

74 Wet Hops Blonde Ale (Chinook) - 4.3%

Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.53
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Total Gravity : 1.042
 Final Gravity : 1.009

Fermentables (1 kg)

750 g - Pils 3.5 EBC (75%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 200 g - Pale Ale Malt 8.5 EBC (20%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL)
 50 g - Wheat Malt 5.5 EBC (5%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (57 g)

20 min - 19 g - Chinook (green) (Whole) - 2%...
 ^ Lot # 20210911
 ^ Brouwerij Stijl (NL)
 10 min - 19 g - Chinook (green) (Whole) - 2%...
 ^ Lot # 20210911
 ^ Brouwerij Stijl (NL)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 19 g - Chinook (green) (Whole) - 2%...

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.73 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.74 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.16 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.53 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 l - NL Spa Reine Flat Mineral Water
 ^ Lot # 20210822
 ^ AH (NL)
 Sparge - 6 l - NL Spa Reine Flat Mineral Water
 ^ Lot # 20210822
 ^ AH (NL)
 60 min - Boil - 0.25 g - Lipohop K
 ^ Lot # LPK110

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 5 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.36
 Sparge pH: 6

Measurements

Mash pH: 5.39

Boil Volume: 8.15

Pre-Boil Gravity: 1.028

Post-Boil Kettle Volume: 6.25

Original Gravity: 1.036

Fermenter Top-Up:

Fermenter Volume: 5.3

Final Gravity: 1.000

Bottling Volume: 4.62

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Recipe Notes

Pitch 4 grams yeast @ 18 C.

Batch Notes

Brew day

12-09-2021 10:00 Malts milled @ 1.91 mm.
 12-09-2021 10:36 3 L Spa Reine Flat Mineral water.
 12-09-2021 10:36 0.29 grams Baking Soda.
 12-09-2021 10:36 1.53 grams Gypsum.
 12-09-2021 10:36 0.74 grams Canning Salt.
 12-09-2021 10:36 1.16 grams Epsom Salt.
 12-09-2021 10:36 0.6 mL Lactic Acid 80%.
 12-09-2021 10:36 0.73 grams Calcium Chloride 33 %.
 12-09-2021 10:48 Strike water pH = 4.45 @ 21.1 C.
 12-09-2021 11:03 Mash in @ 70.9 C.
 12-09-2021 11:08 Mash pH = 5.40 @ 43.3 C.
 12-09-2021 11:13 Mash pH = 5.40 @ 38.3 C.
 12-09-2021 11:23 Mash pH = 5.39 @ 41.3 C.
 12-09-2021 11:34 Mash pH = 5.38 @ 43.8 C.
 12-09-2021 11:43 Mash pH = 5.39 @ 35.9 C.
 12-09-2021 11:53 Mash pH = 5.38 @ 35.8 C.
 12-09-2021 12:03 Mash pH = 5.36 @ 44.6 C.
 12-09-2021 12:15 First runnings SG = 1.058 @ 49.5 C --> SG = 1.069 @ 20 C.
 12-09-2021 12:33 Sparge water pH = 6.15 L @ 23.5 C.
 12-09-2021 12:57 Wort SG = 1.013 @ 47.5 C --> SG = 1.022 @ 20 C.
 12-09-2021 13:00 Wort level = 16.3 cm --> Wort volume = 8.15 L.
 12-09-2021 13:00 Too much wort at a too low SG: need 24 minutes extra for boil off.
 12-09-2021 13:12 Flame on.
 12-09-2021 13:14 0.25 grams Lipohop K.
 12-09-2021 13:29 Hot break , start boil off for 24 minutes.
 12-09-2021 13:53 Start of timed boil of 60 minutes as per recipe.
 12-09-2021 13:55 SG = 1.010 @ 65 C --> SG = 1.028 @ 20 C.
 12-09-2021 14:00 Boil off was 1.33 L/h effectively.
 12-09-2021 13:33 Added 19 grams Chinook hop cones.
 12-09-2021 13:43 Added 19 grams Chinook hop cones.
 12-09-2021 15:15 Started hop stand @ 80.0 C.
 12-09-2021 15:15 Added 19 grams Chinook hop cones.
 12-09-2021 15:40 SG = 1.026 @ 48.2 C --> SG = 1.036 @ 20 C.
 12-09-2021 15:53 SG = 1.030 @ 40.4 C --> SG = 1.036 @ 20 C.
 12-09-2021 15:57 Wort level = 12.5 cm --> Post boil Volume = 6.25 L.
 12-09-2021 16:48 pH = 5.49 @ 26.8 C.
 12-09-2021 17:00 Fermenter filled with 5.3 L wort.
 12-09-2021 17:05 Fermenter transferred to fermenter fridge.
 12-09-2021 19:45 Pitched 4 grams of Fermentis S-04 yeast @ 17.8 C.

Day 0 in fermentation

12-09-2021 19:48 17.8 C, dp = 0 mm H2O, SG = 1.036, pH = 5.49.
 12-09-2021 23:30 18.0 C, dp = 10 mm H2O.

Day 1 in fermentation

13-09-2021 08:20 17.8 C, dp = 50 mm H2O, one bubble.
 13-09-2021 13:07 17.7 C, dp = 50 mm H2O, one bubble.
 13-09-2021 15:15 17.6 C, dp = 50 mm H2O, one bubble.
 13-09-2021 16:30 17.6 C, dp = 50 mm H2O, one bubble.
 13-09-2021 20:12 17.9 C, dp = 50 mm H2O, two bubbles.
 13-09-2021 23:59 18.1 C, dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

14-09-2021 08:40 18.2 C, dp = 50 mm H2O, many bubbles.
 14-09-2021 10:16 18.2 C, dp = 50 mm H2O, many bubbles.
 14-09-2021 13:25 18.2 C, dp = 50 mm H2O, many bubbles.
 14-09-2021 15:16 18.6 C, dp = 50 mm H2O, many bubbles.
 14-09-2021 19:03 17.8 C, dp = 50 mm H2O, many bubbles.
 14-09-2021 21:37 18.5 C, dp = 50 mm H2O, many bubbles.
 14-09-2021 23:04 18.8 C, dp = 50 mm H2O, many bubbles.

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Batch Notes

Day 3 in fermentation

15-09-2021 07:45 18.9 C, dp = 50 mm H2O, many bubbles.
15-09-2021 11:30 17.8 C, dp = 50 mm H2O, many bubbles.
15-09-2021 14:31 18.1 C, dp = 50 mm H2O, many bubbles.
15-09-2021 19:44 18.7 C, dp = 50 mm H2O, many bubbles.
15-09-2021 23:55 18.7 C, dp = 50 mm H2O, many bubbles.

Day 4 in fermentation

16-09-2021 08:09 18.7 C, dp = 50 mm H2O, one bubble.
16-09-2021 11:39 18.5 C, dp = 50 mm H2O, one bubble.
16-09-2021 14:58 18.5 C, dp = 50 mm H2O, one bubble.
16-09-2021 20:25 18.6 C, dp = 50 mm H2O, one bubble.
16-09-2021 23:27 18.8 C, dp = 50 mm H2O, one bubble.

Day 5 in fermentation

17-09-2021 08:15 18.7 C, dp = 50 mm H2O, one bubble.
17-09-2021 12:39 18.4 C, dp = 50 mm H2O, one bubble.
17-09-2021 15:34 18.4 C, dp = 50 mm H2O, one bubble.
17-09-2021 18:56 18.4 C, dp = 50 mm H2O, one bubble.
17-09-2021 21:52 18.4 C, dp = 50 mm H2O, one bubble.

Day 6 in fermentation

18-09-2021 09:37 18.1 C, dp = 45 mm H2O, no bubbles.
18-09-2021 12:52 17.8 C, dp = 45 mm H2O, no bubbles.
18-09-2021 16:05 17.8 C, dp = 40 mm H2O, no bubbles.
18-09-2021 22:18 18.0 C, dp = 45 mm H2O, no bubbles.

Day 7 in fermentation

19-09-2021 10:10 17.7 C, dp = 40 mm H2O, no bubbles.
19-09-2021 13:06 17.5 C, dp = 50 mm H2O, one bubble.
19-09-2021 17:01 17.5 C, dp = 40 mm H2O, no bubbles.
19-09-2021 21:12 17.7 C, dp = 45 mm H2O, no bubbles.

Day 8 in fermentation

20-09-2021 08:50 17.5 C, dp = 45 mm H2O, no bubbles.
20-09-2021 22:43 17.2 C, dp = 20 mm H2O, no bubbles.

Day 9 in fermentation

21-09-2021 08:49 17.4 C, dp = 45 mm H2O, no bubbles.
21-09-2021 13:15 18.0 C, dp = 40 mm H2O, no bubbles.
21-09-2021 20:53 17.7 C, dp = 10 mm H2O, no bubbles.

Day 10 in fermentation

22-09-2021 11:53 17.4 C, dp = 45 mm H2O, no bubbles.
22-09-2021 17:36 17.3 C, dp = 45 mm H2O, no bubbles.
22-09-2021 23:30 17.3 C, dp = 40 mm H2O, no bubbles.

Day 11 in fermentation

23-09-2021 00:00 18.0 C.
23-09-2021 01:00 19.9 C.
23-09-2021 02:00 21.0 C.
23-09-2021 03:00 21.0 C.
23-09-2021 08:53 21.0 C, dp = 48 mm H2O, no bubbles.
23-09-2021 13:57 20.9 C, dp = 45 mm H2O, no bubbles.
23-09-2021 20:16 20.3 C, dp = 45 mm H2O, no bubbles.
23-09-2021 23:58 21.0 C, dp = 50 mm H2O, one bubble.

Day 12 in fermentation

24-09-2021 08:34 21.0 C, dp = 48 mm H2O, no bubbles.
24-09-2021 13:06 20.1 C, dp = 45 mm H2O, no bubbles.
24-09-2021 18:16 20.8 C, dp = 45 mm H2O, no bubbles.
24-09-2021 23:02 20.4 C, dp = 45 mm H2O, no bubbles.

Day 13 in fermentation

25-09-2021 07:26 20.8 C, dp = 45 mm H2O, no bubbles.

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25-09-2021 18:35 20.8 C, dp = 45 mm H2O, no bubbles.
25-09-2021 22:28 20.6 C, dp = 48 mm H2O, no bubbles.

Day 14 in fermentation

26-09-2021 09:00 20.5 C, dp = 45 mm H2O, no bubbles.
26-09-2021 15:38 21.0 C, dp = 45 mm H2O, no bubbles.
26-09-2021 23:07 20.5 C, dp = 48 mm H2O, no bubbles.

Day 15 in fermentation

27-09-2021 08:09 20.8 C, dp = 45 mm H2O, no bubbles.
27-09-2021 13:15 21.1 C, dp = 45 mm H2O, no bubbles.
27-09-2021 21:41 20.1 C, dp = 42 mm H2O, no bubbles.
27-09-2021 21:45 19.5 C.
27-09-2021 22:00 19.0 C.
27-09-2021 22:15 18.5 C.
27-09-2021 22:30 17.9 C.

Day 16 in fermentation

28-09-2021 08:09 18.8 C, dp = -45 mm H2O, no bubbles.
28-09-2021 12:31 17.4 C, dp = -45 mm H2O, no bubbles.
28-09-2021 18:58 17.3 C, dp = -48 mm H2O, no bubbles.

Bottling day

28-09-2021 19:35 300 mL water with 30 grams sugar to the boil, and cool down.
28-09-2021 19:38 transfered fermenter to kitchen.
28-09-2021 19:47 18.2 C, SG = 1.000, pH = 4.23.
28-09-2021 20:27 Filled 14 Steinie bottles (33 cl).

Day 0 in conditioning

28-09-2021 20:32 17.9 C.
28-09-2021 23:45 18.2 C.

Day 1 in conditioning

29-09-2021 04:00 17.7 C.
29-09-2021 08:00 17.1 C.
29-09-2021 12:00 17.6 C.
29-09-2021 16:00 17.0 C.
29-09-2021 20:00 17.4 C.
29-09-2021 22:00 17.2 C.

Day 2 in conditioning

30-09-2021 04:00 17.1 C.
30-09-2021 08:00 17.5 C.
30-09-2021 12:00 17.8 C.
30-09-2021 16:00 17.4 C.
30-09-2021 20:00 17.4 C.

Day 3 in conditioning

01-10-2021 00:00 18.0 C.
01-10-2021 04:00 17.1 C.
01-10-2021 08:00 17.5 C.
01-10-2021 12:00 18.0 C.
01-10-2021 16:00 17.2 C.
01-10-2021 20:00 17.9 C.

Day 4 in conditioning

02-10-2021 00:00 17.1 C.
02-10-2021 04:00 17.7 C.
02-10-2021 08:00 17.5 C.
02-10-2021 12:00 17.3 C.
02-10-2021 16:00 17.9 C.
02-10-2021 20:00 17.3 C.

Day 5 in conditioning

03-10-2021 00:00 18.0 C.
03-10-2021 04:00 17.3 C.

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03-10-2021 08:00 18.0 C.
03-10-2021 12:00 17.3 C.
03-10-2021 16:00 18.0 C.
03-10-2021 20:00 17.2 C.

Day 6 in conditioning

04-10-2021 00:00 17.7 C.
04-10-2021 04:00 17.8 C.
04-10-2021 08:00 17.1 C.
04-10-2021 12:00 17.4 C.
04-10-2021 16:00 18.0 C.
04-10-2021 20:00 17.5 C.

Day 7 in conditioning

05-10-2021 00:00 17.0 C.
05-10-2021 04:00 17.4 C.
05-10-2021 08:00 18.0 C.
05-10-2021 12:00 17.7 C.
05-10-2021 16:00 17.4 C.
05-10-2021 20:00 18.0 C.

Day 8 in conditioning

06-10-2021 00:00 17.3 C.
06-10-2021 04:00 17.7 C.
06-10-2021 08:00 18.0 C.
06-10-2021 12:00 17.2 C.
06-10-2021 16:00 17.4 C.
06-10-2021 20:00 17.9 C.

Day 9 in conditioning

07-10-2021 00:00 17.4 C.
07-10-2021 04:00 18.0 C.
07-10-2021 08:00 17.4 C.
07-10-2021 12:00 17.2 C.
07-10-2021 16:00 17.8 C.
07-10-2021 20:00 17.2 C.

Day 10 in conditioning

08-10-2021 00:00 18.0 C.
08-10-2021 04:00 17.0 C.
08-10-2021 08:00 17.2 C.
08-10-2021 12:00 17.3 C.
08-10-2021 16:00 17.7 C.
08-10-2021 20:00 17.0 C.

Day 11 in conditioning

09-10-2021 00:00 17.5 C.
09-10-2021 04:00 18.0 C.
09-10-2021 08:00 17.5 C.
09-10-2021 12:00 17.1 C.
09-10-2021 16:00 17.5 C.
09-10-2021 20:00 18.0 C.

Day 12 in conditioning

10-10-2021 00:00 17.2 C.
10-10-2021 04:00 17.6 C.
10-10-2021 08:00 17.7 C.
10-10-2021 12:00 17.7 C.
10-10-2021 16:00 17.9 C.
10-10-2021 20:00 17.3 C.

Day 13 in conditioning

11-10-2021 00:00 17.3 C.
11-10-2021 04:00 17.7 C.
11-10-2021 08:00 18.0 C.
11-10-2021 12:00 17.3 C.

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Batch Notes

11-10-2021 16:00 17.3 C.
11-10-2021 20:00 17.9 C.

Day 14 in conditioning

12-10-2021 00:00 17.0 C.
12-10-2021 04:00 17.2 C.
12-10-2021 08:00 17.5 C.
12-10-2021 12:00 17.8 C.
12-10-2021 16:00 17.8 C.
12-10-2021 20:00 17.2 C.

Day 15 in conditioning

13-10-2021 00:00 17.5 C.
13-10-2021 04:00 17.6 C.
13-10-2021 08:00 17.9 C.
13-10-2021 12:00 17.9 C.
13-10-2021 16:00 18.0 C.
13-10-2021 20:00 17.6 C.

Day 16 in conditioning

14-10-2021 00:00 17.0 C.
14-10-2021 04:00 17.2 C.
14-10-2021 08:00 17.5 C.
14-10-2021 12:00 17.9 C.
14-10-2021 16:00 17.0 C.
14-10-2021 20:00 17.5 C.

Day 17 in conditioning

15-10-2021 00:00 18.0 C.
15-10-2021 04:00 17.2 C.
15-10-2021 08:00 17.7 C.
15-10-2021 12:00 18.0 C.
15-10-2021 16:00 17.4 C.
15-10-2021 20:00 18.0 C.

Day 18 in conditioning

16-10-2021 00:00 17.0 C.
16-10-2021 04:00 17.1 C.
16-10-2021 08:00 17.2 C.
16-10-2021 12:00 17.3 C.
16-10-2021 16:00 17.5 C.
16-10-2021 20:00 17.9 C.

Day 19 in conditioning

17-10-2021 00:00 18.0 C.
17-10-2021 04:00 17.6 C.
17-10-2021 08:00 17.1 C.
17-10-2021 12:00 17.1 C.
17-10-2021 16:00 17.2 C.
17-10-2021 20:00 17.6 C.

Day 20 in conditioning

18-10-2021 00:00 18.0 C.
18-10-2021 04:00 18.0 C.
18-10-2021 08:00 17.4 C.
18-10-2021 12:00 17.7 C.
18-10-2021 16:00 17.0 C.
18-10-2021 20:00 17.2 C.

Day 21 in conditioning

19-10-2021 00:00 17.6 C.
19-10-2021 04:00 17.8 C.
19-10-2021 08:00 17.5 C.
19-10-2021 12:00 17.2 C.
19-10-2021 16:00 17.7 C.
19-10-2021 20:00 17.2 C.

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Batch Notes

Day 22 in conditioning

20-10-2021 00:00 18.0 C.
20-10-2021 04:00 17.5 C.
20-10-2021 08:00 18.0 C.
20-10-2021 12:00 17.4 C.
20-10-2021 16:00 17.0 C.
20-10-2021 20:00 17.7 C.

Day 23 in conditioning

21-10-2021 00:00 17.1 C.
21-10-2021 04:00 17.7 C.
21-10-2021 08:00 17.9 C.
21-10-2021 12:00 17.0 C.
21-10-2021 16:00 17.1 C.
21-10-2021 20:00 17.2 C.

Day 24 in conditioning

22-10-2021 00:00 17.2 C.
22-10-2021 04:00 17.3 C.
22-10-2021 08:00 17.2 C.
22-10-2021 12:00 17.2 C.
22-10-2021 16:00 17.3 C.
22-10-2021 20:00 17.4 C.

Day 25 in conditioning

23-10-2021 00:00 17.6 C.
23-10-2021 04:00 17.6 C.
23-10-2021 08:00 17.3 C.
23-10-2021 12:00 17.1 C.
23-10-2021 16:00 17.0 C.
23-10-2021 20:00 17.0 C.

Day 26 in conditioning

24-10-2021 00:00 17.0 C.
24-10-2021 04:00 17.0 C.
24-10-2021 08:00 17.2 C.
24-10-2021 12:00 17.6 C.
24-10-2021 16:00 17.6 C.
24-10-2021 20:00 17.0 C.

Day 27 in conditioning

25-10-2021 00:00 17.1 C.
25-10-2021 04:00 17.4 C.
25-10-2021 08:00 17.7 C.
25-10-2021 12:00 17.9 C.
25-10-2021 16:00 18.0 C.
25-10-2021 20:00 18.0 C.

Day 28 in conditioning

26-10-2021 00:00 17.9 C.
26-10-2021 04:00 17.8 C.
26-10-2021 08:00 17.6 C.
26-10-2021 12:00 17.7 C.
26-10-2021 16:00 17.7 C.
26-10-2021 20:00 17.1 C.

Day 29 in conditioning

27-10-2021 00:00 17.1 C.
27-10-2021 04:00 17.2 C.
27-10-2021 08:00 17.5 C.
27-10-2021 12:00 17.9 C.
27-10-2021 16:00 17.8 C.
27-10-2021 20:00 17.1 C.

Day 30 in conditioning

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Batch Notes

28-10-2021 00:00 17.4 C.
28-10-2021 04:00 17.7 C.
28-10-2021 08:00 17.8 C.
28-10-2021 12:00 17.9 C.
28-10-2021 16:00 18.0 C.
28-10-2021 20:00 17.1 C.

Day 31 in conditioning

29-10-2021 00:00 17.4 C.
29-10-2021 04:00 17.6 C.
29-10-2021 08:00 17.6 C.
29-10-2021 12:00 17.6 C.
29-10-2021 16:00 17.9 C.
29-10-2021 20:00 17.0 C.

