

AnOtter Session IPA - 4.5%

Specialty IPA
Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.58
Colour : 7 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Final Gravity : 1.007

Fermentables (1 kg)
800 g - Golden Promise Pale Ale Malt 5 EBC (80%)
^ Brouwmaatje (NL) BM-SI.100292
100 g - Carapils 4 EBC (10%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
100 g - Rolled Oats 2 EBC (10%)
^ The Malt Miller (UK) MAL-03-009

Hops (51 g)
10 min - 3 g - Cascade (T90) - 7.5% (5 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
10 min - 3 g - Mosaic - 11.6% (8 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Hop Stand
20 min hopstand @ 80 °C
20 min - 5 g - Cascade (T90) - 7.5% (3 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
20 min - 5 g - Citra - 13.8% (5 IBU)
^ Worcester Hop Shop (UK)
20 min - 5 g - Mosaic - 11.6% (4 IBU)
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Dry Hops
2 days - 15 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
2 days - 15 g - Mosaic - 11.6%
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

Miscellaneous
Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.37 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.89 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.9 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.5 pkg - White Labs London Fog Ale WLP066

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 L
Sparge Water : 5.84 L
Boil Time : 60 min
Total Water : 8.84 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 47 Mg 12 Na 17 Cl 50 SO 100 HCO 32

SO/Cl ratio: 2
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

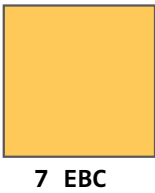
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



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Recipe Notes

Target: ABV = 4.5%, IBU = 22.