

## Batch #11 - 2 May 2021

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## SMASH Magnum - 5%

Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.46  
 Colour : 8 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.023  
 Original Gravity : 1.046  
 Final Gravity : 1.008

## Fermentables (328 g)

326 g - Maris Otter Pale Ale Malt 5.9 EBC (99...  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-036  
 2 g - Sugar, Table (Sucrose) 2 EBC (0.6%)  
 ^ Albert Heijn (NL)

## Hops (2.7 g)

30 min - 0.9 g - Magnum - 10.7% (13 IBU)  
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...  
 ^ The Malt Miller (UK) HOP-06-009  
 10 min - 0.9 g - Magnum - 10.7% (7 IBU)  
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...  
 ^ The Malt Miller (UK) HOP-06-009

## Hop Stand

15 min hopstand @ 80 °C  
 15 min - 0.9 g - Magnum - 10.7% (2 IBU)  
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...  
 ^ The Malt Miller (UK) HOP-06-009

## Miscellaneous

Mash - 0.062 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.167 ml - Calcium Chloride (CaCl<sub>2</sub>) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.163 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.253 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.326 g - Gypsum (CaSO<sub>4</sub>)  
 ^ Brouwmaatje (NL)  
 Mash - 0.107 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 0.707 l - NL Spa Reine Flat Mineral Water  
 ^ Lot # 20210411  
 ^ AH (NL)  
 Sparge - 1.221 l - NL Spa Reine Flat Mineral...  
 ^ Lot # 20210411  
 ^ AH (NL)  
 60 min - Boil - 0.058 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 0.214 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.011 g - Lallemend Servomyces

02 PET Bottle 1.5L (60min) (rev 4)

Batch Size : 1.2 L  
 Boil Size : 3.68 L  
 Post-Boil Vol : 1.87 L

Mash Water : 0.98 L  
 Sparge Water : 3.01 L  
 Boil Time : 60 min  
 Total Water : 3.99 L

8 EBC

Brewhouse Efficiency: 52.7%

Mash Efficiency: 79.1%

## Mash Profile

04 High fermentability (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

## Fermentation Profile

01 Ale + DR + Conditioning  
 17 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 17 °C - 14 days - Carbonation  
 17 °C - 28 days - Conditioning

## Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 117 Mg 31 Na 98 Cl 162 SO 332 HCO 69

SO/Cl ratio: 2.1

Mash pH: 4.63

Sparge pH: 6

## Measurements

Mash pH: 5.5

Boil Volume: 8.5

Pre-Boil Gravity: 1.035

Post-Boil Kettle Volume: 6.7

Original Gravity: 1.038

Fermenter Top-Up:

Fermenter Volume: 1.2

Final Gravity: 1.000

Bottling Volume: 0.66

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## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).  
Pitch 4 grams yeast @ 20 C.

## Batch Notes

02-05-2021 08:47 Brewday  
3.3 L Spa Reine flat mineral water  
0.28 grams Baking Soda ( $\text{NaCO}_3$ )  
0.78 mL Calcium chloride ( $\text{CaCl}_2$ )  
0.75 grams Canning salt ( $\text{NaCl}$ )  
1.18 grams Epsom salt ( $\text{MgSO}_4$ )  
1.52 grams Gypsum ( $\text{CaSO}_4$ )  
0.5 mL Lactic acid ( $\text{CH}_3\text{CH}(\text{OH})\text{COOH}$ )  
02-05-2021 09:22 Mash in @ 68.7 C  
Lump hunting  
02-05-2021 09:35 Mash pH = 5.5 @ 64.0 C  
02-05-2021 10:22 End of mash  
02-05-2021 10:32 Sparged with 1.2 L @ 68.0 C.  
02-05-2021 10:45 Sparged with 1.5 L @ 67.9 C.  
02-05-2021 11:00 Sparged with 1.5 L @ 67.6 C.  
02-05-2021 11:14 Sparged with 1.5 L @ 68.9 C.  
02-05-2021 11:35 SG = 1.026 @ 46.6 C --> SG = 1.035 @ 20 C.  
02-05-2021 11:38 Level = 17.0 cm --> 8.5 L wort collected.  
02-05-2021 11:45 0.27 grams Lipohop K  
02-05-2021 12:13 Start of boil.  
02-05-2021 12:43 added 3 grams Magnum hops.  
02-05-2021 13:03 added 3 grams Magnum hops.  
02-05-2021 13:03 Added 1 grams Irish Moss.  
02-05-2021 13:03 Added 0.05 grams Servomyces yeast nutrient.  
02-05-2021 13:03 Added wort chiller.  
02-05-2021 13:13 Flame out.  
02-05-2021 13:38 Start of hopstand @ 80.0 C, added 4 grams Magnum hops.  
02-05-2021 13:48 End of hopstand @ 73.0 C.  
02-05-2021 14:45 SG = 1.038 @ 23 C --> SG = 1.038 @ 20 C.  
02-05-2021 14:55 collected 1.2 L kettle trub in a 1.5 L PET bottle.  
02-05-2021 15:05 pitched US-05 yeast slurry (A2) @ 22.0 C.

## Day 1 in fermentation

03-05-2021 09:04 16.9 C.  
03-05-2021 11:07 16.4 C.  
03-05-2021 15:55 17.0 C.  
03-05-2021 18:04 16.7 C.  
03-05-2021 20:38 16.2 C.  
03-05-2021 23:48 16.1 C.

## Day 2 in fermentation

04-05-2021 07:51 16.4 C.  
04-05-2021 13:14 17.0 C.  
04-05-2021 18:58 16.5 C.  
04-05-2021 23:10 16.3 C.

## Day 3 in fermentation

05-05-2021 08:29 17.0 C.  
05-05-2021 13:27 17.0 C.  
05-05-2021 19:16 17.0 C.  
05-05-2021 23:23 16.0 C.

## Day 4 in fermentation

06-05-2021 10:39 16.8 C.  
06-05-2021 15:11 17.0 C.  
06-05-2021 23:14 16.4 C.

## Day 5 in fermentation

07-05-2021 08:14 16.4 C.  
07-05-2021 12:52 16.5 C.

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## Batch Notes

07-05-2021 19:37 16.4 C.  
07-05-2021 23:22 17.0 C.

## Day 6 in fermentation

08-05-2021 09:32 16.7 C.  
08-05-2021 14:53 16.5 C.  
08-05-2021 19:47 16.6 C.  
08-05-2021 23:33 17.0 C.

## Day 7 in fermentation

09-05-2021 10:29 16.1 C.  
09-05-2021 14:26 17.0 C.  
09-05-2021 16:50 16.8 C.  
09-05-2021 23:23 16.8 C.

## Day 8 in fermentation

10-05-2021 10:31 16.4 C.

## Day 9 in fermentation

11-05-2021 09:20 16.1 C.  
11-05-2021 13:17 16.9 C.  
11-05-2021 20:35 16.5 C.  
11-05-2021 23:10 16.3 C.

## Day 10 in fermentation

12-05-2021 09:14 16.1 C.  
12-05-2021 09:51 SV = 17.3 C.  
12-05-2021 14:03 16.9 C.  
12-05-2021 14:17 SV = 17.7 C.  
12-05-2021 17:06 SV = 18.0 C.  
12-05-2021 18:31 18.0 C.  
12-05-2021 18:32 SV = 18.3 C.  
12-05-2021 20:23 18.7 C.  
12-05-2021 20:23 SV = 18.7 C.  
12-05-2021 22:12 SV = 19.0 C.  
12-05-2021 22:22 18.7 C.  
12-05-2021 23:58 SV = 19.5 C.

## Day 11 in fermentation

13-05-2021 09:34 19.4 C.  
13-05-2021 13:41 18.6 C.  
13-05-2021 18:50 19.2 C.  
13-05-2021 22:35 18.7 C.

## Day 12 in fermentation

14-05-2021 10:38 19.5 C.  
14-05-2021 13:23 18.7 C.  
14-05-2021 20:12 18.5 C.  
14-05-2021 23:55 19.0 C.

## Day 13 in fermentation

15-05-2021 10:10 18.6 C.  
15-05-2021 14:16 18.6 C.  
15-05-2021 19:11 19.0 C.  
15-05-2021 23:05 19.2 C.

## Day 14 in fermentation

16-05-2021 12:03 19.2 C.  
16-05-2021 15:41 19.5 C.

## Bottling day

16-05-2021 15:50 19.5 C, SG = 1.000  
16-05-2021 15:55 filled 2 Steiner bottles (33 cl).

## Day 0 in conditioning

16-05-2021 17:51 SV = 17.0 C.

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## Batch Notes

16-05-2021 22:39 16.0 C.

## Day 1 in conditioning

17-05-2021 08:02 15.9 C.

17-05-2021 13:23 17.1 C.

17-05-2021 20:11 16.0 C.

17-05-2021 23:25 17.1 C.

## Day 2 in conditioning

18-05-2021 07:43 16.5 C.

18-05-2021 15:30 16.2 C.

18-05-2021 21:45 17.1 C.

## Day 3 in conditioning

19-05-2021 09:59 17.1 C.

19-05-2021 12:52 16.8 C.

19-05-2021 20:31 17.1 C.

## Day 4 in conditioning

20-05-2021 10:53 16.8 C.

20-05-2021 14:34 16.1 C.

20-05-2021 18:27 17.1 C.

## Day 5 in conditioning

21-05-2021 07:43 17.0 C.

21-05-2021 12:41 16.6 C.

21-05-2021 17:57 16.9 C.

21-05-2021 23:51 16.9 C.

## Day 6 in conditioning

22-05-2021 11:02 16.9 C.

22-05-2021 14:24 16.1 C.

22-05-2021 23:04 16.4 C.

## Day 7 in conditioning

23-05-2021 09:30 16.0 C.

23-05-2021 18:38 16.3 C.

23-05-2021 23:39 17.1 C.

## Day 8 in conditioning

24-05-2021 08:52 16.6 C.

24-05-2021 15:37 16.3 C.

24-05-2021 23:45 17.1 C.

## Day 9 in conditioning

25-05-2021 10:10 16.9 C.

25-05-2021 13:53 16.1 C.

25-05-2021 23:53 16.3 C.

## Day 10 in conditioning

26-05-2021 08:58 16.2 C.

26-05-2021 14:56 17.1 C.

26-05-2021 23:04 16.6 C.

## Day 11 in conditioning

27-05-2021 08:42 16.3 C.

27-05-2021 12:45 17.0 C.

27-05-2021 21:31 17.1 C.

## Day 12 in conditioning

28-05-2021 08:53 16.7 C.

28-05-2021 18:30 17.1 C.

28-05-2021 22:11 16.8 C.

## Day 13 in conditioning

29-05-2021 09:41 17.1 C.

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## Batch Notes

29-05-2021 15:47 16.2 C.  
29-05-2021 22:03 16.3 C.

Day 14 in conditioning  
30-05-2021 09:26 16.0 C.  
30-05-2021 16:35 17.2 C.  
30-05-2021 22:48 17.2 C.

Day 15 in conditioning  
31-05-2021 08:39 16.2 C.  
31-05-2021 16:13 17.3 C.  
31-05-2021 23:21 15.8 C.

Day 16 in conditioning  
01-06-2021 07:51 16.2 C.  
01-06-2021 17:57 16.5 C.  
01-06-2021 23:09 15.9 C.

Day 17 in conditioning  
02-06-2021 07:47 15.7 C.  
02-06-2021 13:08 16.0 C.  
02-06-2021 21:53 15.9 C.

Day 18 in conditioning  
03-06-2021 08:34 16.4 C.  
03-06-2021 14:04 15.6 C.  
03-06-2021 20:05 16.8 C.

Day 19 in conditioning  
04-06-2021 08:50 16.6 C.  
04-06-2021 17:20 15.9 C.  
04-06-2021 23:42 17.0 C.

Day 20 in conditioning  
05-06-2021 09:27 15.8 C.  
05-06-2021 15:35 16.1 C.  
05-06-2021 22:52 16.4 C.

Day 21 in conditioning  
06-06-2021 09:55 16.4 C.  
06-06-2021 13:00 moved bottles to the cellar.  
06-06-2021 19:32 18.1 C.  
06-06-2021 23:04 18.8 C.

Day 22 in conditioning  
07-06-2021 08:41 18.1 C.  
07-06-2021 15:20 18.0 C.  
07-06-2021 22:29 18.4 C.

Day 23 in conditioning  
08-06-2021 07:22 18.7 C.  
08-06-2021 13:57 18.7 C.  
08-06-2021 23:47 18.3 C.

Day 24 in conditioning  
09-06-2021 08:57 18.9 C.  
09-06-2021 14:47 18.2 C.  
09-06-2021 23:50 18.7 C.

Day 25 in conditioning  
10-06-2021 09:19 19.2 C.  
10-06-2021 20:02 19.8 C.  
10-06-2021 23:32 19.8 C.

Day 26 in conditioning  
11-06-2021 10:06 19.8 C.

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## Batch Notes

11-06-2021 19:20 19.2 C.  
11-06-2021 23:09 19.4 C.

Day 27 in conditioning  
12-06-2021 10:08 19.7 C.  
12-06-2021 16:45 19.7 C.  
12-06-2021 23:54 19.3 C.

Day 28 in conditioning  
13-06-2021 08:35 19.8 C.  
13-06-2021 13:50 19.5 C.  
13-06-2021 23:02 19.4 C.

Day 29 in conditioning  
14-06-2021 08:06 19.5 C.  
14-06-2021 16:43 19.7 C.  
14-06-2021 23:37 19.0 C.

Day 30 in conditioning  
15-06-2021 07:31 19.5 C.  
15-06-2021 19:33 19.8 C.  
15-06-2021 23:55 19.9 C.

Day 31 in conditioning  
16-06-2021 09:31 19.9 C.  
16-06-2021 17:15 19.1 C.  
16-06-2021 23:12 19.6 C.

Day 32 in conditioning  
17-06-2021 08:49 19.4 C.  
17-06-2021 17:30 19.1 C.  
17-06-2021 22:51 19.7 C.

Day 33 in conditioning  
18-06-2021 08:03 19.5 C.  
18-06-2021 15:17 19.9 C.  
18-06-2021 23:26 20.7 C.

Day 34 in conditioning  
19-06-2021 08:01 20.3 C.  
19-06-2021 16:30 20.2 C.  
19-06-2021 22:49 20.0 C.

Day 35 in conditioning  
20-06-2021 09:34 20.6 C.  
20-06-2021 16:59 20.3 C.  
20-06-2021 23:50 20.2 C.

Day 36 in conditioning  
21-06-2021 06:40 20.0 C.  
21-06-2021 21:00 19.0 C.

Day 37 in conditioning  
22-06-2021 06:30 19.2 C.  
22-06-2021 20:02 19.1 C.

Day 38 in conditioning  
23-06-2021 05:41 19.5 C.  
23-06-2021 16:59 19.0 C.  
23-06-2021 22:48 19.8 C.

Day 39 in conditioning  
24-06-2021 09:00 19.4 C.  
24-06-2021 13:40 19.2 C.  
24-06-2021 22:16 19.4 C.

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## Batch Notes

Day 40 in conditioning  
25-06-2021 11:55 19.1 C.  
25-06-2021 23:53 19.2 C.

Day 41 in conditioning  
26-06-2021 10:53 19.2 C.  
26-06-2021 16:58 19.2 C.  
26-06-2021 22:46 19.5 C.

Day 42 in conditioning  
27-06-2021 09:51 19.0 C.  
27-06-2021 18:08 19.4 C.  
27-06-2021 23:05 19.9 C.

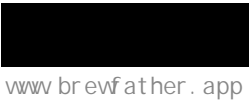
## Extra Measured Values

Strike Temperature	68.7
Strike Water pH	5.4
Sparge Temperature	68.1
Sparge pH	6
Pitch Temperature	22

## Batch Log

2 May 2021	Brew Date
2 May 2021	Fermentation Start
2 May 2021 08:47	Status: Brewing
2 May 2021 15:05	SV= 17.0 C
2 May 2021 15:05	Status: Fermenting
12 May 2021 09:51	SV = 17.3 C
12 May 2021 14:17	SV = 17.7 C
12 May 2021 17:06	SV = 18.0 C
12 May 2021 18:31	SV = 18.3 C
12 May 2021 20:23	SV = 18.7 C
12 May 2021 22:12	SV = 19.0 C
12 May 2021 23:58	SV = 19.5 C
16 May 2021	Bottling Date
16 May 2021 15:55	Filled 2 Steiner bottles (33 cl).
16 May 2021 17:51	SV = 17.0 C
31 May 2021 21:35	SV = 15.0 C
1 June 2021 00:10	SV = 16.0 C
27 June 2021 23:07	Status: Completed
9 October 2021 19:41	Status: Archived

# Batch #11 - 2 May 2021



Taste

2.7 / 5.0