

Brexit ESB - 5.5%

**Strong Bitter**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.7  
Colour : 26 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.054  
Total Gravity : 1.055  
Final Gravity : 1.013

**Fermentables (1.35 kg)**  
675 g - Maris Otter Pale Ale Malt 5.9 EBC (50...  
^ The Malt Miller (UK) MAL-00-036  
525 g - Mild Ale Malt 7 EBC (39%)  
^ The Malt Miller (UK) MAL-00-012  
75 g - Extra Light Crystal Malt 100 EBC (5.6%)  
^ The Malt Miller (UK) MAL-01-031  
60 g - Dark Crystal Malt 240 EBC (4.5%)  
^ The Malt Miller (UK) MAL-01-002  
11 g - Chocolate Malt 950 EBC (0.8%)  
^ The Malt Miller (UK) MAL-02-004  
12 g - Bottling - Sugar, Table (Sucrose) 2 EBC

**Hops (46 g)**  
60 min - 8 g - East Kent Goldings (EKG) - 5%...  
^ The Malt Miller (UK) HOP-04-001  
30 min - 8 g - East Kent Goldings (EKG) - 5%...  
^ The Malt Miller (UK) HOP-04-001

**Hop Stand**  
10 min hopstand @ 80 °C  
10 min 80 °C - 15 g - East Kent Goldings (EKG...  
^ The Malt Miller (UK) HOP-04-001  
10 min 80 °C - 15 g - Fuggle (Whole) - 5% (3...  
^ Worcester Hop Shop (UK)

**Miscellaneous**  
Mash - 0.65 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.64 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.21 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.38 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 4.04 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.13 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK)  
10 min - Boil - 1 g - Irish Moss

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 4.04 L  
Sparge Water : 5.13 L  
Boil Time : 60 min  
Total Water : 9.17 L



26 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
01 One Step Mash (60 min)  
69.9 °C - Strike Temp  
64 °C - 60 min - Temperature

**Fermentation Profile**  
01 Ale + DR + Conditioning  
17 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
17 °C - 45 days - Conditioning

**Water Profile**  
NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
Mash pH: 5.38  
Sparge pH: 6

Measurements

Mash pH:  
  
Boil Volume:  
  
Pre-Boil Gravity:  
  
Post-Boil Kettle Volume:  
  
Original Gravity:  
  
Fermenter Top-Up:  
  
Fermenter Volume:  
  
Final Gravity:  
  
Bottling Volume:

# Brexit ESB

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).