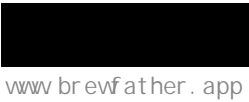


Batch #27 - 15 Jan 2023



SMASH Godi va v2 - 4.2%

British Golden Ale
Brewer: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.63
Colour : 8 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.039
Total Gravity : 1.041
Final Gravity : 1.009

Fermentables (1 kg)
1.004 kg - Maris Otter Malt 6 EBC (100%)
^ Lot # 2500001777621
^ Brouwnaatje (NL) BM BL. 051. 513. 2/1
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (22 g)
30 min - 5 g - Godi va (Whole) - 7.52% (14 IBU)
^ Worcester Hop Shop (UK)
15 min - 5 g - Godi va (Whole) - 7.52% (10 IBU)
^ Worcester Hop Shop (UK)

Hop Stand
15 min hopstand @ 80 °C
15 min - 5 g - Godi va (Whole) - 7.52% (2 IBU)
^ Worcester Hop Shop (UK)

Dry Hops
7 days - 7 g - Godi va (Whole) - 7.52%
^ Worcester Hop Shop (UK)

Miscellaneous
Mash - 0.14 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %..
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.75 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.51 g - Gypsum (CaSO4)
^ Brouwnaatje (NL)
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.84 l - NL Spa Reine Flat Mineral W..
^ AH (NL)
60 min - Boil - 0.12 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
10 min - Boil - 1 items - Wort Chiller

01 Brouwput 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.01 L
Sparge Water : 5.83 L
Boil Time : 60 min
Total Water : 8.84 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
BP One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile
Ale
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
17 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 15 Na 41 Cl 75 SO 151 HCO 28

SO/Cl ratio: 2
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH: 5.42
Boil Volume: 7.9
Pre-Boil Gravity: 1.021
Post-Boil Kettle Volume: 5.5
Original Gravity: 1.038
Fermenter Top-Up:
Fermenter Volume: 3.75
Final Gravity: 1.000
Bottling Volume: 2.97

Batch #27 - 15 Jan 2023

[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).
v2: skipped on the bittering hops for flavour and aroma additions.

Batch Notes

14-01-2023 14:45 Milled 1004 grams of malt with a gap of 1.91 mm

Brew day

15-01-2023 10:25 3 L Spa flat water.
15-01-2023 10:30 Added 0.14 grams Baking soda.
15-01-2023 10:33 Added 0.75 grams salt.
15-01-2023 10:35 Added 1.18 grams Epsom salt.
15-01-2023 10:37 Added 1.51 grams Gypsum
15-01-2023 10:40 Added 0.79 grams Calcium chloride.
15-01-2023 10:41 Added 0.30 ml Lactic acid.
15-01-2023 10:50 Strike water pH = 5.28 @ 16.8 C
15-01-2023 11:25 Dough in @ 68.7 C
15-01-2023 11:26 Noticed that kernels are not crushed properly --> check gap prior to next batch.
15-01-2023 11:31 Started mash tracker
15-01-2023 11:31 pH = 5.53@46.5 C.
15-01-2023 11:36 pH = 5.51@42.7 C.
15-01-2023 11:41 pH = 5.48@42.0 C.
15-01-2023 11:46 pH = 5.42@45.2 C.
15-01-2023 11:51 pH = 5.45@45.7 C.
15-01-2023 11:56 pH = 5.41@47.8 C.
15-01-2023 12:01 pH = 5.43@45.1 C.
15-01-2023 12:06 pH = 5.40@44.4 C.
15-01-2023 12:11 pH = 5.41@44.9 C.
15-01-2023 12:16 pH = 5.42@40.2 C.
15-01-2023 12:21 pH = 5.42@41.7 C.
15-01-2023 12:26 pH = 5.41@43.7 C.
15-01-2023 12:31 pH = 5.41@42.2 C.
15-01-2023 12:42 First runnings SG = 1.051 @ 42.2 C --> SG = 1.058 @ 20 C.
15-01-2023 12:42 Level = 43 mm --> 2.15 L.
15-01-2023 12:53 Batch sparge 2 L @ 68 C.
15-01-2023 13:05 Batch sparge 2 L @ 68 C.
15-01-2023 13:25 Batch sparge 1.5 L @ 68 C.
15-01-2023 13:30 Level = 158 mm --> 7.9 L.
15-01-2023 13:32 SG = 1.012 @ 48.0 C --> SG = 1.021 @ 20 C.
15-01-2023 13:57 Started boil tracker.
15-01-2023 14:27 Added 4.98 grams Godiva hops.
15-01-2023 14:42 Added 5.03 grams Godiva hops.
15-01-2023 14:47 Added 1.00 gram Irish moss.
15-01-2023 14:47 Added 74.99 grams Table sugar.
15-01-2023 14:48 Level = 135 mm --> 6.75 L.
15-01-2023 14:57 Flame out.
15-01-2023 15:08 Added 5.00 grams Godiva hops.
15-01-2023 15:09 Start of hopstand tracker @ 87.2 C.
15-01-2023 15:24 End of hopstand tracker @ 74.9 C.
15-01-2023 15:30 Start cooling down (overnight).

16-01-2023 13:03 Level = 110 mm --> 5.5 L (cold).
16-01-2023 13:04 SG = 1.039 @ 17.4 C --> SG = 1.038 @ 20 C.
16-01-2023 13:05 pH = 5.37 @ 17.4 C.
16-01-2023 13:10 Split off 0.8 L for Batch 28.
16-01-2023 13:12 Split off 0.8 L for Batch 29.
16-01-2023 13:25 Pitched 2.55 grams yeast

Day 0 in fermentation

16-01-2023 16:00 17.1 C, dp = 0 mm H2O, no bubbles.
16-01-2023 20:00 17.6 C, dp = 45 mm H2O, no bubbles.
16-01-2023 23:00 16.9 C, dp = 45 mm H2O, no bubbles.

Day 1 in fermentation

17-01-2023 00:00 17.6 C.

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Batch Notes

17-01-2023 04:00 17.0 C.
 17-01-2023 08:00 18.0 C, dp = 45 mm H₂O, no bubbles.
 17-01-2023 12:00 17.0 C.
 17-01-2023 17:00 17.7 C, dp = 50 mm H₂O, two bubbles.
 17-01-2023 21:00 17.3 C.

Day 2 in fermentation

18-01-2023 00:00 17.4 C.
 18-01-2023 04:00 17.8 C.
 18-01-2023 08:00 17.0 C, dp = 50 mm H₂O, many bubbles.
 18-01-2023 12:00 18.0 C, dp = 50 mm H₂O, many bubbles.
 18-01-2023 16:00 17.0 C, dp = 50 mm H₂O, many bubbles.
 18-01-2023 21:00 17.0 C, dp = 50 mm H₂O, one bubble.

Day 3 in fermentation

19-01-2023 00:00 17.2 C.
 19-01-2023 04:00 17.7 C.
 19-01-2023 07:30 17.9 C, dp = 50 mm H₂O, one bubble.
 19-01-2023 12:00 18.0 C.
 19-01-2023 16:00 17.4 C.
 19-01-2023 21:00 17.8 C, dp = 45 mm H₂O, no bubbles.

Day 4 in fermentation

20-01-2023 00:00 18.0 C.
 20-01-2023 04:00 17.5 C.
 20-01-2023 07:00 16.5 C, dp = 45 mm H₂O, no bubbles.
 20-01-2023 12:00 18.0 C.
 20-01-2023 16:00 17.7 C.
 20-01-2023 17:00 17.8 C, dp = 45 mm H₂O, no bubbles.
 20-02-2023 21:45 17.5 C, dp = 45 mm H₂O, no bubbles.

Day 5 in fermentation

21-01-2023 00:00 17.7 C.
 21-01-2023 04:00 18.5 C.
 21-01-2023 08:00 17.9 C.
 21-01-2023 10:30 17.5 C, dp = 45 mm H₂O, no bubbles.
 21-01-2023 12:00 18.0 C.
 21-01-2023 14:30 18.4 C, dp = 45 mm H₂O, no bubbles.
 21-01-2023 16:00 18.6 C.
 21-01-2023 22:00 17.5 C, dp = 40 mm H₂O, no bubbles.

Day 6 in fermentation

22-01-2023 02:00 18.0 C.
 22-01-2023 08:00 18.3 C.
 22-01-2023 11:00 17.6 C, dp = 45 mm H₂O, no bubbles.
 22-01-2023 14:30 17.9 C, dp = 45 mm H₂O, no bubbles.
 22-01-2023 22:00 18.1 C, dp = 45 mm H₂O, no bubbles.

Day 7 in fermentation

23-01-2023 00:00 18.4 C.
 23-01-2023 04:00 18.3 C.
 23-01-2023 07:00 17.5 C, dp = 45 mm H₂O, no bubbles.
 23-01-2023 12:00 18.5 C.
 23-01-2023 16:00 18.5 C.
 23-01-2023 18:00 18.4 C, dp = 45 mm H₂O, no bubbles.
 23-01-2023 20:00 17.5 C.
 23-01-2023 20:50 Added 7.02 grams Godiva hops for dry hopping.

Day 8 in fermentation

24-01-2023 00:00 18.5 C.
 24-01-2023 04:00 17.5 C.
 24-01-2023 08:00 18.4 C.
 24-01-2023 12:00 17.9 C.
 24-01-2023 16:00 17.7 C.
 24-01-2023 21:00 18.5 C, dp = 45 mm H₂O, no bubbles.

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Batch Notes

Day 9 in fermentation

25-01-2023 00:00 18.4 C.
 25-01-2023 04:00 17.6 C.
 25-01-2023 08:00 17.4 C.
 25-01-2023 12:00 17.6 C.
 25-01-2023 16:00 18.6 C.
 25-01-2023 19:30 18.1 C, dp = 3 mm H2O, no bubbles.

Day 10 in fermentation

26-01-2023 00:00 18.2 C.
 26-01-2023 04:00 19.2 C.
 26-01-2023 08:00 19.7 C, dp = 3 mm H2O, no bubbles.
 26-01-2023 12:00 19.2 C.
 26-01-2023 16:00 19.9 C.
 26-01-2023 20:00 19.1 C, dp = 40 mm H2O, no bubbles.

Day 11 in fermentation

27-01-2023 00:00 19.5 C.
 27-01-2023 04:00 20.2 C.
 27-01-2023 08:00 19.8 C, dp = 45 mm H2O, no bubbles.
 27-01-2023 11:45 20.5 C.
 27-01-2023 16:00 19.7 C.
 27-01-2023 20:00 20.3 C, dp = 4 mm H2O, no bubbles.

Day 12 in fermentation

28-01-2023 00:00 20.9 C.
 28-01-2023 04:00 21.0 C.
 28-01-2023 08:00 20.9 C, dp = 45 mm H2O, no bubbles.
 28-01-2023 12:00 21.0 C.
 28-01-2023 16:00 20.3 C.
 28-01-2023 20:00 20.9 C, dp = 0 mm H2O, no bubbles.

Day 13 in fermentation

29-01-2023 00:00 21.0 C.
 29-01-2023 04:00 20.5 C.
 29-01-2023 08:00 21.1 C.
 29-01-2023 10:30 20.8 C, dp = 45 mm H2O, no bubbles.
 29-01-2023 12:00 21.0 C.
 29-01-2023 15:45 20.5 C.
 29-01-2023 20:00 20.9 C, dp = 40 mm H2O, no bubbles.

Day 14 in fermentation

30-01-2023 04:00 20.6 C.
 30-01-2023 08:00 20.8 C, dp = 40 mm H2O, no bubbles.
 30-01-2023 12:00 20.0 C.
 30-01-2023 16:00 20.1 C.
 30-01-2023 20:00 20.0 C, dp = 30 mm H2O, no bubbles.
 30-01-2023 20:30 18.1 C, dp = 0 mm H2O, SG = 1.000, pH = 4.18.

Bottling day

30-01-2023 20:45 Filled 9 Steinie bottles (33 cl).

Day 1 in conditioning

31-01-2023 00:00 16.6 C.
 31-01-2023 04:00 16.4 C.
 31-01-2023 08:00 17.0 C.
 31-01-2023 12:00 17.8 C.
 31-01-2023 16:00 17.0 C.
 31-01-2023 20:00 16.8 C.

Day 2 in conditioning

01-02-2023 00:00 17.6 C.
 01-02-2023 04:00 17.6 C.
 01-02-2023 08:00 16.6 C.
 01-02-2023 12:00 17.2 C.
 01-02-2023 16:00 18.1 C.

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Batch Notes

01-02-2023 20:00 16.8 C.

Day 3 in conditioning

02-02-2023 00:00 17.0 C.

02-02-2023 04:00 18.1 C.

02-02-2023 08:00 17.0 C.

02-02-2023 12:00 16.8 C.

02-02-2023 16:00 18.0 C.

02-02-2023 20:00 17.2 C.

Day 4 in conditioning

03-02-2023 00:00 16.7 C.

03-02-2023 04:00 18.0 C.

03-02-2023 08:00 17.2 C.

03-02-2023 12:00 16.8 C.

03-02-2023 16:00 18.0 C.

03-02-2023 20:00 17.5 C.

Day 5 in conditioning

04-02-2023 00:00 16.8 C.

04-02-2023 04:00 17.8 C.

04-02-2023 08:00 17.4 C.

04-02-2023 12:00 16.8 C.

04-02-2023 16:00 17.7 C.

04-02-2023 20:00 17.6 C.

Day 6 in conditioning

05-02-2023 00:00 16.8 C.

05-02-2023 04:00 17.7 C.

05-02-2023 08:00 17.3 C.

05-02-2023 12:00 16.8 C.

05-02-2023 16:00 17.8 C.

05-02-2023 22:00 14.7 C.

Day 7 in conditioning

06-02-2023 09:30 14.7 C.

06-02-2023 17:00 14.7 C.

Day 8 in conditioning

07-02-2023 07:15 14.0 C.

07-02-2023 21:30 14.9 C.

Day 9 in conditioning

08-02-2023 06:00 14.4 C.

08-02-2023 20:00 14.9 C.

Day 10 in conditioning

09-02-2023 06:30 14.2 C.

Day 11 in conditioning

10-02-2023 07:30 13.8 C.

10-02-2023 18:30 13.9 C.

10-02-2023 23:00 14.3 C.

Day 12 in conditioning

11-02-2023 07:30 13.9 C.

11-02-2023 18:30 14.9 C.

11-02-2023 23:30 14.0 C.

Day 13 in conditioning

12-02-2023 09:30 14.7 C.

12-02-2023 17:00 14.0 C.

12-02-2023 22:00 14.7 C.

Day 14 in conditioning

13-02-2023 09:00 14.7 C.

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Batch Notes

13-02-2023 17:00 14.6 C.

Day 15 in conditioning

14-02-2023 08:00 14.9 C.

14-02-2023 17:30 14.4 C.

14-02-2023 22:30 14.9 C.

Day 16 in conditioning

15-02-2023 07:30 14.3 C.

15-02-2023 18:00 14.7 C.

15-02-2023 23:00 14.4 C.

Day 17 in conditioning

16-02-2023 18:45 14.5 C.

Day 18 in conditioning

17-02-2023 08:00 14.8 C.

17-02-2023 19:00 14.9 C.

17-02-2023 22:30 14.0 C.

Day 19 in conditioning

18-02-2023 09:30 14.7 C.

18-02-2023 17:00 14.9 C.

18-02-2023 22:30 14.2 C.

Day 20 in conditioning

19-02-2023 11:00 14.7 C.

Day 22 in conditioning

21-02-2023 07:00 14.1 C.

21-02-2023 19:30 14.8 C.

21-02-2023 22:30 14.0 C.

Day 23 in conditioning

22-02-2023 07:00 14.5 C.

