

AnOtter Chocolate Caramel Biscuit v3 - 5.3%

English Porter

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.73
Colour : 35 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Total Gravity : 1.053
Final Gravity : 1.013

Fermentables (1.3 kg)

1 kg - Pale Ale Malt 10 EBC (76.9%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
125 g - Amber Malt 41 EBC (9.6%)
^ Lot # 5425000394792
^ Brouwmaatje (NL) 051.035.4
125 g - Chateau Biscuit 45 EBC (9.6%)
^ Brouwmaatje (NL) BM-BL.051.098.2/1
50 g - 30 min - Steep - Chocolate Malt 900 EB...
^ Brouwmaatje (NL) 051.027.1/250gr
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (27.5 g)

60 min - 15 g - Bramling Cross (Whole) - 5% (...)
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
20 min - 12.5 g - East Kent Goldings - 5.4% (...)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.64 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.92 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.92 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

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
^ Lot # 10812600807711V
^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.75 L
Sparge Water : 5.33 L
Boil Time : 60 min
Total Water : 9.08 L



35 EBC

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

Fermentis S-04 (Medium)
18 °C - 10 days - Primary
22 °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: 5.38
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: