

# Braggot

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **13**
- SRM **6.6**
- 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 **15 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (23.5%)	81 %	4
Grain	Żytni	0.5 kg (11.8%)	85 %	8
Grain	Biscuit Malt	0.25 kg (5.9%)	79 %	45
Liquid Extract	Miód naturalny wielokwiatowy	2.5 kg (58.8%)	78 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05 Mead	Wine	Dry	11 g	---

## Notes

- Połowę miodu dodać po 3 dniach fermentacji. Drugą połowę po 6 dniach.  
Fermentacja burzliwa 21-28 dni w temp. 18C  
Ferm. cicha 7-14 dni.  
Refermentacja 14 dni  
*Feb 6, 2021, 9:55 AM*