

Mr. Bragga

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **37**
- SRM **11.4**
- Style **Belgian Golden Strong Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (28.7%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (3.4%) | 79 % | 45 |
| Grain | Rye, Flaked | 0.4 kg (4.6%) | 78.3 % | 4 |
| Grain | Simpsons - Crystal Rye | 0.5 kg (5.7%) | 73 % | 177 |
| Liquid Extract | Honey | 5 kg (57.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Waimea | 25 g | 60 min | 17 % |
| Aroma (end of boil) | Lomik | 50 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M05 Mead - 2 szt | Wine | Dry | 20 g | Mangrove Jack's |

Notes

- Miód zadać na 15 minut przed końcem gotowania upłynniając go wcześniej i podgrzewając w słoiku do około

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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