

Batch #13 - 4 Jul 2021

AnOtter Perry Cider - 4.9%

New World Perry

Brewer: The Thirsty Otter

Type: Extract

IBU : 0 (Tinseth)
 BU/GU : 0
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.009
 Original Gravity : 1.045
 Total Gravity : 1.048
 Final Gravity : 1.011

Fermentables (5.63 kg)

5.6 kg - Pear Juice 1 EBC (99.5%)
 ^ Lot # (purchased 20210510)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...
 ^ Albert Heijn (NL)

Miscellaneous

Primary - 1 g - Lallemend Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 Bottling - 13 items - 33 cl Long Neck bottle...
 Bottling - 13 items - Bottle Caps 26 mm (Orange)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The malt Miller (UK) EQU-14-007

Yeast

0.25 pkg - Mangrove Jack's Cider Yeast M02
 ^ Lot # 100402
 ^ Brouwmaatje (NL) BM-BL.050.275.7

00 Cider

Batch Size : 5.6 L
 Boil Size : 28 L
 Post-Boil Vol : 5.83 L

Mash Water : 26.88 L
 Sparge Water : 0 L
 Boil Time : 0 min
 Total Water : 26.88 L



12 EBC

Brewhouse Efficiency: 100%
 Mash Efficiency: 100%

Mash Profile

High fermentability plus mash out
 20 °C - 0 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 14 days - Carbonation
 20 °C - 42 days - Conditioning

Measurements

Mash pH: 3.97
 Boil Volume: 5
 Pre-Boil Gravity: 1.044
 Post-Boil Kettle Volume: 5.8
 Original Gravity: 1.044
 Fermenter Top-Up: 0.8
 Fermenter Volume: 5.8
 Final Gravity: 1.002
 Bottling Volume: 4.29

Recipe Notes

Pitch 2.25 grams of yeast.
 Add 0.125 g/L yeast nutrient before pitching yeast.
 Add 0.125 g/L yeast nutrient between 1/3 and 1/2 of fermentation.

Batch Notes

Brewday
 04-07-2021 14:51 5L Pear juice in the fermenter bucket.
 04-07-2021 14:52 20.2 C, SG = 1.044, pH = 3.97.
 Day 0 in fermentation.
 04-07-2021 16:46 Pitched 2.45 grams yeast @ 20.2 C.
 04-07-2021 21:32 19.2 C, dp = 10 mm H2O, no bubbles.

Batch #13 - 4 Jul 2021

Batch Notes

Day 1 in fermentation

05-07-2021 08:22 19.1 C, dp = 10 mm H2O, no bubbles, leaking tap.
05-07-2021 09:00 19.9 C dp = 5 mm H2O, no bubbles.
05-07-2021 09:11 Transfer to fermenter bucket without a tap, top up with 0.8 L pear juice.
05-07-2021 09:13 18.6 C, dp = 10 mm H2O, no bubbles.
05-07-2021 10:00 19.6 C.
05-07-2021 14:50 19.9 C, dp = 10 mm H2O, no bubbles.
05-07-2021 18:02 19.9 C, dp = 50 mm H2O, one bubble.
05-07-2021 22:54 19.9 C, dp = 50 mm H2O, one bubble.

Day 2 in fermentation

06-07-2021 07:29 19.8 C, dp = 50 mm H2O, one bubble.
06-07-2021 11:01 19.8 C, dp = 50 mm H2O, one bubble.
06-07-2021 17:59 19.8 C, dp = 50 mm H2O, one bubble.
06-07-2021 23:22 19.9 C, dp = 50 mm H2O, one bubble.

Day 3 in fermentation

07-07-2021 07:45 19.8 C, dp = 4 mm H2O, no bubbles, looks like a stalled fermentation.
07-07-2021 13:25 19.7 C, dp = 3 mm H2O, no bubbles.
07-07-2021 20:46 20.3 C, dp = 3 mm H2O, no bubbles.
07-07-2021 20:18 added 1.00 grams Lallemend servomyces yeast nutrient, see if we cant the airlock going again.
07-07-2021 21:21 20.5 C, dp = 0 mm H2O, no bubbles.
07-07-2021 22:00 20.5 C, dp = 0 mm H2O, no bubbles.

Day 4 in fermentation

08-07-2021 08:26 20.8 C, dp = 1 mm H2O, no bubbles.
08-07-2021 15:10 20.9 C, dp = 1 mm H2O, no bubbles.
08-07-2021 22:25 20.2 C, dp = 0 mm H2O, no bubbles.

Day 5 in fermentation

09-07-2021 08:02 19.9 C, dp = 0 mm H2O, no bubbles.
09-07-2021 14:31 19.5 C, dp = 0 mm H2O, no bubbles.
09-07-2021 23:40 19.7 C, dp = 0 mm H2O, no bubbles.

Day 6 in fermentation

10-07-2021 09:22 Fermenter from fridge to kitchen work top.
10-07-2021 09:22 20.0 C, dp = 0 mm H2O, , SG = 1.002, pH = 3.89, no bubbles.
10-07-2021 10:15 Fermenter from kitchen work top to fridge.
10-07-2021 20:46 19.6 C, dp = 0 mm H2O, no bubbles.

Day 7 in fermentation

11-07-2021 10:25 19.5 C, dp = 0 mm H2O, no bubbles.
11-07-2021 13:59 19.4 C, dp = 0 mm H2O, no bubbles.
11-07-2021 18:57 19.4 C, dp = 0 mm H2O, no bubbles.
11-07-2021 23:58 19.6 C, dp = 0 mm H2O, no bubbles.

Day 8 in fermentation

12-07-2021 08:15 19.5 C, dp = 0 mm H2O, no bubbles.
12-07-2021 15:20 19.4 C, dp = 0 mm H2O, no bubbles.
12-07-2021 22:58 19.6 C, dp = 0 mm H2O, no bubbles.

Day 9 in fermentation

13-07-2021 07:50 19.6 C, dp = 0 mm H2O, no bubbles.
13-07-2021 13:37 19.6 C, dp = 0 mm H2O, no bubbles.
13-07-2021 20:23 19.6 C, dp = 0 mm H2O, no bubbles.

Day 10 in fermentation

14-07-2021 08:43 19.4 C, dp = 0 mm H2O, no bubbles.
14-07-2021 13:35 19.3 C, dp = 0 mm H2O, no bubbles.
14-07-2021 21:30 19.3 C, dp = 0 mm H2O, no bubbles.

Day 11 in fermentation

15-07-2021 07:03 19.2 C, dp = 0 mm H2O, no bubbles.
15-07-2021 13:43 20.1 C, dp = 0 mm H2O, no bubbles.
15-07-2021 23:50 20.0 C, dp = 0 mm H2O, no bubbles.

Batch #13 - 4 Jul 2021

Batch Notes

Day 12 in fermentation

16-07-2021 08:26 19.4 C, dp = 0 mm H2O, no bubbles.
16-07-2021 15:56 20.3 C, dp = 0 mm H2O, no bubbles.
16-07-2021 22:18 20.4 C, dp = 0 mm H2O, no bubbles.

Day 13 in fermentation

17-07-2021 08:45 19.9 C, dp = 0 mm H2O, no bubbles.
17-07-2021 14:30 19.8 C, dp = 0 mm H2O, no bubbles.

Bottling day

17-07-2021 14:32 Fermenter bucket from fridge to kitchen.
17-07-2021 14:33 Fermenter bucket has a leak just below the rim.
17-07-2021 14:35 Added 30 grams table sugar to 200 mL water, and brought to the boil.
17-07-2021 15:52 22.1 C, SG = 1.002, pH = 4.00.
17-07-2021 16:15 Filled 13 Long Neck bottles (33 cl), and moved them in the fridge.

Day 0 in conditioning

17-07-2021 16:15 22.9 C.
17-07-2021 16:30 21.2 C.
17-07-2021 16:45 20.0 C.
17-07-2021 17:00 19.8 C.
17-07-2021 17:18 19.9 C.
17-07-2021 23:10 20.9 C.

Day 1 in conditioning

18-07-2021 09:50 20.5 C.
18-07-2021 15:30 20.8 C.
18-07-2021 23:10 20.8 C.

Day 2 in conditioning

19-07-2021 08:50 20.5 C.
19-07-2021 14:23 20.8 C.
19-07-2021 22:04 19.3 C.

Day 3 in conditioning

20-07-2021 08:35 19.6 C.
20-07-2021 13:04 19.4 C.
20-07-2021 17:43 19.4 C.
20-07-2021 23:01 19.8 C.

Day 4 in conditioning

21-07-2021 09:29 20.0 C.
21-07-2021 15:43 20.0 C.
21-07-2021 22:27 20.8 C.

Day 5 in conditioning

22-07-2021 08:15 20.3 C.
22-07-2021 14:50 20.3 C.
22-07-2021 22:20 20.8 C.

Day 6 in conditioning

23-07-2021 08:09 20.7 C.
23-07-2021 15:37 20.1 C.
23-07-2021 22:25 20.1 C.

Day 7 in conditioning

24-07-2021 09:27 19.8 C.
24-07-2021 16:19 19.6 C.
24-07-2021 22:14 19.7 C.

Day 8 in conditioning

25-07-2021 08:50 19.9 C.
25-07-2021 16:53 19.9 C.
25-07-2021 23:15 20.2 C.

Batch #13 - 4 Jul 2021

Batch Notes

Day 9 in conditioning

26-07-2021 09:10 20.3 C.
26-07-2021 16:59 20.2 C.
26-07-2021 23:01 20.2 C.

Day 10 in conditioning

27-07-2021 07:56 20.2 C.
27-07-2021 15:47 19.8 C.
27-07-2021 22:43 19.8 C.

Day 11 in conditioning

28-07-2021 08:15 19.3 C.
28-07-2021 16:14 20.3 C.
28-07-2021 23:22 20.0 C.

Day 12 in conditioning

29-07-2021 08:45 19.0 C.
29-07-2021 18:40 19.7 C.
29-07-2021 23:45 19.6 C.

Day 13 in conditioning

30-07-2021 08:49 20.1 C.
30-07-2021 16:24 19.4 C.
30-07-2021 23:38 19.2 C.

Day 14 in conditioning

31-07-2021 10:24 19.7 C.
31-07-2021 17:00 19.1 C.
31-07-2021 23:58 20.4 C.

Day 15 in conditioning

01-08-2021 10:53 19.2 C.
01-08-2021 15:23 20.3 C.
01-08-2021 23:50 19.4 C.

Day 16 in conditioning

02-08-2021 10:40 19.2 C.
02-08-2021 17:00 20.2 C.
02-08-2021 22:06 19.8 C.

Day 17 in conditioning

03-08-2021 09:24 19.9 C.
03-08-2021 15:40 19.8 C.
03-08-2021 22:19 20.2 C.

Day 18 in conditioning

04-08-2021 08:58 20.1 C.
04-08-2021 15:00 19.5 C.
04-08-2021 22:26 19.3 C.

Day 19 in conditioning

05-08-2021 09:22 20.2 C.
05-08-2021 16:52 19.4 C.
05-08-2021 22:04 19.4 C.

Day 20 in conditioning

06-08-2021 08:36 19.4 C.
06-08-2021 15:51 19.4 C.
06-08-2021 22:17 19.4 C.

Day 21 in conditioning

07-08-2021 08:13 19.1 C.
07-08-2021 16:22 20.2 C.
07-08-2021 22:27 19.9 C.

Day 22 in conditioning

Batch #13 - 4 Jul 2021

Batch Notes

08-08-2021 10:59 20.2 C.
08-08-2021 17:15 19.6 C.
08-08-2021 17:30 transferred to the cellar.
08-08-2021 20:06 20.2 C.
08-08-2021 23:55 20.0 C.

Day 23 in conditioning
09-08-2021 09:08 19.6 C.
09-08-2021 17:25 19.4 C.
09-08-2021 23:57 19.3 C.

Day 24 in conditioning
10-08-2021 08:07 19.2 C.
10-08-2021 16:38 19.1 C.
10-08-2021 23:15 19.3 C.

Day 25 in conditioning
11-08-2021 08:38 19.4 C.
11-08-2021 16:13 19.4 C.
11-08-2021 23:15 19.6 C.

Day 26 in conditioning
12-08-2021 09:24 19.8 C.
12-08-2021 18:40 20.0 C.
12-08-2021 22:42 20.0 C.

Day 27 in conditioning
13-08-2021 08:56 20.5 C.
13-08-2021 18:45 20.8 C.
13-08-2021 23:53 20.1 C.

Day 28 in conditioning
14-08-2021 09:27 20.2 C.
14-08-2021 14:54 20.2 C.
14-08-2021 21:59 20.4 C.

Day 29 in conditioning
15-08-2021 10:59 20.8 C.
15-08-2021 17:39 20.9 C.
15-08-2021 22:52 20.2 C.

Day 30 in conditioning
16-08-2021 09:02 20.4 C.
16-08-2021 15:43 20.2 C.
16-08-2021 23:56 20.0 C.

Day 31 in conditioning
17-08-2021 08:47 20.7 C.
17-08-2021 11:48 20.5 C.
17-08-2021 18:58 20.2 C.
17-08-2021 23:41 20.2 C.

Day 32 in conditioning
18-08-2021 09:09 20.8 C.
18-08-2021 17:37 20.6 C.
18-08-2021 23:55 20.4 C.

Day 33 in conditioning
19-08-2021 08:38 20.2 C.
19-08-2021 15:44 20.1 C.
19-08-2021 23:49 20.0 C.

Day 34 in conditioning
20-08-2021 08:36 19.6 C.
20-08-2021 14:35 19.5 C.
20-08-2021 21:24 19.8 C.

Batch #13 - 4 Jul 2021

Batch Notes

Day 35 in conditioning

21-08-2021 09:58 19.7 C.
21-08-2021 18:36 19.9 C.
21-08-2021 23:41 20.0 C.

Day 36 in conditioning

22-08-2021 09:39 20.4 C.
22-08-2021 16:33 20.5 C.
22-08-2021 23:42 20.9 C.

Day 37 in conditioning

23-08-2021 08:45 20.0 C.
23-08-2021 14:52 20.0 C.
23-08-2021 23:59 20.2 C.

Day 38 in conditioning

24-08-2021 08:22 20.2 C.
24-08-2021 14:18 20.0 C.
24-08-2021 22:03 20.1 C.

Day 39 in conditioning

25-08-2021 09:07 20.2 C.
25-08-2021 14:31 20.2 C.
25-08-2021 23:45 20.3 C.

Day 40 in conditioning

26-08-2021 08:29 20.1 C.
26-08-2021 17:06 20.9 C.
26-08-2021 23:03 20.1 C.

Day 41 in conditioning

27-08-2021 08:46 20.6 C.
27-08-2021 17:30 20.6 C.
27-08-2021 23:37 20.7 C.

Day 42 in conditioning

28-08-2021 11:02 20.4 C.
28-08-2021 17:15 20.4 C.
28-08-2021 23:05 20.5 C.

Day 43 in conditioning

29-08-2021 09:41 20.5 C.
29-08-2021 16:30 20.4 C.
29-08-2021 23:36 20.4 C.

Day 44 in conditioning

30-08-2021 08:14 20.4 C.
30-08-2021 15:55 20.3 C.
30-08-2021 23:31 20.5 C.

Day 45 in conditioning

31-08-2021 08:19 20.6 C.
31-08-2021 17:02 20.5 C.
31-08-2021 22:10 20.5 C.

Day 46 in conditioning

01-09-2021 08:42 20.1 C.
01-09-2021 17:59 20.0 C.
01-09-2021 23:34 20.0 C.

Day 47 in conditioning

02-09-2021 09:02 19.7 C.
02-09-2021 17:08 19.7 C.
02-09-2021 23:43 19.9 C.

Batch #13 - 4 Jul 2021

Batch Notes

Day 48 in conditioning
03-09-2021 08:18 19.8 C.
03-09-2021 16:52 19.7 C.
03-09-2021 23:44 19.9 C.

Day 49 in conditioning
04-09-2021 09:15 19.7 C.
04-09-2021 17:14 19.6 C.
04-09-2021 23:40 19.7 C.

Day 50 in conditioning
05-09-2021 10:00 19.6 C.
05-09-2021 17:11 19.5 C.
05-09-2021 22:47 19.7 C.

Day 51 in conditioning
06-09-2021 09:04 20.0 C.
06-09-2021 16:59 20.0 C.
06-09-2021 23:50 20.5 C.

Day 52 in conditioning
07-09-2021 08:04 20.9 C.
07-09-2021 18:31 20.0 C.
07-09-2021 23:50 20.3 C.

Day 53 in conditioning
08-09-2021 08:25 20.7 C.
08-09-2021 17:00 20.9 C.
08-09-2021 22:05 20.4 C.

Day 54 in conditioning
09-09-2021 07:15 20.1 C.
09-09-2021 19:26 20.5 C.
09-09-2021 23:02 20.7 C.

Day 55 in conditioning
10-09-2021 08:35 20.2 C.
10-09-2021 20:01 20.5 C.
10-09-2021 23:55 20.7 C.

Day 56 in conditioning
11-09-2021 08:33 20.2 C.
11-09-2021 20:32 20.4 C.
11-09-2021 23:26 20.5 C.

Extra Measured Values

Strike Temperature

Strike Water pH

Sparge Water Temperature

Sparge Water pH

Pitch Temperature 20.2

Batch Log

4 July 2021 Brew Date

4 July 2021 Fermentation Start

4 July 2021 14:51 Status: Brewing

Batch #13 - 4 Jul 2021

Batch Log	
4 July 2021 16:46	Status: Fermenting
17 July 2021 16:15	Filled 13 Long Neck bottles (33 cl)
17 July 2021 16:16	Status: Conditioning
17 July 2021	Bottling Date
11 September 2021 23:27	Status: Completed

Taste
2.6 / 5.0