

10 Brexit ESB - 5.4%

Strong Bitter

Author: My Plonk Beer

Type: All Grain

IBU : 44 (Tinseth)
Color : 30 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Post-Boil Gravity: 1.054
Original Gravity : 1.055
Final Gravity : 1.014

Fermentables (1.36 kg)

675 g - Maris Otter Pale Ale Malt 5.9 EBC (49...
525 g - Mild Ale Malt 7 EBC (38.7%)
75 g - Extra Light Crystal Malt 100 EBC (5.5%)
60 g - Dark Crystal Malt 240 EBC (4.4%)
12 g - Bottling - Sugar, Table (Sucrose) 2 EB...
11 g - Chocolate Malt 950 EBC (0.8%)

Hops (50 g)

60 min - 10 g - East Kent Goldings (EKG) - 4....
25 min - 10 g - East Kent Goldings (EKG) - 4....

Hop Stand

10 min hopstand @ 80 °C
10 min 80 °C - 15 g - East Kent Goldings (EKG...
10 min 80 °C - 15 g - Fuggle - 5% (3 IBU)

Miscellaneous

Mash - 3.35 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.57 g - Epsom Salt (MgSO4)
60 min - Boil - 1 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Servomyces
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Lallemmand (LalBrew) Nottingham Yeast

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 4.04 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 2.53 L
Total Water : 10.57 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary
20 °C - 21 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
Ca 79 Mg 14 Na 67 Cl 67 SO 65

SO/Cl ratio: 1
Mash pH : 5.53

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

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



30 EBC