

Braggot beta

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **45**
- SRM **68.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.5 kg (56.6%)	90 %	621
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.9 kg (34%)	70 %	40
Sugar	Cukier trzcinowy	0.25 kg (9.4%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe wanilia	20 g	Secondary	14 day(s)
Other	Płatki owsiano-orkiszowe	200 g	Boil	45 min