

## Braggot 2.0

---

- Gravity **35.1 BLG**
- ABV **18.5 %**
- IBU **40**
- SRM **24.8**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Sparkling Amber	1.7 kg (16%)	78 %	20
Liquid Extract	Liquid Extract (LME) - Wheat	1.7 kg (16%)	78 %	40
Liquid Extract	MALT JASNY JĘCZMIENNY	1.2 kg (11.3%)	78 %	188
Liquid Extract	Honey	5 kg (47.2%)	75 %	2
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (9.4%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	150 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	34.5 g	Fermentis