

Braggot

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **15**
- SRM **15.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (24.8%) | 80 % | 4 |
| Grain | Żytni | 0.75 kg (12.4%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.2 kg (3.3%) | 79 % | 45 |
| Adjunct | Miód Gryczany (Buckwheat Honey) | 3.6 kg (59.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 37.5 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| mangrove Jack's m05 Mead | Ale | Dry | 22 g | --- |