

Braggot

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **17**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CastleMalting Pilszeński	1.5 kg (32.6%)	81 %	4
Sugar	Strzegom Żytni	0.5 kg (10.9%)	81 %	4
Grain	CastleMalting Biscuit	0.2 kg (4.3%)	77 %	55
Liquid Extract	Miód Wielokwiatowy	2.4 kg (52.2%)	82 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	5.6 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's MEAD M05	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Miód Wielokwiatowy	2400 g	Boil	10 min

Notes

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

- <http://blog.homebrewing.pl/braggot-receptura/>
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