

Batch #12 - 6 Jun 2021

AnOtter Apple Cider - 4.6%

English Cider

Brewer: The Thirsty Otter

Type: Extract

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.010
 Original Gravity : 1.047
 Final Gravity : 1.012

Fermentables (5.62 kg)

5.6 kg - Apple Juice 1 EBC (99.6%)
 ^ Lot # L080211:29 (purchased 20210510)
 20 g - Sugar, Table (Sucrose) 2 EBC (0.4%)
 ^ Albert Heijn (NL)

Miscellaneous

Bottling - 16 items - 33 cl Vichy bottle (26...
 ^ Brouwstore (NL) 017.477.1
 Bottling - 16 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 Cider

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 - 21 days - Primary
 20 °C - 14 days - Carbonation
 20 °C - 42 days - Conditioning

Measurements

Mash pH: 3.59

Boil Volume: 5.5

Pre-Boil Gravity: 1.040

Post-Boil Kettle Volume: 5.5

Original Gravity: 1.040

Fermenter Top-Up:

Fermenter Volume: 5.5

Final Gravity: 0.994

Bottling Volume: 5.28

Recipe Notes

Pitch 2.19 grams of yeast (9 grams per 23 L).

Batch Notes

06-06-2021 14:27 5.5 L Apple juice into the fermenter.
 06-06-2021 14:27 pH = 3.59 @ 18 C.
 06-06-2021 14:30 SG = 1.040 @ 18 C --> OG = 1.040 @ 20C.
 06-06-2021 14:30 SV = 20 C.

Day 0 in fermentation

06-06-2021 15:29 pitched 2.15 grams yeast @ 19.4 C.
 06-06-2021 19:36 19.8 C, dp = 0 mm H2O, no bubbles.
 06-06-2021 22:04 19.7 C, dp = 10 mm H2O, no bubbles.

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Batch Notes

Day 1 in fermentation

07-06-2021 08:39 19.3 C, dp = 49 mm H2O, no bubbles.
07-06-2021 14:43 20.0 C, dp = 49 mm H2O, no bubbles.
07-06-2021 22:33 20.0 C, dp = 50 mm H2O, one bubble.

Day 2 in fermentation

08-06-2021 07:34 19.8 C, dp = 50 mm H2O, one bubble.
08-06-2021 13:56 19.7 C, dp = 50 mm H2O, one bubble.
08-06-2021 23:44 20.5 C, dp = 50 mm H2O, many bubbles.

Day 3 in fermentation

09-06-2021 08:53 20.8 C, dp = 50 mm H2O, many bubbles.
09-06-2021 14:44 19.8 C, dp = 50 mm H2O, many bubbles.
09-06-2021 22:47 20.1 C, dp = 50 mm H2O, many bubbles.

Day 4 in fermentation

10-06-2021 09:17 20.1 C, dp = 50 mm H2O, many bubbles.
10-06-2021 14:40 20.5 C, dp = 50 mm H2O, many bubbles.
10-06-2021 23:28 20.4 C, dp = 50 mm H2O, many bubbles.

Day 5 in fermentation

11-06-2021 10:04 20.7 C, dp = 50 mm H2O, many bubbles.
11-06-2021 19:28 20.7 C, dp = 50 mm H2O, many bubbles.
11-06-2021 23:05 20.8 C, dp = 50 mm H2O, many bubbles.

Day 6 in fermentation

12-06-2021 10:06 20.8 C, dp = 50 mm H2O, many bubbles.
12-06-2021 16:35 20.7 C, dp = 50 mm H2O, many bubbles.
12-06-2021 23:52 20.5 C, dp = 50 mm H2O, many bubbles.

Day 7 in fermentation

13-06-2021 09:51 19.0 C, dp = 50 mm H2O, one bubble.
13-06-2021 13:53 19.9 C, dp = 50 mm H2O, few bubbles.
13-06-2021 22:58 19.9 C, dp = 50 mm H2O, one bubble.

Day 8 in fermentation

14-06-2021 07:53 19.8 C, dp = 50 mm H2O, one bubble.
14-06-2021 15:23 19.6 C, dp = 50 mm H2O, one bubble.
14-06-2021 23:41 20.4 C, dp = 50 mm H2O, one bubble.

Day 9 in fermentation

15-06-2021 07:55 20.5 C, dp = 50 mm H2O, one bubble.
15-06-2021 19:29 20.4 C, dp = 49 mm H2O, no bubbles.
15-06-2021 23:54 20.4 C, dp = 50 mm H2O, one bubble.

Day 10 in fermentation

16-06-2021 09:29 19.9 C, dp = 49 mm H2O, no bubbles.
16-06-2021 17:02 20.0 C, dp = 49 mm H2O, no bubbles.
16-06-2021 22:30 20.0 C, dp = 49 mm H2O, no bubbles.

Day 11 in fermentation

17-06-2021 08:34 19.8 C, dp = 49 mm H2O, no bubbles.
17-06-2021 17:12 19.8 C, dp = 45 mm H2O, no bubbles.
17-06-2021 22:12 19.8 C, dp = 49 mm H2O, no bubbles.

