

AnOtter Raw Bramling-X - 7%

Kornøl

Author: The Thirsty Otter

Type: All Grain

IBU : 1 (Tinseth)
BU/GU : 0.01
Colour : 28 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.071
Original Gravity : 1.071
Final Gravity : 1.018

Fermentables (1.76 kg)

1.6 kg - Pale Ale Malt 10 EBC (91%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
50 g - Carapils 4 EBC (2.8%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
50 g - Torrified Wheat 3.8 EBC (2.8%)
^ Van Der Kooij Jubbega (NL) 264222
35 g - Caramalt 29.5 EBC (2%)
^ The Malt Miller (UK) MAL-01-014
12 g - Black (Patent) Malt 985 EBC (0.7%)
12 g - Roasted Barley 1000 EBC (0.7%)
^ Brouwmaatje (NL) BM-BL.051.100.6

Hops (17 g)

Hop Stand

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

Dry Hops

4 days - 12 g - Bramling Cross (Whole) - 5%
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.84 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.84 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.02 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.02 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.8 pkg - Crossmyloof Beòir

01 Brouwpunt 5L (no boil) (rev 4)

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

Mash Water : 5.28 L
Sparge Water : 2.49 L
Boil Time : 0 min
Total Water : 7.77 L



28 EBC

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 100 Mg 15 Na 75 Cl 132 SO 200 HCO 94

SO/Cl ratio: 1.5
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

Pitch 8 grams of Crossmyloof Beoir yeast @ 18 C.