

Copyright : E Mather 2018

BODDINGTON'S C C 17/02/1913

O.G : 1.062 Racking Gravity : 1.020 Final Gravity : 1.017

IBU : 34

A.B.V : 5 ½ %

MALT

Pale Ale Malt (Chevalier) 43 %

Pale Ale Malt (Weyermann) 30½ %

Pale Ale Malt (M / O) 12¼ %

Flaked Maize 6 %

SUGARS

No 4 Invert 8¼ %

Mashing

1st Mash Heat : 154 F @ Goods In – + 20 @ 2.865 L/Kg , and maintained @ 154 F @ + 20 minutes by adding @ 0.865 L/Kg , until + 120 minutes .

Sparging

1st Sparge @ 125 minutes : 168 F @ 2.365 L/kg

((@ + 125 – 155 minutes)

2nd Sparge @ 168 F @ + 160 – until a last runnings around the 1.004 mark .

Copyright : E Mather 2018

COPPER : A 2:20 Boil , with hop charges @ + 20 , + 70 and + 110-115 minutes , add the sugars @ let off – 10 – 15 minutes , and also the copper finings (12 – 15 g) . At let off , stand the copper ½ hour before cooling to pitching heat .

HOPS

Quality	IBU	CHARGE	GRAVITY
Aged Hops			
Brewer`s Gold	2	1	1.042
Fuggles	4	1	“
Goldings	4	1	“
`New Hops`			
Willamette	8	2	1.050
Goldings	8	2	“
East Kents	6	3	1.056

YEAST , PITCHING & FERMENTATION

After cooling as above , pitch with 4.2 G/ Litre of a Manchester type strain , @ 59 – 60 F .

Rouse + 24 from pitching , and allow a free rise to 70 F , at Pitching + 70 hours , rousing as necessary . Stop fermentation by cooling to 60 – 59 F over two days from 1.026 .

Racking : Rack @ 1.020 (allow 12 – 24 hours @ 60 F before racking), and add 6 g Goldings , and 3 g Willamette per 25 Litre brew.

Maturation : After racking as above , stand @ racking temp (60 F) for 3 – 4 days , then mature @ 52 – 54 F for 4 weeks before adding the finings , roll well and stillage , tapping and venting + 48 – 54 hours afterwards , and leave for 24 – 48 hours before drinking .