

braggot

- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **29**
- SRM **31.3**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (17.5%) | 81 % | 4 |
| Grain | Monachijski | 2 kg (17.5%) | 80 % | 16 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (8.8%) | 100 % | 30 |
| Grain | Biscuit Malt | 1 kg (8.8%) | 79 % | 45 |
| Grain | Czekoladowy | 0.4 kg (3.5%) | 60 % | 788 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (43.9%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 50 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|-----------------|
| Mead M05 Mangrove Jack's Craft Series | Ale | Dry | 10 g | Mangrove Jack's |