

# Hop Bitterness

## Calculating IBUs for My Setup

Using <https://www.hopsteiner.com/ibu-calculator/>

Batch Size:

13

gal (gallons)

Target Original Gravity:

1.058

SG (1.000)

AMOUNT	ALPHA ACIDS (%)	BOIL TIME (MIN)	TYPE
1.5	8.6	60	Hop Pellets
4	7.6	5	Hop Pellets
4	8.6	5	Whole Hops
			Whole Hops
			Whole Hops
			Whole Hops

IBU (Rager):

47.3

IBU (Tinseth):

35.4

60 mins	1.5 oz	Amarillo Gold (8.6%)	18.3 IBU
5 mins	4 oz	Amarillo Gold (8.6%)	8.6 IBU
5 mins	4 oz	Centennial (7.6%)	8.5 IBU
			35.4 IBUs

Batch Size = Boil Size - Boil Off (0.8 gal/hour)

= 13.8 gal - 0.8gal /h \* 1h

= 13.0

Using the formula to calculate

60 mins	1.5 oz	Amarillo Gold (8.6%)	18.3 IBU
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mg/l of added alpha acids = (decimal AA rating \* ozs hops \* 7490) / gallons of wort

mg/l = 0.086 \* 1.5 oz \* 7490 / 13gal = 74.3

Bigness factor = 1.65 \* 0.000125^(wort gravity – 1)

= 1.65 \* 0.000125^(1.058 – 1)

= 1.65 \* 0.000125^(0.058)

= 0.979726206292533

Boil Time factor = (1 – e^(-0.04 \* time in mins) )/4.15

= (1 – e^(-0.04 \* 60) )/4.15

$$= (1 - e^{(-2.4)}) / 4.15$$

$$= (1 - 0.090717953289412) / 4.15$$

$$= 0.219104107641105$$

**Utilization = Bigness factor \* Boil Time factor**

$$\text{Utilization} = 0.979726206292533 * 0.219104107641105$$

$$= 0.214662036162331$$

$$= 0.215$$

**IBUs = decimal alpha acid utilization \* mg/l of added alpha acids**

$$= 0.215 * 74.3$$

$$= 16.0$$

(Other calculator had 18.3!)

## Tinseth's IBU Formula

**IBUs = decimal alpha acid utilization \* mg/l of added alpha acids**

Tinseth's base formula is simple enough, We just need to solve for our **mg/l of alpha acids** and **decimal alpha acid utilization%** to find our brews estimated IBU.

**mg/l of added alpha acids = (decimal AA rating \* ozs hops \* 7490) / gallons of wort**

**Decimal Alpha Acid Utilization = Bigness Factor \* Boil Time Factor**

**Bigness factor =  $1.65 * 0.000125^{(\text{wort gravity} - 1)}$**

**Boil Time factor =  $(1 - e^{(-0.04 * \text{time in mins})}) / 4.15$**

**\*\*Note:  $e = 2.71828$**

## Tinseth's Formula Example

### Batch Information

Pre-Boil Volume: 6.5 gallons  
 Target Batch Size: 5 gallons  
 Original Gravity: 1.050

### Hop Additions

1.5oz Hops – 6.4% AA @ 45 mins  
 1 oz Hops – 5% AA @ 15 mins

The nice thing about Tinseth's formula is that it can easily be broken down into smaller components. We just have to solve the foundation equations, then we can plug in our variables to find our IBU for the example [beer recipe](#) above.

**mg/l of added alpha acids:**

$$(.064 * 1.5\text{oz} * 7490) / 5 = \mathbf{143.808}$$

$$(.050 * 1\text{oz} * 7490) / 5 = \mathbf{74.9}$$

Next we need to solve for our **Decimal Alpha Acid Utilization** by solving for our Bigness Factor and Boil Time Factor:

**Bigness factor:**

$$1.65 * 0.000125^{(1.05 - 1)} = \mathbf{1.052}$$

**Boil Time factor:**

Hop Addition #1:  $(1 - 2.71828^{(-0.04 * 45)})/4.15 = .201$   
Hop Addition #2:  $(1 - 2.71828^{(-0.04 * 15)})/4.15 = .108$

Now we can go ahead and solve for Utilization % for our hop additions.

