

# Braggot

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **39**
- SRM **19.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount       | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Grain          | Red Active                      | 5 kg (62.5%) | 79 %  | 35  |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 3 kg (37.5%) | 70 %  | 40  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Galaxy | 40 g   | 40 min | 13.6 %     |
| Aroma (end of boil) | Galaxy | 10 g   | 5 min  | 13.6 %     |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory    |
|--------------------------|------|------|--------|---------------|
| Mangrove Jack's Mead M05 | Ale  | Dry  | 20 g   | Mangrove Jack |

## Extras

| Type   | Name          | Amount | Use for | Time      |
|--------|---------------|--------|---------|-----------|
| Flavor | miód gryczany | 3000 g | Primary | 30 day(s) |

## Notes

- Miód dodany na ostatnie minuty gotowania.  
*Mar 21, 2021, 1:33 PM*

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.