

Terry Fritz's

**Old Beer Brewing Notes From The
Past...**

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pleasure!!**

crush well!!

CRUSH GRAIN in blender AT LOWEST speed
before each seed is crushed
~~to mash~~ Bring ~~1/4 bucket~~ of water to 170°F
Then add grain, boiler (1/4 boilerful)

USE SPATULA TO STIR - something very large
COULD use 2nd Boiler

45

AT 3 GAL

27

AT 5

STIR slowly when bringing to boil or it TAKES
TOO Long to boil

TEMP AT boil 203°F

COVER while boiling to kill steam
and evaporation BUT WATCH IT!

PUT sugar in boiler And heated All Liquid put in
to 150°F

✓ Remove brown scum that appears AT boil

stirred gently while cooling
siphoned off clear stuff then reheated
to 150°F And PUT in brewer.
Added hot water And let cool,

24.32

50.1

42

3.8 gal

32 at

6-7-86
6-8-86

BREW 12

INIT. L038
FIN. 1.012

3.5%

- 5.10 6 lbs Pale Malt
1.15 1 lb Roasted barley
60 1 oz Bullion Hops
1.58 1½ oz Northern Brewer Hops
85 1 pkt Edme yeast
purified water - dechlorinated
0 ¼ tsp ~~D~~ gypsum
~~0 ½ tsp Irish moss~~
1.15 1 lb Brown sugar crystal Malt ←

Very GOOD!!

1. Crush malt grain in blender so that individual grains are broken roughly in half and place in 4 gal boiler with ¼ tsp gypsum and enough water to cover mash
2. While stirring raise Temp to 150°F and maintain until endpoint has passed (2 hrs)
3. With cheese cloth tapped over top of bucket sponge off 3 gal of wort with hot water.
4. ~~Add ½ tsp Irish moss~~ and boil for 60 min. add hops during boil
5. Cool wort and let settle. Siphon off clear wort into brewer and add enough boiling water to fill brewer to within 1½" of top.
6. after cooling add yeast and ferment
7. add ½ tsp sugar to each bottle.

Brew 12

Covered MASH POT with sleeping bag to keep temp. worked very well!

Two Boilers very useful

Fermented Very FAST 24 hours
bottled 6-8-76

SPARGING Very efficient
Need better cooler

good from brewer!!

6-9-86 Tried out "very very good"!!!

6-10-86 clearing FAST Tastes real good

6-15-86 TASTE Excellent!

Be sure SCUM is removed during
boiling All now refrigerated

STARTED 6-7-86

BREW 13

INCL 1.042
Packed 0.000

6-13-86
Sg 15ps

6-14-86
Terminated
SOUV TASTE
Fruity smell
BAD Ferment
Silky Scheer

BAD KIT

PACKMASTER® Made in USA

GEORDIE



GEORDIE

Liquid

CONCENTRATE

Home Brew Kit

LAGER

Add sugar and water
to make

40

PINTS

23 LITRES

NO BOILING NECESSARY

GEORDIE

Forty Golden Pints

DIRECTIONS

- (1) Empty contents of can into a clean container (plastic or glass). Add 3 lbs (1.36 kg) of household sugar and 4 quarts (3.78 litres) of very hot water. Stir well until dissolved.
- (2) Make up to 40 pints (23 litres) with cold water.
- (3) Sprinkle on contents of yeast sachet and stir well.
- (4) Cover with lid or polythene sheet and allow to ferment in normal room temperature (55°-70°F, 13°-21°C). On second or third day of fermentation, pour on findings, previously prepared as instructed on packet.
- (5) Fermentation should be completed in 4-8 days (according to strength of yeast). Strain into a large jug, leaving bottling time which should be 00 (1.000) S.G. Now it's time to bottle.
- (6) Siphon off liquid, without disturbing sediment, into CLEAN bottles, each containing 1/2 a teaspoonful of sugar per pint. Shake to dissolve. Screw or fasten stoppers lightly. Store in room temperature for 4 days and then in a cool place for 10-14 days, or longer if possible.
- (7) When ready to serve, pour carefully into a large jug, taking care not to disturb the sediment, then pour into glasses.

Must not be sold when made.

GEORDIE
BEST VALUE

INGREDIENTS

MALT EXTRACT
HOP EXTRACTS
BREWING YEAST

VIKING BREWS LIMITED

28-29 OLIVE STREET, NORTH SHIELDS

TYNE & WEAR, U.K.

TEL. NORTH SHIELDS 73402

MADE FROM 100% MALTED BARLEY

NET WEIGHT 2½ lbs 1.135 kg

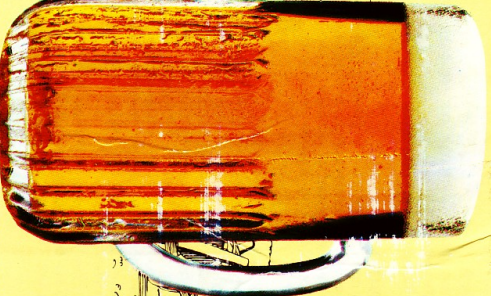


MALT EXTRACT
FOR HOME BREWING

MALT EXTRACT
FOR HOME BREWING



NET WEIGHT 53oz (3.3lb)
LIGHT



NET WEIGHT 53oz (3.3lb)
LIGHT

JOHN BULL MALT EXTRACT
John Bull Malt Extracts are produced from the finest natural ingredients.

Malt Extract, (Malted Barley, Water)
Hops, Hop Extract.



PAINE'S P.L.C.
St. Neots, Cambs., England.



STARTED 6-1
BOTT. 6-30

JOHN B
WITH

EDME

MADE IN U.S.A.
PACMASTER

7-2-86 TASTES SOUR

7-24-86 sour cidery taste

MAY HAVE BEEN TOO OLD

in a good head
very clear

START. 6-12-86

BOTT. 6-15-86

BREW 15

MOUNTAIN BEER ALE

60 INIT. 1.064

FIN. 1.003 8%

5 lb pale malt

2 oz Cascade Hops

EDME YEAST

3 lb white SUGAR

1 lb BROWN SUGAR

1. MASHED WITH $\frac{1}{4}$ TSP GYPSUM FOR 3 hours

ADD WATER TO Grain at 168°F

USED INSULATED MASHER ← WORKS MUCH-MUCH BETTER

2. Boil wort FOR 90 min.

0 1 oz hops

30 $\frac{1}{2}$ oz hops

60 $\frac{1}{4}$ oz hops + Frisk moss

80 $\frac{1}{4}$ oz hops ~~with moss~~

3 gal wort

sg 48

28.8 pts

MASH
SET!

90% EFF

$3\frac{1}{2}$ lbs sugar 31.5 pts

new cooler
works AMAZINGLY WELL!

PUT in Bag 7-15-86

TASTES good very Alch.

(7-13-86

≈ 20 hours 1.030 sg

7-14-86

≈ 36 hours 1.010 sg

7-15-86

≈ 44 hours 1.004 sg

80%
FIN. 1.003
INIT. 1.004

BREW 12

START. 6-15-86
BOTT. 6-15-86

too sweet and strong
Although very Alch,

2 lb. Pale malt
2.05 Cascade hops

1 lb. BROWN SUGAR
3 lb. WHITE SUGAR
100% YEAST

1. WASHED WITH $\frac{1}{2}$ tsp. Epsom for 3 hours
ADD WATER TO GRAIN AT 180°F

USED IMITATED WATERS → WORKS MUCH-MUCH BETTER

WASH
SET

3 lbs. malt
24 H8
28.00

1.05 hops
 $\frac{1}{2}$ 0.5 hops

$\frac{3}{2}$ 1 lb. malt 31.20

60 $\frac{1}{4}$ 0.5 hops + 2.15 H8

80 $\frac{1}{4}$ 0.5 hops + 2.15 H8

WORKS AMAZINGLY WELL
New cooler

LOT # 5-12-86

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START 7-1-86
BOTTLED

BREW 16

INIT 1.035 4.5 gal
FIN. 1.012 3.1%

6 lbs Pale Malt
1 lb Roast Barley
1 lb ^{wheat} ~~Crisp~~ Malt ← BAD
1 oz Bullion Hops
½ oz Northern Brewer Hops

