

Fursty Ferret (clone) v4 - 4.1%

Best Bitter

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Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.91
 Colour : 15 EBC
 Carbonation : 1.7 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.041
 Final Gravity : 1.010

Fermentables (1.02 kg)

918 g - Finest Maris Otter Pale Ale 5.5 EBC (...
 ^ Get 'er Brewed (NI) GEB2128
 51 g - Amber Malt 50 EBC (5%)
 ^ The Malt Miller (UK) MAL-02-000
 26 g - 30 min - Steep - Extra Dark Crystal Ma...
 ^ The Malt Miller (UK) MAL-01-004
 26 g - Torrefied Wheat 5 EBC (2.6%)

Hops (19.9 g)

60 min - 5.9 g - Centennial - 9% (28 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 6.4 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004

Hop Stand

20 min hopstand @ 80 °C
 20 min - 7.6 g - Cascade (T90) - 7.5% (4 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 1.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.11 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 2.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 2.99 L
 Sparge Water : 5.85 L
 Boil Time : 60 min
 Total Water : 8.84 L



15 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 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 90 Mg 2 Na 8 Cl 55 SO 149 HCO 17

SO/Cl ratio: 2.7

Mash pH: 5.33

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 %.