

# Braggot

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **5.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type           | Name                         | Amount         | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt         | 1.2 kg (18.5%) | 80 %  | 5   |
| Grain          | Monachijski Ciemny Steinbach | 0.8 kg (12.3%) | 100 % | 40  |
| Liquid Extract | Honey                        | 3 kg (46.2%)   | 75 %  | 2   |
| Grain          | Viking Wheat Malt            | 1.5 kg (23.1%) | 83 %  | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Lunga  | 20 g   | 60 min | 11 %       |
| Boil    | Simcoe | 40 g   | 10 min | 12.6 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |