

## 113 Braggot

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- Gravity **28.7 BLG**
- ABV **14 %**
- IBU **20**
- SRM **23.4**
- Style **Belgian Dark Strong Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (20%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (20%)	80 %	5
Grain	Caraaroma	0.4 kg (4%)	78 %	400
Grain	Fawcett - Brown	0.4 kg (4%)	72 %	180
Grain	Strzegom Pszeniczny	0.2 kg (2%)	81 %	6
Liquid Extract	Miód Gryczany	5 kg (50%)	100 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Hallertau	25 g	30 min	6.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---