

Braggot v1

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **19**
- SRM **12.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (23.3%)	81 %	4
Grain	Żytni	0.8 kg (12.4%)	85 %	8
Grain	Biscuit Malt	0.25 kg (3.9%)	79 %	45
Liquid Extract	Miód Spadziowy Iglasty	0.7 kg (10.9%)	70 %	40
Na ostatnią minutę gotowania				
Dry Extract	Miód Nektarowo - Leśny	0.8 kg (12.4%)	70 %	40
Na ostatnią minutę gotowania				
Liquid Extract	Miód Rzepakowy	2.4 kg (37.2%)	70 %	2
Dodanie w postaci roztworu 30BLG w trakcie fermentacji				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

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

dwie saszetki

Notes

- <http://blog.homebrewing.pl/braggot-receptura/>
<http://ppawlukowicz.zut.edu.pl/?id=3201> - kalkulator blg miodu

17,7BLG, przed dodaniem miodu w trakcie fermentacji
Dec 26, 2019, 9:46 PM