

Batch #29 - 15 Jan 2023

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Two Pints and a Packet of Hops (Godiva and East Kent Goldings)

British Golden Ale
Brewer: The Thirsty Otter
Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.76
Colour : 7 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.013
Original Gravity : 1.039
Total Gravity : 1.041
Final Gravity : 1.009

Fermentables (102 g)
102 g - Maris Otter Malt 6 EBC (100%)
^ Lot # 2500001777621 (16.03.2023)
^ Brouwnaatje (NL) BM BL 051.513.2/1
4 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (3.8 g)
30 min - 0.7 g - Godiva (Whole) - 7.52% (17 IBU)
^ Worcester Hop Shop (UK)
15 min - 0.7 g - Godiva (Whole) - 7.52% (11 IBU)
^ Worcester Hop Shop (UK)

Hop Stand
15 min hopstand @ 80 °C
15 min - 0.8 g - Godiva (Whole) - 7.52% (2 IBU)
^ Worcester Hop Shop (UK)

Dry Hops
7 days - 1.6 g - East Kent Goldings - 5.4%
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous
Mash - 0.016 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.104 g - Calcium Chloride (CaCl2) 33...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.102 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.158 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.203 g - Gypsum (CaSO4)
^ Brouwnaatje (NL)
Mash - 0.04 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 0.402 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 0.782 l - NL Spa Reine Flat Mineral...
^ AH (NL)
60 min - Boil - 0.02 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 0.134 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
10 min - Boil - 0.134 items - Wort Chiller

O2 PET Bottle 1L (60min) (rev 4)
Batch Size : 0.75 L
Boil Size : 2.28 L
Post-Boil Vol : 0.78 L

Mash Water : 0.31 L
Sparge Water : 2.07 L
Boil Time : 60 min
Total Water : 2.38 L



Brewhouse Efficiency: 94.9%
Mash Efficiency: 94.9%

Mash Profile
BP One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile
Ale
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
17 °C - 28 days - Conditioning

Water Profile
O2 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 193 Mg 51 Na 142 Cl 268 SO 553 HCO 53

SO/Cl ratio: 2.1
Mash pH: 2.51
Sparge pH: 6

Measurements

Mash pH: 5.42
Boil Volume:
Pre-Boil Gravity: 1.021
Post-Boil Kettle Volume:
Original Gravity: 1.038
Fermenter Top-Up:
Fermenter Volume: 0.8
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.themaltmiller.co.uk/>).
v2: skipped on the bittering hops for flavour and aroma additions.

Batch Notes

16-01-2023 13:04 SG = 1.039 @ 17.4 C --> SG = 1.038 @ 20 C.
16-01-2023 13:05 pH = 5.37 @ 17.4 C.
16-01-2023 13:10 Split off 0.8 L from Batch 27.
16-01-2023 13:15 Pitched 0.75 grams yeast.

Day 0 in fermentation

16-01-2023 16:00 17.1 C.
16-01-2023 20:00 17.9 C.
16-01-2023 23:00 16.9 C.

Day 1 in fermentation

17-01-2023 00:00 17.6 C.
17-01-2023 04:00 17.0 C.
17-01-2023 08:00 18.0 C.
17-01-2023 12:00 17.0 C.
17-01-2023 17:00 17.7 C.
17-01-2023 21:00 17.3 C.

Day 2 in fermentation

18-01-2023 00:00 17.4 C.
18-01-2023 04:00 17.8 C.
18-01-2023 08:00 17.0 C.
18-01-2023 12:00 18.0 C.
18-01-2023 16:00 17.0 C.
18-01-2023 20:00 17.0 C.

Day 3 in fermentation

19-01-2023 00:00 17.2 C.
19-01-2023 04:00 17.7 C.
19-01-2023 07:30 17.9 C.
19-01-2023 12:00 18.0 C.
19-01-2023 16:00 17.4 C.
19-01-2023 21:00 17.8 C.

Day 4 in fermentation

20-01-2023 00:00 18.0 C.
20-01-2023 04:00 17.5 C.
20-01-2023 07:00 16.5 C.
20-01-2023 12:00 18.0 C.
20-01-2023 16:00 17.7 C.
20-01-2023 17:00 17.8 C.
20-02-2023 21:45 17.5 C.

Day 5 in fermentation

21-01-2023 00:00 17.7 C.
21-01-2023 04:00 18.5 C.
21-01-2023 08:00 17.9 C.
21-01-2023 10:30 17.5 C.
21-01-2023 12:00 18.0 C.
21-01-2023 14:30 18.4 C.
21-01-2023 16:00 18.6 C.
21-01-2023 22:00 17.5 C.

Day 6 in fermentation

22-01-2023 02:00 18.0 C.
22-01-2023 08:00 18.3 C.
22-01-2023 11:00 17.6 C.
22-01-2023 14:30 17.9 C.
22-01-2023 22:00 18.1 C.

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Batch Notes

Day 9 in fermentation

25-01-2023 00:00 18.4 C.
25-01-2023 04:00 17.6 C.
25-01-2023 08:00 17.4 C.
25-01-2023 12:00 17.6 C.
25-01-2023 16:00 18.6 C.
25-01-2023 19:30 18.1 C.

Day 7 in fermentation

23-01-2023 00:00 18.4 C.
23-01-2023 04:00 18.3 C.
23-01-2023 07:00 17.5 C.
23-01-2023 12:00 18.5 C.
23-01-2023 16:00 18.5 C.
23-01-2023 18:00 18.4 C.
23-01-2023 20:00 17.5 C.
23-01-2023 20:45 Added 1.62 grams East Kent Golding hops.

Day 8 in fermentation.

24-01-2023 00:00 18.5 C.
24-01-2023 04:00 17.5 C.
24-01-2023 08:00 18.4 C.
24-01-2023 12:00 17.9 C.
24-01-2023 16:00 17.7 C.
24-01-2023 21:00 18.5 C.

Day 9 in fermentation

25-01-2023 00:00 18.4 C.
25-01-2023 04:00 17.6 C.
25-01-2023 08:00 17.4 C.
25-01-2023 12:00 17.6 C.
25-01-2023 16:00 18.6 C.
25-01-2023 19:30 18.1 C.

Day 10 in fermentation

26-01-2023 00:00 18.2 C.
26-01-2023 04:00 19.2 C.
26-01-2023 08:00 19.7 C.
26-01-2023 12:00 19.2 C.
26-01-2023 16:00 19.9 C.
26-01-2023 20:00 19.1 C.

Day 11 in fermentation

27-01-2023 00:00 19.5 C.
27-01-2023 04:00 20.2 C.
27-01-2023 08:00 19.8 C.
27-01-2023 11:45 20.5 C.
27-01-2023 16:00 19.7 C.
27-01-2023 20:00 20.3 C.

Day 12 in fermentation

28-01-2023 00:00 20.9 C.
28-01-2023 04:00 21.0 C.
28-01-2023 08:00 20.9 C.
28-01-2023 12:00 21.0 C.
28-01-2023 16:00 20.3 C.
28-01-2023 20:00 20.9 C.

Day 13 in fermentation

29-01-2023 00:00 21.0 C.
29-01-2023 04:00 20.5 C.
29-01-2023 08:00 21.1 C.
29-01-2023 12:00 21.0 C.
29-01-2023 15:45 20.5 C.
29-01-2023 17:40 15.2 C, dp = 0 mm H₂O, SG = 1.000, pH = 4.06.

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Batch Notes

Bottling day

29-01-2023 17:45 Filled 2 Steinie bottles (33cl).

Day 1 in conditioning

30-01-2023 04:00 20.6 C.
30-01-2023 08:00 20.8 C.
30-01-2023 12:00 20.0 C.
30-01-2023 16:00 20.1 C.
30-01-2023 20:00 20.0 C.

Day 2 in conditioning

31-01-2023 00:00 16.6 C.
31-01-2023 04:00 16.4 C.
31-01-2023 08:00 17.0 C.
31-01-2023 12:00 17.8 C.
31-01-2023 16:00 17.0 C.
31-01-2023 20:00 16.8 C.

Day 3 in conditioning

01-02-2023 00:00 17.6 C.
01-02-2023 04:00 17.6 C.
01-02-2023 08:00 16.6 C.
01-02-2023 12:00 17.2 C.
01-02-2023 16:00 18.1 C.
01-02-2023 20:00 16.8 C.

Day 4 in conditioning

02-02-2023 00:00 17.0 C.
02-02-2023 04:00 18.1 C.
02-02-2023 08:00 17.0 C.
02-02-2023 12:00 16.8 C.
02-02-2023 16:00 18.0 C.
02-02-2023 20:00 17.2 C.

Day 5 in conditioning

03-02-2023 00:00 16.7 C.
03-02-2023 04:00 18.0 C.
03-02-2023 08:00 17.2 C.
03-02-2023 12:00 16.8 C.
03-02-2023 16:00 18.0 C.
03-02-2023 20:00 17.5 C.

Day 6 in conditioning

04-02-2023 00:00 16.8 C.
04-02-2023 04:00 17.8 C.
04-02-2023 08:00 17.4 C.
04-02-2023 12:00 16.8 C.
04-02-2023 16:00 17.7 C.
04-02-2023 20:00 17.6 C.

Day 7 in conditioning

05-02-2023 00:00 16.8 C.
05-02-2023 04:00 17.7 C.
05-02-2023 08:00 17.3 C.
05-02-2023 12:00 16.8 C.
05-02-2023 16:00 17.8 C.
05-02-2023 22:00 14.7 C.

Day 8 in conditioning

06-02-2023 09:30 14.7 C.
06-02-2023 17:00 14.7 C.

Day 9 in conditioning

07-02-2023 07:15 14.0 C.
07-02-2023 21:30 14.9 C.

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[www.brewfather.app](https://web.brewfather.app)

Batch Notes

Day 10 in conditioning

08-02-2023 06:00 14.4 C.
08-02-2023 20:00 14.9 C.

Day 11 in conditioning

09-02-2023 06:30 14.2 C.

Day 12 in conditioning

10-02-2023 07:30 13.8 C.
10-02-2023 18:30 13.9 C.
10-02-2023 23:00 14.3 C.

Day 13 in conditioning

11-02-2023 07:30 13.9 C.
11-02-2023 18:30 14.9 C.
11-02-2023 23:30 14.0 C.

Day 14 in conditioning

12-02-2023 09:30 14.7 C.
12-02-2023 17:00 14.0 C.
12-02-2023 22:00 14.7 C.

Day 15 in conditioning

13-02-2023 09:00 14.7 C.
13-02-2023 17:00 14.6 C.

Day 16 in conditioning

14-02-2023 08:00 14.9 C.
14-02-2023 17:30 14.4 C.
14-02-2023 22:30 14.9 C.

Day 17 in conditioning

15-02-2023 07:30 14.3 C.
15-02-2023 18:00 14.7 C.
15-02-2023 23:00 14.4 C.

Day 18 in conditioning

16-02-2023 18:45 14.5 C.

Day 19 in conditioning

17-02-2023 08:00 14.8 C.
17-02-2023 19:00 14.9 C.
17-02-2023 22:30 14.0 C.

Day 20 in conditioning

18-02-2023 09:30 14.7 C.
18-02-2023 17:00 14.9 C.
18-02-2023 22:30 14.2 C.

Day 21 in conditioning

19-02-2023 11:00 14.7 C.

Day 23 in conditioning

21-02-2023 07:00 14.1 C.
21-02-2023 19:30 14.8 C.
21-02-2023 22:30 14.0 C.

Day 24 in conditioning

22-02-2023 07:00 14.5 C.
22-02-2023 18:30 14.9 C.

Day 25 in conditioning

23-02-2023 06:00 14.2 C.
23-02-2023 19:00 14.9 C.

Day 26 in conditioning

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Batch Notes

24-02-2023 07:30 14.7 C.
24-02-2023 18:00 14.9 C.
24-02-2023 22:00 14.0 C.

Day 27 in conditioning
25-02-2023 07:30 14.7 C.
25-02-2023 16:00 14.4 C.
25-02-2023 22:30 14.3 C.

Day 28 in conditioning
26-02-2023 09:00 14.3 C.
26-02-2023 15:30 14.8 C.
26-02-2023 19:30 14.0 C.

Day 29 in conditioning
27-02-2023 07:30 14.2 C.
27-02-2023 18:00 14.2 C.
27-02-2023 22:00 14.2 C.

Day 30 in conditioning
28-02-2023 08:00 14.4 C.
28-02-2023 18:00 14.4 C.
28-02-2023 23:45 14.4 C.

Day 31 in conditioning
01-03-2023 08:00 14.5 C.
01-03-2023 13:00 14.6 C.

Day 37 in conditioning
07-03-2023 11:00 14.2 C.
07-03-2023 18:00 14.1 C.
07-03-2023 22:30 14.7 C.

Day 38 in conditioning
08-03-2023 07:00 14.1 C.
08-03-2023 18:00 14.7 C.
08-03-2023 23:45 14.5 C.

Day 39 in conditioning
09-03-2023 08:00 14.5 C.
09-03-2023 12:30 14.1 C.
09-03-2023 16:00 14.9 C.

Day 40 in conditioning
10-03-2023 00:00 14.0 C.
10-03-2023 07:00 14.4 C.
10-03-2023 20:00 14.4 C.
10-03-2023 23:45 14.2 C.

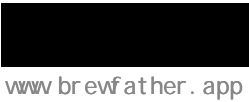
Day 41 in conditioning
11-03-2023 10:30 14.2 C.
11-03-2023 16:00 14.2 C.
11-03-2023 13:30 14.4 C.

Day 42 in conditioning
12-03-2023 09:00 14.7 C.
12-03-2023 12:30 14.1 C.
12-03-2023 16:00 14.6 C.
12-03-2023 20:00 14.7 C.
12-03-2023 23:00 14.5 C.

Extra Measured Values

Strike Water Temperature	68.7
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Extra Measured Values	
Strike Water pH	5.28
Sparge Water Temperature	68
Sparge Water pH	6
Pitch Temperature	17.4

Batch Log	
15 January 2023	Brew Date
15 January 2023 10:20	Status: Brewing
16 January 2023 13:00	SV = 18.0 C.
16 January 2023 13:15	Pitched 0.75 grams yeast.
16 January 2023	Fermentation Start
20 January 2023 17:40	SV = 18.5 C.
23 January 2023 20:45	Added 1.62 grams East Kent Golding pellet hops for dry hopping.
25 January 2023 18:08	SV = 19.0 C.
26 January 2023 00:09	SV = 19.5 C.
26 January 2023 07:43	SV = 20.0 C.
26 January 2023 20:24	SV = 20.5 C.
27 January 2023 18:47	SV = 21.0 C.
29 January 2023 17:45	Filled 2 Steinie bottles (33cl).
29 January 2023	Bottling Date
30 January 2023 21:30	SV = 18.0 C.
5 February 2023 17:00	Bottles from the brew shed to indoors.
12 March 2023 23:00	Status: Completed

Taste	
2.5 / 5.0	