

Batch #33 - 30 Apr 2023

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SMASH Fuggle v2 - 4.2%

British Golden Ale
Brewer: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.64
Colour : 8 EBC
Carbonation : 2.4 CO₂-vol

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

Fermentables (1 kg)
1 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 (39 g)
30 min - 3 g - Fuggle (Whole) - 5% (6 IBU)
^ Worcester Hop Shop (UK)
15 min - 12 g - Fuggle (Whole) - 5% (16 IBU)
^ Worcester Hop Shop (UK)

Hop Stand
25 min hopstand @ 80 °C
25 min - 12 g - Fuggle (Whole) - 5% (4 IBU)
^ Worcester Hop Shop (UK)

Dry Hops
3 days - 12 g - Fuggle (Whole) - 5%
^ Worcester Hop Shop (UK)

Miscellaneous
Mash - 0.29 g - Baking Soda (NaHCO₃)
^ Lot # 41190621/3
^ Brouwstore (NL) 003. 106. 2
Mash - 0.76 g - Calcium Chloride (CaCl₂) 33 %..
^ Lot # 115038
^ Brouwstore (NL) 055. 035. 0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055. 027. 7
Mash - 1.5 g - Gypsum (CaSO₄)
^ Brouwnaatje (NL)
Mash - 0.5 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 - 0.2 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
Bottling - 8 items - Brewferm Carbonation Dro...

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

Mash Water : 3 L
Sparge Water : 5.84 L
Boil Time : 60 min
Total Water : 8.84 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

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

Fermentation Profile
Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH 5.35
Sparge pH 6

Measurements

Mash pH 5.38
Boil Volume: 8.25
Pre-Boil Gravity: 1.026
Post-Boil Kettle Volume: 5.2
Original Gravity: 1.044
Fermenter Top-Up:
Fermenter Volume: 3.5
Final Gravity: 1.010
Bottling Volume: 2.64



8 EBC

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Recipe Notes

Pitch 3 grams of yeast.

v2: skipped the 30 minute addition, increased late hop and aroma gifts to 12 grams and added a 12 grams dry hopping gift.

Batch Notes

29-04-2023 11:00 Milled the malt @ 1.14 mm gap.

Brew day.

30-04-2023 09:00 3 L Spa flat mineral water in the mash pot.
 30-04-2023 09:01 Added 0.29 g Baking soda.
 30-04-2023 09:02 Added 0.78 g Canning salt.
 30-04-2023 09:03 Added 1.16 g Epsom salt.
 30-04-2023 09:04 Added 1.51 g Gypsum
 30-04-2023 09:05 Added 0.76 g Calcium chloride. is
 30-04-2023 09:06 Added 0.5 ml Lactic acid.
 30-04-2023 09:10 pH = 5.27 @ 15.7 C.
 30-04-2023 09:22 Dough in @ 68.7 C.
 30-04-2023 09:24 Start mash tracker.
 30-04-2023 09:27 pH = 5.43 @ 42.6 C.
 30-04-2023 09:32 pH = 5.42 @ 42.8 C.
 30-04-2023 09:37 pH = 5.37 @ 42.4 C.
 30-04-2023 09:42 pH = 5.38 @ 42.2 C.
 30-04-2023 09:47 pH = 5.38 @ 37.8 C.
 30-04-2023 09:52 pH = 5.38 @ 40.8 C.
 30-04-2023 09:57 pH = 5.38 @ 38.1 C.
 30-04-2023 10:02 pH = 5.37 @ 41.4 C.
 30-04-2023 10:07 pH = 5.38 @ 38.8 C.
 30-04-2023 10:12 pH = 5.38 @ 41.7 C.
 30-04-2023 10:17 pH = 5.38 @ 39.5 C.
 30-04-2023 10:22 pH = 5.39 @ 35.9 C.
 30-04-2023 10:25 2.2 L first runnings collected.
 30-04-2023 10:42 Added 2 L sparge water @ 72.2 C.
 30-04-2023 11:25 4.25 L wort collected.
 30-04-2023 11:35 Added 2 L sparge water @ 72.0 C.
 30-04-2023 11:52 6.35 L wort collected.
 30-04-2023 12:30 Added 1.85 L sparge water @ 72.0 C.
 30-04-2023 12:45 8.25 L wort collected.
 30-04-2023 12:50 SG = 1.020 @ 40.9 C --> SG = 1.026 @ 20 C.
 30-04-2023 12:52 pH = 5.40 @ 39.7 C.
 30-04-2023 14:27 Added 0.20 g Lipohop-K.
 30-04-2023 14:42 Start of boil tracker.
 30-04-2023 15:12 Added 3 g Fuggle hops in a hop sock.
 30-04-2023 15:27 Added 12 g Fuggle hops in a hop sock.
 30-04-2023 15:32 Added 1 g Irish moss.
 30-04-2023 15:42 Flame out.
 30-04-2023 16:09 Started hop stand tracker @ 81.0 C.
 30-04-2023 16:09 Added 12 g Fuggle hops in a hop sock.
 30-04-2023 16:35 Stopped hop stand tracker @ 71.5 C.
 30-04-2023 16:37 Removed hops from wort.
 30-04-2023 21:05 Split off 0.75 L for Batch #34.
 30-04-2023 21:10 Split off 0.75 L for Batch #35.
 30-04-2023 21:15 3.5 L in the fermenter, transferred to the brew fridge.
 30-04-2023 21:18 sample pH = 5.43 @ 17.7 C.

Day 0 in fermentation

01-05-2023 08:13 Pitched 2.61 g S-04 yeast @ 20.4 C.
 01-05-2023 12:15 19.5 C, dp = 0 mm H2O.
 01-05-2023 20:15 19.0 C, dp = 50 mm H2O, many bubbles.
 01-05-2023 22:30 19.8 C, dp = 50 mm H2O, many bubbles.

Day 1 in fermentation

02-05-2023 04:00 20.1 C.
 02-05-2023 08:00 19.6 C, dp = 50 mm H2O, many bubbles.
 02-05-2023 12:00 19.1 C, dp = 50 mm H2O, many bubbles.

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Batch Notes

02-05-2023 15:45 19.4 C, dp = 50 mm H2O, many bubbles.
 02-05-2023 20:00 19.1 C, dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

03-05-2023 02:00 19.0 C.
 03-05-2023 06:00 20.0 C, dp = 50 mm H2O, many bubbles.
 03-05-2023 10:00 19.3 C.
 03-05-2023 12:00 19.1 C.
 03-05-2023 15:00 19.3 C.
 03-05-2023 18:00 19.3 C, dp = 50 mm H2O, many bubbles.
 03-05-2023 23:00 20.1 C, dp = 50 mm H2O, three bubbles.

Day 3 in fermentation

04-05-2023 00:00 19.4 C.
 04-05-2023 04:00 19.2 C.
 04-05-2023 08:00 20.2 C, dp = 50 mm H2O, two bubbles.
 04-05-2023 12:00 19.7 C, dp = 48 mm H2O, no bubbles.
 04-05-2023 16:00 19.4 C, dp = 50 mm H2O, one bubble.
 04-05-2023 20:00 19.2 C, dp = 50 mm H2O, one bubble.

Day 4 in fermentation

05-05-2023 00:00 19.1 C.
 05-05-2023 04:00 19.1 C.
 05-05-2023 08:00 19.0 C, dp = 40 mm H2O, no bubbles.
 05-05-2023 12:00 19.2 C, dp = 30 mm H2O, no bubbles.
 05-05-2023 16:15 19.3 C.
 05-05-2023 20:00 19.4 C, dp = 50 mm H2O, one bubble.
 05-05-2023 22:00 19.1 C, dp = 40 mm H2O, no bubbles.

Day 5 in fermentation

06-05-2023 00:00 20.1 C.
 06-05-2023 04:15 19.3 C.
 06-05-2023 09:00 18.9 C, dp = 25 mm H2O, no bubbles.
 06-05-2023 12:00 19.2 C.
 06-05-2023 13:45 19.5 C, dp = 25 mm H2O, no bubbles.
 06-05-2023 16:00 19.2 C.
 06-05-2023 20:00 19.2 C, dp = 25 mm H2O, no bubbles.

Day 6 in fermentation

07-05-2023 00:00 20.1 C.
 07-05-2023 04:00 19.2 C.
 07-05-2023 07:30 20.3 C, dp = 25 mm H2O, no bubbles.
 07-05-2023 12:00 20.4 C.
 07-05-2023 16:00 19.1 C.
 07-05-2023 17:00 19.5 C, dp = 20 mm H2O, no bubbles.
 07-05-2023 20:00 19.1 C, dp = 5 mm H2O, no bubbles.

