

Braggot

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **7**
- SRM **34.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **57.2C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pale ale	4 kg (40%)	79 %	6
Grain	Viking Dekstrynowy (Honig)	2 kg (20%)	79 %	13
Grain	Biscuit Castlemalting	1 kg (10%)	78 %	50
Grain	Kawowy Ciemny Castlemalting	0.5 kg (5%)	79 %	470
Grain	Strzegom Czekoladowy jasny	0.5 kg (5%)	68 %	400
Adjunct	Miód lipowy?	2 kg (20%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfrüh	20 g	70 min	3.7 %
Boil	Hallertau Mittelfrüh	20 g	5 min	3.7 %
Boil	Hallertau Mittelfrüh	10 g	0 min	3.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's Mead M05	Ale	Dry	22 g	---
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Extras

Type	Name	Amount	Use for	Time
Flavor	Inka	200 g	Secondary	---
Flavor	płatki z beczki po koniaku	30 g	Secondary	---