

Braggot jasny

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **38**
- SRM **2.9**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (36.4%) | 80.5 % | 2 |
| Grain | Simpsons - Maris Otter | 1 kg (18.2%) | 81 % | 6 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (27.3%) | 80 % | --- |
| Sugar | miód rzepakowy | 1 kg (18.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Citra | 10 g | 10 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Vanilla Beans | 5 g | Boil | 10 min |
| Spice | Cardamom, Green | 3 g | Boil | 10 min |
| Flavor | Vanilla Beans | 5 g | Secondary | 3 day(s) |