

Old Boddies Pre-1970 - 3.7%

Ordinary Bitter

Author: Tony Leach

Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.94
 Colour : 6 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.035
 Final Gravity : 1.007

Fermentables (834 g)

608 g - Maris Otter 5.5 EBC (72.9%)
 ^ The Malt Miller (UK) MAL-00-038
 122 g - Pilsner 3.5 EBC (14.6%)
 ^ The Malt Miller (UK) MAL-00-074
 49 g - Boil - Golden Syrup 0 EBC (5.9%)
 ^ Tjin's Toko, Eerste van der Helstraat 64, 1...
 20 g - Carapils 4 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-01-016
 20 g - Torrified Wheat 3.9 EBC (2.4%)
 ^ The Malt Miller (UK) MAL-03-006
 15 g - Corn, Flaked 2.6 EBC (1.8%)

Hops (12.7 g)

75 min - 5.4 g - Northern Brewer (T90) - 7.8%...
 ^ The Malt Miller (UK) HOP-06-003
 15 min - 5.8 g - East Kent Goldings (T90) - 5...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 1.5 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.79 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.19 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.54 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.2 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

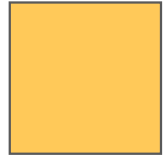
Yeast

0.2 pkg - Lallemant (LalBrew) Nottingham Yeast
 ^ Lot # 10812600807711V
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.21 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.3 L
 Sparge Water : 6.76 L
 Boil Time : 75 min
 Total Water : 9.06 L



6 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
 18 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.39
 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:

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Recipe Notes

Target: ABV = 3.93 %, IBU = 28.7, EBC = 13, OG = 1.036, FG = 1.006.
<https://boakandbailey.com/2016/08/tonys-pre-1970-boddingtons-clone-recipe/>