

AnOtter Talus in Wonderland - 6%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.69
Colour : 12 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.043
Original Gravity : 1.056
Final Gravity : 1.010

Fermentables (1.39 kg)

1.155 kg - Chateau Pale Ale 8.5 EBC (83.3%)
^ Lot # 5425000394730
^ Brouwmaatje (NL) BM-BL.051.613.25/1
231 g - Chateau Vienna 5.5 EBC (16.7%)

Hops (44.6 g)

60 min - 2.6 g - Talus - 7.9% (10 IBU)
30 min - 4.8 g - Talus - 7.9% (13 IBU)
15 min - 7 g - Talus - 7.9% (12 IBU)
2 min - 15.1 g - Talus - 7.9% (4 IBU)

Dry Hops

4 days - 15.1 g - Talus - 7.9%

Miscellaneous

Mash - 0.27 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.96 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.26 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.56 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.1 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Lallemend (LalBrew) Verdant IPA

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

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

Mash Water : 4.16 L
Sparge Water : 5.05 L
Boil Time : 60 min
Total Water : 9.21 L



12 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

BIAB, Medium Body
72.9 °C - Strike Temp
66.7 °C - 60 min - Saccharification

Fermentation Profile

Imported
20 °C - 10 days - Primary
4.4 °C - 10 days - Secondary
24.4 °C - 7 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 83 Mg 8 Na 22 Cl 67 SO 155 HCO 38

SO/Cl ratio: 2.3
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: