

A2 AnOtter Bodged Bitter - 4.1%

Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.86
 Colour : 14 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.036
 Total Gravity : 1.038
 Final Gravity : 1.007

Fermentables (890 g)

575 g - Maris Otter Malt 6 EBC (64.6%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 150 g - Pils 3.5 EBC (16.9%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 55 g - 10 min - Boil - Brown Sugar, Light 15....
 50 g - Chateau Crystal 150 EBC (5.6%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 30 g - Flaked Maize 3 EBC (3.4%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 30 g - Wheat Malt 5.5 EBC (3.4%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 g)

30 min - 4 g - Bramling Cross (Whole) - 5% (8...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 30 min - 4 g - East Kent Goldings - 5.4% (10...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 4 g - Bramling Cross (Whole) - 5% (6...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 15 min - 4 g - East Kent Goldings - 5.4% (7 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C
 20 min - 4 g - Bramling Cross (Whole) - 5% (1...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter

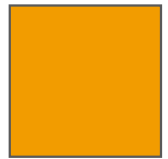
Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.06 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.51 L
 Sparge Water : 6.47 L
 Boil Time : 70 min
 Total Water : 8.98 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (75 min)
 72.1 °C - Strike Temp
 66 °C - 75 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 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2

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

Target: ABV = 4.2 %, IBU = 28, EBC = 7, OG = 1.036, FG = 1.004.