

## Batch #16 - 28 Dec 2021

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## Shameless Magpi ed 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 CO<sub>2</sub>-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)  
 ^ Worcester Hop Shop (UK)  
 30 min 85 °C - 3.7 g - Citra - 13.8% (12 IBU)  
 ^ Worcester Hop Shop (UK)

Dry Hops

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

Miscellaneous

Mash - 0.155 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.423 g - Calcium Chloride (CaCl<sub>2</sub>) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.402 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.621 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.798 g - Gypsum (CaSO<sub>4</sub>)  
 ^ 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 Calcium chloride.  
 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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## Batch Notes

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 bubbl es.  
 07-01-2022 13:15 17.0 C, dp = 0 mm H2O, no bubbl es.  
 07-01-2022 16:30 17.5 C, dp = 45 mm H2O, no bubbl es.  
 07-01-2022 21:15 17.2 C, dp = 45 mm H2O, no bubbl es.

## 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 bubbl es.  
 08-01-2022 15:00 19.3 C, dp = 40mm H2O, no bubbl es.  
 08-01-2022 21:00 19.3 C, dp = 10mm H2O, no bubbl es.

## 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 bubbl es.  
 09-01-2022 15:45 19.1 C, dp = 0 mm H2O, no bubbl es.  
 09-01-2022 20:00 19.9 C, dp = 0 mm H2O, no bubbl es.

## 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 bubbl es.  
 10-01-2022 13:00 19.5 C, dp = 0 mm H2O, no bubbl es.  
 10-01-2022 16:30 19.6 C, dp = 10 mm H2O, no bubbl es.  
 10-01-2022 20:15 19.5 C, dp = 12 mm H2O, no bubbl es.

## 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 bubbl es.  
 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 bubbl es.  
 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 bubbl es.

## 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 bubbl es.  
 12-01-2022 12:15 17.7 C, dp = 40 mm H2O, no bubbl es.  
 12-01-2022 16:00 16.3 C.  
 12-01-2022 19:30 16.2 C, dp = 3 mm H2O, no bubbl es.  
 12-01-2022 22:15 17.0 C, dp = 0 mm H2O, no bubbl es.

## 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 bubbl es.  
 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 bubbl es.  
 13-01-2022 20:30 17.0 C, dp = 0 mm H2O, no bubbl es.

## Day 17 in fermentation

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

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## Batch Notes

14-01-2022 08:45 16.4 C, dp = 0 mm H<sub>2</sub>O, no bubbles.  
14-01-2022 12:30 16.3 C, dp = 0 mm H<sub>2</sub>O, no bubbles.  
14-01-2022 16:00 16.4 C.  
14-01-2022 20:00 17.0 C, dp = 2 mm H<sub>2</sub>O, 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 H<sub>2</sub>O, SG = 1.006, pH = 4.24.

## Bottling day

15-01-2022 13:14 Filled 7 Steiner 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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## Batch Notes

## 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.

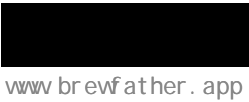
15 January 2022 12:47 SV = 18.0 C.

15 January 2022 13:14 Filled 7 Steiner 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