

THE MONOMELT CO.
INTEROFFICE CORRESPONDENCE

SUBJECT Receipt for making real beer DATE 8-22-30 P
FROM This is positively genuine TO _____
AT For 24 Quarts AT _____

Boil 2 Oz. hops in $2\frac{1}{2}$ gal. water for 2 hours. Boil $2\frac{1}{2}$ gal. more of water, adding $1\frac{1}{2}$ pounds cane sugar. (Be sure it is cane sugar.) add $2\frac{1}{2}$ pounds of or 1 quart malt extract.

Mix all together and boil for 10 minutes. Put in open vessel and when half cold add 1 pkg. gelatine powder.

When luke-warm, add $1\frac{1}{2}$ cakes of Fleischmann's yeast. Let it ferment from 36 to 50 hours, skimming every morning & night clean off all the froth when skimming. When done or fermented from 36 to 50 hours bottle & cork. Let it stand for 2 weeks.

This makes beer of about 6-8% ~~at~~ alcohol.