

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):	25
ORIGINAL GRAVITY:	43 SG
FINAL GRAVITY:	9 SG
IBUs:	26
COLOUR (EBC/SRM):	9/4.5
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	3.800	85
CRYSTAL 150	0.350	7
AMBER	0.200	4
CARA	0.190	3.5
ROAST BARLEY	0.020	0.5
TOTAL	4.570	100

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	23°C / 73°F
TARGET ATTENUATION:	79%
 MASH LIQUOR VOL (LITRES):	16
 LIQUOR / MASH RATIO:	2.7 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins


YEAST

LALLEMAND WINDSOR ALE - 11G

Crisp Malt's Top Tips



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

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
ADMIRAL	12	15	13	Start of boil
UK GOLDINGS	19	9	6	Middle
FUGGLES	26	3	5	Flame out