

Batch #31 - 5 Feb 2023

AnOtter Bodged Bitter v2 - 3.9%

Ordinary Bitter

Brewer: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
 BU/GU : 0.82
 Colour : 13 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.017
 Original Gravity : 1.036
 Total Gravity : 1.037
 Final Gravity : 1.007

Fermentables (263 g)

173 g - Maris Otter Malt 6 EBC (65.7%)
 ^ Lot # 2500001777621 (16.03.2023)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 45 g - Pils 3.5 EBC (17.1%)
 ^ Lot # 20210710
 ^ Brouwmaatje (NL) 051.002.4
 15 g - Chateau Crystal 150 EBC (5.7%)
 ^ Lot # 2500005818412
 ^ Brouwmaatje (NL) BM-BL. 051.619.25/1
 12 g - 10 min - Boil - Brown Sugar, Light 15....
 9 g - Flaked Maize 3 EBC (3.5%)
 ^ Lot # 211407666045
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 9 g - Wheat Malt 5.5 EBC (3.5%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 4 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (5.8 g)

30 min - 1.2 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 30 min - 1.2 g - East Kent Goldings - 5.4% (9...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 15 min - 1.2 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 15 min - 1.2 g - East Kent Goldings - 5.4% (6...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C
 20 min - 1 g - East Kent Goldings - 5.4% (1 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.062 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.148 g - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.165 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.253 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.33 g - Gypsum (CaSO4)

02 PET Bottle 1.5L (60min) (rev 4)

Batch Size : 1.2 L
 Boil Size : 3.68 L
 Post-Boil Vol : 1.87 L

Mash Water : 0.75 L
 Sparge Water : 3.17 L
 Boil Time : 60 min
 Total Water : 3.92 L



13 EBC

Brewhouse Efficiency: 52.7%
 Mash Efficiency: 79.1%

Mash Profile

01 One Step Mash (75 min)
 72.2 °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 117 Mg 32 Na 101 Cl 161 SO 340 HCO 70

SO/Cl ratio: 2.1
 Mash pH: 4.85
 Sparge pH: 6

Measurements

Mash pH:
 Boil Volume:
 Pre-Boil Gravity:
 Post-Boil Kettle Volume:
 Original Gravity: 1.044
 Fermenter Top-Up:
 Fermenter Volume: 1.2
 Final Gravity: 1.007
 Bottling Volume: 0.66

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Recipe Notes

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

Batch Notes

04-02-2023 11:00 Milled the malt @ 1.40 mm gap.

Brew day

05-02-2023 15:42 Added 0.99 grams EKG pellet hops @ 84 C.

05-02-2023 19:30 SG = 1.040 @ 35.6 C --> SG = 1.044 @ 20C.

Day 0 in fermentation

06-02-2023 07:41 17.1 C.

06-02-2023 10:00 17.7 C.

06-02-2023 12:00 18.0 C.

06-02-2023 17:00 18.5 C.

06-02-2023 21:00 17.9 C.

Day 1 in fermentation

07-02-2023 00:00 17.3 C.

07-02-2023 04:00 16.9 C.

07-02-2023 07:45 17.0 C.

07-02-2023 11:45 17.3 C.

07-02-2023 16:00 17.4 C.

07-02-2023 17:45 17.4 C.

07-02-2023 20:00 17.7 C.

07-02-2023 22:00 17.7 C.

Day 2 in fermentation

08-02-2023 19:23 16.9 C.

Day 3 in fermentation

09-02-2023 06:30 17.4 C.

09-02-2023 17:15 17.0 C.

09-02-2023 20:00 16.8 C.

Day 4 in fermentation

10-02-2023 07:30 17.3 C.

10-02-2023 17:30 17.7 C.

Day 5 in fermentation

11-02-2023 08:00 18.4 C.

11-02-2023 17:15 17.1 C.

11-02-2023 22:00 18.4 C.

Day 6 in fermentation

12-02-2023 09:00 18.4 C.

12-02-2023 16:00 17.5 C.

12-02-2023 22:00 17.6 C.

Day 7 in fermentation

13-02-2023 09:00 18.4 C.

13-02-2023 13:00 17.0 C.

13-02-2023 18:00 17.7 C.

Day 8 in fermentation

14-02-2023 08:00 17.0 C.

14-02-2023 17:30 18.4 C.

14-02-2023 22:30 16.9 C.

Day 9 in fermentation

15-02-2023 18:00 18.3 C.

15-02-2023 23:00 16.9 C.

Day 10 in fermentation

16-02-2023 00:00 17.9 C.

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Batch Notes

16-02-2023 04:00 17.8 C.
16-02-2023 08:00 20.0 C.
16-02-2023 12:00 18.8 C.
16-02-2023 16:00 20.4 C.
16-02-2023 20:00 20.2 C.

Day 11 in fermentation

17-02-2023 08:00 20.3 C.
17-02-2023 19:00 19.4 C.
17-02-2023 22:30 20.3 C.

Day 12 in fermentation

18-02-2023 10:00 18.9 C.
18-02-2023 17:00 20.4 C.

Day 13 in fermentation

19-02-2023 00:00 20.0 C.
19-02-2023 04:00 20.3 C.
19-02-2023 08:00 19.5 C.
19-02-2023 12:00 18.9 C.
19-02-2023 13:30 15.7 C, SG = 1.007, pH = 4.29.

Day 0 in conditioning

19-02-2023 18:00 Moved bottles into the brew fridge.
19-02-2023 20:00 18.0 C.

Day 1 in conditioning

20-02-2023 00:00 17.6 C.
20-02-2023 04:00 18.2 C.
20-02-2023 08:00 17.5 C.
20-02-2023 12:00 18.5 C.
20-02-2023 16:00 17.5 C.
20-02-2023 20:00 18.4 C.

Day 2 in conditioning

21-02-2023 00:00 17.7 C.
21-02-2023 04:00 18.1 C.
21-02-2023 08:00 17.9 C.
21-02-2023 12:00 17.6 C.
21-02-2023 16:00 18.5 C.
21-02-2023 20:00 17.5 C.

Day 3 in conditioning

22-02-2023 00:00 18.5 C.
22-02-2023 04:00 17.5 C.
22-02-2023 08:00 18.5 C.
22-02-2023 12:00 17.4 C.
22-02-2023 16:00 18.5 C.
22-02-2023 20:00 17.4 C.

Day 4 in conditioning

23-02-2023 00:00 18.3 C.
23-02-2023 04:00 17.6 C.
23-02-2023 08:00 18.1 C.
23-02-2023 12:00 18.0 C.
23-02-2023 16:00 17.4 C.
23-02-2023 20:00 18.3 C.

Day 5 in conditioning

24-02-2023 00:00 17.5 C.
24-02-2023 04:00 18.3 C.
24-02-2023 08:00 17.3 C.
24-02-2023 12:00 18.2 C.
24-02-2023 16:00 17.4 C.
24-02-2023 20:00 18.4 C.

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Batch Notes

Day 6 in conditioning

25-02-2023 00:00 17.5 C.
25-02-2023 04:00 18.3 C.
25-02-2023 08:00 17.5 C.
25-02-2023 12:00 18.1 C.
25-02-2023 16:00 17.5 C.
25-02-2023 20:00 18.5 C.

Day 7 in conditioning

26-02-2023 00:00 17.5 C.
26-02-2023 04:00 18.1 C.
26-02-2023 08:00 17.4 C.
26-02-2023 12:00 17.5 C.
26-02-2023 16:00 18.5 C.
26-02-2023 20:00 17.5 C.

Day 8 in conditioning

27-02-2023 00:00 18.5 C.
27-02-2023 04:00 17.5 C.
27-02-2023 08:00 18.1 C.
27-02-2023 12:00 17.9 C.
27-02-2023 16:00 17.9 C.
27-02-2023 20:00 17.5 C.

Day 9 in conditioning

28-02-2023 00:00 17.9 C.
28-02-2023 04:00 17.5 C.
28-02-2023 08:00 17.6 C.
28-02-2023 12:00 18.5 C.
28-02-2023 16:00 17.7 C.
28-02-2023 20:00 17.9 C.

Day 10 in conditioning

01-03-2023 00:00 18.0 C.
01-03-2023 04:00 17.9 C.
01-03-2023 08:00 17.4 C.
01-03-2023 12:00 17.9 C.
01-03-2023 16:00 17.5 C.
01-03-2023 20:00 18.3 C.

Day 11 in conditioning

02-03-2023 00:00 17.3 C.
02-03-2023 04:00 18.2 C.
02-03-2023 08:00 17.4 C.
02-03-2023 12:00 17.8 C.
02-03-2023 16:00 17.7 C.
02-03-2023 20:00 18.4 C.

Day 12 in conditioning

03-03-2023 00:00 17.4 C.
03-03-2023 04:00 18.2 C.
03-03-2023 08:00 17.4 C.
03-03-2023 12:00 18.1 C.
03-03-2023 16:00 17.5 C.
03-03-2023 20:00 18.5 C.

Day 13 in conditioning

04-03-2023 00:00 17.5 C.
04-03-2023 04:00 17.8 C.
04-03-2023 08:00 18.0 C.
04-03-2023 12:00 17.4 C.
04-03-2023 16:00 18.5 C.
04-03-2023 20:00 17.5 C.

Day 14 in conditioning

05-03-2023 00:00 18.5 C.

