

Batch #28 - 15 Jan 2023

Two Pints and a Packet of Hops (Godiva and Progress) - 4.2%

British Golden Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.76
 Colour : 7 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.013
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.009

Fermentables (102 g)

102 g - Maris Otter Malt 6 EBC (100%)
 ^ Lot # 2500001777621 (16.03.2023)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 4 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (3.8 g)

30 min - 0.7 g - Godiva (Whole) - 7.52% (17 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 0.7 g - Godiva (Whole) - 7.52% (11 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 0.8 g - Godiva (Whole) - 7.52% (2 IBU)
 ^ Worcester Hop Shop (UK)

Dry Hops

7 days - 1.6 g - Progress - 7.6%
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

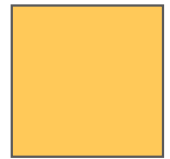
Miscellaneous

Mash - 0.016 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.104 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.102 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.158 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.204 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.04 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 0.402 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Sparge - 0.782 l - NL Spa Reine Flat Mineral...
 ^ AH (NL)
 60 min - Boil - 0.02 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.134 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.134 items - Wort Chiller

02 PET Bottle 1L (60min) (rev 4)

Batch Size : 0.75 L
 Boil Size : 2.28 L
 Post-Boil Vol : 0.78 L

Mash Water : 0.31 L
 Sparge Water : 2.07 L
 Boil Time : 60 min
 Total Water : 2.38 L



7 EBC

Brewhouse Efficiency: 94.9%
 Mash Efficiency: 94.9%

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 193 Mg 51 Na 142 Cl 268 SO 553 HCO 53

SO/Cl ratio: 2.1
 Mash pH: 2.51
 Sparge pH: 6

Measurements

Mash pH: 5.42
 Boil Volume:
 Pre-Boil Gravity: 1.021
 Post-Boil Kettle Volume:
 Original Gravity: 1.038
 Fermenter Top-Up:
 Fermenter Volume: 0.8
 Final Gravity: 1.000
 Bottling Volume: 0.66

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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

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 13:12 Splitted off 0.8 L from Batch 27.
16-01-2023 13:15 Pitched 0.75 grams yeast.

Day 0 in fermentation

16-01-2023 16:00 17.1 C.
16-01-2023 20:00 17.9 C.
16-01-2023 23:00 16.9 C.

Day 1 in fermentation

17-01-2023 00:00 17.6 C.
17-01-2023 04:00 17.0 C.
17-01-2023 08:00 18.0 C.
17-01-2023 12:00 17.0 C.
17-01-2023 17:00 17.7 C.
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.
18-01-2023 12:00 18.0 C.
18-01-2023 16:00 17.0 C.
18-01-2023 21:00 17.0 C.

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.
19-01-2023 12:00 18.0 C.
19-01-2023 16:00 17.4 C.
19-01-2023 21:00 17.8 C.

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.
20-01-2023 12:00 18.0 C.
20-01-2023 16:00 17.7 C.
20-01-2023 17:00 17.8 C.
20-02-2023 21:45 17.5 C.

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.
21-01-2023 12:00 18.0 C.
21-01-2023 14:30 18.4 C.
21-01-2023 16:00 18.6 C.
21-01-2023 22:00 17.5 C.

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.
22-01-2023 14:30 17.9 C.
22-01-2023 22:00 18.1 C.

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Batch Notes

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.
23-01-2023 12:00 18.5 C.
23-01-2023 16:00 18.5 C.
23-01-2023 18:00 18.4 C.
23-01-2023 20:00 17.5 C.
23-01-2023 20:40 Added 1.58 grams Progress hops.

Day 8 in fermentation.

24-01-2023 00:00 18.5C.
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.

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.

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.
26-01-2023 12:00 19.2 C.
26-01-2023 16:00 19.9 C.
26-01-2023 20:00 19.1 C.

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.
27-01-2023 11:45 20.5 C.
27-01-2023 16:00 19.7 C.
27-01-2023 20:00 20.3 C.

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.
28-01-2023 12:00 21.0 C.
28-01-2023 16:00 20.3 C.
28-01-2023 20:00 20.9 C.

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 12:00 21.0 C.
29-01-2023 15:45 20.5 C.
29-01-2023 20:15 15.7 C, dp = 0 mm H2O, SG = 1.000, pH = 4.02.

Bottling day

29-01-2023 20:15 Filled 2 Steinie bottles (33 cl).

Day 1 in conditioning

30-01-2023 04:00 20.6 C.
30-01-2023 08:00 20.8 C.
30-01-2023 12:00 20.0 C.
30-01-2023 16:00 20.1 C.

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30-01-2023 20:00 20.0 C.

Day 2 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 3 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.
01-02-2023 20:00 16.8 C.

Day 4 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 5 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 6 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 7 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 8 in conditioning

06-02-2023 09:30 14.7 C.
06-02-2023 17:00 14.7 C.

Day 9 in conditioning

07-02-2023 07:15 14.0 C.
07-02-2023 21:30 14.9 C.

Day 10 in conditioning

08-02-2023 06:00 14.4 C.
08-02-2023 20:00 14.9 C.

Day 11 in conditioning

09-02-2023 06:30 14.2 C.

Day 12 in conditioning

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Batch Notes

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 13 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 15 in conditioning
13-02-2023 09:00 14.7 C.
13-02-2023 17:00 14.6 C.

Day 16 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 17 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 18 in conditioning
16-02-2023 18:45 14.5 C.

Day 19 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 20 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 21 in conditioning
19-02-2023 11:00 14.7 C.

Day 23 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 24 in conditioning
22-02-2023 07:00 14.5 C.
22-02-2023 18:30 14.9 C.

Day 25 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 26 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 27 in conditioning
25-02-2023 07:30 14.7 C.
25-02-2023 16:00 14.4 C.

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25-02-2023 22:30 14.3 C.

Day 28 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 29 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 30 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.

Day 31 in conditioning

01-03-2023 08:00 14.5 C.

01-03-2023 13:00 14.6 C.

Day 37 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 38 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 39 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 40 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 41 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 42 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.

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

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Batch Log	
15 January 2023	Brew Date
15 January 2023 10:20	Status: Brewing
16 January 2023 13:00	SV = 18.0 C.
16 January 2023 13:15	Pitched 0.75 grams yeast.
16 January 2023	Fermentation Start
20 January 2023 17:40	SV = 18.5 C.
23 January 2023 20:40	Added 1.58 grams Progress pellet hops for dry hopping.
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.
29 January 2023 20:15	Filled 2 Steinie bottles (33 cl).
29 January 2023	Bottling Date
30 January 2023 21:30	SV = 18.0 C.
5 February 2023 17:00	Bottles from the brew shed to indoors.
12 March 2023 23:00	Status: Completed
29 December 2023 16:37	Status: Archived

Taste

0.5 / 5.0: Gusher, acidic, hop gunk from the bottom of the bottle. Not a good one. Plonk beer.