

Boddington IP (1941) - 4.3%

Best Bitter

Author: Ronald Pattinson

Type: Partial Mash

IBU : 31 (Tinseth)
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.022
Original Gravity : 1.038
Total Gravity : 1.041
Final Gravity : 1.008

Fermentables (942 g)

816 g - Pale Ale Malt 5.5 EBC (86.6%)
^ The Malt Miller (UK) MAL-00-042
54 g - 10 min - Boil - Invert Sugar #2 49.5 E...
36 g - Primary - Spray Dried Malt Extract - L...
^ The Malt Miller (UK) EXT-00-006
36 g - Wheat Flaked 3.2 EBC (3.8%)

Hops (14.7 g)

120 min - 4 g - Fuggles - 4.5% (11 IBU)
^ The Malt Miller (UK) HOP-04-002
90 min - 4 g - Fuggles - 4.5% (11 IBU)
^ The Malt Miller (UK) HOP-04-002
30 min - 4 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%

Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
Boil Size : 9.56 L
Post-Boil Vol : 5.96 L

Mash Water : 2.56 L
Sparge Water : 7.94 L
Boil Time : 120 min
Total Water : 10.5 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Ale
16 °C - 1 days - Primary
20 °C - 14 days - Primary

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 = 4.23 %, IBU = 30, EBC = 9.9, OG = 1.040, FG = 1.008.

<https://barclayperkins.blogspot.com/2020/01/lets-brew-wednesday-1941-boddington-ip.html>