

## BODDINGTON'S

I.P No 21 ; 6<sup>Th</sup> May 1955

### Malt :

Pale Ale Malt.	74 %
6 Row / Weyermann Lager	11 %
Enzymic Malt /	
Diastatic Malt Extract @	2 ¼ %
Wheat Malt	2 ¼ %
Flaked Maize	1 ¾ %

### Sacch & Adjunct Syrups :

Maize Syrup	3 %
No 2 Block Invert	2 %
Golden/Pale Brown Sugar	2 ¾ %

(Primings)

## MASHING

Mash for 2 hours , as follows : 1<sup>st</sup> Heat @ 147 F @ 2.415l/kg , then raise to 154 F @ + 20-30 mins (@1.650L/Kg .

SPARGING: @ 168 F , @ 3.500 L/kg , last runnings around the 1.003 – 4 mark ; sparging time & cast to copper 2 ½ hours (until copper desired level), so a slow sparge is called for.

## HOPS & COPPER;

Boil for 1 ½ - 1:40 hours (down ½ hour from pre WW2) !

1<sup>st</sup> Charge @ Copper up , 2<sup>Nd</sup> @ + 55 – 60 , 3<sup>Rd</sup> @ +70

**HOPS !! (req'd ibu & charges)**

Brewer's Gold 16 IBU to 1<sup>st</sup> charge

Goldings 18 “ to 2<sup>Nd</sup> charge

Bramling Cross 5 “ to 3<sup>Rd</sup> charge

TARGET ibu : 37 – 40

RACKING HOPS : @ 3.5 oz per brl

Whitbread Golding Variety: 1 ½ oz ( 2g)

Goldings/ East Kents 1 ¼ oz (1g)

Bramling X ¾ oz ( ½g )

## **YEAST & FERMENTATION**

**OG : 1.045 Racking Gravity:1.008 F.G 1.005**

Now , the tricky part , pitch about 3 ½ g per litre @ 58-9 F , and allow no higher than 68F , rouse 12 hours after pitching , and until 1.007, reduce to pitching temperature and add primings @ 1.005.5 to bring the gravity up to 1.009 and give a final rouse, allow to settle/ primings to kick in for +24 hours , then rack & dry hop , I'd add finings 48 hrs before tapping , and give a good shake when the finings are added , allow to settle and enjoy.I'd mature this for about two weeks max @ 54 F before enjoying.