

Braggot

- Gravity **31.4 BLG**
- ABV ---
- IBU **12**
- SRM **19.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (28.4%) | 80 % | 4 |
| Grain | Żytni | 1 kg (11.4%) | 85 % | 8 |
| Grain | Biscuit Malt | 0.3 kg (3.4%) | 79 % | 45 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (56.8%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |