

Got AnOtter Parking Ticket - 5%

Strong Bitter
Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.57
Colour : 26 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Final Gravity : 1.015

Fermentables (1.31 kg)
1 kg - Pale Ale Malt 10 EBC (76.3%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
140 g - Chateau Munich Light 13 EBC (10.7%)
^ Brouwmaatje (NL) BM-BL.051.614.1/1
75 g - Wheat Malt 5 EBC (5.7%)
^ Lot # 5425000394853
^ Brouwmaatje (NL) 051.125.3
65 g - CaraBelge 30 EBC (5%)
^ Brouwmaatje (NL) 051.191.5
30 g - Chocolate Malt 900 EBC (2.3%)
^ Brouwmaatje (NL) 051.027.1/250gr

Hops (39 g)
60 min - 5 g - Fuggle (Whole) - 5% (11 IBU)
^ Worcester Hop Shop (UK)
15 min - 7 g - Bramling Cross (Whole) - 5% (8...)
^ Lot # 20220903
^ Home grown by The Thirsty Otter
15 min - 7 g - Willamette (Whole) - 5% (8 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Hop Stand
10 min hopstand @ 80 °C
10 min - 10 g - Bramling Cross (Whole) - 5% (...)
^ Lot # 20220903
^ Home grown by The Thirsty Otter
10 min - 10 g - Willamette (Whole) - 5% (2 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous
Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.18 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.2 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.36 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast
0.55 pkg - Wyeast Labs Northwest Ale 1332

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

Mash Water : 3.93 L
Sparge Water : 5.21 L
Boil Time : 60 min
Total Water : 9.14 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 80 Mg 15 Na 50 Cl 75 SO 199 HCO 67

SO/Cl ratio: 2.7
Mash pH: 5.47
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: