

Original Recipe by:
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I'M NOT BITTER, YOU'RE BITTER ENGLISH BITTER

BREW DAY

Stage/Time	Type	Qty	Name	%AA	%IBU
Mash Target pH: 5.45	Grain	9 lb	Munton's Pale Planet (2.3°L)	-	82.2%
		0.75 lb	Crisp Amber Malt (27.5°L)	-	6.8%
		0.4 lb	Great Western Crystal 40L	-	3.7%
		0.4 lb	Great Western Crystal 60L	-	3.7%
		0.4 lb	Crisp Brown Malt (65°L)	-	3.7%
Boil/60 min	Hop	1 oz	Northern Brewer	8.5%	27.9
	Hop	1 oz	East Kent Golding	5%	8.1
Boil/15 min	Fining	1 tablet	Whirlfloc	-	-
	Nutrient	½ tsp	Yeast nutrient	-	-
Boil/5 min	Hop	1 oz	East Kent Golding	5%	3.3



Strong Bitter (IIC)

Original Gravity: 1.048 – 1.060 SG

Final Gravity: 1.010 – 1.016 SG

Bitterness: 30 – 50 IBUs

ABV: 4.6 – 6.2%

SRM: 8 - 18

Overall Impression: An average-strength to moderately-strong British bitter ale. The balance may be fairly even between malt and hops to somewhat bitter. Drinkability is a critical component of the style. A rather broad style that allows for considerable interpretation by the brewer.

FERMENTATION AND BEYOND

Stage	Type	Qty	Name	Notes
Pitch	Yeast	1 lg	SafAle S-04 English Ale	59-68°F

Water Profile	Ca	Mg	Na	SO4	Cl
	113 ppm	20 ppm	25 ppm	300 ppm	55 ppm

TARGET STATS

Batch Size	5 gal
OG	1.057
FG	1.014
~%ABV	5.7
Efficiency	72
IBU	39.3
SRM	12

BREW NOTES

Mash Temp	152°F
Mash Duration	60 min
Boil Volume	6.5 gal
Boil Duration	60 min

Notes

pH can play an important role in the final flavor in any beer. For this recipe we highly recommend measuring the pH at the mash 20 minutes in and at room temperature. You can gently adjust the pH down by adding small doses (0.5 ml) of 88% Lactic Acid.

Ferment at 68°F for the first 5 days, then allow to rise to 72°F for 24 hours beyond stable gravity.