

Braggot

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **16**
- SRM **13.7**

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 **10 %/h**
- Boil size **25.3 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 **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------|--------------|-------|-----|
| Grain | Pilznieński | 2 kg (28.6%) | 81 % | 4 |
| Grain | Żytni | 1 kg (14.3%) | 85 % | 8 |
| Liquid Extract | Miód wielokwait | 4 kg (57.1%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 4 % |
| Boil | Challenger | 15 g | 15 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|------|--------|------------|
| mead m05 | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|--------|
| Other | wielokwiat | 5 g | Boil | 10 min |