

A2 AnOtter Bodged Bitter v3 - 4.1%

Ordinary Bitter

Author: The Thirsty Otter

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.75
 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

^ Brouwnaatje (NL) BM BL 051.513.2/1

150 g - Pils 3.5 EBC (16.9%)

^ Lot # 20210710

^ Brouwnaatje (NL) 051.002.4

55 g - 10 min - Boil - Brown Sugar, Light 15....

50 g - Chateau Crystal 150 EBC (5.6%)

^ Lot # 2500005818412

^ Brouwnaatje (NL) BM BL 051.619.25/1

30 g - Flaked Maize 3 EBC (3.4%)

^ Lot # 211407666045

^ Brouwnaatje (NL) BM BL 051.158.4/1

30 g - Wheat Malt 5.5 EBC (3.4%)

^ Lot # 20210909

^ Brouwnaatje (NL) 051.125.3

20 g - Bottling - Sugar, Table (Sucrose) 2 EBC

^ Albert Heijn (NL)

Hops (16 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% (9 IBU)

^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5....

15 min - 4 g - Bramling Cross (Whole) - 5% (5....

^ Lot # 20220903

^ Home grown by The Thirsty Otter

15 min - 4 g - East Kent Goldings - 5.4% (6 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)

^ Brouwnaatje (NL)

Mash - 0.1 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

10 min - Boil - 1 g - Irish Moss

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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[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

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