

Coopers Beer Kits - Product Specifications

| Original Series | Color | Bitterness | Yeast |
|-----------------|-------|------------|----------|
| Lager | 90 | 390 | Original |
| Draught | 130 | 420 | Original |
| Real Ale | 230 | 560 | Original |
| Dark Ale | 650 | 590 | Original |
| Stout | 1800 | 710 | Original |

| International Series | Color | Bitterness | Yeast |
|----------------------|-------|------------|----------------|
| Australian Pale Ale | 90 | 340 | Original/Lager |
| Mexican Cerveza | 53 | 270 | Original/Lager |
| Canadian Blonde | 70 | 420 | Original |
| English Bitter | 420 | 590 | Original |
| European Lager | 90 | 340 | Lager |

| Thomas Coopers Series | Color | Bitterness | Yeast |
|-----------------------|-------|------------|----------------|
| Heritage Lager | 90 | 390 | Original/Lager |
| Australian Bitter | 70 | 495 | Original/Lager |
| Traditional Draught | 130 | 420 | Original/Lager |
| Sparkling Ale | 90 | 490 | Original/Lager |
| Pilsener | 70 | 420 | Lager |
| IPA | 230 | 710 | Original/Lager |
| Wheat | 65 | 300 | English Ale |
| Irish Stout | 1500 | 560 | English Ale |

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:

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

This figure represents the brew bitterness prior to fermentation.