

Boddington IP (1943) - 4.6%

British Golden Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 26 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.024
 Original Gravity : 1.042
 Total Gravity : 1.044
 Final Gravity : 1.009

Fermentables (1 kg)

892 g - Pale Ale Malt 5.5 EBC (89.2%)
 ^ The Malt Miller (UK) MAL-00-042
 54 g - Flaked Barley 3 EBC (5.4%)
 ^ The Malt Miller (UK) MAL-03-005
 27 g - 10 min - Boil - Invert Sugar #2 49.5 E...
 27 g - Flameout - Spray Dried Malt Extract -...
 ^ The Malt Miller (UK) EXT-00-006
 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13 g)

120 min - 4 g - Fuggles - 4.5% (11 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 90 min - 3 g - Fuggles - 4.5% (8 IBU)
 ^ The Malt Miller (UK) HOP-04-002
 30 min - 3 g - East Kent Goldings (T90) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Dry Hops

4 days - 3 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 : 2.84 L
 Sparge Water : 7.75 L
 Boil Time : 120 min
 Total Water : 10.59 L

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
 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:



9 EBC

Recipe Notes

Target: ABV = 4.50 %, IBU = 27, EBC = 8.9, OG = 1.041, FG = 1.007.
<http://barclayperkins.blogspot.com/2021/02/lets-brew-1943-boddington-ip.html>