

Mad Otter - 5.1%

American Pale Ale

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Type: All Grain

IBU : 52 (Tinseth)
 BU/GU : 1.08
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034
 Original Gravity : 1.048
 Final Gravity : 1.009

Fermentables (1.19 kg)

1.067 kg - Minch Lager Malt 3.9 EBC (89.4%)
 126 g - Melanoidin 70 EBC (10.6%)

Hops (20.3 g)

80 min - 3.5 g - Green Bullet - 13.5% (26 IBU)
 20 min - 2.8 g - Nectaron (T90) - 12.3% (11 IBU)
 ^ The Home Brew Shop (GB) #787100
 5 min - 7 g - Nectaron (T90) - 12.3% (12 IBU)
 ^ The Home Brew Shop (GB) #787100

Hop Stand

10 min hopstand @ 80 °C
 10 min - 7 g - Nectaron (T90) - 12.3% (4 IBU)
 ^ The Home Brew Shop (GB) #787100

Miscellaneous

Mash - 0.85 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.53 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.53 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.27 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.36 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

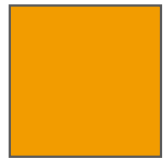
Yeast

0.3 pkg - Omega Lutra Kveik OYL-071

01 Brouwpunt 5L (80min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.36 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.58 L
 Sparge Water : 6.05 L
 Boil Time : 80 min
 Total Water : 9.63 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature

Fermentation Profile

00 Ale
 30 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
 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:

Recipe Notes

Target: OG = 1.046, IBU = 37 IBU.

I usually pitch this with MJ Cali Lager and it comes out crystal clear with a lovely flavor which does indeed conjure up the idea of "nectar", but there's no "dry-hop" presence.

Pitched this one with Lutra as we're heading into the 30s later this week and I'll be very interested to see how it turns out.

It's going like the clappers of hell at the moment at only 24-25C and the hop aroma is amazing.

Mad Otter

Recipe Notes

I hope the fermentation doesn't blow away all this good flavor.

For those interested in barmy names, the original is known as Mad Bat in these parts (dedicated to the sorceress who infests the property adjoining the bottom of our garden).
This version, for obvious reasons, will rejoice in the name of "Mad Otter".