

# Braggot

- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **24**
- SRM **23.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.3 kg (5.7%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (37.7%)	79 %	16
Grain	Fawcett - Dark Crystal	0.2 kg (3.8%)	71 %	300
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.8 kg (52.8%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05	Wine	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Pożywka	5 g	Primary	---