

Batch #44 - 28 Mar 2025

Brewfather

www.brewfather.app

AnOtter Chocolate Caramel Biscuit - 5.1%

English Porter

Brewer: The Thirsty Otter

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.65
 Colour : 41 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.013

Fermentables (1.3 kg)

1 kg - Chateau Pale Ale 8.5 EBC (76.9%)
 ^ Lot # 5425000394730 (07.01.2025)
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 125 g - Amber Malt 41 EBC (9.6%)
 ^ Lot # 5425000394792 (25.01.2023)
 ^ Brouwmaatje (NL) 051.035.4
 125 g - Chateau Biscuit 45 EBC (9.6%)
 ^ Lot # 5425000394839 (24.11.2022)
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1
 50 g - 30 min - Steep - Chateau Chocolat 900...
 ^ Lot # 2500005823331 (31.08.2024)
 ^ Brouwmaatje (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (27.5 g)

60 min - 15 g - Bramling Cross (Whole) - 4.4%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
 20 min - 12.5 g - East Kent Goldings - 4.2% (...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.75 L
 Sparge Water : 5.33 L
 Boil Time : 60 min
 Total Water : 9.08 L



41 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Fermentis S-04 (Medium)
 18 °C - 10 days - Primary
 22 °C - 4 days - Diacetyl Rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

SO/Cl ratio: 1

Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH: 5.35

Boil Volume: 8

Pre-Boil Gravity: 1.041

Post-Boil Kettle Volume: 6.4

Original Gravity: 1.052

Fermenter Top-Up:

Fermenter Volume: 3

Final Gravity: 1.010

Bottling Volume: 2.66

Batch #44 - 28 Mar 2025

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO_3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.25 g - Calcium Chloride (CaCl_2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.92 g - Epsom Salt (MgSO_4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.92 g - Gypsum (CaSO_4)
^ Brouwmaatje (NL)
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.75 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.33 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
Bottling - 8 items - 33 cl bottle (26 mm cap)...
^ Brouwstore (NL) 017.479.7
Bottling - 8 items - BrewFerm Carbonation Dro...
^ Brouwmaatje (NL) BM-BL.007.009.33

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
^ Lot # 220210 2022 062
^ Brouwmaatje (NL) BM-BL.050.005.8

Batch Notes

Preparation

Chocolate malt calculated 1.16 mm gap width.
Pale ale malt calculated 1.26 mm gap width.
Amber malt calculated 1.28 mm gap width.
Biscuit malt calculated 1.39 mm gap width.

All malts milled with gap width = 0.89 mm.

Brew day

28-03-2025

28-03-2025 09:30 3.75 L Spa
28-03-2025 09:30 0.64 g Baking soda
28-03-2025 09:30 0.64 g Canning salt
28-03-2025 09:30 0.91 g Gypsum
28-03-2025 09:30 0.88 g Epsom salt
28-03-2025 09:30 0.4 mL Lactic acid
28-03-2025 09:30 2.18 g Calcium chloride
28-03-2025 09:30 pH = 5.78 @ 11.0 C.

28-03-2025 11:33 started the mash tracker
28-03-2025 11:38 pH = 5.33@41.2 C
28-03-2025 11:43 pH = 5.30@44.3 C
28-03-2025 11:48 pH = 5.32@39.7 C
28-03-2025 11:53 pH = 5.39@39.0 C
28-03-2025 11:58 pH = 5.34@42.2 C
28-03-2025 12:03 pH = 5.35@38.1 C

