

Braggot

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **31**
- SRM **17.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|--------|-----|
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 3 kg (34.1%) | 70 % | 40 |
| Grain | Pilzneński | 2.3 kg (26.1%) | 81 % | 4 |
| Liquid Extract | Honey | 1.4 kg (15.9%) | 75 % | 2 |
| Grain | Monachijski | 1 kg (11.4%) | 80 % | 16 |
| Grain | Żytni | 0.8 kg (9.1%) | 85 % | 8 |
| Grain | Special B Malt | 0.2 kg (2.3%) | 65.2 % | 315 |
| Grain | Biscuit Malt | 0.1 kg (1.1%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 40 g | 60 min | 11.2 % |