

Braggot

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **16**
- SRM **17.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (27%)	80 %	4
Grain	Żytni	1 kg (13.5%)	85 %	8
Grain	Biscuit Malt	0.4 kg (5.4%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	4 kg (54.1%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

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