

Braggot #3

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **22**
- SRM **18.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **206.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **125 liter(s)**
- Total mash volume **175 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain | Monachijski | 10 kg (11.1%) | 80 % | 16 |
| Grain | Pilzneński | 30 kg (33.3%) | 81 % | 4 |
| Grain | Carabelge | 5 kg (5.6%) | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 5 kg (5.6%) | 75 % | 45 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 40 kg (44.4%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | sybilla | 400 g | 60 min | 7 % |
| Boil | Sybilla | 200 g | 5 min | 7 % |
| Boil | Lomik | 100 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|---------|------------|
| us-05 | Ale | Slant | 3000 ml | Fermentis |