

Batch #40 - 15 Sep 2024

Wet Hops Blonde Ale (Willamette) v2 - 4.3%

Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.56
Colour : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.041
Total Gravity : 1.043
Final Gravity : 1.010

Fermentables (1 kg)

616 g - Pale Ale Malt 10 EBC (61.6%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
137 g - Chateau Pilsen 2-Row 3.5 EBC (13.7%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
134 g - Pale Ale Malt 8.5 EBC (13.4%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.011.5
63 g - Pils 3.5 EBC (6.3%)
^ Lot # 20210710
^ Brouwmaatje (NL) 051.002.4
50 g - Wheat Malt 5.5 EBC (5%)
^ Lot # 20210909
^ Brouwmaatje (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (180 g)

20 min - 30 g - Willamette (green hops) (Whol...
10 min - 50 g - Willamette (green hops) (Whol...

Hop Stand

15 min hopstand @ 80 °C
15 min - 100 g - Willamette (green hops) (Who...

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.74 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 1.15 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.53 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 6 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
10 min - Boil - 1.03 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
Bottling - 1 items - 33 cl bottle (26 mm cap)...

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

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3 L
Sparge Water : 4.94 L
Boil Time : 30 min
Total Water : 7.94 L



9 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 - 4 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 60 Mg 17 Na 51 Cl 83 SO 167 HCO 43

SO/Cl ratio: 2
Mash pH: 5.37
Sparge pH: 6

Measurements

Mash pH: 5.38
Boil Volume: 8.5
Pre-Boil Gravity: 1.028
Post-Boil Kettle Volume: 7.5
Original Gravity: 1.032
Fermenter Top-Up:
Fermenter Volume: 5.6
Final Gravity: 1.006
Bottling Volume: 4.5

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Recipe Notes

Pitch 3 grams yeast @ 18 C.

Batch Notes

Brew day

15-09-2024 14:15 Milled the malt @ 1.14 mm gap (0.045").
50 gram Brewferm Wheat malt.
63 gram Brewferm Pils malt (user upper).
137 gram Chateau Pilsen 2-Row malt.
134 gram Brewferm Pale Ale malt (user upper).
616 gram Castle Malting Pale Ale malt.

15-09-2024 14:30 3 L of Spa water
Added 0.31 gram Baking soda.
Added 1.15 gram Epsom salt.
Added 1.53 gram Gypsum.
Added 0.74 gram Calcium Chloride.
Added 0.4 ml Lactic acid.
Forgot the Canning salt.

15-09-2024 14:48 strike water pH = 5.60 @ 28.6 C.
15-09-2024 14:59 started the mash tracker.
15-09-2024 15:04 pH = 5.43 @ 41.4 C.
15-09-2024 15:09 pH = 5.38 @ 44.2 C.
15-09-2024 15:14 pH = 5.42 @ 43.8 C.
15-09-2024 15:19 pH = 5.39 @ 44.6 C.
15-09-2024 15:24 pH = 5.39 @ 42.9 C.
15-09-2024 15:29 pH = 5.34 @ 44.1 C.
15-09-2024 15:34 pH = 5.39 @ 43.1 C.
15-09-2024 15:38 pH = 5.40 @ 42.3 C.
15-09-2024 15:44 pH = 5.39 @ 41.0 C.
15-09-2024 15:49 pH = 5.40 @ 40.8 C.
15-09-2024 15:54 pH = 5.34 @ 44.1 C.
15-09-2024 15:59 pH = 5.39 @ 41.8 C.
15-09-2024 16:17 1st sparge 3L @ 72 C.
15-09-2024 16:35 2nd sparge 3L @ 72 C.
15-09-2024 17:00 SG= 1.018 @ 49.1 C
15-09-2024 17:06 level 170 mm --> 8.5 L.
15-09-2024 17:06 pH = 5.59 @ 46.9 C.
15-09-2024 17:30 started boil tracker.
15-09-2024 17:40 added 30 gram Willamette.
15-09-2024 17:50 added 50 gram Willamette.
15-09-2024 17:50 added 1.03 gram Irish moss.
15-09-2024 18:00 flame out,
15-09-2024 18:00 added 100 gram Willamette, forget the hop stand tracker, let cool overnight.
16-09-2024 15:18 SG = 1.032 @ 21.9 C.
16-09-2024 15:19 pH = 5.24 @ 21.9 C.

