

## Batch #49 - 6 Jul 2025

## Bock Dich, Befehl Ich Dir v3 - 7.1%

## Helles Bock

Brewer: The Thirsty Otter

Type: All Grain

IBU : 34 (Tinseth)  
 BU/GU : 0.51  
 Colour : 11 EBC  
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.067  
 Final Gravity : 1.013

## Fermentables (489 g)

284 g - Chateau Pilsen 2-Row 3.5 EBC (58.1%)  
 ^ Lot # 5425000394726 (15.09.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.002.4  
 146 g - Chateau Munich Light 13 EBC (29.9%)  
 ^ Lot # (24.11.2022)  
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1  
 44 g - Chateau Pale Ale 8.5 EBC (9%)  
 ^ Lot # 5425000394730 (07.01.2025)  
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1  
 15 g - Wheat Malt 5.5 EBC (3.1%)  
 ^ Lot # (09.09.2021)  
 ^ Brouwmaatje (NL) 051.125.3

## Hops (8.6 g)

60 min - 3.8 g - Saaz - 3.6% (23 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 15 min - 1.5 g - Saaz - 3.6% (5 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...  
 5 min - 1.5 g - Saaz - 3.6% (3 IBU)  
 ^ Lot # T9020044SAA  
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

## Hop Stand

30 min hopstand @ 87 °C  
 30 min 87 °C - 1.8 g - Hallertau Hersbrucker...  
 ^ Brouwmaatje (NL) BM-BL.053.133.50/100

## 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 : 1.47 L  
 Sparge Water : 2.68 L  
 Boil Time : 60 min  
 Total Water : 4.15 L



11 EBC

Brewhouse Efficiency: 52.7%  
 Mash Efficiency: 79.1%

## 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 111 Mg 23 Na 31 Cl 148 SO 204 HCO 17

SO/Cl ratio: 1.4  
 Mash pH: 4.69  
 Sparge pH: 6

## Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.064

Fermenter Top-Up:

Fermenter Volume: 1.2

Final Gravity: 1.014

Bottling Volume: 1

# Batch #49 - 6 Jul 2025

## Miscellaneous

Mash - 0.42 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.064 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.186 g - Epsom Salt (MgSO<sub>4</sub>)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.189 g - Gypsum (CaSO<sub>4</sub>)

^ Brouwmaatje (NL)

Mash - 0.15 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

10 min - Boil - 0.214 g - Irish Moss

^ Lot # 4348

^ Brouwstore (NL) 125.249.1

Bottling - 3 items - 33 cl bottle (swing-top)...

^ Brouwstore (NL) 017.500.0

Bottling - 3 items - BrewFerm Carbonation Dro...

^ Brouwmaatje (NL) BM-BL.007.009.33

## Yeast

0.3 pkg - Fermentis Saflager Lager W-34/70

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

^ Brouwmaatje (NL)

## Recipe Notes

Yeast alternatives:

Wyeast Labs: 2206 Bavarian Lager

White Labs: WLP830 German Lager

Wyeast Labs: 2308 Munich Lager

Dry Yeast:

Fermentis: Saflager W-34/70

## Batch Notes

06-07-2025 16:00 split off 1.2 L from Batch #47.

06-07-2025 16:04 added 1.82 gram Hallertau Hersbrucker @ 87 C.

Day 0 in fermentation

07-07-2025 09:03 10.6 C, dp = 0 mm H<sub>2</sub>O, SG = 1.064, pH = 5.33.

07-07-2025 09:03 pitched 3.00 grams yeast.

07-07-2025 19:15 10.6 C.

07-07-2025 21:45 11.3 C.

Day 1 in fermentation

08-07-2025 07:00 10.6 C.

08-07-2025 18:15 11.4 C.

08-07-2025 22:30 11.1 C.

Day 2 in fermentation

09-07-2025 07:30 11.5 C.

09-07-2025 19:30 10.7 C.

09-07-2025 23:00 10.8 C.

Day 3 in fermentation

10-07-2025 07:00 11.3 C.

10-07-2025 18:00 10.5 C.

10-07-2025 21:00 10.6 C.

# Batch #49 - 6 Jul 2025

## Batch Notes

10-07-2025 23:00 10.5 C.

### Day 4 in fermentation

11-07-2025 07:30 11.1 C.

11-07-2025 18:30 11.0 C.

11-07-2025 21:00 11.3 C.

11-07-2025 23:00 11.0 C.

### Day 5 in fermentation

12-07-2025 08:00 11.4 C.

12-07-2025 12:00 11.1 C.

12-07-2025 16:00 11.4 C.

12-07-2025 20:00 10.5 C.

### Day 6 in fermentation

13-07-2025 08:00 11.3 C.

13-07-2025 12:00 10.9 C.

13-07-2025 16:00 11.4 C.

13-07-2025 20:00 11.2 C.

### Day 7 in fermentation

14-07-2025 08:00 11.3 C.

14-07-2025 18:00 11.4 C.

14-07-2025 20:00 13.3 C.

14-07-2025 22:30 13.6 C.

### Day 8 in fermentation

15-07-2025 07:30 12.9 C.

15-07-2025 18:00 13.0 C.

15-07-2025 20:30 13.0 C.

15-07-2025 23:00 12.8 C.

### Day 9 in fermentation

16-07-2025 07:30 13.8 C.

16-07-2025 19:00 13.4 C.

16-07-2025 22:30 13.5 C.

### Day 10 in fermentation

17-07-2025 07:30 13.8 C.

17-07-2025 18:00 12.9 C.

17-07-2025 21:00 13.2 C.

17-07-2025 23:00 14.0 C.

### Day 11 in fermentation

18-07-2025 07:30 12.7 C.

18-07-2025 16:45 13.8 C.

18-07-2025 23:30 13.8 C.

### Day 12 in fermentation

19-07-2025 10:30 13.2 C.

19-07-2025 12:00 13.1 C.

19-07-2025 16:00 13.9 C.

19-07-2025 20:00 12.8 C.

### Day 13 in fermentation

20-07-2025 08:30 13.0 C.

20-07-2025 14:00 13.2 C.

20-07-2025 16:00 13.3 C.

20-07-2025 20:30 13.3 C.

### Day 14 in fermentation

21-07-2025 07:00 13.1 C.

21-07-2025 17:15 13.0 C.

21-07-2025 20:00 13.3 C.

### Day 15 in fermentation

# Batch #49 - 6 Jul 2025

## Batch Notes

22-07-2025 07:00 13.0 C.  
22-07-2025 17:00 13.2 C.  
22-07-2025 20:00 13.4 C.

Day 16 in fermentation  
23-07-2025 07:00 12.8 C.  
23-07-2025 17:30 14.0 C.  
23-07-2025 20:00 12.9 C.

Day 17 in fermentation  
24-07-2025 08:00 12.9 C.  
24-07-2025 17:00 13.2 C.  
24-07-2025 20:00 13.8 C.

Day 18 in fermentation  
25-07-2025 08:00 12.8 C.  
25-07-2025 17:00 13.5 C.  
25-07-2025 20:00 13.9 C.

Day 19 in fermentation  
26-07-2025 08:30 12.9 C.  
26-07-2025 18:00 14.1 C.  
26-07-2025 20:30 12.9 C.

Day 20 in fermentation  
27-07-2025 07:45 13.0 C.  
27-07-2025 12:30 13.7 C.  
27-07-2025 18:00 13.2 C.  
27-07-2025 20:00 12.8 C.

Day 21 in fermentation  
28-07-2025 07:30 13.8 C.  
28-07-2025 18:00 17.8 C.  
28-07-2025 20:15 17.0 C.  
28-07-2025 23:00 17.4 C.

Day 22 in fermentation  
29-07-2025 08:00 17.0 C.  
29-07-2025 18:30 17.3 C.  
29-07-2025 20:00 17.7 C.  
29-07-2025 23:00 16.8 C.

Day 23 in fermentation  
30-07-2025 07:30 17.9 C.  
30-07-2025 19:45 4.8 C.  
30-07-2025 22:45 4.5 C.

Day 24 in fermentation  
31-07-2025 07:45 4.6 C.  
31-07-2025 18:45 4.1 C.  
31-07-2025 22:15 4.9 C.

Day 24 in fermentation  
01-08-2025 08:15 4.0 C.  
01-08-2025 09:39 12.6 C, SH = 1.014, pH = 4.27

Bottling day  
01-08-2025 09:53 filled 3 Steinie (swing top) bottles (33 cl).

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.

# Batch #49 - 6 Jul 2025

## Batch Notes

### 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

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.  
16-08-2025 16:00 10.0 C.  
16-08-2025 20:00 10.9 C.

# Batch #49 - 6 Jul 2025

## Batch Notes

### Day 16 in conditioning

17-08-2025 10:00 10.4 C.  
17-08-2025 13:00 10.6 C.  
17-08-2025 16:00 9.8 C.

### Day 17 in conditioning

18-08-2025 08:00 9.7 C.  
18-08-2025 20:00 10.1 C.

### Day 18 in conditioning

19-08-2025 08:00 10.8 C.  
19-08-2025 19:30 10.3 C.

### Day 19 in conditioning

20-08-2025 07:30 10.0 C.  
20-08-2025 20:00 10.0 C.

### Day 20 in conditioning

21-08-2025 08:00 10.8 C.  
21-08-2025 18:15 9.9 C.  
21-08-2025 23:00 10.8 C.

### Day 21 in conditioning

22-08-2025 08:00 10.5 C.  
22-08-2025 18:30 10.8 C.  
22-08-2025 23:00 10.0 C.

### Day 22 in conditioning

23-08-2025 08:00 9.7 C.  
23-08-2025 12:00 10.0 C.  
23-08-2025 17:30 9.7 C.  
23-08-2025 22:00 11.0 C.

### Day 23 in conditioning

24-08-2025 08:00 10.4 C.  
24-08-2025 12:45 9.7 C.  
24-08-2025 15:30 9.5 C.  
24-08-2025 21:00 10.7 C.

### Day 24 in conditioning

25-08-2025 20:00 9.9 C.

### Day 25 in conditioning

26-08-2025 08:00 10.5 C.  
26-08-2025 18:00 10.7 C.  
26-08-2025 23:00 10.5 C.

### Day 26 in conditioning

27-08-2025 08:00 11.0 C.  
27-08-2025 20:00 10.7 C.  
27-08-2025 23:00 9.9 C.

### Day 27 in conditioning

28-08-2025 08:00 10.0 C.  
28-08-2025 18:30 11.0 C.  
28-08-2025 20:00 9.9 C.

### Day 28 in conditioning

29-08-2025 16:00 9.9 C.  
29-08-2025 20:00 10.7 C.

### Day 29 in conditioning

30-08-2025 12:00 9.6 C.  
30-08-2025 16:00 10.9 C.  
30-08-2025 20:00 9.9 C.

# Batch #49 - 6 Jul 2025

## Batch Notes

### Day 30 in conditioning

31-08-2025 08:00 10.8 C.  
31-08-2025 12:00 10.8 C.  
31-08-2025 16:00 10.8 C.  
31-08-2025 20:00 10.0 C.

### Day 31 in conditioning

01-09-2025 08:00 11.0 C.  
01-09-2025 19:00 9.9 C.

### Day 32 in conditioning

02-09-2025 08:00 10.5 C.  
02-09-2025 20:00 9.9 C.

### Day 33 in conditioning

03-09-2025 07:30 9.7 C.  
03-09-2025 20:00 11.0 C.

### Day 34 in conditioning

04-09-2025 07:30 9.9 C.  
04-09-2025 18:30 10.1 C.

### Day 35 in conditioning

05-09-2025 08:00 10.0 C.  
05-09-2025 18:30 9.9 C.  
05-09-2025 20:00 10.5 C.

### Day 36 in conditioning

06-09-2025 17:00 9.9 C.  
06-09-2025 20:00 10.9 C.

### Day 37 in conditioning

07-09-2025 08:30 9.8 C.  
07-09-2025 13:00 10.3 C.  
07-09-2025 16:30 10.0 C.  
07-09-2025 20:30 11.0 C.

### Day 38 in conditioning

08-09-2025 07:30 10.0 C.  
08-09-2025 18:30 10.0 C.  
08-09-2025 21:00 10.2 C.

### Day 39 in conditioning

09-09-2025 07:30 10.9 C.  
09-09-2025 18:00 11.0 C.  
09-09-2025 22:00 9.8 C.

### Day 40 in conditioning

10-09-2025 07:30 9.8 C.  
10-09-2025 21:00 9.7 C.

### Day 41 in conditioning

11-09-2025 08:00 9.8 C.  
11-09-2025 18:00 9.9 C.  
11-09-2025 21:00 10.7 C.

### Day 42 in conditioning

12-09-2025 07:30 10.5 C.  
12-09-2025 18:30 10.6 C.  
12-09-2025 22:00 9.8 C.

### Day 43 in conditioning

13-09-2025 09:30 9.9 C.  
13-09-2025 13:00 9.7 C.  
13-09-2025 16:00 10.4 C.  
13-09-2025 21:00 9.9 C.

# Batch #49 - 6 Jul 2025

## Batch Notes

### Day 44 in conditioning

14-09-2025 09:30 10.9 C.  
14-09-2025 12:30 9.6 C.  
14-09-2025 16:00 9.9 C.  
14-09-2025 20:00 10.9 C.

### Day 45 in conditioning

15-09-2025 00:00 9.8 C.  
15-09-2025 04:00 10.3 C.  
15-09-2025 08:00 9.9 C.  
15-09-2025 12:00 9.8 C.  
15-09-2025 16:00 10.7 C.  
15-09-2025 20:00 9.9 C.

### Day 46 in conditioning

16-09-2025 00:00 10.2 C.  
16-09-2025 04:00 10.1 C.  
16-09-2025 08:00 9.7 C.  
16-09-2025 12:00 10.4 C.  
16-09-2025 16:00 9.9 C.  
16-09-2025 20:00 9.8 C.

### Day 47 in conditioning

17-09-2025 00:00 10.7 C.  
17-09-2025 04:00 9.7 C.  
17-09-2025 08:00 9.7 C.  
17-09-2025 12:00 10.4 C.  
17-09-2025 16:00 9.8 C.  
17-09-2025 20:00 9.7 C.

### Day 48 in conditioning

18-09-2025 00:00 10.5 C.  
18-09-2025 04:00 9.8 C.  
18-09-2025 08:00 10.1 C.  
18-09-2025 12:00 11.1 C.  
18-09-2025 16:00 9.8 C.  
18-09-2025 20:00 10.9 C.

### Day 49 in conditioning

19-09-2025 00:00 9.9 C.  
19-09-2025 04:00 10.7 C.  
19-09-2025 08:00 9.8 C.  
19-09-2025 12:00 10.1 C.  
19-09-2025 16:00 9.9 C.  
19-09-2025 20:00 10.3 C.

### Day 50 in conditioning

20-09-2025 00:00 9.9 C.  
20-09-2025 04:00 10.3 C.  
20-09-2025 08:00 10.0 C.  
20-09-2025 12:00 9.9 C.  
20-09-2025 16:00 10.0 C.  
20-09-2025 20:00 10.1 C.

### Day 51 in conditioning

21-09-2025 00:00 9.9 C.  
21-09-2025 04:00 10.1 C.  
21-09-2025 08:00 9.9 C.  
21-09-2025 12:00 9.7 C.  
21-09-2025 16:00 10.8 C.  
21-09-2025 20:00 9.9 C.

### Day 52 in conditioning

22-09-2025 00:00 10.1 C.  
22-09-2025 04:00 10.8 C.



# Batch #49 - 6 Jul 2025

## Batch Notes

22-09-2025 08:00 9.6 C.  
22-09-2025 12:00 9.5 C.  
22-09-2025 16:00 9.9 C.  
22-09-2025 20:00 10.9 C.

Day 53 in conditioning  
23-09-2025 00:00 9.7 C.  
23-09-2025 04:00 9.7 C.  
23-09-2025 08:00 9.9 C.  
23-09-2025 12:00 10.1 C.  
23-09-2025 16:00 10.7 C.  
23-09-2025 20:00 9.8 C.

## Extra Measured Values

Strike Water Temperature

Strike Water pH

Sparge Water Temperature

Sparge Water pH

Pitch Temperature 10.6

## Batch Log

6 July 2025	Brew Date
6 July 2025 09:44	Status: Brewing
7 July 2025 09:05	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 09:53	Filled 3 Steinie (swing-top) bottles (33 cl).
1 August 2025	Bottling Date
1 August 2025 10:50	SV = 10.0 C.
25 September 2025 08:00	Status: Completed