1. Mash with $\frac{1}{4}$ tsp Gypsum at 150°F for 3 hours

2. Boil wort for 90 min.

0 min $1\frac{1}{2}$ oz hops

60 min. $\frac{1}{2}$ oz hops, Irish moss

80 min. $\frac{1}{2}$ oz hops

3. add water to give 1.045

4. let beer fully stop fermenting and bottle. $\frac{1}{2}$ tsp/bottle

Wheat MALT didn't MASH
Very LOW EXTRACT EFFICIENCY
MAY TASTE pretty good however
took CAMPGING, aging fixed it
still not super but good

BREWED 7-3-86
RACKED 7-5-86
BOTTLED

BREW 17
IRISH STOUT

INITIAL 1.047
FINAL 1.008

5.2 %

7 lbs Pale Malt
1 lb Roast Barley
1 oz Bullion Hops
1 1/2 oz Northern Brewer Hops
1/2 pkt Edme Yeast

1. Crushed grain in grinder. Exellent crush but very time consuming.
↓ TOO HOT!!
2. mashed at 150°F for 3 hours. Masher kept temperature for 1/2 hours.

3. Sparged off 3 gallons. Took about 1 hour because mash set. as the grain splashes alot when it is poured into the sparger.

NOTE:

The's brew
was stored
over night
in the fridge
between the
steps 3 and 4

at this point 2 3/4 gal at SG. 91 gives 250° extract out of 253° possible.

4. Boiled for 90 min. with all hops in at the beginning.
Needed alot of heat to keep the brew rolling.

5. Cooled wort and strained into brewer.

6. Fermented very fast. ↑ WORT MUST SETTLE CLEAR

7. Racked into poly bag. Not much happened at first but it gradually picked up.
primary fermentation slowed at 1.020. Mashing temp may have to be lower.

7-8-86 tastes funny may just be too young
but watch ~~sponging~~ cleaning and cooling

add hops in stages.
not all at once.

is wort clear

Mashed TOO HOT!! tsg 1.020

7-23-86 put in bag and simmered
+ 2 oz northern brewer hops and
added to beer.

7-8-86 tastes funny may just be too young
but watch ~~sponging~~ cleaning and cooling

add hops in stages.
not all at once.

↑
is wort clear

Mashed TOO HOT!! tsg 1.020

7-23-86 put in bag and simmered
+ 2 oz northern brewer hops and
added to beer.

Brewed 7-9-86
Hacked 7-14-86

BREW 19

Bottled Bagged To make 1.25 gal

INIT 1.027
FINAL ?

drank too
FAST!

1 lb Pale Malt

4 oz Flaked Rice

$\frac{1}{4}$ oz Cascade Hop pellets

Mash is very milky.

Mashed by hand on stove for 1 hour.

Boiled for 1 hour with pinch of Irish Moss.

TASTED OK

Rice made ^{very} cloudy and didn't help much

Rice didn't mash

Brewed 7-24-86 Brew 20
Racked 7-27-86 "Light Beer"
Bottled 8-2-86

5 lbs Pale Ale Malt
1 oz Hallertau Hops

Imix. 1.0345 at 4.5 gal
Mid. 1.015 4.25 gal
Fin. 1.012

4 lbs 14 oz grain \Rightarrow 35.3 lbs
 $\frac{1}{2}$ tsp Gypsum to mash

Sg after sparge 30.36 / 5 gal

$\frac{1}{4}$ is Irish moss at start of boil

Boiled 1 hour

4 oz corn sugar

30.6 sg at cooling STAGL / 5 gal

Made $4\frac{1}{2}$ gal of 3.2% by weight

$$30.6 \times \frac{5}{4.5} = 34 \quad \left(\frac{34-6}{7.46} + .3 \right) = 4.05 \times .79 \quad \boxed{3.20\%}$$

everything went very well!

put in sealed brewer at first.

4.25 gal at 34.5 in Brewer $\frac{1}{4}$ gal hops siphoning protein.

very Foamy and carbonated
would have been real good otherwise

Brewed 7-24-86 Brew 20
Racked 7-27-86 "Light Beer"
Bottled 8-2-86

5 lbs Pale Ale Malt
1 oz Hallertau Hops

Imix. 1.0345 at 4.5 gal
Mid. 1.015 4.25 gal
Fin. 1.012

4 lbs 14 oz grain \Rightarrow 35.3 lbs
 $\frac{1}{2}$ tsp Gypsum to mash

Sg after sparge 30.36 / 5 gal

$\frac{1}{4}$ is Irish moss at start of boil

Boiled 1 hour

4 oz corn sugar

30.6 sg at cooling STAGL / 5 gal

Made $4\frac{1}{2}$ gal of 3.2% by weight

$$30.6 \times \frac{5}{4.5} = 34 \quad \left(\frac{34-6}{7.46} + .3 \right) = 4.05 \times .79 \quad \boxed{3.20\%}$$

everything went very well!

put in sealed brewer at first.

4.25 gal at 34.5 in Brewer $\frac{1}{4}$ gal hops siphoning protein.

very Foamy and carbonated
would have been real good otherwise

Brewed 5-2-87

Racked 5-4-87

Bottled 5-7-87

Brew 22

"Beer"

Imiz. 1.028

Mid. 1.011

Fin. 1.008

2.8%

5 lbs Pale Malt

1½ oz Cascade Hops

½ pkt E.D.M.E. Yeast

1. Mash crushed grain ~~for 3 hours~~ at 146°F for 2½ hours. Use 1 tsp gypsum.
2. Sparge and boil with 1½ oz hops for 1 hour.
3. Cool and ferment.
4. Put beer into bag and mature 2 weeks.

Notes:

cost 60¢/6

oven set Between 140° and 155° mark.

all hops in at beginning.

wort + hops were covered with lid during boil.

grain galle 154 pts 46 x 3.3 gal. After boil 30.8 pt/gal

After siphoning 114 pts

added cold water to brewer + used wire strainer to get more EXTRACT

After wash 132 pts

After 2nd wash 140 pts at 5 gal

rarging was very easy

RACKed After 48 hours - tastes good hop taste very good too young + yeasty
maybe too thin.

5-5-87 clearing very well

5-7-87 put some in fridge.

Brewed 5-20-88

Racked

Bottled 5-23-88

Spice. ≈ 1.040

Mid.

Spin.

BOTTLED 4.5 %
AT 1.020

Brew 23

"Old Bull's Eye"

Assuming 1.015 AT end
 $8.35 \approx 4.5\%$

8 lbs Pale Malt
2 oz Cascade Hops
1 pkt yeast

1. Mash at ~~146°F~~ for 3 hours
2. Sparge and boil with 2 oz hops for 1 hour
3. Cool and ferment.
4. Rack and bottle with 4 oz Sugar / 5 gal.

Notes

have Ale crush grain next time.

hell of alot of MASH.

8 lbs max capacity of mash.

MASH WAS AT 138°F FOR 1st hour $\approx 150^\circ$ FOR 2.

SPARGE went well ≈ 3 gal.

All hops in at beginning of boil.

5-21-88 BREWED ANOTHER 2 lbs wort and added to fill brewer

5-23-88 stopped bubbling SO I BOTTLED IT.

TASTES good From brewer, made 6 gals,
no problems

5-28-88 - MASH THERMOMETER AND POOR YEAST AND POOR BOIL HURT
THIS BEER

Brewed 5-28-88
Racked 5-30-88
Bottled 6-14-88

INIT 1.045
MID 1.020
FIN. 1.009

Brew 24

4.8%

"Stout"

5.39 7 lbs Pale Malt
.95 1 lb Roast Barley
1.55 1 lb Flaked Barley
.65 1 oz Bullion Hops
1.60 2 oz Kent Goldings Hops
.65 1 pkt Munton + Nison Yeast
10.79

1. Mash 3 hours 150°F with $\frac{1}{2}$ tsp Gypsum.
2. Boil with hops and Irish Moss for 90 min.
3. Cool to 80°F and let settle for 1 hour.
4. Ferment (MADE $4\frac{1}{4}$ gal) \approx 25¢/BOTTLE

BREWED 6-10-88
RACKED 6-18-88
BOTTLED

hit 1.045
nd ~~1.014~~ low/gal
Fin. 1.011
4.5%

Brew 25

"Munich ale"

very very good

7.70 10 lbs Pale Malt
2.85 3 oz Hallertau Hops
.65 1 pk Home Brew yeast
1.12 55 CAPS

