

Batch #19 - 3 Jul 2022

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Never Give Up! - 8.7%

Belgian Golden Strong Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.39
 Colour : 8 EBC
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.046
 Original Gravity : 1.070
 Total Gravity : 1.073
 Final Gravity : 1.007

Fermentables (1.65 kg)

1.5 kg - Pils 3.5 EBC (90.9%)

^ Lot # 20210710

^ Brouwnaatje (NL) 051.002.4

150 g - 10 min - Boil - Sugar, Table (Sucrose...)

^ Albert Heijn (NL)

38 g - Bottling - Sugar, Table (Sucrose) 2 EBC

^ Albert Heijn (NL)

Hops (13.6 g)

60 min - 4.1 g - Cascade (T90) - 7.5% (14 IBU)

^ Brouwnaatje (NL) BM BL.053.148.3/100

30 min - 4 g - Cascade (T90) - 7.5% (10 IBU)

^ Brouwnaatje (NL) BM BL.053.148.3/100

15 min - 5.5 g - Saaz - 3.6% (4 IBU)

^ Lot # T9020044SAA

^ Brouwnaatje (NL) BM HUM420000 Humlegarden...

Miscellaneous

Mash - 0.06 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.8 g - Calcium Chloride (CaCl2) 33 % 33%

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.82 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.7 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 0.72 g - Gypsum (CaSO4)

^ Brouwnaatje (NL)

Mash - 1.1 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Mash - 4.5 l - NL Spa Reine Flat Mineral Water

^ Lot # 20211005

^ AH (NL)

Sparge - 4.82 l - NL Spa Reine Flat Mineral W...

^ Lot # 20211005

^ AH (NL)

60 min - Boil - 0.14 g - Lipohop K

^ Lot # LPK110

^ The Malt Miller (UK) CH-03-013

10 min - Boil - 1 g - Irish Moss

^ Lot # 4348

^ Brouwstore (NL)

10 min - Boil - 1 items - Wort Chiller

^ Brouwstore (NL) 057.020.20

Bottling - 12 items - 33 cl Steinnie bottle (2...

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

Batch Size : 5.6 L

Boil Size : 7.76 L

Post-Boil Vol : 5.96 L

Mash Water : 4.5 L

Sparge Water : 4.82 L

Boil Time : 60 min

Total Water : 9.32 L

8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)

71 °C - Strike Temp

65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

19 °C - 10 days - Primary

22 °C (2 day ramp) - 4 days - Diacetyl rest

19 °C - 14 days - Carbonation

19 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...)

Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1

Mash pH: 5.38

Sparge pH: 6

Measurements

Mash pH: 5.3

Boil Volume: 8

Pre-Boil Gravity: 1.038

Post-Boil Kettle Volume: 6.5

Original Gravity: 1.060

Fermenter Top-Up:

Fermenter Volume: 5

Final Gravity: 1.004

Bottling Volume: 3.96

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Recipe Notes

Pitched 8.5 grams Lallemend Abbaye yeast.

Batch Notes

03-07-2022 10:15 Added 0.06 gram Baking soda.
 03-07-2022 10:16 Added 0.82 gram Canning salt.
 03-07-2022 10:17 Added 0.70 gram Epsom salt.
 03-07-2022 10:18 Added 0.72 gram Gypsum
 03-07-2022 10:20 Added 0.80 gram Calcium chloride.
 03-07-2022 10:21 Added 1.1 mL Lactic acid.
 03-07-2022 10:30 Strike water pH = 3.62 @ 48.2 C.
 03-07-2022 10:38 Mash in @ 71 C.
 03-07-2022 10:43 @ 5m 5.11 @ 44.6 C.
 03-07-2022 10:48 @ 10m 5.23 @ 46.1 C.
 03-07-2022 10:53 @ 15m 5.27 @ 43.7 C.
 03-07-2022 10:58 @ 20m 5.32 @ 43.2 C.
 03-07-2022 11:03 @ 25m 5.31 @ 41.4 C.
 03-07-2022 11:08 @ 30m 5.30 @ 45.2 C.
 03-07-2022 11:13 @ 35m 5.32 @ 45.1 C.
 03-07-2022 11:18 @ 40m 5.33 @ 45.3 C.
 03-07-2022 11:23 @ 45m 5.37 @ 42.8 C.
 03-07-2022 11:28 @ 50m 5.35 @ 41.9 C.
 03-07-2022 11:33 @ 55m 5.36 @ 38.7 C.
 03-07-2022 11:38 @ 60m 5.35 @ 41.3 C.
 03-07-2022 11:56 First runnings MG = 1.060 @ 44.3 C --> SG = 1.068 @ 20 C.
 03-07-2022 12:00 Level = 65 mm in white pot.
 03-07-2022 12:05 First batch sparge water 1.5 L @ 70 C.
 03-07-2022 12:25 Second batch sparge water 1.5 L @ 70 C.
 03-07-2022 12:55 Third batch sparge water 1.5 L @ 70 C.
 03-07-2022 13:44 Collected 8 L wort pH = 5.56 MG = 1.034 @ 35.8 C --> SG = 1.038 @ 20 C.
 03-07-2022 14:00 Added 0.14 grams LipoHop K.
 03-07-2022 14:05 Start of boil.
 03-07-2022 14:06 Added 4.14 gram Cascade hops.
 03-07-2022 14:35 Added 3.96 gram Cascade hops.
 03-07-2022 14:50 Added 5.54 gram Saaz hops.
 03-07-2022 14:55 Added 150 gram Sugar.
 03-07-2022 14:55 Added 1 gram Irish moss.
 03-07-2022 14:56 Added wort chiller.
 03-07-2022 14:57 Added temperature probe.
 03-07-2022 15:07 Flame out.
 03-07-2022 15:09 Level is 15 cm including wort chiller (hot).
 03-07-2022 15:55 Level is 13 cm cold, no wort chiller.
 03-07-2022 21:30 Pitched 8.5 grams Lallemend Abbaye yeast.

Day 0 in fermentation

03-07-2022 21:30 20.4 C, SG = 1.060.
 03-07-2022 22:00 18.6 C,

Day 1 in fermentation

04-07-2022 00:00 18.0 C.
 04-07-2022 04:00 17.8 C.
 04-07-2022 08:00 17.8 C.
 04-07-2022 10:30 17.9 C, dp = 50 mm H2O, many bubbles.
 04-07-2022 12:00 18.0 C, dp = 50 mm H2O, many bubbles.
 04-07-2022 14:00 18.3 C, dp = 50 mm H2O, many bubbles.
 04-07-2022 16:00 18.6 C, dp = 50 mm H2O, many bubbles.
 04-07-2022 18:00 18.9 C, dp = 50 mm H2O, two bubbles.
 04-07-2022 21:00 17.9 C, dp = 45 mm H2O, no bubbles.

Day 2 in fermentation

05-07-2022 00:00 18.5 C.
 05-07-2022 04:00 17.8 C.
 05-07-2022 08:00 18.4 C, dp = 50 mm H2O, many bubbles.
 05-07-2022 12:00 17.9 C.
 05-07-2022 16:00 17.9 C.

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Batch Notes

05-07-2022 18:30 18.7 C, dp = 50 mm H₂O, many bubbles.
 05-07-2022 20:00 17.9 C.
 05-07-2022 22:00 18.5 C, dp = 50 mm H₂O, many bubbles.

Day 3 in fermentation

06-07-2022 00:00 17.9 C.
 06-07-2022 04:00 18.7 C.
 06-07-2022 08:00 17.9 C, dp = 50 mm H₂O, many bubbles.
 06-07-2022 12:00 18.8 C.
 06-07-2022 16:00 18.4 C.
 06-07-2022 18:30 18.7 C, dp = 50 mm H₂O, many bubbles.
 06-07-2022 20:00 17.8 C.
 06-07-2022 21:30 17.8 C, dp = 50 mm H₂O, many bubbles.

Day 4 in fermentation

07-07-2022 00:00 18.2 C.
 07-07-2022 04:00 18.6 C.
 07-07-2022 08:00 18.8 C, dp = 30 mm H₂O, no bubbles.
 07-07-2022 12:00 18.8 C.
 07-07-2022 16:00 18.9 C.
 07-07-2022 18:45 18.9 C, dp = 12 mm H₂O, no bubbles.
 07-07-2022 20:00 18.9 C.

