

# Braggot

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **20**
- SRM **15.4**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type           | Name                                  | Amount         | Yield | EBC |
|----------------|---------------------------------------|----------------|-------|-----|
| Grain          | Castle Malting - Pilzneński 6-rzędowy | 2 kg (31.5%)   | 80 %  | 5   |
| Grain          | Carahell                              | 0.5 kg (7.9%)  | 77 %  | 26  |
| Grain          | Viking melanoidynowy                  | 0.5 kg (7.9%)  | 75 %  | 60  |
| Grain          | Pszeniczny                            | 0.4 kg (6.3%)  | 85 %  | 4   |
| Liquid Extract | Miód Gryczany (Buckwheat Honey)       | 2.5 kg (39.4%) | 70 %  | 40  |
| Grain          | Strzegom Pilzneński                   | 0.45 kg (7.1%) | 80 %  | 4   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 20 g   | 60 min | 3.6 %      |
| Boil    | Styrian Golding | 30 g   | 20 min | 3.6 %      |
| Boil    | Tomyski         | 20 g   | 20 min | 2.8 %      |
| Boil    | Tomyski         | 30 g   | 10 min | 2.8 %      |

## Yeasts

| <b>Name</b>              | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's Mead M05 | Ale         | Dry         | 11 g          | Mangrove Jack's   |