Underlet	16	180	5:55
Finished mashing		162	6:06
Set taps		158	6:36
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.6 %

EVAPORATION 6 Bbbs. LAST RUN 0.1 %

OUT 185 Bbbs. KETTLE TEST 12.25 %

YEAST 2. Tun. N. S. 135th (and 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	Jan 6
BEER INTO CELLAR	170.3	2.2	" 12

REMARKS: Part Filtered
Hot & Cold aeration

Mashed in by: S. Jenney

Tun No. 8

Old Scotia

DATE Jan 7th 1953

MALT 8271 lbs. 2. m. 2 (Jan 38th 1953)

HOPS	P. & H. Kent Siding (10)	151	2.5
	Head Run Siding (15)	151	
	P. & H. Kent Siding (10)	151	2.5
	Eng. Works Kent (10)	151	
	Head Run Siding (5)	151	
	P. & H. Kent Siding (10)	151	2.0
	Eng. Works Kent (5)	151	
	Head Run Siding (5)	151	
TOTAL			70

Water: 5th Salt, 12th & Benton Salt 24th Benton 2 Pts

WATER

	Bbbs.	Temp.	Time PM
Mashing in	75	164-70	11:58 AM
Malt all in		148	12:08
Underlet	16	180	12:28"
Finished mashing		164	12:39-
Set taps		158	1:09"
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	7 1/2	Bbbs.	LAST RUN	0.2	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.3	%
YEAST	44.2 (Washed)		170 th (crust 7 days)		

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	11:75	Jan 7 th
BEER INTO CELLAR	170.1	2.3	" 13 th

REMARKS: Part filtered Mashed in by: G. Mantell
Hot & cold aeration

Tun No. 9

X. Port

DATE Jan. 8th / 53

MALT 8573 lb. C. M. S. (Jan 40 lb Rest)
151 151

HOPS 1 lb. Kent Golding (15) 1 lb. Kent Golding (15)

0.6 Fuggle (15) 0.6 Fuggle (15) 1 lb. Kent Golding (15) 1 lb. Kent Golding (15)

0.2 Kent Golding (10) 0.2 Kent Golding (10) 1 lb. Kent Golding (15)

	30
	35
	25
TOTAL	90

Moist. 5th Salt, 12th Carbon Salt, 24th Potash 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00
Malt all in		148	12.10
Underlet	16	180	12.30
Finished mashing		163	12.41
Set taps		138	1.11
Sparge	128	168	
Hop	3	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.7-5 %

YEAST 4. Ten (washed) 170th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.1	12.25	Jan 8 th
BEER INTO CELLAR	169.3	2.7	14 th

REMARKS: Part finished Mashed in by: C. Berger.
Bot & cold aeration

Tun No. 11

X. Port

DATE

Jan 9 1883

MALT 85.70 lb. L. on B. (Ten 37 lb. Bant)

HOPS ¹⁵¹ B. Kunt Solding (15) ¹⁵¹ Has Am Sald (15)
¹⁵² B. F. Fuggle (15) ¹⁵¹ Cong. Nicks Kunt (10) ¹⁵⁷ Has Am Sald (10)
¹⁵¹ D. C. Hunt Solding (10) ¹⁵¹ Cong. Nicks Kunt (10) ¹⁵¹ Has Am Sald (5)

30
35
25
90

JATOT

TOTAL

Prox. 5 lb. Salt. 12 lb. Runtor. Salt. 24 lb. Runtor. 2 qt.

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.04
Malt all in		148	12.14
Underlet	16	180	12.34
Finished mashing		162	12.45
Set taps		158	1.15
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %
 EVAPORATION 6 Bbbs. LAST RUN 0.15 %
 OUT 184 Bbbs. KETTLE TEST 12.7 %
 YEAST R. H. Ten (Washed) 170th (med Fla)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	177.8	12.25	Jan 9
BEER INTO CELLAR	169.4	2.6	" 15

REMARKS: Part Filled
Hot & Cold Aerator

Mashed in by: S. Jenney

Tun No. 12

Old. Scotia

DATE Jan 9th 1883

08
28
28
09

MALT 826 B. M. 4. m. R. (Zur 85. b. D. m.)	
HOPS B. b. Hunt Siding (10) H. m. Dea Siding (15)	25
B. b. Fungus (10) G. m. Heika Hunt (10) H. m. Dea Siding (5)	25
B. b. Hunt Siding (10) G. m. Heika Hunt (5) H. m. Dea Siding (5)	20
TOTAL	70

Mass. 5th Salt. 12th Benton Salt. 24th Potash 2 Pts

WATER

44
40.5
41.5
42.5
44.5
45.5

	Bbls.	Temp.	Time
Mashing in	75	164-70	5.25 ^{AM}
Malt all in		148	5.35
Underlet	16	180	5.55
Finished mashing		162	6.06
Set taps		158	6.36
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 18.9 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 185 Bbls. KETTLE TEST 12.1 %

YEAST W. J. Zur 135th (Cond. 7.5 m)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.1	11.7	Jan 9 th
BEER INTO CELLAR	171.4	2.8	" 15 th

REMARKS: Part Filled Mashed in by: S. Jenney
Hot & Cold Aeration

Tun No. 13

X. Port

DATE Jan 12. 1913

MALT 85 72 lb. C. m. C. (Zm 39 lb. Dm 2)

HOPS 151 151
P. S. Kent 151 (15) Hoos Bro 151 (15)

152 151 151
P. S. Fingled (15) King Hicks (10) Hoos Bro 151 (10)

151 151 151
P. S. Kent 151 (10) King Hicks (10) Hoos Bro 151 (10)

30
35
25
90

JATOT

TOTAL

More 5 lb Salt 12 lb Bunter Salt 24 lb Potash 2 qt

WATER

ESTAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.10 ^{AM}
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.7 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST 5 Tun. N. S. 135 lb (used 3 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	175.0	12.25	Jan 12 th
BEER INTO CELLAR	166.6	2.4	19 th

REMARKS: Part Filtered Mashed in by: G. Martell
 Lot of cold aeration

Tun No. 14

Old. Scotch

DATE Jan 12th 1893

MALT 8.271 lb. 2 on 2 (See 38 lb. Dunt)	
HOPS B. & Kunt Salzig (10) Hon. Dan Sall (5)	25
B. & F. W. J. (10) Long Hilda Kunt (10) Hon. Dan Sall (5)	25
B. & Kunt Salzig (10) Long Hilda Kunt (5) Hon. Dan Sall (5)	20
TOTAL	70

Mash. 5th Salt. 12th Bunter Sall. 24th Partim 2th

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5.28
Malt all in		148	5.38
Underlet	16	180	5.58
Finished mashing		164	6.09
Set taps		158	6.39
Spurge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbls.	FIRST RUN	19.5	%
EVAPORATION	6 1/2	Bbls.	LAST RUN	0.03	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.2	%
YEAST	No. 5 Tann N. S. 135 th (and Filter)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.8	11.75	Jan 12 th
BEER INTO CELLAR	172.6	2.3	19 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: D. Martell

Tun No. 15

X. Post

DATE

Jan 13 1893

MALT 86 1/2 M. L. M. L. (Less 79 lb. Dwt)

HOPS 151 B. L. Kent Galling (15) 151 H. M. B. S. Galling (15)

151 B. L. Kent Galling (15) 151 H. M. B. S. Galling (15)

151 B. L. Kent Galling (15) 151 H. M. B. S. Galling (15)

JATOT

TOTAL

30
35
25
90

Mars 5 lb. Salt 12 lb. Dunster Salt 24 lb. Potash 2 2/3

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00 MN
Malt all in		148	12.10 "
Underlet	16	180	12.30 "
Finished mashing		164	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	3	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.1 %

OUT 184 Bbbs. KETTLE TEST 12.75 %

YEAST 86.25 v. S. 125 lb (with 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	12.25	Jan 13
BEER INTO CELLAR	172.0	2.2	" 19

REMARKS: Not finished
Hot aeration

Mashed in by: B. Beranger.

Tun No. 2

X. Port

DATE Jan 14th 1913

MALT 85.90. 4 lb. on 2 (less 5.7 lb. Dwt)

HOPS	P. H. Kent 151 (15)	Harro Bros 151 (15)	3.0
	152	151	3.5
	151	151	2.5
	151	151	9.0
TOTAL			

Moist. 5 lb. Salt. 12 lb. Bunter Salt. 24 lb. Portum 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164.70	12.00 MN
Malt all in		148	12.10 AM
Underlet	16	180	12.30
Finished mashing		163	12.41
Set taps		158-9	1.11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.1-5 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.7-5 %

YEAST #10 Tunn. (marked) 170^{lb} (used 77 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.7	12.25	Jan 14 th
BEER INTO CELLAR	170.8	9.2	20 th

REMARKS: Part filtered Mashed in by S. Jenney
Hot & cold aeration

276

BREW 376

Tun No. 3

Old Scotch

DATE Jan 14^A

MALT 8271 lbs. G. M. A. (Jan 38. M. Dist.)

HOPS	B. Kent Salsbig (10) ¹⁵¹	Hoo. Res. Sald (15) ¹⁵¹	25
	B. F. Fungus (10) ¹⁵²	Long Hacks Kent (10) ¹⁵¹	25
	B. Kent Salsbig (10) ¹⁵¹	Long Hacks Kent (5) ¹⁵¹	20
		Hoo. Res. Sald (5) ¹⁵¹	20
JATOT	TOTAL		70

1 Moss. 5th Salt. 12th Rector. Salt. 24th Partum 2 Pts

WATER

RETAW

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164.70	5.23
Malt all in		148	5.33
Underlet	10	180	5.53
Finished mashing		162	6.04
Set taps		158	6.24
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 18.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 184 Bbbs. KETTLE TEST 12.2 %

YEAST 8. Zym. N. S. 135^A (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Jan 14 ^A
BEER INTO CELLAR	173.6	2.5	" 20

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot & Cold Aeration

858

BREW 377

Tun No. 4

X. Post

DATE Jan 15th / 1953

MALT 8574 lb. 6.2a.6. (from 41 lb. Dunt)	151	
HOPS B. L. Hunt Galding (10) Hea. Res. Gald. (5)	151	30
B. L. Hunt Galding (10) Hea. Res. Gald. (5)	151	35
B. L. Hunt Galding (10) Hea. Res. Gald. (5)	151	25
TOTAL		90

Mash 5th Salt 12th Dunt Salt 24th Partain 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12-08 AM
Malt all in		148	12-18
Underlet	16	180	12-38
Finished mashing		164	12-49
Set taps		158	1-19
Sparge	128	168	
Hop	5	148	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%

YEAST W. 12. Zinn (Marshall) 170^g (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.9	12.25	Jan 16 th
BEER INTO CELLAR	169.8	2.9	- 21 st

REMARKS: Part Filtered
Hot & cold aeration

Mashed in by: C. Marshall

778 388

BREW 378

Tun No. 5

Old Scotch

DATE Jan 15th

MALT 82.66 lb. 6.90 lb. (Jan 9th 14 Quarts)
151 151

HOPS B-B Kentz Balding (10) Has Ben Sells (15)
152 151 151

B-B Fruggles (10) Long Hicks Kentz (10) Has Ben Sells (5)
151 151 151

B-B Kentz Balding (10) Long Hicks Kentz (5) Has Ben Sells (5)
151 151 151

25

25

20

70

TOTAL

Mars. 5th Salt. 12th Austin Salt. 24th Portion 2 Pts

WATER

SETAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5.33
Malt all in		148	5.43
Underlet	16	180	6.03
Finished mashing		164	6.14
Set taps		158	6.44
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5 %

EVAPORATION 6 Bbbs. LAST RUN 0.15 %

OUT 185 Bbbs. KETTLE TEST 12.3 %

YEAST 9.75 Tun 1.35th (and 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.8	11.75	Jan 15 th
BEER INTO CELLAR	173.9	2.5	0.21 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: G. Martell

088

BREW 379

Tun No. 6

Old Scotia

DATE Jan 16 4/83

MALT 8.2.6.8 M. B. M. L. (L. 35. 14. 12. 2)

HOPS B. B. Hunt Sudding (10) 151 Hoo Roo Sudding (15) 151

B. B. Fruggler (10) 151 Long Hides Hunt (10) 151 Hoo Roo Sudding (5) 151

B. B. Hunt Sudding (10) 151 Long Hides Hunt (5) 151 Hoo Roo Sudding (5) 151

25
25
20
70

JATCT

TOTAL

Mash 5-16 Salt 12 1/4 Boil 2 1/4 Suits 2 1/2

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164.70	12.00 MN
Malt all in		148	12.10 "
Underlet	16	180	12.30 "
Finished mashing		164	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.2 %

YEAST A. 11. T. B. 135 (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.0	11.75	Jan 16
BEER INTO CELLAR	172.5	2.4	22.1

REMARKS: Part Fitted Mashed in by: G. Benanger
Hot & cold aeration

878 1380

BREW 380

Tun No. 7

X. Port

DATE Jan 19th 1953

MALT 83.73 lb. G. M. G. (Less 40 lb. D. W.)	
HOPS D. G. Kent Golding (15) ¹⁵¹ Harp Bee Bald (15) ¹⁵¹	30
D. G. Fungus (15) ¹⁵¹ Long Hicks Kent (10) ¹⁵¹ Harp Bee Bald (10) ¹⁵¹	35
D. G. Kent Golding (10) ¹⁵¹ Long Hicks Kent (10) ¹⁵¹ Harp Bee Bald (5) ¹⁵¹	25
	90
JATOY	TOTAL

Moss 5th Salt 12th Burton Salt 24th Peatman 2 gts

WATER

	Bbls.	Temp.	Time
Mashing in	170	164.70	12.09
Malt all in		148	12.10
Underlet	16	180	12.30
Finished mashing		162	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190	Bbls.	FIRST RUN 19.9	%
EVAPORATION 7	Bbls.	LAST RUN 0.2	%
OUT 183	Bbls.	KETTLE TEST 12.8-5	%

YEAST 4. Tun. V. G. 135th (mixed Flors)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.1	12.25	Jan 19 th
BEER INTO CELLAR	166.0	2.5	26 th

REMARKS: Part Fitted
Hot & cold aeration Mashed in by: S. Jolley

Tun No. 8

Old Scotch

DATE Jan 21st / 1953

MALT 82.75 ¹⁵¹ No. 8. 9m. 6. (Class 5.3. 46. 10m)	
HOPS 0.6 Kent Golding (10) ¹⁵¹ Has Bros Gold (15)	25
B. & F. ¹⁵² (10) ¹⁵¹ Long Heads Kent (10) ¹⁵¹ Has Bros Gold (5)	25
B. & F. ¹⁵¹ Kent Golding (10) ¹⁵¹ Long Heads Kent (5) ¹⁵¹ Has Bros Gold (5)	20
JATOT	TOTAL 70

Mon. 5th Sat. 12th Brewton Sat. 34th Brewton 2 1953

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164.70	12.04
Malt all in		148	12.14
Underlet	16	180	12.34
Finished mashing		164	12.45
Set taps		158	1.15
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs.	FIRST RUN 19.5 %
EVAPORATION 7 Bbbs.	LAST RUN 0.2 %
OUT 184 Bbbs.	KETTLE TEST 12.2-5 %
YEAST W. B. T. M. G. 135. B (mash 7 lbs)	

	Bbbs.	Balling	Date
WORT INTO FERMENTER	177.9	11.75	Jan 21 st
BEER INTO CELLAR	169.5	2.0	- 27

REMARKS: Part Fermented Mashed in by: G. Marshall
Hot & cold aeration

Tun No. 9

X. Part

DATE Jan 22/53

MALT 85-86. M. C. m. B. (Tun 5-3 M. B. S.)	
HOPS B. & Hunt Siding (15) ¹⁵¹ Hon. Res. Siding (15) ¹⁵¹	30
B. C. Fruggled (12) ¹⁵² Long. Hinds. Hunt (10) ¹⁵¹ Hon. Res. Siding (10) ¹⁵¹	35
B. & Hunt Siding (10) ¹⁵¹ Long. Hinds. Hunt (10) ¹⁵¹ Hon. Res. Siding (5) ¹⁵¹	25
TOTAL	90

Man. 5 ¹/₂ Salt 12 ¹/₂ Burton Salt 24 ¹/₂ Potash 2 qts

WATER

	Bbls.	Temp.	Time M ⁿ
Mashing in	75	164-70	12-09
Malt all in		147	12-10
Underlet	16	180	12-30
Finished mashing		164	12-41
Set taps		158	1-11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.4	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12-7-5	%

YEAST #14. Tun Washed: 178 ¹/₂ (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.4	12-25	Jan 22
BEER INTO CELLAR	170.5	2-15	. 28 ¹ / ₂

REMARKS: Part Filtered Mashed in by: G. Branger
Hot & cold aeration

Tun No. 10

Old Scotch

DATE Jan. 22nd 1953

MALT 8283 lb. 2. mal. (Less 30 lb. Dunt)	
HOPS B. & Kunt. Salding (10) Has. Don Sald (15)	25-
B. & Fuggler (10) Long Hilda Kunt (10) Has. Don Sald (5)	25-
B. & Kunt Salding (10) Long Hilda Kunt (10) Has. Don Sald (5)	20
TOTAL	70

WATER

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:30 AM
Malt all in		148	5:40 "
Underlet	16	180	6:00 "
Finished mashing		164	6:11 "
Set taps		158	6:41 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	5	Bbbs.	LAST RUN	0.2	%
OUT	186	Bbbs.	KETTLE TEST	12.2	%
YEAST	W 4. Tunn. N 5 135 lb (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.0	11.75	Jan. 22 nd
BEER INTO CELLAR	174.1	2.3	" 28 th

REMARKS: Part Filtered
Hot & cold another

Mashed in by: C. Buranger

288

BREW 384

Tun No. 11

X. Post

DATE Jan 23rd

MALT 85.70 lb. M. b. (See 37 lb. Post)	
HOPS B. & K. malt (15) 151 Hoo. Res. Sells (10) 151	30
B. & F. Huggins (15) 151 Long. Hinds (10) 151 Hoo. Res. Sells (10) 151	35
B. & K. malt (10) 151 Long. Hinds (10) 151 Hoo. Res. Sells (5) 151	25
TOTAL	90

Moss: 5th Salt: 12th Burton Salt: 2th Partin 2^{gts}

WATER

	Bbls.	Temp.	Time A.M.
Mashing in	75	164-70	12.05
Malt all in		148	12.15
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.17
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	20.0	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.7	%
YEAST	* 2 & 3. Tem. (Graded) 170 th (used 7.4oz)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	Jan 23 rd
BEER INTO CELLAR	171.2	2.2	28 th

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: S. Jenney

Tun No. 13

Old Scotch

DATE Jan 26th / 53

MALT 8293 lb. ¹⁵¹ <i>l. sp. l. Linn 60 lb. 151</i>	
HOPS <i>B. & H. Hops (10) 151</i> <i>Hoo Res Sudd (15) 151</i>	25
<i>B. & H. Hops (10) 151</i> <i>Eng Hops (10) 151</i> <i>Hoo Res Sudd (5) 151</i>	25
<i>B. & H. Hops (10) 151</i> <i>Eng Hops (10) 151</i> <i>Hoo Res Sudd (5) 151</i>	20
TOTAL	70

Mar 5th Sept 12th Bunker Sept 24th Partin 2th

WATER

	Bbbs.	Temp.	Time
Mashing in	73	164.70	12.00 ^{AM}
Malt all in		148	12.10 ^{AM}
Underlet	16	180	12.30
Finished mashing		164	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.25	%
YEAST	At 5 Tun (washed) 170 th (used 7 tun)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.3	11.75	Jan 26 th
BEER INTO CELLAR	168.4	2.1	Feb 2 nd

REMARKS: Part Fitted Mashed in by: C. Mantell
 Not cold aeration

Tun No. 14

X. Port

DATE

Jan. 27th

MALT 8603 *St. L. M. C. (Linn. 70 lb. Row)*

HOPS *B. & Kunt Salding (15) Hoo Ben Sald. (15)*
B. & Fungible (15) Long Huds. Kunt (10) Hoo Ben Sald. (10)
B. & Kunt Salding (10) Long Huds. Kunt (10) Hoo Ben Sald. (5)

30

35

29

90

TOTAL

Spec. 5th Sept. 12th Bunter Salt. 24th Partur 29th

WATER

	Bbls.	Temp.	Time M N
Mashing in	75	164.70	12.00
Malt all in		148	12.10 "
Underlet	16	180	12.30 "
Finished mashing		164	12.41 "
Set taps		158	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbls. FIRST RUN 19.3 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 184 Bbls. KETTLE TEST 12.7.5 %

YEAST *A. T. Wm. N. S. 135th (used Filson)*

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.6	12.25	Jan 27 th
BEER INTO CELLAR	167.7	2.3	Feb 27

REMARKS: *Part Filtered
Hot & Cold Aeration*

Mashed in by: *G. Branges*

888

BREW 387

Tun No. 15

Old Scotia

DATE

MALT 82.90 lb. C. malt (Clear 5.7 lb. Rent)	
HOPS B.C. Kent Golding (10) Has. Res. Gold (15)	2.5
R. C. Fuggle (10) Long Head Kent (10) Has. Res. Gold (5)	2.5
B. C. Kent Golding (10) Long Head Kent (5) Has. Res. Gold (5)	2.0
TOTAL	7.0

Wron. 5 lb Salt 12 lb Buxton Salt 24 lb Potash 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00
Malt all in		148	12.10
Underlet	16	180	12.30
Finished mashing		162	12.41
Set taps		158	1.11
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.1	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.2	%
YEAST	W. 8. Zim (marked) 170 lb (used 7 lb)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.7	Jan. 28 th
BEER INTO CELLAR	170.8	2.1	Feb. 3 rd

REMARKS: Part finished
Hot & cold aeration

Mashed in by: S. Jimmy

588

BREW 388

Tun No. 1

X. Port

DATE Jan 29th 1953

MALT	85.92 M. L. M. D. (Lars 5.9 M. D. 12.0)	
HOPS	151 Pils (Kunt) Gulch (15) 151 Hon Res Sald (10)	30
	152 B. L. F. M. D. (15) 151 Long Hards Kunt (10) 151 Hon Res Sald (10)	35
	151 B. L. Kunt Sald (10) 151 Long Hards Kunt (10) 151 Hon Res Sald (5)	25
		90
TOTAL		

Mash: 5th Salt 12th Bunter Salt 24th Pasterin 2 qts

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12:00 M N
Malt all in		147	12:10 A M
Underlet	16	180	12:30 "
Finished mashing		164	12:41 "
Set taps		158	1:11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12-7-5	%
YEAST	A 9 Tun V.S. 135 th (and 7 lbs)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.3	12.2	Jan 29 th
BEER INTO CELLAR	167.5	2.2	74 4 th

REMARKS: Part Filled
Hot & cold aeration

Mashed in by: B. Beranger.

Tun No. 2

Old Scotch

DATE *Jan 30th / 53*

MALT *8278 lbs. C. M. L. (Lan 45.4 Dwt)*

HOPS *Ab. Kent Golding (10) Has. Bn Gold (5)*

B. b. Truggles (10) Long. Hilde. Kent (10) Has. Bn Gold (5)

B. b. Kent Golding (10) Long. Hilde. Kent (5) Has. Bn Gold (5)

	25
	25
	20
TOTAL	70

Mash 3.4 Salt 12.4 Benton Salt 2.4 Peat 2 pt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164.70	12.00 PM
Malt all in		147	12.10 AM
Underlet	16	180	12.30 "
Finished mashing		163	12.41 "
Set taps		157.8	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE *191* Bbbs. FIRST RUN *19.4* %

EVAPORATION *7* Bbbs. LAST RUN *0.2* %

OUT *184* Bbbs. KETTLE TEST *12.3* %

YEAST *W. H. Tun. N. G. 135th (Canned Flor)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	<i>178.7</i>	<i>11.75</i>	<i>Jan 30th</i>
BEER INTO CELLAR	<i>169.6</i>	<i>2.1</i>	<i>Feb 5th</i>

REMARKS: *Part Filtered
Hot & Cold Aeration*

Mashed in by: *C. Martell*

Tun No. 3

X. Port

DATE Feb. 2, 1913

MALT 8577. ¹⁵¹ ~~40 lb. M. S. (Glen H.H. de D.)~~

HOPS ¹⁵¹ B. C. Kent Salding (15) ¹⁵¹ Hon. Ben Sald. (15)

¹⁵¹ B. C. Fruggles (15) ¹⁵¹ E. J. Wicks Kent (10) ¹⁵¹ Hon. Ben Sald. (10)

¹⁵¹ B. C. Kent Salding (10) ¹⁵¹ E. J. Wicks Kent (10) ¹⁵¹ Hon. Ben Sald. (5)

	30
	35
	25
TOTAL	90

Mon. 5-4 Salt-12 1/4 Burton Salt-24 1/4 Pactivin 2 qt

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	11.55 ^{PM}
Malt all in		148	12.05 ^{AM}
Underlet	16	180	12.25
Finished mashing		162	12.37
Set taps		158	1.07
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbls. FIRST RUN 19.8 %

EVAPORATION 6 Bbls. LAST RUN 0.2 %

OUT 184 Bbls. KETTLE TEST 12.7-5 %

YEAST * 10. Zurv. Washed 170^{lb} (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.3	12.2	Feb. 2 ^d
BEER INTO CELLAR	168.7	2.4	" 9 ^d

REMARKS: Part Filled
 Part of olduration Mashed in by: S. Jimmy

808

BREW 391

Tun No. 4

X. Port

DATE Feb. 3rd 1913

MALT 83.75 lbs (20 lbs 151) (20 lbs 151)

HOPS D. B. Hunt Balding (15) Hea Res Sall (15) 30

B. S. Fryer (15) E. W. Hunt (10) Hea Res Sall (10) 35

D. B. Hunt Balding (10) E. W. Hunt (10) Hea Res Sall (5) 25

90

JATOT

TOTAL

Mon. 5th Salt 12th Burton Salt 24th Portion 2 gts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164.70	12.08
Malt all in		148	12.18 ..
Underlet	16	180	12.38 ..
Finished mashing		163	12.49 ..
Set taps		158	1.19 ..
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.8 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 183 Bbbs. KETTLE TEST 12.8 %

YEAST # 14. Turn (mashed) 170^{gts} (mild 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	12.25	Feb 3 rd
BEER INTO CELLAR	167.3	2.3	.. 9 th

REMARKS: Part Filtered
Part of cold aeration

Mashed in by: L. Mantell

Tun No. 5

Old. Scotia

DATE Feb 3rd 1913

82
78
82
82
89

MALT 82.77 lb. L. M. G. (Spec. H. 4 lb. Brew)
 HOPS B. L. Hunt Building (10) 151 Hon. Am. Bldg (5) 151
 B. L. Hunt Building (10) 151 Long. Hilda Hunt (10) 151 Hon. Am. Bldg (5) 151
 B. L. Hunt Building (10) 151 Long. Hilda Hunt (5) 151 Hon. Am. Bldg (5) 151

25
25
20
70

TOTAL

Moss 5th Salt 12th Burton Salt 2th Peat 2 lb

WATER

80.5
81.5
80.5
84.5
81.1

	Bbls.	Temp.	Time
Mashing in	75	164.70	6:28 AM
Malt all in		148	5:38
Underlet	16	180	5:58
Finished mashing		164	6:09
Set taps		158.9	6:39
Spurge	128	168	
Hop	6 ¹ / ₂	140	
TOTAL	225 ¹ / ₂		

INTO KETTLE 191 Bbls. FIRST RUN 19.3 %
 EVAPORATION 6 Bbls. LAST RUN 0-1.5 %
 OUT 185 Bbls. KETTLE TEST 12.4-5 %
 YEAST A. 13 Tun. N. S. 135th (used 7 lb)

	Bbls.	Balling	Date
WORT INTO FERMENTER	182.4	11.75	Feb 3 rd
BEER INTO CELLAR	173.3	2.4	" 9 th

REMARKS: Part Filtered Mashed in by: G. Muntell
 Hot & Cold Aeration

888 1910

BREW 394

Tun No. 7

Old Scotia

DATE Feb 4th 1914

MALT 8273 lb. S. M. C. (L. 40 lb. Dist.)

HOPS P. B. Hunt Galley (10) Has. Res. Galley (15)

P. B. Hunt Galley (10) Long. Mich. Hunt (10) Has. Res. Galley (5)

P. B. Hunt Galley (10) Long. Mich. Hunt (5) Has. Res. Galley (5)

25
25
20
70

JATOT

TOTAL

Man. 5 lb. Salt 12 lb. Burton Salt 24 lb. Lacticin 2 lb

WATER

STAY

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5:30
Malt all in		147	5:40
Underlet	16	180	6:00
Finished mashing		164	6:11
Set taps		159-9	6:41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.1 %

EVAPORATION 6 Bbbs. LAST RUN 0.1 %

OUT 185 Bbbs. KETTLE TEST 12.2 %

YEAST W. 13 Wm. N. S. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	Feb 4 th
BEER INTO CELLAR	172.7	2.2	" 10 th

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: C. Beranger

188 1388

BREW 395

Tun No. 13

X. Port

DATE

Feb 5th 1953

MALT 85.74 lb. 8. on. 8. (Low 4.1 lb. 8. on. 2)

HOPS B. & Kunt Solding (15)¹⁵¹ Heas Bros Sull (15)¹⁵¹

B. & Fraggles (15)¹⁵² Long Heids Hunt (10)¹⁵¹ Heas Bros Sull (10)¹⁵¹

B. & Kunt Solding (10)¹⁵¹ Long Heids Hunt (10)¹⁵¹ Heas Bros Sull (5)¹⁵¹

30

35

25

90

JATOT

TOTAL

Mash 5th Salt 12th Burton Salt 24th Partin 2 gals

WATER

STAY

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.10
Malt all in		148	12.20
Underlet	16	180	12.40
Finished mashing		162	12.52
Set taps		157-8	1.22
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.15 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.75 %

YEAST N. 15 Tun. N. 6 135th (mixed 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.7	12.25	Feb 5 th
BEER INTO CELLAR	169.6	2.2	" 11 th

REMARKS: Part Rilled
Hot & Cold Aeration

Mashed in by: S. Jimmy

200

BREW 396

Tun No. 14

Old. Scotch

DATE 7th 5th

MALT 8278 lb. C.M.A. (Ten 45 lb. Sacks)

HOPS B.B. Hunt Gulching (10) ¹⁵¹ Hops Ben Sells (45) ¹⁵¹
 B.C. Thompson (10) ¹⁵² Long Hanks Hunt (10) ¹⁵¹ Hops Ben Sells (45) ¹⁵¹
 B.B. Hunt Gulching (10) ¹⁵¹ Long Hanks Hunt (5) ¹⁵⁴ Hops Ben Sells (5) ¹⁵¹

	25
	25
	20
TOTAL	70

Moss 5th Salt 12th Dunton Salt 24th Partwin 2 lbs.

WATER

	Bbls.	Temp.	Time
Mashing in	75	164.70	5.30 AM
Malt all in		148	5.40
Underlet	16	180	6.10
Finished mashing		163	6.11
Set taps		158	6.41
Spurge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 18.7 %
 EVAPORATION 7 Bbls. LAST RUN 0.2 %
 OUT 184 Bbls. KETTLE TEST 12.25 %
 YEAST A. 1. Zuer. K. G. 135 lb (mud flour)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.5	11.65	7th 5 th
BEER INTO CELLAR	172.0	2.3	11 th

REMARKS: Part 9th and 1st of cold aeration

Mashed in by: S. Jenney

Tun No. 15

X. Post

DATE Feb 6th 1913

MALT	8.5 & 0 lb. Bomb (from 47 th Pent)	
HOPS	0.6 Kent Golding (15) ¹⁵¹ Harb. Bro. Gold (15) ¹⁵¹	30
	0.6 Fuggle (10) ¹⁵² Long. Heads Kent (10) ¹⁵¹ Harb. Bro. Gold (10) ¹⁵¹	35
	0.6 Kent Golding (10) ¹⁵¹ Long. Heads Kent (10) ¹⁵¹ Harb. Bro. Gold (5) ¹⁵¹	25
	TOTAL	90

Quam 5th Salt 12th Porter Salt 24th Protein 2 gts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.04
Malt all in		148	12.14
Underlet	16	180	12.34
Finished mashing		164	12.45
Set taps		158	1.15
Sparge	128	168	
Hop	5	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	183	Bbbs.	KETTLE TEST	12.8	%
YEAST	# 2. Tur N. G 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.75	Feb 6 th
BEER INTO CELLAR	168.9	2.2	" 12 th

REMARKS: Part withered Mashed in by: C. Martell
Hot & cold aeration

788

BREW 398

Tun No. 10

Stout

DATE

7th 1st 1933

MALT ^{x 5.00 Black Barley} 95.52 lb. S. G. L. 5.2 lb. P. 2.

HOPS	Bl. Huggins (40)	40
	Hea. Res. Gold (80) Bl. Kent Golding (20)	50
	Long. Nicks. Kent (20) Hea. Res. Gold (20)	40
TOTAL		130

Mon. 5. Salt 12 lb. Burton Salt 24 lb. (Milk Stout 140 Cornmeal 170) ^{Porter}

WATER

	Bbbs.	Temp.	Time
Mashing in	82	164-70	5.25 ^{AM}
Malt all in		148	5.38"
Underlet	16	180	5.58"
Finished mashing		166	6.12"
Set taps		161-2	6.42"
Sparge	131	168	
Hop	7	140	
TOTAL	236		

INTO KETTLE 191 Bbbs. FIRST RUN 20.9 %
 EVAPORATION 7 Bbbs. LAST RUN 1.1 %
 OUT 184 Bbbs. KETTLE TEST 14.7 %
 YEAST W. 2. Ten N. 5 135^{lb} (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.3	14.1	7th 6 ^{AM}
BEER INTO CELLAR	169.2	3.5	" 12 ^{AM}

REMARKS: Not Filtred
 Got aeration

Mashed in by: G. Martell

Tun No. 1

X. Post

DATE Feb. 9th / 53

MALT 8581 lb. 1.70 lb. (Less 48 lb. Dues)	
HOPS 151 D. & Munt Sidding (15) Hea. Br Gold (15)	30
152 D. & Munt Sidding (15) Long Histo Munt (10) Hea. Br Gold (10)	35
151 D. & Munt Sidding (10) Long Histo Munt (10) Hea. Br Gold (5)	25
TOTAL	90

Mash 5 lb Salt. 12 lb Dunton Salt. 24^{lb} Potash 2 qt

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		147	12.15
Underlet	16	180	12.35
Finished mashing		164	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.3	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.75	%
YEAST	At 4 Tun (Washed) 170 ^g (used 3 bars)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.0	12.15	Feb. 9 th
BEER INTO CELLAR	169.9	2.25	" 16 th

REMARKS: Part Filtered
Hot & Cold aeration

Mashed in by: C. Rininger.

000 1100

BREW 400

Tun No. 2

Old. Scotch

DATE Feb 9th 1853

MALT 8279 lb. 6. m. b. (Jan 4 th 10 cwt)	
HOPS D.L. Hunt Golding (10) Heas. Pen Gold (15)	25
B.C. Fungus (10) Long. Hinds Hunt (10) Heas. Pen Gold (5)	25
D.L. Hunt Golding (10) Long. Hinds Hunt (5) Heas. Pen Gold (5)	20
TOTAL	70

Wheat 5th Salt 12th Dunton Salt 24th Particular 2 Pts

WATER

	Bbls.	Temp.	Time
Mashing in	7	144-70	5:30 AM
Malt all in		146	5:40 "
Underlet	16	180	6:09 "
Finished mashing		164	6:11 "
Set taps		158	6:41 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191	Bbls.	FIRST RUN 19.0	%
EVAPORATION 5 1/2	Bbls.	LAST RUN 0.1	%
OUT 185 1/2	Bbls.	KETTLE TEST 12.1-5	%
YEAST 1/3. Tann. N. S. 135 th (used 7 lbs)			

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	11.75	Feb 9 th
BEER INTO CELLAR	175.3	2.15	" 16 th

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: G. Branger

906 1388

BREW 401

Tun No. 3

X. Post

DATE Feb 10th 1953

MALT 85.71 lb. L. on L. (Less 38 lb. Post)	
HOPS ¹⁵¹ D. & Hunt Building (15) ¹⁵¹ Hoos. Res. Bldg. (15)	30
¹⁵² D. & Hunt Building (15) ¹⁵¹ Hoos. Res. Bldg. (10)	35
¹⁵¹ D. & Hunt Building (10) ¹⁵¹ Hoos. Res. Bldg. (5)	25
TOTAL	90

Mon. 5th Salt 12th Benton Salt 24th Portion 2.95

WATER

SETAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00 MN
Malt all in		148	12.10 AM
Underlet	16	180	12.30 "
Finished mashing		163	12.41 "
Set taps		159	1.11 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 19.6 %

EVAPORATION 6 Bbbs. LAST RUN 0.15 %

OUT 184 Bbbs. KETTLE TEST 12.75 %

YEAST 1/3 Tun. 2-6 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.0	12.2	Feb 10 th
BEER INTO CELLAR	171.8	2.15	" 16 th

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: S. Jenney

Tun No. 4

Old Scotia

DATE Jul 10th

92
72
22
99

MALT	8303 lb. l. m. b. (Lun 70 lb. Darts)	
HOPS	B. L. Hunt Golding (10) Heas Den Gold (15)	25
	B. L. Fungus (10) Long Hides Hunt (10) Heas Den Gold (5)	25
	B. L. Hunt Golding (10) Long Hides Hunt (5) Heas Den Gold (5)	20
	TOTAL	70

Men 5th Salt 12th Burton Salt 24th Partin 2th

WATER	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	5:24
Malt all in		148	5:34
Underlet	16	180	5:54
Finished mashing		162	6:05
Set taps		158	6:35
Spurge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.9	%
EVAPORATION	6	Bbbs.	LAST RUN	0.1	%
OUT	185	Bbbs.	KETTLE TEST	12.1	%
YEAST	X 5 th Lun 2 nd 135 th (used 3 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.4	11.6	Jul 10 th
BEER INTO CELLAR	173.4	2.2	17 th

REMARKS: Part Filtered Mashed in by: S. Jenney
Hot & cold aeration

BREW 403

Tun No. 5

X. Port

DATE Feb 11th 1953

MALT 85.93 ¹⁵¹ lb. 2.00 lb. (Two 60 lb. Bags)

HOPS ¹⁵¹ 0.6 Kent Golding (15) ¹⁵¹ Hvac. Bar. Gold (15)	30
¹⁵¹ 0.6 Fuggles (15) ¹⁵¹ Long Hinds Kent (10) ¹⁵¹ Hvac. Bar. Gold (10)	35
¹⁵¹ 0.6 Kent Golding (10) ¹⁵¹ Long Hinds Kent (10) ¹⁵¹ Hvac. Bar. Gold (5)	25
TOTAL	90

Mash: 5th Salt, 12th Burton Salt, 24th Poterium 2 gts

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164-70	12.03
Malt all in		148	12.13
Underlet	16	180	12.33
Finished mashing		164	12.44
Set taps		158	1.14
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	7	Bbbs.	LAST RUN	0.2	%
OUT	183	Bbbs.	KETTLE TEST	12.8	%
YEAST	* 6. Turn. v. 6 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.9	12.2	Feb 11 th
BEER INTO CELLAR	172.0	2.65	" 17 th

REMARKS:

Port Filtered
Hot & cold aeration

Mashed in by:

L. Marshall

801

BREW 404

Tun No. 6

Old Scotch

DATE 7-11-1917

MALT 8278 lb. on 8 (from 45 lb. Dunt)

HOPS	D. B. Kent Sadding (10) ¹⁵¹	Harro. Ber. Gold (15) ¹⁵¹	2.5
	B. B. F. M. S. G. (10) ¹⁵¹	Long. H. Kent (10) ¹⁵¹	2.5
	D. B. Kent Sadding (10) ¹⁵¹	Long. H. Kent (5) ¹⁵¹	2.0
		Harro. Ber. Gold (5) ¹⁵¹	2.0
			7.0
		TOTAL	

Mon. 5 lb Salt 12 lb Dunt. Salt. 24 lb Partum 2 Pt

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	5:30
Malt all in		148	5:40
Underlet	16	180	6:00
Finished mashing		163	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbls. FIRST RUN 19.2 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.2 %

OUT 18 1/2 Bbls. KETTLE TEST 12.4 %

YEAST X. B. Zinn v. B. 135 lb (used 100)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.6	11.75	7-11-17
BEER INTO CELLAR	174.3	2.53	- 17

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: C. Martell

BREW 405

Tun No. 7

X. Port

DATE Feb. 12. 1953

MALT 85.71 lb. L. & C. (Class 38 lb. Port)	
HOPS B. A. Kent Selsby (15) ¹⁵¹ Heas Bros. Gold (15) ¹⁵¹	30
B. C. Faggus (15) ¹⁵² Long Wicks Kent (10) ¹⁵¹ Heas Bros Gold (10) ¹⁵¹	35
B. A. Kent Selsby (10) ¹⁵¹ Long Wicks Kent (10) ¹⁵¹ Heas Bros Gold (5) ¹⁵¹	25
TOTAL	90

Ammonia Salt 12 lb. Ammonia Salt 24 lb. Potash 2 gals

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	12.05
Malt all in		147	12.15 "
Underlet	16	180	12.35 "
Finished mashing		164	12.46 "
Set taps		158	1.16 "
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbls.	FIRST RUN	19.2	%
EVAPORATION	6	Bbls.	LAST RUN	0.2	%
OUT	184	Bbls.	KETTLE TEST	12.7.5	%

YEAST W. 14. Zum. (Washed) 190 lb (used 7 tons)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.8	12.15	Feb. 12
BEER INTO CELLAR	171.5	2.53	. 18

REMARKS: Part finished
Hot & cold aeration

Mashed in by: C. Buranga

Tun No. 8

Old Scotia

DATE Feb 12th 1857

MALT 82.73 lb. A.M.L. (plus 40 lb. Stout)

HOPS	A. Kent Galching (10) + Mass. Pine Gold (5)	25
	B. C. Fungus (10) + Long Hinds Hunt (10) + Mass. Pine Gold (5)	25
	A. Kent Galching (10) + Long Hinds Hunt (5) + Mass. Pine Gold (5)	20
	TOTAL	70

Mass. 5 lb Salt, 12 lb Burton Salt, 24th Potash 2 lbs

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:30
Malt all in		147	5:40
Underlet	16	180	6:00
Finished mashing		164	6:11
Set taps		158	6:41
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.0	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.1	%
OUT	185 1/2	Bbbs.	KETTLE TEST	12.15	%
YEAST	W. T. Zan N. G. 135 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	11.65	Feb 12 th
BEER INTO CELLAR	171.3	2.5	" 18

REMARKS: Part Filtered Mashed in by: S. Beranger
Hot + Cold Aeration

BREW 407

Tun No. 9

X. Port

DATE Feb 14^A 1913

MALT	85.70 B. L. M. B. (Ten) 151	12.00
HOPS	B. L. M. B. Galling (15) 151	3.00
	M. C. S. S. (10) 151	
	B. L. M. B. Galling (15) 151	3.50
	B. L. M. B. Galling (10) 151	
	M. C. S. S. (10) 151	2.50
	B. L. M. B. Galling (10) 151	
	M. C. S. S. (10) 151	
TOTAL		90

WATER: 5th Salt, 12th Burton Salt, 24th Partin 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	166-72	12.10
Malt all in		151	12.20
Underlet	16	180	12.40
Finished mashing		163	12.52
Set taps		157-8	1.22
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.8	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.15	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.75	%
YEAST	A. 13. Ten. T. S. 135 (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.4	12.25	Feb 14 ^A
BEER INTO CELLAR	166.8	2.4	.. 20 ^A

REMARKS: Part 3rd round Mashed in by: S. Jolley
Hot & cold aeration

501

BREW 408

Tun No. 10

X. Port

DATE

Feb 16 1883

MALT	85 ¹⁵¹ 80 ¹⁵¹ M. S. M. B. (Less 47 M. D. D.)	
HOPS	B. B. Kent S. S. (15) ¹⁵¹ H. H. H. H. H. (15) ¹⁵¹	30
	D. C. F. F. F. (15) ¹⁵¹ G. G. G. G. G. (15) ¹⁵¹ H. H. H. H. H. (15) ¹⁵¹	35
	B. B. Kent S. S. (15) ¹⁵¹ G. G. G. G. G. (15) ¹⁵¹ H. H. H. H. H. (15) ¹⁵¹	25
		90
	TOTAL	

Mash 5¹⁵¹ Salt 12¹⁵¹ Burton Salt 24¹⁵¹ Partum 2 gals

WATER

STAY

	Bbls.	Temp.	Time
Mashing in	75	166-72	11.59 ^{PM}
Malt all in		150	12.11 ^{AM}
Underlet	16	180	12.31"
Finished mashing		164	12.42"
Set taps	≠	158	1.12"
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbls.	FIRST RUN	19.7	%
EVAPORATION	7	Bbls.	LAST RUN	0.1	%
OUT	183	Bbls.	KETTLE TEST	12.9	%
YEAST	4. Zum. Washed 170 ¹⁵¹ (used 3.00)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.2	12.25	Feb 16 ¹⁵¹
BEER INTO CELLAR	169.8	2.3	" 23 ¹⁵¹

REMARKS: Part Filtered
Hot of cold aeration

Mashed in by: G. Martell

BREW 409

Tun No. 11

Old. Scots

DATE Feb 16th 1953

MALT 82.72 ¹⁵⁷ *McLaren's (Linn 39 & Dunt)*

HOPS ¹⁵¹ *B. & Hunt Golding (10)* ¹⁵¹ *Heas Ben Sells (15)*

¹⁵² *B. & Hunt Golding (10)* ¹⁵¹ *Long Wicks Kent (10)* ¹⁵¹ *Heas Ben Sells (5)*

¹⁵¹ *B. & Hunt Golding (10)* ¹⁵¹ *Long Wicks Kent (10)* ¹⁵¹ *Heas Ben Sells (5)*

JATOT

TOTAL

	25
	25
	20
	70

Mon. 5th Sat. 12th Brewton Sat. 24th Paster 2 Pts

WATER

STAW

	Bbbs.	Temp.	Time
Mashing in	75	166-72	5:24 AM
Malt all in		151	5:34
Underlet	16	180	5:54
Finished mashing		164-5	6:05
Set taps		159	6:35
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.1 %

OUT 185 Bbbs. KETTLE TEST 12.25-2 %

YEAST A. 1. Van. T. C. 135th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.9	11.75	Feb 16 th
BEER INTO CELLAR	171.2	2.3	23 rd

REMARKS: Part Fitted
Hot & cold aeration

Mashed in by: B. Marshall

Tun No. 12

X. Port

DATE 7th 17 83

MALT	85.78 lb. L. on 1/51 (L. on 45 lb. Port)	
HOPS	B. H. Hunt Galding (15) 1/51 H. C. Bro Gald (15) 1/51	30
	B. H. Hunt Galding (15) 1/51 B. H. Hunt Galding (10) 1/51 H. C. Bro Gald (10) 1/51	35
	B. H. Hunt Galding (10) 1/51 B. H. Hunt Galding (10) 1/51 H. C. Bro Gald (5) 1/51	25
		90
	TOTAL	

Moss .5 lb Salt .12 lb Denton Salt .24 lb Peatm 2 qts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	166-72	12.05 ^{AM}
Malt all in		149	12.15
Underlet	16	180	12.35
Finished mashing		164	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	184	Bbbs.	KETTLE TEST	12.8	%

YEAST # 2-Tun N. S. 135th (used 1/2 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.2	7th 17
BEER INTO CELLAR	170.8	2.4	" 23 rd

REMARKS: Port Filtred Mashed in by: G. Burange.
 Hot & cold aeration

Tun No. 13

Old Scotia

DATE Feb 17 1933

MALT 8315 M. L. M. L. (Jan 82 M. Brew)	
HOPS P. L. Kent Golding (10) Haas Res Gold (5)	25
P. L. Finggold (10) Long Ridge Kent (10) Haas Res Gold (5)	25
B. L. Kent Golding (10) Long Ridge Kent (5) Haas Res Gold (5)	20
TOTAL	70

Man. 5 1/2 Salt 12 1/2 Benton Salt 84 1/2 Partin 9 P.S.

WATER

	Bbils.	Temp.	Time
Mashing in	75	166-72	5:30 AM
Malt all in		149	5:40 "
Underlet	16	180	6:00 "
Finished mashing		164	6:11 "
Set taps		158	6:41 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbils.	FIRST RUN	19.3	%
EVAPORATION	7	Bbils.	LAST RUN	0.1	%
OUT	184	Bbils.	KETTLE TEST	12.4	%
YEAST	# 3. Zan. V. G. 135 (med 7 lbs)				

	Bbils.	Balling	Date
WORT INTO FERMENTER	181.8	11.75	Feb 17
BEER INTO CELLAR	173.2	2.5	" 24

REMARKS: Part Fitted
Hot & cold aeration

Mashed in by: G. Branger

Tun No. 14

X. Port

DATE Jul 20^A 1953

MALT 85 89 lb. 151	151	
HOPS 152	151	30
151	151	35
151	151	25
TOTAL		90

WATER: 5th Salt 12th Benton Salt 24th Portion 2.95

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	166-72	12:05
Malt all in		150	12:15
Underlet	16	180	12:35
Finished mashing		162	12:47
Set taps		158	1:17
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 20.3 %

EVAPORATION 7 Bbbs. LAST RUN 0.1 %

OUT 183 Bbbs. KETTLE TEST 12.9 %

YEAST 7.7 lb. V.S. 135^A (used 7.7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.1	12.25	Jul 20
BEER INTO CELLAR	170.8	2.35	" 26

REMARKS: Part 3. filtered Mashed in by: S. Jimmy
Hot & cold aeration

Tun No. 15

Old Scotia

DATE 7th 20 1915

MALT 8267A. L. m. l. (Ten 3 1/2 Bbls)

HOPS 157 P. l. Kent Sadding (10) Haco. Res Sadding (15)	25
157 P. l. Fungus (10) Long Hilda Kent (10) Haco. Res Sadding (5)	25
157 P. l. Kent Sadding (10) Long Hilda Kent (5) Haco. Res Sadding (5)	20
TOTAL	70

Water: 5th Salt, 12th Burton Salt, 24th Potash & 2 lbs

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	166.72	5.30
Malt all in		157	5.40
Underlet	16	180	6.00
Finished mashing		162	6.11
Set taps		158.9	6.41
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.6 %
 EVAPORATION 5 1/2 Bbbs. LAST RUN 0.1 %
 OUT 185 1/2 Bbbs. KETTLE TEST 12.5 %
 YEAST W. C. Fin N. S. 135 (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.3	11.7	7th 20 1915
BEER INTO CELLAR	173.8	2.3	" 26 "

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: S. Jenney

Tun No. 1

X. Post

DATE Feb 23^d 1933

MALT 85 70 lb. B. M. G. (Jan 31 lbs Rest)	
HOPS B. B. Kent Gulching (13) Hanaa Bera. Gold (45)	30
B. L. Fraggala (15) Froy Hinda Kent (10) Hanaa Bera Gold (10)	35
B. B. Kent Gulching (10) Froy Hinda Kent (10) Hanaa Bera Gold (5)	25
TOTAL	90

Mash 5.4 Salt 12.4 Boil 24.4 Portion 2.95

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	166-72	12.09
Malt all in		150	12.19
Underlet	16	180	12.39
Finished mashing		164	12.50
Set taps		158	1.20
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190	Bbbs.	FIRST RUN 19.9	%
EVAPORATION 6 1/2	Bbbs.	LAST RUN 0.1	%
OUT 183 1/2	Bbbs.	KETTLE TEST 12.9	%

YEAST 1/2 5. Zuni (Washed) 170th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.8	12.25	Feb 23 ^d
BEER INTO CELLAR	169.3	2.45	Mar 2 ^d

REMARKS: Not Filtered
Not aerated

Mashed in by: G. Mantle

311 1380

BREW 415

Tun No. 2 *Old. Scotia* DATE Feb 23^d 1953

MALT 8269 lb. 1. comb. (Tun 36 lb. Dwt)	
HOPS <i>R. B. Kent Sadding (10) Heas Bros Sadding (15)</i>	25
<i>B. B. Frings (10) Long Hinds Kent (10) Heas Bros Sadding (5)</i>	25
<i>R. B. Kent Sadding (10) Long Hinds Kent (5) Heas Bros Sadding (5)</i>	20
TOTAL	70

Mash 1.5 Salt 12.4 Dwt. Salts 24.4 Potash 2.85

WATER

	Bbbs.	Temp.	Time
Mashing in	75	166.72	5.33 ^{AM}
Malt all in		151	5.43 "
Underlet	16	180	6.03 "
Finished mashing		164	6.14 "
Set taps		158	6.44 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 19.6 %
 EVAPORATION 7 Bbbs. LAST RUN 0.05 %
 OUT 184 Bbbs. KETTLE TEST 12.45 %
 YEAST *X 10. Tun - W. S. 135 (med flow)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	Feb. 27 ^d
BEER INTO CELLAR	173.9	2.5	Mar 2 ^d

REMARKS: *Not filtered* Mashed in by: *B. Mantel*
Hot aeration

Tun No. 3

X. Post

DATE Fri. 24th

MALT 85.70 lb. m. b. (Less 37 lb. Dark)

HOPS B. & Kunt. Golding (15) ¹⁵¹ Hava. Res. Sald. (15) ¹⁵¹ 30

B. & Kunt. Golding (15) ¹⁵¹ King Heide Kunt. (10) ¹⁵¹ Hava. Res. Sald. (10) ¹⁵¹ 25

B. & Kunt. Golding (10) ¹⁵¹ King Heide Kunt. (10) ¹⁵¹ Hava. Res. Sald. (5) ¹⁵¹ 25

JATOT

TOTAL

90

Men. 5th Salt. 12th Dinton Salt. 24th Partain 2nd

WATER

STAY

	Bbbs.	Temp.	Time A ¹⁹
Mashing in	75	166-72	12.15
Malt all in		150	12.25
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158-9	1.26
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbbs. FIRST RUN 20.2 %

EVAPORATION 6 1/2 Bbbs. LAST RUN 0.1 %

OUT 183 1/2 Bbbs. KETTLE TEST 12.8 %

YEAST 12. Zm (Washed) 170th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	12.2	7.16.24
BEER INTO CELLAR	171.2	2.4	Mon. 2 nd

REMARKS: Not Filtered
Hot Aeration

Mashed in by: S. Jorney

818 W390

BREW 417

Tun No. 4

Old. Scots

DATE

Feb 25 4/83

MALT 8.274 M. L. M. L. (Less 41 M. Dant)

HOPS B. L. Kent Salsbig (10) Haas Ben Seld (15)

B. L. Kent Salsbig (10) Long Hanks Kent (5) Haas Ben Seld (5)

B. L. Kent Salsbig (10) Long Hanks Kent (5) Haas Ben Seld (5)

	2.5
	2.5
	2.0
TOTAL	7.0

JATOT

TOTAL

Amos 5 # Salt 12 # Burton Salts 24 # Carbon 2 PT

WATER

	Bbls.	Temp.	Time
Mashing in	75	166-72	12.23 AM
Malt all in		150	12.33
Underlet	16	180	12.53
Finished mashing		163	1.04
Set taps		158	1.34
Sparge	198	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 19.7 %

EVAPORATION 7 1/2 Bbls. LAST RUN 0.1 %

OUT 183 1/2 Bbls. KETTLE TEST 12.3 %

YEAST 1/2 Zm (Marked) 170 # (round 3 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.9	11.75	Feb. 25
BEER INTO CELLAR	169.8	2.55	Mar 3

REMARKS: Not Fitted
Hot aeration

Mashed in by: B. Martell

710

BREW 418

Tun No. 5

Old. Scotia

DATE Feb. 25th 1853

MALT	8266 lb. m. l. (Tun 33 lb. Wort)	
HOPS	15 ¹ lb. Kent Golding (10) Haas Pen Gold (15)	25
	15 ² lb. Long Hops (10) Long Hops (10) Haas Pen Gold (5)	25
	15 ¹ lb. Kent Golding (10) Long Hops (10) Haas Pen Gold (5)	20
TOTAL		70

Mars. 5th Salt 17th Benton Salt. 24th Potash 2 Pts

WATER

STAY

	Bbbs.	Temp.	Time AM
Mashing in	75	166-72	5.35
Malt all in		150	5.45
Underlet	16	180	6.05
Finished mashing		163	6.16
Set taps		158	6.46
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.7	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.02	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.3	%
YEAST	#10. Tun V. G. 135 th (used Fibrous)				

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	183.0	11.75	Feb 25 th
BEER INTO CELLAR	174.5	2.25	Mar 3 rd

REMARKS: Not Fettered
Hot aeration

Mashed in by: C. Martell

USA 1953

BREW 419

Tun No. 6

X. Post

DATE Feb. 26th 1953

MALT	86.10 lb. 2-m. 2. (From 77 lb. 2-m. 2.)	
HOPS	0.6 Kent Golding (15) ¹⁵¹ Haas Br. Gold (15) ¹⁵¹	30
	0.1 Fuggles (5) ¹⁵¹ Long Hops Kent (10) ¹⁵¹ Haas Br. Gold (10) ¹⁵¹	35
	0.6 Kent Golding (10) ¹⁵¹ Long Hops Kent (10) ¹⁵¹ Haas Br. Gold (10) ¹⁵¹	25
		90
TOTAL		

Mash: 5th Salt 12th Benton Salt 24th Postum 29th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	166-72	12.05 ^{AM}
Malt all in		150	12.15 "
Underlet	16	180	12.35 "
Finished mashing		163	12.46 "
Set taps		158	1.16
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	20.0	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.45	%
OUT	183 1/2	Bbbs.	KETTLE TEST	12.75	%
YEAST	#18. Zen (Washed) 170 th (used 3 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.2	12.25	Feb. 26 th
BEER INTO CELLAR	170.0	2.3	Mar 4 th

REMARKS: Not finished
Fast oxidation

Mashed in by: S. Jenney

Tun No. 8

X. Post

DATE Feb 27th 1933

MALT 8.574 lb. 8.7m 4/1 lb. Wort

HOPS: B.A. Kent Golding (15) ¹⁵⁷ Heas. Bw. Gold (15) ¹⁵⁷	30
B.6 Fuggle (15) ¹⁵⁷ Long. Hids. Kent (10) ¹⁵⁷ Heas. Bw. Gold (10) ¹⁵⁷	35
O.6 Kent Golding (10) ¹⁵⁷ Long. Hids. Kent (10) ¹⁵⁷ Heas. Bw. Gold (5) ¹⁵⁷	25
TOTAL	90

Mar. 5th Salt 12^{lb} Benton Salt 24^{lb} Postum 2.9^{lb}

WATER

	Bbls.	Temp.	Time
Mashing in	75	166.72	12.07 AM
Malt all in		150	12.17 "
Underlet	16	180	12.37 "
Finished mashing		163	12.48 "
Set taps		158	1.18 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbls. FIRST RUN 19.9 %

EVAPORATION 6 1/2 Bbls. LAST RUN 0.0 %

OUT 183 1/2 Bbls. KETTLE TEST 12.9 %

YEAST N. 15th Zym. (Washed) 170^{lb} (used 7 hours)

	Bbls.	Balling	Date
WORT INTO FERMENTER	179.8	12.2	Feb 27 th
BEER INTO CELLAR	171.3	9.0	Mar 5 th

REMARKS: Part filtered
last & cold aeration

Mashed in by: B. Martell

151

BREW 422

Tun No. 9

Old. Scotia

DATE

Feb. 27^A

MALT 8.276 lb. 8. m. l. (Jan. 43 lb. Row)

HOPS B. Kent Golding (10)¹⁵¹ Heas. Ben Gold. (15)¹⁵¹

B. B. Fougere (10)¹⁵¹ Long. Hinde Kent (10)¹⁵¹ Heas. Ben Gold. (5)¹⁵¹

B. B. Kent Golding (10)¹⁵¹ Long. Hinde Kent (5)¹⁵¹ Heas. Ben Gold. (5)¹⁵¹

25

25

20

70

TOTAL

Man. 5th Salt. 12th Burton Salt. 2th Portland 2 Pts

WATER

ESTIM

	Bbls.	Temp.	Time AM
Mashing in	75	166-72	5:14
Malt all in		151	5:24
Underlet	16	180	5:44
Finished mashing		164	5:55
Set taps		159	6:25
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 19.4 %

EVAPORATION 5 Bbls. LAST RUN 0.15 %

OUT 186 Bbls. KETTLE TEST 12.3 %

YEAST X. 14. Zun. N. S. 135^A (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Feb 27 ^A
BEER INTO CELLAR	173.6	2.6	Mar 5 ^A

REMARKS: Part filtered
Hot & cold aeration

Mashed in by: C. Martell

BREW 423

Tun No. 10

Old Scotch

DATE Mar 24/53

MALT 82734 lb. 6 m b (Zus 40 lb D-2)

HOPS 151 D.L. Kent Golding (10) Harco Res Gold (15) 25

152 B.L. Fuggles (10) Long Hops Kent (10) Harco Res Gold (5) 25

151 D.L. Kent Golding (10) Long Hops Kent (5) Harco Res Gold (5) 20

TOTAL 70

WATER: 5th Salt 12th Denton Salt 24th Potash 2 PT

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	166-72	12.10
Malt all in		157	12.20
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbls. FIRST RUN 19.0 %

EVAPORATION 7 Bbls. LAST RUN 0.15 %

OUT 184 Bbls. KETTLE TEST 12.3 %

YEAST W. 1. In T. S. 135th (used 7 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.3	11.75	Mar 25
BEER INTO CELLAR	166.8	2.25	- 9 th

REMARKS: Part Fitted
Hot & cold aeration

Mashed in by: S. Jerney

CSI 288

BREW 421

Tun No. 11

X. Part (I. O. Special)

DATE Mar. 31

#43-1020

MALT	79.20 lb. M. A. (Ten 15 ^{lb} Bags)	
HOPS	D. L. Hunt Solberg (15) ¹⁵¹ Haas Ber. Solb (10) ¹⁵¹	25
	D. L. Fraygoli (10) ¹⁵² Long Hilda Knix (10) ¹⁵¹ Haas Ber. Solb (5) ¹⁵¹	25
	D. L. Hunt Solberg (10) ¹⁵¹ Haas Ber. Solb (5) ¹⁵¹ Long H. Knix (5) ¹⁵¹ Haas Ber. Solb (5) ¹⁵¹	25
TOTAL		75

Man. 5. Salt 11.5 Benton Salt 2.4th Portion 3 Pt

WATER

	Bbls.	Temp.	Time AM
Mashing in	70	166.72	7.02
Malt all in		152	7.14 "
Underlet	12	180	7.34
Finished mashing		163	7.45 "
Set taps		157-8	8.15 "
Sparge	122	168	
Hop	7	140	
TOTAL	211		

INTO KETTLE 177 Bbls. FIRST RUN 20.3 %

EVAPORATION 6 Bbls. LAST RUN 0.4 %

OUT 171 Bbls. KETTLE TEST 12.85 %

YEAST 3. Zon N. G. 125^{lb} (used 7 hours)

	Bbls.	Balling	Date
WORT INTO FERMENTER	167.2	12.0	Mar. 31
BEER INTO CELLAR	160.7	2.1	" 9 th

REMARKS: Part Filtered
Hot & cold aeration
* I. O. Special

Mashed in by: B. Beranger

1053 350

BREW 425

Tun No. 12

X. Port. 2.0. Special

DATE

Mar. 4

MALT 79.20 lb. ^{Montcalm} (Jan. 12. lb. Dwt)

HOPS 0.4 Kent Golding (5) ¹⁵¹ Haas Brn Gold (10) ¹⁵¹

0.6 ¹⁵² Fuggles (10) ¹⁵¹ Long Heads Kent (10) ¹⁵¹ Haas Brn Gold (5)

0.2 ¹⁵¹ Kent Golding (10) ¹⁵¹ Haas Brn Gold (5) ¹⁵¹ Long Heads Kent (5) ¹⁵¹ Haas Brn Gold (5)

25

25

25

75

TOTAL

TOTAL

WATER 3.0 Salt 11 1/2 lb Boston Salt 24 lb Portion 3 pts

WATER

	Bbbs.	Temp.	Time
Mashing in	70	162.70	7.11 AM
Malt all in		151	7.22
Underlet	12	180	7.42
Finished mashing		161	7.53
Set taps		158	8.23
Sparge	122	168	
Hop	16	140	
TOTAL	214		

INTO KETTLE 177 Bbbs. FIRST RUN 20.9 %

EVAPORATION 7 Bbbs. LAST RUN 0.2 %

OUT 170 Bbbs. KETTLE TEST 13.2 %

YEAST 4. Zurr. V. G 125 ^{lb} med filter

	Bbbs.	Balling	Date
WORT INTO FERMENTER	171.8	12.05	Mar. 4
BEER INTO CELLAR	159.8	2.5	" 10

REMARKS:

Port filtered
hot & cold aeration

Mashed in by: D. Martell

2.0. Special Montcalm

Tun No. 13

X Port # 3.0 Special

DATE Mar 5th 1957

OK 43-1020

MALT	7940.46 lb. 7m 6. June 12. No Rent	
HOPS	Bl Hunt Bulbing (5) Haas Res Gold (10)	25
	Bl. Franz Gold (10) Long Heads Hunt (10) Haas Res Gold (5)	25
	Bl Hunt Bulbing (10) Res Gold (5) Long Heads Hunt (5) Res Gold (5)	25
JATOT	TOTAL	75

Moss 6th Salt 11 1/2th Bunton Salt 2 1/4th Potash 3 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	70	164-70	7.00 AM
Malt all in		150	7.11 "
Underlet	12	180	7.31 "
Finished mashing		157	7.42 "
Set taps		168	8.12 "
Sparge	123	146	
Hop	7		
TOTAL	212		

INTO KETTLE 177 Bbbs. FIRST RUN 20.3 %

EVAPORATION 5 1/2 Bbbs. LAST RUN 0.25 %

OUT 171 1/2 Bbbs. KETTLE TEST 12.9 %

YEAST A. 6. Zym. X. 9 125th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	169.3	12.05	Mar 5 th
BEER INTO CELLAR	139.8	2.1	11 th

REMARKS: Part Filtered
 Not cold Anation
 3.0 Special

Mashed in by: S. Jenney

751 3880

BREW 428

Tun No. 2

X. Port

DATE Mon 9th 1893

MALT 86 1/4 lbs. G.M. 8 (from 81 lbs. Dist)	
HOPS 152 Bl. Kent. Galahing (15) 151 Wear Ben Galah (15) 151 Bl. Frazzle (15) 151 Long Hinds Kent (10) 151 Wear Ben Galah (10) 151 Bl. Kent. Galahing (10) 151 Long Hinds Kent (10) 151 Wear Ben Galah (5) 151	30 35 25 90
JATOT	TOTAL

Mon. 5th Sept. 12th Burton Sept. 24th Portion 2 qt.

WATER

RETAIN

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.13 ^{AM}
Malt all in		148	12.23
Underlet	16	180	12.43
Finished mashing		164	12.54
Set taps		158-9	1.24
Sparge	128	168	
Hop	6	140	
TOTAL	223		

INTO KETTLE	190	Bbbs.	FIRST RUN	20.7	%
EVAPORATION	6	Bbbs.	LAST RUN	0.1	%
OUT	184	Bbbs.	KETTLE TEST	12.95	%
YEAST	# 5 th Tun (Washed) 160 ^{lb} (used 75 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.6	12.25	Mon 9 th
BEER INTO CELLAR	169.6	2.4	" 16 th

REMARKS: Part filled
Hot & cold aeration
Mashed in by: G. Martell

Tun No. 3

Old Scotch

DATE Mar 9th /53

MALT 8309, 46 lb. m.d. (Ten 76 lb malt Pils) 151

HOPS R.B. Kent Golding (10) Heas Ben Gold (15) 151

O.B. Fuggle (10) Ery. Heas Kent (10) Heas Ben Gold (5) 151

R.B. Kent Golding (10) Ery. Heas Kent (5) Heas Ben Gold (5) 151

	25
	25
	20
TOTAL	70

Mar. 5th Salt 12th Burton Salt 24th Partin 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	6.09
Malt all in		148	6.23
Underlet	16	180	6.43
Finished mashing		163	6.54
Set taps		158	7.24
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.7 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.55 %

YEAST 10. Ten T.G. 125th (mixed 3 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.0	11.75	Mar 9 th
BEER INTO CELLAR	174.8	2.15	" 16 th

REMARKS: Part 7 filtered
Hot & cold aeration

Mashed in by: G. Martell

051 388

BREW 430

Tun No. 4

X. Port

DATE Mar 10th 1953

MALT	85.93 ¹⁵¹ M. & C. (Jan 60 th Out)	
HOPS	B-B Hunt Siding (15) ¹⁵¹ Haas Bros Siding (15) ¹⁵¹	30
	B-C Frogg's (15) ¹⁵¹ Long Hinds Hunt (10) ¹⁵¹ Haas Bros Siding (10) ¹⁵¹	35
	B-B Hunt Siding (10) ¹⁵¹ Long Hinds Hunt (10) ¹⁵¹ Haas Bros Siding (5) ¹⁵¹	25
	TOTAL	90

Mar 5th Salt 12th Burton Salt 24th Potassium 29th

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.05 ^{A¹⁴}
Malt all in		148	12.18"
Underlet	16	180	12.38"
Finished mashing		162	12.50"
Set taps	128	158	1.20"
Sparge	5	140	
Hop	224		
TOTAL			

INTO KETTLE	190	Bbls.	FIRST RUN	20.5	%
EVAPORATION	5 1/2	Bbls.	LAST RUN	0.2	%
OUT	184 1/2	Bbls.	KETTLE TEST	12.8	%
YEAST	W 10: Tom F. S. 125 th (used 7 lbs)				

	Bbls.	Balling	Date
WORT INTO FERMENTER	178.9	12.25	Mar 10 th
BEER INTO CELLAR	168.6	2.1	" 16 th

REMARKS: Port Filtered
 Bott & cold carbonation

Mashed in by: S. Jenner

BREW 431

Tun No. 5

Old Scotia

DATE

Mar 11 1893

MALT 82.88 lb. 1. m. b. (See 53. lb. Dist)

HOPS 151 B. & K. S. S. (10) 151 Mass. B. S. S. (15)

152 B. & K. S. S. (10) 151 Long. H. H. M. (10) 151 Mass. B. S. S. (15)

151 B. & K. S. S. (10) 151 Long. H. H. M. (10) 151 Mass. B. S. S. (15)

25

25

20

70

TOTAL

TOTAL

Mash: 5th Salt, 12th Benton Salt, 24th Benton 8. P. 5

WATER

Bbbs. Temp. Time

Mashing in

75 164.70

12.05^{AM}

Malt all in

148

12.15

Underlet

16

180

12.35

Finished mashing

162

Set taps

158-9

Sparge

128

168

Hop

5

140

TOTAL

224

INTO KETTLE 191 Bbbs. FIRST RUN 20.6 %

EVAPORATION 6 Bbbs. LAST RUN 0.2 %

OUT 185 Bbbs. KETTLE TEST 12.3 %

YEAST 11.7 m. (Washed) 160th (used 8 lbs)

Bbbs. Balling Date

WORT INTO FERMENTER

181.2

11.75

Mar 11

BEER INTO CELLAR

173.3

1.9

" 17

REMARKS:

Port Filtered
Heat & cold aeration

Mashed in by:

G. Benanger

Tun No. 6

X. Port

DATE Mar 12th 1873

MALT	85.98 lb. 6. m. 6. (Ten 6.5. 9. Dist)	
HOPS	O. G. Kuntz Salsding (15) ¹⁵¹ Hans Ren Salsd. (15) ¹⁵¹	30
	O. G. Fougels (15) ¹⁵¹ Tony Kricha Kuntz (10) ¹⁵¹ Hans Ren Salsd. (10) ¹⁵¹	35
	O. G. Kuntz Salsding (10) ¹⁵¹ Tony Kricha Kuntz (10) ¹⁵¹ Hans Ren Salsd. (5) ¹⁵¹	25
TOTAL		90

Mar. 5. 3 Salt. 12th Bunter Salt. 24th Portion 9. 9th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.11 AM
Malt all in		148	12.21
Underlet	16	180	12.41
Finished mashing		163	12.52
Set taps		158	1.22
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	21.2	%
EVAPORATION	6 $\frac{1}{2}$	Bbbs.	LAST RUN	0.1	%
OUT	183 $\frac{1}{2}$	Bbbs.	KETTLE TEST	12.85	%
YEAST	* 12. Zinn (Washed) 160 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	13.25	Mar 12 th
BEER INTO CELLAR	171.3	2.6	" 18 th

REMARKS: Part Filtered Mashed in by: G. Martell
Hot & cold aeration

BREW 433

Tun No. 7

Old Scotia

DATE Mar 13th 1893

MALT 82.90. 151 lb. 2. m. 8 (Ten 57 lb. Run)

HOPS 151 lb. Kent Solding (10) 151 lb. Haas Bros Solding (5)	25
152 lb. B-c. F. Solding (10) 151 lb. Long Hilda Kent (10) 151 lb. Haas Bros Solding (5)	25
151 lb. D-b. Kent Solding (10) 151 lb. Long Hilda Kent (5) 151 lb. Haas Bros Solding (5)	20
TOTAL	70

Mar 13th Salt 12th Dunton Salt 24th Portion 2 P.S

WATER

	Bbbs.	Temp.	Time
Mashing in	78	164-70	12-01 ^{AM}
Malt all in		149	12-15"
Underlet	13	180	12-45"
Finished mashing		162	12-56"
Set taps		158	1-26
Sparge	127	168	
Hop	6	140	
TOTAL	224		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.2	%
EVAPORATION	7	Bbbs.	LAST RUN	0.1	%
OUT	184	Bbbs.	KETTLE TEST	12.4	%
YEAST	12. Zue (Washed)	160 th	(mod. Filter)		

	Bbbs.	Bolling	Date
WORT INTO FERMENTER	180.6	11.75	Mar 13 th
BEER INTO CELLAR	171.5	185	" 19 th

REMARKS: Part filtered Mashed in by: S. Jimmy
 Part of cold aeration

Tun No. 8

X. Port

DATE Mar 13. 1933

MALT 85.89 lb. L. M. C. (Gen. 5.6 lb. 19.0)

HOPS	B. C. Herz Salding (5) ¹⁵¹	Haas Bros Salding (15) ¹⁵¹	30
	B. C. Herz Salding (5) ¹⁵²	Lang Heide Herz (10) ¹⁵¹	35
	B. C. Herz Salding (4) ¹⁵¹	Lang Heide Herz (10) ¹⁵¹	25
		Haas Bros Salding (5) ¹⁵¹	90
TOTAL			

Mash. 5.5⁴ Salt. 12⁴ Burton Sells 2.4⁴ Portion 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5.35 ^{AM}
Malt all in		148	5.47
Underlet	16	180	6.17
Finished mashing		162	6.28
Set taps		158-9	6.58
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	19.9	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.1	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.8	%
YEAST	# 13. Two N. S. 120 ⁴ (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.4	12.25	Mar 13 ⁴
BEER INTO CELLAR	171.9	2.05	19 ⁴

REMARKS: Part Filled
Hot & cold aeration

Mashed in by: S. Jannet

1888

BREW 435

Tun No. 9

X. Port

DATE

Mar. 16th 1913MALT 86 lbs. *W. C. M. L. Jan. 67 lb. Dist*HOPS *Ab. Kent Golding (15) 151* *Mass. Res. Sided (15) 151**Bl. Fing. (15) 151* *Eng. Hinds Kent (10) 151* *Mass. Res. Sided (10) 151**Bl. Kent Golding (10) 151* *Eng. Hinds Kent (10) 151* *Mass. Res. Sided (5) 151*

LACTO

TOTAL

30

35

25

90

Mash: 12th Benton Salts 24th Potash 9.25

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12:00 AM
Malt all in		148	12:10 AM
Underlet	16	180	12:40 -
Finished mashing		162	12:51 ..
Set taps		158-9	1.21.
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 20.7 %

EVAPORATION 6 Bbbs. LAST RUN 0.1 %

OUT 184 Bbbs. KETTLE TEST 12.95 %

YEAST *W. J. Zinn (Washed) 15.5th (used Filter)*

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.6	12.25	Mar. 16 th
BEER INTO CELLAR	168.7	2.25	" 23 rd

REMARKS: Part Filtered

Mashed in by: G. Branger.

