

Batch #30 - 5 Feb 2023

AnOtter Bodged Bitter - 4.1%

Ordinary Bitter

Brewer: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.81
 Colour : 13 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.036
 Total Gravity : 1.038
 Final Gravity : 1.007

Fermentables (890 g)

575 g - Maris Otter Malt 6 EBC (64.6%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 150 g - Pils 3.5 EBC (16.9%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 55 g - 10 min - Boil - Brown Sugar, Light 15....
 50 g - Chateau Crystal 150 EBC (5.6%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 30 g - Flaked Maize 3 EBC (3.4%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 30 g - Wheat Malt 5.5 EBC (3.4%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18.8 g)

30 min - 4 g - Bramling Cross (Whole) - 5% (8...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 30 min - 4 g - East Kent Goldings - 5.4% (9 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 4 g - Bramling Cross (Whole) - 5% (6...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 15 min - 4 g - East Kent Goldings - 5.4% (7 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C
 20 min - 2.8 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.69 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.15 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.51 L
 Sparge Water : 6.47 L
 Boil Time : 70 min
 Total Water : 8.98 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
 72.1 °C - Strike Temp
 66 °C - 75 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 54 Mg 15 Na 46 Cl 73 SO 150 HCO 40

SO/Cl ratio: 2

Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH:

Boil Volume: 7.5

Pre-Boil Gravity: 1.031

Post-Boil Kettle Volume: 5.9

Original Gravity: 1.044

Fermenter Top-Up:

Fermenter Volume: 2.8

Final Gravity: 1.004

Bottling Volume: 2.31

Batch #30 - 5 Feb 2023

Recipe Notes

Target: ABV = 4.2 %, IBU = 28, EBC = 7, OG = 1.036, FG = 1.004.

Batch Notes

04-02-2023 11:00 Milled the malt @ 1.40 mm gap.

Brew Day

05-02-2023 10:30 2.5 L Spa flat mineral water.
05-02-2023 10:40 0.29 grams baking soda.
05-02-2023 10:42 0.77 grams canning salt.
05-02-2023 10:44 1.15 grams Epsom salt.
05-02-2023 10:46 1.54 grams Gypsum.
05-02-2023 10:50 0.69 grams Calciumchloride.
05-03-2023 10:51 0.1 ml Lactic acid.
05-02-2023 10:58 pH = 5.93@38.3 C.
05-02-2023 12:00 Dough in.
05-02-2023 11:02 Start of mash tracker.
05-02-2023 11:07 5.51@44.9 C.
05-02-2023 11:12 5.52@39.7 C.
05-02-2023 11:17 5.48@38.7 C.
05-02-2023 11:22 5.42@43.9 C.
05-02-2023 11:27 5.43@41.6 C.
05-02-2023 11:32 5.46@36.6 C.
05-02-2023 11:37 5.43@36.7 C.
05-02-2023 11:42 5.44@34.6 C.
05-02-2023 11:47 5.46@34.4 C.
05-02-2023 11:52 5.45@33.9 C.
05-02-2023 11:57 5.43@36.1 C.
05-02-2023 12:02 5.43@37.7 C.
05-02-2023 12:07 5.42@37.9 C.
05-02-2023 12:12 5.40@42.3 C.
05-02-2023 12:17 5.41@38.5 C.
05-02-2023 12:29 Level = 37 mm First runnings.
05-02-2023 12:36 SG = 1.072@38.7 C --> SG = 1.078@20 C.
05-02-2023 12:39 pH = 5.42@38.7 C.
05-02-2023 12:40 Batch sparge 1.5 L @ 72 C.
05-02-2023 13:00 Batch sparge 1.7 L @ 72 C.
05-02-2023 13:15 Batch sparge 1.3 L @ 72 C.
05-02-2023 13:30 SG = 1.023 @ 37.6 C --> SG = @ 20 C.
05-02-2023 13:30 pH = 5.64@37.6 C.
05-02-2023 13:34 SG = 1.023 @ 45.2 C. --> SG = 1.031 @ 20 C
05-02-2023 13:45 Batch sparge 1.05 L @ 72 C.
05-02-2023 13:50 SG = 1.019 @ 53.5 C. --> SG = 1.031 @ 20 C.
05-02-2023 13:53 Level = 150 mm --> pre-boil volume = 7.5 L.
05-02-2023 14:17 Start boiling tracker.
05-02-2023 14:57 Added 4 grams Bramling-X hop cones.
05-02-2023 14:57 Added 4 grams EKG pellet hops
05-02-2023 15:12 Added 4 grams Bramling-X hop cones.
05-02-2023 15:12 Added 4 grams EKG pellet hops
05-02-2023 15:17 Added 55 grams brown sugar.
05-02-2023 15:17 Added 1.11 grams Irish moss.
05-02-2023 15:26 Level = 118 mm --> Post-boil volume = 5.9 L (hot).
05-02-2023 15:27 Flame out.
05-02-2023 15:40 Split off 1.2 L to batch #31.
05-02-2023 15:40 Split off 1.2 L to batch #32.
05-02-2023 15:45 Added 2.81 grams Bramling-X hop cones @ 80.1 C.
05-02-2023 19:30 SG = 1.040 @ 35.6 C --> SG = 1.044 @ 20 C.

Day 0 in fermentation

06-02-2023 08:00 Pitched 2.10 grams of Lallemend Windsor yeast.
06-02-2023 08:00 20.5 C, dp = 0 mm H2O, SG = 1.044.
06-02-2023 10:00 17.7 C, dp = 50 mm H2O, one bubble.
06-02-2023 12:00 18.0 C.
06-02-2023 17:00 17.2 C, dp = 50 mm H2O, many bubbles.
06-02-2023 21:00 17.7 C, dp = 50 mm H2O, many bubbles.

Batch #30 - 5 Feb 2023

Batch Notes

Day 1 in fermentation

07-02-2023 00:00 17.3 C.
07-02-2023 04:00 16.9 C.
07-02-2023 07:45 17.0 C, dp = 50 mm H2O, many bubbles.
07-02-2023 11:45 17.3 C.
07-02-2023 16:00 17.4 C.
07-02-2023 17:45 17.4 C, dp = 50 mm H2O, many bubbles.
07-02-2023 20:00 17.7 C.
07-02-2023 22:00 17.7 C, dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

08-02-2023 00:00 17.4 C.
08-02-2023 04:00 17.7 C.
08-02-2023 06:30 17.9 C, dp = 45 mm H2O, no bubbles.
08-02-2023 18:30 17.3 C, dp = 40 mm H2O, no bubbles.
08-02-2023 20:00 18.2 C.

Day 3 in fermentation

09-02-2023 06:30 17.5 C, dp = 30 mm H2O, no bubbles.
09-02-2023 17:15 17.0 C.
09-02-2023 20:00 17.9 C, dp = 8 mm H2O, no bubbles.

Day 4 in fermentation

10-02-2023 07:30 17.8 C, dp = 3 mm H2O, no bubbles.
10-02-2023 17:30 17.9 C, dp = 5 mm H2O, no bubbles.

Day 5 in fermentation

11-02-2023 08:00 18.0 C, dp = 3 mm H2O, no bubbles.
11-02-2023 17:15 17.3 C, dp = 2 mm H2O, no bubbles.
11-02-2023 22:00 18.3 C, dp = 2 mm H2O, no bubbles.

Day 6 in fermentation

12-02-2023 09:00 17.3 C, dp = 2 mm H2O, no bubbles.
12-02-2023 16:00 17.5 C, dp = 2 mm H2O, no bubbles.
12-02-2023 22:00 17.6 C, dp = 1 mm H2O, no bubbles.

Day 7 in fermentation

13-02-2023 09:00 18.4 C, dp = 1 mm H2O, no bubbles.
13-02-2023 13:00 17.0 C, dp = 2 mm H2O, no bubbles.
13-02-2023 18:00 17.7 C, dp = 1 mm H2O, no bubbles.

