

BRITISH BITTER (All Grain)

Official NORTHERN BREWER Instructional Document

Don't be misled by the name; British bitters are actually well-balanced beers, with a moderate amount of bitterness and a blend of floral hop aromas and flavor paired with fruity, sweet character from English malt and yeast. This kit is low in gravity, making it a great session beer. For an extra touch of authenticity, serve at cellar temperature (about 55° F) in Imperial pint glasses.

O.G: 1035 READY: 4 WEEKS

Suggested fermentation schedule:

- 1 week primary; 1 week secondary;
2 weeks bottle conditioning

MASH INGREDIENTS

- 6 lbs. English Maris Otter
- 0.75 lbs. Simpsons CaraMalt

BOIL ADDITIONS & TIMES

- 1 oz. UK Kent Goldings (60 min)
- 0.5 oz UK Kent Goldings (15 min)
- 0.5 oz. UK Kent Goldings (1 min)

YEAST

- If you chose dry yeast:
DANSTAR WINDSOR ALE YEAST.
Optimum temperature: 64-70° F.
- If you chose liquid yeast
WYEAST 1945 NB NEOBRITANNIA.
Temperature Range: 66-74 F.

MASH SCHEDULE: SINGLE INFUSION

Sacch' Rest: 153° F for 60 minutes

Mashout: 170° F for 10 minutes

BOIL ADDITIONS & TIMES

1 oz. UK Kent Goldings (60 min)

0.5 oz UK Kent Goldings (15 min)

0.5 oz. UK Kent Goldings (1 min)

YEAST

If you chose dry yeast:
DANSTAR WINDSOR ALE YEAST.
Optimum temperature: 64-70° F.

If you chose liquid yeast:
WYEAST 1945 NB NEOBRITANNIA.
Temperature Range: 66-74 F.