

Boddingtons Bitter (1925) - 5%

Strong Bitter

Author: Boddington's Brewery

Type: All Grain

IBU : 34 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.048
 Total Gravity : 1.050
 Final Gravity : 1.012

Fermentables (1.19 kg)

579 g - Pop's Pale Ale 5.4 EBC (48.5%)
 ^ Crossmyloof Brew (UK) <https://www.crossmyloof.co.uk>
 253 g - Plumage Archer Malt 6.5 EBC (21.2%)
 ^ Quirky Homebrew (AU) 6173
 239 g - Chevallier Heritage Malt 6.7 EBC (20%)
 ^ Get Er Brewed (UK) GEB2180 <https://www.geterbrewed.co.uk>
 122 g - Flaked Maize 3 EBC (10.2%)
 ^ The Malt Miller (UK) MAL-03-004
 22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (15.8 g)

90 min - 2.4 g - Cluster - 7% (10 IBU)
 90 min - 2 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 70 min - 2.1 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 70 min - 1.7 g - Aramis - 8.1% (8 IBU)
 25 min - 1.6 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001
 25 min - 1 g - Aramis - 8.1% (3 IBU)

Dry Hops

2 days - 3 g - East Kent Goldings (T90) - 5%
 2 days - 2 g - Aramis - 8.1%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.52 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.81 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.65 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.73 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

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

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

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

Mash Water : 3.58 L
 Sparge Water : 7.25 L
 Boil Time : 120 min
 Total Water : 10.83 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

12 Two step (150 min)
 71 °C - Strike Temp
 65 °C - 120 min - Step 1
 68 °C - 30 min - Step 2

Fermentation Profile

Ale
 17 °C - 7 days - Primary
 10 °C - 2 days - Stand
 10 °C - 45 days - Cellaring
 16 °C - 10 days - Stillage

Water Profile

Distilled Water (Style - Strong Bitter)
 Ca 75 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
 Mash pH: 5.4
 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:



9 EBC

Boddingtons Bitter (1925)

Recipe Notes

Target: ABV = 5 %, IBU = 36, OG = 1.050, RG = 1.0145, FG = 1.012.

Original recipe: <https://oldbeersandbrewing.blogspot.com/2020/10/boddingtons-bitter-1925.html>
MASHING

Use a Pale Ale brewing liquor , and THOROUGHLY pre warm the mash tun to 90 c - 10 Minutes before Goods In as below;

1 St Mash Heat : 65 C At 0 - + 120 Minutes @ 2.685 L/Kg

2 Nd Mash Heat : 68 C At + 120 - + 150 Minutes @ 1.350 L/Kg

At + 150 Minutes, Slowly open the mash tun valve and return any cloudy runnings OVER the Mash , until a BRIGHT AND CLEAR WORT IS CONSISTENTLY RUNNING , ONLY THEN CAST TO THE COPPER .

SPARGING

Sparge at CLEAR WORT TO COPPER + 10 Minutes @ 74 c @ 5.0 L/Kg Until 1.0035 - 1.004, THEN STOP TAPS AND COLLECT WORT IN COPPER

At Collection, Liquor back to 1.04775 with TREATED & BOILED (1/4 Hr) Brewing Liquor ONLY Then CONDENSE / BOIL TO 1.048.

COPPER

A 2 Hour Boil: 1 1/2 Hours ON HOPS;

1 St Charge @ Let Off - 90 @ 1.050 ,

Then at L/Off - 70 @ 1.052, add the 2 Nd Charge;

then at Let Off - 40 , Liquor Back to 1.046 and add the No 1 Invert / Glucose = 1.00225,

then at Let Off - 25 , add the 3 Rd Charge @ 1.0485 and + 10 minutes later,

Liquor Back to 1.048 and add the copper finings,

then at Let Off (120 Minutes)

Stand the copper 1/2 Hour then cool to pitching heat ASAP.

HOPS

1 St Charge : OLD Cluster @ 3 % a/a MAX : 10 , OLD Goldings 6 IBU @ 1.050

2 Nd Charge : OLD Goldings 6 , Aramis 8 @ 1.052

3 Rd Charge : Goldings 3 , Aramis 3

Racking Hops : ON 25 Litres of Homebrew : Aramis 4 g , Goldings 6 g

YEAST

Pitch with 60 g Weight of LIVE BARM / ACTIVE STARTER:

30 g EACH of

- Yorkshire SquareYeast

- Burton on Trent Yeast

at 17.25 C.

Rack ON HOPS to Draught Containers , Stand 2 days @ 16 C, then Cellar for 1.5 Months @ 10 C, ADD BARREL FININGS AND roll well .

Stillage 2 Weeks at 10 C, Then VENT FULLY , and allow 24 - 36 Hours to clear and condition before Q.C

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