

Braggot gryczany ciemny

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **14**
- SRM **120.7**
- Style **Specialty Beer**

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 **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - monachijski	2 kg (19.4%)	78 %	14
Grain	Viking - pilzneński	0.5 kg (4.9%)	82 %	4
Grain	Żytni	1 kg (9.7%)	85 %	8
Grain	Weyermann - Abbey	0.4 kg (3.9%)	75 %	45
Liquid Extract	Ekstrakt słodowy żytni	1.2 kg (11.7%)	60.5 %	3700
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5.2 kg (50.5%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	goryczkowy Marynka - szyszki własny zbiór	20 g	60 min	10 %
Boil	aromatyczny Lubelski - szyszki własny zbiór	50 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M05 Mead	Wine	Dry	11 g	---
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