

Otter Ale - 4.1%

Best Bitter

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.95  
Colour : 26 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
Original Gravity : 1.041  
Final Gravity : 1.010

Fermentables (1 kg)

914 g - Maris Otter 5.5 EBC (91.2%)  
^ The Malt Miller (UK) MAL-00-038  
51 g - Medium Crystal 240 265 EBC (5.1%)  
26 g - Wheat Malt 4.1 EBC (2.6%)  
11 g - Chocolate 1240 EBC (1.1%)

Hops (19.2 g)

45 min - 8 g - Challenger (T90) - 7.2% (28 IBU)  
^ The Malt Miller (UK) HOP-04-000  
15 min - 5.3 g - Fuggle (Whole) - 5% (7 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C  
20 min 85 °C - 5.9 g - East Kent Goldings - 5...  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.59 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.09 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.59 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.11 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.42 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - CrossMyLoof Midland

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.31 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.01 L  
Sparge Water : 5.38 L  
Boil Time : 45 min  
Total Water : 8.39 L



26 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °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 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67  
  
SO/Cl ratio: 2  
Mash pH: 5.36  
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

Target: ABV = 4.5 %, OG = 1.043.