

# BRAGGOT

---

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **16**
- SRM **15.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **12.6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (30.2%)	81 %	4
Grain	Żytni	0.7 kg (13.2%)	85 %	8
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.8 kg (52.8%)	70 %	40

## Hops

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