

AnOtter Ordinary Bitter - 3.5%

Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)
BU/GU : 0.76
Colour : 14 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.027
Original Gravity : 1.035
Total Gravity : 1.036
Final Gravity : 1.009

Fermentables (862 g)

815 g - Pale Malt, Maris Otter 5.9 EBC (94.6%)
^ Brouwstore (NL)
30 g - Pale Crystal Malt 60 EBC (3.5%)
^ The Malt Miller (UK) MAL-01-019
17 g - Pale Chocolate Malt 525 EBC (2%)
^ The Malt Miller (UK) MAL-02-011
22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (12 g)

30 min - 4 g - Challenger (T90) - 7.2% (12 IBU)
^ The Malt Miller (UK) HOP-04-000
30 min - 3 g - Pilgrim - 11.5% (15 IBU)

Hop Stand

20 min hopstand @ 75 °C
20 min 75 °C - 5 g - Fuggles - 4.5% (1 IBU)
^ The Malt Miller (UK) HOP-04-002

Miscellaneous

Mash - 2.59 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.28 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.74 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.15 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.48 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
Sparge - 6.12 l - NL Spa Reine Flat Mineral W...
^ AH (NL)

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...
^ Lot # 03012001180611V
^ 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 : 2.59 L
Sparge Water : 6.12 L
Boil Time : 60 min
Total Water : 8.71 L



14 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

Fermentation Profile

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

Water Profile

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: 5.38
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:

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Recipe Notes

Target: ABV = 3.6 %,
Appearance: Copper bronze,
Aroma: Malty, fruity, spicy,
Taste: Sweet/bitter balance, dry finish,
Bittering hops: Challenger and Pilgrim,
Aroma hops: Fuggles.