

## Batch #13 - 4 Jul 2021

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## AnOtter Perry Ci der - 4.9%

New World Perry  
Brewer: The Thirsty Otter

Type: Extract

IBU : 0 (Tinseth)  
BU/GU : 0  
Colour : 12 EBC  
Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.009  
Original Gravity : 1.045  
Total Gravity : 1.048  
Final Gravity : 1.011

Fermentables (5.63 kg)  
5.6 kg - Pear Juice 1 EBC (99.5%)  
^ Lot # (purchased 20210510)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC...  
^ Albert Heijn (NL)

Miscellaneous  
Primary - 1 g - Lallemend Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
Bottling - 13 items - 33 cl Long Neck bottle...  
Bottling - 13 items - Bottle Caps 26 mm (Orange)  
^ Lot # 694-201130-111430-176081-1/1  
^ The malt Miller (UK) EQU-14-007

Yeast  
0.25 pkg - Mangrove Jack's Cider Yeast M02  
^ Lot # 100402  
^ Brouwmaatje (NL) BM BL. 050.275.7

00 Ci der  
Batch Size : 5.6 L  
Boil Size : 28 L  
Post-Boil Vol : 5.83 L

Mash Water : 26.88 L  
Sparge Water : 0 L  
Boil Time : 0 min  
Total Water : 26.88 L



12 EBC

Brewhouse Efficiency: 100%  
Mash Efficiency: 100%

Mash Profile  
High fermentability plus mash out  
20 °C - 0 min - Temperature

Fermentation Profile  
Ale  
20 °C - 14 days - Primary  
20 °C - 14 days - Carbonation  
20 °C - 42 days - Conditioning

## Measurements

Mash pH: 3.97

Boil Volume: 5

Pre-Boil Gravity: 1.044

Post-Boil Kettle Volume: 5.8

Original Gravity: 1.044

Fermenter Top-Up: 0.8

Fermenter Volume: 5.8

Final Gravity: 1.002

Bottling Volume: 4.29

## Recipe Notes

Pitch 2.25 grams of yeast.  
Add 0.125 g/L yeast nutrient before pitching yeast.  
Add 0.125 g/L yeast nutrient between 1/3 and 1/2 of fermentation.

## Batch Notes

Brewday  
04-07-2021 14:51 5L Pear juice in the fermenter bucket.  
04-07-2021 14:52 20.2 C, SG = 1.044, pH = 3.97.

Day 0 in fermentation.  
04-07-2021 16:46 Pitched 2.45 grams yeast @ 20.2 C.  
04-07-2021 21:32 19.2 C, dp = 10 mm H<sub>2</sub>O, no bubbles.

## Batch #13 - 4 Jul 2021

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## Batch Notes

## Day 1 in fermentation

05-07-2021 08:22 19.1 C, dp = 10 mm H2O, no bubbles, leaking tap.  
 05-07-2021 09:00 19.9 C dp = 5 mm H2O, no bubbles.  
 05-07-2021 09:11 Transfer to fermenter bucket without a tap, top up with 0.8 L pear juice.  
 05-07-2021 09:13 18.6 C, dp = 10 mm H2O, no bubbles.  
 05-07-2021 10:00 19.6 C.  
 05-07-2021 14:50 19.9 C, dp = 10 mm H2O, no bubbles.  
 05-07-2021 18:02 19.9 C, dp = 50 mm H2O, one bubble.  
 05-07-2021 22:54 19.9 C, dp = 50 mm H2O, one bubble.

## Day 2 in fermentation

06-07-2021 07:29 19.8 C, dp = 50 mm H2O, one bubble.  
 06-07-2021 11:01 19.8 C, dp = 50 mm H2O, one bubble.  
 06-07-2021 17:59 19.8 C, dp = 50 mm H2O, one bubble.  
 06-07-2021 23:22 19.9 C, dp = 50 mm H2O, one bubble.

## Day 3 in fermentation

07-07-2021 07:45 19.8 C, dp = 4 mm H2O, no bubbles, looks like a stalled fermentation.  
 07-07-2021 13:25 19.7 C, dp = 3 mm H2O, no bubbles.  
 07-07-2021 20:46 20.3 C, dp = 3 mm H2O, no bubbles.  
 07-07-2021 20:18 added 1.00 grams Lallemend servomyces yeast nutrient, see if we can't the airlock going again.  
 07-07-2021 21:21 20.5 C, dp = 0 mm H2O, no bubbles.  
 07-07-2021 22:00 20.5 C, dp = 0 mm H2O, no bubbles.

## Day 4 in fermentation

08-07-2021 08:26 20.8 C, dp = 1 mm H2O, no bubbles.  
 08-07-2021 15:10 20.9 C, dp = 1 mm H2O, no bubbles.  
 08-07-2021 22:25 20.2 C, dp = 0 mm H2O, no bubbles.

## Day 5 in fermentation

09-07-2021 08:02 19.9 C, dp = 0 mm H2O, no bubbles.  
 09-07-2021 14:31 19.5 C, dp = 0 mm H2O, no bubbles.  
 09-07-2021 23:40 19.7 C, dp = 0 mm H2O, no bubbles.

## Day 6 in fermentation

10-07-2021 09:22 Fermenter from fridge to kitchen work top.  
 10-07-2021 09:22 20.0 C, dp = 0 mm H2O, SG = 1.002, pH = 3.89, no bubbles.  
 10-07-2021 10:15 Fermenter from kitchen work top to fridge.  
 10-07-2021 20:46 19.6 C, dp = 0 mm H2O, no bubbles.

## Day 7 in fermentation

11-07-2021 10:25 19.5 C, dp = 0 mm H2O, no bubbles.  
 11-07-2021 13:59 19.4 C, dp = 0 mm H2O, no bubbles.  
 11-07-2021 18:57 19.4 C, dp = 0 mm H2O, no bubbles.  
 11-07-2021 23:58 19.6 C, dp = 0 mm H2O, no bubbles.

## Day 8 in fermentation

12-07-2021 08:15 19.5 C, dp = 0 mm H2O, no bubbles.  
 12-07-2021 15:20 19.4 C, dp = 0 mm H2O, no bubbles.  
 12-07-2021 22:58 19.6 C, dp = 0 mm H2O, no bubbles.

## Day 9 in fermentation

13-07-2021 07:50 19.6 C, dp = 0 mm H2O, no bubbles.  
 13-07-2021 13:37 19.6 C, dp = 0 mm H2O, no bubbles.  
 13-07-2021 20:23 19.6 C, dp = 0 mm H2O, no bubbles.

## Day 10 in fermentation

14-07-2021 08:43 19.4 C, dp = 0 mm H2O, no bubbles.  
 14-07-2021 13:35 19.3 C, dp = 0 mm H2O, no bubbles.  
 14-07-2021 21:30 19.3 C, dp = 0 mm H2O, no bubbles.

## Day 11 in fermentation

15-07-2021 07:03 19.2 C, dp = 0 mm H2O, no bubbles.  
 15-07-2021 13:43 20.1 C, dp = 0 mm H2O, no bubbles.  
 15-07-2021 23:50 20.0 C, dp = 0 mm H2O, no bubbles.

## Batch #13 - 4 Jul 2021

  
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## Batch Notes

## Day 12 in fermentation

16-07-2021 08:26 19.4 C, dp = 0 mm H<sub>2</sub>O, no bubbles.  
16-07-2021 15:56 20.3 C, dp = 0 mm H<sub>2</sub>O, no bubbles.  
16-07-2021 22:18 20.4 C, dp = 0 mm H<sub>2</sub>O, no bubbles.

## Day 13 in fermentation

17-07-2021 08:45 19.9 C, dp = 0 mm H<sub>2</sub>O, no bubbles.  
17-07-2021 14:30 19.8 C, dp = 0 mm H<sub>2</sub>O, no bubbles.

## Bottling day

17-07-2021 14:32 Fermenter bucket from fridge to kitchen.  
17-07-2021 14:33 Fermenter bucket has a leak just below the rim  
17-07-2021 14:35 Added 30 grams table sugar to 200 mL water, and brought to the boil.  
17-07-2021 15:52 22.1 C, SG = 1.002, pH = 4.00.  
17-07-2021 16:15 Filled 13 Long Neck bottles (33 cl), and moved them in the fridge.

## Day 0 in conditioning

17-07-2021 16:15 22.9 C.  
17-07-2021 16:30 21.2 C.  
17-07-2021 16:45 20.0 C.  
17-07-2021 17:00 19.8 C.  
17-07-2021 17:18 19.9 C.  
17-07-2021 23:10 20.9 C.

## Day 1 in conditioning

18-07-2021 09:50 20.5 C.  
18-07-2021 15:30 20.8 C.  
18-07-2021 23:10 20.8 C.

## Day 2 in conditioning

19-07-2021 08:50 20.5 C.  
19-07-2021 14:23 20.8 C.  
19-07-2021 22:04 19.3 C.

## Day 3 in conditioning

20-07-2021 08:35 19.6 C.  
20-07-2021 13:04 19.4 C.  
20-07-2021 17:43 19.4 C.  
20-07-2021 23:01 19.8 C.

## Day 4 in conditioning

21-07-2021 09:29 20.0 C.  
21-07-2021 15:43 20.0 C.  
21-07-2021 22:27 20.8 C.

## Day 5 in conditioning

22-07-2021 08:15 20.3 C.  
22-07-2021 14:50 20.3 C.  
22-07-2021 22:20 20.8 C.

## Day 6 in conditioning

23-07-2021 08:09 20.7 C.  
23-07-2021 15:37 20.1 C.  
23-07-2021 22:25 20.1 C.

## Day 7 in conditioning

24-07-2021 09:27 19.8 C.  
24-07-2021 16:19 19.6 C.  
24-07-2021 22:14 19.7 C.

## Day 8 in conditioning

25-07-2021 08:50 19.9 C.  
25-07-2021 16:53 19.9 C.  
25-07-2021 23:15 20.2 C.

## Batch #13 - 4 Jul 2021

  
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## Batch Notes

## Day 9 in conditioning

26-07-2021 09:10 20.3 C.  
26-07-2021 16:59 20.2 C.  
26-07-2021 23:01 20.2 C.

## Day 10 in conditioning

27-07-2021 07:56 20.2 C.  
27-07-2021 15:47 19.8 C.  
27-07-2021 22:43 19.8 C.

## Day 11 in conditioning

28-07-2021 08:15 19.3 C.  
28-07-2021 16:14 20.3 C.  
28-07-2021 23:22 20.0 C.

## Day 12 in conditioning

29-07-2021 08:45 19.0 C.  
29-07-2021 18:40 19.7 C.  
29-07-2021 23:45 19.6 C.

## Day 13 in conditioning

30-07-2021 08:49 20.1 C.  
30-07-2021 16:24 19.4 C.  
30-07-2021 23:38 19.2 C.

## Day 14 in conditioning

31-07-2021 10:24 19.7 C.  
31-07-2021 17:00 19.1 C.  
31-07-2021 23:58 20.4 C.

## Day 15 in conditioning

01-08-2021 10:53 19.2 C.  
01-08-2021 15:23 20.3 C.  
01-08-2021 23:50 19.4 C.

## Day 16 in conditioning

02-08-2021 10:40 19.2 C.  
02-08-2021 17:00 20.2 C.  
02-08-2021 22:06 19.8 C.

## Day 17 in conditioning

03-08-2021 09:24 19.9 C.  
03-08-2021 15:40 19.8 C.  
03-08-2021 22:19 20.2 C.

## Day 18 in conditioning

04-08-2021 08:58 20.1 C.  
04-08-2021 15:00 19.5 C.  
04-08-2021 22:26 19.3 C.

## Day 19 in conditioning

05-08-2021 09:22 20.2 C.  
05-08-2021 16:52 19.4 C.  
05-08-2021 22:04 19.4 C.

## Day 20 in conditioning

06-08-2021 08:36 19.4 C.  
06-08-2021 15:51 19.4 C.  
06-08-2021 22:17 19.4 C.

## Day 21 in conditioning

07-08-2021 08:13 19.1 C.  
07-08-2021 16:22 20.2 C.  
07-08-2021 22:27 19.9 C.

## Day 22 in conditioning

## Batch #13 - 4 Jul 2021

  
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## Batch Notes

08-08-2021 10:59 20.2 C.  
08-08-2021 17:15 19.6 C.  
08-08-2021 17:30 transferred to the cellar.  
08-08-2021 20:06 20.2 C.  
08-08-2021 23:55 20.0 C.

Day 23 in conditioning  
09-08-2021 09:08 19.6 C.  
09-08-2021 17:25 19.4 C.  
09-08-2021 23:57 19.3 C.

Day 24 in conditioning  
10-08-2021 08:07 19.2 C.  
10-08-2021 16:38 19.1 C.  
10-08-2021 23:15 19.3 C.

Day 25 in conditioning  
11-08-2021 08:38 19.4 C.  
11-08-2021 16:13 19.4 C.  
11-08-2021 23:15 19.6 C.

Day 26 in conditioning  
12-08-2021 09:24 19.8 C.  
12-08-2021 18:40 20.0 C.  
12-08-2021 22:42 20.0 C.

Day 27 in conditioning  
13-08-2021 08:56 20.5 C.  
13-08-2021 18:45 20.8 C.  
13-08-2021 23:53 20.1 C.

Day 28 in conditioning  
14-08-2021 09:27 20.2 C.  
14-08-2021 14:54 20.2 C.  
14-08-2021 21:59 20.4 C.

Day 29 in conditioning  
15-08-2021 10:59 20.8 C.  
15-08-2021 17:39 20.9 C.  
15-08-2021 22:52 20.2 C.

Day 30 in conditioning  
16-08-2021 09:02 20.4 C.  
16-08-2021 15:43 20.2 C.  
16-08-2021 23:56 20.0 C.

Day 31 in conditioning  
17-08-2021 08:47 20.7 C.  
17-08-2021 11:48 20.5 C.  
17-08-2021 18:58 20.2 C.  
17-08-2021 23:41 20.2 C.

Day 32 in conditioning  
18-08-2021 09:09 20.8 C.  
18-08-2021 17:37 20.6 C.  
18-08-2021 23:55 20.4 C.

Day 33 in conditioning  
19-08-2021 08:38 20.2 C.  
19-08-2021 15:44 20.1 C.  
19-08-2021 23:49 20.0 C.

Day 34 in conditioning  
20-08-2021 08:36 19.6 C.  
20-08-2021 14:35 19.5 C.  
20-08-2021 21:24 19.8 C.

# Batch #13 - 4 Jul 2021

  
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## Batch Notes

### Day 35 in conditioning

21-08-2021 09:58 19.7 C.  
21-08-2021 18:36 19.9 C.  
21-08-2021 23:41 20.0 C.

### Day 36 in conditioning

22-08-2021 09:39 20.4 C.  
22-08-2021 16:33 20.5 C.  
22-08-2021 23:42 20.9 C.

### Day 37 in conditioning

23-08-2021 08:45 20.0 C.  
23-08-2021 14:52 20.0 C.  
23-08-2021 23:59 20.2 C.

### Day 38 in conditioning

24-08-2021 08:22 20.2 C.  
24-08-2021 14:18 20.0 C.  
24-08-2021 22:03 20.1 C.

### Day 39 in conditioning

25-08-2021 09:07 20.2 C.  
25-08-2021 14:31 20.2 C.  
25-08-2021 23:45 20.3 C.

### Day 40 in conditioning

26-08-2021 08:29 20.1 C.  
26-08-2021 17:06 20.9 C.  
26-08-2021 23:03 20.1 C.

### Day 41 in conditioning

27-08-2021 08:46 20.6 C.  
27-08-2021 17:30 20.6 C.  
27-08-2021 23:37 20.7 C.

### Day 42 in conditioning

28-08-2021 11:02 20.4 C.  
28-08-2021 17:15 20.4 C.  
28-08-2021 23:05 20.5 C.

### Day 43 in conditioning

29-08-2021 09:41 20.5 C.  
29-08-2021 16:30 20.4 C.  
29-08-2021 23:36 20.4 C.

### Day 44 in conditioning

30-08-2021 08:14 20.4 C.  
30-08-2021 15:55 20.3 C.  
30-08-2021 23:31 20.5 C.

### Day 45 in conditioning

31-08-2021 08:19 20.6 C.  
31-08-2021 17:02 20.5 C.  
31-08-2021 22:10 20.5 C.

### Day 46 in conditioning

01-09-2021 08:42 20.1 C.  
01-09-2021 17:59 20.0 C.  
01-09-2021 23:34 20.0 C.

### Day 47 in conditioning

02-09-2021 09:02 19.7 C.  
02-09-2021 17:08 19.7 C.  
02-09-2021 23:43 19.9 C.

## Batch #13 - 4 Jul 2021

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## Batch Notes

Day 48 in conditioning  
03-09-2021 08:18 19.8 C.  
03-09-2021 16:52 19.7 C.  
03-09-2021 23:44 19.9 C.

Day 49 in conditioning  
04-09-2021 09:15 19.7 C.  
04-09-2021 17:14 19.6 C.  
04-09-2021 23:40 19.7 C.

Day 50 in conditioning  
05-09-2021 10:00 19.6 C.  
05-09-2021 17:11 19.5 C.  
05-09-2021 22:47 19.7 C.

Day 51 in conditioning  
06-09-2021 09:04 20.0 C.  
06-09-2021 16:59 20.0 C.  
06-09-2021 23:50 20.5 C.

Day 52 in conditioning  
07-09-2021 08:04 20.9 C.  
07-09-2021 18:31 20.0 C.  
07-09-2021 23:50 20.3 C.

Day 53 in conditioning  
08-09-2021 08:25 20.7 C.  
08-09-2021 17:00 20.9 C.  
08-09-2021 22:05 20.4 C.

Day 54 in conditioning  
09-09-2021 07:15 20.1 C.  
09-09-2021 19:26 20.5 C.  
09-09-2021 23:02 20.7 C.

Day 55 in conditioning  
10-09-2021 08:35 20.2 C.  
10-09-2021 20:01 20.5 C.  
10-09-2021 23:55 20.7 C.

Day 56 in conditioning  
11-09-2021 08:33 20.2 C.  
11-09-2021 20:32 20.4 C.  
11-09-2021 23:26 20.5 C.

## Extra Measured Values

Strike Temperature

Strike Water pH

Sparge Water Temperature

Sparge Water pH

Pitch Temperature 20.2

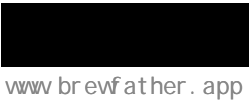
## Batch Log

4 July 2021 Brew Date

4 July 2021 Fermentation Start

4 July 2021 14:51 Status: Brewing

# Batch #13 - 4 Jul 2021



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Batch Log	
4 July 2021 16:46	Status: Fermenting
17 July 2021 16:15	Filled 13 Long Neck bottles (33 cl)
17 July 2021 16:16	Status: Conditioning
17 July 2021	Bottling Date
11 September 2021 23:27	Status: Completed

Taste
2.6 / 5.0