

# Bragott

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- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **17**
- SRM **15.5**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **33.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **33.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4.5 kg (42.9%)	79 %	10
Liquid Extract	Miód Gryczany (Buckwheat Honey)	6 kg (57.1%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	75 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	216 ml	Fermentum Mobile

## Notes

- drozdze 4 pokolenie po german pils  
*Feb 8, 2019, 9:06 PM*