

Batch #48 - 6 Jul 2025

Bock Dich, Befehl Ich Dir v2 - 7.1%

Helles Bock

Brewer: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.53
 Colour : 11 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.067
 Final Gravity : 1.013

Fermentables (489 g)

284 g - Chateau Pilsen 2-Row 3.5 EBC (58.1%)
 ^ Lot # 5425000394726 (15.09.2022)
 ^ Brouwmaatje (NL) BM-BL.051.002.4
 146 g - Chateau Munich Light 13 EBC (29.9%)
 ^ Lot # (24.11.2022)
 ^ Brouwmaatje (NL) BM-BL.051.614.1/1
 44 g - Chateau Pale Ale 8.5 EBC (9%)
 ^ Lot # 5425000394730 (07.01.2025)
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 15 g - Wheat Malt 5.5 EBC (3.1%)
 ^ Lot # (09.09.2021)
 ^ Brouwmaatje (NL) 051.125.3

Hops (9.2 g)

60 min - 3.9 g - Saaz - 3.6% (23 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 15 min - 1.5 g - Saaz - 3.6% (5 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
 5 min - 1.5 g - Saaz - 3.6% (3 IBU)
 ^ Lot # T9020044SAA
 ^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand

30 min hopstand @ 87 °C
 30 min 87 °C - 2.3 g - Spalt Select - 5.3% (4...
 ^ Brouwmaatje (NL) BM-SW.SKU500150

02 PET Bottle 1.5L (60min) (rev 4)

Batch Size : 1.2 L
 Boil Size : 3.68 L
 Post-Boil Vol : 1.87 L

Mash Water : 1.47 L
 Sparge Water : 2.68 L
 Boil Time : 60 min
 Total Water : 4.15 L



11 EBC

Brewhouse Efficiency: 52.7%
 Mash Efficiency: 79.1%

Mash Profile

High fermentability plus mash out
 58.5 °C - Strike Temp
 54 °C - 30 min - Protein rest
 68 °C - 60 min - Temperature
 76 °C - 15 min - Mash out

Fermentation Profile

Lager
 10 °C - 7 days - Primary
 13 °C - 14 days - Primary
 17 °C - 2 days - Primary
 4 °C - 1 days - Cold Crash
 10 °C - 14 days - Carbonation
 10 °C - 42 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 111 Mg 23 Na 31 Cl 148 SO 204 HCO 17

SO/Cl ratio: 1.4
 Mash pH: 4.69
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.064

Fermenter Top-Up:

Fermenter Volume: 1.2

Final Gravity: 1.014

Bottling Volume: 1

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Miscellaneous

Mash - 0.42 g - Calcium Chloride (CaCl₂) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.064 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.186 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.189 g - Gypsum (CaSO₄)
^ Brouwmaatje (NL)
Mash - 0.15 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 0.214 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
Bottling - 2 items - 33cl PET bottles with sc...
Bottling - 3 items - 33 cl bottle (swing-top)...
^ Brouwstore (NL) 017.500.0
Bottling - 3 items - BrewFerm Carbonation Dro...
^ Brouwmaatje (NL) BM-BL.007.009.33

Yeast

0.3 pkg - Fermentis Saflager Lager W-34/70
^ Lot # 240417 12:41 E:05 2027 145
^ Brouwmaatje (NL)

Recipe Notes

Liquid Yeast:
Wyeast Labs: 2206 Bavarian Lager
White Labs: WLP830 German Lager
Wyeast Labs: 2308 Munich Lager

Dry Yeast:
Fermentis: Saflager W-34/70

Batch Notes

06-07-2025 16:00 split off 1.2 L from Batch #47.
06-07-2025 16:03 added 2.33 gram Spalt Select @ 87 C.

Day 0 in fermentation
07-09-2025 08:57 pitched 3.36 grams yeast.
07-07-2025 19:15 10.6 C.
07-07-2025 21:45 11.3 C.

Day 1 in fermentation
08-07-2025 07:00 10.6 C.
08-07-2025 18:15 11.4 C.

Day 2 in fermentation
09-07-2025 07:30 11.5 C.
09-07-2025 19:30 10.7 C.
09-07-2025 23:00 10.8 C.

Day 3 in fermentation
10-07-2025 07:00 11.3 C.
10-07-2025 18:00 10.5 C.
10-07-2025 21:00 10.6 C.
10-07-2025 23:00 10.5 C.

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Batch Notes

Day 4 in fermentation

11-07-2025 07:30 11.1 C.
11-07-2025 18:30 11.0 C.
11-07-2025 21:00 11.3 C.
11-07-2025 23:00 11.0 C.

Day 5 in fermentation

12-07-2025 08:00 11.4 C.
12-07-2025 12:00 11.1 C.
12-07-2025 16:00 11.4 C.
12-07-2025 20:00 10.5 C.

