

# Braggot

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **30**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Simpsons - Golden Naked Oats	0.5 kg (6.3%)	73 %	20
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.3%)	81 %	53
Liquid Extract	Miód Akacjowy	3 kg (37.5%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	70 min	6 %
Boil	Cascade	30 g	15 min	6 %
Boil	Amarillo	20 g	70 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP940 - Mexican Lager Yeast	Lager	Liquid	2500 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirflock	0.5 g	Boil	13 min
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