Day 0 in fermentation

16-09-2024 18:30 pitched 3.16 gram yeast @ 17.6 C.
16-09-2024 21:00 17.5 C, dp = 0 mm H2O, no bubbels.
16-09-2024 23:00 17.5 C, dp = 0 mm H2O, no bubbels.

Day 1 in fermentation

17-09-2024 04:00 17.3 C.
17-09-2024 07:00 17.2 C., dp = 0 mm H2O, no bubbles.
17-09-2024 12:00 17.1 C.
17-09-2024 16:00 17.1 C.
17-09-2024 18:06 pitched 3.01 grams fresh yeast @ 17.1 C., dp = 0 mm H2O, no bubbles a very thin layer of foam on top..
17-09-2024 20:00 17.3 C., dp = 50 mm H2O, one bubble.
17-09-2024 21:30 17.4 C., dp = 50 mm H2O, two bubbles.

Day 2 in fermentation

18-09-2024 04:00 17.5 C.

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18-09-2024 07:15 17.5 C., dp = 50 mm H2O, many bubbles.
18-09-2024 12:00 17.5 C.
18-09-2024 16:00 18.2 C.
18-09-2024 19:00 18.5 C., dp = 50 mm H2O, many bubbles.
18-09-2024 22:30 17.8 C., dp = 50 mm H2O, many bubbles.

Day 3 in fermentation

19-09-2024 00:00 17.8 C.
19-09-2024 04:00 18.6 C.
19-09-2024 07:30 17.8 C., dp = 50 mm H2O, many bubbles.
19-09-2024 12:00 17.8 C.
19-09-2024 16:00 18.3 C.
19-09-2024 18:00 18.4 C., dp = 50 mm H2O, one bubble.
19-09-2024 22:15 18.6 C., dp = 50 mm H2O, one bubble.

Day 4 in fermentation

20-09-2024 00:00 18.7 C.
20-09-2024 04:00 18.7 C.
20-09-2024 08:00 18.6 C, dp = 50 mm H2O, one bubble.
20-09-2024 12:00 18.4 C.
20-09-2024 16:00 18.4 C.
20-09-2024 19:00 18.4 C., dp = 50 mm H2O, one bubble.
20-09-2024 21:00 18.5 C., dp = 50 mm H2O, one bubble.

Day 5 in fermentation

21-09-2024 00:00 18.5 C.
21-09-2024 05:30 18.5 C., dp = 50 mm H2O, one bubble.
21-09-2024 08:00 18.4 C.
21-09-2024 12:00 18.2 C.
21-09-2024 16:00 18.2 C.
21-09-2024 21:30 18.5 C., dp = 50 mm H2O, one bubble.

Day 6 in fermentation

22-09-2024 00:00 18.5 C.
22-09-2024 04:00 18.5 C.
22-09-2024 09:30 18.5 C., dp = 50 mm H2O, one bubble.
22-09-2024 13:30 18.4 C., dp = 50 mm H2O, one bubble.
22-09-2024 16:00 18.4 C., dp = 50 mm H2O, one bubble.
22-09-2024 20:00 18.8 C., dp = 50 mm H2O, one bubble.

Day 7 in fermentation

23-09-2024 00:00 18.0 C.
23-09-2024 04:00 18.0 C.
23-09-2024 07:30 18.2 C., dp = 45 mm H2O, no bubbles.
23-09-2024 12:00 18.2 C.
23-09-2024 16:00 18.5 C.
23-09-2024 18:45 18.8 C., dp = 50 mm H2O, one bubble.
23-09-2024 22:45 18.9 C., dp = 50 mm H2O, one bubble.

Day 8 in fermentation

24-09-2024 00:00 18.9 C.
24-09-2024 04:00 18.9 C.
24-09-2024 06:45 18.6 C., dp = 50 mm H2O, one bubble.
24-09-2024 12:00 18.2 C.
24-09-2024 16:00 18.0 C.
24-09-2024 18:00 18.0 C., dp = 45 mm H2O, no bubbles.
24-09-2024 22:00 18.0 C., dp = 45 mm H2O, no bubbles.

Day 9 in fermentation

25-09-2024 00:00 17.9 C.
25-09-2024 04:00 17.6 C.
25-09-2024 07:30 17.3 C., dp = 45 mm H2O, no bubbles.
25-09-2024 12:00 17.6 C.
25-09-2024 17:30 17.4 C., dp = 45 mm H2O, no bubbles.
25-09-2024 20:00 17.4 C.
25-09-2024 22:00 17.3 C., dp = 45 mm H2O, no bubbles.

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Day 10 in fermentation

26-09-2024 00:00 17.3 C.
26-09-2024 04:00 17.1 C.
26-09-2024 07:30 17.5 C., dp = 45 mm H2O, no bubbles.
26-09-2024 12:00 17.4 C.
26-09-2024 16:00 17.3 C.
26-09-2024 18:30 17.3 C., dp = 45 mm H2O. no bubbles.
26-09-2024 20:00 19.9 C.
26-09-2024 22:45 20.4 C., dp = 45 mm H2O, no bubbles.

Day 11 in fermentation

27-09-2024 00:00 20.2 C.
27-09-2024 04:00 20.2 C.
27-09-2024 07:30 20.2 C., dp = 45 mm H2O, no bubbles.
27-09-2024 12:00 20.7 C., dp = 45 mm H2O, no bubbles.
27-09-2024 16:00 20.3 C., dp = 45 mm H2O, no bubbles.
27-09-2024 20:00 20.6 C., dp = 48 mm H2O, no bubbles.

Day 12 in fermentation

28-09-2024 00:00 20.7 C.
28-09-2024 04:00 20.1 C.
28-09-2024 08:00 20.4 C., dp = 45 mm H2O, no bubbles.
28-09-2024 12:00 20.9 C., dp = 49 mm H2O, no bubbles.
28-09-2024 15:00 20.7 C., dp = 45 mm H2O, no bubbles.
28-09-2024 22:00 20.7 C., dp = 45 mm H2O., no bubbles.

Day 13 in fermentation

29-09-2024 00:00 20.1 C.
29-09-2024 04:00 20.5 C.
29-09-2024 08:00 20.9 C., dp = 45 mm H2O, no bubbles.
29-09-2024 13:00 20.7 C., dp = 45 mm H2O, no bubbles.
29-09-2024 16:00 20.4 C., dp = 45 mm H2O, no bubbles.
29-09-2024 20:00 20.9 C., dp = 45 mm H2O, no bubbles,

Day 14 in fermentation

30-09-2024 00:00 20.2 C.
30-09-2024 04:00 20.4 C.
30-09-2024 08:00 20.5 C., dp = 45 mm H2O, no bubbles.
30-09-2024 12:00 20.5 C., dp = 45 mm H2O, no bubbles.
30-09-2024 16:00 20.9 C., dp = 45 mm H2O, no bubbles.
30-09-2024 20:00 17.7 C., dp = 30 mm H2O, no bubbles.

Day 15 in fermentation

01-10-2024 00:00 17.7 C.
01-10-2024 04:00 17.7 C.
01-10-2024 05:45 17.3 C, dp = -20 mm H2O, no bubbles.
01-10-2024 08:00 17.5 C.
01-10-2024 12:00 17.4 C.
01-10-2024 16:00 17.6 C., dp = -45 mm H2O, no bubbles.

Bottling day

01-10-2024 20:00 18.2 C., SG = 1.006, pH = 4.24.

Day 0 in conditioning

01-10-2024 22:00 17.3 C.

Day 1 in conditioning

02-10-2024 00:00 18.0 C.
02-10-2024 04:00 17.0 C.
02-10-2024 08:00 17.5 C.
02-10-2024 12:00 17.8 C.
02-10-2024 16:00 17.2 C.
02-10-2024 20:00 17.9 C.

Day 2 in conditioning

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03-10-2024 00:00 17.7 C.
03-10-2024 04:00 17.0 C.
03-10-2024 08:00 17.3 C.
03-10-2024 12:00 18.0 C.
03-10-2024 16:00 17.5 C.
03-10-2024 20:00 17.5 C.

Day 3 in conditioning

04-10-2024 00:00 17.9 C.
04-10-2024 04:00 17.9 C.
04-10-2024 08:00 17.3 C.
04-10-2024 12:00 17.0 C.
04-10-2024 16:00 17.5 C.
04-10-2024 20:00 18.0 C.

Day 4 in conditioning

05-10-2024 00:00 17.4 C.
05-10-2024 04:00 17.0 C.
05-10-2024 08:00 17.6 C.
05-10-2024 12:00 18.0 C.
05-10-2024 16:00 17.8 C.
05-10-2024 20:00 17.2 C.

Day 5 in conditioning

06-10-2024 00:00 17.5 C.
06-10-2024 04:00 18.0 C.
06-10-2024 08:00 17.7 C.
06-10-2024 12:00 17.3 C.
06-10-2024 16:00 17.4 C.
06-10-2024 20:00 18.0 C.

Day 6 in conditioning

07-10-2024 00:00 17.8 C.
07-10-2024 04:00 17.0 C.
07-10-2024 08:00 17.4 C.
07-10-2024 12:00 18.0 C.
07-10-2024 16:00 17.4 C.
07-10-2024 20:00 17.3 C.

Day 7 in conditioning

08-10-2024 00:00 17.7 C.
08-10-2024 04:00 17.0 C.
08-10-2024 08:00 17.8 C.
08-10-2024 12:00 17.2 C.
08-10-2024 16:00 18.1 C.
08-10-2024 20:00 17.9 C.

Day 8 in conditioning

09-10-2024 00:00 17.3 C.
09-10-2024 04:00 18.0 C.
09-10-2024 08:00 17.4 C.
09-10-2024 12:00 18.0 C.
09-10-2024 16:00 17.5 C.
09-10-2024 20:00 17.1 C.

Day 9 in conditioning

10-10-2024 00:00 18.0 C.
10-10-2024 04:00 17.0 C.
10-10-2024 08:00 17.7 C.
10-10-2024 12:00 18.0 C.
10-10-2024 16:00 17.4 C.
10-10-2024 20:00 18.0 C.

Day 10 in conditioning

11-10-2024 00:00 17.0 C.
11-10-2024 04:00 17.3 C.

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Batch Notes

11-10-2024 08:00 17.5 C.
11-10-2024 12:00 17.6 C.
11-10-2024 16:00 18.0 C.
11-10-2024 20:00 17.9 C.

Day 11 in conditioning

12-10-2024 00:00 17.6 C.
12-10-2024 04:00 17.5 C.
12-10-2024 08:00 17.4 C.
12-10-2024 12:00 17.3 C.
12-10-2024 16:00 17.1 C.
12-10-2024 20:00 16.9 C.

Day 12 in conditioning

13-10-2024 00:00:00 17.1 C.
13-10-2024 04:00:00 17.2 C.
13-10-2024 08:00:00 17.5 C.
13-10-2024 12:00:00 17.5 C.
13-10-2024 16:00:00 17.7 C.
13-10-2024 20:00:00 18.0 C.

Day 13 in conditioning

14-10-2024 00:00 17.8 C.
14-10-2024 04:00 17.9 C.
14-10-2024 08:00 17.8 C.
14-10-2024 12:00 17.8 C.
14-10-2024 16:00 17.7 C.
14-10-2024 20:00 17.4 C.

Day 14 in conditioning

15-10-2024 00:00 17.4 C.
15-10-2024 04:00 17.4 C.
15-10-2024 08:00 17.6 C.
15-10-2024 12:00 17.6 C.
15-10-2024 16:00 17.3 C.
15-10-2024 20:00 17.0 C.

Day 15 in conditioning

16-10-2024 00:00 17.1 C.
16-10-2024 04:00 17.2 C.
16-10-2024 08:00 17.4 C.
16-10-2024 12:00 17.9 C.
16-10-2024 16:00 17.0 C.
16-10-2024 20:00 17.9 C.

