

AnOtter West Yorkshire Golden Ale - 3.8%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.9
Colour : 9 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.040
Final Gravity : 1.011

Fermentables (1.03 kg)

975 g - Maris Otter Malt 6 EBC (95.1%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
50 g - Amber Malt 41 EBC (4.9%)
^ Lot # 5425000394792
^ Brouwmaatje (NL) 051.035.4

Hops (31.9 g)

30 min - 10 g - Fuggle (Whole) - 5% (19 IBU)
^ Worcester Hop Shop (UK)
15 min - 9.7 g - Goldings - 5.6% (15 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Hop Stand

10 min hopstand @ 80 °C
10 min - 12.2 g - Willamette (Whole) - 5% (2...
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.03 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.69 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.68 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.59 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.6 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3.07 L
Sparge Water : 4.89 L
Boil Time : 30 min
Total Water : 7.96 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 10 min - Mash out

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1
Mash pH: 5.38
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: