

braggot

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **26**
- SRM **10.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48.8%) | 80 % | 4 |
| Liquid Extract | Honey | 2 kg (32.5%) | 75 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (16.3%) | 79 % | 10 |
| Grain | Słód Caramunich Typ II Weyermann | 0.1 kg (1.6%) | 73 % | 120 |
| Grain | Special B Malt | 0.05 kg (0.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 8.5 % |