

# Batch #47 - 6 Jul 2025

## Bock Dich, Befehl Ich Dir - 7.1%

### Helles Bock

Brewer: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.53  
 Colour : 12 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.048  
 Original Gravity : 1.067  
 Final Gravity : 1.013

### Fermentables (1.68 kg)

975 g - Chateau Pilsen 2-Row 3.5 EBC (58.2%)  
 ^ Lot # (15.09.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.002.4  
 500 g - Chateau Munich Light 13 EBC (29.9%)  
 ^ Lot # (24.11.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1  
 150 g - Chateau Pale Ale 8.5 EBC (9%)  
 ^ Lot # 5425000394730 (07.01.2025)  
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1  
 50 g - Wheat Malt 5.5 EBC (3%)  
 ^ Lot # (09.09.2021)  
 ^ Brouwmaatje (NL) 051.125.3

### Hops (36.6 g)

60 min - 12.2 g - Saaz - 3.6% (20 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 25 min - 7.1 g - Saaz - 3.6% (8 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 5 min - 7 g - Saaz - 3.6% (4 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### Hop Stand

30 min hopstand @ 85 °C  
 30 min 85 °C - 10.3 g - Saaz - 3.6% (4 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.21 L  
 Post-Boil Vol : 5.96 L

Mash Water : 5.03 L  
 Sparge Water : 4.91 L  
 Boil Time : 75 min  
 Total Water : 9.94 L



12 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability plus mash out  
 58.5 °C - Strike Temp  
 54 °C - 30 min - Protein rest  
 68 °C - 60 min - Temperature  
 76 °C - 15 min - Mash out

### Fermentation Profile

Lager  
 10 °C - 7 days - Primary  
 13 °C - 14 days - Primary  
 17 °C - 2 days - Primary  
 4 °C - 1 days - Cold Crash  
 10 °C - 14 days - Carbonation  
 10 °C - 42 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 49 Mg 11 Na 15 Cl 65 SO 87 HCO 17

SO/Cl ratio: 1.4  
 Mash pH: 5.4  
 Sparge pH: 6

### Measurements

Mash pH: 5.33  
 Boil Volume: 8.85  
 Pre-Boil Gravity: 1.041  
 Post-Boil Kettle Volume: 7  
 Original Gravity: 1.064  
 Fermenter Top-Up:  
 Fermenter Volume: 4.2  
 Final Gravity: 1.015  
 Bottling Volume: 2.66

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## Miscellaneous

Mash - 1.96 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.3 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.87 g - Epsom Salt (MgSO<sub>4</sub>)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.88 g - Gypsum (CaSO<sub>4</sub>)

^ Brouwmaatje (NL)

Mash - 0.7 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

10 min - Boil - 1 g - Irish Moss

^ Lot # 4348

^ Brouwstore (NL) 125.249.1

## Yeast

1 pkg - Fermentis Saflager Lager W-34/70

^ Lot # 220418 0922 257 E:09 2025

^ Brouwmaatje (NL)

0.2 pkg - Fermentis Saflager Lager W-34/70

^ Lot # 240417 12:41 E:05 2027 145

^ Brouwmaatje (NL)

## Recipe Notes

Liquid Yeast:

Wyeast Labs: 2206 Bavarian Lager

White Labs: WLP830 German Lager

Wyeast Labs: 2308 Munich Lager

Dry Yeast:

Fermentis: Saflager W-34/70

## Batch Notes

25-05-2025 12:44 All malts milled with gap width = 0.89 mm.

06-07-2025 Brew day.

5 L Spa flat water.

0.88 gram Epson Salt.

0.34 gram canning salt.

0.83 gram gypsum.

1.97 gram calciumchloride.

0.7 ml lactic acid.

10:13 dough in.

10:14 mash tracker started.

10:19 pH = 5.25@42.2 C.

10:24 pH = 5.29@42.2 C.

10:29 pH = 5.32@40.8 C.

10:34 pH = 5.31@41.3 C.

10:39 pH = 5.32@41.7 C.

10:44 pH = 5.32@39.2 C.

10:49 pH = 5.34@41.2 C.

10:54 pH = 5.36@44.7 C.

10:59 pH = 5.33@48.3 C.

11:04 pH = 5.34@43.6 C.

11:09 pH = 5.34@43.6 C.

11:14 pH = 5.32@42.4 C.

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## Batch Notes

11:19 pH = 5.31@42.6 C.  
11:24 pH = 5.34@39.5 C.  
11:29 pH = 5.36@41.0 C.  
11:34 pH = 5.34@43.7 C.  
11:39 pH = 5.36@39.8 C.  
11:44 pH = 5.34@43.7 C.  
11:49 pH = 5.36@40.3 C.  
11:54 pH = 5.36@40.4 C.  
11:59 pH = 5.33@44.0 C.  
12:04 pH = 5.35@40.2 C.  
Level = 72 mm --> 3.6 L first wort.  
SG = 1.079@39.0 C --> SG = 1.085@20 C.  
pH = 5.30@39.0 C.  
batch sparged with 2L @ 72 C.  
batch sparged with 3L @ 72 C.  
Level = 177 mm --> pre boil volume = 8.85 L.  
SG = 1.035 @ 40.7 C --> SG = 1.041 @ 20 C.  
pH = 5.44 @ 40.7 C.

14:23 started the brewing tracker.  
14:38 added 12.15 gram Saaz.  
15:13 added 7.13 gram Saaz.  
15:28 added 1.00 gram Irish moss.  
15:33 added 7.00 gram Saaz.  
15:38 flame out.

Level = 140 mm --> 7.0 L.

06-07-2025 15:45 took a 120 mL sample:  
SG = 1.040 @ 75 C --> SG = 1.065 @ 20 C.

Cooled down sample:  
SG = 1.061 @ 31.9 C --> SG 1.064 @ 20 C.  
pH = 5.30 @ 31.9 C.

06-07-2025 16:00 Split off 2x 1.2 L for Batches #48 and #49.

06-07-2025 16:05 added 10.34 gram Saaz @ 85 C.

Cooling down overnight.

Day 0 in fermentation

07-07-2025 19:16 pitched 12.58 gram yeast.  
07-07-2025 19:16 10.6 C., dp = 0 mm H2O.  
07-07-2025 21:45 11.3 C., dp = 0 mm H2O.

Day 1 in fermentation

08-07-2025 07:00 10.6 C., dp = 50 mm H2O, many bubbles.  
08-07-2025 18:15 11.4 C., dp = 50 mm H2O, many bubbles.  
08-07-2025 22:30 11.1 C., dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

09-07-2025 07:30 11.5 C., dp = 50 mm H2O, three bubbles.  
09-07-2025 19:30 10.7 C., dp = 50 mm H2O, three bubbles.  
09-07-2025 23:00 10.8 C., dp = 50 mm H2O, three bubbles.

Day 3 in fermentation

10-07-2025 07:00 11.3 C., dp = 50 mm H2O, three bubbles.  
10-07-2025 18:00 10.5 C., dp = 50 mm H2O, many bubbles.  
10-07-2025 21:00 10.6 C., dp = 50 mm H2O, many bubbles.  
10-07-2025 23:00 10.5 C., dp = 50 mm H2O, many bubbles.

Day 4 in fermentation

11-07-2025 07:30 11.1 C., dp = 50 mm H2O, three bubbles.  
11-07-2025 18:30 11.0 C., dp = 50 mm H2O, three bubbles.  
11-07-2025 21:00 11.3 C., dp = 50 mm H2O, three bubbles.

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## Batch Notes

11-07-2025 23:00 11.0 C., dp = 50 mm H2O, three bubbles.

### Day 5 in fermentation

12-07-2025 08:00 11.4 C., dp = 50 mm H2O, three bubbles.

12-07-2025 12:00 11.1 C., dp = 50 mm H2O, three bubbles.

12-07-2025 16:00 11.4 C., dp = 50 mm H2O, two bubbles.

12-07-2025 20:00 10.5 C., dp = 50 mm H2O, three bubbles.

### Day 6 in fermentation

13-07-2025 08:00 11.3 C., dp = 50 mm H2O, one bubble.

13-07-2025 12:00 10.9 C., dp = 50 mm H2O, one bubble.

13-07-2025 16:00 11.4 C., dp = 50 mm H2O, one bubble.

13-07-2025 20:00 11.2 C., dp = 50 mm H2O, two bubbles.

### Day 7 in fermentation

14-07-2025 08:00 11.3 C., dp = 50 mm H2O, one bubble.

14-07-2025 18:00 11.4 C., dp = 30 mm H2O, no bubbles.

14-07-2025 20:00 13.3 C., dp = 50 mm H2O, one bubble.

14-07-2025 22:30 13.6 C., dp = 50 mm H2O, one bubble.

### Day 8 in fermentation

15-07-2025 07:30 12.9 C., dp = 30 mm H2O, no bubbles.

15-07-2025 18:00 13.0 C., dp = 3 mm H2O, no bubbles.

15-07-2025 20:30 13.0 C., dp = 30 mm H2O, no bubbles.

15-07-2025 23:00 12.8 C., dp = 15 mm H2O, no bubbles.

### Day 9 in fermentation

16-07-2025 07:30 13.8 C., dp = 50 mm H2O, one bubble.

16-07-2025 19:00 13.4 C., dp = 45 mm H2O, no bubbles.

16-07-2025 22:30 13.5 C., dp = 45 mm H2O, no bubbles.

### Day 10 in fermentation

17-07-2025 07:30 13.8 C., dp = 50 mm H2O, one bubble.

17-07-2025 18:00 12.9 C., dp = 30 mm H2O, no bubbles.

17-07-2025 21:00 13.2 C., dp = 40 mm H2O, no bubbles.

17-07-2025 23:00 14.0 C., dp = 40 mm H2O, no bubbles.

### Day 11 in fermentation

18-07-2025 07:30 12.7 C., dp = 10 mm H2O, no bubbles.

18-07-2025 16:45 13.8 C., dp = 45 mm H2O, no bubbles.

18-07-2025 23:30 13.8 C., dp = 45 mm H2O, no bubbles.

### Day 12 in fermentation

19-07-2025 10:30 13.2 C., dp = 45 mm H2O, no bubbles.

19-07-2025 12:00 13.1 C., dp = 0 mm H2O, no bubbles.

19-07-2025 16:00 13.9 C., dp = 50 mm H2O, many bubbles.

19-07-2025 20:00 12.8 C., dp = 0 mm H2O, no bubbles.

### Day 13 in fermentation

20-07-2025 08:30 13.0 C., dp = 30 mm H2O, no bubbles.

20-07-2025 14:00 13.2 C., dp = 35 mm H2O, no bubbles.

20-07-2025 16:00 13.3 C., dp = 35 mm H2O, no bubbles.

20-07-2025 20:30 13.3 C., dp = 35 mm H2O, no bubbles.

### Day 14 in fermentation

21-07-2025 07:00 13.1 C., dp = 35 mm H2O, no bubbles.

21-07-2025 17:15 13.0 C., dp = 25 mm H2O, no bubbles.

21-07-2025 20:00 13.3 C., dp = 45 mm H2O, no bubbles.

### Day 15 in fermentation

22-07-2025 07:00 13.0 C., dp = 25 mm H2O, no bubbles.

22-07-2025 17:00 13.2 C., dp = 25 mm H2O, no bubbles.

22-07-2025 20:00 13.4 C., dp = 45 mm H2O, no bubbles.

### Day 16 in fermentation

23-07-2025 07:00 12.8 C., dp = 5 mm H2O, no bubbles.

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## Batch Notes

23-07-2025 17:30 14.0 C., dp = 50 mm H2O, one bubble.  
23-07-2025 20:00 12.9 C., dp = -1 mm H2O, no bubbles.

### Day 17 in fermentation

24-07-2025 08:00 12.9 C., dp = 20 mm H2O, no bubbles.  
24-07-2025 17:00 13.2 C., dp = 35 mm H2O, no bubbles.  
24-07-2025 20:00 13.8 C., dp = 50 mm H2O, one bubble.

### Day 18 in fermentation

25-07-2025 08:00 12.8 C., dp = 1 mm H2O, no bubbles.  
25-07-2025 17:00 13.5 C., dp = 40 mm H2O, no bubbles.  
25-07-2025 20:00 13.9 C., dp = 50 mm H2O, one bubble.

### Day 19 in fermentation

26-07-2025 08:30 12.9 C., dp = 1 mm H2O, no bubbles.  
26-07-2025 18:00 14.1 C., dp = 35 mm H2O, no bubbles.  
26-07-2025 20:30 12.9 C., dp = 1 mm H2O, no bubbles.

### Day 20 in fermentation

27-07-2025 07:45 13.0 C., dp = 20 mm H2O, no bubbles.  
27-07-2025 12:30 13.7 C., dp = 50 mm H2O, one bubble.  
27-07-2025 18:00 13.2 C., dp = 30 mm H2O, no bubbles.  
27-07-2025 20:00 12.8 C., dp = 1 mm H2O, no bubbles.

### Day 21 in fermentation

28-07-2025 07:30 13.8 C., dp = 50 mm H2O, one bubble.  
28-07-2025 18:00 17.8 C., dp = 45 mm H2O, no bubbles.  
28-07-2025 20:15 17.0 C., dp = 50 mm H2O, one bubble.  
28-07-2025 23:00 17.4 C., dp = 50 mm H2O, one bubble.

### Day 22 in fermentation

29-07-2025 08:00 17.0 C., dp = 45 mm H2O, no bubbles.  
29-07-2025 18:30 17.3 C., dp = 45 mm H2O, no bubbles.  
29-07-2025 20:00 17.7 C., dp = 50 mm H2O, one bubble.  
29-07-2025 23:00 16.8 C., dp = 35 mm H2O, no bubbles.

### Day 23 in fermentation

30-07-2025 07:30 17.9 C., dp = 45 mm H2O, no bubbles.  
30-07-2025 19:45 4.8 C., dp = -45 mm H2O, no bubbles.  
30-07-2025 22:45 4.5 C., dp = -5 mm H2O, no bubbles.

### Day 24 in fermentation

31-07-2025 07:45 4.6 C., dp = -3 mm H2O, no bubbles.  
31-07-2025 18:45 4.1 C., dp = -30 mm H2O, no bubbles.  
31-07-2025 22:15 4.9 C., dp = 3 mm H2O, no bubbles.

### Day 24 in fermentation

01-08-2025 08:15 4.0 C., dp = -40 mm H2O, no bubbles.

### Bottling day

01-08-2025 10:50 filled 6 Steinie bottles (33 cl) and 2 plastic bottles (33cl).

### Day 0 in conditioning

01-08-2025 12:30 9.9 C.

### Day 3 in conditioning

04-08-2025 17:30 10.9 C.  
04-08-2025 20:00 9.4 C.

### Day 4 in conditioning

05-08-2025 08:45 10.2 C.  
05-08-2025 12:30 9.2 C.  
05-08-2025 16:30 10.8 C.  
05-08-2025 20:30 9.1 C.

### Day 5 in conditioning

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## Batch Notes

06-08-2025 09:00 9.1 C.  
06-08-2025 12:30 11.0 C.  
06-08-2025 16:00 9.0 C.  
06-08-2025 21:00 10.8 C.

Day 6 in conditioning  
07-08-2025 09:15 9.1 C.  
07-08-2025 12:30 10.4 C.  
07-08-2025 17:00 9.2 C.  
07-08-2025 20:00 10.6 C.

Day 7 in conditioning  
08-08-2025 10:00 9.6 C.  
08-08-2025 13:15 11.1 C.  
08-08-2025 16:00 9.5 C.  
08-08-2025 23:00 9.2 C.

Day 8 in conditioning  
09-08-2025 09:00 9.6 C.  
09-08-2025 12:00 11.0 C.  
09-08-2025 17:00 10.1 C.  
09-08-2025 20:00 9.5 C.

Day 9 in conditioning  
10-08-2025 09:00 10.3 C.  
10-08-2025 12:00 9.7 C.  
10-08-2025 18:00 10.9 C.  
10-08-2025 20:00 9.4 C.

Day 10 in conditioning  
11-08-2025 08:00 10.9 C.  
11-08-2025 18:00 9.9 C.  
11-08-2025 21:00 10.5 C.

Day 11 in conditioning  
12-08-2025 08:00 10.7 C.  
12-08-2025 19:00 10.3 C.  
12-08-2025 22:00 9.8 C.

Day 12 in conditioning  
13-08-2025 08:00 10.4 C.  
13-08-2025 20:00 9.8 C.

Day 13 in conditioning  
14-08-2025 08:00 10.9 C.  
14-08-2025 17:00 9.9 C.  
14-08-2025 23:00 11.0 C.

Day 14 in conditioning  
15-08-2025 08:00 9.9 C.  
15-08-2025 20:00 9.9 C.  
15-08-2025 23:00 10.6 C.

Day 15 in conditioning  
16-08-2025 10:00 10.0 C.  
16-08-2025 13:00 10.8 C.

## Extra Measured Values

Strike Water pH

Sparge Water Temperature 72

Strike Water Temperature 58.5

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Extra Measured Values	
Sparge Water pH	6
Pitch Temperature	10.6

Batch Log	
6 July 2025	Brew Date
6 July 2025 09:44	Status: Brewing
7 July 2025 19:16	SV = 10.5 C.
7 July 2025	Fermentation Start
14 July 2025 18:15	SV = 13.0 C.
28 July 2025 07:50	SV = 17.0 C.
30 July 2025 07:45	SV = 4.0 C.
1 August 2025 10:26	Filled 6 Steinie bottles (33cl). Filled 2 plastic bottles (33 cl).
1 August 2025	Bottling Date
1 August 2025 10:50	SV = 10.0 C.