

# Braggot

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **49**
- SRM **6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (22.2%)	81 %	4
Grain	Żytni	1 kg (8.9%)	85 %	8
Grain	Biscuit Malt	0.25 kg (2.2%)	79 %	45
Liquid Extract	Honey	6.6 kg (58.7%)	75 %	2
Grain	Strzegom Wiedeński	0.3 kg (2.7%)	79 %	10
Grain	Pszeniczny	0.6 kg (5.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	100 g	60 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	700 ml	Fermentis