

Braggot

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **69**
- SRM **8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **1 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **40 C**, Time **1 min**
- Temp **52 C**, Time **20 min**
- Temp **61 C**, Time **35 min**
- Temp **69 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **1 min** at **40C**
- Keep mash **20 min** at **52C**
- Keep mash **35 min** at **61C**
- Keep mash **35 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Płatki owsiane	0.2 kg (4.8%)	60 %	3
Grain	Pilzneński	1.5 kg (35.7%)	81 %	4
Grain	Monachijski	1.5 kg (35.7%)	80 %	16
Grain	Carared	1 kg (23.8%)	75 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	60 min	4 %
Aroma (end of boil)	Perle	30 g	20 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	34.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Winogrona ciemne	2.8 g	Secondary	14 day(s)
Flavor	Miód wielokwiatowy	2.8 g	Secondary	28 day(s)