

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: 14 Apr 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 406 ml warm water and add optional 20.3 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	-	-
110.00 mg	Sodium Metabisulphite (Mash)	Water Agent	3	-	-
6.92 ml	Calcium Chloride (32% solution) (Mash)	Water Agent	4	-	-
0.90 g	Epsom Salt (MgSO4) (Mash)	Water Agent	5	-	-
0.90 g	Gypsum (Calcium Sulfate) (Mash)	Water Agent	6	-	-

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.60 kg	Mild Ale Malt (Crisp) (8.0 EBC)	Grain	7	39.2 %	1.04 L
1.50 kg	Chevallier Heritage Malt (Crisp) (6.5 EBC)	Grain	8	36.8 %	0.98 L
0.70 kg	Maris Otter Ale Malt (Crisp) (6.5 EBC)	Grain	9	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	10	7.2 IBUs	-
21.0 g	Fuggles (Aged 9 + 6 months) (2019) [4.31 %] - Boil 20....	Hop	11	7.3 IBUs	-
17.0 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	12	5.2 IBUs	-
0.28 kg	No.3 Invert Sugar [Boil] [Boil for 10 min](140.0 EBC)	Extract	13	6.9 %	0.19 L
21.0 g	East Kent Goldings (Aged 9 + 6 months) (2019) [3.79...	Hop	14	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	SafBrew Ale (DCL/Fermentis #S-33) [24 ml]	Yeast	15	-	-

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

Fermentation

- ☐ 14 Apr 2021 - Primary Fermentation (3.00 days at 19.0 C ending at 19.0 C)
- ☐ 17 Apr 2021 - Secondary Fermentation (7.00 days at 19.0 C ending at 16.0 C)

Dry Hop and Bottle/Keg

- ☐ Measure Final Gravity: _____ (Estimate: 1.013 SG)
- ☐ Date Bottled/Kegged: 24 Apr 2021 - Carbonation: Keg with 11.85 g Table Sugar
- ☐ Age beer for 30.00 days at 16.0 C
- ☐ 24 May 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.3 Invert Sugar. Adapt with Golden Syrup, Blackstrap and caramel colouring.

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

Use a low attenuating, low assertive dried yeast ("S-33").

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