

# Braggot

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **20**
- SRM **12.3**
- 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 **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (19%)	79 %	16
Grain	Żytni	1 kg (19%)	85 %	8
Grain	gryczany	0.5 kg (9.5%)	65 %	4
Grain	Biscuit Malt	0.25 kg (4.8%)	79 %	45
Sugar	Miód Gryczany (Buckwheat Honey)	2.5 kg (47.6%)	94 %	20

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
MEAD M05 Mangrove Jack's	Wine	Liquid	1 ml	---