

## Boddington IP (1913) - 5.3%

### Historical Beer

Author: Ronald Pattinson

Type: All Grain

IBU : 37 (Tinseth)  
 BU/GU : 0.75  
 Colour : 11 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.023  
 Original Gravity : 1.047  
 Total Gravity : 1.049  
 Final Gravity : 1.009

### Fermentables (1.09 kg)

995 g - Pale Ale Malt 5.5 EBC (91.3%)  
 ^ The Malt Miller (UK) MAL-00-042  
 95 g - 10 min - Boil - Invert Sugar #2 49.5 E...  
 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (15.5 g)

150 min - 4 g - Cluster - 7% (17 IBU)  
 150 min - 2 g - Fuggles - 4.5% (6 IBU)  
 ^ The Malt Miller (UK) HOP-04-002  
 90 min - 3 g - Fuggles - 4.5% (8 IBU)  
 ^ The Malt Miller (UK) HOP-04-002  
 30 min - 3 g - East Kent Goldings (T90) - 5%...  
 ^ The Malt Miller (UK) HOP-04-001

### Dry Hops

4 days - 3.5 g - East Kent Goldings (T90) - 5%  
 ^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 0.25 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.55 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.24 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.47 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.8 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

### 01 Brouwpunt 5L (150min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 10.46 L  
 Post-Boil Vol : 5.96 L

Mash Water : 2.99 L  
 Sparge Water : 8.55 L  
 Boil Time : 150 min  
 Total Water : 11.54 L



11 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature  
 75 °C - 10 min - Sparge

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3  
 Mash pH: 5.37  
 Sparge pH: 6

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 4.89 %, IBU = 32, EBC = 13.8, OG = 1.052, FG = 1.015.

# Boddington IP (1913)

## Recipe Notes

<http://barclayperkins.blogspot.com/2021/02/lets-brew-1913-boddington-ip.html>