

# braggot

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- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **29**
- SRM **32.2**

## 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type           | Name                            | Amount        | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Grain          | Pilzneński                      | 2 kg (17.5%)  | 81 %  | 4   |
| Grain          | Monachijski                     | 2 kg (17.5%)  | 80 %  | 16  |
| Grain          | Monachijski Ciemny Steinbach    | 1 kg (8.8%)   | 100 % | 30  |
| Grain          | Biscuit Malt                    | 1 kg (8.8%)   | 79 %  | 45  |
| Grain          | Czekoladowy                     | 0.4 kg (3.5%) | 60 %  | 788 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (43.9%)  | 70 %  | 40  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 50 g   | 60 min | 11 %       |

## Yeasts

| Name                                  | Type | Form | Amount | Laboratory      |
|---------------------------------------|------|------|--------|-----------------|
| Mead M05 Mangrove Jack's Craft Series | Ale  | Dry  | 10 g   | Mangrove Jack's |