

Batch #46 - 28 Mar 2025

AnOtter Chocolate Caramel Biscuit v3 - 5.3%

English Porter

Brewer: The Thirsty Otter

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.66
 Colour : 34 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.050
 Total Gravity : 1.052
 Final Gravity : 1.012

Fermentables (378 g)

295 g - Chateau Pale Ale 8.5 EBC (78%)
 ^ Lot # 5425000394730 (07.01.2025)
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 36 g - Amber Malt 41 EBC (9.5%)
 ^ Lot # 5425000394792 (25.01.2023)
 ^ Brouwmaatje (NL) 051.035.4
 36 g - Chateau Biscuit 45 EBC (9.5%)
 ^ Lot # 5425000394839 (24.11.2022)
 ^ Brouwmaatje (NL) BM-BL.051.098.2/1
 11 g - 30 min - Steep - Chateau Chocolat 900...
 ^ Lot # 2500005823331 (31.08.2024)
 ^ Brouwmaatje (NL)
 7 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (7.1 g)

60 min - 4.4 g - Bramling Cross (Whole) - 4.4...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
 20 min - 2.7 g - East Kent Goldings - 4.2% (2...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

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 : 1.1 L
 Sparge Water : 2.93 L
 Boil Time : 60 min
 Total Water : 4.03 L



34 EBC

Brewhouse Efficiency: 52.7%
 Mash Efficiency: 79.1%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Fermentis S-04 (Medium)
 18 °C - 10 days - Primary
 22 °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 125 Mg 25 Na 109 Cl 219 SO 220 HCO 130

SO/Cl ratio: 1

Mash pH: 5
 Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.052

Fermenter Top-Up:

Fermenter Volume: 1.2

Final Gravity: 1.008

Bottling Volume: 1

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Miscellaneous

Mash - 0.137 g - Baking Soda (NaHCO₃)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.482 g - Calcium Chloride (CaCl₂) 33...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.137 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.197 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.197 g - Gypsum (CaSO₄)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.086 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 0.804 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 1.142 l - NL Spa Reine Flat Mineral...
^ AH (NL)
10 min - Boil - 0.214 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
Bottling - 3 items - 33 cl bottle (swing-top)...
^ Flensburger Brauerei Emil Petersen, Flensbu...
Bottling - 3 items - BrewFerm Carbonation Dro...
^ Brouwmaatje (NL) BM-BL.007.009.33

Yeast

0.1 pkg - Lallemant (LalBrew) Nottingham Yeast
^ Lot # 10802150447711X
^ Brouwmaatje (NL) BM-BL.050.600.6

Batch Notes

30-03-2025 16:55 split off 1.2 L wort from Batch #44.

Day 0 in fermentation

30-03-2025 17:15 pitched 1.00 grams Nottingham yeast @ 17 C.
30-03-2025 20:00 17.3 C.
30-03-2025 22:00 16.9 C.

Day 1 in fermentation

31-03-2025 00:00 17.6 C.
31-03-2025 00:30 17.2 C.
31-03-2025 04:00 16.8 C.
31-03-2025 08:00 17.1 C.
31-03-2025 09:30 17.0 C.
31-03-2025 14:00 18.5 C.
31-03-2025 17:00 18.3 C.
31-03-2025 20:00 17.8 C.

Day 2 in fermentation

01-04-2025 00:00 17.7 C.
01-04-2025 04:00 17.7 C.
01-04-2025 08:00 18.4 C.
01-04-2025 12:00 17.8 C.
01-04-2025 16:00 17.7 C.
01-04-2025 18:30 18.0 C.
01-04-2025 20:00 17.8 C.

Day 3 in fermentation

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Batch Notes

02-04-2025 00:00 17.7 C.
02-04-2025 04:00 18.2 C.
02-04-2025 08:00 18.5 C.
02-04-2025 12:00 18.2 C.
02-04-2025 16:00 17.8 C.
02-04-2025 20:00 17.9 C.
02-04-2025 22:00 18.5 C.

Day 4 in fermentation

03-04-2025 00:00 17.8 C.
03-04-2025 04:00 18.0 C.
03-04-2025 08:00 17.7 C.
03-04-2025 12:00 17.8 C.
03-04-2025 16:00 18.2 C.
03-04-2025 20:00 17.8 C.

Day 5 in conditioning

04-04-2025 00:00 18.4 C.
04-04-2025 04:00 18.3 C.
04-04-2025 08:00 17.8 C.
04-04-2025 12:00 18.4 C.
04-04-2025 16:00 17.7 C.
04-04-2025 18:00 17.7 C.
04-04-2025 20:00 17.7 C.

Day 6 in fermentation

05-04-2024 00:00 17.6 C.
05-04-2025 04:00 17.6 C.
05-04-2025 08:00 18.3 C.
05-04-2025 12:00 17.8 C.
05-04-2025 16:00 17.5 C.
05-04-2025 20:00 17.6 C.

Day 7 in fermentation

06-04-2025 00:00 17.5 C.
06-04-2025 04:00 17.8 C.
06-04-2025 08:00 17.8 C.
06-04-2025 12:00 17.7 C.
06-04-2025 16:00 17.9 C.
06-04-2025 20:00 18.1 C.

Day 8 in fermentation

07-04-2025 00:00 17.5 C.
07-04-2025 04:00 17.7 C.
07-04-2025 08:00 17.7 C.
07-04-2025 12:00 18.0 C.
07-04-2025 16:00 17.9 C.
07-04-2025 20:00 17.7 C.

Day 9 in fermentation

08-04-2025 00:00 17.9 C.
08-04-2025 04:00 18.0 C.
08-04-2025 08:00 17.7 C.
08-04-2025 12:00 18.4 C.
08-04-2025 16:00 17.6 C.
08-04-2025 20:00 18.4 C.

Day 10 in fermentation

09-04-2025 00:00 17.7 C.
09-04-2025 04:00 17.7 C.
09-04-2025 08:00 17.6 C.
09-04-2025 12:00 18.5 C.
09-04-2025 16:00 18.3 C.
09-04-2025 20:00 17.7 C.
09-04-2025 22:00 19.5 C.

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Batch Notes

Day 11 in fermentation

10-04-2025 00:00 20.7 C.
10-04-2025 04:00 20.8 C.
10-04-2025 08:00 20.7 C.
10-04-2025 12:00 21.2 C.
10-04-2025 16:00 20.8 C.
10-04-2025 20:00 20.8 C.

Day 12 in fermentation

11-04-2025 00:00 20.7 C.
11-04-2025 04:00 21.2 C.
11-04-2025 08:00 20.9 C.
11-04-2025 12:00 20.7 C.
11-04-2025 16:00 21.5 C.
11-04-2025 20:00 20.5 C.

Day 13 in fermentation

12-04-2025 00:00 20.8 C.
12-04-2025 04:00 20.9 C.
12-04-2025 08:00 21.2 C.
12-04-2025 12:00 21.0 C.
12-04-2025 16:00 21.4 C.
12-04-2025 20:00 20.9 C.

Day 14 in fermentation

13-04-2025 00:00 21.4 C.
13-04-2025 04:00 20.5 C.
13-04-2025 08:00 21.4 C.
13-04-2025 12:00 21.1 C.
13-04-2025 16:00 20.6 C.
13-04-2025 20:00 20.7 C.

Day 15 in fermentation

14-04-2025 00:00 21.3 C.
14-04-2025 04:00 20.7 C.
14-04-2025 08:00 20.9 C.

Bottling day

14-04-2025 09:38 17.7 C., SG = 1.008, pH = 4.28.

Day 0 in conditioning

14-04-2025 12:00 17.8 C.
14-04-2025 16:00 18.9 C.
14-04-2025 20:00 18.9 C.

Day 1 in conditioning

15-04-2025 00:00 18.4 C.
15-04-2025 04:00 17.5 C.
15-04-2025 08:00 18.8 C.
15-04-2025 11:30 18.4 C.
15-04-2025 16:00 18.1 C.
15-04-2025 20:00 18.1 C.

Day 2 in conditioning

16-04-2025 00:00 18.1 C.
16-04-2025 04:00 17.5 C.
16-04-2025 08:00 18.7 C.
16-04-2025 12:00 17.8 C.
16-04-2025 16:00 18.4 C.
16-04-2025 20:00 18.8 C.

Day 3 in conditioning

17-04-2025 00:00 17.5 C.
17-04-2025 04:00 18.6 C.
17-04-2025 08:00 17.8 C.
17-04-2025 12:15 18.5 C.

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Batch Notes

17-04-2025 16:45 18.2 C.
17-04-2025 20:00 17.5 C.

Day 4 in conditioning
18-04-2025 00:00 18.7 C.
18-04-2025 04:00 17.6 C.
18-04-2025 08:15 18.5 C.

Day 7 in conditioning
21-04-2025 16:00 18.8 C.
21-04-2025 20:00 18.5 C.

Day 8 in conditioning
22-04-2025 08:00 18.8 C.
22-04-2025 21:00 18.5 C.

Day 9 in conditioning
23-04-2025 00:00 17.9 C.
23-04-2025 08:00 18.5 C.
23-04-2025 20:00 18.0 C.

Day 10 in conditioning
24-04-2025 00:00 17.5 C.
24-04-2025 08:00 17.7 C.
24-04-2025 20:00 17.9 C.

Day 11 in conditioning
25-04-2025 08:00 18.6 C.
25-04-2025 20:00 18.5 C.

Day 12 in conditioning
26-04-2025 06:00 18.3 C.
26-04-2025 16:00 18.5 C.
26-04-2025 20:00 18.2 C.

Day 13 in conditioning
27-04-2025 08:00 18.1 C.
27-04-2025 20:00 19.2 C.

Day 14 in conditioning
28-04-2025 08:00 18.3 C.
28-04-2025 20:00 18.5 C.

Day 15 in conditioning
29-04-2025 08:00 18.6 C.
29-04-2025 18:00 18.2 C.
29-04-2025 21:00 18.5 C.

Day 16 in conditioning
30-04-2025 08:00 17.7 C.
30-04-2025 20:00 18.7 C.

Day 17 in conditioning
01-05-2025 08:00 18.9 C.
01-05-2025 18:00 18.2 C.
01-05-2025 20:00 18.8 C.

Day 18 in conditioning
02-05-2025 08:00 18.6 C.
02-05-2025 16:00 19.2 C.
02-05-2025 20:00 18.5 C.

Day 19 in conditioning
03-05-2025 08:00 18.3 C.
03-05-2025 16:00 17.8 C.
03-05-2025 20:00 18.0 C.

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Batch Notes

Day 20 in conditioning

04-05-2025 08:00 18.5 C.
04-05-2025 12:00 17.7 C.
04-05-2025 16:00 18.6 C.
04-05-2025 20:00 18.8 C.

Day 21 in conditioning

05-05-2025 09:00 17.7 C.
05-05-2025 13:00 18.5 C.
05-05-2025 16:00 17.8 C.
05-05-2025 20:00 18.7 C.

Day 22 in conditioning

06-05-2025 08:00 17.8 C.
06-05-2025 20:00 18.6 C.

Day 23 in conditioning

07-05-2025 08:00 18.1 C.
07-05-2025 20:00 17.5 C.

Day 24 in conditioning

08-05-2025 08:00 18.6 C.
08-05-2025 18:00 18.9 C.
08-05-2025 20:00 18.9 C.

Day 25 in conditioning

09-05-2025 08:00 18.6 C.
09-05-2025 20:00 17.6 C.

Day 26 in conditioning

10-05-2025 08:00 18.4 C.
10-05-2025 12:00 17.7 C.
10-05-2025 16:00 17.7 C.
10-05-2025 20:00 18.0 C.

Day 27 in conditioning

11-05-2025 09:00 17.5 C.
11-05-2025 12:00 18.2 C.
11-05-2025 16:00 18.7 C.
11-05-2025 20:00 18.9 C.

Day 28 in conditioning

12-05-2025 08:00 18.4 C.
12-05-2025 20:00 18.6 C.

Day 29 in conditioning

13-05-2025 08:00 18.9 C.
13-05-2025 20:00 19.3 C.

Day 30 in conditioning

14-05-2025 08:00 18.3 C.
14-05-2025 20:00 18.5 C.

Day 31 in conditioning

15-05-2025 08:00 17.6 C.
15-05-2025 17:30 19.3 C.
15-05-2025 20:00 19.3 C.

Day 32 in conditioning

16-05-2025 08:00 17.9 C.
16-05-2025 17:30 18.7 C.
16-05-2025 23:30 18.1 C.

Day 33 in conditioning

17-05-2025 11:00 17.7 C.

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Batch Notes

17-05-2025 15:00 17.7 C.
 17-05-2025 20:00 18.8 C.
 17-05-2025 23:00 18.8 C.

Day 34 in conditioning
 18-05-2025 08:00 18.6 C.
 18-05-2025 14:00 18.6 C.
 18-05-2025 20:00 18.4 C.
 18-05-2025 23:00 18.4 C.

Day 35 in conditioning
 19-05-2025 08:00 18.5 C.
 19-05-2025 19:30 18.6 C.
 19-05-2025 23:00 18.8 C.

Day 36 in conditioning
 20-05-2025 08:00 18.1 C.
 20-05-2025 20:00 18.6 C.

Day 37 in conditioning
 21-05-2025 08:00 17.9 C.
 21-05-2025 18:30 18.2 C.
 21-05-2025 22:00 18.2 C.

Day 38 in conditioning
 22-05-2025 22:00 18.7 C.

Day 39 in conditioning
 23-05-2025 21:00 17.9 C.

Day 40 in conditioning
 24-05-2025 10:00 18.6 C.
 24-05-2025 16:30 18.6 C.

Extra Measured Values

Strike Water Temperature

Strike Water pH

Sparge Water Temperature

Sparge Water pH

Pitch Temperature 17.3

Batch Log

28 March 2025	Brew Date
28 March 2025 09:30	Status: Brewing
30 March 2025 17:15	SV = 17.5 C.
30 March 2025	Fermentation Start
31 March 2025 11:00	SV = 18.5 C.
9 April 2025 21:20	SV = 21.5 C.
14 April 2025 09:38	Filled 3 Steinie - Flensburger (swing-top) bottles (33 cl).
14 April 2025	Bottling Date

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Batch Log

14 April 2025 09:40	SV = 18.5 C.
25 May 2025 16:30	Status: Completed

Taste

3.5 / 5.0