

AnOtter Cream Ale - 4.7%

**Cream Ale**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 14 (Tinseth)  
BU/GU : 0.32  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol  
  
Pre-Boil Gravity : 1.034  
Original Gravity : 1.044  
Final Gravity : 1.008

**Fermentables (1.1 kg)**  
450 g - Chateau Pilsen 2-Row 3.5 EBC (40.9%)  
^ Lot # 20220915  
^ Brouwmaatje (NL) BM-BL.051.002.4  
450 g - Pale Ale Malt 10 EBC (40.9%)  
^ Lot # 20220628  
^ Brouwmaatje (NL) BM-BL.051.613.25/1  
200 g - Flaked Maize 3 EBC (18.2%)  
^ Lot # 211407666045  
^ Brouwmaatje (NL) BM-BL.051.158.4/1

**Hops (8 g)**  
30 min - 4 g - Centennial - 8% (13 IBU)

**Hop Stand**  
10 min hopstand @ 80 °C  
10 min - 4 g - Mosaic - 11.6% (2 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

**Miscellaneous**  
Mash - 0.43 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.43 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.45 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.7 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

**Yeast**  
0.4 pkg - Fermentis Safale American US-05

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

Mash Water : 3.3 L  
Sparge Water : 5.64 L  
Boil Time : 60 min  
Total Water : 8.94 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
High fermentability  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

**Fermentation Profile**  
Ale  
18 °C - 7 days - Primary  
22 °C - 3 days - Primary  
5 °C - 5 days - Primary

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 29 Mg 7 Na 22 Cl 44 SO 67 HCO 17

SO/Cl ratio: 1.5  
Mash pH: 5.39  
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

Pitch 4 grams of US-05 yeast.