

# Braggot

---

- Gravity **28.3 BLG**
- ABV **13.7 %**
- IBU **49**
- SRM **6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

| Type           | Name               | Amount         | Yield | EBC |
|----------------|--------------------|----------------|-------|-----|
| Grain          | Pilzneński         | 2.5 kg (22.2%) | 81 %  | 4   |
| Grain          | Żytni              | 1 kg (8.9%)    | 85 %  | 8   |
| Grain          | Biscuit Malt       | 0.25 kg (2.2%) | 79 %  | 45  |
| Liquid Extract | Honey              | 6.6 kg (58.7%) | 75 %  | 2   |
| Grain          | Strzegom Wiedeński | 0.3 kg (2.7%)  | 79 %  | 10  |
| Grain          | Pszeniczny         | 0.6 kg (5.3%)  | 85 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 100 g  | 60 min | 9.7 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 700 ml | Fermentis  |