

AnOtter Red Later - 4.5%

**Irish Red Ale**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 22 (Tinseth)  
BU/GU : 0.48  
Colour : 26 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
Original Gravity : 1.045  
Final Gravity : 1.011

**Fermentables (1.08 kg)**  
734 g - Pale Ale Malt 5.5 EBC (67.7%)  
^ The Malt Miller (UK) MAL-00-042  
190 g - 10 min - Boil - Blond (unhopped) 3.9...  
^ Brouwmaatje (NL) BM-BL.052.050.2  
160 g - Crystal Malt 175 EBC (14.8%)  
^ Brouwstore (NL)

**Hops (21 g)**  
30 min - 6 g - Cascade (T90) - 7.5% (20 IBU)  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

**Hop Stand**  
30 min hopstand @ 80 °C  
30 min - 5 g - East Kent Goldings - 5.4% (2 IBU)  
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

**Dry Hops**  
14 days - 10 g - Cascade (T90) - 7.5%  
^ Brouwmaatje (NL) BM-BL.053.148.3/100

**Miscellaneous**  
Mash - 1.51 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.73 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.75 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

**Yeast**  
0.4 pkg - Fermentis SafAle English Ale S-04  
^ Brouwmaatje (NL) BM-BL.050.005.8

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 2.68 L  
Sparge Water : 6.06 L  
Boil Time : 60 min  
Total Water : 8.74 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 46 Mg 2 Na 36 Cl 92 SO 52 HCO 17  
  
SO/Cl ratio: 0.6  
Mash pH: 5.25  
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 %.

Do not dry hop the Cascade hops, add them in during packaging.

Hop bill is estimated based on incomplete brewery sheet and taste buds.

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## Recipe Notes

Malt bill is adapted to local available products.