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Boddington`s Breweries Ltd

I . P 23Rd December 1926 No: 30

Original Gravity: 1.050 Racking Gravity: 1.011 Final Gravity: 1.008 IBU: 44 A.B.V: 4 $\frac{3}{4}$ %

MALT

Maris Otter Pale Ale Malt (Low Colour)	56 %	No 1 Invert	4.5 %
Weyermann Pale Ale Malt	28 %		
Flaked Maize	11.5 %		

SUGARS

MASHING & SPARGING

A BURTON water profile .

1St Mash Heat : 64 C at Goods In - + 30 , @ 2.865 L/Kg

2Nd Mash Heat : 67.5 C at + 30 - + 120 , @ 1.000 L/Kg

3Rd Mash Heat : 70 C at + 120 - + 150 @ 1.765 L/Kg

SPARGING : At + 160 minutes , at 65.5 C @ 3.200 L/Kg.

COPPER & HOPS

A 2: 10 Boil , with hop charging thus: 1St @ +20 , 2Nd @ + 65 , 3Rd @ + 100 . Add the copper finings at Let Off – 15 minutes , and the sugars at Let Off – 10 mins ; stand the copper $\frac{1}{2}$ hour @ Let Off , then cool to pitching heat , thence to the F.V and pitching .

HOPS ;

1St Charge : Fuggles (aged) 10 IBU Goldings 10 IBU

2Nd Charge : Cluster 6 IBU @ + 60 Mins , East Kents 6 IBU

3Rd Charge : French Fuggles 6 IBU , Brewer`s Gold 6 IBU

Racking Hops : Goldings : 4 g W.G.V : 4 g Bramling Cross 1.5 g

YEAST PITCHING & FERMENTATION etc

Pitch with 3.2 g /Litre of a LIVE / STARTER of a BURTON type yeast , eg White Labs WLP 023 ; at 15.5 C . Rouse @ Pitch + 18 hours , + 24 , +36 and at + 48 hours and allow to a top heat of 18.5 C @ Pitch + 72 hours , allowing 24 hours @ 18.5 C before cooling to 14.5 C over 24 hours , and to 14 C over 12 hrs (as soon as 14.5 is reached) . Allow 24 Hours @ 14 C before racking @ 1.011 ; Stand 56 hours @ 14 C before cellaring for three – four weeks @ 10 – 11 C . Add the barrel primings @ Tap & Vent – 56 hours and roll well and stillage . Tap & Vent after 56 – 60 hours on stillage and allow 48 -54 hours to condition before drinking & enjoying .