

Braggot

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **7**
- SRM **34.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|-------------|-------|-----|
| Grain | Strzegom pale ale | 4 kg (40%) | 79 % | 6 |
| Grain | Viking Dekstrynowy (Honig) | 2 kg (20%) | 79 % | 13 |
| Grain | Biscuit Castlemalting | 1 kg (10%) | 78 % | 50 |
| Grain | Kawowy Ciemny Castlemalting | 0.5 kg (5%) | 79 % | 470 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (5%) | 68 % | 400 |
| Adjunct | Miód lipowy? | 2 kg (20%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfrüh | 20 g | 70 min | 3.7 % |
| Boil | Hallertau Mittelfrüh | 20 g | 5 min | 3.7 % |
| Boil | Hallertau Mittelfrüh | 10 g | 0 min | 3.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|-----|------|-----|
| Mangrove Jack's Mead M05 | Ale | Dry | 22 g | --- |
|--------------------------|-----|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|------|
| Flavor | Inka | 200 g | Secondary | --- |
| Flavor | płatki z beczki po koniaku | 30 g | Secondary | --- |