

# Urodzinowy Braggot Wielokwiatowy

- Gravity **26.6 BLG**
- ABV ---
- IBU **15**
- SRM **12.9**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (25.8%)	80 %	4
Grain	zakwaszający	0.5 kg (5.2%)	80 %	5
Grain	Żytni	1 kg (10.3%)	85 %	8
Grain	Red Activ	0.7 kg (7.2%)	80 %	110
Liquid Extract	Miód Mielokwiatowy	5 kg (51.5%)	94 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	80 g	60 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
VINJAST Coobra Miód Pitny	Wine	Dry	20 g	Coobra

## Extras

Type	Name	Amount	Use for	Time
Fining	wirflock jedna tabletką	2 g	Boil	10 min