

Braggot

- Gravity **23.6 BLG**
- ABV ---
- IBU **19**
- SRM **14.4**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

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

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|---------------|-------|-----|
| Grain | Pilznieński | 2 kg (31.7%) | 81 % | 4 |
| Grain | Płatki żytnie (błyskawiczne) | 1 kg (15.9%) | 80 % | 4 |
| Liquid Extract | Miód | 3 kg (47.6%) | 70 % | 40 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4.8%) | 75 % | 30 |

Hops

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