

## 36 Brexit ESB - 5.5%

### Strong Bitter

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Type: All Grain

IBU : 40 (Tinseth)  
 Colour : 30 EBC  
 Carbonation : 2.4 CO2-vol

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

### 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 (46 g)

60 min - 8 g - East Kent Goldings (EKG) - 5%...  
 30 min - 8 g - East Kent Goldings (EKG) - 5%...

### 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 - 0.17 ml - Calcium Chloride (CaCl2) 33...  
 Mash - 0.56 g - Epsom Salt (MgSO4)  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 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 - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast

### 01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 4.04 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.13 L  
 Total Water : 9.17 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



30 EBC

### Mash Profile

01 One Step Mash (60 min)  
 69.9 °C - Strike Temp  
 64 °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 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9

Mash pH: 5.42

### 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/>).