

RECIPE DETAILS



All Grain Recipe Kits - Brew Day In a Box - Willamette Vally Best

Think bright spring mornings, the first warm afternoons of the year and that first proper pint enjoyed outside again. Willamette Valley Best is a classic English Best Bitter built on a foundation of Maris Otter, with a touch of Munich malt adding depth and a small addition of crystal bringing gentle caramel warmth and a rich golden-amber hue, but brought to life with the use of Willamette hops from the USA.

The hop character comes entirely from Willamette, an American variety with English roots that brings soft earthy and floral notes alongside flashes of fresh orange zest. A firm early addition provides the beer's balanced bitterness, while a later charge lifts the aroma with hints of citrus and delicate spice.

The result? A pint that opens with biscuit and toasted bread aromas, followed by soft caramel and subtle orange notes that weave through a smooth, balanced bitterness. Fermented with WHC's new Fountainbridge yeast, the beer develops gentle fruity esters and a clean, rounded finish that keeps it unmistakably British in character.

Simple to brew and made for the pint glass, this is a proper Best Bitter at heart — comforting, balanced and endlessly drinkable — with just a small curve ball of American hop character to keep things interesting.

Ingredients Included

Maris Otter 4500g

Munich Malt - 500g

Crystal Dark - 200g

Willamette T90 Hop Pellets 100g

WHC Dried Yeast - Fountainbridge - 11g Packet x 1

ProMix - 1 pack

Finings - BrauSol - 1 pack

Dextrose Priming Sugar - 200g

Method:

Beer Style (main): British Ales

Beer Style (sub): Best Bitter

Batch Size: 23

Original Gravity: 1.046

Final Gravity: 1.011

ABV %: 4.6

IBU: 38

Estimated Mash efficiency: 80

Liquor Volumes (Estimated):

Mash - 17.54L

Sparge - 14.62L

Total - 32.16L

THE MASH:

Temperature °C (Step 1): 68

Length (mins) (Step 1): 60

Temperature °C (Step 2): 75

Length (mins) (Step 2): 10

THE BOIL:

Boil time (mins): 60

Hop / kettle additions and timing:

Willamette T90 Hop Pellets 60g @ 60min

Willamette T90 Hop Pellets 40g @ 5min

ProMix @ 10 min

Fermentation temperature/steps: 20c 7-10 days primary fermentation. Then cold crash to 4c for up to 72 hours before packaging

BrauSol: Add into the fermenter 2 days before packaging

Dextrose Priming Sugar:

Please refer to our online calculator -

www.themaltmiller.co.uk/priming-sugar-calculator



