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BEST BITTER
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OG: 1.042 **Color:** 11 SRM
FG: 1.014 **ABV:** ~3.8%
IBU: 32.6

Extract	Weight	Percent
Pilsen Light LME	6 lbs	82.8

Steeping Grains	Weight	Percent
Aromatic	8 oz	6.9
Crystal 120°L	8 oz	6.9
Special Roast	4 oz	3.4

Hops	Weight	IBU
Kent Goldings, 60 min	1.5 oz	27.9
Kent Goldings, 20 min	0.5 oz	3.1
Kent Goldings, 1 min	0.5 oz	1.6

Yeast
White Labs English Ale WLP002, Wyeast London ESB 1968, or Fermentis Safale US-04

Additional
Priming Sugar, Bottle Caps, Irish Moss, Grain Bags, Hop Socks, Gypsum

From the BJCP Style Guidelines
Category 11B - Best Bitter

A flavorful, yet refreshing, session beer. Some examples can be more malt balanced, but this should not override the overall bitter impression. Drinkability is a critical component of the style; emphasis is still on the bittering hop addition as opposed to the aggressive middle and late hopping seen in American ales.

More evident malt flavor than in an ordinary bitter, this is a stronger, session-strength ale. Some modern variants are brewed exclusively with pale malt and are known as golden or summer bitters. Most bottled or kegged versions of UK-produced bitters are higher-alcohol versions of their cask (draught) products produced specifically for export. The IBU levels are often not adjusted, so the versions available in the US often do not directly correspond to their style subcategories in Britain. This style guideline reflects the "real ale" version of the style, not the export formulations of commercial products.

Vital Statistics:	OG: 1.040 – 1.048	ABV: 3.8 – 4.6%
IBUs: 25 – 40	FG: 1.008 – 1.012	SRM: 5 – 16

Commercial Examples: Fuller's London Pride, Coniston Bluebird Bitter, Timothy Taylor Landlord, Adnams SSB, Young's Special, Shepherd Neame Masterbrew Bitter, Greene King Ruddles County Bitter, RCH Pitchfork Rebellious Bitter, Brains SA, Black Sheep Best Bitter, Goose Island Honkers Ale, Rogue Younger's Special Bitter

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
6.5 Lbs. Maris Otter

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 152°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
