

# Braggot

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **24**
- SRM **5.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.63 kg (24.1%)	80 %	4
Grain	Żytni	1.32 kg (12%)	85 %	8
Grain	Biscuit Malt	0.39 kg (3.6%)	79 %	45
Liquid Extract	Honey	6.58 kg (60.2%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	65.79 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	13.16 g	Mangrove Jack's