

Swarożec (Braggot)

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **26**
- SRM **10.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|--------------|-------|-----|
| Grain | Wiedeński | 2 kg (33.3%) | 80 % | 7 |
| Grain | Pszeniczny ciemny | 2 kg (33.3%) | 80 % | 20 |
| Sugar | Miód wielokwiatowy | 1 kg (16.7%) | 80 % | 5 |
| Sugar | Miód Gryczany (Buckwheat Honey) | 1 kg (16.7%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|----------------|
| Mead | Wine | Dry | 7.88 g | Mangrove Jacks |