

AnOtter Chocolate Caramel Biscuit - 5.3%

English Porter

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.73
Colour : 41 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.051
Total Gravity : 1.053
Final Gravity : 1.013

Fermentables (1.3 kg)

1 kg - Pale Ale Malt 10 EBC (76.9%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
125 g - Amber Malt 41 EBC (9.6%)
^ Lot # 5425000394792
^ Brouwmaatje (NL) 051.035.4
125 g - Chateau Biscuit 45 EBC (9.6%)
^ Brouwmaatje (NL) BM-BL.051.098.2/1
50 g - 30 min - Steep - Chateau Chocolat 900...
^ Lot # 2500005823331
^ Brouwmaatje (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (27.5 g)

60 min - 15 g - Bramling Cross (Whole) - 5% (...
^ Lot # 20220903
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C
20 min - 12.5 g - East Kent Goldings - 5.4% (...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.75 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.33 l - NL Spa Reine Flat Mineral W...
^ AH (NL)

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
^ Lot # 66485 1315 245
^ Brouwmaatje (NL) BM-BL.050.005.8

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

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

Mash Water : 3.75 L
Sparge Water : 5.33 L
Boil Time : 60 min
Total Water : 9.08 L



41 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °C - 60 min - Temperature

Fermentation Profile

Fermentis S-04 (Medium)
18 °C - 10 days - Primary
22 °C - 4 days - Diacetyl Rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: