

Boddington IP (1922) - 5.1%

British Golden Ale

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Type: All Grain

IBU : 46 (Tinseth)
 Colour : 11 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.025
 Original Gravity : 1.046
 Total Gravity : 1.048
 Final Gravity : 1.009

Fermentables (1.09 kg)

834 g - Pale Ale Malt 5.5 EBC (76.7%)
 ^ The Malt Miller (UK) MAL-00-042
 177 g - Flaked Maize 3 EBC (16.3%)
 ^ The Malt Miller (UK) MAL-03-004
 76 g - Invert Sugar #2 49.5 EBC (7%)
 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.5 g)

120 min - 4.5 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 90 min - 5 g - Fuggles - 4.5% (13 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 5 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 2 g - East Kent Goldings (T90) - 5%

Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.03 L
 Sparge Water : 7.62 L
 Boil Time : 120 min
 Total Water : 10.65 L

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Temperature
 75 °C - 10 min - Sparge

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:



11 EBC

Recipe Notes

Target: ABV = 4.37 %, IBU = 46, EBC = 11.8, OG = 1.048, FG = 1.015.

<http://barclayperkins.blogspot.com/2021/02/lets-brew-1922-boddington-ip.html>