

AnOtter Keptinis - 8%

Experimental Beer

Author: The Thirsty Otter

Type: All Grain

IBU	: 13 (Tinseth)
BU/GU	: 0.16
Colour	: 16 EBC
Carbonation	: 2.4 CO2-vol
Pre-Boil Gravity	: 1.059
Original Gravity	: 1.077
Total Gravity	: 1.079
Final Gravity	: 1.018

Fermentables (2.02 kg)

- 1.336 kg - Pale Ale Malt 10 EBC (66.2%)
^ Lot # 542000394730
- ^ Brouwmaatje (NL) BM-BL.051.613.25/1
- 607 g - Rye Malt 5.9 EBC (30.1%)
^ Brouwmaatje (NL) BM-BL.051.326.7/1
- 76 g - Pils 3.5 EBC (3.8%)
^ Lot # 20210710
- ^ Brouwmaatje (NL) 051.002.4
- 34 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (14.8 g)

- 30 min - 7.4 g - Fuggle (Whole) - 5% (10 IBU)
^ Worcester Hop Shop (UK)
- 5 min - 7.4 g - Fuggle (Whole) - 5% (2 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

- Mash - 0.33 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
- ^ Brouwstore (NL) 003.106.2
- Mash - 2.34 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
- ^ Brouwstore (NL) 055.035.0
- Mash - 0.32 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
- Mash - 0.3 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
- ^ Brouwstore (NL) 055.027.7
- Mash - 1.13 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
- Mash - 1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
- ^ Brouwstore (NL) 003.002.3

Yeast

- 0.9 pkg - Lallemmand (LalBrew) Voss Kveik
^ The Malt Miller (UK) YEA-02-048

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

Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L
Mash Water	: 6.06 L
Sparge Water	: 3.76 L
Boil Time	: 60 min
Total Water	: 9.82 L



16 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

- Mash Steps
- 72.9 °C - Strike Temp
- 66.7 °C - 60 min - Strike

Fermentation Profile

- 01 Ale + DR + Conditioning
- 30 °C - 14 days - Primary
- 30 °C - 14 days - Carbonation
- 30 °C - 28 days - Conditioning

Water Profile

- 02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
- Ca 60 Mg 5 Na 25 Cl 75 SO 80 HCO 41

- SO/Cl ratio: 1.1
- Mash pH: 5.39
- 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

Bake the mashed grist after mashing in an oven for 3 hours at 170-180 C in oven trays (disposable aluminum turkey drip tins).
Break the crust and baked grist into lumps.

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Recipe Notes

Then sparge the lumps with 80+ C hot water to get the caramelized sugars into wort (solution).

Caramelization temperatures[:

Sugar

Fructose

Galactose

Glucose

Sucrose

Maltose