

Sitient Stroat v3 - Fursty Ferret (clone) - 4.7%

Best Bitter

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Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.72
Colour : 17 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.044
Final Gravity : 1.008

Fermentables (1.14 kg)

1.035 kg - Maris Otter Malt 6 EBC (90.9%)
^ Lot # 2500001777621 (12.05.2023)
^ Brouwmaatje (NL) BM-BL.051.513.2/1
80 g - Carapils 4 EBC (7%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
24 g - Crystal Extra Dark 475 EBC (2.1%)

Hops (11.9 g)

60 min - 3.9 g - Horizon - 12% (24 IBU)
10 min - 4 g - East Kent Goldings - 5.4% (4 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
10 min - 4 g - Styrian Goldings - 5.4% (4 IBU)

Miscellaneous

Mash - 0.66 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.57 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.25 pkg - Wyeast Labs Northwest Ale 1332
0.25 pkg - White Labs Nottingham Ale Yeast WL...

01 Brouwpunt 5L (70min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.06 L
Post-Boil Vol : 5.96 L

Mash Water : 3.42 L
Sparge Water : 5.85 L
Boil Time : 70 min
Total Water : 9.27 L



17 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
72.7 °C - Strike Temp
66.5 °C - 120 min - Temperature
81 °C - 10 min - Dunk Sparge

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
22 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 60 Mg 15 Na 50 Cl 75 SO 150 HCO 68

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:

Recipe Notes

Target: ABV = 5.4%, IBU = 32, EBC = 24, OG = 1.044, FG = 1.010.

WLP039 / WY1332 blend, 20-22°C.