

AnOtter Bodged Bitter - 4.1%

Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.82
Colour : 13 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.024
Original Gravity : 1.036
Total Gravity : 1.038
Final Gravity : 1.007

Fermentables (890 g)

575 g - Maris Otter Malt 6 EBC (64.6%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
150 g - Pils 3.5 EBC (16.9%)
^ Lot # 20210710
^ Brouwmaatje (NL) 051.002.4
55 g - 10 min - Boil - Brown Sugar, Light 15....
50 g - Chateau Crystal 150 EBC (5.6%)
^ Lot # 2500005818412
^ Brouwmaatje (NL) BM-BL. 051.619.25/1
30 g - Flaked Maize 3 EBC (3.4%)
^ Lot # 211407666045
^ Brouwmaatje (NL) BM-BL.051.158.4/1
30 g - Wheat Malt 5.5 EBC (3.4%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)

30 min - 4 g - Bramling Cross (Whole) - 5% (8...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
30 min - 4 g - East Kent Goldings - 5.4% (9 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
15 min - 4 g - Bramling Cross (Whole) - 5% (6...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
15 min - 4 g - East Kent Goldings - 5.4% (7 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C
20 min - 4 g - Bramling Cross (Whole) - 5% (1...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.77 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 2.51 L
Sparge Water : 6.47 L
Boil Time : 70 min
Total Water : 8.98 L



13 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
72.1 °C - Strike Temp
66 °C - 75 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 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
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:

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Recipe Notes

Target: ABV = 4.2 %, IBU = 28, EBC = 7, OG = 1.036, FG = 1.004.