

## Boddington IP (1945) - 4.3%

### British Golden Ale

Author: Ronald Pattinson

Type: All Grain

IBU : 25 (Tinseth)  
 Colour : 9 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.021  
 Original Gravity : 1.038  
 Total Gravity : 1.040  
 Final Gravity : 1.007

### Fermentables (894 g)

772 g - Pale Ale Malt 5.5 EBC (86.4%)  
 ^ The Malt Miller (UK) MAL-00-042  
 54 g - Flaked Barley 3 EBC (6%)  
 ^ The Malt Miller (UK) MAL-03-005  
 54 g - 10 min - Boil - Invert Sugar #2 49.5 E...  
 14 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 (12 g)

120 min - 5 g - Fuggles - 4.5% (14 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 : 2.48 L  
 Sparge Water : 7.99 L  
 Boil Time : 120 min  
 Total Water : 10.47 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  
 72 °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:



9 EBC

### Recipe Notes

Target: ABV = 4.10 %, IBU = 33, EBC = 9.9, OG = 1.038, FG = 1.007.  
<http://barclayperkins.blogspot.com/2021/02/lets-brew-wednesday-1945-boddington-ip.html>