

# Batch #18 - 28 Dec 2021

## Three Hops Blonde v3 - 4.6%

### Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)  
 BU/GU : 0.47  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.020  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.007

### Fermentables (285 g)

279 g - Pale Ale Malt 6 EBC (97.9%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-010  
 6 g - Carapils 4 EBC (2.1%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-01-016  
 6 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (10.5 g)

#### Hop Stand

30 min hopstand @ 85 °C  
 30 min 85 °C - 2.4 g - Centennial - 9% (9 IBU)  
 ^ Worcestor Hop Shop (UK)  
 30 min 85 °C - 2 g - Citra - 13.8% (11 IBU)  
 ^ Worcestor Hop Shop (UK)

#### Dry Hops

4 days - 2.1 g - Centennial - 9%  
 ^ Worcestor Hop Shop (UK)  
 4 days - 2 g - Citra - 13.8%  
 ^ Worcestor Hop Shop (UK)  
 4 days - 2 g - Mosaic - 11.6%  
 ^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

#### Miscellaneous

Mash - 0.062 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.166 g - Calcium Chloride (CaCl2) 33...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.161 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.248 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.322 g - Gypsum (CaSO4)  
 ^ Brouwmaatje (NL)  
 Mash - 0.085 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 0.624 l - NL Spa Reine Flat Mineral Water  
 ^ Lot # 20210830  
 ^ AH (NL)  
 Sparge - 1.265 l - NL Spa Reine Flat Mineral...  
 ^ Lot # 20210830  
 ^ AH (NL)

### 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 : 0.86 L  
 Sparge Water : 3.09 L  
 Boil Time : 60 min  
 Total Water : 3.95 L



8 EBC

Brewhouse Efficiency: 52.7%  
 Mash Efficiency: 79.1%

### Mash Profile

11 High fermentability plus mash out (70 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature  
 75 °C - 10 min - Mash out

### Fermentation Profile

01 Ale + DR + Conditioning  
 17 °C - 10 days - Primary  
 20 °C - 4 days - Diacetyl rest  
 17 °C - 4 days - Dry hopping  
 17 °C - 14 days - Carbonation  
 17 °C - 28 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 117 Mg 31 Na 98 Cl 161 SO 330 HCO 69

SO/Cl ratio: 2.1

Mash pH: 4.62

Sparge pH: 6

### Measurements

Mash pH: 5.33

Boil Volume:

Pre-Boil Gravity: 1.025

Post-Boil Kettle Volume:

Original Gravity: 1.042

Fermenter Top-Up:

Fermenter Volume: 1

Final Gravity: 1.008

Bottling Volume: 0.66

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## Recipe Notes

Target: ABV = 4.4 %, IBU = 24.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).

## Batch Notes

### Brew day

28-12-2021 11:00 3 L Spa Reine Flat Mineral water.  
28-12-2021 11:00 Added 0.30 grams Baking soda.  
28-12-2021 11:00 Added 0.75 grams Canning salt.  
28-12-2021 11:00 Added 1.16 grams Epsom salt.  
28-12-2021 11:00 Added 1.49 grams Gypsum.  
28-12-2021 11:00 Added 0.79 grams Calciumchloride.  
28-12-2021 11:00 Added 0.4 ml Lactic acid.  
28-12-2021 11:15 Strike water pH = 5.30 @ 39.7 C ATC.  
28-12-2021 11:15 Mash in @ 72.3 C.  
28-12-2021 11:18 Mash pH = 5.35 @ 42.1 C.  
28-12-2021 11:22 Mash pH = 5.33 @ 43.7 C.  
28-12-2021 11:28 Mash pH = 5.31 @ 44.2 C.  
28-12-2021 11:35 Mash pH = 5.31 @ 40.6 C.  
28-12-2021 11:40 Mash pH = 5.34 @ 35.6 C.  
28-12-2021 11:51 Mash pH = 5.33 @ 39.9 C.  
28-12-2021 12:18 Mash pH = 5.32 @ 41.7 C.  
28-12-2021 12:19 Heating to 75 C  
28-12-2021 12:25 Mash pH = 5.30 @ 44.6 C.  
28-12-2021 12:25 Temperature @ 75 C.  
28-12-2021 12:32 Mash pH = 5.29 @ 44.6 C.  
28-12-2021 12:44 Level = 43 mm --> 2.15 L.  
28-12-2021 12:44 First runnings SG = 1.064 @ 49.8 C --> SG = 1.075 @ 20 C.  
28-12-2021 12:55 First batch sparge 3 L @ 75 C.  
28-12-2021 13:13 Second batch sparge 2.8 L @ 75 C.  
28-12-2021 13:15 Level = 164 mm --> collected 8.2 L of wort.  
28-12-2021 13:41 SG = 1.020 @ 38 C --> SG = 1.025 @ 20 C.  
28-12-2021 13:20 Pause because of electrical power failure.  
28-12-2021 14:15 Need 103 minutes boil time to reach an SG of 1.040.  
28-12-2021 14:30 Flame on.  
28-12-2021 14:42 Added 0.12 grams Lipohop K.  
28-12-2021 14:47 Hot break.  
28-12-2021 15:50 Level = 130 mm --> 6.5 L hot volume.  
28-12-2021 16:00 1.00 grams Irish moss.  
28-12-2021 16:10 Flame out --> 83 minutes boil time  
28-12-2021 16:30 8.25 grams Centennial hop pellets @ 84.2 C.  
28-12-2021 16:30 7.11 grams Citra hop pellets @ 84.2 C.  
28-12-2021 17:02 63.5 C.  
28-12-2021 17:08 25.0 C.  
28-12-2021 21:25 Level = 100 mm --> 5 L cold volume.  
28-12-2021 21:35 Split 1 L of the brew for this batch into a PET bottle with leaky balloon.  
28-12-2021 22:00 SG = 1.042 @ 22.2 C.  
28-12-2021 22:00 Pitched 1.02 grams of US-05 yeast @ 22.2 C.

### Day 0 in fermentation

28-12-2021 22:00 22.2 C, SG = 1.042 .

### Day 1 in Fermentation

29-12-2021 00:00 17.1 C.  
29-12-2021 04:00 17.0 C.  
29-12-2021 08:00 16.0 C.  
29-12-2021 09:35 15.8 C.  
29-12-2021 12:00 16.7 C.  
29-12-2021 16:00 17.1 C.  
29-12-2021 16:53 16.8 C.

### Day 2 in fermentation.

30-12-2021 00:00 16.7 C.  
30-12-2021 04:00 17.0 C.  
30-12-2021 08:00 17.5 C.

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## Batch Notes

30-12-2021 09:15 16.8 C.  
30-12-2021 12:00 16.6 C.  
30-12-2021 16:00 17.4 C.  
30-12-2021 20:30 16.9 C.

### Day 3 in fermentation

31-12-2021 00:00 16.8 C.  
31-12-2021 04:00 16.7 C.  
31-12-2021 08:00 16.6 C.  
31-12-2021 09:30 17.3 C.  
31-12-2021 12:00 16.7 C.  
31-12-2021 15:15 16.6 C.  
31-12-2021 20:30 16.7 C.

### Day 4 in fermentation

01-01-2022 00:00 16.6 C.  
01-01-2022 04:00 17.4 C.  
01-01-2022 08:00 17.0 C.  
01-01-2022 11:00 16.7 C.  
01-01-2022 15:00 17.1 C.  
01-01-2022 19:30 17.5 C.  
01-01-2022 23:30 16.6 C.

### Day 5 in fermentation

02-01-2022 00:00 17.1 C.  
02-01-2022 04:00 17.2 C.  
02-01-2022 08:00 17.6 C.  
02-01-2022 10:15 17.3 C.  
02-01-2022 13:00 17.0 C.  
02-01-2022 17:00 17.1 C.  
02-01-2022 23:00 17.0 C.

### Day 6 in fermentation

03-01-2022 00:00 17.5 C.  
03-01-2022 04:00 17.4 C.  
03-01-2022 08:45 17.1 C.  
03-01-2022 12:00 17.4 C.  
03-01-2022 16:15 17.8 C.  
03-01-2022 20:30 17.4 C.

### Day 7 in fermentation

04-01-2022 00:00 17.7 C.  
04-01-2022 04:00 17.6 C.  
04-01-2022 07:45 17.2 C.  
04-01-2022 12:00 17.7 C.  
04-01-2022 16:00 17.1 C.  
04-01-2022 20:15 17.0 C.

### Day 8 in fermentation

05-01-2022 00:00 17.1 C.  
05-01-2022 04:00 17.7 C.  
05-01-2022 08:00 18.0 C.  
05-01-2022 12:00 17.7 C.  
05-01-2022 16:00 17.1 C.  
05-01-2022 20:00 17.1 C.

### Day 9 in fermentation

06-01-2022 00:00 17.3 C.  
06-01-2022 04:00 17.2 C.  
06-01-2022 08:00 17.2 C.  
06-01-2022 12:00 17.3 C.  
06-01-2022 16:00 17.2 C.  
06-01-2022 20:00 17.5 C.

### Day 10 in fermentation

07-01-2022 00:00 17.6 C.

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## Batch Notes

07-01-2022 04:00 17.0 C.  
07-01-2022 08:00 17.7 C.  
07-01-2022 12:00 17.7 C.  
07-01-2022 16:00 17.6 C.  
07-01-2022 20:00 17.7 C.

### Day 11 in fermentation

08-01-2022 00:00 19.4 C.  
08-01-2022 04:00 19.5 C.  
08-01-2022 08:00 19.2 C.  
08-01-2022 12:00 19.6 C.  
08-01-2022 16:00 19.5 C.  
08-01-2022 20:00 19.5 C.

### Day 12 in fermentation

09-01-2022 00:00 19.3 C.  
09-01-2022 04:00 19.5 C.  
09-01-2022 08:00 19.7 C.  
09-01-2022 12:00 19.3 C.  
09-01-2022 16:00 19.7 C.  
09-01-2022 20:00 19.9 C.

### Day 13 in fermentation

10-01-2022 00:00 19.7 C.  
10-01-2022 04:00 19.9 C.  
10-01-2022 08:00 19.2 C.  
10-01-2022 12:00 19.8 C.  
10-01-2022 16:00 19.5 C.  
10-01-2022 20:00 19.3 C.

### Day 14 in fermentation

11-01-2022 00:00 19.0 C.  
11-01-2022 04:00 19.6 C.  
11-01-2022 08:00 19.8 C.  
11-01-2022 12:00 19.7 C.  
11-01-2022 16:00 19.6 C.  
11-01-2022 19:45 19.1 C.  
11-01-2022 20:00 17.9 C, dry hopping.  
11-01-2022 20:15 19.1 C.

### Day 15 in fermentation

12-01-2022 00:00 17.6 C.  
12-01-2022 04:00 17.9 C.  
12-01-2022 08:00 17.6 C.  
12-01-2022 12:00 17.5 C.  
12-01-2022 16:00 16.3 C.  
12-01-2022 20:00 16.4 C.

### Day 16 in fermentation

13-01-2022 00:00 16.9 C.  
13-01-2022 04:00 16.0 C.  
13-01-2022 08:00 16.8 C.  
13-01-2022 12:00 16.5 C.  
13-01-2022 16:00 16.1 C.  
13-01-2022 20:00 16.5 C.

### Day 17 in fermentation

14-01-2022 00:00 16.8 C.  
14-01-2022 04:00 16.1 C.  
14-01-2022 08:00 16.7 C.  
14-01-2022 12:00 16.4 C.  
14-01-2022 16:00 16.4 C.  
14-01-2022 20:00 17.0 C.

### Day 18 in fermentation

15-01-2022 00:00 16.5 C.

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## Batch Notes

15-01-2022 04:00 16.4 C.  
15-01-2022 08:00 16.7 C.  
15-01-2022 12:18 17.0 C, SG = 1.008, pH = 4.30.

### Bottling day

15-01-2022 12:20 Filled 2 Steinie bottles (33 cl).

### Day 0 in conditioning

15-01-2022 16:00 16.3 C.  
15-01-2022 20:00 17.2 C.

### Day 1 in conditioning

16-01-2022 00:00 17.9 C.  
16-01-2022 04:00 16.9 C.  
16-01-2022 08:00 17.3 C.  
16-01-2022 12:00 17.8 C.  
16-01-2022 16:00 17.0 C.  
16-01-2022 20:00 16.8 C.

### Day 2 in conditioning

17-01-2022 00:00 16.9 C.  
17-01-2022 04:00 16.6 C.  
17-01-2022 08:00 17.0 C.  
17-01-2022 12:00 16.5 C.  
17-01-2022 16:00 17.3 C.  
17-01-2022 20:00 16.5 C.

### Day 3 in conditioning

18-01-2022 00:00 17.5 C.  
18-01-2022 04:00 16.5 C.  
18-01-2022 08:00 17.3 C.  
18-01-2022 12:00 16.4 C.  
18-01-2022 16:00 17.1 C.  
18-01-2022 20:00 16.5 C.

### Day 4 in conditioning

19-01-2022 00:00 17.0 C.  
19-01-2022 04:00 16.7 C.  
19-01-2022 08:00 16.7 C.  
19-01-2022 12:00 17.5 C.  
19-01-2022 16:00 16.5 C.  
19-01-2022 20:00 17.5 C.

### Day 5 in conditioning

20-01-2022 00:00 16.5 C.  
20-01-2022 04:00 17.5 C.  
20-01-2022 08:00 16.5 C.  
20-01-2022 12:00 17.3 C.  
20-01-2022 16:00 16.5 C.  
20-01-2022 20:00 17.0 C.

### Day 6 in conditioning

21-01-2022 00:00 17.2 C.  
21-01-2022 04:00 16.4 C.  
21-01-2022 08:00 17.2 C.  
21-01-2022 12:00 16.4 C.  
21-01-2022 16:00 16.8 C.  
21-01-2022 20:00 17.1 C.

### Day 7 in conditioning

22-01-2022 00:00 16.8 C.  
22-01-2022 04:00 16.9 C.  
22-01-2022 08:00 16.9 C.  
22-01-2022 12:00 16.5 C.  
22-01-2022 16:00 17.2 C.  
22-01-2022 20:00 16.5 C.

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## Batch Notes

### Day 8 in conditioning

23-01-2022 00:00 17.3 C.  
23-01-2022 04:00 16.5 C.  
23-01-2022 08:00 17.5 C.  
23-01-2022 12:00 16.5 C.  
23-01-2022 16:00 17.5 C.  
23-01-2022 20:00 16.6 C.

### Day 9 in conditioning

24-01-2022 00:00 17.1 C.  
24-01-2022 04:00 16.9 C.  
24-01-2022 08:00 16.6 C.  
24-01-2022 12:00 17.1 C.  
24-01-2022 16:00 16.5 C.  
24-01-2022 20:00 17.3 C.

### Day 10 in conditioning

25-01-2022 00:00 16.5 C.  
25-01-2022 04:00 17.2 C.  
25-01-2022 08:00 16.5 C.  
25-01-2022 12:00 17.1 C.  
25-01-2022 16:00 16.5 C.  
25-01-2022 20:00 17.0 C.

