

# OtterX

Engelsk best bitter (4 B)

**Batch Size:** 25,00 l  
**Boil Size:** 32,04 l  
**Boil Time:** 90 min  
**End of Boil Vol:** 26,04 l  
**Final Bottling Vol:** 23,00 l

**Date:** 29 Dec 2015  
**Brewer:** Morten  
**Equipment:** Electric BIAB (25L) Sparge  
**Efficiency:** 75,00 %  
**Fermentation:** Ale, Single Stage



## Prepare for Brewing

- Prepare Yeast / Yeast Starter
- Clean and Prepare Brewing Equipment
- Check ingredients list
- Heat Mash Water: 28,18 l
- Heat Sparge Water: 8,67 l to 75,6 C
- Total Water Needed: 36,85 l

## Water Prep

Amt	Name	Type	#	%/IBU
6,50 g	Calcium Chloride (Mash 60,0 mins)	Water Agent	1	-

## Mash Ingredients

Amt	Name	Type	#	%/IBU
4,00 kg	Maris Otter (TFS) (5,0 EBC)	Grain	2	83,3 %
0,50 kg	Special X (BM) (350,0 EBC)	Grain	3	10,4 %
0,30 kg	Wheat (BM) (5,0 EBC)	Grain	4	6,3 %
1,00 Items	PH Measures (Mash 50,0 mins)	Other	5	-

## Mash Steps

Name	Description	Step Temperature	Step Time
Mash Low	Add 28,18 l of water at 57,1 C	55,0 C	15 min
Saccharification	Heat to 66,0 C over 15 min	66,0 C	60 min
Mash High	Heat to 72,0 C over 15 min	72,0 C	15 min
Mash Out	Heat to 78,0 C over 10 min	78,0 C	10 min

- Fly sparge with 8,67 l water at 75,6 C
- Estimated pre-boil gravity is 1,035 SG \_\_\_\_\_ SG
- Add water to achieve pre-boil gravity \_\_\_\_\_ l (32,04 l)

## Pre-Boil Preparations

- Calibrate Refractometer
- Disinfect the fermenter
- Disinfect the O2 diffuser stone
- Measure hops
- Prepare hop-bags
- Disinfect the chiller

## Boil Ingredients

Amt	Name	Type	#	%/IBU
22,00 g	Target (2014) [9,00 %] - Boil 60,0 min	Hop	6	23,0 IBUs
1,50 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	7	-
34,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Boil 15,0 min	Hop	8	10,0 IBUs
0,50 tsp	Yeast Nutrient / Servomyces (Boil 10,0 mins)	Other	9	-

## Steeped Hops

Amt	Name	Type	#	%/IBU
17,00 g	East Kent Goldings (EKG) (2014) [5,10 %] - Steep/Whirlpool 10,...	Hop	10	1,8 IBUs

- Measured 30 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 60 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Measured 90 min Boil Vol: \_\_\_\_\_ l \_\_\_\_\_ cm
- Estimated Post Boil Vol: 26,04 l
- Measured 30 min Boil Gravity: \_\_\_\_\_ SG
- Measured 60 min Boil Gravity: \_\_\_\_\_ SG
- Measured 90 min Boil Gravity: \_\_\_\_\_ SG
- Estimated Post Boil Gravity: 1,044 SG

## Cool and Transfer Wort

- Turn off HEAT !!
- Cool wort to fermentation temperature
- CLOSE Crane on fermenter !!
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25,00 l

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1,0 pkg	California Ale (White Labs #WLP001) [35,49 ml]	Yeast	11	-

- |   |  |
|---|--|
| <input type="checkbox"/> Measure Actual Original Gravity _____ (1,044 SG) | <input type="checkbox"/> Added _____ l of water to achieve 25,00 l |
| <input type="checkbox"/> Measure Actual Batch Volume _____ (25,00 l)      | <input type="checkbox"/> Final Pre-Ferment Batch Volume _____ l    |

### Fermentation

- 29 Dec 2015 - Primary Fermentation (14,00 days at 19,4 C ending at 19,4 C)

### Dry Hop and Bottle/Keg

- |  |   |
|--|---|
| <input type="checkbox"/> Estimate Final Gravity: <u>1,009 SG</u> | <input type="checkbox"/> Carbonation: Keg with 62,18 KPA (bar= KPA/100) |
| <input type="checkbox"/> Measure Final Gravity: _____            | <input type="checkbox"/> Age beer for 30,00 days at 18,3 C              |
| <input type="checkbox"/> Date Bottled/Kegged: 12 Jan 2016        | <input type="checkbox"/> 11 Feb 2016 - Drink and enjoy!                 |

### Notes

\*\*\*\*\* LOGG \*\*\*\*\*

OtterX, 17L  
British Best Bitter

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30.11.15 @ 22:00

- Fating
- FG: 1.010
- Beregnet ABV: 4,8%

14.10.15 @ 23:00

- Logging startet

14.10.15 @ 22:00

- Gjæringsdata
- OG: 1.047
- Beregnet SG: 1.011
- Beregnet ABV: 4,7%
- Oksygenering: 0,5 l/m @ 2 min
- Pitch @ 16C, wlp023, Burton Ale Slurry
- STC @ Profile 0
- Gjæringskar liter: 25L
- Plassering av gjæringskar: nede

- Standard gjærlås

14.10.15 @ 16:00

- Bryggestart

13.10.15 @ 21:00

- Prepp-brygging
- Rigging
- Vann
- Malt / kverning
- Logg / IOT: ok
- PID: ok

### Mash OtterX – British Best Bitter

From  To



### Ferment - OtterX

From  To