Hot & cold aeration

436

BREW 436

Tun No. 10

Old Scotia

DATE

Apr 16 1893

MALT 82.93 M. C. M. G. (Jan. 60. 40 Pints)

HOPS 152 151	25
152 151	25
151 151	20
TOTAL	70

Mash 5th Sett. 12th Brewton Sett. 24th Pasture 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164.70	6.00
Malt all in		148	6.10
Underlet	16	180	6.40
Finished mashing		162	6.51
Set taps		158	7.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	19.5	%
EVAPORATION	6	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.35	%
YEAST	# 2. Jan N. G. 120 th (used 7 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	11.75	Mar 16
BEER INTO CELLAR	171.1	2.25	.. 27 th

REMARKS:

Part filtered
Hot & cold aeration

Mashed in by:

C. Branger

838

BREW 437

Tun No. 11

Old Scotch

DATE Mar 17 1853

MALT 82 82. lb. 6. 2. 6. (Ten 49 lb. Rent

HOPS P. 6. Hunt. Salding (10) ¹⁵² Heas Bros Sald (15) ¹⁵¹ 25-

P. 6. Hunt. Salding (10) ¹⁵² Heas Bros Sald (15) ¹⁵¹ 25-

P. 6. Hunt. Salding (10) ¹⁵² Heas Bros Sald (15) ¹⁵¹ 20

TOTAL 70

Mash. 5 lb. Salt. 12 lb. Dunton Salt. 24 lb. Potash & Pho

WATER

	Bbbs.	Temp.	Time MN
Mashing in	75	164.70	12.00
Malt all in		148	12.10
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158-9	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 191 Bbbs. FIRST RUN 20.6 %

EVAPORATION 6 Bbbs. LAST RUN 0.0 %

OUT 185 Bbbs. KETTLE TEST 7 12.4 %

YEAST A. 2. Ten N. G. 120 lb (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.6	11.7	Mar 17
BEER INTO CELLAR	173.6	2.2	23rd

REMARKS: Part Fitted
Hot & cold aeration

Mashed in by: C. Martell

BREW 438

Tun No. 12

X. Port

DATE

Mar 18 / 53

MALT	86.05 lb. Co. B. (Ten 72 lb. Bags)	
HOPS	Old Kent Golding (15) ¹³² Haas Br. Gold (15) ¹⁵¹	30
	Old Fuggle (15) ¹³² King Hicks (10) ¹⁵¹ Mean Br. Gold (10) ¹⁵¹	35
	Old Kent Golding (10) ¹³² King Hicks (10) ¹⁵¹ Haas Br. Gold (5) ¹⁵¹	25
TOTAL		90

Wass. 5th Salt. 12th Berton Salt. 24th Partin 29th

WATER

RETAW

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.10 ^{AM}
Malt all in		149	12.11 ^{PM}
Underlet	16	180	12.41
Finished mashing		163	12.52
Set taps		159	1.22
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	20.2	%
EVAPORATION	6 ¹ / ₂	Bbbs.	LAST RUN	0.1	%
OUT	183 ¹ / ₂	Bbbs.	KETTLE TEST	12.95	%

YEAST W. H. Wain (Washed) 15.5th (Cared 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	178.6	12.2	Mar 18
BEER INTO CELLAR	167.7	2.25	.. 24

REMARKS:

Port Filtered
Hot & cold aeration

Mashed in by:

S. Jolley

Tun No. 13

Old Scotch

DATE Mar 18 1853

MALT 8296 lb. 6. m. 8. (Jun 63rd Dist)

HOPS B. & K. Kent Golding (10) ¹⁵² Heas Bes Gall (5) ¹⁵¹ 25-

B. & K. Kent Golding (10) ¹⁵² Long Wicks Kent (10) ¹⁵¹ Heas Bes Gall (5) ¹⁵¹ 25-

B. & K. Kent Golding (10) ¹⁵² Long Wicks Kent (5) ¹⁵¹ Heas Bes Gall (5) ¹⁵¹ 20

TOTAL 70

Amos 5th Salt 12th Dunton Salt 24th Porten 2 Pts

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	5:30 AM
Malt all in		148	5:42
Underlet	16	180	6:12
Finished mashing		163	6:23
Set taps		159	6:53
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 191 Bbbs. FIRST RUN 19.5%

EVAPORATION 6 Bbbs. LAST RUN 0.1%

OUT 185 Bbbs. KETTLE TEST 12.35%

YEAST W. 5th Tun N. S. 120th (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.6	11.75	Mar 18
BEER INTO CELLAR	172.7	2.35	" 24

REMARKS: Part filtered Mashed in by: S. Jemney
Hot & cold aeration

Tun No. 14

X. Part

DATE

Mar 19th 1953

MALT 85.75 ^{lb} to C. M. C. (Jen 4.2 ^{lb} D ²)	
HOPS BB Hunt Salding (15) ¹⁵² Heas Ben Sald (15) ¹⁵¹	30
BB Truggen (15) ¹⁵² Eng Hinds Hunt (10) ¹⁵¹ Heas Ben Sald (10) ¹⁵¹	35
BB Hunt Salding (10) ¹⁵² Eng Hinds Hunt (10) ¹⁵¹ Heas Ben Sald (5) ¹⁵¹	25
	90
JATOT	TOTAL

Mar 5th Salt 12^{lb} Burton Salt 24^{lb} Potash 2^{gts}

WATER

	Bbbs.	Temp.	Time
			MN
Mashing in	75	164-70	12.00 AM
Malt all in		148	12.10
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158-9	1.21
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE	190	Bbbs.	FIRST RUN	20.4	%
EVAPORATION	5	Bbbs.	LAST RUN	0.2	%
OUT	185	Bbbs.	KETTLE TEST	12.85	%

YEAST B. G. Tan (Washed) 155^g (used 7.5^g)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.5	12.25	Mar 19 th 1953
BEER INTO CELLAR	172.0	2.75	.. 25 th

REMARKS: Part Filtered
Hot & cold aeration

Mashed by: C. Branger

Tun No. 13

Old Scotch

DATE Mar 19th 1933MALT 8274 lb. 6.0 (Jan 44th 1932)HOPS D.B. Kent (10) ¹⁵² ¹⁵¹ Heas Bros Gold (15) 25B.C. Fungus (10) ¹⁵² ¹⁵¹ King Heids Kent (10) ¹⁵¹ Heas Bros Gold (15) 25D.B. Kent (10) ¹⁵² ¹⁵¹ King Heids Kent (10) ¹⁵¹ Heas Bros Gold (15) 20

JATOT

TOTAL

70

Moro. 5th Salt 12th Buxton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164.70	6.20
Malt all in		148	6.30
Underlet	16	180	7.00
Finished mashing		163	7.11
Set taps		158	7.41
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE 191 Bbbs. FIRST RUN 19.3 %

EVAPORATION 6¹/₂ Bbbs. LAST RUN 0.6 %OUT 184¹/₂ Bbbs. KETTLE TEST 12.55 %YEAST W 5th Jm P.G. 120th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.7	11.75	Mar 19 th
BEER INTO CELLAR	172.6	2.45	" 25 th

REMARKS: Part Filled
Hot & Cold aeration

Mashed in by: G. Branger

Tun No. 1

X. Post

DATE

Mar 2, 1883

MALT 85.73 lb. m. b. (Tun 40 lb. Post)

HOPS 152
 B. & K. Kent Sadding (15) 151
 B. & K. Kent Sadding (10) 151
 B. & K. Kent Sadding (10) 151
 B. & K. Kent Sadding (10) 151
 B. & K. Kent Sadding (10) 151
 B. & K. Kent Sadding (10) 151

30

35

25

90

TOTAL

Mar 5. 1/2 Salt 12.4 Boston Salt 24.5 Potash 2.96

WATER

	Bbls.	Temp.	Time
			M N
Mashing in	75	164-70	12.07 AM
Malt all in		148	12.10
Underlet	16	180	12.40
Finished mashing		163	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	5	140	
TOTAL	224		

INTO KETTLE 190 Bbls. FIRST RUN 20.8 %
 EVAPORATION 6 Bbls. LAST RUN 0.1 %
 OUT 184 Bbls. KETTLE TEST 12.8 %

YEAST 8 Tun (Washed) 15.5 (used Filers)

	Bbls.	Balling	Date
WORT INTO FERMENTER	180.2	12.25	Mar 20
BEER INTO CELLAR	170.5	2.3	26

REMARKS:

Part filtered
 hot & cold aeration

Mashed in by: B. Martell

Tun No. 3

X. Port

DATE Mar 23^d/53

MALT 85.68 lb. 2. gm 4. (2 gm 3.5 Dint)
 HOPS 152 P.B. Hunt Salding (10) Haas Bros Salding (15)
 151 151 151
 152 P.B. Hunt Salding (10) Haas Bros Salding (10)
 151 151 151
 152 P.B. Hunt Salding (10) Haas Bros Salding (10) Haas Bros Salding (5)

	30
	35
	25
TOTAL	90

More 5th Salt 12th Dunton Salt 24th Portion 2 95

WATER

	Bbls.	Temp.	Time
Mashing in	75	164-70	12.05 ^{AM}
Malt all in		148	12.15
Underlet	16	180	12.45
Finished mashing		162	12.56
Set taps		158	1.26
Sparge	128	168	
Hop	4	140	
TOTAL	223		

INTO KETTLE 190 Bbls. FIRST RUN 20.0 %
 EVAPORATION 4 Bbls. LAST RUN 0.3 %
 OUT 186 Bbls. KETTLE TEST 12.65 %

YEAST W.P. In N.S. 140^g med 7 lb

	Bbls.	Balling	Date
WORT INTO FERMENTER	181.2	12.15	Mar. 23 ^d
BEER INTO CELLAR	172.7	2.1	. 30 ^d

REMARKS: Part Filtred Mashed in by: S. Jimmy
 Hot & Cold aeration

Tun No. 3

Old Scotia

DATE Mar 23^d

MALT	8274 lb. L. M. L. (Ten 41 lb Bags)	
HOPS	152 lb. 06 Kent Golding (10) 151 lb. 151 Haze Bros Gold (5)	25
	152 lb. 152 Long Hops Kent (10) 151 lb. 151 Haze Bros Gold (5)	25
	152 lb. 152 Long Hops Kent (5) 151 lb. 151 Haze Bros Gold (5)	20
	TOTAL	70

Mash 5^h Salt 12th Boil 24^h Pattern 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	8:55
Malt all in		148	6:05
Underlet	16	180	6:35
Finished mashing		163	6:46
Set taps		158	7:16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	191	Bbbs.	FIRST RUN	18.6	%
EVAPORATION	7 $\frac{1}{2}$	Bbbs.	LAST RUN	0.0	%
OUT	183 $\frac{1}{2}$	Bbbs.	KETTLE TEST	12.6	%

YEAST #9. Ten Y. S. 140th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.9	11.75	Mar 23 ^d
BEER INTO CELLAR	172.4	2.5	30 th

REMARKS: Part Filtered
Hot & cold aeration Mashed in by: S. Jenner

BREW 445

Tun No. 4

X. Port

DATE Mar 24 1953

MALT 8573 A.C. malt (Ten 40 lb Bags)

HOPS B.B. Kent Golding (15) ¹⁵² Haas Rio Salé (15) ¹⁵¹	30
B.B. Fuggle (15) ¹⁵² Long Hilda Kent (10) ¹⁵¹ Haas Rio Salé (10) ¹⁵¹	35
B.B. Kent Golding (10) ¹⁵² Long Hilda Kent (10) ¹⁵¹ Haas Rio Salé (10) ¹⁵¹	25
TOTAL	90

Mar 5th Salt 12th Benton Salt 24th Portion 2 gals

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00 MN
Malt all in		148	12.10 AM
Underlet	16	180	12.40 "
Finished mashing		162	12.51 "
Set taps		158-9	1.21 "
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 19.5 %
 EVAPORATION 6 1/2 Bbbs. LAST RUN 0.2 %
 OUT 183 1/2 Bbbs. KETTLE TEST 12.9 %
 YEAST X 10.7 N.G. 140 lb (used 7 lb)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.5	12.25	Mar 24
BEER INTO CELLAR	173.4	2.45	.30

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: B. Buranga.

