

# Braggot

- Gravity **24 BLG**
- ABV **11 %**
- IBU **45**
- SRM **21**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	6 kg (57.7%)	79 %	10
Grain	Rye, Flaked	1.2 kg (11.5%)	78.3 %	4
Grain	Special B Malt	0.2 kg (1.9%)	65.2 %	315
Grain	Special B Castle	0.2 kg (1.9%)	70 %	350
Grain	Weyermann Caramunich 3	0.2 kg (1.9%)	76 %	150
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.6 kg (25%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	43 g	60 min	10 %
Boil	Idaho Gem	17 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	400 ml	FM

## Notes

- W fazie projektu.

Mar 26, 2016, 5:36 PM