

Boddingtons Bitter (clone) - 3.5%

Ordinary Bitter

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Type: Partial Mash

IBU : 32 (Tinseth)
Colour : 13 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.002
Original Gravity : 1.002
Total Gravity : 1.035
Final Gravity : 1.008

Fermentables (532 g)

479 g - Primary - Spray Dried Malt Extract - ...
^ The Malt Miller (UK) EXT-00-006
53 g - Crystal Malt 150 EBC (10%)
^ The Malt Miller (UK) MAL-01-008
21 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (9 g)

60 min - 5.4 g - Target (T90) - 7.5% (28 IBU)
^ The Malt Miller (UK) HOP-04-003
10 min - 3.6 g - Fuggles - 4.5% (4 IBU)
^ The Malt Miller (UK) HOP-04-002

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...
^ Lot # 03012001180611V
^ The Malt Miller (UK) YEA-02-021

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 0.16 L
Sparge Water : 7.77 L
Boil Time : 60 min
Total Water : 7.93 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Steep (30 min)
72.1 °C - Strike Temp
66 °C - 30 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



13 EBC

Recipe Notes

Target: ABV = 3.5 %, IBU = 32, OG = 1.035, FG = 1.008
<https://www.themaltmiller.co.uk/product/boddingtons-clone-mini-mash/>
Place the malt grains in a hop sock and soak them in the water for half an hour @ 66 C.
Tweaked the hop bill.
Correction in DME for target OG.