

AnOtter Red Later - 4.5%

Irish Red Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.48
Colour : 26 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
Original Gravity : 1.045
Final Gravity : 1.011

Fermentables (1.08 kg)
734 g - Pale Ale Malt 5.5 EBC (67.7%)
^ The Malt Miller (UK) MAL-00-042
190 g - Blond (unhopped) 3.9 EBC (17.5%)
^ Brouwmaatje (NL) BM-BL.052.050.2
160 g - Crystal Malt 175 EBC (14.8%)
^ Brouwstore (NL)

Hops (21 g)
30 min - 6 g - Cascade (T90) - 7.5% (20 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand
30 min hopstand @ 80 °C
30 min - 5 g - East Kent Goldings - 5.4% (2 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Dry Hops
14 days - 10 g - Cascade (T90) - 7.5%
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous
Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.73 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.75 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.4 pkg - Fermentis SafAle English Ale S-04
^ Brouwmaatje (NL) BM-BL.050.005.8

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 2.68 L
Sparge Water : 6.06 L
Boil Time : 60 min
Total Water : 8.74 L



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
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 46 Mg 2 Na 36 Cl 92 SO 52 HCO 17

SO/Cl ratio: 0.6
Mash pH: 5.25
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:

Recipe Notes

Target: ABV = 4.5 %.

Do not dry hop the Cascade hops, add them in during packaging.

Hop bill is estimated based on incomplete brewery sheet and taste buds.

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Recipe Notes

Malt bill is adapted to local available products.