

# Braggot

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **13**
- SRM **12.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 3.6 kg (52.2%) | 70 %  | 40  |
| Grain          | Pilznieński                     | 2 kg (29%)     | 81 %  | 4   |
| Grain          | Żytni                           | 1 kg (14.5%)   | 85 %  | 8   |
| Grain          | Biscuit Malt                    | 0.3 kg (4.3%)  | 79 %  | 45  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| m 05 | Ale  | Dry  | 22.2 g | ---        |

## Extras

| Type    | Name           | Amount | Use for | Time   |
|---------|----------------|--------|---------|--------|
| Finings | mech irlandzki | 15 g   | Boil    | 15 min |