

CRISP SESSION BITTER


Highly drinkable. Light caramel and fruity | ABV 3.7% | IBU 20 | OG 1037 SG


Session bitters were designed to be highly drinkable with low ABV to slake the workers' thirst. The Cara Malt adds body and also some fruit notes to the ale which is well supported by using a characterful British Ale yeast.

BASICS




BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1037 SG
FINAL GRAVITY:	1008 SG
IBUs:	20
COLOUR (EBC/SRM):	16 / 8
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	223	90
CRYSTAL 150	12	4.5
CARA	15	5
ROAST BARLEY	1	0.5
TOTAL	251	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
ADMIRAL	326	20	15	Start of boil
TARGET	621	40	10.5	Middle
FLYER	621	40	10.5	Flame out

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	66°C / 151°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	21°C / 70°F
 MASH LIQUOR VOL (LITRES):	631
 LIQUOR / MASH RATIO:	2.5 : 1

 TIMINGS	
MASH: 60 mins	BOIL: 60 mins

 YEAST	
ENGLISH ALE	

 **Mike's Top Tip**

"The combination of slightly higher mash temperature and Cara Malt will give this beer more body and depth."