

# Braggot

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **58**
- SRM **10.8**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (40%)	80 %	8
Grain	Biscuit Malt	1 kg (13.3%)	79 %	45
Grain	Briess - Munich Malt 10L	0.5 kg (6.7%)	77 %	20
Liquid Extract	Honey	3 kg (40%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	loral	12.5 g	75 min	11.1 %
First Wort	Nelson Sauvín	12.5 g	75 min	11 %
Boil	loral	12.5 g	30 min	11.1 %
Boil	Nelson Sauvín	12.5 g	30 min	11 %
Boil	loral	12.5 g	15 min	11.1 %
Boil	Nelson Sauvín	12.5 g	15 min	11 %
Boil	Nelson Sauvín	12.5 g	5 min	11 %
Boil	Loral	12.5 g	5 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05	Ale	Dry	20 g	Mangrove Jack's