

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|------|-----------|-----------|
| Other | płatki z beczek | 20 g | Secondary | 30 day(s) |
|-------|-----------------|------|-----------|-----------|

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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