Batch #44 - 28 Mar 2025

Batch Notes

28-03-2025 12:08 pH = 5.37@42.1 C
28-03-2025 12:13 pH = 5.36@38.0 C
28-03-2025 12:18 pH = 5.35@37.4 C
28-03-2025 12:23 pH = 5.33@37.7 C
28-03-2025 12:28 pH = 5.40@31.7 C
28-03-2025 12:33 pH = 5.36@34.5 C
28-03-2025 13:00 sparged with 2 L @ 72 C.
28-03-2025 13:45 sparged with 2 L @ 72 C.
28-03-2025 15:30 sparged with 1.5 L @ 72 C.
28-03-2025 15:50 level = 160 mm --> 8.0 L wort collected.
28-03-2025 15:52 SG = 1.039 @ 29.7 C --> OG = 1.041 @ 20 C.
28-03-2025 15:53 pH = 5.74 @ 29.7 C.
28-03-2025 16:18 started the boil tracker.
28-03-2025 16:18 added 11.36 grams Bramling-X 2022.
28-03-2025 16:18 added 11.14 grams Bramling-X 2022.
28-03-2025 17:08 added 1.00 grams Irish moss.
28-03-2025 17:18 flame out.
28-03-2025 17:19 level = 128 mm --> 6.4 L.
28-03-2025 17:50 added 12.56 grams East Kent Goldings @ 84 C.
Let it cool overnight.

30-03-2025 16:55 split off 1.2 L for each of batches #45 and #46.
30-03-2025 17:01 SG = 1.052 @ 17.3 C.
30-03-2025 17:02 pH = 5.01 @ 17.3 C.

Day 0 in fermentation

30-03-2025 17:15 pitched 4.03 grams S-04 yeast @ 17.3 C.
30-03-2025 20:00 17.3 C.
30-03-2025 22:00 16.9 C.

Day 1 in fermentation

31-03-2025 00:00 17.6 C.
31-03-2025 00:30 17.2 C, dp = 40 mm H2O, no bubbles.
31-03-2025 04:00 16.8 C.
31-03-2025 08:00 17.1 C.
31-03-2025 09:30 17.0 C, dp = 50 mm H2O, many bubbles.
31-03-2025 14:00 18.5 C., dp = 50 mm H2O, many bubbles.
31-03-2025 17:00 18.3 C., dp = 50 mm H2O, many bubbles.
31-03-2025 20:00 17.8 C., dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

01-04-2025 00:00 17.7 C., dp = 50 mm H2O, many bubbles.
01-04-2025 04:00 17.7 C.
01-04-2025 08:00 18.4 C.
01-04-2025 12:00 17.8 C.
01-04-2025 16:00 17.7 C.
01-04-2025 18:30 18.0 C., dp = 50 mm H2O, many bubbles.
01-04-2025 20:00 17.8 C., dp = 50 mm H2O, many bubbles.

Day 3 in fermentation

02-04-2025 00:00 17.7 C.
02-04-2025 04:00 18.2 C.
02-04-2025 08:00 18.5 C., dp = 50 mm H2O, many bubbles.
02-04-2025 12:00 18.2 C.
02-04-2025 16:00 17.8 C.
02-04-2025 20:00 17.9 C., dp = 50 mm H2O, two bubbles.
02-04-2025 22:00 18.5 C., dp = 50 mm H2O, two bubbles.

Day 4 in fermentation

03-04-2025 00:00 17.8 C.
03-04-2025 04:00 18.0 C.
03-04-2025 08:00 17.7 C., dp = 45 mm H2O, no bubbles.
03-04-2025 12:00 17.8 C.
03-04-2025 16:00 18.2 C.
03-04-2025 20:00 17.8 C., dp = 45 mm H2O, no bubbles.

Batch #44 - 28 Mar 2025

Batch Notes

Day 5 in conditioning

04-04-2025 00:00 18.4 C.
04-04-2025 04:00 18.3 C.
04-04-2025 08:00 17.8 C., dp = 45 mm H2O, no bubbles.
04-04-2025 12:00 18.4 C.
04-04-2025 16:00 17.7 C.
04-04-2025 18:00 17.7 C., dp = 50 mm H2O, one bubble.
04-04-2025 20:00 17.7 C.

