

Braggot

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **20**
- SRM **12.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1 kg (19%) | 79 % | 16 |
| Grain | Żytni | 1 kg (19%) | 85 % | 8 |
| Grain | gryczany | 0.5 kg (9.5%) | 65 % | 4 |
| Grain | Biscuit Malt | 0.25 kg (4.8%) | 79 % | 45 |
| Sugar | Miód Gryczany (Buckwheat Honey) | 2.5 kg (47.6%) | 94 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|------------|
| MEAD M05 Mangrove Jack's | Wine | Liquid | 1 ml | --- |