

## Braggot ( FES + miód spadziowy iglasty)

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **141**
- SRM **57**
- Style **Foreign Extra Stout**

### 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (40.5%)	80 %	5
Grain	Caraaroma	0.3 kg (4.1%)	78 %	400
Grain	Weyermann - Dehusked Carafa I	0.3 kg (4.1%)	70 %	690
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.1%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3
Liquid Extract	Miód Spadziowy Iglasty	2.8 kg (37.8%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Northern Brewer	25 g	10 min	9 %
Aroma (end of boil)	Chinook	25 g	10 min	13 %
Whirlpool	Simcoe	50 g	80 min	13 %
Whirlpool	Northern Brewer	50 g	80 min	9 %
Whirlpool	Chinook	50 g	80 min	13 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Northern Brewer	50 g	5 day(s)	9 %
Dry Hop	Chinook	50 g	5 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Mead yeast	Ale	Dry	10 g	Mangrove
Safale US-05	Ale	Dry	12 g	Fermentis