

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):	25
ORIGINAL GRAVITY:	37 SG
FINAL GRAVITY:	8 SG
IBUs:	20
COLOUR (EBC/SRM):	16 / 8
MASH EFFICIENCY:	80%

INGREDIENTS

 MALTS	(kg)	%
BEST ALE	3.430	90
CRYSTAL 150	0.190	4.5
CARA	0.230	5
ROAST BARLEY	0.020	0.5
TOTAL	3.870	100

METHODS / TIMINGS

 TEMPERATURES	
MASH TEMP:	66°C / 151°F
FERMENTATION TEMP:	21°C / 70°F
TARGET ATTENUATION:	78%
 MASH LIQUOR VOL (LITRES):	13
 LIQUOR / MASH RATIO:	2.5 : 1

TIMINGS

MASH: 60 mins BOIL: 60 mins


YEAST

LALLEMAND NOTTINGHAM ALE - 11G

Crisp Malt's Top Tips



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

 HOPS	(g)	IBU Calculated	Alpha Acid%	Addition
ADMIRAL	8	12	15	Start of boil
STYRIAN GOLDINGS	10	5	6.6	Middle
STYRIAN GOLDINGS	20	3	6.6	Flame out