

# Braggot 2022

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **58**
- SRM **6.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (36.4%)	80 %	5
Grain	Viking Vienna Malt	2 kg (18.2%)	79 %	7
Grain	Rye Malt	2 kg (18.2%)	63 %	10
Liquid Extract	Honey	3 kg (27.3%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	130 g	60 min	7 %
Aroma (end of boil)	Perle	30 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa sterylizowana do filtracji	200 g	Mash	0 min
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## Notes

- Słód pale ale Viking Malt (Strzegom):  
<https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>  
  
Słód wiedeński Viking Malt (Strzegom)  
<https://homebeer.pl/pl/p/Slod-wiedenski-Viking-Malt-Strzegom-/838>  
  
Słód żytni Viking Malt (Strzegom):  
<https://homebeer.pl/pl/p/Slod-zytni-Viking-Malt-Strzegom-/1203>  
  
Chmiel Perle (PL) - granulát:  
<https://homebeer.pl/pl/p/Chmiel-Perle-PL-granulat/175>  
  
Drożdże do fermentacji:  
<https://marxam.pl/drozdze-suche-drozdze-mangrove-jack-s-new-world-strong-ale-m42-10-g,c314,p5295,pl.html>  
Opis:  
<https://mangrovejacks.com/collections/beer/products/new-world-strong-ale-m42-yeast-10g>  
  
Drożdże do refermentacji:  
<https://homebeer.pl/pl/p/Drozdze-Fermentis-Safbrew-F-2-do-refermentacji-piwa-20g/267>  
Lub:  
<https://marxam.pl/drozdze-suche-drozdze-do-piwa-lallemand-cbc1-cask-amp-bottle-conditioning-yeast-11-g,c314,p926,pl.html>  
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