Day 8 in fermentation

14-02-2023 08:00 16.9 C, dp = 0 mm H2O, no bubbles.
14-02-2023 17:30 18.4 C, dp = 0 mm H2O, no bubbles.
14-02-2023 22:30 18.3 C, dp = 0 mm H2O, no bubbles.

Day 9 in fermentation

15-02-2023 18:00 18.3 C, dp = 0 mm H2O, no bubbles.
15-02-2023 23:00 18.7 C, dp = 0 mm H2O, no bubbles.

Day 10 in fermentation

16-02-2023 00:00 17.9 C.
16-02-2023 04:00 17.8 C.
16-02-2023 08:00 20.0 C.
16-02-2023 12:00 18.8 C.
16-02-2023 16:00 20.4 C.
16-02-2023 20:00 20.2 C, dp = 5 mm H2O, no bubbles.

Day 11 in fermentation

17-02-2023 08:00 20.3 C, dp = 2 mm H2O, no bubbles.
17-02-2023 19:00 19.4 C, dp = 0 mm H2O, no bubbles.
17-02-2023 22:30 20.3 C, dp = 0 mm H2O, no bubbles.

Day 12 in fermentation

18-02-2023 10:00 18.9 C, dp = 0 mm H2O, no bubbles.

Batch #30 - 5 Feb 2023

Batch Notes

18-02-2023 17:00 20.4 C. dp = 0 mm H2O, no bubbles.

Day 13 in fermentation

19-02-2023 00:00 20.0 C.
19-02-2023 04:00 20.3 C.
19-02-2023 08:00 19.5 C.
19-02-2023 12:00 18.9 C, dp = -5 mm H2O, no bubbles.
19-02-2023 16:00 20.4 C.
19-02-2023 17:25 17.9 C, SG = 1.004, pH = 4.28.

Day 0 in conditioning

19-02-2023 18:00 Moved bottles into the brew fridge.
19-02-2023 20:00 18.0 C.

Day 1 in conditioning

20-02-2023 00:00 17.6 C.
20-02-2023 04:00 18.2 C.
20-02-2023 08:00 17.5 C.
20-02-2023 12:00 18.5 C.
20-02-2023 16:00 17.5 C.
20-02-2023 20:00 18.4 C.

Day 2 in conditioning

21-02-2023 00:00 17.7 C.
21-02-2023 04:00 18.1 C.
21-02-2023 08:00 17.9 C.
21-02-2023 12:00 17.6 C.
21-02-2023 16:00 18.5 C.
21-02-2023 20:00 17.5 C.

Day 3 in conditioning

22-02-2023 00:00 18.5 C.
22-02-2023 04:00 17.5 C.
22-02-2023 08:00 18.5 C.
22-02-2023 12:00 17.4 C.
22-02-2023 16:00 18.5 C.
22-02-2023 20:00 17.4 C.

Day 4 in conditioning

23-02-2023 00:00 18.3 C.
23-02-2023 04:00 17.6 C.
23-02-2023 08:00 18.1 C.
23-02-2023 12:00 18.0 C.
23-02-2023 16:00 17.4 C.
23-02-2023 20:00 18.3 C.

Day 5 in conditioning

24-02-2023 00:00 17.5 C.
24-02-2023 04:00 18.3 C.
24-02-2023 08:00 17.3 C.
24-02-2023 12:00 18.2 C.
24-02-2023 16:00 17.4 C.
24-02-2023 20:00 18.4 C.

Day 6 in conditioning

25-02-2023 00:00 17.5 C.
25-02-2023 04:00 18.3 C.
25-02-2023 08:00 17.5 C.
25-02-2023 12:00 18.1 C.
25-02-2023 16:00 17.5 C.
25-02-2023 20:00 18.5 C.

