

Fursty Ferret (clone) v3 - 4.3%

Best Bitter  
Author: Galena@homebrewinguk.com  
Type: All Grain

IBU : 32 (Tinseth)  
BU/GU : 0.72  
Colour : 33 EBC  
Carbonation : 1.6 CO2-vol

Pre-Boil Gravity : 1.034  
Original Gravity : 1.044  
Final Gravity : 1.011

Fermentables (1.09 kg)  
986 g - Maris Otter 5.5 EBC (90.4%)  
^ The Malt Miller (UK) MAL-00-038  
51 g - Crystal 400 450 EBC (4.7%)  
42 g - Amber Malt 50 EBC (3.9%)  
^ The Malt Miller (UK) MAL-02-000  
12 g - 30 min - Steep - Black Malt 1340 EBC (...)  
^ The Malt Miller (UK) MAL-02-008

Hops (19.6 g)  
60 min - 5 g - Centennial - 9% (23 IBU)  
^ Worcester Hop Shop (UK)  
10 min - 2.4 g - Celis (Styrian Goldings) (T...)  
^ The Malt Miller (UK) HOP-06-004  
10 min - 2.4 g - Centennial - 9% (4 IBU)  
^ Worcester Hop Shop (UK)

Hop Stand  
10 min hopstand @ 80 °C  
10 min - 4.9 g - Celis (Styrian Goldings) (T...)  
^ The Malt Miller (UK) HOP-06-004  
10 min - 4.9 g - Centennial - 9% (2 IBU)  
^ Worcester Hop Shop (UK)

Miscellaneous  
Mash - 0.63 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.51 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast  
0.5 pkg - Wyeast Labs London Ale III 1318

01 Brouwput 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
Mash Water : 3.24 L  
Sparge Water : 5.68 L  
Boil Time : 60 min  
Total Water : 8.92 L

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

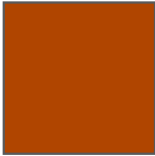
Fermentation Profile  
01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile  
02 NL Spa Reine Flat Mineral Water ([www.ah.nl](http://www.ah.nl)...)  
Ca 60 Mg 15 Na 50 Cl 75 SO 150 HCO 67

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:



33 EBC

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www.brewfather.app

## Recipe Notes

Target: ABV = 4.3 % IBU = 32, EBC = 26, OG = 1.044, FG = 1.011, BU/GU = 0.71.