

# sweet dreams braggot

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **41**
- SRM **15.3**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.6 kg (39%)	81 %	5
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.5 kg (61%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Puławski	25 g	30 min	8.9 %
Boil	Puławski	25 g	15 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
bayanus	Wine	Dry	14 g	---