

# Czorny braggot

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **25.4**
- 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 **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **17.7 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	1.7 kg (32.4%)	80 %	5
Grain	Oats, Flaked	0.5 kg (9.5%)	80 %	2
Grain	Briess - Rye Malt	0.5 kg (9.5%)	80 %	7
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.2 kg (41.9%)	70 %	40
Grain	Roasted Barley	0.35 kg (6.7%)	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