

# Brexit Pale Ale

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- 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	---