Day 6 in fermentation

05-04-2025 00:00 17.6 C.
05-04-2025 04:00 17.6 C.
05-04-2025 08:00 18.3 C.
05-04-2025 12:00 17.8 C., dp = 45 mm H2O, no bubbles.
05-04-2025 16:00 17.5 C., dp = 45 mm H2O, no bubbles.
05-04-2025 20:00 17.6 C., dp = 45 mm H2O, no bubbles.

Day 7 in fermentation

06-04-2025 00:00 17.5 C.
06-04-2025 04:00 17.8 C.
06-04-2025 08:00 17.8 C., dp = 45 mm H2O, no bubbles.
06-04-2025 12:00 17.7 C., dp = 45 mm H2O, no bubbles.
06-04-2025 16:00 17.9 C., dp = 45 mm H2O, no bubbles.
06-04-2025 20:00 18.1 C., dp = 45 mm H2O, no bubbles.

Day 8 in fermentation

07-04-2025 00:00 17.5 C.
07-04-2025 04:00 17.7 C.
07-04-2025 08:00 17.7 C., dp = 40 mm H2O, no bubbles.
07-04-2025 12:00 18.0 C.
07-04-2025 16:00 17.9 C., dp = 45 mm H2O, no bubbles.
07-04-2025 20:00 17.7 C., dp = 40 mm H2O, no bubbles.

Day 9 in fermentation

08-04-2025 00:00 17.9 C.
08-04-2025 04:00 18.0 C.
08-04-2025 08:00 17.7 C., dp = 45 mm H2O, no bubbles.
08-04-2025 12:00 18.4 C.
08-04-2025 16:00 17.6 C.
08-04-2025 20:00 18.4 C., dp = 48 mm H2O, no bubbles.

Day 10 in fermentation

09-04-2025 00:00 17.7 C.
09-04-2025 04:00 17.7 C.
09-04-2025 08:00 17.6 C., dp = 40 mm H2O, no bubbles.
09-04-2025 12:00 18.5 C.
09-04-2025 16:00 18.3 C.
09-04-2025 20:00 17.7 C., dp = 40 mm H2O, no bubbles.
09-04-2025 22:00 19.5 C.

Day 11 in fermentation

10-04-2025 00:00 20.7 C.
10-04-2025 04:00 20.8 C.
10-04-2025 08:00 20.7 C., dp = 45 mm H2O, no bubbles.
10-04-2025 12:00 21.2 C.
10-04-2025 16:00 20.8 C., dp = 40 mm H2O. no bubbles.
10-04-2025 20:00 20.8 C., dp = 40 mm H2O. no bubbles.

Day 12 in fermentation

11-04-2025 00:00 20.7 C.
11-04-2025 04:00 21.2 C.
11-04-2025 08:00 20.9 C., dp = 40 mm H2O. no bubbles.
11-04-2025 12:00 20.7 C.
11-04-2025 16:00 21.5 C., dp = 45 mm H2O, no bubbles.
11-04-2025 20:00 20.5 C., dp = 40 mm H2O. no bubbles.

Batch #44 - 28 Mar 2025

Batch Notes

Day 13 in fermentation

12-04-2025 00:00 20.8 C.
12-04-2025 04:00 20.9 C.
12-04-2025 08:00 21.2 C., dp = 40 mm H2O. no bubbles.
12-04-2025 12:00 21.0 C., dp = 43 mm H2O, no bubbles.
12-04-2025 16:00 21.4 C., dp = 43 mm H2O, no bubbles.
12-04-2025 20:00 20.9 C., dp = 38 mm H2O. no bubbles.

Day 14 in fermentation

13-04-2025 00:00 21.4 C.
13-04-2025 04:00 20.5 C.
13-04-2025 08:00 21.4 C., dp = 40 mm H2O, no bubbles.
13-04-2025 12:00 21.1 C., dp = 40 mm H2O, no bubbles.
13-04-2025 16:00 20.6 C., dp = 30 mm H2O, no bubbles.
13-04-2025 20:00 20.7 C., dp = 28 mm H2O. no bubbles.

