

# Braggot

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **28**
- SRM **15.2**

## 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 **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Pale Malt (2 Row) US            | 2.5 kg (52.1%) | 79 %  | 4   |
| Grain          | Abbey Malt Weyermann            | 0.5 kg (10.4%) | 75 %  | 45  |
| Grain          | Caraaroma                       | 0.1 kg (2.1%)  | 78 %  | 400 |
| Grain          | Strzegom Wiedeński              | 0.5 kg (10.4%) | 79 %  | 10  |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.2 kg (25%)   | 80 %  | 20  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 30 g   | 60 min | 7.1 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type   | Name                          | Amount | Use for   | Time      |
|--------|-------------------------------|--------|-----------|-----------|
| Flavor | imbir                         | 10 g   | Secondary | 10 day(s) |
| Flavor | Zest cytryny + sok (gotowane) | 20 g   | Secondary | 10 day(s) |