

Braggot

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **30**
- SRM **16**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 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)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (18.2%) | 80 % | 5 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (9.1%) | 75 % | 150 |
| Grain | Biscuit Malt | 1 kg (18.2%) | 79 % | 45 |
| Dry Extract | miód | 3 kg (54.5%) | --- % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 28.3 g | 60 min | 10.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 40 ml | White Labs |