

# Beekeeper Braggot

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **56**
- SRM **12.2**
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 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 **30 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (49%)	79 %	6
Grain	słód pszeniczny Bruntal	0.5 kg (9.8%)	79 %	6
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.1 kg (41.2%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	25 g	30 min	9.5 %
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.1 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Ksylitol	200 g	Primary	7 day(s)
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