

Braggot

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **103**
- SRM **20.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **26.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 5 kg (51.5%) | 80 % | 6 |
| Grain | Munich Malt | 1 kg (10.3%) | 80 % | 18 |
| Grain | Biscuit Malt | 1 kg (10.3%) | 79 % | 45 |
| Grain | Briess - Caracystal Wheat Malt | 0.5 kg (5.2%) | 78 % | 108 |
| Liquid Extract | Honey | 2.2 kg (22.7%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Simcoe | 13 g | 60 min | 13.2 % |
| Boil | Nelson Sauvin | 13 g | 60 min | 11 % |
| Boil | Simcoe | 13 g | 40 min | 13.2 % |
| Boil | Simcoe | 20 g | 20 min | 13.2 % |
| Boil | Nelson Sauvin | 13 g | 40 min | 11 % |
| Boil | Nelson Sauvin | 13 g | 20 min | 11 % |
| Boil | Simcoe | 30 g | 0 min | 13.2 % |
| Boil | Nelson Sauvin | 13 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M05 | Ale | Dry | 20 g | Mangrove Jack's |