

Boddingtons IPA (1987) - 3.4%

Ordinary Bitter

Author: Ronald Pattinson

Type: All Grain

IBU : 22 (Tinseth)
Colour : 7 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.024
Original Gravity : 1.035
Final Gravity : 1.009

Fermentables (866 g)

834 g - Pale Ale Malt 5.5 EBC (96.3%)
^ The Malt Miller (UK) MAL-00-042
29 g - Brewers Malt 6-Row 3.5 EBC (3.4%)
3 g - 10 min - Boil - Invert Sugar #1 23.5 EB...

Hops (9.2 g)

90 min - 5.8 g - East Kent Goldings (EKG) (Wh...
^ The Malt Miller (UK) HOP-00-001
20 min - 3.4 g - East Kent Goldings (EKG) (Wh...
^ The Malt Miller (UK) HOP-00-001

Yeast

0.2 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 : 2.59 L
Sparge Water : 7.02 L
Boil Time : 90 min
Total Water : 9.61 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
71.7 °C - Strike Temp
65.6 °C - 120 min - Temperature

Fermentation Profile

Ale
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:



7 EBC

Recipe Notes

Target: ABV = 3.78 %, IBU = 22, EBC = 13.9, OG = 1.034, FG = 1.006.
<http://barclayperkins.blogspot.com/2012/05/lets-brew-wednesday-1987-boddingtons.html>