12.32

Mash at 150°F HOT WATER 168°F 3 hours
NEW MASHER

Boil 90 min. new boiler
60

MASHING 10 lbs of grain went very well.
heat very even and well controlled

need Full boiler
of water

started 4:00

started mash 5:00

sparged 8:00 - 8:30 ABOUT 3½ gal 1.070 128°F
sparge went well + 13

1.080

280 PTS

Boiling 9:00 - 10:30 new boiler heated to temp with blanket
10:00 covered with lid very good boil no blanket
Be very cautious of hot steam + wort

After hop SPARGE 1.054 92°F 4½ gal
58 PTS

261 PTS

Fermenter 5.25 gal at 45
after settling

June 12, 88

7.4%

Brew 26
"Apple Jack"

2 gal pure apple juice ~~#1.50~~ 1.055 in

1 pk Home Brew yeast

used treetop apple juice \$4.62/gal

fin. 1,000

A 55 pts 7.4%

pretty good

Brewed 6-19-88
Racked
BOTTLED 7-6-88

INIT. 1.030
MID.
FIN. 1.015
4.7%

Brew 27

10 lbs Crushed Pale Malt
2 oz Cascade Hops

In order to reduce haze the decoction mash method is used.

1. Mix grain with warm water ^{125°F} AND USE
MASHER TO ~~RAISE~~ TEMP TO 125°F ~~REST 1hr~~
_{KEEP} _{FOR}
SET MASHER TO 150°F FOR 3 hours TO MASH.

2. AFTER initial FERMENTATION RACK this brew.

AFTER SPARGING EXTRACT WAS 320 PTS very good
Boiling wort would be much clearer if first runnings
were RETURNED TO TOP OF SPARGE - would improve extract
After Boiling, ~~Hot~~ Sparge, Boiling 1.060 85°F 4.8 gal
302 points

NORMAL MASH IS BEST

\$11.55

Brewed 7-9-88
Kicked 7-11-88 Brew 28
Bottled "Stout"

Start. 1.048
Mid. 1.022
Fin.

5.5 gal in Ferm

8 lbp Pale Malt
2 lbp Crystal Malt
1 lb Roast Barley
1 oz Bullion Hops
2 oz Kent Goldings Hops

NOTES:

SPARGING WAS DIFFICULT, grain crushed wrong?

no IRISH moss.

USE MALT EXTRACT POWDER FOR PRIMING.

AFTER SPARGE 280 PTS

AFTER BOIL 270 PTS

IN FERMENTER 264 TO BREWER

VERY LITTLE MATTER AFTER
COOLING \$15.84

OVER NIGHT MASH VERY EFFICIENT

USE BOILING WATER FOR SPARGE

Brewed 1-7-89
Racked 1-9-89
Bottled

Imix. 1.045
Mid. 1.012
Fin.

Brew 29

10 lbs pale malt
3 oz Cascade Hops

Mash at 150°F overnight (16 hours)
Boil 90 min.

Make 5 gal. at 1.0

Just Filled SPARGER WITH HOT WATER AND LET IT DRAIN
SEVERAL TIMES. TOOK ABOUT 2½ hours but worked well.
RETURNED 1st SPARGING TO SPARGER.

IRISH MOSS Added TO boil.

MADE 4.7 gal AT 53 = 250 PTS

5.5 gal AT 45

RETURNING 1st SPARGINGS TO SPARGER VERY GOOD
SHOULD HAVE ALLOWED 1 hr SETTLING BEFORE PUTTING INTO FERMENTER.

June 12, 1988

el

"Beer"

10 lbs Pale Malt

3 oz Hallertau Hops

Mash at 150° for 3 hours.

Boil 60 min.

Make 5 gal at 1.045.

BEST BEER

June 12, 1988

'Stout'

6 lbs Pale Malt

1½ lbs Roast Barley

2 lbs Crystal Malt

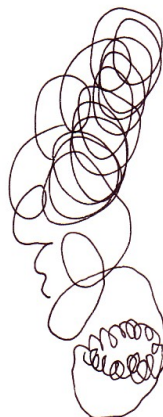
1 oz Bullion Hops

1½ oz Northern Brewer's Hops

Mash at 150° for 3 hours.

boil 60 min.

make 4 gal at 1.045.



June 12, 1988

"apple jack"

2 gal pure apple juice

Dilute Juice to 1.150.

Ferment.

