

Braggot

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **13**
- SRM **12.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilznieński | 2 kg (24.1%) | 80 % | 4 |
| Grain | Żytni | 1 kg (12%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.3 kg (3.6%) | 79 % | 45 |
| Liquid Extract | WES ekstrakt słodowy jasny | 5 kg (60.2%) | 80 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| mead | Wine | Dry | 23 g | --- |