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## ORDINARY BITTER STANDARD/ORDINARY BITTER

**OG:** 1.035                      **Color:** 9.7 SRM  
**FG:** 1.010                      **ABV:** ~3.3%  
**IBU:** 31.6

Extract	Weight	Percent
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Pilsen Light DME	4 lbs	79.1
Corn Sugar	5 oz	6.1

Steeping Grains	Weight	Percent
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Crystal 120°L	8 oz	9.9
Special Roast	4 oz	4.9

Hops	Weight	IBU
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Kent Goldings, 60 min	1.25 oz	24.9
Kent Goldings, 30 min	0.5 oz	5.1
Kent Goldings, 1 min	0.5 oz	1.7

### 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 11A - Ordinary Bitter

The lightest of the bitters. Also known as just "bitter." 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.

Low gravity, low alcohol levels and low carbonation make this an easy-drinking 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.

<b>Vital Statistics:</b>	OG: 1.032 – 1.040
IBUs: 25 – 35	FG: 1.007 – 1.011
SRM: 4 – 14	ABV: 3.2 – 3.8%

**Commercial Examples:** Fuller's Chiswick Bitter, Adnams Bitter, Young's Bitter, Greene King IPA, Oakham Jeffrey Hudson Bitter (JHB), Brains Bitter, Tetley's Original Bitter, Brakspear Bitter, Boddington's Pub Draught

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:

5.5 Lbs. Maris Otter

Remove the Corn Sugar

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

Mash at 150°F for 1 hour.

Reduce bittering hops to 1 oz and 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: \_\_\_\_\_

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