

# Braggot

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **28**
- SRM **15.2**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	2.5 kg (52.1%)	79 %	4
Grain	Abbey Malt Weyermann	0.5 kg (10.4%)	75 %	45
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400
Grain	Strzegom Wiedeński	0.5 kg (10.4%)	79 %	10
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.2 kg (25%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	imbir	10 g	Secondary	10 day(s)
Flavor	Zest cytryny + sok (gotowane)	20 g	Secondary	10 day(s)