

# BRAGGOT

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **24**
- SRM **17.5**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

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

## Mash step by step

- Heat up **45 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **45.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (33.3%)	81 %	4
Grain	Żytni	3 kg (10%)	85 %	8
Grain	Biscuit Malt	2 kg (6.7%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	15 kg (50%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	150 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M05	Ale	Dry	30 g	---