

# Braggot

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **39**
- SRM **19.3**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active	5 kg (62.5%)	79 %	35
Liquid Extract	Miód Gryczany (Buckwheat Honey)	3 kg (37.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	40 min	13.6 %
Aroma (end of boil)	Galaxy	10 g	5 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Mead M05	Ale	Dry	20 g	Mangrove Jack

## Extras

Type	Name	Amount	Use for	Time
Flavor	miód gryczany	3000 g	Primary	30 day(s)

## Notes

- Miód dodany na ostatnie minuty gotowania.  
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.