

# AnOtter Chocolate Caramel Biscuit - 5.3%

## English Porter

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.73  
Colour : 41 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039  
Original Gravity : 1.051  
Total Gravity : 1.053  
Final Gravity : 1.013

### Fermentables (1.3 kg)

1 kg - Pale Ale Malt 10 EBC (76.9%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
125 g - Amber Malt 41 EBC (9.6%)  
^ Lot # 5425000394792  
^ Brouwmaatje (NL) 051.035.4  
125 g - Chateau Biscuit 45 EBC (9.6%)  
^ Brouwmaatje (NL) BM-BL.051.098.2/1  
50 g - 30 min - Steep - Chateau Chocolat 900...  
^ Lot # 2500005823331  
^ Brouwmaatje (NL)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (27.5 g)

60 min - 15 g - Bramling Cross (Whole) - 5% (...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 12.5 g - East Kent Goldings - 5.4% (...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### Miscellaneous

Mash - 0.77 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.71 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.71 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3.75 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.33 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)

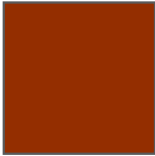
### Yeast

0.5 pkg - Fermentis SafAle English Ale S-04  
^ Lot # 66485 1315 245

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

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

Mash Water : 3.75 L  
Sparge Water : 5.33 L  
Boil Time : 60 min  
Total Water : 9.08 L



41 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °C - 60 min - Temperature

### Fermentation Profile

Fermentis S-04 (Medium)  
18 °C - 10 days - Primary  
22 °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 36 Mg 10 Na 59 Cl 79 SO 78 HCO 77

SO/Cl ratio: 1  
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: