

Badger - Fursty Ferret (clone) - 4.3%

Best Bitter

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Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.62
 Colour : 18 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Total Gravity : 1.043
 Final Gravity : 1.010

Fermentables (1.03 kg)

990 g - Pale Ale Malt 5.5 EBC (96.3%)
 ^ The Malt Miller (UK) MAL-00-042
 33 g - Dark Crystal Malt 240 EBC (3.2%)
 ^ The Malt Miller (UK) MAL-01-002
 5 g - Chocolate Malt 950 EBC (0.5%)
 ^ The Malt Miller (UK) MAL-02-004
 19 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (34 g)

30 min - 3 g - Celeia (Styrian Goldings) (T90...
 ^ The Malt Miller (UK) HOP-06-004
 30 min - 3 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 10 min - 7 g - Celeia (Styrian Goldings) (T90...
 ^ The Malt Miller (UK) HOP-06-004
 10 min - 7 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 7 g - Celeia (Styrian Goldings...
 20 min 75 °C - 7 g - East Kent Goldings (T90)...

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.62 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.3 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.3 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 : 3.08 L
 Sparge Water : 5.79 L
 Boil Time : 60 min
 Total Water : 8.87 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

Ale
 20 °C - 14 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 Mash pH: 5.36
 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 = 4.4 %, IBU = 30, EBC = 25-30, OG = , FG = .