Day 5 in fermentation

08-07-2022 00:00 18.9 C.
 08-07-2022 04:00 18.9 C.
 08-07-2022 08:00 18.5 C, dp = 7 mm H₂O, no bubbles.
 08-07-2022 12:00 18.3 C.
 08-07-2022 13:30 18.3 C, dp = 5 mm H₂O, no bubbles.
 08-07-2022 16:00 18.3 C, dp = 5 mm H₂O, no bubbles.
 08-07-2022 20:00 18.8 C.
 08-07-2022 22:30 17.8 C, dp = 5 mm H₂O, no bubbles.

Day 6 in fermentation

09-07-2022 00:00 17.8 C.
 09-07-2022 04:00 18.0 C.
 09-07-2022 08:00 18.0 C.
 09-07-2022 10:30 18.2 C, dp = 2 mm H₂O, no bubbles.
 09-07-2022 12:00 18.2 C.
 09-07-2022 15:00 18.5 C, dp = 1 mm H₂O, no bubbles.
 09-07-2022 16:00 18.7 C.
 09-07-2022 18:00 18.9 C, dp = 1 mm H₂O, no bubbles.
 09-07-2022 20:00 17.8 C, dp = 1 mm H₂O, no bubbles.

Day 7 in fermentation

10-07-2022 00:00 17.8 C.
 10-07-2022 04:00 17.9 C.
 10-07-2022 08:00 17.9 C.
 10-07-2022 10:30 17.9 C, dp = 1 mm H₂O, no bubbles.
 10-07-2022 12:00 17.9 C.
 10-07-2022 14:45 18.0 C, dp = 1 mm H₂O, no bubbles.
 10-07-2022 16:00 18.1 C.
 10-07-2022 20:00 18.6 C, dp = 1 mm H₂O, no bubbles.

Day 8 in fermentation

11-07-2022 00:00 17.8 C.
 11-07-2022 04:00 17.8 C.
 11-07-2022 08:00 18.0 C, dp = 1 mm H₂O, no bubbles.
 11-07-2022 12:00 18.1 C.
 11-07-2022 13:30 18.3 C, dp = 1 mm H₂O, no bubbles.
 11-07-2022 16:00 18.5 C.
 11-07-2022 17:30 18.6 C, dp = 1 mm H₂O, no bubbles.
 11-07-2022 20:00 18.1 C.
 11-07-2022 21:30 17.8 C, dp = 1 mm H₂O, no bubbles.

Day 9 in fermentation

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12-07-2022 00:00 18.0 C.
 12-07-2022 04:00 18.4 C.
 12-07-2022 08:00 18.4 C.
 12-07-2022 12:00 18.6 C.
 12-07-2022 16:00 17.9 C.
 12-07-2022 19:30 18.7 C, dp = 0 mm H₂O, no bubbles.
 12-07-2022 20:00 18.7 C.

Day 10 in fermentation

13-07-2022 00:00 18.5 C.
 13-07-2022 04:00 17.9 C.
 13-07-2022 08:00 18.4 C.
 13-07-2022 12:00 17.8 C.
 13-07-2022 16:00 18.7 C.
 13-07-2022 20:00 18.2 C.
 13-07-2022 21:00 18.5 C, dp = 0 mm H₂O, no bubbles.

Day 11 in fermentation

14-07-2022 00:00 19.3 C.
 14-07-2022 04:00 19.4 C.
 14-07-2022 08:00 19.5 C.
 14-07-2022 12:00 19.5 C.
 14-07-2022 16:00 19.8 C.
 14-07-2022 19:00 19.1 C, dp = 0 mm H₂O, no bubbles.
 14-07-2022 20:00 19.1 C.
 14-07-2022 21:30 20.1 C, dp = 0 mm H₂O, no bubbles.

Day 12 in fermentation

15-07-2022 00:00 20.1 C.
 15-07-2022 04:00 20.1 C.
 15-07-2022 08:00 21.0 C.
 15-07-2022 08:30 20.8 C, dp = 0 mm H₂O, no bubbles.
 15-07-2022 12:00 20.4 C.
 15-07-2022 16:00 20.4 C, dp = 0 mm H₂O, no bubbles.
 15-07-2022 20:00 21.0 C.
 15-07-2022 22:15 21.0 C, dp = 0 mm H₂O, no bubbles.

Day 13 in fermentation

16-07-2022 00:00 21.0 C.
 16-07-2022 04:00 20.9 C.
 16-07-2022 08:00 20.5 C.
 16-07-2022 12:00 20.3 C.
 16-07-2022 16:00 20.3 C.
 16-07-2022 20:00 20.3 C.

Day 14 in fermentation

17-07-2022 00:00 20.3 C.
 17-07-2022 04:00 20.2 C.
 17-07-2022 08:00 20.8 C.
 17-07-2022 12:00 20.3 C.
 17-07-2022 16:00 20.3 C.
 17-07-2022 20:00 20.5 C.

Day 15 in fermentation

18-07-2022 00:00 20.9 C.
 18-07-2022 04:00 20.9 C.
 18-07-2022 08:00 20.9 C.
 18-07-2022 12:00 20.9 C.
 18-07-2022 16:00 20.9 C.
 18-07-2022 20:00 21.7 C.

Day 16 in fermentation

19-07-2022 00:00 21.3 C.
 19-07-2022 04:00 21.7 C.
 19-07-2022 08:00 21.9 C.
 19-07-2022 12:00 21.9 C.

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Batch Notes

19-07-2022 16:00 21.7 C.
19-07-2022 18:00 18.9 C.
19-07-2022 21:00 19.9 C.
19-07-2022 22:00 18.9 C.
19-07-2022 23:00 19.3 C.

Day 17 in fermentation

20-07-2022 00:00 19.7 C.
20-07-2022 04:00 19.6 C.
20-07-2022 08:00 19.5 C.
20-07-2022 12:00 19.3 C.
20-07-2022 16:00 19.2 C.
20-07-2022 20:00 19.2 C.

Day 18 in fermentation

21-07-2022 00:00 19.1 C.
21-07-2022 04:00 19.8 C.
21-07-2022 08:00 19.2 C.
21-07-2022 12:00 19.7 C.
21-07-2022 16:00 19.0 C.
21-07-2022 20:00 19.3 C.

Day 19 in fermentation

22-07-2022 00:00 19.4 C.
22-07-2022 04:00 19.4 C.
22-07-2022 08:00 19.4 C.
22-07-2022 12:00 19.4 C.
22-07-2022 16:00 19.4 C.
22-07-2022 20:00 19.4 C.

Day 20 in fermentation

23-07-2022 00:00 19.4 C.
23-07-2022 04:00 19.4 C.
23-07-2022 08:00 19.0 C.
23-07-2022 10:00 18.9 C.
23-07-2022 10:30 19.8 C, dp = 0 mm H₂O, SG = 1.004, pH = 4.15.

Bottling day

23-07-2022 10:30 Filled 12 Steiner bottles (33 cl).

Day 0 in conditioning

23-07-2022 10:00 18.9 C.
23-07-2022 16:15 18.6 C.
23-07-2022 20:00 19.1 C.

Day 1 in conditioning

24-07-2022 00:00 19.6 C.
24-07-2022 04:00 19.8 C.
24-07-2022 08:00 19.8 C.
24-07-2022 12:00 19.8 C.
24-07-2022 16:00 19.9 C.
24-07-2022 20:00 19.9 C.

Day 2 in conditioning

25-07-2022 00:00 19.9 C.
25-07-2022 04:00 18.6 C.
25-07-2022 08:00 19.9 C.
25-07-2022 12:00 19.9 C.
25-07-2022 16:00 19.7 C.
25-07-2022 20:00 19.8 C.

Day 3 in conditioning

26-07-2022 00:00 19.7 C.
26-07-2022 04:00 19.9 C.
26-07-2022 08:00 19.9 C.
26-07-2022 12:30 19.9 C.

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Batch Notes

26-07-2022 16:00 19.9 C.
26-07-2022 20:00 19.9 C.

Day 4 in conditioning

27-07-2022 00:00 19.9 C.
27-07-2022 04:00 19.7 C.
27-07-2022 08:00 19.3 C.
27-07-2022 12:00 19.2 C.
27-07-2022 15:30 19.2 C.
27-07-2022 18:30 19.2 C.
27-07-2022 20:30 19.2 C.

Day 5 in conditioning

28-07-2022 01:15 19.2 C.
28-07-2022 04:00 19.0 C.
28-07-2022 08:00 18.5 C.
28-07-2022 11:00 18.4 C.
28-07-2022 13:45 18.4 C.
28-07-2022 16:00 18.4 C.
28-07-2022 20:00 18.8 C.

Day 6 in conditioning

29-07-2022 00:00 18.9 C.
29-07-2022 04:00 18.9 C.
29-07-2022 08:00 18.8 C.
29-07-2022 12:00 18.8 C.
29-07-2022 16:00 18.8 C.
29-07-2022 20:00 19.5 C.

Day 7 in conditioning

30-07-2022 00:00 19.8 C.
30-07-2022 04:00 19.8 C.
30-07-2022 08:00 19.8 C.
30-07-2022 12:00 19.7 C.
30-07-2022 16:00 19.9 C.
30-07-2022 20:00 19.7 C.

Day 8 in conditioning

31-07-2022 00:00 19.3 C.
31-07-2022 04:00 19.5 C.
31-07-2022 08:00 19.6 C.
31-07-2022 12:00 19.6 C.
31-07-2022 16:00 19.7 C.
31-07-2022 20:00 19.9 C.

Day 9 in conditioning

01-08-2022 00:00 19.9 C.
01-08-2022 04:00 19.9 C.
01-08-2022 08:00 19.9 C.
01-08-2022 12:00 19.9 C.
01-08-2022 16:00 19.9 C.
01-08-2022 20:00 19.3 C.

Day 10 in conditioning

02-08-2022 00:00 19.5 C.
02-08-2022 04:00 19.5 C.
02-08-2022 08:00 19.3 C.
02-08-2022 12:00 19.1 C.
02-08-2022 16:00 19.4 C.
02-08-2022 20:00 19.9 C.

Day 11 in conditioning

03-08-2022 00:00 19.7 C.
03-08-2022 04:00 19.9 C.
03-08-2022 08:00 19.4 C.
03-08-2022 12:00 19.8 C.

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Batch Notes

03-08-2022 16:00 19.8 C.
03-08-2022 20:00 19.6 C.

Day 12 in conditioning
04-08-2022 00:00 19.6 C.
04-08-2022 04:00 19.9 C.
04-08-2022 08:00 19.8 C.
04-08-2022 12:00 19.7 C.
04-08-2022 16:00 19.9 C.
04-08-2022 20:00 19.6 C.

Day 13 in conditioning
05-08-2022 00:00 19.6 C.
05-08-2022 04:00 19.5 C.
05-08-2022 08:00 19.5 C.
05-08-2022 12:00 19.7 C.
05-08-2022 16:00 19.8 C.
05-08-2022 20:00 19.5 C.

Day 14 in conditioning
06-08-2022 00:00 19.7 C.
06-08-2022 04:00 19.6 C.
06-08-2022 08:00 18.9 C.
06-08-2022 12:00 18.8 C.
06-08-2022 16:00 18.9 C.
06-08-2022 20:00 19.1 C.

Day 15 in conditioning
07-08-2022 00:00 19.2 C.
07-08-2022 04:00 19.2 C.
07-08-2022 08:00 18.7 C.
07-08-2022 12:00 18.5 C.
07-08-2022 16:00 18.9 C.
07-08-2022 20:00 19.5 C.

Day 16 in conditioning
08-08-2022 00:00 19.5 C.
08-08-2022 04:00 19.5 C.
08-08-2022 08:00 19.3 C.
08-08-2022 12:00 19.2 C.
08-08-2022 16:00 19.3 C.
08-08-2022 20:00 19.6 C.

Day 17 in conditioning
09-08-2022 00:00 19.7 C.
09-08-2022 04:00 19.7 C.
09-08-2022 08:00 19.6 C.
09-08-2022 12:00 19.5 C.
09-08-2022 16:00 19.7 C.
09-08-2022 20:00 19.8 C.

Day 18 in conditioning
10-08-2022 00:00 19.5 C.
10-08-2022 04:00 19.7 C.
10-08-2022 08:00 19.7 C.
10-08-2022 12:00 19.7 C.
10-08-2022 16:00 19.4 C.
10-08-2022 20:00 19.4 C.

Day 19 in conditioning
11-08-2022 00:00 19.3 C.
11-08-2022 04:00 19.8 C.
11-08-2022 08:00 19.9 C.
11-08-2022 12:00 19.5 C.
11-08-2022 16:00 19.7 C.
11-08-2022 20:00 19.2 C.

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Batch Notes

Day 20 in conditioning

12-08-2022 00:00	19.8 C.
12-08-2022 04:00	19.8 C.
12-08-2022 08:00	19.5 C.
12-08-2022 12:00	19.4 C.
12-08-2022 16:00	20.0 C.
12-08-2022 20:00	20.0 C.

Day 21 in conditioning

13-08-2022 00:00	20.0 C.
13-08-2022 04:00	19.5 C.
13-08-2022 08:00	19.5 C.
13-08-2022 12:00	19.4 C.
13-08-2022 16:00	19.8 C.
13-08-2022 20:00	19.9 C.

Day 22 in conditioning

14-08-2022 00:00	19.8 C.
14-08-2022 04:00	19.4 C.
14-08-2022 08:00	19.4 C.
14-08-2022 12:00	19.5 C.
14-08-2022 16:00	19.4 C.
14-08-2022 20:00	19.9 C.

Day 23 in conditioning

15-08-2022 00:00	19.9 C.
15-08-2022 04:00	19.7 C.
15-08-2022 08:00	19.9 C.
15-08-2022 12:00	19.6 C.
15-08-2022 16:00	19.3 C.
15-08-2022 20:00	19.6 C.

Day 24 in conditioning

16-08-2022 00:00	19.8 C.
16-08-2022 04:00	19.8 C.
16-08-2022 08:00	19.5 C.
16-08-2022 12:00	19.9 C.
16-08-2022 16:00	19.6 C.
16-08-2022 20:00	18.5 C.

Day 25 in conditioning

17-08-2022 00:00	18.7 C.
17-08-2022 04:00	19.9 C.
17-08-2022 08:00	19.7 C.
17-08-2022 12:00	19.7 C.
17-08-2022 16:00	19.5 C.
17-08-2022 20:00	19.7 C.

Day 26 in conditioning

18-08-2022 00:00	19.9 C.
18-08-2022 04:00	19.9 C.
18-08-2022 08:00	19.9 C.
18-08-2022 12:00	19.9 C.
18-08-2022 16:00	19.6 C.
18-08-2022 20:00	19.5 C.

Day 27 in conditioning

19-08-2022 00:00	19.8 C.
19-08-2022 04:00	19.9 C.
19-08-2022 08:00	19.9 C.
19-08-2022 12:00	19.9 C.
19-08-2022 16:00	19.5 C.
19-08-2022 20:00	18.7 C.

Day 28 in conditioning

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Batch Notes

20-08-2022 00:00 19.8 C.
20-08-2022 04:00 19.9 C.
20-08-2022 08:00 19.9 C.
20-08-2022 12:00 19.9 C.
20-08-2022 16:00 19.5 C.
20-08-2022 20:00 19.9 C.

Day 29 in conditioning

21-08-2022 00:00 19.4 C.
21-08-2022 04:00 19.4 C.
21-08-2022 08:00 19.4 C.
21-08-2022 12:00 19.3 C.
21-08-2022 16:00 19.3 C.
21-08-2022 20:00 19.5 C.

Day 30 in conditioning

22-08-2022 00:00 19.7 C.
22-08-2022 04:00 19.7 C.
22-08-2022 08:00 19.7 C.
22-08-2022 12:00 19.7 C.
22-08-2022 16:00 19.7 C.
22-08-2022 20:00 19.4 C.

Day 31 in conditioning

23-08-2022 00:00 19.9 C.
23-08-2022 04:00 19.4 C.
23-08-2022 08:00 19.4 C.
23-08-2022 12:00 19.7 C.
23-08-2022 16:00 19.5 C.
23-08-2022 20:00 19.9 C.

