

## braggot v2

---

- Gravity **33.9 BLG**
- ABV **17.6 %**
- IBU **46**
- SRM **36.2**
- Style **Specialty Beer**

### 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 **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Castle	1.1 kg (8.6%)	80 %	45
Grain	Płatki owsiane	0.5 kg (3.9%)	60 %	3
Grain	Żytni	0.5 kg (3.9%)	85 %	8
Grain	Pszeniczny	1 kg (7.8%)	85 %	4
Grain	Monachijski	1 kg (7.8%)	80 %	16
Grain	Pilzneński	2.5 kg (19.6%)	81 %	4
Grain	Karmelowy Czerwony	0.2 kg (1.6%)	75 %	59
Grain	Viking Wędzony torfem	0.2 kg (1.6%)	81 %	7
Liquid Extract	WES ekstrakt słodowy ciemny	0.5 kg (3.9%)	80 %	700
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (39.2%)	70 %	40
Grain	Strzegom Czekoladowy jasny	0.25 kg (2%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	50 g	40 min	8.5 %
Boil	Sybilla	100 g	15 min	7 %
Boil	Amora Preta	50 g	15 min	11.2 %