Day 16 in conditioning

17-10-2024 00:00 17.4 C.
17-10-2024 04:00 17.9 C.
17-10-2024 08:00 17.5 C.
17-10-2024 12:00 17.0 C.
17-10-2024 16:00 17.9 C.
17-10-2024 20:00 17.6 C.

Day 17 in conditioning

18-10-2024 00:00 17.4 C.
18-10-2024 04:00 17.8 C.
18-10-2024 08:00 17.7 C.
18-10-2024 12:00 17.1 C.
18-10-2024 16:00 18.0 C.
18-10-2024 20:00 17.8 C.

Day 18 in conditioning

19-10-2024 00:00 17.4 C.
19-10-2024 04:00 17.9 C.
19-10-2024 08:00 17.6 C.
19-10-2024 12:00 17.0 C.

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19-10-2024 16:00 18.0 C.
19-10-2024 20:00 17.4 C.

Day 19 in conditioning

20-10-2024 00:00 17.3 C.
20-10-2024 04:00 17.7 C.
20-10-2024 08:00 17.6 C.
20-10-2024 12:00 17.5 C.
20-10-2024 16:00 17.1 C.
20-10-2024 20:00 18.0 C.

Day 20 in conditioning

21-10-2024 00:00 17.5 C.
21-10-2024 04:00 17.4 C.
21-10-2024 08:00 17.6 C.
21-10-2024 12:00 17.5 C.
21-10-2024 16:00 17.8 C.
21-10-2024 20:00 17.1 C.

Day 21 in conditioning

22-10-2024 00:15 17.9 C.
22-10-2024 03:30 17.1 C.
22-10-2024 08:00 17.6 C.
22-10-2024 11:30 18.0 C.
22-10-2024 14:45 17.3 C.
22-10-2024 17:15 17.7 C.
22-10-2024 20:15 17.6 C.

Day 22 in conditioning

23-10-2024 00:00 18.0 C.
23-10-2024 04:00 17.0 C.
23-10-2024 08:00 17.2 C.
23-10-2024 12:00 17.4 C.
23-10-2024 16:00 18.0 C.
23-10-2024 20:00 17.1 C.

Day 23 in conditioning

24-10-2024 00:00 17.1 C.
24-10-2024 04:00 17.4 C.
24-10-2024 08:00 17.5 C.
24-10-2024 12:00 17.8 C.
24-10-2024 15:45 18.0 C.
24-10-2024 20:00 17.7 C.

Day 24 in conditioning

25-10-2024 01:45 18.1 C.
25-10-2024 04:15 16.9 C.
25-10-2024 08:00 17.2 C.
25-10-2024 12:00 17.5 C.
25-10-2024 16:00 18.1 C.
25-10-2024 20:00 17.4 C.

Day 25 in conditioning]

26-10-2024 00:00 18.0 C.
26-10-2024 04:00 17.5 C.
26-10-2024 08:00 17.0 C.
26-10-2024 12:00 17.5 C.
26-10-2024 16:00 18.0 C.
26-10-2024 20:00 17.6 C.

Day 26 in conditioning

27-10-2024 00:00 17.6 C.
27-10-2024 04:00 17.4 C.
27-10-2024 08:00 18.1 C.
27-10-2024 12:00 17.2 C.
27-10-2024 16:00 18.0 C.

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27-10-2024 20:00 17.2 C.

Day 27 in conditioning

28-10-2024 00:00 17.8 C.

28-10-2024 04:00 18.0 C.

28-10-2024 08:00 17.5 C.

28-10-2024 12:00 17.1 C.

28-10-2024 16:00 17.6 C.

28-10-2024 20:00 18.1 C.

Day 28 in conditioning

29-10-2024 00:00 17.0 C.

29-10-2024 04:00 17.5 C.

29-10-2024 08:00 18.0 C.

29-10-2024 12:00 17.0 C.

29-10-2024 16:00 17.8 C.

29-10-2024 20:00 17.0 C.

Day 29 in conditioning

30-10-2024 00:00 17.5 C.

30-10-2024 04:00 18.0 C.

30-10-2024 08:00 17.0 C.

30-10-2024 12:00 17.6 C.

30-10-2024 16:00 17.9 C.

30-10-2024 20:00 17.4 C.

Day 30 in conditioning

31-10-2024 00:00 18.0 C.

31-10-2024 04:00 17.0 C.

31-10-2024 08:00 17.5 C.

31-10-2024 12:00 18.1 C.

31-10-2024 16:00 17.1 C.

31-10-2024 20:00 17.7 C.

Day 31 in conditioning

01-11-2024 00:00 18.0 C.

01-11-2024 04:00 17.3 C.

01-11-2024 08:00 17.1 C.

01-11-2024 12:00 17.4 C.

01-11-2024 16:00 18.0 C.

01-11-2024 20:00 18.0 C.

Day 32 in conditioning

02-11-2024 00:00 17.2 C.

02-11-2024 04:00 17.0 C.

02-11-2024 08:00 17.3 C.

02-11-2024 12:00 17.8 C.

02-11-2024 16:00 18.1 C.

02-11-2024 20:00 17.4 C.

Day 33 in conditioning

03-11-2024 00:00 17.3 C.

03-11-2024 04:00 17.3 C.

03-11-2024 08:00 17.2 C.

03-11-2024 12:00 17.1 C.

03-11-2024 16:00 17.0 C.

03-11-2024 20:00 16.9 C.

Day 34 in conditioning

04-11-2024 00:00 17.1 C.

04-11-2024 04:00 17.1 C.

04-11-2024 08:00 16.9 C.

04-11-2024 12:00 17.0 C.

04-11-2024 16:00 17.1 C.

04-11-2024 20:00 17.3 C.

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Day 35 in conditioning
05-11-2024 00:00 17.4 C.
05-11-2024 04:00 17.6 C.
05-11-2024 08:00 18.0 C.
05-11-2024 12:00 17.9 C.
05-11-2024 16:00 18.0 C.
05-11-2024 20:00 17.9 C.

Day 36 in conditioning
06-11-2024 00:00 17.8 C.
06-11-2024 04:00 17.8 C.
06-11-2024 08:00 18.0 C.
06-11-2024 12:00 18.0 C.
06-11-2024 16:00 17.8 C.
06-11-2024 20:00 17.8 C.

Day 37 in conditioning
07-11-2024 00:00 17.9 C.
07-11-2024 04:00 18.0 C.
07-11-2024 08:00 18.0 C.
07-11-2024 12:00 18.0 C.
07-11-2024 16:00 18.0 C.
07-11-2024 20:00 17.9 C.

Day 38 in conditioning
08-11-2024 00:00 17.9 C.
08-11-2024 04:00 17.8 C.
08-11-2024 08:00 17.8 C.
08-11-2024 12:00 17.8 C.
08-11-2024 16:00 17.7 C.
08-11-2024 20:00 17.6 C.

Day 39 in conditioning
09-11-2024 00:00 17.5 C.
09-11-2024 04:00 17.3 C.
09-11-2024 08:00 17.1 C.
09-11-2024 12:00 17.0 C.
09-11-2024 16:00 18.0 C.
09-11-2024 20:00 18.0 C.

Day 40 in conditioning
10-11-2024 00:00 17.9 C.
10-11-2024 04:00 17.9 C.
10-11-2024 08:00 18.0 C.
10-11-2024 12:00 18.0 C.
10-11-2024 16:00 18.0 C.
10-11-2024 20:00 18.1 C.

Day 41 in conditioning

Extra Measured Values

Strike Water pH	5.6
Strike Water Temperature	71
Sparge Water pH	6
Sparge Water Temperature	72
Pitch Temperature	17.6

Batch Log

Batch #40 - 15 Sep 2024



Batch Log	
15 September 2024	Brew Date
15 September 2024 14:26	Status: Brewing
16 September 2024 15:30	SV = 18.0 C
16 September 2024 18:30	Status: Fermenting
16 September 2024	Fermentation Start
26 September 2024 18:45	SV = 21.0 C.
30 September 2024 19:19	SV = 18 C.
1 October 2024 20:00	Filled 14 BNR and 1 Vichy bottle (30 cl).
1 October 2024	Bottling Date