BRAGGOT

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **55**
- SRM **18.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany	5 kg *(50%)*	75 %	40
Grain	Pilzneński	3 kg *(30%)*	81 %	4
Grain	Żytni	1 kg *(10%)*	85 %	8
Grain	Melanoidynowy	1 kg *(10%)*	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05 Mead	Ale	Dry	20 g	Mangrove Jack's
Danstar Nottingham	Ale	Dry	20 g	Danstar

Extras

Type	Name	Amount	Use for	Time

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Flavor	Płatki dębowe z beczki po rumie	50 g	Secondary	14 day(s)

Notes

- Gotować odrobinę mniej (24 l) brzeczki niż w wyliczeniu - dodatek miodu zwiększy objętość.
  Użyć dwóch saszetek jednego z rodzajów drożdży - w zależności od dostępności.
  Fermentacji burzliwa: 14 dni, fermentacja cicha w zależności od efektów i czasu: 14-21 dni.
  Jul 30, 2019, 4:56 PM

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