

braggot v2

- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **56**
- SRM **32.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Castle	1.1 kg (8.8%)	80 %	45
Grain	Płatki owsiane	0.5 kg (4%)	60 %	3
Grain	Żytni	0.5 kg (4%)	85 %	8
Grain	Pszeniczny	1 kg (8%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (8%)	79 %	10
Grain	Viking Pale Ale malt	2.5 kg (20%)	80 %	3
Grain	Karmelowy Czerwony	0.2 kg (1.6%)	75 %	59
Grain	Viking Wędzony torfem	0.2 kg (1.6%)	81 %	7
Dry Extract	WES ekstrakt słodowy ciemny	0.5 kg (4%)	80 %	700
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (40%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	50 g	25 min	11 %
Boil	Northern Brewer	20 g	25 min	9 %
Boil	Northern Brewer	30 g	15 min	9 %
Boil	Nelson Sauvignon	100 g	15 min	11 %