

## A2 AnOtter Bodged Bitter v2 - 4.1%

### Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)  
 BU/GU : 0.87  
 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 - East Kent Goldings - 5.4% (2 IBU)  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

### 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  
 Mash - 1.53 g - Gypsum (CaSO4)

### 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:

# A2 AnOtter Bodged Bitter v2

## Recipe Notes

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