

# braggot

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- Gravity **26.6 BLG**
- ABV **12.6 %**
- IBU **31**
- SRM **23.1**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **35 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount          | Yield | EBC |
|----------------|---------------------------------|-----------------|-------|-----|
| Grain          | Red Active viking Malt          | 10 kg (46.5%)   | 79 %  | 40  |
| Grain          | Biscuit Malt                    | 1 kg (4.7%)     | 79 %  | 45  |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 10.5 kg (48.8%) | 70 %  | 40  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 100 g  | 60 min | 11 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory      |
|----------------------|------|------|--------|-----------------|
| Mangrove Jack's M 42 | Ale  | Dry  | 22 g   | Mangrove Jack's |