Day 7 in conditioning

26-02-2023 00:00 17.5 C.
26-02-2023 04:00 18.1 C.
26-02-2023 08:00 17.4 C.

Batch #30 - 5 Feb 2023

Batch Notes

26-02-2023 12:00 17.5 C.
26-02-2023 16:00 18.5 C.
26-02-2023 20:00 17.5 C.

Day 8 in conditioning

27-02-2023 00:00 18.5 C.
27-02-2023 04:00 17.5 C.
27-02-2023 08:00 18.1 C.
27-02-2023 12:00 17.9 C.
27-02-2023 16:00 17.9 C.
27-02-2023 20:00 17.5 C.

Day 9 in conditioning

28-02-2023 00:00 17.9 C.
28-02-2023 04:00 17.5 C.
28-02-2023 08:00 17.6 C.
28-02-2023 12:00 18.5 C.
28-02-2023 16:00 17.7 C.
28-02-2023 20:00 17.9 C.

Day 10 in conditioning

01-03-2023 00:00 18.0 C.
01-03-2023 04:00 17.9 C.
01-03-2023 08:00 17.4 C.
01-03-2023 12:00 17.9 C.
01-03-2023 16:00 17.5 C.
01-03-2023 20:00 18.3 C.

Day 11 in conditioning

02-03-2023 00:00 17.3 C.
02-03-2023 04:00 18.2 C.
02-03-2023 08:00 17.4 C.
02-03-2023 12:00 17.8 C.
02-03-2023 16:00 17.7 C.
02-03-2023 20:00 18.4 C.

Day 12 in conditioning

03-03-2023 00:00 17.4 C.
03-03-2023 04:00 18.2 C.
03-03-2023 08:00 17.4 C.
03-03-2023 12:00 18.1 C.
03-03-2023 16:00 17.5 C.
03-03-2023 20:00 18.5 C.

Day 13 in conditioning

04-03-2023 00:00 17.5 C.
04-03-2023 04:00 17.8 C.
04-03-2023 08:00 18.0 C.
04-03-2023 12:00 17.4 C.
04-03-2023 16:00 18.5 C.
04-03-2023 20:00 17.5 C.

Day 14 in conditioning

05-03-2023 00:00 18.5 C.
05-03-2023 04:00 17.4 C.
05-03-2023 08:00 18.5 C.
05-03-2023 12:00 17.4 C.
05-03-2023 16:00 18.1 C.
05-03-2023 20:00 17.8 C.

Day 15 in conditioning

06-03-2023 00:00 17.5 C.
06-03-2023 04:00 17.8 C.
06-03-2023 08:00 17.5 C.
06-03-2023 12:00 17.7 C.
06-03-2023 16:00 17.7 C.

Batch #30 - 5 Feb 2023

Batch Notes

06-03-2023 20:00 18.0 C.

Day 16 in conditioning

07-03-2023 00:00 17.5 C.
07-03-2023 04:00 18.1 C.
07-03-2023 08:00 17.4 C.
07-03-2023 12:00 18.0 C.
07-03-2023 16:00 17.5 C.
07-03-2023 20:00 18.1 C.

Day 17 in conditioning

08-03-2023 00:00 17.4 C.
08-03-2023 04:00 17.8 C.
08-03-2023 08:00 18.5 C.
08-03-2023 12:00 17.3 C.
08-03-2023 16:00 18.0 C.
08-03-2023 20:00 17.3 C.

Day 18 in conditioning

09-03-2023 00:00 17.5 C.
09-03-2023 04:00 18.3 C.
09-03-2023 08:00 17.3 C.
09-03-2023 12:00 17.6 C.
09-03-2023 16:00 18.4 C.
09-03-2023 20:00 17.3 C.

Day 19 in conditioning

10-03-2023 00:00 17.8 C.
10-03-2023 04:00 18.5 C.
10-03-2023 08:00 17.3 C.
10-03-2023 12:00 18.0 C.
10-03-2023 16:00 17.6 C.
10-03-2023 20:00 17.2 C.

