

# AnOtter Bodged Bitter v2 - 4.1%

## Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)  
BU/GU : 0.82  
Colour : 13 EBC  
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.024  
Original Gravity : 1.036  
Total Gravity : 1.038  
Final Gravity : 1.007

## Fermentables (890 g)

575 g - Maris Otter Malt 6 EBC (64.6%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
150 g - Pils 3.5 EBC (16.9%)  
^ Lot # 20210710  
^ Brouwmaatje (NL) 051.002.4  
55 g - 10 min - Boil - Brown Sugar, Light 15....  
50 g - Chateau Crystal 150 EBC (5.6%)  
^ Lot # 2500005818412  
^ Brouwmaatje (NL) BM-BL. 051.619.25/1  
30 g - Flaked Maize 3 EBC (3.4%)  
^ Lot # 211407666045  
^ Brouwmaatje (NL) BM-BL.051.158.4/1  
30 g - Wheat Malt 5.5 EBC (3.4%)  
^ Lot # 20210909  
^ Brouwmaatje (NL) 051.125.3  
20 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

## Hops (20 g)

30 min - 4 g - Bramling Cross (Whole) - 5% (8...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter  
30 min - 4 g - East Kent Goldings - 5.4% (9 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
15 min - 4 g - Bramling Cross (Whole) - 5% (6...  
^ Lot # 20220903  
^ Home grown by The Thirsty Otter  
15 min - 4 g - East Kent Goldings - 5.4% (7 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

## Hop Stand

20 min hopstand @ 80 °C  
20 min - 4 g - East Kent Goldings - 5.4% (2 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

## Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.77 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.53 g - Gypsum (CaSO4)

## 01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.06 L  
Post-Boil Vol : 5.96 L  
Mash Water : 2.51 L  
Sparge Water : 6.47 L  
Boil Time : 70 min  
Total Water : 8.98 L



13 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (75 min)  
72.1 °C - Strike Temp  
66 °C - 75 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 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
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:

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## Recipe Notes

Target: ABV = 4.2 %, IBU = 28, EBC = 7, OG = 1.036, FG = 1.004.