

Badger Fursty Ferret (clone) - 4.3%

Best Bitter

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Type: All Grain

IBU : 30 (Tinseth)
 BU/GU : 0.66
 Colour : 16 EBC
 Carbonation : 1.7 CO2-vol

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

Fermentables (1.11 kg)

1.066 kg - Best (Pale) Ale Malt 5.7 EBC (96.5%)
 ^ The Malt Miller (GB) MAL-00-042
 33 g - Dark Crystal Malt 240 EBC (3%)
 ^ The Malt Miller (UK) MAL-01-002
 6 g - 30 min - Steep - Chocolate Malt 950 EBC...
 ^ The Malt Miller (UK) MAL-02-004

Hops (11 g)

60 min - 3 g - Cascade (T90) - 7.5% (12 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 40 min - 3 g - Cascade (T90) - 7.5% (10 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100
 20 min - 5 g - Goldings - 5.6% (8 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

Miscellaneous

Mash - 0.31 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.53 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 - 0.77 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 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 : 3.3 L
 Sparge Water : 5.64 L
 Boil Time : 60 min
 Total Water : 8.94 L



16 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 = 4.4 %, IBU = 30, EBC = 25-30

Hops: Goldings and Celeia (*Head brewer info from 2016, I think it may be Goldings/Cascade now).
 Yeast: proprietary Hall & Woodhouse English ale strain, benchmarked and in continuous use since 1934, not available commercially but he said homebrewers can get pretty close using Nottingham.

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Recipe Notes

The colour doesn't work out, with those ingredients, even using 1% chocolate it falls below 25-30 EBC. And we don't have the hopping times and quantities. But we have the basis. It's mainly about the yeast esters combined with the sweet toffee in the malt, balanced with hop bitterness.

The bottles I drank had a very nice fruity esteriness that you wouldn't get from Nottingham. Something like 1318 would get closer I reckon. The head brewer says, "We can trace our yeast back to 1933, when Mr Douglas was head brewer, and there is no other brewery in the world using it. It is high in esters, which give flavour notes such as banana and pear drops. " "We tend to add a lot of hops towards the end of the boil, which produces more aroma and flavour because you're only releasing the essential oils and not the acids." "We tend to brew at around 65-66C."