

## AnOtter Twisted Stout - 4.7%

### Oatmeal Stout

Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)  
 BU/GU : 0.66  
 Colour : 50 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
 Original Gravity : 1.049  
 Final Gravity : 1.013

### Fermentables (1.27 kg)

976 g - Pale Ale Malt 10 EBC (76.9%)  
 ^ Lot # 20220628  
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1  
 98 g - Oat Malt 4 EBC (7.7%)  
 ^ The Malt Miller (UK) MAL-00-003  
 95 g - Flaked Barley 3 EBC (7.5%)  
 ^ The Malt Miller (UK) MAL-03-005  
 59 g - 30 min - Steep - Carafa Special III 14...  
 ^ Brouwmaatje (NL) 051.220.2  
 42 g - CaraAroma 350 EBC (3.3%)  
 ^ Brouwmaatje (NL) BM-BL.051.188.1

### Hops (22 g)

90 min - 11 g - Bramling Cross (Whole) - 5% (...  
 ^ Lot # 20220903  
 ^ Home grown by The Thirsty Otter  
 5 min - 11 g - Bramling Cross (Whole) - 5% (5...  
 ^ Lot # 20220903  
 ^ Home grown by The Thirsty Otter

### Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.47 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.7 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.01 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Fermentis SafAle English Ale S-04  
 ^ Lot # 66485 1315 245  
 ^ Brouwmaatje (NL) BM-BL.050.005.8

### 01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 8.66 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.63 L  
 Sparge Water : 6.31 L  
 Boil Time : 90 min  
 Total Water : 9.94 L



50 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °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 58 Mg 12 Na 50 Cl 100 SO 100 HCO 67

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:

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## Recipe Notes

Target: ABV = 4.9 %, IBU = ?, OG = 1.049, FG = 1.012.