

Braggot

- 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 |