22-02-2023 18:30 14.9 C.

Day 24 in conditioning

23-02-2023 06:00 14.2 C.

23-02-2023 19:00 14.9 C.

23-02-2023 22:15 14.7 C.

Day 25 in conditioning

24-02-2023 07:30 14.7 C.

24-02-2023 18:00 14.9 C.

24-02-2023 22:00 14.0 C.

Day 26 in conditioning

25-02-2023 07:30 14.7 C.

25-02-2023 16:00 14.4 C.

25-02-2023 22:30 14.3 C.

Day 27 in conditioning

26-02-2023 09:00 14.3 C.

26-02-2023 15:30 14.8 C.

26-02-2023 19:30 14.0 C.

Day 28 in conditioning

27-02-2023 07:30 14.2 C.

27-02-2023 18:00 14.2 C.

27-02-2023 22:00 14.2 C.

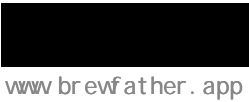
Day 29 in conditioning

28-02-2023 08:00 14.4 C.

28-02-2023 18:00 14.4 C.

28-02-2023 23:45 14.4 C.

Batch #27 - 15 Jan 2023



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Batch Notes

Day 30 in conditioning
01-03-2023 08:00 14.5 C.
01-03-2023 13:00 14.6 C.

Day 36 in conditioning
07-03-2023 11:00 14.2 C.
07-03-2023 18:00 14.1 C.
07-03-2023 22:30 14.7 C.

Day 37 in conditioning
08-03-2023 07:00 14.1 C.
08-03-2023 18:00 14.7 C.
08-03-2023 23:45 14.5 C.

Day 38 in conditioning
09-03-2023 08:00 14.5 C.
09-03-2023 12:30 14.1 C.
09-03-2023 16:00 14.9 C.

Day 39 in conditioning
10-03-2023 00:00 14.0 C.
10-03-2023 07:00 14.4 C.
10-03-2023 20:00 14.4 C.
10-03-2023 23:45 14.2 C.

Day 40 in conditioning
11-03-2023 10:30 14.2 C.
11-03-2023 16:00 14.2 C.
11-03-2023 13:30 14.4 C.

Day 41 in conditioning
12-03-2023 09:00 14.7 C.
12-03-2023 12:30 14.1 C.
12-03-2023 16:00 14.6 C.
12-03-2023 20:00 14.7 C.
12-03-2023 23:00 14.5 C.

Day 42 in conditioning
13-03-2023 08:00 14.1 C.
13-03-2023 12:00 14.4 C.
13-03-2023 18:00 14.4 C.
13-03-2023 22:00 14.2 C.

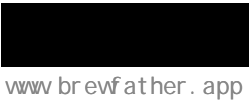
Extra Measured Values

Strike Water Temperature	68.7
Strike Water pH	5.28
Sparge Water Temperature	68
Sparge Water pH	6
Pitch Temperature	17.4

Batch Log

15 January 2023	Brew Date
15 January 2023 10:20	Status: Brewing
16 January 2023 13:00	SV = 18.0 C.

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Batch Log		
16 January 2023 13: 25	Pi t ched 2. 55 grams yeast.	
16 January 2023	Fermentati on Start	
20 January 2023 17: 40	SV = 18. 5 C.	
23 January 2023 20: 50	Added 7. 02 grams Godi va l eaf hops for dry hoppi ng.	
25 January 2023 18: 08	SV = 19. 0 C.	
26 January 2023 00: 09	SV = 19. 5 C.	
26 January 2023 07: 43	SV = 20. 0 C.	
26 January 2023 20: 24	SV = 20. 5 C.	
27 January 2023 18: 47	SV = 21. 0 C.	
30 January 2023	Bottli ng Date	
30 January 2023 20: 45	Filled 9 Stei ni e bottles (33cl).	
30 January 2023 21: 30	SV = 18. 0 C.	
5 February 2023 17: 00	Bottles from the brew shed to indoors.	
13 March 2023 23: 00	Status: Completed	

Taste

3. 2 / 5. 0