Day 15 in fermentation

14-04-2025 00:00 21.3 C.
14-04-2025 04:00 20.7 C.
14-04-2025 08:00 20.9 C.

Bottling day

14-04-2025 11:08 17.9 C., SG = 1.010, pH = 4.45.

Day 0 in conditioning

14-04-2025 12:00 17.8 C.
14-04-2025 16:00 18.9 C.
14-04-2025 20:00 18.9 C.

Day 1 in conditioning

15-04-2025 00:00 18.4 C.
15-04-2025 04:00 17.5 C.
15-04-2025 08:00 18.8 C.
15-04-2025 11:30 18.4 C.
15-04-2025 16:00 18.1 C.
15-04-2025 20:00 18.1 C.

Day 2 in conditioning

16-04-2025 00:00 18.1 C.
16-04-2025 04:00 17.5 C.
16-04-2025 08:00 18.7 C.
16-04-2025 12:00 17.8 C.
16-04-2025 16:00 18.4 C.
16-04-2025 20:00 18.8 C.

Day 3 in conditioning

17-04-2025 00:00 17.5 C.
17-04-2025 04:00 18.6 C.
17-04-2025 08:00 17.8 C.
17-04-2025 12:15 18.5 C.
17-04-2025 16:45 18.2 C.
17-04-2025 20:00 17.5 C.

Day 4 in conditioning

18-04-2025 00:00 18.7 C.
18-04-2025 04:00 17.6 C.
18-04-2025 08:15 18.5 C.

Day 7 in conditioning

21-04-2025 16:00 18.8 C.
21-04-2025 20:00 18.5 C.

Day 8 in conditioning

22-04-2025 08:00 18.8 C.
22-04-2025 21:00 18.5 C.

Batch #44 - 28 Mar 2025

Batch Notes

Day 9 in conditioning

23-04-2025 00:00 17.9 C.
23-04-2025 08:00 18.5 C.
23-04-2025 20:00 18.0 C.

Day 10 in conditioning

24-04-2025 00:00 17.5 C.
24-04-2025 08:00 17.7 C.
24-04-2025 20:00 17.9 C.

Day 11 in conditioning

25-04-2025 08:00 18.6 C.
25-04-2025 20:00 18.5 C.

Day 12 in conditioning

26-04-2025 06:00 18.3 C.
26-04-2025 16:00 18.5 C.
26-04-2025 20:00 18.2 C.

Day 13 in conditioning

27-04-2025 08:00 18.1 C.
27-04-2025 20:00 19.2 C.

Day 14 in conditioning

28-04-2025 08:00 18.3 C.
28-04-2025 20:00 18.5 C.

Day 15 in conditioning

29-04-2025 08:00 18.6 C.
29-04-2025 18:00 18.2 C.
29-04-2025 21:00 18.5 C.

Day 16 in conditioning

30-04-2025 08:00 17.7 C.
30-04-2025 20:00 18.7 C.

Day 17 in conditioning

01-05-2025 08:00 18.9 C.
01-05-2025 18:00 18.2 C.
01-05-2025 20:00 18.8 C.

Day 18 in conditioning

02-05-2025 08:00 18.6 C.
02-05-2025 16:00 19.2 C.
02-05-2025 20:00 18.5 C.

Day 19 in conditioning

03-05-2025 08:00 18.3 C.
03-05-2025 16:00 17.8 C.
03-05-2025 20:00 18.0 C.

Day 20 in conditioning

04-05-2025 08:00 18.5 C.
04-05-2025 12:00 17.7 C.
04-05-2025 16:00 18.6 C.
04-05-2025 20:00 18.8 C.

Day 21 in conditioning

05-05-2025 09:00 17.7 C.
05-05-2025 13:00 18.5 C.
05-05-2025 16:00 17.8 C.
05-05-2025 20:00 18.7 C.

Day 22 in conditioning

06-05-2025 08:00 17.8 C.
06-05-2025 20:00 18.6 C.

