

## W021 - Braggot akacyjny

- Gravity **28.3 BLG**
- ABV **16.1 %**
- IBU **34.1**
- SRM **12.3**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **18.44 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **18.44 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	2.5 kg	82.8 %	15
Grain	CHÂTEAU PILSEN NATURE	0.8 kg	81 %	6
Grain	BEST Wheat Malt (BESTMALZ)	0.5 kg	83.5 %	11
Grain	BEST Acidulated (BESTMALZ)	0.3 kg	78 %	15
Grain	BEST Heidelberg (BESTMALZ)	0.3 kg	83.8 %	6
Grain	Wheat, Torrified (Thomas Fawcett)	0.2 kg	76.1 %	9
Sugar	Honey	2.2 kg	86.96 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	10 g	60 min	6 %
Boil	Barbe Rouge	40 g	20 min	6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mead	Ale	Dry	--- g	Mangrove Jack's

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Irish Moss	2.5 g	Boil	10 min
Spice	Kwiat Akacji	5 g	Boil	5 min