Day 20 in conditioning

11-03-2023 00:00 17.9 C.
11-03-2023 04:00 18.4 C.
11-03-2023 08:00 17.3 C.
11-03-2023 12:00 17.3 C.
11-03-2023 16:00 17.5 C.
11-03-2023 20:00 17.7 C.

Day 21 in conditioning

12-03-2023 00:00 17.5 C.
12-03-2023 04:00 17.6 C.
12-03-2023 08:00 17.5 C.
12-03-2023 12:00 17.8 C.
12-03-2023 16:00 17.6 C.
12-03-2023 20:00 18.2 C.

Day 22 in conditioning

13-03-2023 00:00 17.9 C.
13-03-2023 04:00 17.8 C.
13-03-2023 08:00 18.5 C.
13-03-2023 12:00 17.6 C.
13-03-2023 16:00 18.0 C.
13-03-2023 20:00 18.5 C.

Day 23 in conditioning

14-03-2023 00:00 17.6 C.
14-03-2023 04:00 18.4 C.
14-03-2023 08:00 17.9 C.
14-03-2023 12:00 17.9 C.
14-03-2023 16:00 18.3 C.
14-03-2023 20:00 17.5 C.

Batch #30 - 5 Feb 2023

Batch Notes

Day 24 in conditioning

15-03-2023 00:00 18.1 C.
15-03-2023 04:00 18.3 C.
15-03-2023 08:00 18.3 C.
15-03-2023 12:00 17.7 C.
15-03-2023 16:00 18.0 C.
15-03-2023 20:00 18.4 C.

Day 25 in conditioning

16-03-2023 00:00 17.5 C.
16-03-2023 04:00 18.1 C.
16-03-2023 08:00 18.5 C.
16-03-2023 12:00 17.5 C.
16-03-2023 16:00 18.1 C.
16-03-2023 20:00 18.0 C.

Day 26 in conditioning

17-03-2023 00:00 17.7 C.
17-03-2023 04:00 18.4 C.
17-03-2023 08:00 17.7 C.
17-03-2023 12:00 18.0 C.
17-03-2023 16:00 18.5 C.
17-03-2023 20:00 17.9 C.

Day 27 in conditioning

18-03-2023 00:00 17.5 C.
18-03-2023 04:00 18.3 C.
18-03-2023 08:00 18.2 C.
18-03-2023 12:00 17.5 C.
18-03-2023 16:00 18.2 C.
18-03-2023 20:00 18.5 C.

Day 28 in conditioning

19-03-2023 00:00 18.2 C.
19-03-2023 04:00 17.8 C.
19-03-2023 08:00 18.5 C.
19-03-2023 12:00 17.9 C.
19-03-2023 16:00 17.5 C.
19-03-2023 20:00 18.0 C.

Day 29 in conditioning

20-03-2023 00:00 18.3 C.
20-03-2023 04:00 17.5 C.
20-03-2023 08:00 18.2 C.
20-03-2023 12:00 17.8 C.
20-03-2023 16:00 17.7 C.
20-03-2023 20:00 18.3 C.

Day 30 in conditioning

21-03-2023 00:00 18.1 C.
21-03-2023 04:00 17.5 C.
21-03-2023 08:00 18.4 C.
21-03-2023 12:00 17.9 C.
21-03-2023 16:00 17.8 C.
21-03-2023 20:00 18.5 C.

Day 31 in conditioning

22-03-2023 00:00 18.0 C.
22-03-2023 04:00 17.7 C.
22-03-2023 08:00 18.4 C.
22-03-2023 12:00 18.1 C.
22-03-2023 16:00 17.5 C.
22-03-2023 20:00 18.3 C.

Day 32 in conditioning

23-03-2023 00:00 18.3 C.

Batch #30 - 5 Feb 2023

Batch Notes

23-03-2023 04:00 17.6 C.
23-03-2023 08:00 18.1 C.
23-03-2023 12:00 18.4 C.
23-03-2023 16:00 18.0 C.
23-03-2023 20:00 17.9 C.