Batch #44 - 28 Mar 2025

Batch Notes

Day 23 in conditioning

07-05-2025 08:00 18.1 C.
07-05-2025 20:00 17.5 C.

Day 24 in conditioning

08-05-2025 08:00 18.6 C.
08-05-2025 18:00 18.9 C.
08-05-2025 20:00 18.9 C.

Day 25 in conditioning

09-05-2025 08:00 18.6 C.
09-05-2025 20:00 17.6 C.

Day 26 in conditioning

10-05-2025 08:00 18.4 C.
10-05-2025 12:00 17.7 C.
10-05-2025 16:00 17.7 C.
10-05-2025 20:00 18.0 C.

Day 27 in conditioning

11-05-2025 09:00 17.5 C.
11-05-2025 12:00 18.2 C.
11-05-2025 16:00 18.7 C.
11-05-2025 20:00 18.9 C.

Day 28 in conditioning

12-05-2025 08:00 18.4 C.
12-05-2025 20:00 18.6 C.

Day 29 in conditioning

13-05-2025 08:00 18.9 C.
13-05-2025 20:00 19.3 C.

Day 30 in conditioning

14-05-2025 08:00 18.3 C.
14-05-2025 20:00 18.5 C.

Day 31 in conditioning

15-05-2025 08:00 17.6 C.
15-05-2025 17:30 19.3 C.
15-05-2025 20:00 19.3 C.

Day 32 in conditioning

16-05-2025 08:00 17.9 C.
16-05-2025 17:30 18.7 C.
16-05-2025 23:30 18.1 C.

Day 33 in conditioning

17-05-2025 11:00 17.7 C.
17-05-2025 15:00 17.7 C.
17-05-2025 20:00 18.8 C.
17-05-2025 23:00 18.8 C.

Day 34 in conditioning

18-05-2025 08:00 18.6 C.
18-05-2025 14:00 18.6 C.
18-05-2025 20:00 18.4 C.
18-05-2025 23:00 18.4 C.

Day 35 in conditioning

19-05-2025 08:00 18.5 C.
19-05-2025 19:30 18.6 C.
19-05-2025 23:00 18.8 C.

Day 36 in conditioning

Batch #44 - 28 Mar 2025

Batch Notes

20-05-2025 08:00 18.1 C.
20-05-2025 20:00 18.6 C.

Day 37 in conditioning
21-05-2025 08:00 17.9 C.
21-05-2025 18:30 18.2 C.
21-05-2025 22:00 18.2 C.

Day 38 in conditioning
22-05-2025 22:00 18.7 C.

Day 39 in conditioning
23-05-2025 21:00 17.9 C.

Day 40 in conditioning
24-05-2025 10:00 18.6 C.
24-05-2025 16:30 18.6 C.
24-05-2025 23:30 17.6 C.

Day 41 in conditioning
25-05-2025 12:00 17.7 C.
25-05-2025 16:30 18.9 C.
25-05-2025 16:30 removed bottles from the fridge.

Extra Measured Values

| | |
|--------------------------|------|
| Strike Water pH | 5.78 |
| Strike Water Temperature | 72 |
| Sparge Water Temperature | 72 |
| Sparge Water pH | 6 |
| Pitch Temperature | 17.3 |

Batch Log

| | |
|---------------------|-------------------------------------|
| 28 March 2025 | Brew Date |
| 28 March 2025 09:30 | Status: Brewing |
| 30 March 2025 17:15 | SV = 17.5 C. |
| 30 March 2025 | Fermentation Start |
| 31 March 2025 11:00 | SV = 18.5 C. |
| 9 April 2025 21:20 | SV = 21.5 C. |
| 14 April 2025 09:40 | SV = 18.5 C. |
| 14 April 2025 11:08 | Filled 8 Long Neck bottles (33 cl). |
| 14 April 2025 | Bottling Date |
| 25 May 2025 16:30 | Status: Completed |

Taste

3.5 / 5.0