Day 12 in fermentation

18-06-2021 08:18 20.4 C, dp = 45 mm H2O, no bubbles.
18-06-2021 14:52 20.8 C, dp = 50 mm H2O, one bubble.
18-06-2021 22:46 20.6 C, dp = 45 mm H2O, no bubbles.

Day 13 in fermentation

19-06-2021 08:11 19.8 C, dp = 50 mm H2O, one bubble.
19-06-2021 22:45 19.9 C, dp = 50 mm H2O, one bubble.

Day 14 in fermentation

20-06-2021 09:10 19.6 C, dp = 50 mm H2O, one bubble.

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20-06-2021 17:26 19.4 C, dp = 49 mm H2O, no bubbles.
20-06-2021 23:41 19.4 C, dp = 45 mm H2O, no bubbles.

Day 15 in fermentation

21-06-2021 06:46 19.2 C.
21-06-2021 21:00 19.2 C, dp = 50 mm H2O, one bubble.

Day 16 in fermentation

22-06-2021 19:59 19.9 C, dp = 45 mm H2O, no bubbles.

Day 17 in fermentation

23-06-2021 05:43 19.3 C, dp = 45 mm H2O, no bubbles.
23-06-2021 16:56 19.4 C, dp = 45 mm H2O, no bubbles.
23-06-2021 22:46 20.0 C, dp = 40 mm H2O, no bubbles.

Day 18 in fermentation

24-06-2021 09:03 19.3 C, dp = 45 mm H2O, no bubbles.
24-06-2021 13:42 19.7 C, dp = 45 mm H2O, no bubbles.
24-06-2021 21:49 19.2 C, dp = 48 mm H2O, no bubbles.

Day 19 in fermentation

25-06-2021 11:47 19.3 C, dp = 50 mm H2O, one bubble.
25-06-2021 19:08 19.2 C, dp = 45 mm H2O, no bubbles.
25-06-2021 22:49 19.5 C, dp = 45 mm H2O, no bubbles.

Day 20 in fermentation

26-06-2021 10:08 19.9 C, dp = 45 mm H2O, no bubbles.
26-06-2021 17:01 19.6 C, dp = 45 mm H2O, no bubbles.
26-06-2021 23:11 19.6 C, dp = 45 mm H2O, no bubbles.

Day 21 in fermentation

27-06-2021 11:03 19.5 C, dp = 45 mm H2O, no bubbles.

Bottling Day

27-06-2021 11:15 Boiled 300 ml water and added 20 grams of table sugar.
27-06-2021 13:25 SG = 0.994, pH = 3.86 @ 21.7 C.
27-06-2021 13:28 Filled 16 Vichy bottles (33 cl).

Day 0 in conditioning

27-06-2021 17:13 20.2 C.
27-06-2021 23:04 20.3 C.

Day 1 in conditioning

28-06-2021 06:15 20.3 C.
28-06-2021 12:54 20.1 C.
28-06-2021 17:30 20.3 C.

Day 2 in conditioning

29-06-2021 08:55 20.4 C.
29-06-2021 12:45 20.2 C.
29-06-2021 17:15 20.0 C.
29-06-2021 21:45 19.5 C.

Day 3 in conditioning

30-06-2021 08:45 19.1 C.
30-06-2021 12:45 19.1 C.
30-06-2021 16:30 19.4 C.
30-06-2021 20:45 19.9 C.

Day 4 in conditioning

01-07-2021 07:30 19.1 C.
01-07-2021 12:45 19.2 C.
01-07-2021 17:30 19.4 C.
01-07-2021 22:00 20.0 C.

Day 5 in conditioning

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Batch Notes

02-07-2021 08:45 19.1 C.
02-07-2021 12:45 19.4 C.
02-07-2021 17:30 19.4 C.
02-07-2021 23:45 19.2 C.

Day 6 in conditioning

03-07-2021 08:45 19.7 C.
03-07-2021 12:45 19.2 C.
03-07-2021 17:30 19.2 C.
03-07-2021 23:45 19.5 C.

Day 7 in conditioning

04-07-2021 08:45 19.4 C.
04-07-2021 12:45 19.3 C.
04-07-2021 13:30 20.2 C, moved bottles from fridge to cellar.
04-07-2021 17:07 19.0 C.
04-07-2021 23:55 19.0 C.

Day 8 in conditioning

05-07-2021 08:13 19.1 C.
05-07-2021 14:53 19.2 C.
05-07-2021 23:33 19.2 C.

Day 9 in conditioning

06-07-2021 08:09 19.5 C.
06-07-2021 10:59 19.5 C.
06-07-2021 10:55 19.3 C.
06-07-2021 23:53 19.2 C.

Day 10 in conditioning

07-07-2021 07:37 19.9 C.
07-07-2021 13:22 19.7 C.
07-07-2021 20:43 19.8 C.

Day 11 in conditioning

08-07-2021 08:23 19.2 C.
08-07-2021 15:18 19.0 C.
08-07-2021 22:30 19.3 C.

Day 12 in conditioning

09-07-2021 07:58 19.5 C.
09-07-2021 14:49 19.5 C.
09-07-2021 23:43 19.0 C.

Day 13 in conditioning

10-07-2021 12:18 19.0 C.
10-07-2021 20:48 19.2 C.

Day 14 in conditioning

11-07-2021 10:24 19.8 C.
11-07-2021 13:57 19.9 C.
11-07-2021 19:04 19.0 C.
11-07-2021 23:57 19.2 C.

Day 15 in conditioning

12-07-2021 08:24 19.3 C.
12-07-2021 15:22 19.3 C.
12-07-2021 23:21 19.5 C.

Day 16 in conditioning

13-07-2021 07:49 19.7 C.
13-07-2021 13:39 19.9 C.
13-07-2021 20:25 20.1 C.

Day 17 in conditioning

14-07-2021 09:04 20.3 C.

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Batch Notes

14-07-2021 13:33 20.2 C.
14-07-2021 23:58 20.2 C.

Day 18 in conditioning
15-07-2021 07:03 20.2 C.
15-07-2021 13:44 20.0 C.
15-07-2021 23:50 20.0 C.

Day 19 in conditioning
16-07-2021 08:45 19.8 C.
16-07-2021 15:53 19.7 C.
16-07-2021 22:30 20.0 C.

Day 20 in conditioning
17-07-2021 08:45 20.2 C.
17-07-2021 14:22 20.4 C.
17-07-2021 23:12 20.7 C.

Day 21 in conditioning
18-07-2021 09:56 20.0 C.
18-07-2021 15:31 20.1 C.
18-07-2021 22:58 20.6 C.

Day 22 in conditioning
19-07-2021 08:48 20.9 C.
19-07-2021 14:21 20.9 C.
19-07-2021 22:05 20.1 C.

Day 23 in conditioning
20-07-2021 08:32 20.7 C.
20-07-2021 13:02 20.6 C.
20-07-2021 17:44 20.7 C.
20-07-2021 23:16 20.8 C.

Day 24 in conditioning
21-07-2021 09:30 20.1 C.
21-07-2021 16:28 20.0 C.
21-07-2021 23:49 20.3 C.

Day 25 in conditioning
22-07-2021 08:14 20.5 C.
22-07-2021 14:53 20.5 C.
22-07-2021 22:32 20.5 C.

Day 26 in conditioning
23-07-2021 08:08 20.5 C.
23-07-2021 15:36 20.5 C.
23-07-2021 22:24 20.5 C.

Day 27 in conditioning
24-07-2021 09:28 20.5 C.
24-07-2021 16:22 20.5 C.
24-07-2021 22:17 20.5 C.

Day 28 in conditioning
25-07-2021 08:52 20.7 C.
25-07-2021 16:55 20.7 C.
25-07-2021 23:16 20.0 C.

Day 29 in conditioning
26-07-2021 08:58 20.4 C.
26-07-2021 16:58 20.5 C.
26-07-2021 23:00 20.5 C.

Day 30 in conditioning
27-07-2021 07:56 20.5 C.

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Batch Notes

27-07-2021 15:46 20.5 C.
27-07-2021 22:44 20.5 C.

Day 31 in conditioning
28-07-2021 08:14 20.2 C.
28-07-2021 16:12 20.9 C.
28-07-2021 23:24 20.7 C.

Day 32 in conditioning
29-07-2021 08:55 20.0 C.
29-07-2021 18:39 20.5 C.
29-07-2021 23:43 20.7 C.

Day 33 in conditioning
30-07-2021 08:47 20.3 C.
30-07-2021 16:24 20.2 C.
30-07-2021 23:37 20.0 C.

Day 34 in conditioning
31-07-2021 10:23 20.9 C.
31-07-2021 16:59 20.8 C.
31-07-2021 23:58 20.1 C.

Day 35 in conditioning
01-08-2021 10:52 20.0 C.
01-08-2021 15:21 20.0 C.
01-08-2021 23:49 20.3 C.

Day 36 in conditioning
02-08-2021 10:51 20.1 C.

Day 40 in conditioning
06-08-2021 15:50 20.4 C.
06-08-2021 22:19 20.5 C.

Day 41 in conditioning
07-08-2021 07:47 20.0 C.
07-08-2021 16:54 20.7 C.
07-08-2021 22:37 20.7 C.

Day 42 in conditioning
08-08-2021 11:01 20.4 C.
08-08-2021 20:06 20.2 C.
08-08-2021 23:55 20.0 C.

Day 43 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 44 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 45 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 46 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 47 in conditioning

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Batch Notes

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 48 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 49 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 50 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 51 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 52 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 53 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 54 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.

Day 55 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 56 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.

Extra Measured Values

Strike Temperature

Strike Water pH

Batch Log

6 June 2021	Brew Date
6 June 2021	Fermentation Start
6 June 2021 14:27	Status: Brewing

Batch #12 - 6 Jun 2021



Batch Log	
6 June 2021 15:29	Status: Fermenting
27 June 2021	Bottling Date
27 June 2021 13:28	Filled 16 Vichy bottles (33 cl).
22 August 2021 23:44	Status: Completed

Taste
2.7 / 5.0