

# Braggot

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- Gravity **20.2 BLG**
- ABV ---
- IBU **20**
- SRM **39.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy brunatny	1.2 kg (26.1%)	80 %	300
Liquid Extract	Honey	2.4 kg (52.2%)	75 %	2
Grain	Strzegom Monachijski typ I	0.4 kg (8.7%)	79 %	14
Grain	Strzegom Pilzneński	0.6 kg (13%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Willamette	10 g	30 min	5.5 %
Aroma (end of boil)	Willamette	10 g	5 min	5.5 %