

Batch #16 - 28 Dec 2021

Shameless Magpied Summer Ale - 4.6%

Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)
 BU/GU : 0.5
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.039
 Total Gravity : 1.042
 Final Gravity : 1.007

Fermentables (517 g)

506 g - Pale Ale Malt 6 EBC (97.9%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 11 g - Carapils 4 EBC (2.1%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-01-016
 16 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20.1 g)

Hop Stand

30 min hopstand @ 85 °C
 30 min 85 °C - 4.3 g - Centennial - 9% (9 IBU)
 ^ Worcestor Hop Shop (UK)
 30 min 85 °C - 3.7 g - Citra - 13.8% (12 IBU)
 ^ Worcestor Hop Shop (UK)

Dry Hops

4 days - 6.1 g - Citra - 13.8%
 ^ Worcestor Hop Shop (UK)
 4 days - 6 g - Centennial - 9%
 ^ Worcestor Hop Shop (UK)

Miscellaneous

Mash - 0.155 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.423 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.402 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.621 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.798 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.214 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 1.607 l - NL Spa Reine Flat Mineral Water
 ^ Lot # 20210830
 ^ AH (NL)
 Sparge - 3.107 l - NL Spa Reine Flat Mineral...
 ^ Lot # 20210830
 ^ AH (NL)
 60 min - Boil - 0.064 g - Lipohop K
 ^ Lot # LPK110

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

Batch Size : 3 L
 Boil Size : 5.05 L
 Post-Boil Vol : 3.25 L

Mash Water : 1.55 L
 Sparge Water : 4.12 L
 Boil Time : 60 min
 Total Water : 5.67 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 74.7%

Mash Profile

11 High fermentability plus mash out (70 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
 17 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 17 °C - 4 days - Dry hopping
 17 °C - 14 days - Carbonation
 17 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 83 Mg 22 Na 69 Cl 114 SO 231 HCO 53

SO/Cl ratio: 2
 Mash pH: 5.1
 Sparge pH: 6

Measurements

Mash pH: 5.33

Boil Volume: 5.05

Pre-Boil Gravity: 1.025

Post-Boil Kettle Volume: 3.25

Original Gravity: 1.042

Fermenter Top-Up:

Fermenter Volume: 3

Final Gravity: 1.006

Bottling Volume: 2.31

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Recipe Notes

Target: ABV = 4.4 %, IBU = 24.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).

Batch Notes

Brew day

28-12-2021 11:00 3 L Spa Reine Flat Mineral water.
28-12-2021 11:00 Added 0.30 grams Baking soda.
28-12-2021 11:00 Added 0.75 grams Canning salt.
28-12-2021 11:00 Added 1.16 grams Epsom salt.
28-12-2021 11:00 Added 1.49 grams Gypsum.
28-12-2021 11:00 Added 0.79 grams Calciumchloride.
28-12-2021 11:00 Added 0.4 ml Lactic acid.
28-12-2021 11:15 Strike water pH = 5.30 @ 39.7 C ATC.
28-12-2021 11:15 Mash in @ 72.3 C.
28-12-2021 11:18 Mash pH = 5.35 @ 42.1 C.
28-12-2021 11:22 Mash pH = 5.33 @ 43.7 C.
28-12-2021 11:28 Mash pH = 5.31 @ 44.2 C.
28-12-2021 11:35 Mash pH = 5.31 @ 40.6 C.
28-12-2021 11:40 Mash pH = 5.34 @ 35.6 C.
28-12-2021 11:51 Mash pH = 5.33 @ 39.9 C.
28-12-2021 12:18 Mash pH = 5.32 @ 41.7 C.
28-12-2021 12:19 Heating to 75 C
28-12-2021 12:25 Mash pH = 5.30 @ 44.6 C.
28-12-2021 12:25 Temperature @ 75 C.
28-12-2021 12:32 Mash pH = 5.29 @ 44.6 C.
28-12-2021 12:44 Level = 43 mm --> 2.15 L.
28-12-2021 12:44 First runnings SG = 1.064 @ 49.8 C --> SG = 1.075 @ 20 C.
28-12-2021 12:55 First batch sparge 3 L @ 75 C.
28-12-2021 13:13 Second batch sparge 2.8 L @ 75 C.
28-12-2021 13:15 Level = 164 mm --> collected 8.2 L of wort.
28-12-2021 13:41 SG = 1.020 @ 38 C --> SG = 1.025 @ 20 C.
28-12-2021 13:20 Pause because of electrical power failure.
28-12-2021 14:15 Need 103 minutes boil time to reach an SG of 1.040.
28-12-2021 14:30 Flame on.
28-12-2021 14:42 Added 0.12 grams Lipohop K.
28-12-2021 14:47 Hot break.
28-12-2021 15:50 Level = 130 mm --> 6.5 L hot volume.
28-12-2021 16:00 1.00 grams Irish moss.
28-12-2021 16:10 Flame out --> 83 minutes boil time
28-12-2021 16:30 8.25 grams Centennial hop pellets @ 84.2 C.
28-12-2021 16:30 7.11 grams Citra hop pellets @ 84.2 C.
28-12-2021 17:02 63.5 C.
28-12-2021 17:08 25.0 C.
28-12-2021 21:25 Level = 100 mm --> 5 L cold volume.
28-12-2021 21:35 Splitted 1 L off for Batch #17.
28-12-2021 21:45 Splitted 1 L off for batch # 18.
28-12-2021 22:00 SG = 1.042 @ 22.2 C.
28-12-2021 22:10 Pitched 3.33 grams US-05 yeast.

Day 0 in fermentation

28-12-2021 22:10 22.2 C, SG = 1.042 .

Day 1 in Fermentation

29-12-2021 00:00 17.1 C.
29-12-2021 04:00 17.0 C.
29-12-2021 08:00 16.0 C.
29-12-2021 09:35 15.8 C, dp = 40 mm H2O.
29-12-2021 12:00 16.7 C.
29-12-2021 16:00 17.1 C.
29-12-2021 16:53 16.8 C, dp = 50 mm H2O, one bubble.

Day 2 in fermentation

30-12-2021 00:00 16.7 C, dp = 50 mm H2O, one bubble.
30-12-2021 04:00 17.0 C.

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Batch Notes

30-12-2021 08:00 17.5 C.
 30-12-2021 09:15 16.8 C, dp = 45 mm H2O, no bubbles.
 30-12-2021 12:00 16.6 C, dp = 45 mm H2O, no bubbles.
 30-12-2021 16:00 17.4 C, dp = 50 mm H2O, one bubble.
 30-12-2021 20:30 16.9 C, dp = 50 mm H2O, one bubble.

Day 3 in fermentation

31-12-2021 00:00 16.8 C.
 31-12-2021 04:00 16.7 C.
 31-12-2021 08:00 16.6 C.
 31-12-2021 09:30 17.3 C, dp = 50 mm H2O, one bubble.
 31-12-2021 12:00 16.7 C, dp = 50 mm H2O, two bubbles.
 31-12-2021 15:15 16.6 C, dp = 50 mm H2O, two bubbles.
 31-12-2021 20:30 16.7 C, dp = 50 mm H2O, one bubble.

Day 4 in fermentation

01-01-2022 00:00 16.6 C.
 01-01-2022 04:00 17.4 C.
 01-01-2022 08:00 17.0 C.
 01-01-2022 11:00 16.7 C, dp = 50 mm H2O, one bubble.
 01-01-2022 15:00 17.1 C, dp = 49 mm H2O, no bubbles.
 01-01-2022 19:30 17.5 C, dp = 45 mm H2O, no bubbles.
 01-01-2022 23:30 16.6 C, dp = 40 mm H2O, no bubbles.

Day 5 in fermentation

02-01-2022 00:00 17.1 C.
 02-01-2022 04:00 17.2 C.
 02-01-2022 08:00 17.6 C.
 02-01-2022 10:15 17.3 C, dp = 10 mm H2O, no bubbles.
 02-01-2022 13:00 17.0 C, dp = 15 mm H2O, no bubbles.
 02-01-2022 17:00 17.1 C, dp = 45 mm H2O, no bubbles.
 02-01-2022 23:00 17.0 C, dp = 5 mm H2O, no bubbles.

Day 6 in fermentation

03-01-2022 00:00 17.5 C.
 03-01-2022 04:00 17.4 C.
 03-01-2022 08:45 17.1 C, dp = 5 mm H2O, no bubbles.
 03-01-2022 12:00 17.4 C, dp = 0 mm H2O, no bubbles.
 03-01-2022 16:15 17.8 C, dp = 2 mm H2O, no bubbles.
 03-01-2022 20:30 17.4 C, dp = 0 mm H2O, no bubbles.

Day 7 in fermentation

04-01-2022 00:00 17.7 C.
 04-01-2022 04:00 17.6 C.
 04-01-2022 07:45 17.2 C, dp = 0 mm H2O, no bubbles.
 04-01-2022 12:00 17.7 C.
 04-01-2022 16:00 17.1 C.
 04-01-2022 20:15 17.0 C, dp = 3 mm H2O, no bubbles.

Day 8 in fermentation

05-01-2022 00:00 17.1 C.
 05-01-2022 04:00 17.7 C.
 05-01-2022 09:15 18.0 C, dp = 45 mm H2O, no bubbles.
 05-01-2022 12:15 17.3 C, dp = 45 mm H2O, no bubbles.
 05-01-2022 16:30 17.5 C, dp = 48 mm H2O, no bubbles.
 05-01-2022 20:15 17.0 C, dp = 40 mm H2O, no bubbles.

Day 9 in fermentation

06-01-2022 00:00 17.3 C.
 06-01-2022 04:00 17.2 C.
 06-01-2022 07:15 17.7 C, dp = 10 mm H2O, no bubbles.
 06-01-2022 12:00 17.3 C.
 06-01-2022 16:00 17.2 C.
 06-01-2022 21:15 17.8 C, dp = 5 mm H2O, no bubbles.

Day 10 in fermentation

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07-01-2022 00:00 17.6 C
 07-01-2022 04:00 17.0 C
 07-01-2022 08:45 17.1 C, dp = 0 mm H2O, no bubbles.
 07-01-2022 13:15 17.0 C, dp = 0 mm H2O, no bubbles.
 07-01-2022 16:30 17.5 C, dp = 45 mm H2O, no bubbles.
 07-01-2022 21:15 17.2 C, dp = 45 mm H2O, no bubbles.

Day 11 in fermentation

08-01-2022 00:00 19.4 C.
 08-01-2022 04:00 19.5 C.
 08-01-2022 08:00 19.2 C.
 08-01-2022 10:45 19.9 C, dp = 48mm H2O, no bubbles.
 08-01-2022 15:00 19.3 C, dp = 40mm H2O, no bubbles.
 08-01-2022 21:00 19.3 C, dp = 10mm H2O, no bubbles.

Day 12 in fermentation

09-01-2022 00:00 19.3 C.
 09-01-2022 04:00 19.5 C.
 09-01-2022 08:00 19.7 C.
 09-01-2022 10:45 20.0 C, dp = 5 mm H2O, no bubbles.
 09-01-2022 15:45 19.1 C, dp = 0 mm H2O, no bubbles.
 09-01-2022 20:00 19.9 C, dp = 0 mm H2O, no bubbles.

Day 13 in fermentation

10-01-2022 00:00 19.7 C.
 10-01-2022 04:00 19.9 C.
 10-01-2022 08:00 19.2 C.
 10-01-2022 09:15 19.0 C, dp = 0 mm H2O, no bubbles.
 10-01-2022 13:00 19.5 C, dp = 0 mm H2O, no bubbles.
 10-01-2022 16:30 19.6 C, dp = 10 mm H2O, no bubbles.
 10-01-2022 20:15 19.5 C, dp = 12 mm H2O, no bubbles.

Day 14 in fermentation

11-01-2022 00:00 19.0 C.
 11-01-2022 04:00 19.6 C.
 11-01-2022 08:00 19.7 C, dp = 15 mm H2O, no bubbles.
 11-01-2022 12:00 19.7 C.
 11-01-2022 16:00 19.6 C.
 11-01-2022 18:30 19.9 C, dp = 0 mm H2O, no bubbles.
 11-01-2022 19:45 19.1 C.
 11-01-2022 20:00 17.9 C, temperature drop due to dry hopping of other batches.
 11-01-2022 20:15 19.1 C.
 11-01-2022 22:15 19.4 C, dp = 40 mm H2O, no bubbles.

Day 15 in fermentation

12-01-2022 00:00 17.6 C.
 12-01-2022 04:00 17.9 C.
 12-01-2022 08:00 17.6 C.
 12-01-2022 09:00 17.0 C, dp = 3 mm H2O, no bubbles.
 12-01-2022 12:15 17.7 C, dp = 40 mm H2O, no bubbles.
 12-01-2022 16:00 16.3 C.
 12-01-2022 19:30 16.2 C, dp = 3 mm H2O, no bubbles.
 12-01-2022 22:15 17.0 C, dp = 0 mm H2O, no bubbles.

Day 16 in fermentation

13-01-2022 00:00 16.9 C.
 13-01-2022 04:00 16.0 C.
 13-01-2022 07:45 16.6 C, dp = 0 mm H2O, no bubbles.
 13-01-2022 12:00 16.5 C.
 13-01-2022 16:00 16.1 C.
 13-01-2022 17:30 16.3 C, dp = 0 mm H2O, no bubbles.
 13-01-2022 20:30 17.0 C, dp = 0 mm H2O, no bubbles.

Day 17 in fermentation

14-01-2022 00:00 16.8 C.
 14-01-2022 04:00 16.1 C.

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14-01-2022 08:45 16.4 C, dp = 0 mm H2O, no bubbles.
14-01-2022 12:30 16.3 C, dp = 0 mm H2O, no bubbles.
14-01-2022 16:00 16.4 C.
14-01-2022 20:00 17.0 C, dp = 2 mm H2O, no bubbles.

Day 18 in fermentation

15-01-2022 00:00 16.5 C.
15-01-2022 04:00 16.4 C.
15-01-2022 12:00 15.9 C.
15-01-2022 13:12 18.2 C, dp = 0 mm H2O, SG = 1.006, pH = 4.24.

Bottling day

15-01-2022 13:14 Filled 7 Steinie bottles (33 cl).

Day 0 in conditioning

15-01-2022 16:00 16.3 C.
15-01-2022 20:00 17.2 C.

Day 1 in conditioning

16-01-2022 00:00 17.9 C.
16-01-2022 04:00 16.9 C.
16-01-2022 08:00 17.3 C.
16-01-2022 12:00 17.8 C.
16-01-2022 16:00 17.0 C.
16-01-2022 20:00 16.8 C.

Day 2 in conditioning

17-01-2022 00:00 16.9 C.
17-01-2022 04:00 16.6 C.
17-01-2022 08:00 17.0 C.
17-01-2022 12:00 16.5 C.
17-01-2022 16:00 17.3 C.
17-01-2022 20:00 16.5 C.

Day 3 in conditioning

18-01-2022 00:00 17.5 C.
18-01-2022 04:00 16.5 C.
18-01-2022 08:00 17.3 C.
18-01-2022 12:00 16.4 C.
18-01-2022 16:00 17.1 C.
18-01-2022 20:00 16.5 C.

Day 4 in conditioning

19-01-2022 00:00 17.0 C.
19-01-2022 04:00 16.7 C.
19-01-2022 08:00 16.7 C.
19-01-2022 12:00 17.5 C.
19-01-2022 16:00 16.5 C.
19-01-2022 20:00 17.5 C.

Day 5 in conditioning

20-01-2022 00:00 16.5 C.
20-01-2022 04:00 17.5 C.
20-01-2022 08:00 16.5 C.
20-01-2022 12:00 17.3 C.
20-01-2022 16:00 16.5 C.
20-01-2022 20:00 17.0 C.

Day 6 in conditioning

21-01-2022 00:00 17.2 C.
21-01-2022 04:00 16.4 C.
21-01-2022 08:00 17.2 C.
21-01-2022 12:00 16.4 C.
21-01-2022 16:00 16.8 C.
21-01-2022 20:00 17.1 C.

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Day 7 in conditioning

22-01-2022 00:00 16.8 C.
22-01-2022 04:00 16.9 C.
22-01-2022 08:00 16.9 C.
22-01-2022 12:00 16.5 C.
22-01-2022 16:00 17.2 C.
22-01-2022 20:00 16.5 C.

Day 8 in conditioning

23-01-2022 00:00 17.3 C.
23-01-2022 04:00 16.5 C.
23-01-2022 08:00 17.5 C.
23-01-2022 12:00 16.5 C.
23-01-2022 16:00 17.5 C.
23-01-2022 20:00 16.6 C.

Day 9 in conditioning

24-01-2022 00:00 17.1 C.
24-01-2022 04:00 16.9 C.
24-01-2022 08:00 16.6 C.
24-01-2022 12:00 17.1 C.
24-01-2022 16:00 16.5 C.
24-01-2022 20:00 17.3 C.

Day 10 in conditioning

25-01-2022 00:00 16.5 C.
25-01-2022 04:00 17.2 C.
25-01-2022 08:00 16.5 C.
25-01-2022 12:00 17.1 C.
25-01-2022 16:00 16.5 C.
25-01-2022 20:00 17.0 C.

Day 11 in conditioning

26-01-2022 00:00 17.1 C.
26-01-2022 04:00 16.7 C.
26-01-2022 08:00 17.5 C.
26-01-2022 12:00 16.4 C.
26-01-2022 16:00 17.5 C.
26-01-2022 20:00 16.5 C.

Day 12 in conditioning

27-01-2022 00:00 17.5 C.
27-01-2022 04:00 16.5 C.
27-01-2022 08:00 17.5 C.
27-01-2022 12:00 16.7 C.
27-01-2022 16:00 17.3 C.
27-01-2022 20:00 16.9 C.

Day 13 in conditioning

28-01-2022 00:00 16.4 C.
28-01-2022 04:00 17.2 C.
28-01-2022 08:00 16.5 C.
28-01-2022 12:00 17.4 C.
28-01-2022 16:00 16.5 C.
28-01-2022 20:00 17.5 C.

Day 14 in conditioning

29-01-2022 00:00 16.4 C.
29-01-2022 04:00 17.5 C.
29-01-2022 08:00 16.9 C.
29-01-2022 12:00 16.6 C.
29-01-2022 16:00 17.5 C.
29-01-2022 20:00 16.5 C.

Day 15 in conditioning

30-01-2022 00:00 17.5 C.

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Batch Notes

30-01-2022 04:00 16.5 C.
30-01-2022 08:00 17.0 C.
30-01-2022 12:00 17.0 C.
30-01-2022 16:00 16.6 C.
30-01-2022 20:00 17.3 C.

Day 16 in conditioning

31-01-2022 00:00 16.5 C.
31-01-2022 04:00 17.5 C.
31-01-2022 08:00 16.5 C.
31-01-2022 12:00 17.5 C.
31-01-2022 15:15 16.5 C.
Power outage.
31-01-2022 18:45 14.9 C.
31-01-2022 20:00 14.9 C.

Day 17 in conditioning

01-02-2022 00:00 16.5 C.
01-02-2022 04:00 17.5 C.
01-02-2022 08:00 16.5 C.
01-02-2022 12:00 17.5 C.
01-02-2022 16:00 16.6 C.
01-02-2022 20:00 17.1 C.

Day 18 in conditioning

02-02-2022 00:00 17.0 C.
02-02-2022 04:00 16.5 C.
02-02-2022 08:00 17.5 C.
02-02-2022 12:00 16.5 C.
02-02-2022 16:00 17.3 C.
02-02-2022 20:00 16.9 C.

Day 19 in conditioning

03-02-2022 00:00 16.6 C.
03-02-2022 04:00 17.5 C.
03-02-2022 08:00 16.5 C.
03-02-2022 12:00 17.3 C.
03-02-2022 16:00 17.0 C.
03-02-2022 20:00 16.7 C.

