

Braggot

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **54**
- SRM **18.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (28.6%)	81 %	4
Grain	Melanoidynowy	1 kg (9.5%)	80 %	39
Grain	Żytni	1 kg (9.5%)	85 %	8
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5.5 kg (52.4%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	100 g	60 min	9.7 %

Yeasts

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

Notes

- MIÓD DODAC NA OSTATNIE 10 MINUT GOTOWANIA

Fermentacja burzliwa 14 dni
Fermentacja cicha 21 dni
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