

BRAGGOT 'Dawka uderzeniowa'

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **35**
- SRM **9.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15.4 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Honey	3.77 kg (35%)	70 %	2
Wielokwiatowy, gryczany, akacjowy				
Grain	Viking Pale Ale malt	3 kg (27.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (9.3%)	83 %	5
Grain	Wiedeński	1 kg (9.3%)	79 %	10
Grain	Abbey Malt Weyermann	1 kg (9.3%)	75 %	45
Grain	Oats, Flaked	1 kg (9.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	10 %
Boil	Hallertau Tradition	25 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05 Mead	Wine	Dry	20 g	Mangrove Jack's

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Miód na ostatnie 10min.
TURBO mocno napowietrzyć!
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