Braggot

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **20**
- SRM **15.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilzneński 6-rzędowy	2 kg *(31.5%)*	80 %	5
Grain	Carahell	0.5 kg *(7.9%)*	77 %	26
Grain	Viking melanoidynowy	0.5 kg *(7.9%)*	75 %	60
Grain	Pszeniczny	0.4 kg *(6.3%)*	85 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.5 kg *(39.4%)*	70 %	40
Grain	Strzegom Pilzneński	0.45 kg *(7.1%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	60 min	3.6 %
Boil	Styrian Golding	30 g	20 min	3.6 %
Boil	Tomyski	20 g	20 min	2.8 %
Boil	Tomyski	30 g	10 min	2.8 %

Yeasts

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

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