

Fursty Ferret (clone) v2 - 4.5%

Best Bitter

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Type: All Grain

IBU : 29 (Tinseth)  
BU/GU : 0.67  
Colour : 18 EBC  
Carbonation : 1.6 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.034  
Original Gravity : 1.044  
Final Gravity : 1.010

Fermentables (1.09 kg)

928 g - Maris Otter 5.5 EBC (84.9%)  
^ The Malt Miller (UK) MAL-00-038  
73 g - Carapils 4 EBC (6.7%)  
^ The Malt Miller (UK) MAL-01-016  
73 g - Wheat Malt 4.1 EBC (6.7%)  
19 g - 30 min - Steep - Chocolate Malt 950 EBC...  
^ The Malt Miller (UK) MAL-02-004

Hops (13.6 g)

60 min - 2.6 g - Target (T90) - 9% (12 IBU)  
20 min - 6.1 g - East Kent Goldings - 5.4% (1...  
^ Hopsey (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
20 min - 4.9 g - Styrian Goldings - 5.4% (8 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.52 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.31 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.76 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.76 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
10 min - Boil - 1.217 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1

Yeast

0.5 pkg - Yeast Labs Thames Valley Ale 1275  
^ Brouwnmaatje (NL) BM BL.050.180.9

O1 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.22 L  
Sparge Water : 5.69 L  
Boil Time : 60 min  
Total Water : 8.91 L



18 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

O1 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

Fermentation Profile

O1 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

O2 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...  
Ca 45 Mg 10 Na 26 Cl 62 SO 85 HCO 42

SO/Cl ratio: 1.4

Mash pH: 5.38  
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:

Recipe Notes

Target: ABV = 4.3 % IBU = 26, OG = 1.042, FG = 1.010.