

# Boddington's X (1901)

Historical Beer - Other (27 )

**Type:** All Grain

**Batch Size:** 21.60 L

**Boil Size:** 27.60 L

**Boil Time:** 75 min

**End of Boil Vol:** 23.85 L

**Final Bottling Vol:** 20.00 L

**Fermentation:** Ale, Strong, Conical  
Fermenter

**Date:** 21 Mar 2021

**Brewer:** PeeBee

**Asst Brewer:**

**Equipment:** "Grainfather" Equipment  
(20L into keg)

**Efficiency:** 75.00 %

**Est Mash Efficiency:** 79.5 %

**Taste Rating:** 30.0



**Taste Notes:**

## Prepare for Brewing

- ☐ Hydrate yeast with 635 ml warm water and add optional 31.8 g of GoFerm
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 30.07 L
- ☐ Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
27.52 L	LIQUOR (mash) -- Llandychmygol (Denbigh, zone: 20...	Water	1	-	-
2.55 L	LIQUOR (extras) -- Llandychmygol (Denbigh, zone: 20...	Water	2	-	-
6.30 ml	Calcium Chloride (32% solution) (Mash)	Water Agent	3	-	-
1.20 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	4	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.60 kg	Vienna Malt (Crisp) (8.0 EBC)	Grain	5	39.2 %	1.04 L
1.50 kg	Chevallier Heritage Malt (Crisp) (6.5 EBC)	Grain	6	36.8 %	0.98 L
0.70 kg	Maris Otter Ale Malt (Crisp) (6.5 EBC)	Grain	7	17.2 %	0.46 L

## Mash Steps

Name	Description	Step Temperature	Step Time
1 Strike (ambient 17C)	Add 27.5 L of water at 68.8 C	68.8 C	1 min
2 Saccharification I	Heat to 66.0 C over 1 min	66.0 C	58 min
3 Saccharification II	Heat to 69.0 C over 10 min	69.0 C	20 min

- ☐ Sparge Water Acid: None
- ☐ If steeping, remove grains, and prepare to boil wort
- ☐ Add water to achieve boil volume of 27.60 L
- ☐ Estimated pre-boil gravity is 1.034 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
15.0 g	Fuggles (Aged 9 + 6 months) (2019) [4.31 %] - Boil 75....	Hop	8	7.2 IBUs	-
21.0 g	Fuggles (Aged 9 + 6 months) (2019) [4.31 %] - Boil 20....	Hop	9	7.4 IBUs	-
18.0 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	10	5.1 IBUs	-
0.28 kg	No.4 Invert Sugar [Boil] [Boil for 10 min](675.0 EBC)	Extract	11	6.9 %	0.20 L
21.0 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	12	4.4 IBUs	-

- ☐ Estimated Post Boil Vol: 23.85 L and Est Post Boil Gravity: 1.045 SG

## Cool and Transfer Wort

- ☐ Cool wort to fermentation temperature
- ☐ Transfer wort to fermenter
- ☐ Add water if needed to achieve final volume of 21.60 L

## Pitch Yeast and Measure Gravity and Volume

### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.0 pkg	Liberty Bell Ale (Mangrove Jack's #M36)	Yeast	13	-	-

- ☐ Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.045 SG)
- ☐ Measure Actual Batch Volume \_\_\_\_\_ (Target: 21.60 L)

### Fermentation

- ☐ 21 Mar 2021 - Primary Fermentation (3.00 days at 19.0 C ending at 19.0 C)
- ☐ 24 Mar 2021 - Secondary Fermentation (7.00 days at 19.0 C ending at 16.0 C)

### Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.012 SG)
- ☐ Date Bottled/Kegged: 31 Mar 2021 - Carbonation: Keg with 11.85 g Table Sugar
- ☐ Age beer for 30.00 days at 16.0 C
- ☐ 30 Apr 2021 - Drink and enjoy!

### Notes

<https://oldbeersandbrewing.blogspot.com/2019/08/boddingtons-breweries-ltd-x-mild-ale.html>

No aged "French Fuggles", Willamette, Hallertau or Brewer's Gold. Adapt with Fuggles and EKG.

No No.4 Invert Sugar. Adapt with ...?

Use inane "Brown Balanced" water profile (Brun Water) with no additional bicarbonate.

Use dried yeast (the old "Burton Union" from MJ apparently).

Adapt for own equipment (Grainfather, "no sparge").