

Batch #34 - 30 Apr 2023

Brewfather

www.brewfather.app

Two Pints and a Packet of Hops (Fuggle and Progress) v2 - 4.2%

British Golden Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.62
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.020
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.009

Fermentables (294 g)

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

Hops (9.8 g)

30 min - 0.9 g - Fuggle (Whole) - 5% (6 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 3.7 g - Fuggle (Whole) - 5% (17 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

25 min hopstand @ 80 °C
 25 min - 2.6 g - Fuggle (Whole) - 5% (3 IBU)
 ^ Worcester Hop Shop (UK)

Dry Hops

4 days - 2.6 g - Progress - 7.6%
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

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 : 0.88 L
 Sparge Water : 3.08 L
 Boil Time : 60 min
 Total Water : 3.96 L

**8 EBC**

Brewhouse Efficiency: 52.7%
 Mash Efficiency: 79.1%

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 116 Mg 31 Na 99 Cl 162 SO 330 HCO 69

SO/Cl ratio: 2
 Mash pH: 4.53
 Sparge pH: 6

Measurements

Mash pH: 5.38

Boil Volume:

Pre-Boil Gravity: 1.026

Post-Boil Kettle Volume: 0.75

Original Gravity: 1.044

Fermenter Top-Up:

Fermenter Volume: 0.75

Final Gravity: 1.010

Bottling Volume: 0.66

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Miscellaneous

Mash - 0.062 g - Baking Soda (NaHCO₃)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.163 g - Calcium Chloride (CaCl₂) 33...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.163 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.251 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.321 g - Gypsum (CaSO₄)
^ Brouwmaatje (NL)
Mash - 0.107 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 0.643 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 1.251 l - NL Spa Reine Flat Mineral...
^ AH (NL)
60 min - Boil - 0.032 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 0.214 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
Bottling - 2 items - Brewferm Carbonation Dro...
^ Brouwmaatje (NL) BM-BL.007.009.33
Bottling - 2 items - 33 cl Lochmund bottle (s...

Yeast

0.1 pkg - Fermentis SafAle English Ale S-04
^ Lot # 66485 1315 245
^ Brouwmaatje (NL) BM-BL.050.005.8

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

30-04-2023 21:05 Split off 0.75 L from Batch #33.
30-04-2023 21:15 Transferred to the brew fridge.
30-04-2023 21:18 sample pH = 5.43 @ 17.7 C.

Day 0 in fermentation

01-05-2023 08:26 Pitched 1 g of S-04 Yeast @ 20.4 C.
01-05-2023 12:15 19.5 C.
01-05-2023 20:15 19.0 C.
01-05-2023 22:30 19.8 C.

Day 1 in fermentation

02-05-2023 04:00 20.1 C.
02-05-2023 08:00 19.6 C.
02-05-2023 12:00 19.1 C.
02-05-2023 15:45 19.4 C.
02-05-2023 20:00 19.1 C.

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Batch Notes

Day 2 in fermentation

03-05-2023 02:00 19.0 C.
03-05-2023 06:00 20.0 C.
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.
03-05-2023 23:00 20.1 C.

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.
04-05-2023 12:00 19.7 C.
04-05-2023 16:00 19.4 C.
04-05-2023 20:00 19.2 C.

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.
05-05-2023 12:00 19.2 C.
05-05-2023 16:15 19.3 C.
05-05-2023 20:00 19.4 C.
05-05-2023 22:00 19.1 C.

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.
06-05-2023 12:00 19.2 C.
06-05-2023 13:45 19.5 C.
06-05-2023 16:00 19.2 C.
06-05-2023 20:00 19.2 C.

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.
07-05-2023 12:00 20.4 C.
07-05-2023 16:00 19.1 C.
07-05-2023 17:00 19.5 C.
07-05-2023 20:00 19.1 C.

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.
08-05-2023 12:00 19.1 C.
08-05-2023 16:00 19.3 C.
08-05-2023 20:00 19.1 C.
08-05-2023 21:40 Added 2.64 grams Progress hops for dry hopping.

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.
09-05-2023 12:00 19.0 C.
09-05-2023 16:00 19.3 C.
09-05-2023 18:45 20.0 C.
09-05-2023 20:15 19.1 C.

Day 9 in fermentation

10-05-2023 00:00 19.1 C.
10-05-2023 04:00 19.3 C.
10-05-2023 07:30 19.2 C.

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Batch Notes

10-05-2023 12:00 20.4 C.
10-05-2023 16:00 20.3 C.
10-05-2023 18:45 19.4 C.
10-05-2023 21:00 19.5 C.
10-05-2023 21:45 20.3 C.

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.
11-05-2023 12:00 19.0 C.
11-05-2023 16:00 20.2 C.
11-05-2023 19:00 19.0 C.
11-05-2023 21:30 19.2 C.

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.
12-05-2023 12:00 19.3 C.
12-05-2023 16:00 19.1 C.
12-05-2023 19:10 17.5 C, SG = 1.010, pH = 4.51.

Day 0 in conditioning

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

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Batch Notes

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.
25-05-2023 20:00 20.3 C.

Day 14 in conditioning

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Batch Notes

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.

Day 22 in conditioning

03-06-2023 00:00 20.3 C.
03-06-2023 04:00 19.1 C.

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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.
11-06-2023 04:00 21.0 C.
11-06-2023 08:00 19.8 C.
11-06-2023 12:00 20.8 C.

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Batch Notes

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

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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 Log

30 April 2023	Brew Date
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Batch #34 - 30 Apr 2023

Batch Log	
30 April 2023 09:00	Status: Brewing
30 April 2023 21:15	SV = 18.5 C.
1 May 2023 08:26	Pitched 1 g of S-04 yeast @ 20.4 C.
1 May 2023	Fermentation Start
1 May 2023 09:29	SV = 20.0 C.
8 May 2023 21:40	Added 2.64 gram Progress hops for dry hopping.
12 May 2023 19:10	Filled 2 Lochmund bottles (33 cl).
12 May 2023	Bottling Date
12 June 2023 10:19	SV = 17.0 C.
26 June 2023 23:59	Status: Completed
13 September 2025 20:08	Status: Archived

Taste
3.5 / 5.0