

# Braggot mit uns

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **30**
- SRM **27.9**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	3.9 kg (37.7%)	70 %	40
Grain	Monachijski	0.5 kg (4.8%)	80 %	16
Grain	Castle Malting - Pilzneński 6-rzędowy	0.65 kg (6.3%)	80 %	5
Grain	Strzegom Pilzneński	3.8 kg (36.7%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (9.7%)	80 %	3
Grain	Żytni czekoladowy - Thomas Fawcett & Sons	0.5 kg (4.8%)	4 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	104 g	15 min	4 %
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	wrzos	30 g	15 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
miodowe	Wine	Dry	20 g	jakieś