

# Braggot

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **28**
- SRM **26.5**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (42.4%)	79 %	6
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2 kg (16.9%)	80 %	40
Grain	Strzegom Monachijski typ II	1 kg (8.5%)	79 %	22
Grain	Strzegom Golden Ale	2 kg (16.9%)	80 %	10
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.5%)	68 %	400
Grain	Abbey Malt Weyermann	0.25 kg (2.1%)	75 %	45
Grain	Viking Malt Wędzony Czereśnią	1 kg (8.5%)	82 %	10
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	60 min	7.1 %
Boil	Enigma (AUS)	10 g	45 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM27 Artefakty trapistów	Ale	Slant	100 ml	Fermentum Mobile
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