

2025 OFFICIAL BEER RECIPE

Ruddles Best Bitter



Recipe courtesy of Alan Dunn, Ruddles Brewery Limited, Langham, Oakham, UK.

*When Julia Herz, American Homebrewers Association executive director, asked Charlie Papazian, co-founder of the AHA, what recipe should be featured in 2025, he shared this classic best bitter from his 1997 book *Homebrewer's Gold*. When drinking the traditional way, he described the beer as a brilliant orange-amber ale with a creamy nitrogen-enhanced head, balancing Kent Goldings hops with subtle caramel malt for a smooth, clean, and highly drinkable session beer. Bonus: it's an extract recipe with steeping grains, approachable for both beginners and advanced brewers.*

Batch volume: 5 gallons (18.93 L)

Original gravity: 1.036 (9°P)

Final gravity: 1.008 (2°P)

Color: 12 SRM (24 EBC)

Bitterness: 30 IBU

Alcohol: 3.6% by volume

INGREDIENTS

Malts

- 4 lb. (1.8 kg) British extra light dried malt extract
- 8 oz. (227 g) 90L English crystal malt

Hops

- 4 HBU (113 MBU) whole English Northdown hops @ 60 min
- 3 HBU (85 MBU) whole English Bramling Cross or Wye Challenger @ 60 min
- 5 HBU (142 MBU) whole English Fuggles @ 20 min
- 1 oz. (28 g) whole English Kent Goldings, 2 to 5 min steep @ knockout

Yeast

A neutral, well attenuating ale yeast that does not produce excessive fruitiness. Diacetyl is not desirable.

Additional Items

- ¼ tsp. Irish moss
- ¾ c. corn sugar for priming (bottles) or 1/3 cup corn sugar (keg)

BREWING NOTES

Steep crushed crystal malt in 1.5 gallons (5.7 L) water at 150°F (65.5°C) for 30 minutes. Strain and sparge with enough 170°F (76.5°C) water to finish with 2.5 gallons (9.5 L) specialty grain liquor. Add the dried malt extract and bittering hops and bring to a full and vigorous boil.

Boil 60 minutes. Add flavor hops at 20 minutes. Add Irish moss at 10 minutes. After a total wort boil of 60 minutes, turn off the heat, and rack clear wort into a sanitized fermenter to which 2 gallons (7.6 L) of cold water have been added. If necessary, add additional cold water to achieve a 5-gallon (19-L) batch size.

Chill the wort to 70°F (21°C). Aerate and add an active yeast starter. Ferment for 4–6 days in primary. Then transfer into a secondary fermenter, and chill to 60°F (15.5°C). When secondary aging is complete, prime with sugar, and bottle or keg. Let condition at temperatures above 60°F (15.5°C) until clear and carbonated.



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