

# Braggot

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **16**
- SRM **13.7**

## 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 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (28.6%)	81 %	4
Grain	Żytni	1 kg (14.3%)	85 %	8
Liquid Extract	Miód wielokwait	4 kg (57.1%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Challenger	15 g	15 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
mead m05	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	wielokwiat	5 g	Boil	10 min