

Braggot wg. Piwna_Planeta

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **34**
- SRM **15.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (30%)	82 %	4
Grain	Viking Munich Malt	1 kg (20%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5
Liquid Extract	Miód wielokwiatowy	2 kg (40%)	70 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

Yeasts

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

Notes

- Fermentacja burzliwa 7 dni
 - * Po zakończonej burzliwej fermentacji dodać 0,5kg miodu
 - * Po 4-5 dniach kolejne 0,5 kg miodu
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 - * Po ok. 10 dniach fermentacji cichej rozlew do butelek z dodatkiem świeżych drożdży
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