

Braggot #3

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **22**
- SRM **18.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **170 liter(s)**
- Trub loss **5 %**
- Size with trub loss **178.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **206.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **125 liter(s)**
- Total mash volume **175 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	10 kg (11.1%)	80 %	16
Grain	Pilzneński	30 kg (33.3%)	81 %	4
Grain	Carabelge	5 kg (5.6%)	80 %	30
Grain	Abbey Malt Weyermann	5 kg (5.6%)	75 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	40 kg (44.4%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sybilla	400 g	60 min	7 %
Boil	Sybilla	200 g	5 min	7 %
Boil	Lomik	100 g	5 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	3000 ml	Fermentis