Day 7 in fermentation

08-05-2023 00:00 19.9 C.
 08-05-2023 04:00 19.8 C.
 08-05-2023 08:00 19.0 C, dp = 5 mm H2O, no bubbles.
 08-05-2023 12:00 19.1 C, dp = 4 mm H2O, no bubbles.
 08-05-2023 16:00 19.3 C.
 08-05-2023 20:00 19.1 C, dp = 4 mm H2O, no bubbles.

Day 8 in fermentation

09-05-2023 00:00 19.0 C.
 09-05-2023 04:00 19.8 C.
 09-05-2023 07:00 20.4 C, dp = 4 mm H2O, no bubbles.
 09-05-2023 12:00 19.0 C.
 09-05-2023 16:00 19.3 C.
 09-05-2023 18:45 19.5 C, dp = 3 mm H2O, no bubbles.
 09-05-2023 20:15 19.1 C.
 09-05-2023 21:15 Added 7.50 grams Fuggle hops for dry hopping (2.14 grams / liter).

Day 9 in fermentation

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Batch Notes

10-05-2023 00:00 19.1 C.
 10-05-2023 04:00 19.3 C.
 10-05-2023 07:30 19.2 C, dp = 45 mm H₂O, no bubbles.
 10-05-2023 12:00 20.4 C.
 10-05-2023 16:00 20.3 C.
 10-05-2023 18:45 19.4 C, dp = 45 mm H₂O, no bubbles.
 10-05-2023 21:00 19.5 C, dp = 45 mm H₂O, no bubbles.
 10-05-2023 21:45 20.3 C, dp = 2 mm H₂O, no bubbles.

Day 10 in fermentation

11-05-2023 00:00 19.7 C.
 11-05-2023 04:00 19.7 C.
 11-05-2023 07:00 19.7 C, dp = 40 mm H₂O, no bubbles.
 11-05-2023 12:00 19.0 C.
 11-05-2023 16:00 20.2 C.
 11-05-2023 19:00 19.0 C, dp = 2 mm H₂O, no bubbles.
 11-05-2023 21:30 19.2 C, dp = 2 mm H₂O, no bubbles.

Day 11 in fermentation

12-05-2023 00:00 19.6 C.
 12-05-2023 04:00 19.3 C.
 12-05-2023 07:30 20.5 C, dp = 5 mm H₂O, no bubbles.
 12-05-2023 12:00 19.3 C.
 12-05-2023 16:00 19.1 C, dp = 2 mm H₂O, no bubbles.
 12-05-2023 20:00 18.8 C, dp = 0 mm H₂O, SG = 1.010, pH = 4.28

Day 0 in conditioning

12-05-2023 20:00 Filled 8 Steiner bottles (33 cl).
 12-05-2023 21:00 Moved bottles into the brew fridge.

Day 1 in conditioning

13-05-2023 00:00 20.2 C.
 13-05-2023 04:00 19.8 C.
 13-05-2023 08:00 19.4 C.
 13-05-2023 12:00 20.1 C.
 13-05-2023 16:00 19.4 C.
 13-05-2023 20:00 19.2 C.

Day 2 in conditioning

14-05-2023 00:00 19.0 C.
 14-05-2023 04:00 20.4 C.
 14-05-2023 08:00 19.1 C.
 14-05-2023 12:00 20.3 C.
 14-05-2023 16:00 20.3 C.
 14-05-2023 20:00 19.8 C.

Day 3 in conditioning

15-05-2023 00:00 19.2 C.
 15-05-2023 04:00 20.1 C.
 15-05-2023 08:00 19.5 C.
 15-05-2023 12:00 19.3 C.
 15-05-2023 16:00 20.2 C.
 15-05-2023 20:00 19.0 C.

Day 4 in conditioning

16-05-2023 00:00 20.2 C.
 16-05-2023 04:00 19.0 C.
 16-05-2023 08:00 19.7 C.
 16-05-2023 12:00 19.5 C.
 16-05-2023 16:00 19.8 C.
 16-05-2023 20:00 20.0 C.

Day 5 in conditioning

17-05-2023 00:00 19.0 C.
 17-05-2023 04:00 20.1 C.
 17-05-2023 08:00 19.0 C.

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17-05-2023 12:00 20.0 C.
17-05-2023 16:00 19.0 C.
17-05-2023 20:00 20.1 C.

Day 6 in conditioning

18-05-2023 00:00 19.0 C.
18-05-2023 04:00 20.0 C.
18-05-2023 08:00 18.9 C.
18-05-2023 12:00 20.1 C.
18-05-2023 16:00 18.9 C.
18-05-2023 20:00 20.1 C.

Day 7 in conditioning

19-05-2023 00:00 19.2 C.
19-05-2023 04:00 19.9 C.
19-05-2023 08:00 19.0 C.
19-05-2023 12:00 20.0 C.
19-05-2023 16:00 19.9 C.
19-05-2023 20:00 19.1 C.

Day 8 in conditioning

20-05-2023 00:00 20.2 C.
20-05-2023 04:00 19.5 C.
20-05-2023 08:00 19.7 C.
20-05-2023 12:00 20.0 C.
20-05-2023 16:00 19.3 C.
20-05-2023 20:00 19.1 C.

Day 9 in conditioning

21-05-2023 00:00 20.4 C.
21-05-2023 04:00 19.9 C.
21-05-2023 08:00 19.0 C.
21-05-2023 12:00 20.3 C.
21-05-2023 16:00 20.0 C.
21-05-2023 20:00 19.8 C.

Day 10 in conditioning

22-05-2023 00:00 19.6 C.
22-05-2023 04:00 19.0 C.
22-05-2023 08:00 20.3 C.
22-05-2023 12:00 20.0 C.
22-05-2023 16:00 19.8 C.
22-05-2023 20:00 19.8 C.

Day 11 in conditioning

23-05-2023 00:00 19.8 C.
23-05-2023 04:00 19.4 C.
23-05-2023 08:00 20.1 C.
23-05-2023 12:00 20.0 C.
23-05-2023 16:00 19.2 C.
23-05-2023 20:00 20.1 C.

Day 12 in conditioning

24-05-2023 00:00 20.0 C.
24-05-2023 04:00 19.0 C.
24-05-2023 08:00 20.1 C.
24-05-2023 12:00 19.0 C.
24-05-2023 16:00 20.2 C.
24-05-2023 20:00 19.5 C.

Day 13 in conditioning

25-05-2023 00:00 19.6 C.
25-05-2023 04:00 19.9 C.
25-05-2023 08:00 19.1 C.
25-05-2023 12:00 20.1 C.
25-05-2023 16:00 19.0 C.

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Batch Notes

25-05-2023 20:00 20.3 C.

Day 14 in conditioning

26-05-2023 00:00 19.9 C.

26-05-2023 04:00 19.1 C.

26-05-2023 08:00 20.0 C.

26-05-2023 12:00 19.3 C.

26-05-2023 16:00 20.3 C.

26-05-2023 20:00 19.4 C.

Day 15 in conditioning

27-05-2023 00:00 19.5 C.

27-05-2023 04:00 19.9 C.

27-05-2023 08:00 19.2 C.

27-05-2023 12:00 20.1 C.

27-05-2023 16:00 19.1 C.

27-05-2023 20:00 20.4 C.

Day 16 in conditioning

28-05-2023 00:00 20.4 C.

28-05-2023 04:00 19.4 C.

28-05-2023 08:00 19.9 C.

28-05-2023 12:00 20.1 C.

28-05-2023 16:00 19.5 C.

28-05-2023 20:00 19.4 C.

Day 17 in conditioning

29-05-2023 00:00 19.2 C.

29-05-2023 04:00 20.2 C.

29-05-2023 08:00 19.4 C.

29-05-2023 12:00 20.1 C.

29-05-2023 16:00 20.2 C.

29-05-2023 20:00 19.4 C.

Day 18 in conditioning

30-05-2023 00:00 19.2 C.

30-05-2023 04:00 20.1 C.

30-05-2023 08:00 19.0 C.

30-05-2023 12:00 20.1 C.

30-05-2023 16:00 19.3 C.

30-05-2023 20:00 20.2 C.

Day 19 in conditioning

31-05-2023 00:00 19.9 C.

31-05-2023 04:00 19.0 C.

31-05-2023 08:00 20.1 C.

31-05-2023 12:00 19.0 C.

31-05-2023 16:00 20.4 C.

31-05-2023 20:00 20.4 C.

Day 20 in conditioning

01-06-2023 00:00 19.8 C.

01-06-2023 04:00 18.9 C.

01-06-2023 08:00 20.1 C.

01-06-2023 12:00 19.1 C.

01-06-2023 16:00 20.2 C.

01-06-2023 20:00 19.9 C.

Day 21 in conditioning

02-06-2023 00:00 19.0 C.

02-06-2023 04:00 20.1 C.

02-06-2023 08:00 18.8 C.

02-06-2023 12:00 20.1 C.

02-06-2023 16:00 19.3 C.

02-06-2023 20:00 20.1 C.

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Day 22 in conditioning

03-06-2023 00:00 20.3 C.
03-06-2023 04:00 19.1 C.
03-06-2023 08:00 20.1 C.
03-06-2023 12:00 19.7 C.
03-06-2023 16:00 19.1 C.
03-06-2023 20:00 19.1 C.

Day 23 in conditioning

04-06-2023 00:00 19.0 C.
04-06-2023 04:00 20.2 C.
04-06-2023 08:00 19.4 C.
04-06-2023 12:00 20.1 C.
04-06-2023 16:00 20.4 C.
04-06-2023 20:00 20.4 C.

Day 24 in conditioning

05-06-2023 00:00 19.9 C.
05-06-2023 04:00 19.0 C.
05-06-2023 08:00 20.2 C.
05-06-2023 12:00 19.7 C.
05-06-2023 16:00 19.3 C.
05-06-2023 20:00 19.1 C.

Day 25 in conditioning

06-06-2023 00:00 19.2 C.
06-06-2023 04:00 20.3 C.
06-06-2023 08:00 19.2 C.
06-06-2023 12:00 20.1 C.
06-06-2023 16:00 20.2 C.
06-06-2023 20:00 20.1 C.

Day 26 in conditioning

07-06-2023 00:00 19.8 C.
07-06-2023 04:00 19.0 C.
07-06-2023 08:00 20.3 C.
07-06-2023 12:00 19.8 C.
07-06-2023 16:00 19.4 C.
07-06-2023 20:00 19.4 C.

Day 27 in conditioning

08-06-2023 00:00 19.4 C.
08-06-2023 04:00 19.3 C.
08-06-2023 08:00 20.3 C.
08-06-2023 12:00 19.3 C.
08-06-2023 16:00 19.2 C.
08-06-2023 20:00 19.2 C.

Day 28 in conditioning

09-06-2023 00:00 19.2 C.
09-06-2023 04:00 19.2 C.
09-06-2023 08:00 19.9 C.
09-06-2023 12:00 20.3 C.
09-06-2023 16:00 20.3 C.
09-06-2023 20:00 20.4 C.

Day 29 in conditioning

10-06-2023 00:00 20.9 C.
10-06-2023 04:00 19.0 C.
10-06-2023 08:00 20.7 C.
10-06-2023 12:00 20.7 C.
10-06-2023 16:00 20.7 C.
10-06-2023 20:00 20.5 C.

Day 30 in conditioning

11-06-2023 00:00 18.9 C.

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Batch Notes

11-06-2023 04:00 21.0 C.
11-06-2023 08:00 19.8 C.
11-06-2023 12:00 20.8 C.
11-06-2023 16:00 19.1 C.
11-06-2023 20:00 20.1 C.

Day 31 in conditioning

12-06-2023 00:00 19.3 C.
12-06-2023 04:00 20.8 C.
12-06-2023 08:00 19.3 C.
12-06-2023 12:00 17.3 C.
12-06-2023 16:00 16.7 C.
12-06-2023 20:00 17.9 C.

Day 32 in conditioning

13-06-2023 00:00 16.7 C.
13-06-2023 04:00 18.1 C.
13-06-2023 08:00 16.2 C.
13-06-2023 12:00 17.3 C.
13-06-2023 16:00 16.5 C.
13-06-2023 20:00 17.1 C.

Day 33 in conditioning

14-06-2023 00:00 16.3 C.
14-06-2023 04:00 16.8 C.
14-06-2023 08:00 17.5 C.
14-06-2023 12:00 17.3 C.
14-06-2023 16:00 16.8 C.
14-06-2023 20:00 18.0 C.

Day 34 in conditioning

15-06-2023 00:00 16.3 C.
15-06-2023 04:00 17.4 C.
15-06-2023 08:00 16.4 C.
15-06-2023 12:00 16.5 C.
15-06-2023 16:00 17.8 C.
15-06-2023 20:00 16.5 C.

Day 35 in conditioning

16-06-2023 00:00 17.7 C.
16-06-2023 04:00 16.3 C.
16-06-2023 08:00 16.6 C.
16-06-2023 12:00 17.5 C.
16-06-2023 16:00 16.5 C.
16-06-2023 20:00 17.5 C.

Day 36 in conditioning

17-06-2023 00:00 16.5 C.
17-06-2023 04:00 16.9 C.
17-06-2023 08:00 17.4 C.
17-06-2023 12:00 17.9 C.
17-06-2023 16:00 16.4 C.
17-06-2023 20:00 17.7 C.

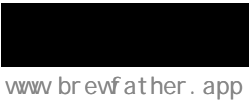
Day 37 in conditioning

18-06-2023 00:00 16.3 C.
18-06-2023 04:00 17.1 C.
18-06-2023 08:00 17.7 C.
18-06-2023 12:00 16.3 C.
18-06-2023 16:00 17.7 C.
18-06-2023 20:00 16.5 C.

Day 38 in conditioning

19-06-2023 00:00 17.3 C.
19-06-2023 04:00 16.4 C.
19-06-2023 08:00 16.6 C.

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Batch Notes

19-06-2023 12:00 17.5 C.
19-06-2023 16:00 16.5 C.
19-06-2023 20:00 17.0 C.

Day 39 in conditioning
20-06-2023 00:00 16.8 C.
20-06-2023 04:00 16.6 C.
20-06-2023 08:00 17.4 C.
20-06-2023 12:00 17.1 C.
20-06-2023 16:00 16.8 C.
20-06-2023 20:00 16.5 C.

Day 40 in conditioning
21-06-2023 00:00 16.8 C.
21-06-2023 04:00 17.8 C.
21-06-2023 08:00 16.5 C.
21-06-2023 12:00 16.9 C.
21-06-2023 16:00 18.0 C.
21-06-2023 20:00 16.6 C.

Day 41 in conditioning
22-06-2023 00:00 17.7 C.
22-06-2023 04:00 16.3 C.
22-06-2023 08:00 16.7 C.
22-06-2023 12:00 17.3 C.
22-06-2023 16:00 16.5 C.
22-06-2023 20:00 16.7 C.

Day 42 in conditioning
23-06-2023 00:00 17.6 C.
23-06-2023 04:00 16.3 C.
23-06-2023 08:00 16.2 C.
23-06-2023 12:00 16.7 C.
23-06-2023 16:00 17.7 C.
23-06-2023 20:00 16.4 C.

Day 43 in conditioning
24-06-2023 00:00 17.4 C.
24-06-2023 04:00 16.4 C.
24-06-2023 08:00 16.5 C.
24-06-2023 12:00 17.1 C.
24-06-2023 16:00 16.7 C.
24-06-2023 20:00 17.0 C.

Day 44 in conditioning
25-06-2023 00:00 16.3 C.
25-06-2023 04:00 17.0 C.
25-06-2023 08:00 18.0 C.
25-06-2023 12:00 16.6 C.
25-06-2023 16:00 16.8 C.
25-06-2023 19:15 Moved bottles from fridge to cellar.

Extra Measured Values

Strike Water Temperature	68.7
Strike Water pH	5.27
Sparge Water Temperature	72
Sparge Water pH	6
Pitch Temperature	20.4

Batch #33 - 30 Apr 2023

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Batch Log	
30 April 2023	Brew Date
30 April 2023 09:00	Status: Brewing
30 April 2023 21:15	SV = 18.5 C.
1 May 2023 08:13	Pitched 2.61 g S-04 yeast @ 20.4 C.
1 May 2023	Fermentation Start
1 May 2023 09:29	SV = 20.0 C.
9 May 2023 21:15	Added 7.50 grams Fuggle hops for dry hopping (2.14 grams / liter).
12 May 2023	Bottling Date
12 May 2023 20:00	Filled 8 Steinie bottles (33 cl).
12 June 2023 10:19	SV = 17.0 C.
26 June 2023 23:59	Status: Completed

Taste
3.0 / 5.0