

## Batch #20 - 3 Jul 2022

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## Never Give Up! v2 - 8.7%

Belgian Golden Strong Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)  
 BU/GU : 0.36  
 Colour : 7 EBC  
 Carbonation : 2.8 CO2-vol

Pre-Boil Gravity : 1.020  
 Original Gravity : 1.070  
 Total Gravity : 1.073  
 Final Gravity : 1.007

Fermentables (172 g)

152 g - Pils 3.5 EBC (88.4%)

^ Lot # 20210710

^ Brouwnaatje (NL) 051.002.4

20 g - 10 min - Boil - Sugar, Table (Sucrose)...

^ Albert Heijn (NL)

5 g - Bottling - Sugar, Table (Sucrose) 2 EBC

^ Albert Heijn (NL)

Hops (3.3 g)

60 min - 0.3 g - Cascade (T90) - 7.5% (10 IBU)

^ Brouwnaatje (NL) BM BL. 053.148.3/100

30 min - 0.5 g - Cascade (T90) - 7.5% (12 IBU)

^ Brouwnaatje (NL) BM BL. 053.148.3/100

15 min - 0.7 g - Saaz - 3.6% (5 IBU)

^ Lot # T9020044SAA

^ Brouwnaatje (NL) BM HUM 420000 Humlegarden...

Dry Hops

6 days - 1.8 g - Cascade (T90) - 7.5%

^ Brouwnaatje (NL) BM BL. 053.148.3/100

Miscellaneous

Mash - 0.005 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwnaatje (NL) 003.106.2

Mash - 0.107 g - Calcium Chloride (CaCl2) 33...

^ Lot # 115038

^ Brouwnaatje (NL) 055.035.0

Mash - 0.107 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.094 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwnaatje (NL) 055.027.7

Mash - 0.094 g - Gypsum (CaSO4)

^ Brouwnaatje (NL)

Mash - 0.147 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwnaatje (NL) 003.002.3

Mash - 0.603 l - NL Spa Reine Flat Mineral Water

^ Lot # 20211005

^ AH (NL)

Sparge - 0.646 l - NL Spa Reine Flat Mineral...

^ Lot # 20211005

^ 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

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 : 0.46 L

Sparge Water : 1.97 L

Boil Time : 60 min

Total Water : 2.43 L

7 EBC

Brewhouse Efficiency: 94.9%

Mash Efficiency: 94.9%

Mash Profile

04 High fermentability (60 min)

70.9 °C - Strike Temp

65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

19 °C - 10 days - Primary

22 °C (2 day ramp) - 4 days - Diacetyl rest

19 °C - 14 days - Carbonation

19 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...)

Ca 111 Mg 30 Na 137 Cl 274 SO 277 HCO 29

SO/Cl ratio: 1

Mash pH: 2.24

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity: 1.060

Fermenter Top-Up:

Fermenter Volume: 0.75

Final Gravity: 1.002

Bottling Volume: 0.66

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## Batch Notes

03-07-2022 21:30 Pitched 1 gram Lallemend Abbaye yeast.

## Day 0 in fermentation

03-07-2022 21:30 20.4 C, SG = 1.060.

03-07-2022 22:00 18.6 C,

## Day 1 in fermentation

04-07-2022 00:00 18.0 C.

04-07-2022 04:00 17.8 C.

04-07-2022 08:00 17.8 C.

04-07-2022 12:00 18.0 C.

04-07-2022 16:00 18.6 C.

04-07-2022 20:00 17.8 C.

## Day 2 in fermentation

05-07-2022 00:00 18.5 C.

05-07-2022 04:00 17.8 C.

05-07-2022 08:00 18.4 C.

05-07-2022 12:00 17.9 C.

05-07-2022 16:00 17.9 C.

05-07-2022 20:00 17.9 C.

## Day 3 in fermentation

06-07-2022 00:00 17.9 C.

06-07-2022 04:00 18.7 C.

06-07-2022 08:00 17.9 C.

06-07-2022 12:00 18.8 C.