Day 32 in conditioning

30-10-2021 00:00 17.4 C.
30-10-2021 04:00 17.6 C.
30-10-2021 08:00 17.9 C.
30-10-2021 12:00 18.0 C.
30-10-2021 16:00 17.6 C.
30-10-2021 20:00 17.1 C.

Day 33 in conditioning

31-10-2021 00:00 17.3 C.
31-10-2021 04:00 17.1 C.
31-10-2021 08:00 17.1 C.
31-10-2021 12:00 17.2 C.
31-10-2021 16:00 17.3 C.
31-10-2021 20:00 17.6 C.

Day 34 in conditioning

01-11-2021 00:00 17.7 C.
01-11-2021 04:00 17.9 C.
01-11-2021 08:00 17.9 C.
01-11-2021 12:00 17.8 C.
01-11-2021 16:00 17.9 C.
01-11-2021 20:00 18.0 C.

Day 35 in conditioning

02-11-2021 00:00 18.0 C.
02-11-2021 04:00 18.0 C.
02-11-2021 08:00 18.0 C.
02-11-2021 12:00 17.6 C.
02-11-2021 16:00 17.6 C.
02-11-2021 20:00 17.4 C.

Day 36 in conditioning

03-11-2021 00:00 17.3 C.
03-11-2021 04:00 17.0 C.
03-11-2021 08:00 17.0 C.
03-11-2021 12:00 17.3 C.
03-11-2021 16:00 17.4 C.
03-11-2021 20:00 17.4 C.

Day 37 in conditioning

04-11-2021 00:00 17.7 C.
04-11-2021 04:00 17.9 C.
04-11-2021 08:00 18.0 C.
04-11-2021 12:00 17.9 C.
04-11-2021 16:00 17.7 C.
04-11-2021 20:00 17.6 C.

Day 38 in conditioning

05-11-2021 00:00 17.5 C.
05-11-2021 04:00 17.1 C.

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Batch Notes

05-11-2021 08:00 17.0 C.
 05-11-2021 12:00 17.0 C.
 05-11-2021 16:00 17.0 C.
 05-11-2021 20:00 17.4 C.

Day 39 in conditioning

06-11-2021 00:00 17.6 C.
 06-11-2021 04:00 17.9 C.
 06-11-2021 08:00 18.0 C.
 06-11-2021 12:00 17.9 C.
 06-11-2021 16:00 17.7 C.
 06-11-2021 20:00 17.5 C.

Day 40 in conditioning

07-11-2021 00:00 17.3 C.
 07-11-2021 04:00 17.4 C.
 07-11-2021 08:00 17.4 C.
 07-11-2021 12:00 17.4 C.
 07-11-2021 16:00 17.5 C.
 07-11-2021 20:00 17.5 C.

Day 41 in conditioning

08-11-2021 00:00 17.3 C.
 08-11-2021 04:00 17.1 C.
 08-11-2021 08:00 17.0 C.
 08-11-2021 12:00 17.0 C.
 08-11-2021 16:00 17.2 C.
 08-11-2021 20:00 17.2 C.

Day 42 in conditioning

09-11-2021 00:00 17.4 C.
 09-11-2021 04:00 17.6 C.
 09-11-2021 08:00 17.8 C.
 09-11-2021 12:00 18.0 C.
 09-11-2021 16:00 17.9 C.
 09-11-2021 20:00 17.9 C.

Extra Measured Values

Strike Water Temperature	70.9
Strike Water pH	4.45
Sparge Water Temperature	67
Sparge Water pH	6.15
Pitch Temperature	17.8

Batch Log

12 September 2021	Brew Date
12 September 2021	Fermentation Start
12 September 2021 10:32	Status: Brewing
12 September 2021 19:47	SV = 18.0 C.
22 September 2021 23:33	SV = 21.0 C.
27 September 2021 21:42	SV = 18 C.
28 September 2021	Bottling Date

Batch #15 - 12 Sep 2021

Batch Log

28 September 2021 20:27	Filled 14 Steinie bottles (33 cl).
9 November 2021 22:25	Status: Completed

Taste

2.5 / 5.0