

AnOtter Mild Willamette - 3.5%

Dark Mild

Author: The Thirsty Otter

Type: All Grain

IBU : 18 (Tinseth)  
BU/GU : 0.46  
Colour : 30 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029  
Original Gravity : 1.038  
Final Gravity : 1.011

Fermentables (985 g)

400 g - Munich Malt 15 EBC (40.6%)  
^ Brouwmaatje (NL) 051.043.8/1  
320 g - Pale Ale Malt 10 EBC (32.5%)  
^ Lot # 542000394730  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
140 g - CaraBelge 30 EBC (14.2%)  
^ Brouwmaatje (NL) 051.191.5  
100 g - Wheat Malt 5 EBC (10.2%)  
^ Lot # 5425000394853  
^ Brouwmaatje (NL) 051.125.3  
25 g - 30 min - Steep - BlackSwaen Black 1125...

Hops (15 g)

30 min - 5 g - Willamette (Whole) - 5% (9 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter  
15 min - 5 g - Willamette (Whole) - 5% (6 IBU)  
^ Lot # 20220911  
^ Home grown by The Thirsty Otter  
5 min - 5 g - Willamette - 5% (3 IBU)

Miscellaneous

Mash - 0.23 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.63 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.22 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.09 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.87 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Mangrove Jack's Empire Ale Yeast M15  
^ Brouwstore (NL)

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

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

Mash Water : 2.88 L  
Sparge Water : 5.92 L  
Boil Time : 60 min  
Total Water : 8.8 L



30 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (105 min)  
73.3 °C - Strike Temp  
67 °C - 90 min - Temperature  
74 °C - 15 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning  
22 °C - 14 days - Primary  
23 °C - 4 days - Diacetyl rest  
22 °C - 14 days - Carbonation  
22 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 50 Mg 3 Na 20 Cl 59 SO 63 HCO 36

SO/Cl ratio: 1.1  
Mash pH: 5.39  
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: