

## BRAGGOT podstawa

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **37**
- SRM **7.6**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

| Type  | Name         | Amount       | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilznieński  | 1.6 kg (64%) | 81 %  | 4   |
| Grain | Żytni        | 0.7 kg (28%) | 85 %  | 8   |
| Grain | Biscuit Malt | 0.2 kg (8%)  | 79 %  | 45  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 60 min | 4 %        |

### Notes

- miód  
5.5l wody +2.8kg miodu okolo 25.4blg  
*Aug 22, 2018, 9:52 AM*