Day 32 in conditioning

24-08-2022 00:00 19.8 C.
24-08-2022 04:00 19.9 C.
24-08-2022 08:00 19.5 C.
24-08-2022 12:00 19.9 C.
24-08-2022 16:00 19.7 C.
24-08-2022 20:00 19.9 C.

Day 33 in conditioning

25-08-2022 00:00 19.8 C.
25-08-2022 04:00 19.6 C.
25-08-2022 08:00 19.7 C.
25-08-2022 12:00 19.8 C.
25-08-2022 16:00 19.8 C.
25-08-2022 20:00 19.7 C.

Day 34 in conditioning

26-08-2022 00:00 19.9 C.
26-08-2022 04:00 19.4 C.
26-08-2022 08:00 19.2 C.
26-08-2022 12:00 19.9 C.
26-08-2022 16:00 19.9 C.
26-08-2022 20:00 19.9 C.

Day 35 in conditioning

27-08-2022 00:00 19.7 C.
27-08-2022 04:00 19.7 C.
27-08-2022 08:00 19.7 C.
27-08-2022 12:00 19.5 C.
27-08-2022 16:00 19.5 C.
27-08-2022 20:00 19.6 C.

Day 36 in conditioning

28-08-2022 00:00 19.6 C.
28-08-2022 04:00 19.6 C.

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Batch Notes

28-08-2022 08:00 19.2 C.
28-08-2022 12:00 19.1 C.
28-08-2022 16:00 19.1 C.
28-08-2022 20:00 19.3 C.

Day 37 in conditioning
29-08-2022 00:00 19.4 C.
29-08-2022 04:00 19.4 C.
29-08-2022 08:00 19.2 C.
29-08-2022 12:00 19.0 C.
29-08-2022 16:00 19.0 C.
29-08-2022 20:00 19.1 C.

Day 38 in conditioning
30-08-2022 00:00 19.2 C.
30-08-2022 04:00 19.2 C.
30-08-2022 08:00 19.2 C.
30-08-2022 12:00 19.2 C.
30-08-2022 16:00 19.2 C.
30-08-2022 20:00 19.6 C.

Day 39 in conditioning
31-08-2022 00:00 19.8 C.
31-08-2022 04:00 19.8 C.
31-08-2022 08:00 19.7 C.
31-08-2022 12:00 19.4 C.
31-08-2022 16:00 19.4 C.
31-08-2022 20:00 19.5 C.

Day 40 in conditioning
01-09-2022 00:00 19.7 C.
01-09-2022 04:00 19.7 C.
01-09-2022 08:00 19.5 C.
01-09-2022 12:00 19.2 C.
01-09-2022 16:00 19.2 C.
01-09-2022 20:00 19.5 C.

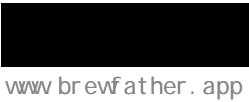
Day 41 in conditioning
02-09-2022 00:00 19.7 C.
02-09-2022 04:00 19.7 C.
02-09-2022 08:00 19.6 C.
02-09-2022 12:00 19.3 C.
02-09-2022 16:00 19.3 C.
02-09-2022 20:00 19.7 C.

Day 42 in conditioning
03-09-2022 00:00 19.4 C.
03-09-2022 04:00 19.4 C.
03-09-2022 08:00 19.4 C.
03-09-2022 12:00 19.4 C.
03-09-2022 16:00 19.4 C.
03-09-2022 20:00 20.0 C.

Extra Measured Values

Strike Water Temperature	71
Strike Water pH	3.62
Sparge Water Temperature	70
Sparge Water pH	6
Pitch Temperature	20.4

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Batch Log	
3 July 2022	Brew Date
3 July 2022	Fermentation Start
3 July 2022 10:29	Status: Brewing
3 July 2022 21:30	SV = 17.0 C.
3 July 2022 21:30	Status: Fermenting
3 July 2022 21:50	SV = 18.0 C.
13 July 2022 20:43	SV = 18.5 C.
13 July 2022 22:38	SV = 19.0 C.
14 July 2022 20:18	SV = 20.0 C.
15 July 2022 06:13	SV = 21.0 C.
19 July 2022 16:23	SV = 19.0 C.
23 July 2022 10:30	Filled 12 Steinie bottles (33 cl).
23 July 2022	Bottling Date
3 September 2022 23:59	Status: Completed

Taste
3.0 / 5.0