

# Braggot

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **33**
- SRM **5.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (18.5%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.8 kg (12.3%)	100 %	40
Liquid Extract	Honey	3 kg (46.2%)	75 %	2
Grain	Viking Wheat Malt	1.5 kg (23.1%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	20 g	60 min	11 %
Boil	Simcoe	40 g	10 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis