

Mr. Bragga

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **37**
- SRM **11.4**
- Style **Belgian Golden Strong Ale**

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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (28.7%)	81 %	4
Grain	Biscuit Malt	0.3 kg (3.4%)	79 %	45
Grain	Rye, Flaked	0.4 kg (4.6%)	78.3 %	4
Grain	Simpsons - Crystal Rye	0.5 kg (5.7%)	73 %	177
Liquid Extract	Honey	5 kg (57.5%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	25 g	60 min	17 %
Aroma (end of boil)	Lomik	50 g	15 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M05 Mead - 2 szt	Wine	Dry	20 g	Mangrove Jack's

Notes

- Miód zadać na 15 minut przed końcem gotowania upłynniając go wcześniej i podgrzewając w słoiku do około

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

50-60 stopni
Nov 22, 2017, 5:34 PM