### Day 11 in conditioning

26-01-2022 00:00 17.1 C.  
26-01-2022 04:00 16.7 C.  
26-01-2022 08:00 17.5 C.  
26-01-2022 12:00 16.4 C.  
26-01-2022 16:00 17.5 C.  
26-01-2022 20:00 16.5 C.

### Day 12 in conditioning

27-01-2022 00:00 17.5 C.  
27-01-2022 04:00 16.5 C.  
27-01-2022 08:00 17.5 C.  
27-01-2022 12:00 16.7 C.  
27-01-2022 16:00 17.3 C.  
27-01-2022 20:00 16.9 C.

### Day 13 in conditioning

28-01-2022 00:00 16.4 C.  
28-01-2022 04:00 17.2 C.  
28-01-2022 08:00 16.5 C.  
28-01-2022 12:00 17.4 C.  
28-01-2022 16:00 16.5 C.  
28-01-2022 20:00 17.5 C.

### Day 14 in conditioning

29-01-2022 00:00 16.4 C.  
29-01-2022 04:00 17.5 C.  
29-01-2022 08:00 16.9 C.  
29-01-2022 12:00 16.6 C.  
29-01-2022 16:00 17.5 C.  
29-01-2022 20:00 16.5 C.

### Day 15 in conditioning

30-01-2022 00:00 17.5 C.  
30-01-2022 04:00 16.5 C.  
30-01-2022 08:00 17.0 C.  
30-01-2022 12:00 17.0 C.  
30-01-2022 16:00 16.6 C.  
30-01-2022 20:00 17.3 C.

### Day 16 in conditioning

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31-01-2022 00:00 16.5 C.  
31-01-2022 04:00 17.5 C.  
31-01-2022 08:00 16.5 C.  
31-01-2022 12:00 17.5 C.  
31-01-2022 15:15 16.5 C.  
Power outage.  
31-01-2022 18:45 14.9 C.  
31-01-2022 20:00 14.9 C.

Day 17 in conditioning  
01-02-2022 00:00 16.5 C.  
01-02-2022 04:00 17.5 C.  
01-02-2022 08:00 16.5 C.  
01-02-2022 12:00 17.5 C.  
01-02-2022 16:00 16.6 C.  
01-02-2022 20:00 17.1 C.

Day 18 in conditioning  
02-02-2022 00:00 17.0 C.  
02-02-2022 04:00 16.5 C.  
02-02-2022 08:00 17.5 C.  
02-02-2022 12:00 16.5 C.  
02-02-2022 16:00 17.3 C.  
02-02-2022 20:00 16.9 C.

Day 19 in conditioning  
03-02-2022 00:00 16.6 C.  
03-02-2022 04:00 17.5 C.  
03-02-2022 08:00 16.5 C.  
03-02-2022 12:00 17.3 C.  
03-02-2022 16:00 17.0 C.  
03-02-2022 20:00 16.7 C.

Day 20 in conditioning  
04-02-2022 00:00 17.3 C.  
04-02-2022 02:30 17.0 C.  
04-02-2022 08:30 17.3 C.  
04-02-2022 12:00 16.7 C.  
04-02-2022 16:00 16.9 C.  
04-02-2022 20:00 17.0 C.

Day 21 in conditioning  
05-02-2022 00:00 16.6 C.  
05-02-2022 04:00 17.1 C.  
05-02-2022 08:00 16.5 C.  
05-02-2022 12:00 17.2 C.  
05-02-2022 16:00 16.5 C.  
05-02-2022 20:00 17.5 C.

Day 22 in conditioning  
06-02-2022 00:00 16.5 C.  
06-02-2022 04:00 17.2 C.  
06-02-2022 08:00 17.1 C.  
06-02-2022 12:00 16.4 C.  
06-02-2022 16:00 17.5 C.  
06-02-2022 20:00 16.5 C.

Day 23 in conditioning  
07-02-2022 00:00 17.5 C.  
07-02-2022 04:00 16.6 C.  
07-02-2022 08:00 17.5 C.  
07-02-2022 12:00 16.6 C.  
07-02-2022 16:00 17.4 C.  
07-02-2022 20:00 16.7 C.

Day 24 in conditioning

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## Batch Notes

08-02-2022 00:00 17.1 C.  
08-02-2022 04:00 17.1 C.  
08-02-2022 08:00 16.5 C.  
08-02-2022 12:00 17.5 C.  
08-02-2022 16:00 16.5 C.  
08-02-2022 20:00 17.3 C.

### Day 25 in conditioning

09-02-2022 00:00 16.9 C.  
09-02-2022 04:00 16.7 C.  
09-02-2022 08:00 17.5 C.  
09-02-2022 12:00 16.5 C.  
09-02-2022 16:00 17.3 C.  
09-02-2022 20:00 16.9 C.

### Day 26 in conditioning

10-02-2022 00:00 16.8 C.  
10-02-2022 04:00 17.5 C.  
10-02-2022 08:00 16.5 C.  
10-02-2022 12:00 17.5 C.  
10-02-2022 16:00 16.9 C.  
10-02-2022 20:00 16.7 C.

### Day 27 in conditioning

11-02-2022 00:00 17.3 C.  
11-02-2022 04:00 16.5 C.  
11-02-2022 08:00 17.5 C.  
11-02-2022 12:00 16.4 C.  
11-02-2022 16:00 17.5 C.  
11-02-2022 20:00 16.6 C.

### Day 28 in conditioning

12-02-2022 00:00 17.5 C.  
12-02-2022 04:00 16.5 C.  
12-02-2022 08:00 17.0 C.  
12-02-2022 12:00 17.5 C.  
12-02-2022 16:00 16.8 C.  
12-02-2022 20:00 16.9 C.

### Day 29 in conditioning

13-02-2022 00:00 16.7 C.  
13-02-2022 04:00 17.5 C.  
13-02-2022 08:00 16.4 C.  
13-02-2022 12:00 16.9 C.  
13-02-2022 16:00 17.2 C.  
13-02-2022 20:00 16.7 C.

### Day 30 in conditioning

14-02-2022 00:00 16.8 C.  
14-02-2022 04:00 17.2 C.  
14-02-2022 08:00 16.5 C.  
14-02-2022 12:00 17.5 C.  
14-02-2022 16:00 16.5 C.  
14-02-2022 20:00 17.1 C.

### Day 31 in conditioning

15-02-2022 00:00 17.1 C.  
15-02-2022 04:00 16.5 C.  
15-02-2022 08:00 17.5 C.  
15-02-2022 12:00 16.6 C.  
15-02-2022 16:00 17.1 C.  
15-02-2022 20:00 17.0 C.

### Day 32 in conditioning

16-02-2022 00:00 16.7 C.  
16-02-2022 04:00 17.5 C.



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## Batch Notes

16-02-2022 08:00 16.5 C.  
16-02-2022 12:00 17.3 C.  
16-02-2022 16:00 17.0 C.  
16-02-2022 20:00 16.8 C.

Day 33 in conditioning  
17-02-2022 00:00 17.5 C.  
17-02-2022 04:00 16.5 C.  
17-02-2022 08:00 17.5 C.  
17-02-2022 12:00 17.0 C.  
17-02-2022 16:00 17.0 C.  
17-02-2022 20:00 17.1 C.

Day 34 in conditioning  
18-02-2022 00:00 16.5 C.  
18-02-2022 04:00 17.5 C.  
18-02-2022 08:00 16.5 C.  
18-02-2022 12:00 17.3 C.  
18-02-2022 16:00 16.9 C.  
18-02-2022 20:00 16.6 C.

Day 35 in conditioning  
19-02-2022 00:00 17.3 C.  
19-02-2022 04:00 16.4 C.  
19-02-2022 08:00 17.5 C.  
19-02-2022 12:00 16.5 C.  
19-02-2022 16:00 17.2 C.  
19-02-2022 20:00 16.9 C.

Day 36 in conditioning  
20-02-2022 00:00 16.6 C.  
20-02-2022 04:00 17.3 C.  
20-02-2022 08:00 16.4 C.  
20-02-2022 12:00 17.5 C.  
20-02-2022 16:00 16.5 C.  
20-02-2022 20:00 17.2 C.

Day 37 in conditioning  
21-02-2022 00:00 17.0 C.  
21-02-2022 04:00 16.5 C.  
21-02-2022 08:00 17.3 C.  
21-02-2022 12:00 16.5 C.  
21-02-2022 16:00 17.5 C.  
21-02-2022 20:00 16.5 C.

Day 38 in conditioning  
22-02-2022 00:00 17.5 C.  
22-02-2022 04:00 16.7 C.  
22-02-2022 08:00 17.0 C.  
22-02-2022 12:00 16.9 C.  
22-02-2022 16:00 16.7 C.  
22-02-2022 20:00 17.4 C.

Day 39 in conditioning  
23-02-2022 00:00 16.5 C.  
23-02-2022 04:00 17.5 C.  
23-02-2022 08:00 16.6 C.  
23-02-2022 12:00 17.5 C.  
23-02-2022 16:00 16.9 C.  
23-02-2022 20:00 16.8 C.

Day 40 in conditioning  
24-02-2022 00:00 17.4 C.  
24-02-2022 04:00 16.5 C.  
24-02-2022 08:00 17.4 C.  
24-02-2022 12:00 16.8 C.

# Batch #18 - 28 Dec 2021

## Batch Notes

24-02-2022 16:00 16.8 C.  
24-02-2022 20:00 17.0 C.

Day 41 in conditioning  
25-02-2022 00:00 16.5 C.  
25-02-2022 04:00 17.1 C.  
25-02-2022 08:00 16.5 C.  
25-02-2022 12:00 17.0 C.  
25-02-2022 16:00 16.5 C.  
25-02-2022 20:00 17.4 C.

Day 42 in conditioning  
26-02-2022 00:00 16.5 C.  
26-02-2022 04:00 17.4 C.  
26-02-2022 08:00 16.4 C.  
26-02-2022 12:00 17.0 C.  
26-02-2022 16:00 16.8 C.  
26-02-2022 19:00 16.8 C.

17-09-2022 19:38 11.0 C., pH = 4.17.

## Extra Measured Values

Strike Water Temperature	72.3
Strike Water pH	5.3
Sparge Water Temperature	75
Sparge Water pH	6
Pitch Temperature	22.2

## Batch Log

28 December 2021	Brew Date
28 December 2021	Fermentation Start
28 December 2021 11:00	Status: Brewing
28 December 2021 22:00	SV = 17.0 C.
29 December 2021 09:59	SV = 17.5 C.
1 January 2022 23:50	SV = 18.0 C.
7 January 2022 21:20	SV = 20.0 C.
11 January 2022 20:05	Added 1.97 grams Citra, 2.10 grams Centennial and 2.02 grams Mosaic pellet hops to the FV.
11 January 2022 22:30	SV = 18.0 C.
12 January 2022 12:29	SV = 17.0 C.
15 January 2022 12:20	Filled 2 Steinie bottles (33 cl).
15 January 2022	Bottling Date
15 January 2022 12:47	SV = 18.0 C.
16 January 2022 16:50	SV = 17.5 C.

# Batch #18 - 28 Dec 2021

## Batch Log

31 January 2022 15:15	Power outage.
26 February 2022 19:07	Status: Completed
17 September 2022 19:35	Status: Archived

## Taste

3.0 / 5.0