

## Å Dängerøusly Cløse Tø Stüpid Øtter - 9.8%

### Double IPA

Author: The Thirsty Otter

Type: All Grain

IBU : 95 (Tinseth)  
 BU/GU : 1.07  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.063  
 Original Gravity : 1.089  
 Final Gravity : 1.014

### Fermentables (2.15 kg)

2 kg - Chateau Pilsen 2-Row 3.5 EBC (93%)  
 ^ Lot # 20220915  
 ^ Brouwmaatje (NL) BM-BL.051.002.4  
 100 g - 10 min - Boil - Sugar, Table (Sucrose...  
 ^ Albert Heijn (NL)  
 50 g - Melanoiden Malt 39.5 EBC (2.3%)

### Hops (56 g)

60 min - 10 g - Centennial - 9% (36 IBU)  
 ^ Worcester Hop Shop (UK)  
 30 min - 6 g - Citra - 13.8% (25 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 10 g - Citra - 13.8% (22 IBU)  
 ^ Worcester Hop Shop (UK)

### Hop Stand

30 min hopstand @ 80 °C  
 30 min - 10 g - Centennial - 9% (5 IBU)  
 ^ Worcester Hop Shop (UK)  
 30 min - 10 g - Citra - 13.8% (8 IBU)  
 ^ Worcester Hop Shop (UK)

### Dry Hops

4 days - 10 g - Citra - 13.8%  
 ^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.89 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.56 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.55 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.32 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.5 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

1 pkg - Fermentis Safale American US-05  
 ^ Brouwmaatje (NL) BM-BV.40719

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 6.15 L  
 Sparge Water : 3.7 L  
 Boil Time : 60 min  
 Total Water : 9.85 L



11 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 56.3 °C - Strike Temp  
 52 °C - 5 min - Temperature  
 66 °C - 45 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 23 °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 94 Mg 15 Na 50 Cl 51 SO 254 HCO 81

SO/Cl ratio: 5

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: