

# Braggot

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **13**
- SRM **20.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (23.8%)	80 %	4
Grain	Żytni	0.65 kg (7.7%)	85 %	8
Grain	Biscuit Malt	0.5 kg (6%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (59.5%)	70 %	40
Grain	Weyermann - Carapils	0.25 kg (3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- Miód na 15min przed końcem gotowania  
*Oct 22, 2020, 7:03 PM*