

Braggot

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **103**
- SRM **20.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **26.8 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (51.5%)	80 %	6
Grain	Munich Malt	1 kg (10.3%)	80 %	18
Grain	Biscuit Malt	1 kg (10.3%)	79 %	45
Grain	Briess - Caracrysal Wheat Malt	0.5 kg (5.2%)	78 %	108
Liquid Extract	Honey	2.2 kg (22.7%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	13 g	60 min	13.2 %
Boil	Nelson Sauvin	13 g	60 min	11 %
Boil	Simcoe	13 g	40 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Nelson Sauvin	13 g	40 min	11 %
Boil	Nelson Sauvin	13 g	20 min	11 %
Boil	Simcoe	30 g	0 min	13.2 %
Boil	Nelson Sauvin	13 g	0 min	11 %

Yeasts

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