

# Brexit Pale Ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **8**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Castle Pale Ale      | 5.5 kg (94.8%) | 80 %  | 8   |
| Grain | Castle wheat crystal | 0.3 kg (5.2%)  | 80 %  | 150 |

## Hops

| Use for | Name               | Amount | Time     | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil    | Magnum             | 25 g   | 60 min   | 13.5 %     |
| Boil    | Fuggles            | 25 g   | 10 min   | 4.5 %      |
| Boil    | East Kent Goldings | 25 g   | 10 min   | 5.1 %      |
| Dry Hop | Fuggles            | 25 g   | 2 day(s) | 4.5 %      |
| Dry Hop | East Kent Goldings | 25 g   | 2 day(s) | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Kveik | Ale  | Dry  | 10 g   | ---        |