

Boddington IP (1913) - 5.3%

Classic English-Style Pale Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 38 (Tinseth)
 Colour : 12 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%

Miscellaneous

Mash - 0.59 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.69 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 1.53 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

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

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 74 Mg 15 Na 68 Cl 92 SO 151

SO/Cl ratio: 1.6

Mash pH: 5.34

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:



12 EBC

Recipe Notes

Target: ABV = 4.89 %, IBU = 32, EBC = 13.8, OG = 1.052, FG = 1.015.
<http://barclayperkins.blogspot.com/2021/02/lets-brew-1913-boddington-ip.html>