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Batch Notes

05-03-2023 04:00 17.4 C.
05-03-2023 08:00 18.5 C.
05-03-2023 12:00 17.4 C.
05-03-2023 16:00 18.1 C.
05-03-2023 20:00 17.8 C.

Day 15 in conditioning

06-03-2023 00:00 17.5 C.
06-03-2023 04:00 17.8 C.
06-03-2023 08:00 17.5 C.
06-03-2023 12:00 17.7 C.
06-03-2023 16:00 17.7 C.
06-03-2023 20:00 18.0 C.

Day 16 in conditioning

07-03-2023 00:00 17.5 C.
07-03-2023 04:00 18.1 C.
07-03-2023 08:00 17.4 C.
07-03-2023 12:00 18.0 C.
07-03-2023 16:00 17.5 C.
07-03-2023 20:00 18.1 C.

Day 17 in conditioning

08-03-2023 00:00 17.4 C.
08-03-2023 04:00 17.8 C.
08-03-2023 08:00 18.5 C.
08-03-2023 12:00 17.3 C.
08-03-2023 16:00 18.0 C.
08-03-2023 20:00 17.3 C.

Day 18 in conditioning

09-03-2023 00:00 17.5 C.
09-03-2023 04:00 18.3 C.
09-03-2023 08:00 17.3 C.
09-03-2023 12:00 17.6 C.
09-03-2023 16:00 18.4 C.
09-03-2023 20:00 17.3 C.

Day 19 in conditioning

10-03-2023 00:00 17.8 C.
10-03-2023 04:00 18.5 C.
10-03-2023 08:00 17.3 C.
10-03-2023 12:00 18.0 C.
10-03-2023 16:00 17.6 C.
10-03-2023 20:00 17.2 C.

Day 20 in conditioning

11-03-2023 00:00 17.9 C.
11-03-2023 04:00 18.4 C.
11-03-2023 08:00 17.3 C.
11-03-2023 12:00 17.3 C.
11-03-2023 16:00 17.5 C.
11-03-2023 20:00 17.7 C.

Day 21 in conditioning

12-03-2023 00:00 17.5 C.
12-03-2023 04:00 17.6 C.
12-03-2023 08:00 17.5 C.
12-03-2023 12:00 17.8 C.
12-03-2023 16:00 17.6 C.
12-03-2023 20:00 18.2 C.

Day 22 in conditioning

13-03-2023 00:00 17.9 C.
13-03-2023 04:00 17.8 C.
13-03-2023 08:00 18.5 C.

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13-03-2023 12:00 17.6 C.
13-03-2023 16:00 18.0 C.
13-03-2023 20:00 18.5 C.

Day 23 in conditioning

14-03-2023 00:00 17.6 C.
14-03-2023 04:00 18.4 C.
14-03-2023 08:00 17.9 C.
14-03-2023 12:00 17.9 C.
14-03-2023 16:00 18.3 C.
14-03-2023 20:00 17.5 C.

Day 24 in conditioning

15-03-2023 00:00 18.1 C.
15-03-2023 04:00 18.3 C.
15-03-2023 08:00 18.3 C.
15-03-2023 12:00 17.7 C.
15-03-2023 16:00 18.0 C.
15-03-2023 20:00 18.4 C.

Day 25 in conditioning

16-03-2023 00:00 17.5 C.
16-03-2023 04:00 18.1 C.
16-03-2023 08:00 18.5 C.
16-03-2023 12:00 17.5 C.
16-03-2023 16:00 18.1 C.
16-03-2023 20:00 18.0 C.

Day 26 in conditioning

17-03-2023 00:00 17.7 C.
17-03-2023 04:00 18.4 C.
17-03-2023 08:00 17.7 C.
17-03-2023 12:00 18.0 C.
17-03-2023 16:00 18.5 C.
17-03-2023 20:00 17.9 C.

Day 27 in conditioning

18-03-2023 00:00 17.5 C.
18-03-2023 04:00 18.3 C.
18-03-2023 08:00 18.2 C.
18-03-2023 12:00 17.5 C.
18-03-2023 16:00 18.2 C.
18-03-2023 20:00 18.5 C.

Day 28 in conditioning

19-03-2023 00:00 18.2 C.
19-03-2023 04:00 17.8 C.
19-03-2023 08:00 18.5 C.
19-03-2023 12:00 17.9 C.
19-03-2023 16:00 17.5 C.
19-03-2023 20:00 18.0 C.

Day 29 in conditioning

20-03-2023 00:00 18.3 C.
20-03-2023 04:00 17.5 C.
20-03-2023 08:00 18.2 C.
20-03-2023 12:00 17.8 C.
20-03-2023 16:00 17.7 C.
20-03-2023 20:00 18.3 C.

