

# Braggot

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **33**
- SRM **36.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.81 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (19%)	82 %	4
Grain	Strzegom Monachijski typ I	2 kg (19%)	79 %	16
Grain	Biscuit Malt	1 kg (9.5%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.8%)	68 %	1200
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (47.6%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %