

# Czorny braggot

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **25.5**
- 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 **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield  | EBC  |
|----------------|---------------------------------|----------------|--------|------|
| Grain          | Viking Pale Ale malt            | 2 kg (36%)     | 80 %   | 5    |
| Grain          | Rye, Flaked                     | 0.5 kg (9%)    | 78.3 % | 4    |
| Grain          | Briess - Rye Malt               | 0.5 kg (9%)    | 80 %   | 7    |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2.2 kg (39.6%) | 70 %   | 40   |
| Grain          | Roasted Barley                  | 0.35 kg (6.3%) | 70 %   | 1000 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 20 g   | 50 min | 7 %        |
| Boil    | Perle | 30 g   | 15 min | 7 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| wyeast french saison | Ale  | Liquid | 125 ml | wyeast     |