

## #30 Braggot

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **22**
- SRM **18.7**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **6 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **40.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 7 kg (46.7%)   | 70 %  | 40  |
| Grain          | Pilzneński                      | 5.5 kg (36.7%) | 80 %  | 4   |
| Grain          | Monachijski                     | 1 kg (6.7%)    | 75 %  | 16  |
| Grain          | Briess - Caracrysal Wheat Malt  | 0.41 kg (2.7%) | 75 %  | 108 |
| Grain          | Caramunich® typ I               | 0.41 kg (2.7%) | 73 %  | 80  |
| Grain          | Weyermann - Carapils            | 0.33 kg (2.2%) | 75 %  | 4   |
| Grain          | Weyermann - Carafa I            | 0.1 kg (0.7%)  | 70 %  | 690 |
| Grain          | Żytni                           | 0.24 kg (1.6%) | 85 %  | 8   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 30 min | 7.2 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 2.8 %      |
| Boil    | Citra             | 35 g   | 15 min | 12.7 %     |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 50 ml  | Fermentum Mobile |
| Gęstwa po FESie           |      |        |        |                  |
| Wyeast - Scottish Ale     | Ale  | Liquid | 50 ml  | Wyeast Labs      |
| Gęstwa po FESie           |      |        |        |                  |

### Notes

- Napowietrzenie poprzez przelewanie z wiadra do wiadra ~6 razy.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

*Nov 3, 2019, 6:21 PM*

- Za grube śrutowanie - w Klarsteinie wysładzania ekspresowe, niska wydajność, dodano ~0.5 kg ekstraktu słodowego pilznieńskiego.

*Nov 3, 2019, 6:21 PM*

- FM 13 odfermentowały do 5.25 blg, Wyesty do 2.5 blg

*Nov 17, 2019, 6:11 PM*

- FM 13 bez dalszego odfermentowania, Wyeasty do 2.25 blg. Kegowanie 06.12.2019, gazowanie sztuczne, 1 bar.

*Dec 6, 2019, 7:26 PM*