

# Braggot

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **24**
- SRM **24.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (44.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (9.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (2%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (2%)	73 %	1001
Grain	Strzegom Karmel 30	0.2 kg (2%)	75 %	30
Liquid Extract	Miód Gryczany (Buckwheat Honey)	4 kg (39.6%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Chinook	10 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	400 ml	Fermentum Mobile