

#30 Braggot

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **22**
- SRM **18.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **6 %**
- Size with trub loss **35 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **40.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 7 kg (46.7%) | 70 % | 40 |
| Grain | Pilzneński | 5.5 kg (36.7%) | 80 % | 4 |
| Grain | Monachijski | 1 kg (6.7%) | 75 % | 16 |
| Grain | Briess - Caracrytal Wheat Malt | 0.41 kg (2.7%) | 75 % | 108 |
| Grain | Caramunich® typ I | 0.41 kg (2.7%) | 73 % | 80 |
| Grain | Weyermann - Carapils | 0.33 kg (2.2%) | 75 % | 4 |
| Grain | Weyermann - Carafa I | 0.1 kg (0.7%) | 70 % | 690 |
| Grain | Żytni | 0.24 kg (1.6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 30 min | 7.2 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 2.8 % |
| Boil | Citra | 35 g | 15 min | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 50 ml | Fermentum Mobile |
| Gęstwa po FESie | | | | |
| Wyeast - Scottish Ale | Ale | Liquid | 50 ml | Wyeast Labs |
| Gęstwa po FESie | | | | |

Notes

- Napowietrzenie poprzez przelewanie z wiadra do wiadra ~6 razy.

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

Nov 3, 2019, 6:21 PM

- Za grube śrutowanie - w Klarsteinie wysładzania ekspresowe, niska wydajność, dodano ~0.5 kg ekstraktu słodowego pilznieńskiego.

Nov 3, 2019, 6:21 PM

- FM 13 odfermentowały do 5.25 blg, Wyesty do 2.5 blg

Nov 17, 2019, 6:11 PM

- FM 13 bez dalszego odfermentowania, Wyeasty do 2.25 blg. Kegowanie 06.12.2019, gazowanie sztuczne, 1 bar.

Dec 6, 2019, 7:26 PM