Tun No. 6

X. Port

DATE Mar. 25th 1933

MALT 85.71 lb. L. 90 lb. (Less 98 lb. Dunt)

HOPS 0.6 Kent Golding (15) ¹⁵² Heas Biss Gold (15) ¹⁵¹	30
P. B. Trapp (15) ¹⁵² Long Hinds Kent (10) ¹⁵¹ Heas Biss Gold (10) ¹⁵¹	35
B. B. Kent Golding (10) ¹⁵² Long Hinds Kent (10) ¹⁵¹ Heas Biss Gold (5) ¹⁵¹	25
JATOT	90
TOTAL	90

WATER 5th Salt 12th Dunton Salt 24th Portion 2.95

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	12.07
Malt all in		148	12.17
Underlet	16	180	12.47
Finished mashing		164	12.58
Set taps		158-9	1.28
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs.	FIRST RUN 19.9 %
EVAPORATION 6 Bbbs.	LAST RUN 0.0 %
OUT 184 Bbbs.	KETTLE TEST 12.9.5 %
YEAST A. 12. Tun. K. B. 120 th (used 3 lbs)	

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.0	12.25	Mar 25 th
BEER INTO CELLAR	174.0	2.2	31 st

REMARKS: Port Filtered Mashed in by: B. Martell
Heat & Cold Aeration

Tun No. 7

Old Scotch

DATE Mar 25th

MALT	8272 ^{lb} (2. m. 4. (Jan 39. M. D. 152))	
HOPS	B. L. Hunt Golding (10) ¹⁵² Heas Bros Gold (15) ¹⁵¹	25
	B. L. Finggold (10) ¹⁵² Long Hinds Hunt (10) ¹⁵¹ Heas Bros Gold (5) ¹⁵¹	25
	B. L. Hunt Golding (10) ¹⁵² Long Hinds Hunt (5) ¹⁵¹ Heas Bros Gold (5) ¹⁵¹	20
TOTAL		70

Mar 3rd Salt 12th Burton Salt 24th Potash 2th

WATER

	Bbbs.	Temp.	Time A.M.
Mashing in	75	164.70	6.10
Malt all in		148	6.10
Underlet	16	180	6.40
Finished mashing		163	6.51
Set taps		158	7.21
Sparge	127	168	
Hop	7	140	
TOTAL	225		

INTO KETTLE	191	Bbbs.	FIRST RUN	20.3	%
EVAPORATION	6 1/2	Bbbs.	LAST RUN	0.2	%
OUT	184 1/2	Bbbs.	KETTLE TEST	12.6	%

YEAST W 12. Zm N. S 120th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	182.5	11.75	Mar 25 th
BEER INTO CELLAR	175.2	2.25	31 st

REMARKS: Part Filtred Mashed in by: G. Marshall
Hot & Cold Aeration

Tun No. 8

X. Post

DATE Mar. 26th / 1953

MALT 8578. No. 2. m. l. (15) 152 151

HOPS B. & K. S. S. (15) 152 151 Heas Bros S. S. (15) 151 30

B. & K. S. S. (15) 152 151 King Heas Bros S. S. (10) 151 35

B. & K. S. S. (10) 152 151 King Heas Bros S. S. (10) 151 25

90

TOTAL

Mon. 5th Salt 12th Bunter Salt 24th Portion 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.00 MM
Malt all in		149	12.10 AM
Underlet	16	180	12.40
Finished mashing		162	12.51
Set taps		158	1.21
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE 190 Bbbs. FIRST RUN 20.3 %

EVAPORATION 6 Bbbs. LAST RUN 0.3 %

OUT 184 Bbbs. KETTLE TEST 12.95 %

YEAST W. H. Z. V. S. 120^g (made 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	179.8	12.25	Mar 26 th
BEER INTO CELLAR	171.3	2.6	Apr 1 st

REMARKS: Part Fitted
Hot of cold Aeration

Mashed in by: S. J. Jones

BREW 450

Tun No. 9

Old Scotch

DATE Mar 26th 1883

MALT 8283 lb. 6. m. b. (Tun 50 lb. Darts)	
HOPS B. & Kunt. Golding (10) ¹⁵² Haas Bros Gold (15) ¹⁵¹	25
B. & Hauggha (10) ¹⁵² Long Hanks Kunt (10) ¹⁵¹ Haas Bros Gold (5) ¹⁵¹	25
B. & Kunt. Golding (10) ¹⁵² Long Hanks Kunt (5) ¹⁵¹ Haas Bros Gold (5) ¹⁵¹	20
JATOI	
TOTAL	70

Water: 5th Salt: 12th Bunter Salt: 24th Portion 2 Pts

WATER

ESTAW

	Bbbs.	Temp.	Time AM
Mashing in	75	164.70	5:50
Malt all in		148	6:00 "
Underlet	16	180	6:30 "
Finished mashing		162	6:41 "
Set taps		158	7:11 "
Sparge	130	168	
Hop	8	140	
TOTAL	229		

INTO KETTLE	191	Bbbs.	FIRST RUN	20.1	%
EVAPORATION	4	Bbbs.	LAST RUN	0.2	%
OUT	187	Bbbs.	KETTLE TEST	12.75	%

YEAST $\times 14$ Tun. T & G 120th (med. F. brown)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	181.5	11.75	Mar 26 th
BEER INTO CELLAR	173.0	2.5	Apr 1 st

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jorney

Tun No. 10

X. Port

DATE Mar. 27 1913

MALT	8582. 16 L. M. S. (200 49# Overt)	
	¹⁵²	¹⁵¹
HOPS	B. C. Hunt Golding (15) Haas Bros Gold (15)	30
	¹⁵²	¹⁵¹
	B. C. F. Hagg (15) Long Hilda Hunt (10) Haas Bros Gold (10)	35
	¹⁵²	¹⁵¹
	B. C. Hunt Golding (10) Long Hilda Hunt (10) Haas Bros Gold (5)	25
		90
	JAIOT	TOTAL

Mar. 5th Salt 12th Boston Salt 24th Portion 2 qt

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164.70	11.55 PM
Malt all in		148	12.05 AM
Underlet	16	180	12.35
Finished mashing		162	12.46
Set taps		158	1.16
Sparge	128	168	
Hop	7	140	
TOTAL	226		

INTO KETTLE	190	Bbbs.	FIRST RUN	20.6	%
EVAPORATION	6	Bbbs.	LAST RUN	0.1	%
OUT	184	Bbbs.	KETTLE TEST	13.05	%
YEAST	#1. 200. N. G. 120# (mid flow)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.3	12.2	Mar 27
BEER INTO CELLAR	179.5	2.05	Apr 2

REMARKS: Part Fifthed Mashed in by: C. Branger.
Hot & cold aeration

121

BREW 452

Tun No. 11

X. Port

DATE Mar 30th 1953

MALT 8287 lb. C. on G. (Jan 5.4 & 10.2)	
HOPS A.B. Hunt Salding (15) Haas Run Sald (15)	30
B.C. Fungus (15) Long Hilda Hunt (10) Haas Run Sald (10)	35
B.C. Hunt Salding (10) Long Hilda Hunt (10) Haas Run Sald (5)	25
TOTAL	90

Apr. 5th Sald 12th Bunter Sald 24th Portin 2.95

WATER

	Bbbs.	Temp.	Time
Mashing in	75	144-70	12.03 ^{AM}
Malt all in		148	12.13
Underlet	16	180	12.43
Finished mashing		163	12.54
Set taps		158	1.24
Sparge	128	168	
Hop	7 1/2	140	
TOTAL	226 1/2		

INTO KETTLE	190	Bbbs.	FIRST RUN	21.1	%
EVAPORATION	7	Bbbs.	LAST RUN	0.1	%
OUT	183	Bbbs.	KETTLE TEST	13.1	%

YEAST W 2. Zinn (Washed) 155^g (crust 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	180.9	12.25	Mar 30 th
BEER INTO CELLAR	173.0	1.85	Apr 6 th

REMARKS: Part Friedland Mashed in by: C. Martell
Hot & cold aeration

Tun No. 12

Old Scotia

DATE Mar 30th / 1953

MALT 8288 lb. L. M. L. (Zus 53th & Rm 7)

HOPS 8 lb. Hunt Golding (10) ¹⁵² Heas. Bar Gold (5) ¹⁵¹	25
8 lb. Frygold (10) ¹⁵² Long Heads Hunt (10) ¹⁵¹ Heas Bar Gold (5) ¹⁵⁷	25
8 lb. Hunt Golding (10) ¹⁵² Long Heads Hunt (10) ¹⁵¹ Heas Bar Gold (5) ¹⁵¹	20
TOTAL	70

Mun. 6th Salt 12th Burton Salt 24th Potash 2 Pts

WATER

	Bbbs.	Temp.	Time AM
Mashing in	75	164-70	6.25
Malt all in		148	6.35
Underlet	16	180	7.05
Finished mashing		164	7.16
Set taps		158	7.46
Sparge	134	168	
Hop	6	140	
TOTAL	231		

INTO KETTLE 191 Bbbs. FIRST RUN 19.2 %

EVAPORATION 4 1/2 Bbbs. LAST RUN 0.5 %

OUT 186 1/2 Bbbs. KETTLE TEST 12.5 %

YEAST W. G. Tinn. N. S. 120th (used 7 lbs)

	Bbbs.	Balling	Date
WORT INTO FERMENTER	184.8	11.75	Mar 30 th
BEER INTO CELLAR	175.6	1.95	Apr 6 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: B. Martell

871 1300

BREW 454

Tun No. 13

X. Post

DATE Mar 31st/53

MALT	85 81 lb. 6 on 6 (Jens 118 1/2 Dwt)	
HOPS	B. & H. S. S. (10) H. H. S. S. (15)	3.0
	B. & H. S. S. (15) T. H. H. (10) H. H. S. S. (10)	3.5
	B. & H. S. S. (10) T. H. H. (10) H. H. S. S. (10)	2.5
	TOTAL	9.0

Mash. 5: Salt 1.2th Burton Salt 2.4th Potash 2.9th

WATER

	Bbbs.	Temp.	Time
Mashing in	75	164-70	12.10 ⁴⁵
Malt all in		150	12.20
Underlet	16	180	12.50
Finished mashing		162	1.01
Set taps		158	1.31
Sparge	128	168	
Hop	6	140	
TOTAL	225		

INTO KETTLE	190	Bbbs.	FIRST RUN	20.3	%
EVAPORATION	5 1/2	Bbbs.	LAST RUN	0.3	%
OUT	184 1/2	Bbbs.	KETTLE TEST	13.0	%
YEAST	3. Tunn (Washed) 15.5 th (med 7.5 lbs)				

	Bbbs.	Balling	Date
WORT INTO FERMENTER	183.1	12.25	Mar 31 st
BEER INTO CELLAR	174.5	1.95	Apr 6 th

REMARKS: Part Filtred Mashed in by: S. Jimmy
Hot & cold aeration

Tun No. 14

Old Scotch

DATE Mar 31st 1913

MALT 82.62 lbs. 6.7m G. (Less 2.94 lb. Dunt)

HOPS		
B. & Kent Salding	1.51	25
B. & Fungus	1.51	25
B. & Kent Salding	1.51	20
TOTAL		70

Mars. 5th Salt 12th Burton Salt 24th Potash 2.15

WATER

	Bbls.	Temp.	Time AM
Mashing in	75	164-70	6.20
Malt all in		149	6.30
Underlet	16	180	7.00
Finished mashing		162	7.11
Set taps		158	7.41
Sparge	130	168	
Hop	7	140	
TOTAL	228		

INTO KETTLE	191	Bbls.	FIRST RUN	19.6	%
EVAPORATION	5'	Bbls.	LAST RUN	0.1	%
OUT	186	Bbls.	KETTLE TEST	12.5	%

YEAST A. T. Zinn. N. S. 120th (used 3 lbs)

	Bbls.	Balling	Date
WORT INTO FERMENTER	183.6	11.75	Mar 31 st
BEER INTO CELLAR	173.8	2.2	Apr 7 th

REMARKS: Part Filtered
Hot & Cold Aeration

Mashed in by: S. Jenney

BREW 456

BREW 456

Tun No.

DATE

MALT

HOPS

TOTAL

TOTAL

WATER

WATER

Bbbs.

Temp.

Time

Mashing in

Malt all in

Underlet

Finished mashing

Set taps

Sparge

Hop

TOTAL

INTO KETTLE

Bbbs.

FIRST RUN

%

EVAPORATION

Bbbs.

LAST RUN

%

OUT

Bbbs.

KETTLE TEST

%

YEAST

Bbbs.

Balling

Date

WORT INTO FERMENTER

BEER INTO CELLAR

REMARKS:

Mashed in by:

Tun No.

DATE

MALT

HOPS

TOTAL

TOTAL

WATER

Bbls.

Temp.

Time

Mashing in

Malt all in

Underlet

Finished mashing

Set taps

Sparge

Hop

TOTAL

INTO KETTLE

Bbls.

FIRST RUN

%

EVAPORATION

Bbls.

LAST RUN

%

OUT

Bbls.

KETTLE TEST

%

YEAST

Bbls.

Balling

Date

WORT INTO FERMENTER

BEER INTO CELLAR

REMARKS:

Mashed in by:

528 1388

BREW 458

Tun No. DATE

MALT	
HOPS	
.....	
.....	
TOTAL	

WATER

	Bbbs.	Temp.	Time
Mashing in			
Malt all in			
Underlet			
Finished mashing			
Set taps			
Sparge			
Hop			
TOTAL			

INTO KETTLE Bbbs. FIRST RUN %

EVAPORATION Bbbs. LAST RUN %

OUT Bbbs. KETTLE TEST %

YEAST

	Bbbs.	Balling	Date
WORT INTO FERMENTER			
BEER INTO CELLAR			

REMARKS: Mashed in by:

151
June 29 - 6725

151
July 3 - 6276
" 4 - 6612
" 5 - 6898
" 6 - 6837
" 7 - 6491
" 9 - 6435
" 10 - 6535
" 11 - 6466
" 12 - 6528
" 13 - 6255
" 14 - 6101
" 17 - 6409
" 18 - 6337
" 19 - 6308
" 20 - 6238
" 21 - 6040
" 24 - 5975
" 25 - 6123
" 26 - 6065
" 27 - 6015
" 28 - 5790

151
1st - 6529
5th - 6220
6th - 6554
7th - 6684
8th - 6807
9th - 6576
11th - 6483
12th - 6240
13th - 6353
14 - 6480
15th - 6615
16th - 6300
19th - 6520
20 - 6703
21 - 6777
22nd - 6948
23rd - 6591
25th - 6525
26th - 6703
27th - 6859
28th - 6622
29th - 6725





