

## Project 30 Braggot

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- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **100**
- SRM **100.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (32.3%)	80 %	5
Grain	Jęczmień palony	0.5 kg (8.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.1%)	68 %	1200
Grain	Briess - Chocolate Malt	0.5 kg (8.1%)	60 %	690
Grain	Special B Malt	0.5 kg (8.1%)	65.2 %	315
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.2 kg (35.5%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	50 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	36 g	Fermentis