

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 CO2-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 EB...
^ 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...
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
20 min - 4.9 g - Styrian Goldings - 5.4% (8 IBU)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.31 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.76 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.76 g - Gypsum (CaSO4)
^ 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 - Wyeast Labs Thames Valley Ale 1275
^ Brouwmaatje (NL) BM-BL.050.180.9

01 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

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 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.