

Braggot

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **24**
- SRM **24.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 4.5 kg (44.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (9.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2%) | 75 % | 150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (2%) | 73 % | 1001 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2%) | 75 % | 30 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 4 kg (39.6%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Chinook | 10 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 400 ml | Fermentum Mobile |