

CRISP BEST BITTER

Toffee, caramel and raisin notes | ABV 4.4% | IBU 26 | OG 1043 SG


The addition of Crystal Malts to English bitters started after WWI and the best versions are served on cask. Our recipe uses Crystal 150 to provide toffee, caramel and raisin notes balanced out by a smorgasbord of classic and modern English hops.

BASICS

BATCH SIZE (LITRES):	1630
BATCH SIZE (UK BARRELS):	10
ORIGINAL GRAVITY:	1043 SG
FINAL GRAVITY:	1009 SG
IBUs:	26
COLOUR (EBC/SRM):	21 / 11
BREWHOUSE EFFICIENCY:	85%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	233	85
CRYSTAL 150	21	7
AMBER	12	4
CARA	12	3.5
ROAST BARLEY	2	0.5
TOTAL	280	

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
ADMIRAL	424	30	15	Start of boil
BRAMLING CROSS	848	30	7.5	Middle
ENDEAVOUR	565	20	7.5	Flame out
KEYWORTHS MID-SEASON	565	20	7.5	Flame out

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	66°C / 151°F
COLLECTION TEMP:	18°C / 64°F
FERMENTATION TEMP:	23°C / 73°F

 **MASH LIQUOR VOL** (LITRES): 756

 **LIQUOR / MASH RATIO:** 2.7 : 1

TIMINGS

MASH: 60 mins **BOIL:** 60 mins

YEAST

WINDSOR ALE



Mike's Top Tip

"The higher fermentation top temperature on this beer will encourage the yeast to produce fruity esters."