

Fursty Ferret (clone) v3 - 4.3%

Best Bitter

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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 - Celeia (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 - Celeia (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

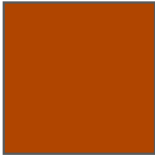
Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

01 Brouwpunt 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



33 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 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:

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Recipe Notes

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