

Project 30 Braggot

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **100**
- SRM **100.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (32.3%) | 80 % | 5 |
| Grain | Jęczmień palony | 0.5 kg (8.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.1%) | 68 % | 1200 |
| Grain | Briess - Chocolate Malt | 0.5 kg (8.1%) | 60 % | 690 |
| Grain | Special B Malt | 0.5 kg (8.1%) | 65.2 % | 315 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 2.2 kg (35.5%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 50 min | 15.5 % |
| Aroma (end of boil) | Simcoe | 25 g | 10 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 36 g | Fermentis |