braggot

- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **31**
- SRM **23.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Red Active viking Malt	10 kg *(46.5%)*	79 %	40
Grain	Biscuit Malt	1 kg *(4.7%)*	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	10.5 kg *(48.8%)*	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M 42	Ale	Dry	22 g	Mangrove Jack's