

HOMEBREW - 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 FERMENTER:	25 l
BATCH SIZE BOIL:	27.75 l
ORIGINAL GRAVITY:	1043 SG
FINAL GRAVITY:	1009 SG
IBUs:	26
COLOUR (EBC/SRM):	21 / 11
BREWHOUSE EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	3.80	85
CRYSTAL 150	0.35	7
AMBER	0.20	4
CARAMALT	0.19	3.5
ROASTED BARLEY	0.02	0.5
TOTAL	4.57	

 HOPS	(g)	Alpha Acid %	Contribution %	Add
ADMIRAL	6.5	15	30	Start of Boil
BRAMLING CROSS	13	7.5	30	Middle
ENDEAVOUR	8.67	7.5	20	Flame Out
KEYWORTHS	8.67	7.5	20	Flame Out
MID SEASON				

METHODS / TIMINGS

TEMPERATURES

MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	23°C / 73°F
TARGET ATTENUATION:	81.0%

 **MASH LIQUOR VOL (LITRES):** 12.3

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

TIMINGS

MASH: 60 mins **BOIL:** 60 mins **STAND:** 30 mins



Mike's Top Tip

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

YEAST

WINDSOR ALE