

Czorny braggot

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **25.5**
- Style **Specialty Beer**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36%)	80 %	5
Grain	Rye, Flaked	0.5 kg (9%)	78.3 %	4
Grain	Briess - Rye Malt	0.5 kg (9%)	80 %	7
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.2 kg (39.6%)	70 %	40
Grain	Roasted Barley	0.35 kg (6.3%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	50 min	7 %
Boil	Perle	30 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
wyeast french saison	Ale	Liquid	125 ml	wyeast