

# Boddington's XX (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 472 ml warm water and add optional 23.6 g of GoFerm
- ☐ Clean and Prepare Brewing Equipment
- ☐ Total Water Needed: 30.50 L
- ☐ Mash Water Acid: None

## Water Prep

Amt	Name	Type	#	%/IBU	Volume
27.10 L	LIQUOR (mash) -- Llandychmygol (Denbigh, zone: 20...	Water	1	-	-
3.40 L	LIQUOR (extras) -- Llandychmygol (Denbigh, zone: 20...	Water	2	-	-
110.00 mg	Sodium Metabisulphite (Mash)	Water Agent	3	-	-
7.02 ml	Calcium Chloride (32% solution) (Mash)	Water Agent	4	-	-
0.92 g	Epsom Salt (MgSO4) (Mash)	Water Agent	5	-	-
0.92 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-

## Mash or Steep Grains

### Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.70 kg	Chevallier Heritage Malt (Crisp) (6.5 EBC)	Grain	7	35.5 %	1.11 L
1.70 kg	Vienna Malt (Crisp) (8.0 EBC)	Grain	8	35.5 %	1.11 L
1.05 kg	Maris Otter Ale Malt (Crisp) (6.5 EBC)	Grain	9	21.9 %	0.68 L

### Mash Steps

Name	Description	Step Temperature	Step Time
1 Strike (ambient 17C)	Add 27.1 L of water at 70.5 C	70.5 C	1 min
2 Saccharification I	Heat to 67.0 C over 1 min	67.0 C	28 min
3 Saccharification II	Heat to 69.0 C over 10 min	69.0 C	30 min
Mash Out	Heat to 73.0 C over 10 min	73.0 C	10 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 1.040 SG

## Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
29.2 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	10	11.7 IBUs	-
20.8 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	11	6.2 IBUs	-
0.34 kg	No.2 Invert Sugar [Boil] [Boil for 10 min](70.0 EBC)	Extract	12	7.1 %	0.24 L
16.7 g	Fuggles (Aged 9 + 6 months) (2019) [4.31 %] - Boil 7.0...	Hop	13	4.1 IBUs	-

## Steeped Hops

Amt	Name	Type	#	%/IBU	Volume
10.4 g	Tettnang (Aged 6 + 0 months) (2020) [3.08 %] - Steep/...	Hop	14	0.9 IBUs	-

☐ Estimated Post Boil Vol: 23.85 L and Est Post Boil Gravity: 1.052 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	Nottingham Yeast (Lallemand #-) [24 ml]	Yeast	15	-	-

- ☐ Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.052 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

#### Dry Hop/Bottling Ingredients

Amt	Name	Type	#	%/IBU	Volume
6.0 g	Tettnang (Aged 6 + 0 months) (2020) [3.08 %] - 3.0 Da...	Hop	16	0.0 IBUs	-
4.0 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	17	0.0 IBUs	-

- ☐ Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.013 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/2019/10/boddingtons-x-x-mild-ale-1901.html>

No aged "Goldings", Cluster, Hallertau or Brewer's Gold. Adapt with Tettnang, Fuggles and EKG.

No No.2 Invert Sugar. Adapt with Golden Syrup and Blackstrap.

Use inane "Yellow Balanced" water profile (Brun Water).

Use a low assertive dried yeast ("Nottingham").

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