

braggot 2024

- Gravity **34.5 BLG**
- ABV **18 %**
- IBU **50**
- SRM **32.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain | Brown Malt (British Chocolate) | 1 kg (7.2%) | 70 % | 128 |
| Grain | Płatki owsiane | 0.5 kg (3.6%) | 60 % | 3 |
| Grain | Żytni | 0.5 kg (3.6%) | 85 % | 8 |
| Grain | Monachijski | 5 kg (36.2%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.3 kg (2.2%) | 75 % | 30 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1 kg (7.2%) | 80 % | 45 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (36.2%) | 70 % | 40 |
| Grain | czekoladowy pszeniczny | 0.5 kg (3.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 100 g | 15 min | 3 % |
| Boil | Zula | 50 g | 15 min | 10.6 % |
| Boil | Topaz | 50 g | 30 min | 20 % |