

Braggot

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **69**
- SRM **8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **61 C**, Time **35 min**
- Temp **69 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **35 min** at **61C**
- Keep mash **35 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|----------------|-------|-----|
| Adjunct | Płatki owsiane | 0.2 kg (4.8%) | 60 % | 3 |
| Grain | Pilzneński | 1.5 kg (35.7%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (35.7%) | 80 % | 16 |
| Grain | Carared | 1 kg (23.8%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 100 g | 60 min | 4 % |
| Aroma (end of boil) | Perle | 30 g | 20 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 34.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|-----------|
| Flavor | Winogrona ciemne | 2.8 g | Secondary | 14 day(s) |
| Flavor | Miód wielokwiatowy | 2.8 g | Secondary | 28 day(s) |