

# 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