Day 30 in conditioning

21-03-2023 00:00 18.1 C.
21-03-2023 04:00 17.5 C.
21-03-2023 08:00 18.4 C.
21-03-2023 12:00 17.9 C.
21-03-2023 16:00 17.8 C.

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Batch Notes

21-03-2023 20:00 18.5 C.

Day 31 in conditioning

22-03-2023 00:00 18.0 C.
22-03-2023 04:00 17.7 C.
22-03-2023 08:00 18.4 C.
22-03-2023 12:00 18.1 C.
22-03-2023 16:00 17.5 C.
22-03-2023 20:00 18.3 C.

Day 32 in conditioning

23-03-2023 00:00 18.3 C.
23-03-2023 04:00 17.6 C.
23-03-2023 08:00 18.1 C.
23-03-2023 12:00 18.4 C.
23-03-2023 16:00 18.0 C.
23-03-2023 20:00 17.9 C.

Day 33 in conditioning

24-03-2023 00:00 17.5 C.
24-03-2023 04:00 18.1 C.
24-03-2023 08:00 18.6 C.
24-03-2023 12:00 17.7 C.
24-03-2023 16:00 17.5 C.
24-03-2023 20:00 17.8 C.

Day 34 in conditioning

25-03-2023 00:00 18.4 C.
25-03-2023 04:00 18.2 C.
25-03-2023 08:00 17.8 C.
25-03-2023 12:00 18.4 C.
25-03-2023 16:00 18.3 C.
25-03-2023 20:00 17.7 C.

Day 35 in conditioning

26-03-2023 00:00 17.8 C.
26-03-2023 04:00 18.0 C.
26-03-2023 08:00 18.5 C.
26-03-2023 12:00 17.6 C.
26-03-2023 16:00 17.9 C.
26-03-2023 20:00 18.5 C.

Day 36 in conditioning

27-03-2023 00:00 17.8 C.
27-03-2023 04:00 17.7 C.
27-03-2023 08:00 18.0 C.
27-03-2023 12:00 18.4 C.
27-03-2023 16:00 18.0 C.
27-03-2023 20:00 17.7 C.

Day 37 in conditioning

28-03-2023 00:00 18.2 C.
28-03-2023 04:15 18.5 C.
28-03-2023 08:00 18.5 C.
28-03-2023 12:00 18.2 C.
28-03-2023 16:00 17.5 C.
28-03-2023 20:00 17.8 C.

Day 38 in conditioning

29-03-2023 00:00 18.4 C.
29-03-2023 04:00 18.1 C.
29-03-2023 08:00 17.5 C.
29-03-2023 12:00 17.9 C.
29-03-2023 16:00 18.5 C.
29-03-2023 20:00 18.1 C.

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Batch Notes

Day 39 in conditioning

30-03-2023 00:00 17.6 C.
 30-03-2023 03:00 17.6 C.
 30-03-2023 08:00 18.5 C.
 30-03-2023 12:00 17.8 C.
 30-03-2023 16:00 17.6 C.
 30-03-2023 20:00 17.7 C.

Day 40 in conditioning

31-03-2023 00:00 17.6 C.
 31-03-2023 04:00 18.3 C.
 31-03-2023 08:00 18.4 C.
 31-03-2023 12:00 17.9 C.
 31-03-2023 16:00 17.5 C.
 31-03-2023 20:00 18.2 C.

Day 41 in conditioning

01-04-2023 00:00 18.5 C.
 01-04-2023 04:00 18.1 C.
 01-04-2023 08:00 17.5 C.
 01-04-2023 12:00 18.5 C.
 01-04-2023 16:00 18.1 C.
 01-04-2023 20:00 17.7 C.

Day 42 in conditioning

02-04-2023 00:00 17.8 C.
 02-04-2023 04:00 18.5 C.
 02-04-2023 08:00 17.7 C.
 02-04-2023 12:00 17.8 C.
 02-04-2023 16:00 18.4 C.
 02-04-2023 20:00 18.0 C.

Extra Measured Values

Strike Water Temperature	71.6
Strike Water pH	5.93
Sparge Water Temperature	72
Sparge Water pH	6
Pitch Temperature	17.1

Batch Log

5 February 2023	Brew Date
5 February 2023 10:00	Status: Brewing
6 February 2023 07:30	SV = 18.0 C.
6 February 2023 07:41	Pitched 1.00 grams of yeast.
6 February 2023	Fermentation Start
15 February 2023 23:00	SV = 19.0 C.
16 February 2023 08:00	SV = 20.0 C.
19 February 2023 13:30	Filled 2 Steinie bottles (33cl).
19 February 2023	Bottling Date

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Batch Log

19 February 2023 21:41	SV = 18.5 C.
2 April 2023 23:59	Status: Completed

Taste

3.0 / 5.0