

# BRAGGOT

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **25**
- SRM **5.2**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.75 kg (34%)	81 %	5
Grain	Viking Pale Ale malt	1 kg (12.3%)	80 %	5
Grain	Rye Malt	0.5 kg (6.2%)	63 %	10
Grain	Viking Wheat Malt	0.25 kg (3.1%)	83 %	5
Liquid Extract	Honey	3.6 kg (44.4%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	25 g	5 min	11 %