

## Boddiangtons - 3.8%

### English-Style Summer Ale

Author: Ian Price - Ox and Hound

Type: All Grain

IBU : 25 (Tinseth)  
 BU/GU : 0.68  
 Colour : 5 EBC  
 Carbonation : 4.7 g/L

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.037  
 Final Gravity : 1.008

### Fermentables (3.9 kg)

2 kg - Crisp Extra Pale lager malt 3 EBC (51.3%)  
 730 g - Dextrin Malt 3 EBC (18.7%)  
 570 g - Vienna Malt 7.8 EBC (14.6%)  
 240 g - 10 min - Boil - Golden Syrup 5 EBC (6...  
 200 g - Clear Choice Malt ® 3.7 EBC (5.1%)  
 90 g - Wheat Malt 4.1 EBC (2.3%)  
 70 g - Flaked Torrefied Maize 0.5 EBC (1.8%)

### Hops (61 g)

30 min - 30 g - Northern Brewer - 8.5% (20 IBU)  
 10 min - 25 g - East Kent Goldings t90 (EKG)...

### Dry Hops

3 days - 6 g - East Kent Goldings t90 (EKG)...

### Miscellaneous

Mash - 1.5 g - Calcium Chloride (CaCl2)  
 ^ Lot # geb1140  
 Mash - 1.4 g - DWB  
 Mash - 1.3 g - Epsom Salt (MgSO4)  
 Mash - 3.5 g - Gypsum (CaSO4)  
 ^ Calcium sulphate 0.1739 g/l  
 Mash - 3 ml - Lactic Acid 80%  
 ^ Lot # w0910546  
 ^ 80%  
 Mash - 1.3 g - Magnesium Chloride (MgCl2)  
 Mash - 1.4 g - Sodium Chloride Salt (NaCl)

### Yeast

17 g - Lallemmand (LalBrew) Nottingham Yeast  
 ^ Lot # 10801520400611V  
 ^ .5 - 1g per litre

### Cells

174 billion yeast cells  
 10 million cells / ml

### Hopcat / Brew Monk 65L (25L Batch)

Batch Size : 25 L  
 Boil Size : 31.75 L  
 Post-Boil Vol : 30 L

Mash Water : 18.15 L  
 Sparge Water : 15.84 L  
 Boil Time : 30 min  
 Total Water : 33.99 L



5 EBC

Brewhouse Efficiency: 78%  
 Mash Efficiency: 89.9%

### Mash Profile

High fermentability plus mash out  
 65.4 °C - Strike Temp  
 62 °C - 75 min - Temperature  
 75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
 20 °C - 1 Bar - 14 days - Primary

### Water Profile

Preston Profile (Nov2020) (Style - Ordinary B...  
 Ca 73 Mg 15 Na 16 Cl 79 SO 154

SO/Cl ratio: 2  
 Mash pH: 5.35

### Measurements

Mash pH:  
 Boil Volume:  
 Pre-Boil Gravity:  
 Post-Boil Kettle Volume:  
 Original Gravity:  
 Fermenter Top-Up:  
 Fermenter Volume:  
 Final Gravity:  
 Bottling Volume:

### Recipe Notes

based on Tony Leach pre 1970 recipe published by Boak and Bailey

Aim for PH 5.3 in the mash