Day 33 in conditioning

24-03-2023 00:00 17.5 C.
24-03-2023 04:00 18.1 C.
24-03-2023 08:00 18.6 C.
24-03-2023 12:00 17.7 C.
24-03-2023 16:00 17.5 C.
24-03-2023 20:00 17.8 C.

Day 34 in conditioning

25-03-2023 00:00 18.4 C.
25-03-2023 04:00 18.2 C.
25-03-2023 08:00 17.8 C.
25-03-2023 12:00 18.4 C.
25-03-2023 16:00 18.3 C.
25-03-2023 20:00 17.7 C.

Day 35 in conditioning

26-03-2023 00:00 17.8 C.
26-03-2023 04:00 18.0 C.
26-03-2023 08:00 18.5 C.
26-03-2023 12:00 17.6 C.
26-03-2023 16:00 17.9 C.
26-03-2023 20:00 18.5 C.

Day 36 in conditioning

27-03-2023 00:00 17.8 C.
27-03-2023 04:00 17.7 C.
27-03-2023 08:00 18.0 C.
27-03-2023 12:00 18.4 C.
27-03-2023 16:00 18.0 C.
27-03-2023 20:00 17.7 C.

Day 37 in conditioning

28-03-2023 00:00 18.2 C.
28-03-2023 04:15 18.5 C.
28-03-2023 08:00 18.5 C.
28-03-2023 12:00 18.2 C.
28-03-2023 16:00 17.5 C.
28-03-2023 20:00 17.8 C.

Day 38 in conditioning

29-03-2023 00:00 18.4 C.
29-03-2023 04:00 18.1 C.
29-03-2023 08:00 17.5 C.
29-03-2023 12:00 17.9 C.
29-03-2023 16:00 18.5 C.
29-03-2023 20:00 18.1 C.

Day 39 in conditioning

30-03-2023 00:00 17.6 C.
30-03-2023 03:00 17.6 C.
30-03-2023 08:00 18.5 C.
30-03-2023 12:00 17.8 C.
30-03-2023 16:00 17.6 C.
30-03-2023 20:00 17.7 C.

Day 40 in conditioning

31-03-2023 00:00 17.6 C.
31-03-2023 04:00 18.3 C.
31-03-2023 08:00 18.4 C.

Batch #30 - 5 Feb 2023

Batch Notes

31-03-2023 12:00 17.9 C.
31-03-2023 16:00 17.5 C.
31-03-2023 20:00 18.2 C.

Day 41 in conditioning

01-04-2023 00:00 18.5 C.
01-04-2023 04:00 18.1 C.
01-04-2023 08:00 17.5 C.
01-04-2023 12:00 18.5 C.
01-04-2023 16:00 18.1 C.
01-04-2023 20:00 17.7 C.

Day 42 in conditioning

02-04-2023 00:00 17.8 C.
02-04-2023 04:00 18.5 C.
02-04-2023 08:00 17.7 C.
02-04-2023 12:00 17.8 C.
02-04-2023 16:00 18.4 C.
02-04-2023 20:00 18.0 C.

Extra Measured Values

Strike Water Temperature	71.6
Strike Water pH	5.93
Sparge Water Temperature	72
Sparge Water pH	6
Pitch Temperature	20.5

Batch Log

5 February 2023	Brew Date
5 February 2023 10:00	Status: Brewing
6 February 2023 07:30	SV = 18.0 C.
6 February 2023 08:00	Pitched 2.10 grams yeast.
6 February 2023	Fermentation Start
15 February 2023 23:00	SV = 19.0 C.
16 February 2023 08:00	SV = 20.0 C.
19 February 2023 17:25	Filled 7 Steinie bottles (33 cl).
19 February 2023	Bottling Date
19 February 2023 21:41	SV = 18.5 C.
2 April 2023 23:59	Status: Completed

Taste

2.5 / 5.0