

## braggot v2

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- Gravity **32.7 BLG**
- ABV **16.7 %**
- IBU **42**
- SRM **28.4**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Castle	1 kg (7.8%)	80 %	45
Grain	Płatki owsiane	0.5 kg (3.9%)	60 %	3
Grain	Żytni	0.5 kg (3.9%)	85 %	8
Grain	Monachijski	1.5 kg (11.7%)	80 %	16
Grain	Pilzneński	2.5 kg (19.5%)	81 %	4
Grain	Karmelowy Czerwony	0.3 kg (2.3%)	75 %	59
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (7.8%)	80 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (39.1%)	70 %	40
Grain	czekoladowy pszeniczny	0.5 kg (3.9%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Boil	Pilgrim	50 g	40 min	8.5 %
Boil	East Kent Goldings	100 g	20 min	5.1 %