

11C: Strong English Bitter

18B: Pale American ales

21A: American ipa

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# 11c: Strong english bitter

- Very broad category
  - Three different versions: “Ordinary”, “Best” and “Strong”
  - Styles are identical with exception of strength.
  - Broad range of acceptable parameters
  - Ideal for ‘casking’
  - English hop varieties make the best bitters. (Big surprise!!)
  - Best when using English pale malt, and a bit of crystal is added.
  - May “burtonize” your water to accentuate the hops, but be careful!!
  - Acceptable Yeasts: Wyeast 1968, Safale 04, Whitelabs 02
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# 18B: Pale American ale

- Has a malt profile, but not a malt forward beer.
  - Can be slight to firmly bitter
  - Any fruitiness should come from hops, and not fermentation esters
  - APAs can be fruity, but floral, spicy, and piney are also acceptable, and welcomed!
  - Brew with American two-row for a clean malt character, American Pale malt for a more bready malt note.
  - Steer clear of darker caramel malts, Victory, cara-pils, wheat malt are okay..
  - Single infusion mash around 150-154, use clean ale yeast (1056, US05)
  - Ferment on the cooler side (64-66) to suppress esters. Then rise.
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# 21A: American IPA

- Has a malt profile, but much less than an English IPA
  - Malt profile should be clean and subtle
  - Can include lower levels of crystals ( < 40) in very small amounts, or
  - All about the hops! (40-70 IBU Range)
  - Any “C” hops, along with Simcoe, Amarillo, New Zealand Varieties
  - Brew with American two-row for a clean malt character, American Pale malt for a more bready malt note.
  - Single infusion mash around 150-154, use clean ale yeast (1056, US05) to let the hops shine
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# 21A: American IPA Continued

- Keep your hop additions simple (three or less varieties)
  - Bitterness should be obvious, but not harsh or “pithy”
  - Whirlpool at 180F for maximum hot side hop extraction
  - Dry hop at 62F for less than a week to prevent vegetative flavors
  - Gypsum can help increase the hop character in low sulfate water.
  - Clean highly attenuating ale strains (US-05, 1056) should be used
  - Add some simple sugar (table sugar, turbinado, sugar in the raw) to dry the beer out.
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