

## 91 AnOtter Keptinis - 8%

### Experimental Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 14 (Tinseth)  
 BU/GU : 0.17  
 Colour : 17 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% (11 IBU)  
 ^ Worcester Hop Shop (UK)  
 5 min - 7.4 g - Fuggle (Whole) - 5% (3 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

### Yeast

0.9 pkg - Lallemend (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



17 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

SO/Cl ratio: 1.1  
 Mash pH: 5.57  
 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.  
 Then sparge the lumps with 80+ °C hot water to get the caramelized sugars into wort (solution).

Caramelization temperatures[:

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## Recipe Notes

Sugar  
Fructose  
Galactose  
Glucose  
Sucrose  
Maltose