06-07-2022 16:00 18.4 C.

06-07-2022 20:00 17.8 C.

## Day 4 in fermentation

07-07-2022 00:00 18.2 C.

07-07-2022 04:00 18.6 C.

07-07-2022 08:00 18.8 C.

07-07-2022 12:00 18.8 C.

07-07-2022 16:00 18.9 C.

07-07-2022 20:00 18.9 C.

## Day 5 in fermentation

08-07-2022 00:00 18.9 C.

08-07-2022 04:00 18.9 C.

08-07-2022 08:00 18.5 C.

08-07-2022 12:00 18.3 C.

08-07-2022 16:00 18.3 C.

08-07-2022 20:00 18.8 C.

## Day 6 in fermentation

09-07-2022 00:00 17.8 C.

09-07-2022 04:00 18.0 C.

09-07-2022 08:00 18.0 C.

09-07-2022 10:30 Roused the FV.

09-07-2022 12:00 18.2 C.

09-07-2022 16:00 18.7 C.

09-07-2022 20:00 17.8 C.

## Day 7 in fermentation

10-07-2022 00:00 17.8 C.

10-07-2022 04:00 17.9 C.

10-07-2022 08:00 17.9 C.

10-07-2022 12:00 17.9 C.

10-07-2022 16:00 18.1 C.

10-07-2022 20:00 18.6 C.

## Day 8 in fermentation

11-07-2022 00:00 17.8 C.

11-07-2022 04:00 17.8 C.

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## Batch Notes

11-07-2022 08:00 18.0 C.  
11-07-2022 08:30 Added 1.82 grams Cascade hops.  
11-07-2022 12:00 18.1 C.  
11-07-2022 13:30 Roused the FV.  
11-07-2022 16:00 18.5 C.  
11-07-2022 20:00 18.1 C.

## Day 9 in fermentation

12-07-2022 00:00 18.0 C.  
12-07-2022 04:00 18.4 C.  
12-07-2022 08:00 18.4 C.  
12-07-2022 12:00 18.6 C.  
12-07-2022 16:00 17.9 C.  
12-07-2022 20:00 18.7 C.

## Day 10 in fermentation

13-07-2022 00:00 18.5 C.  
13-07-2022 04:00 17.9 C.  
13-07-2022 08:00 18.4 C.  
13-07-2022 12:00 17.8 C.  
13-07-2022 16:00 18.7 C.  
13-07-2022 20:00 18.2 C.

## Day 11 in fermentation

14-07-2022 00:00 19.3 C.  
14-07-2022 04:00 19.4 C.  
14-07-2022 08:00 19.5 C.  
14-07-2022 12:00 19.5 C.  
14-07-2022 16:00 19.8 C.  
14-07-2022 20:00 19.1 C.

## Day 12 in fermentation

15-07-2022 00:00 20.1 C.  
15-07-2022 04:00 20.1 C.  
15-07-2022 08:00 21.0 C.  
15-07-2022 12:00 20.4 C.  
15-07-2022 16:00 20.4 C.  
15-07-2022 20:00 21.0 C.

## Day 13 in fermentation

16-07-2022 00:00 21.0 C.  
16-07-2022 04:00 20.9 C.  
16-07-2022 08:00 20.5 C.  
16-07-2022 12:00 20.3 C.  
16-07-2022 16:00 20.3 C.  
16-07-2022 20:00 20.3 C.

## Day 14 in fermentation

17-07-2022 00:00 20.3 C.  
17-07-2022 04:00 20.2 C.  
17-07-2022 08:00 20.8 C.  
17-07-2022 12:00 20.3 C.  
17-07-2022 16:00 20.3 C.  
17-07-2022 20:00 20.5 C.

## Day 15 in fermentation

18-07-2022 00:00 20.9 C.  
18-07-2022 04:00 20.9 C.  
18-07-2022 08:00 20.9 C.  
18-07-2022 12:00 20.9 C.  
18-07-2022 16:00 20.9 C.  
18-07-2022 20:00 21.7 C.

## Day 16 in fermentation

19-07-2022 00:00 21.3 C.  
19-07-2022 04:00 21.7 C.

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## Batch Notes

19-07-2022 08:00 21.9 C.  
19-07-2022 12:00 21.9 C.  
19-07-2022 16:00 21.7 C.  
19-07-2022 18:00 18.9 C.  
19-07-2022 21:00 19.9 C.  
19-07-2022 22:00 18.9 C.  
19-07-2022 23:00 19.3 C.

## Day 17 in fermentation

20-07-2022 00:00 19.7 C.  
20-07-2022 04:00 19.6 C.  
20-07-2022 08:00 19.5 C.  
20-07-2022 12:00 19.3 C.  
20-07-2022 16:00 19.2 C.  
20-07-2022 20:00 19.2 C.

## Day 18 in fermentation

21-07-2022 00:00 19.1 C.  
21-07-2022 04:00 19.8 C.  
21-07-2022 08:00 19.2 C.  
21-07-2022 12:00 19.7 C.  
21-07-2022 16:00 19.0 C.  
21-07-2022 20:00 19.3 C.

## Day 19 in fermentation

22-07-2022 00:00 19.4 C.  
22-07-2022 04:00 19.4 C.  
22-07-2022 08:00 19.4 C.  
22-07-2022 12:00 19.4 C.  
22-07-2022 16:00 19.4 C.  
22-07-2022 20:00 19.4 C, dp = 0 mm H<sub>2</sub>O, SG = 1.002, pH = 4.27

## Bottling day

22-07-2022 20:00 Filled 2 Steiner bottles (33 cl).

## Day 1 in conditioning

23-07-2022 00:00 19.4 C.  
23-07-2022 04:00 19.4 C.  
23-07-2022 08:00 19.0 C.  
23-07-2022 10:00 18.9 C.  
23-07-2022 16:15 18.6 C.  
23-07-2022 20:00 19.1 C.

## Day 2 in conditioning

24-07-2022 00:00 19.6 C.  
24-07-2022 04:00 19.8 C.  
24-07-2022 08:00 19.8 C.  
24-07-2022 12:00 19.8 C.  
24-07-2022 16:00 19.9 C.  
24-07-2022 20:00 19.9 C.

## Day 3 in conditioning

25-07-2022 00:00 19.9 C.  
25-07-2022 04:00 18.6 C.  
25-07-2022 08:00 19.9 C.  
25-07-2022 12:00 19.9 C.  
25-07-2022 16:00 19.7 C.  
25-07-2022 20:00 19.8 C.

## Day 4 in conditioning

26-07-2022 00:00 19.7 C.  
26-07-2022 04:00 19.9 C.  
26-07-2022 08:00 19.9 C.  
26-07-2022 12:30 19.9 C.  
26-07-2022 16:00 19.9 C.  
26-07-2022 20:00 19.9 C.

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## Day 5 in conditioning

27-07-2022 00:00 19.9 C.  
27-07-2022 04:00 19.7 C.  
27-07-2022 08:00 19.3 C.  
27-07-2022 12:00 19.2 C.  
27-07-2022 15:30 19.2 C.  
27-07-2022 18:30 19.2 C.  
27-07-2022 20:30 19.2 C.

## Day 6 in conditioning

28-07-2022 01:15 19.2 C.  
28-07-2022 04:00 19.0 C.  
28-07-2022 08:00 18.5 C.  
28-07-2022 11:00 18.4 C.  
28-07-2022 13:45 18.4 C.  
28-07-2022 16:00 18.4 C.  
28-07-2022 20:00 18.8 C.

## Day 7 in conditioning

29-07-2022 00:00 18.9 C.  
29-07-2022 04:00 18.9 C.  
29-07-2022 08:00 18.8 C.  
29-07-2022 12:00 18.8 C.  
29-07-2022 16:00 18.8 C.  
29-07-2022 20:00 19.5 C.

## Day 8 in conditioning

30-07-2022 00:00 19.8 C.  
30-07-2022 04:00 19.8 C.  
30-07-2022 08:00 19.8 C.  
30-07-2022 12:00 19.7 C.  
30-07-2022 16:00 19.9 C.  
30-07-2022 20:00 19.7 C.

## Day 9 in conditioning

31-07-2022 00:00 19.3 C.  
31-07-2022 04:00 19.5 C.  
31-07-2022 08:00 19.6 C.  
31-07-2022 12:00 19.6 C.  
31-07-2022 16:00 19.7 C.  
31-07-2022 20:00 19.9 C.

## Day 10 in conditioning

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

## Day 11 in conditioning

02-08-2022 00:00 19.5 C.  
02-08-2022 04:00 19.5 C.  
02-08-2022 08:00 19.3 C.  
02-08-2022 12:00 19.1 C.  
02-08-2022 16:00 19.4 C.  
02-08-2022 20:00 19.9 C.

## Day 12 in conditioning

03-08-2022 00:00 19.7 C.  
03-08-2022 04:00 19.9 C.  
03-08-2022 08:00 19.4 C.  
03-08-2022 12:00 19.8 C.  
03-08-2022 16:00 19.8 C.  
03-08-2022 20:00 19.6 C.

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## Day 13 in conditioning

04-08-2022 00:00 19.6 C.  
04-08-2022 04:00 19.9 C.  
04-08-2022 08:00 19.8 C.  
04-08-2022 12:00 19.7 C.  
04-08-2022 16:00 19.9 C.  
04-08-2022 20:00 19.6 C.

## Day 14 in conditioning

05-08-2022 00:00 19.6 C.  
05-08-2022 04:00 19.5 C.  
05-08-2022 08:00 19.5 C.  
05-08-2022 12:00 19.7 C.  
05-08-2022 16:00 19.8 C.  
05-08-2022 20:00 19.5 C.

## Day 15 in conditioning

06-08-2022 00:00 19.7 C.  
06-08-2022 04:00 19.6 C.  
06-08-2022 08:00 18.9 C.  
06-08-2022 12:00 18.8 C.  
06-08-2022 16:00 18.9 C.  
06-08-2022 20:00 19.1 C.

## Day 16 in conditioning

07-08-2022 00:00 19.2 C.  
07-08-2022 04:00 19.2 C.  
07-08-2022 08:00 18.7 C.  
07-08-2022 12:00 18.5 C.  
07-08-2022 16:00 18.9 C.  
07-08-2022 20:00 19.5 C.

## Day 17 in conditioning

08-08-2022 00:00 19.5 C.  
08-08-2022 04:00 19.5 C.  
08-08-2022 08:00 19.3 C.  
08-08-2022 12:00 19.2 C.  
08-08-2022 16:00 19.3 C.  
08-08-2022 20:00 19.6 C.

## Day 18 in conditioning

09-08-2022 00:00 19.7 C.  
09-08-2022 04:00 19.7 C.  
09-08-2022 08:00 19.6 C.  
09-08-2022 12:00 19.5 C.  
09-08-2022 16:00 19.7 C.  
09-08-2022 20:00 19.8 C.

## Day 19 in conditioning

10-08-2022 00:00 19.5 C.  
10-08-2022 04:00 19.7 C.  
10-08-2022 08:00 19.7 C.  
10-08-2022 12:00 19.7 C.  
10-08-2022 16:00 19.4 C.  
10-08-2022 20:00 19.4 C.

## Day 20 in conditioning

11-08-2022 00:00 19.3 C.  
11-08-2022 04:00 19.8 C.  
11-08-2022 08:00 19.9 C.  
11-08-2022 12:00 19.5 C.  
11-08-2022 16:00 19.7 C.  
11-08-2022 20:00 19.2 C.

## Day 21 in conditioning

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## Batch Notes

12-08-2022 00:00 19.8 C.  
12-08-2022 04:00 19.8 C.  
12-08-2022 08:00 19.5 C.  
12-08-2022 12:00 19.4 C.  
12-08-2022 16:00 20.0 C.  
12-08-2022 20:00 20.0 C.

## Day 22 in conditioning

13-08-2022 00:00 20.0 C.  
13-08-2022 04:00 19.5 C.  
13-08-2022 08:00 19.5 C.  
13-08-2022 12:00 19.4 C.  
13-08-2022 16:00 19.8 C.  
13-08-2022 20:00 19.9 C.

## Day 23 in conditioning

14-08-2022 00:00 19.8 C.  
14-08-2022 04:00 19.4 C.  
14-08-2022 08:00 19.4 C.  
14-08-2022 12:00 19.5 C.  
14-08-2022 16:00 19.4 C.  
14-08-2022 20:00 19.9 C.

## Day 24 in conditioning

15-08-2022 00:00 19.9 C.  
15-08-2022 04:00 19.7 C.  
15-08-2022 08:00 19.9 C.  
15-08-2022 12:00 19.6 C.  
15-08-2022 16:00 19.3 C.  
15-08-2022 20:00 19.6 C.

## Day 25 in conditioning

16-08-2022 00:00 19.8 C.  
16-08-2022 04:00 19.8 C.  
16-08-2022 08:00 19.5 C.  
16-08-2022 12:00 19.9 C.  
16-08-2022 16:00 19.6 C.  
16-08-2022 20:00 18.5 C.

## Day 26 in conditioning

17-08-2022 00:00 18.7 C.  
17-08-2022 04:00 19.9 C.  
17-08-2022 08:00 19.7 C.  
17-08-2022 12:00 19.7 C.  
17-08-2022 16:00 19.5 C.  
17-08-2022 20:00 19.7 C.

## Day 27 in conditioning

18-08-2022 00:00 19.9 C.  
18-08-2022 04:00 19.9 C.  
18-08-2022 08:00 19.9 C.  
18-08-2022 12:00 19.9 C.  
18-08-2022 16:00 19.6 C.  
18-08-2022 20:00 19.5 C.

## Day 28 in conditioning

19-08-2022 00:00 19.8 C.  
19-08-2022 04:00 19.9 C.  
19-08-2022 08:00 19.9 C.  
19-08-2022 12:00 19.9 C.  
19-08-2022 16:00 19.5 C.  
19-08-2022 20:00 18.7 C.

## Day 29 in conditioning

20-08-2022 00:00 19.8 C.  
20-08-2022 04:00 19.9 C.

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20-08-2022 08:00 19.9 C.  
20-08-2022 12:00 19.9 C.  
20-08-2022 16:00 19.5 C.  
20-08-2022 20:00 19.9 C.

Day 30 in conditioning  
21-08-2022 00:00 19.4 C.  
21-08-2022 04:00 19.4 C.  
21-08-2022 08:00 19.4 C.  
21-08-2022 12:00 19.3 C.  
21-08-2022 16:00 19.3 C.  
21-08-2022 20:00 19.5 C.

Day 31 in conditioning  
22-08-2022 00:00 19.7 C.  
22-08-2022 04:00 19.7 C.  
22-08-2022 08:00 19.7 C.  
22-08-2022 12:00 19.7 C.  
22-08-2022 16:00 19.7 C.  
22-08-2022 20:00 19.4 C.

Day 32 in conditioning  
23-08-2022 00:00 19.9 C.  
23-08-2022 04:00 19.4 C.  
23-08-2022 08:00 19.4 C.  
23-08-2022 12:00 19.7 C.  
23-08-2022 16:00 19.5 C.  
23-08-2022 20:00 19.9 C.

Day 33 in conditioning  
24-08-2022 00:00 19.8 C.  
24-08-2022 04:00 19.9 C.  
24-08-2022 08:00 19.5 C.  
24-08-2022 12:00 19.9 C.  
24-08-2022 16:00 19.7 C.  
24-08-2022 20:00 19.9 C.

Day 34 in conditioning  
25-08-2022 00:00 19.8 C.  
25-08-2022 04:00 19.6 C.  
25-08-2022 08:00 19.7 C.  
25-08-2022 12:00 19.8 C.  
25-08-2022 16:00 19.8 C.  
25-08-2022 20:00 19.7 C.

Day 35 in conditioning  
26-08-2022 00:00 19.9 C.  
26-08-2022 04:00 19.4 C.  
26-08-2022 08:00 19.2 C.  
26-08-2022 12:00 19.9 C.  
26-08-2022 16:00 19.9 C.  
26-08-2022 20:00 19.9 C.

Day 36 in conditioning  
27-08-2022 00:00 19.7 C.  
27-08-2022 04:00 19.7 C.  
27-08-2022 08:00 19.7 C.  
27-08-2022 12:00 19.5 C.  
27-08-2022 16:00 19.5 C.  
27-08-2022 20:00 19.6 C.

Day 37 in conditioning  
28-08-2022 00:00 19.6 C.  
28-08-2022 04:00 19.6 C.  
28-08-2022 08:00 19.2 C.  
28-08-2022 12:00 19.1 C.



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28-08-2022 16:00 19.1 C.  
28-08-2022 20:00 19.3 C.

Day 38 in conditioning  
29-08-2022 00:00 19.4 C.  
29-08-2022 04:00 19.4 C.  
29-08-2022 08:00 19.2 C.  
29-08-2022 12:00 19.0 C.  
29-08-2022 16:00 19.0 C.  
29-08-2022 20:00 19.1 C.

Day 39 in conditioning  
30-08-2022 00:00 19.2 C.  
30-08-2022 04:00 19.2 C.  
30-08-2022 08:00 19.2 C.  
30-08-2022 12:00 19.2 C.  
30-08-2022 16:00 19.2 C.  
30-08-2022 20:00 19.6 C.

Day 40 in conditioning  
31-08-2022 00:00 19.8 C.  
31-08-2022 04:00 19.8 C.  
31-08-2022 08:00 19.7 C.  
31-08-2022 12:00 19.4 C.  
31-08-2022 16:00 19.4 C.  
31-08-2022 20:00 19.5 C.

Day 41 in conditioning  
01-09-2022 00:00 19.7 C.  
01-09-2022 04:00 19.7 C.  
01-09-2022 08:00 19.5 C.  
01-09-2022 12:00 19.2 C.  
01-09-2022 16:00 19.2 C.  
01-09-2022 20:00 19.5 C.

Day 42 in conditioning  
02-09-2022 00:00 19.7 C.  
02-09-2022 04:00 19.7 C.  
02-09-2022 08:00 19.6 C.  
02-09-2022 12:00 19.3 C.  
02-09-2022 16:00 19.3 C.  
02-09-2022 20:00 19.7 C.

09-10-2022 19:08 11.6 C, pH = 4.21.

## Extra Measured Values

Strike Water Temperature

Strike Water pH

Sparge Water Temperature

Sparge Water pH

Pitch Temperature 20.4

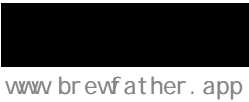
## Batch Log

3 Jul 2022 Brew Date

3 Jul 2022 Fermentation Start

3 Jul 2022 15:50 SV = 18.0 C.

# Batch #20 - 3 Jul 2022



www.brewfather.app

Batch Log		
3 July 2022 21:30	SV = 17.0 C.	
3 July 2022 21:30	Status: Fermenting	
11 July 2022 08:30	Added 1.82 grams Cascade hop pellets for dry hopping.	
13 July 2022 20:43	SV = 18.5 C.	
13 July 2022 22:38	SV = 19.0 C.	
14 July 2022 20:18	SV = 20.0 C.	
15 July 2022 06:13	SV = 21.0 C.	
19 July 2022 16:23	SV = 19.0 C.	
22 July 2022 20:00	Filled 2 Steinie bottles (33 cl).	
22 July 2022	Bottling Date	
2 September 2022 23:59	Status: Completed	
15 December 2024 17:34	Status: Archived	

## Taste

2.5 / 5.0