Hop Addition #1:  $1.052 * .201 = .211$   
Hop Addition #2:  $1.052 * .108 = .113$

**IBUs** = decimal alpha acid utilization \* mg/l of added alpha acids

Hop Addition #1:  $.211 * 143.808 = 30.34$  IBU's  
Hop Addition #2:  $.108 * 74.9 = 8.08$  IBUs

**30.34+8.08=38.42 Total IBUs**

Example:

2 YEARS AGO

< Recipes

Recipes

Edit

Calories: 207

12 oz.

ABV: 6.70 %

>

Carbs: 12

12 oz.

IBU's: 39.77

T

Boil Size: 13.82 Gals

Color: 7.5 SRM

Batch Size: 12.00 Gals

Preboil OG: 1.058

Boil Time: 60 mins

Efficiency: 85 %

Grains & Adjuncts

24.00 lbs

Canadian 2-Row - 60 mins

91.43 %

>

1.00 lbs

Carafoam - 60 mins

3.81 %

>

1.25 lbs

Weyermann Caramunich I...

4.76 %

>

Hops

2.00 ozs

Amarillo Gold - 8.20 % - ...

22.01 IBU

>

4.00 ozs

Centennial - 8.40 % - 5...

8.99 IBU

>

4.00 ozs

Amarillo Gold - 8.20 % - ...

8.78 IBU

>

3.00 ozs

Citra - 13.20 % - 7 days

>

3.00 ozs

Crystal - 3.50 % - 7 days

>

Yeasts

3.00 dry pkgs

Safale US-05

80 %

>

Additions

1.00 each

Whirlfloc Tablet - 15 mins / Boil

>

Mash / Eq Profile

Light Body Infusion, Batch Sparge

>

Boil Size	13.82 Gal
Pre Boil OG	1.058
OG	1.062
Amount	2 oz
Alpha	8.2%
Time	60 min

**mg/l of added alpha acids** = (decimal AA rating \* ozs hops \* 7490) / gallons of wort

mg/l =  $0.082 * 2 \text{ oz} * 7490 / 13 \text{ gal} = 94.489230769230769$

$$\begin{aligned}
 \text{Bigness factor} &= 1.65 * 0.000125^{(\text{wort gravity} - 1)} \\
 &= 1.65 * 0.000125^{(1.062 - 1)} \\
 &= 1.65 * 0.000125^{(0.062)} \\
 &= 0.945131776698279
 \end{aligned}$$

$$\begin{aligned}
 \text{Boil Time factor} &= (1 - e^{(-0.04 * \text{time in mins})}) / 4.15 \\
 &= (1 - e^{(-0.04 * 60)}) / 4.15 \\
 &= (1 - e^{(-2.4)}) / 4.15 \\
 &= (1 - 0.090717953289412) / 4.15 \\
 &= 0.219104107641105
 \end{aligned}$$

$$\begin{aligned}
 \text{Utilization} &= \text{Bigness factor} * \text{Boil Time factor} \\
 \text{Utilization} &= 0.945131776698279 * 0.219104107641105 \\
 &= 0.207082254536729 \\
 &= 0.207
 \end{aligned}$$

$$\begin{aligned}
 \text{IBUs} &= \text{decimal alpha acid utilization} * \text{mg/l of added alpha acids} \\
 &= 0.207 * 94.489230769230769 \\
 &= 19.567042937133528
 \end{aligned}$$

( Other calculator had 22.01 ! )

## References

Reference	URL
Calculating Hop Bitterness: How much Hops to Use?	<a href="https://beersmith.com/blog/2008/04/20/calculating-hop-bitterness-how-much-hops-to-use/#:~:text=A%20simplified%20equation%20from%20Ray,*%200.7489)%20%2F%20(V_Gal)">https://beersmith.com/blog/2008/04/20/calculating-hop-bitterness-how-much-hops-to-use/#:~:text=A%20simplified%20equation%20from%20Ray,*%200.7489)%20%2F%20(V_Gal)</a>
BITTERNESS (IBU) CALCULATOR	<a href="https://www.hopsteiner.com/ibu-calculator/">https://www.hopsteiner.com/ibu-calculator/</a>
Bitterness Calculator	<a href="http://www.realbeer.com/hops/bcalc_js.html">http://www.realbeer.com/hops/bcalc_js.html</a>