

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 | --- |