Day 20 in conditioning

04-02-2022 00:00 17.3 C.
04-02-2022 02:30 17.0 C.
04-02-2022 08:30 17.3 C.
04-02-2022 12:00 16.7 C.
04-02-2022 16:00 16.9 C.
04-02-2022 20:00 17.0 C.

Day 21 in conditioning

05-02-2022 00:00 16.6 C.
05-02-2022 04:00 17.1 C.
05-02-2022 08:00 16.5 C.
05-02-2022 12:00 17.2 C.
05-02-2022 16:00 16.5 C.
05-02-2022 20:00 17.5 C.

Day 22 in conditioning

06-02-2022 00:00 16.5 C.
06-02-2022 04:00 17.2 C.
06-02-2022 08:00 17.1 C.
06-02-2022 12:00 16.4 C.
06-02-2022 16:00 17.5 C.
06-02-2022 20:00 16.5 C.

Day 23 in conditioning

07-02-2022 00:00 17.5 C.

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Batch Notes

07-02-2022 04:00 16.6 C.
07-02-2022 08:00 17.5 C.
07-02-2022 12:00 16.6 C.
07-02-2022 16:00 17.4 C.
07-02-2022 20:00 16.7 C.

Day 24 in conditioning

08-02-2022 00:00 17.1 C.
08-02-2022 04:00 17.1 C.
08-02-2022 08:00 16.5 C.
08-02-2022 12:00 17.5 C.
08-02-2022 16:00 16.5 C.
08-02-2022 20:00 17.3 C.

Day 25 in conditioning

09-02-2022 00:00 16.9 C.
09-02-2022 04:00 16.7 C.
09-02-2022 08:00 17.5 C.
09-02-2022 12:00 16.5 C.
09-02-2022 16:00 17.3 C.
09-02-2022 20:00 16.9 C.

Day 26 in conditioning

10-02-2022 00:00 16.8 C.
10-02-2022 04:00 17.5 C.
10-02-2022 08:00 16.5 C.
10-02-2022 12:00 17.5 C.
10-02-2022 16:00 16.9 C.
10-02-2022 20:00 16.7 C.

Day 27 in conditioning

11-02-2022 00:00 17.3 C.
11-02-2022 04:00 16.5 C.
11-02-2022 08:00 17.5 C.
11-02-2022 12:00 16.4 C.
11-02-2022 16:00 17.5 C.
11-02-2022 20:00 16.6 C.

Day 28 in conditioning

12-02-2022 00:00 17.5 C.
12-02-2022 04:00 16.5 C.
12-02-2022 08:00 17.0 C.
12-02-2022 12:00 17.5 C.
12-02-2022 16:00 16.8 C.
12-02-2022 20:00 16.9 C.

Day 29 in conditioning

13-02-2022 00:00 16.7 C.
13-02-2022 04:00 17.5 C.
13-02-2022 08:00 16.4 C.
13-02-2022 12:00 16.9 C.
13-02-2022 16:00 17.2 C.
13-02-2022 20:00 16.7 C.

Day 30 in conditioning

14-02-2022 00:00 16.8 C.
14-02-2022 04:00 17.2 C.
14-02-2022 08:00 16.5 C.
14-02-2022 12:00 17.5 C.
14-02-2022 16:00 16.5 C.
14-02-2022 20:00 17.1 C.

Day 31 in conditioning

15-02-2022 00:00 17.1 C.
15-02-2022 04:00 16.5 C.
15-02-2022 08:00 17.5 C.

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Batch Notes

15-02-2022 12:00 16.6 C.
15-02-2022 16:00 17.1 C.
15-02-2022 20:00 17.0 C.

Day 32 in conditioning

16-02-2022 00:00 16.7 C.
16-02-2022 04:00 17.5 C.
16-02-2022 08:00 16.5 C.
16-02-2022 12:00 17.3 C.
16-02-2022 16:00 17.0 C.
16-02-2022 20:00 16.8 C.

