braggot

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **26**
- SRM **10.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **13.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(48.8%)*	80 %	4
Liquid Extract	Honey	2 kg *(32.5%)*	75 %	4
Grain	Strzegom Wiedeński	1 kg *(16.3%)*	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.1 kg *(1.6%)*	73 %	120
Grain	Special B Malt	0.05 kg *(0.8%)*	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	8.5 %

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