

## BRAGGOT podstawa

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **7.6**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.6 kg (64%)	81 %	4
Grain	Żytni	0.7 kg (28%)	85 %	8
Grain	Biscuit Malt	0.2 kg (8%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %

### Notes

- miód  
5.5l wody +2.8kg miodu okolo 25.4blg  
*Aug 22, 2018, 9:52 AM*