

Boddingtons Bitter 1971 Barrel - 3.7%

Ordinary Bitter

Author: Woodbox@homebrewinguk.com

Type: All Grain

IBU : 49 (Tinseth)
 BU/GU : 1.48
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.017
 Original Gravity : 1.033
 Final Gravity : 1.005

Fermentables (742 g)

460 g - Pale Ale Malt 10 EBC (62%)
 ^ Lot # 20220628
 ^ Brouwmaatje (NL) BM-BL.051.613.25/1
 100 g - Extra Pale Ale (Lager) Malt 3 EBC (13...
 ^ The Malt Miller (UK) MAL-00-028
 65 g - Invert Sugar #1 23.5 EBC (8.8%)
 44 g - Premium Grade Light Liquid Malt Extrac...
 ^ The Malt Miller (UK) EXT-01-010
 27 g - 10 min - Boil - Brown Sugar, Dark 98.5...
 19 g - Wheat Malt 5.5 EBC (2.6%)
 ^ Lot # 20210909
 ^ Brouwmaatje (NL) 051.125.3
 14 g - Flaked Maize 3 EBC (1.9%)
 ^ Brouwmaatje (NL) BM-BL.051.158.4/1
 13 g - Crystal Malt 150 EBC (1.8%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (16.9 g)

90 min - 6.8 g - Goldings - 5.5% (24 IBU)
 90 min - 5.3 g - Bramling Cross - 5.3% (18 IBU)
 90 min - 1 g - Northern Brewer (T90) - 6.7% (...)

Hop Stand

45 min hopstand @ 80 °C
 45 min - 1.9 g - Goldings - 5.5% (1 IBU)
 45 min - 1.5 g - Bramling Cross - 5.3% (1 IBU)
 45 min - 0.4 g - Northern Brewer (T90) - 6.7%...

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.81 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.8 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.23 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.59 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.3 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 1.82 L
 Sparge Water : 7.54 L
 Boil Time : 90 min
 Total Water : 9.36 L



13 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

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

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: 5.35
 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 = 3.7 %, IBU = 28, EBC = 14, OG = 1.033, FG = 1.004.

Pitch 3 grams yeast.