

Urodzinowy Braggot Wielokwiatowy

- Gravity **26.6 BLG**
- ABV ---
- IBU **15**
- SRM **12.9**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (25.8%) | 80 % | 4 |
| Grain | zakwaszający | 0.5 kg (5.2%) | 80 % | 5 |
| Grain | Żytni | 1 kg (10.3%) | 85 % | 8 |
| Grain | Red Activ | 0.7 kg (7.2%) | 80 % | 110 |
| Liquid Extract | Miód Mielokwiatowy | 5 kg (51.5%) | 94 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 80 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|------|--------|------------|
| VINJAST Coobra Miód Pitny | Wine | Dry | 20 g | Coobra |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | wirflock jedna tabletką | 2 g | Boil | 10 min |