

# Braggot

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **15**
- SRM **15.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (24.8%)	80 %	4
Grain	Żytni	0.75 kg (12.4%)	85 %	8
Grain	Biscuit Malt	0.2 kg (3.3%)	79 %	45
Adjunct	Miód Gryczany (Buckwheat Honey)	3.6 kg (59.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	37.5 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mangrove Jack's m05 Mead	Ale	Dry	22 g	---