Braggot jasny

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **38**
- SRM **2.9**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg *(36.4%)*	80.5 %	2
Grain	Simpsons - Maris Otter	1 kg *(18.2%)*	81 %	6
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg *(27.3%)*	80 %	---
Sugar	miód rzepakowy	1 kg *(18.2%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Citra	10 g	10 min	12 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Vanilla Beans	5 g	Boil	10 min
Spice	Cardamom, Green	3 g	Boil	10 min
Flavor	Vanilla Beans	5 g	Secondary	3 day(s)