

Boddingtons (1971) - 3.9%

Ordinary Bitter

Author: Geoffrey Shread

Type: All Grain

IBU : 28 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.020
 Original Gravity : 1.036
 Final Gravity : 1.006

Fermentables (814 g)

559 g - Pale Ale Malt 6 EBC (68.7%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-010
 101 g - Extra Pale Ale (Lager) Malt 3 EBC (12.3%)
 ^ The Malt Miller (UK) MAL-00-028
 100 g - Brown Sugar, Light 15.8 EBC (12.3%)
 27 g - Flaked Maize 3 EBC (3.3%)
 ^ The Malt Miller (UK) MAL-03-004
 27 g - Wheat Malt 4 EBC (3.3%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-04-004

Hops (14.1 g)

90 min - 5.3 g - Fuggles - 4.5% (15 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 6.1 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 2.7 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.48 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.33 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.14 L
 Sparge Water : 7.33 L
 Boil Time : 90 min
 Total Water : 9.47 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



8 EBC

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6

Mash pH: 5.36
 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 = 4.41 %, IBU = 28.59, EBC = 7.16, OG = 1.037, FG = 1.003, pH = 5.35.