

# braggot

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- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **11.1**

## 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 **8 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.2 kg (37.5%)	70 %	40
Grain	Briess - Pale Ale Malt	1 kg (31.3%)	80 %	7
Grain	Weyermann - Vienna Malt	1 kg (31.3%)	81 %	8