

Maris The Thirsty Otter - 3.7%

Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.89
Colour : 18 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.028
Original Gravity : 1.036
Total Gravity : 1.037
Final Gravity : 1.009

Fermentables (925 g)

890 g - Finest Pale Maris Otter 5 EBC (96.2%)
^ The Malt Miller (UK) MAL-00-072
15 g - Crystal T50 140 EBC (1.6%)
^ The Malt Miller (UK) MAL-01-034
10 g - Acidulated Malt 5 EBC (1.1%)
^ The Malt Miller (UK) MAL-00-011
5 g - Chocolate Malt 1200 EBC (0.5%)
^ The Malt Miller (UK) MAL-02-017
5 g - Roasted Barley 1600 EBC (0.5%)
^ The Malt Miller (GB) MAL-02-018
17 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (21 g)

15 min - 2 g - Columbus (T90) - 15.5% (9 IBU)
^ The Malt Miller (UK) HOP-05-009
15 min - 2 g - Moutere - 18% (10 IBU)
15 min - 2 g - Summit - 17% (10 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 5 g - Cashmere (t90) - 7.9% (2 IBU)
^ The Malt Miller (GB) HOP-05-028
10 min - 5 g - HBC 472 (T90) - 8.7% (2 IBU)
^ The Malt Miller (UK) HOP-06-016
10 min - 5 g - Motueka - 7% (2 IBU)

Miscellaneous

Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.75 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.15 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.49 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Neales Brewing Supplies Classic Eng...
^ The Malt Miller (UK) YEA-02-021

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 2.78 L
Sparge Water : 5.99 L
Boil Time : 60 min
Total Water : 8.77 L



18 EBC

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

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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Recipe Notes

Target: ABV = 3.7 % (cask) 3.9 % (can), IBU = 35.
Pitch 3 grams of yeast @ 18 C.