

Braggot Jubileuszowy

- Gravity **34.1 BLG**
- ABV **17.7 %**
- IBU **32**
- SRM **25.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (38.5%)	82 %	4
Grain	Caraaroma	0.15 kg (2.9%)	78 %	400
Grain	Słód Wędzony Steinbach	0.3 kg (5.8%)	80 %	5
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.67 kg (51.4%)	70 %	40
Grain	Honey Malt	0.07 kg (1.3%)	80 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	14.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
drożdże do miodu pitnego	Wine	Dry	7 g	Coobra

Extras

Type	Name	Amount	Use for	Time
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Other	płatki z beczek	20 g	Secondary	30 day(s)
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Notes

- Burzliwa na us-05, potem zadane drożdże do miodu? Beczkopłatki leżakować w whisky kilka dni/tygodni wcześniej, może do tego śliwki/morele/rodzynki i to wrzucić na cichą? nie przykryje to miodu?
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