

# Bragot

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU ---
- SRM **24.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.05 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **47 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **53.6C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **15 min** at **63C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Enzymatyczny	3 kg (21.9%)	79 %	4
Grain	Słód CHÂTEAU PEATED	2 kg (14.6%)	80 %	4
Liquid Extract	Miód Gryczany (Buckwheat Honey)	4.4 kg (32.1%)	70 %	40
Grain	płatki gryczane	0.8 kg (5.8%)	60 %	4
Grain	Żytni	2.5 kg (18.2%)	85 %	8
Grain	Weyermann Specjal W	1 kg (7.3%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amora Preta	50 g	60 min	6 %
Mash	Izabella	50 g	60 min	5.1 %
Mash	Enigma (AUS)	30 g	90 min	17.2 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP720 - Sweet Mead/Wine Yeast	Wine	Liquid	22 ml	White Labs