

Braggot

- Gravity **24 BLG**
- ABV **11 %**
- IBU **45**
- SRM **21**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Grain | Strzegom Wiedeński | 6 kg (57.7%) | 79 % | 10 |
| Grain | Rye, Flaked | 1.2 kg (11.5%) | 78.3 % | 4 |
| Grain | Special B Malt | 0.2 kg (1.9%) | 65.2 % | 315 |
| Grain | Special B Castle | 0.2 kg (1.9%) | 70 % | 350 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (1.9%) | 76 % | 150 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2.6 kg (25%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Magnum | 43 g | 60 min | 10 % |
| Boil | Idaho Gem | 17 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 400 ml | FM |

Notes

- W fazie projektu.

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