Day 33 in conditioning

17-02-2022 00:00 17.5 C.
17-02-2022 04:00 16.5 C.
17-02-2022 08:00 17.5 C.
17-02-2022 12:00 17.0 C.
17-02-2022 16:00 17.0 C.
17-02-2022 20:00 17.1 C.

Day 34 in conditioning

18-02-2022 00:00 16.5 C.
18-02-2022 04:00 17.5 C.
18-02-2022 08:00 16.5 C.
18-02-2022 12:00 17.3 C.
18-02-2022 16:00 16.9 C.
18-02-2022 20:00 16.6 C.

Day 35 in conditioning

19-02-2022 00:00 17.3 C.
19-02-2022 04:00 16.4 C.
19-02-2022 08:00 17.5 C.
19-02-2022 12:00 16.5 C.
19-02-2022 16:00 17.2 C.
19-02-2022 20:00 16.9 C.

Day 36 in conditioning

20-02-2022 00:00 16.6 C.
20-02-2022 04:00 17.3 C.
20-02-2022 08:00 16.4 C.
20-02-2022 12:00 17.5 C.
20-02-2022 16:00 16.5 C.
20-02-2022 20:00 17.2 C.

Day 37 in conditioning

21-02-2022 00:00 17.0 C.
21-02-2022 04:00 16.5 C.
21-02-2022 08:00 17.3 C.
21-02-2022 12:00 16.5 C.
21-02-2022 16:00 17.5 C.
21-02-2022 20:00 16.5 C.

Day 38 in conditioning

22-02-2022 00:00 17.5 C.
22-02-2022 04:00 16.7 C.
22-02-2022 08:00 17.0 C.
22-02-2022 12:00 16.9 C.
22-02-2022 16:00 16.7 C.
22-02-2022 20:00 17.4 C.

Day 39 in conditioning

23-02-2022 00:00 16.5 C.
23-02-2022 04:00 17.5 C.
23-02-2022 08:00 16.6 C.
23-02-2022 12:00 17.5 C.
23-02-2022 16:00 16.9 C.

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Batch Notes

23-02-2022 20:00 16.8 C.

Day 40 in conditioning

24-02-2022 00:00 17.4 C.

24-02-2022 04:00 16.5 C.

24-02-2022 08:00 17.4 C.

24-02-2022 12:00 16.8 C.

24-02-2022 16:00 16.8 C.

24-02-2022 20:00 17.0 C.

Day 41 in conditioning

25-02-2022 00:00 16.5 C.

25-02-2022 04:00 17.1 C.

25-02-2022 08:00 16.5 C.

25-02-2022 12:00 17.0 C.

25-02-2022 16:00 16.5 C.

25-02-2022 20:00 17.4 C.

Day 42 in conditioning

26-02-2022 00:00 16.5 C.

26-02-2022 04:00 17.4 C.

26-02-2022 08:00 16.4 C.

26-02-2022 12:00 17.0 C.

26-02-2022 16:00 16.8 C.

26-02-2022 19:00 16.8 C.

03-06-2022 21:25 12.4 C, SG = 1.002, pH = 3.94.

Extra Measured Values

Strike Temperature 72.3

Strike Water pH 5.3

Batch Log

28 December 2021 Brew Date

28 December 2021 Fermentation Start

28 December 2021 11:00 Status: Brewing

28 December 2021 22:10 SV = 17.0 C.

29 December 2021 09:59 SV = 17.5 C.

1 January 2022 23:50 SV = 18.0 C.

7 January 2022 21:20 SV = 20.0 C.

11 January 2022 21:04 Added 6.14 grams Citra and 5.99 grams Centennial pellet hops to the FV.

11 January 2022 22:30 SV = 18.0 C.

12 January 2022 12:29 SV = 17.0 C.

15 January 2022 12:47 SV = 18.0 C.

15 January 2022 13:14 Filled 7 Steinie bottles (33 cl).

15 January 2022 Bottling Date

16 January 2022 16:50 SV = 17.5 C.

Batch #16 - 28 Dec 2021

Batch Log

31 January 2022 15:15	Power outage.
26 February 2022 19:07	Status: Completed

Taste

2.0 / 5.0