

Coopers Beer Kits

Color

Bitterness

Original Series

Lager	90	390
Draught	130	420
Real Ale	230	560
Dark Ale	650	590
Stout	1800	710

International Series

Australian Pale Ale	90	340
Mexican Cerveza	53	270
Canadian Blonde	70	420
English Bitter	420	590
European Lager	90	340

Thomas Coopers Series

Heritage Lager	90	390
Australian Bitter	70	495
Traditional Draught	130	420
Sparkling Ale	90	490
Pilsener	70	420
IPA	230	710
Wheat	65	300
Irish Stout	1500	560

To calculate the bitterness of the brew:

multiply the quoted product bitterness by the weight of the product (1.7kg)* and divide by the total brew volume (normally 23 litres).

* Weight is used because the quoted color/bitterness figures are based on a 10% weight/volume dilution.

Product bitterness x 1.7 / Brew volume = Brew Bitterness before fermentation

As an example, if a brew is made with Mexican Cerveza up to a volume of 23 litres:

$270 \times 1.7 / 23 = 20$ IBU (International Bitterness Units)

This figure represents the brew bitterness prior to fermentation.

Generally, fermentation reduces color and bitterness by between 10 to 30%. So final bitterness of the fermented brew may be anything from 14 to 18 IBU.