

Beekeeper Braggot

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **56**
- SRM **12.2**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (49%) | 79 % | 6 |
| Grain | słód pszeniczny Bruntal | 0.5 kg (9.8%) | 79 % | 6 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2.1 kg (41.2%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Mash | Amarillo | 25 g | 30 min | 9.5 % |
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Boil | Amarillo | 25 g | 30 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 25 g | 5 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.1 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|-------|---------|----------|
| Flavor | Ksylitol | 200 g | Primary | 7 day(s) |
|--------|----------|-------|---------|----------|