Day 6 in fermentation

13-07-2025 08:00 11.3 C.
13-07-2025 12:00 10.9 C.
13-07-2025 16:00 11.4 C.
13-07-2025 20:00 11.2 C.

Day 7 in fermentation

14-07-2025 08:00 11.3 C.
14-07-2025 18:00 11.4 C.
14-07-2025 20:00 13.3 C.
14-07-2025 22:30 13.6 C.

Day 8 in fermentation

15-07-2025 07:30 12.9 C.
15-07-2025 18:00 13.0 C.
15-07-2025 20:30 13.0 C.
15-07-2025 23:00 12.8 C.

Day 9 in fermentation

16-07-2025 07:30 13.8 C.
16-07-2025 19:00 13.4 C.
16-07-2025 22:30 13.5 C.

Day 10 in fermentation

17-07-2025 07:30 13.8 C.
17-07-2025 18:00 12.9 C.
17-07-2025 21:00 13.2 C.
17-07-2025 23:00 14.0 C.

Day 11 in fermentation

18-07-2025 07:30 12.7 C.
18-07-2025 16:45 13.8 C.
18-07-2025 23:30 13.8 C.

Day 12 in fermentation

19-07-2025 10:30 13.2 C.
19-07-2025 12:00 13.1 C.
19-07-2025 16:00 13.9 C.
19-07-2025 20:00 12.8 C.

Day 13 in fermentation

20-07-2025 08:30 13.0 C.
20-07-2025 14:00 13.2 C.
20-07-2025 16:00 13.3 C.
20-07-2025 20:30 13.3 C.

Day 14 in fermentation

21-07-2025 07:00 13.1 C.
21-07-2025 17:15 13.0 C.
21-07-2025 20:00 13.3 C.

Day 15 in fermentation

22-07-2025 07:00 13.0 C.

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Batch Notes

22-07-2025 17:00 13.2 C.
22-07-2025 20:00 13.4 C.

Day 16 in fermentation
23-07-2025 07:00 12.8 C.
23-07-2025 17:30 14.0 C.
23-07-2025 20:00 12.9 C.

Day 17 in fermentation
24-07-2025 08:00 12.9 C.
24-07-2025 17:00 13.2 C.
24-07-2025 20:00 13.8 C.

Day 18 in fermentation
25-07-2025 08:00 12.8 C.
25-07-2025 17:00 13.5 C.
25-07-2025 20:00 13.9 C.

Day 19 in fermentation
26-07-2025 08:30 12.9 C.
26-07-2025 18:00 14.1 C.
26-07-2025 20:30 12.9 C.

Day 20 in fermentation
27-07-2025 07:45 13.0 C.
27-07-2025 12:30 13.7 C.
27-07-2025 18:00 13.2 C.
27-07-2025 20:00 12.8 C.

Day 21 in fermentation
28-07-2025 07:30 13.8 C.
28-07-2025 18:00 17.8 C.
28-07-2025 20:15 17.0 C.
28-07-2025 23:00 17.4 C.

Day 22 in fermentation
29-07-2025 08:00 17.0 C.
29-07-2025 18:30 17.3 C.
29-07-2025 20:00 17.7 C.
29-07-2025 23:00 16.8 C.

Day 23 in fermentation
30-07-2025 07:30 17.9 C.
30-07-2025 19:45 4.8 C.
30-07-2025 22:45 4.5 C.

Day 24 in fermentation
31-07-2025 07:45 4.6 C.
31-07-2025 18:45 4.1 C.
31-07-2025 22:15 4.9 C.

Day 25 in fermentation
01-08-2025 08:15 4.0 C.
01-08-2025 09:24 9.3 C, dp = 0 mm H2O, SG = 1.014, pH = 4.28.

Bottling day
01-08-2025 09:24 filled 3 Steinie swing top bottles.

Day 0 in conditioning
01-08-2025 12:30 9.9 C.

Day 3 in conditioning
04-08-2025 17:30 10.9 C.
04-08-2025 20:00 9.4 C.

Day 4 in conditioning

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Batch Notes

05-08-2025 08:45 10.2 C.
05-08-2025 12:30 9.2 C.
05-08-2025 16:30 10.8 C.
05-08-2025 20:30 9.1 C.

Day 5 in conditioning

06-08-2025 09:00 9.1 C.
06-08-2025 12:30 11.0 C.
06-08-2025 16:00 9.0 C.
06-08-2025 21:00 10.8 C.

Day 6 in conditioning

07-08-2025 09:15 9.1 C.
07-08-2025 12:30 10.4 C.
07-08-2025 17:00 9.2 C.
07-08-2025 20:00 10.6 C.

Day 7 in conditioning

08-08-2025 10:00 9.6 C.
08-08-2025 13:15 11.1 C.
08-08-2025 16:00 9.5 C.
08-08-2025 23:00 9.2 C.

Day 8 in conditioning

09-08-2025 09:00 9.6 C.
09-08-2025 12:00 11.0 C.
09-08-2025 17:00 10.1 C.
09-08-2025 20:00 9.5 C.

Day 9 in conditioning

10-08-2025 09:00 10.3 C.
10-08-2025 12:00 9.7 C.
10-08-2025 18:00 10.9 C.
10-08-2025 20:00 9.4 C.

Day 10 in conditioning

11-08-2025 08:00 10.9 C.
11-08-2025 18:00 9.9 C.
11-08-2025 21:00 10.5 C.

Day 11 in conditioning

12-08-2025 08:00 10.7 C.
12-08-2025 19:00 10.3 C.
12-08-2025 22:00 9.8 C.

Day 12 in conditioning

13-08-2025 08:00 10.4 C.
13-08-2025 20:00 9.8 C.

Day 13 in conditioning

14-08-2025 08:00 10.9 C.
14-08-2025 17:00 9.9 C.
14-08-2025 23:00 11.0 C.

Day 14 in conditioning

15-08-2025 08:00 9.9 C.
15-08-2025 20:00 9.9 C.
15-08-2025 23:00 10.6 C.

Day 15 in conditioning

16-08-2025 10:00 10.0 C.
16-08-2025 13:00 10.8 C.
16-08-2025 16:00 10.0 C.
16-08-2025 20:00 10.9 C.

Day 16 in conditioning

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Batch Notes

17-08-2025 10:00 10.4 C.
17-08-2025 13:00 10.6 C.
17-08-2025 16:00 9.8 C.

Day 17 in conditioning
18-08-2025 08:00 9.7 C.
18-08-2025 20:00 10.1 C.

Day 18 in conditioning
19-08-2025 08:00 10.8 C.
19-08-2025 19:30 10.3 C.

Day 19 in conditioning
20-08-2025 07:30 10.0 C.
20-08-2025 20:00 10.0 C.

Day 20 in conditioning
21-08-2025 08:00 10.8 C.
21-08-2025 18:15 9.9 C.
21-08-2025 23:00 10.8 C.

Day 21 in conditioning
22-08-2025 08:00 10.5 C.
22-08-2025 18:30 10.8 C.
22-08-2025 23:00 10.0 C.

Day 22 in conditioning
23-08-2025 08:00 9.7 C.
23-08-2025 12:00 10.0 C.
23-08-2025 17:30 9.7 C.
23-08-2025 22:00 11.0 C.

Day 23 in conditioning
24-08-2025 08:00 10.4 C.
24-08-2025 12:45 9.7 C.
24-08-2025 15:30 9.5 C.
24-08-2025 21:00 10.7 C.

Day 24 in conditioning
25-08-2025 20:00 9.9 C.

Day 25 in conditioning
26-08-2025 08:00 10.5 C.
26-08-2025 18:00 10.7 C.
26-08-2025 23:00 10.5 C.

Day 26 in conditioning
27-08-2025 08:00 11.0 C.
27-08-2025 20:00 10.7 C.
27-08-2025 23:00 9.9 C.

Day 27 in conditioning
28-08-2025 08:00 10.0 C.
28-08-2025 18:30 11.0 C.
28-08-2025 20:00 9.9 C.

Day 28 in conditioning
29-08-2025 16:00 9.9 C.
29-08-2025 20:00 10.7 C.

Day 29 in conditioning
30-08-2025 12:00 9.6 C.
30-08-2025 16:00 10.9 C.
30-08-2025 20:00 9.9 C.

Day 30 in conditioning

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Batch Notes

31-08-2025 08:00 10.8 C.
31-08-2025 12:00 10.8 C.
31-08-2025 16:00 10.8 C.
31-08-2025 20:00 10.0 C.

Day 31 in conditioning
01-09-2025 08:00 11.0 C.
01-09-2025 19:00 9.9 C.

Day 32 in conditioning
02-09-2025 08:00 10.5 C.
02-09-2025 20:00 9.9 C.

Day 33 in conditioning
03-09-2025 07:30 9.7 C.
03-09-2025 20:00 11.0 C.

Day 34 in conditioning
04-09-2025 07:30 9.9 C.
04-09-2025 18:30 10.1 C.

Day 35 in conditioning
05-09-2025 08:00 10.0 C.
05-09-2025 18:30 9.9 C.
05-09-2025 20:00 10.5 C.

Day 36 in conditioning
06-09-2025 17:00 9.9 C.
06-09-2025 20:00 10.9 C.

Day 37 in conditioning
07-09-2025 08:30 9.8 C.
07-09-2025 13:00 10.3 C.
07-09-2025 16:30 10.0 C.
07-09-2025 20:30 11.0 C.

Day 38 in conditioning
08-09-2025 07:30 10.0 C.
08-09-2025 18:30 10.0 C.
08-09-2025 21:00 10.2 C.

Day 39 in conditioning
09-09-2025 07:30 10.9 C.
09-09-2025 18:00 11.0 C.
09-09-2025 22:00 9.8 C.

Day 40 in conditioning
10-09-2025 07:30 9.8 C.
10-09-2025 21:00 9.7 C.

Day 41 in conditioning
11-09-2025 08:00 9.8 C.
11-09-2025 18:00 9.9 C.
11-09-2025 21:00 10.7 C.

Day 42 in conditioning
12-09-2025 07:30 10.5 C.
12-09-2025 18:30 10.6 C.
12-09-2025 22:00 9.8 C.

Day 43 in conditioning
13-09-2025 09:30 9.9 C.
13-09-2025 13:00 9.7 C.
13-09-2025 16:00 10.4 C.
13-09-2025 21:00 9.9 C.

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Batch Notes

Day 44 in conditioning

14-09-2025 09:30 10.9 C.
14-09-2025 12:30 9.6 C.
14-09-2025 16:00 9.9 C.
14-09-2025 20:00 10.9 C.

Day 45 in conditioning

15-09-2025 00:00 9.8 C.
15-09-2025 04:00 10.3 C.
15-09-2025 08:00 9.9 C.
15-09-2025 12:00 9.8 C.
15-09-2025 16:00 10.7 C.
15-09-2025 20:00 9.9 C.

Day 46 in conditioning

16-09-2025 00:00 10.2 C.
16-09-2025 04:00 10.1 C.
16-09-2025 08:00 9.7 C.
16-09-2025 12:00 10.4 C.
16-09-2025 16:00 9.9 C.
16-09-2025 20:00 9.8 C.

Day 47 in conditioning

17-09-2025 00:00 10.7 C.
17-09-2025 04:00 9.7 C.
17-09-2025 08:00 9.7 C.
17-09-2025 12:00 10.4 C.
17-09-2025 16:00 9.8 C.
17-09-2025 20:00 9.7 C.

Day 48 in conditioning

18-09-2025 00:00 10.5 C.
18-09-2025 04:00 9.8 C.
18-09-2025 08:00 10.1 C.
18-09-2025 12:00 11.1 C.
18-09-2025 16:00 9.8 C.
18-09-2025 20:00 10.9 C.

Day 49 in conditioning

19-09-2025 00:00 9.9 C.
19-09-2025 04:00 10.7 C.
19-09-2025 08:00 9.8 C.
19-09-2025 12:00 10.1 C.
19-09-2025 16:00 9.9 C.
19-09-2025 20:00 10.3 C.

Day 50 in conditioning

20-09-2025 00:00 9.9 C.
20-09-2025 04:00 10.3 C.
20-09-2025 08:00 10.0 C.
20-09-2025 12:00 9.9 C.
20-09-2025 16:00 10.0 C.
20-09-2025 20:00 10.1 C.

Day 51 in conditioning

21-09-2025 00:00 9.9 C.
21-09-2025 04:00 10.1 C.
21-09-2025 08:00 9.9 C.
21-09-2025 12:00 9.7 C.
21-09-2025 16:00 10.8 C.
21-09-2025 20:00 9.9 C.

Day 52 in conditioning

22-09-2025 00:00 10.1 C.
22-09-2025 04:00 10.8 C.
22-09-2025 08:00 9.6 C.

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22-09-2025 12:00 9.5 C.
 22-09-2025 16:00 9.9 C.
 22-09-2025 20:00 10.9 C.

Day 53 in conditioning
 23-09-2025 00:00 9.7 C.
 23-09-2025 04:00 9.7 C.
 23-09-2025 08:00 9.9 C.
 23-09-2025 12:00 10.1 C.
 23-09-2025 16:00 10.7 C.
 23-09-2025 20:00 9.8 C.

Extra Measured Values

Strike Water Temperature

Strike Water pH

Sparge Water Temperature

Sparge Water pH

Pitch Temperature 10.6

Batch Log

6 July 2025	Brew Date
6 July 2025 14:46	Status: Brewing
7 July 2025 08:57	SV = 10.5 C.
7 July 2025	Fermentation Start
14 July 2025 18:15	SV = 13.0 C.
28 July 2025 07:50	SV = 17.0 C.
30 July 2025 07:45	SV = 4.0 C.
1 August 2025 09:24	Filled 3 Steinie (swing top) bottles (33 cl).
1 August 2025	Bottling Date
1 August 2025 10:50	SV = 10.0 C.
25 September 2025 08:00	Status: Completed

Taste

3.2 / 5.0