

# Swarożec (Braggot)

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **26**
- SRM **10.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wiedeński	2 kg (33.3%)	80 %	7
Grain	Pszeniczny ciemny	2 kg (33.3%)	80 %	20
Sugar	Miód wielokwiatowy	1 kg (16.7%)	80 %	5
Sugar	Miód Gryczany (Buckwheat Honey)	1 kg (16.7%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mead	Wine	Dry	7.88 g	Mangrove Jacks